

moffs

WINE · FOOD · BAR

FUNCTIONS PACKAGES

2024



For enquiries, please contact us on:
07 5329 4580 or manager@moffsmoffatbeach.com.au



Welcome to **Moffs on Moffat Beach**, only 90km north of Brisbane.
Thank you very much for your interest in hosting a function with us.

We took over Moffs in August 2022 and are open six days a week for cocktails, lunch and dinner. Moffs is closed on Sunday, however, for private functions we can certainly open that day and work with you ensuring we will suit your needs. Our menu is based on classic European/Mediterranean dishes with a modern twist and an perhaps an Austrian touch.

No more swapping plates: We believe your guests deserve to have the option to order what they want to eat at your function. We introduced our ever so popular **Guest Choice Menus** called **Short Board, Fun Board and Long Board Menu** this year.

We here at **Moffs** caters for all function requirements from Corporate Dinners, Weddings, Product Launches, Cocktail Parties, Anniversary Dinners and Gala Events. We can cater for groups from 20 guests up to 100 guests for a Sit-Down Event, or up to 180 guests for a Cocktail Party.

Moffs has a variety of different areas available for your use and is up to 90% roofed and therefore weather proof:

- The **Courtyard** under the Pandanus tree with dry bars and wine barrels can cater for a cocktail style reception of up to 40 guests.
- The **Alfresco** area can be fully enclosed, has amazing sea views and comfortably accommodates 60 to 80 guests for a sit-down dinner and can cater for up to 100 guests for a stand-up cocktail party.
- The **Main Restaurant** inside has 3 fans so your guests never overheat and can comfortably seat up to 50 guests or up to 70 guests for a cocktail party with direct access to the bar.
- The **Alfresco** and **Main Restaurant** combined can seat comfortably 100 – 120 guests or can cater for up to 150 guests for a stand-up cocktail party.

For all Function enquiries please call (07) **5329 4580** or email us on
manager@moffsmoffatbeach.com.au



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SHORT BOARD

\$ 69.00 pp

Shared Entrées served on platters

Fresh Coffin Bay **Oysters** natural and with various seasonal toppings

Garlic Ciabatta

Bruschetta – tomato, basil, onions (GFO)

Antipasti platters – Spanish prosciutto, salami, local cheeses, olive, pesto etc. (GFO)

Choice of Mains

your guests can choose their entrée on the day

Our **Salt & Pepper Calamari** – dusted in rice flour, aioli, seasonal salad (GF)

OR

Moffs Favourite Pizza (other pizza available too)

Tomato, Mozzarella, Rocket, Prosciutto & Shaving of Reggiano Cheese (GFO)

OR

Pan fried **Barramundi Fillet** – pumpkin-pear salsa, seasonal salad (GF)

Choice of Desserts

your guests can choose their entrée on the day

Home-made Apricot **Bread n' Butter Pudding** with cream and vanilla ice cream

OR

Warm **Chocolate Fondant** cake with berry coulis & vanilla ice cream

OR

Warm **Apple Tart** with dairy free ice cream (DF & GF)

Abbreviations:

VEG – Vegetarian

GF – Gluten Free

GFO – Gluten Free Option

DF – Dairy Free



FUN BOARD MENU

\$ 79.00 pp

Shared Entrées served on platters

Fresh Coffin Bay **Oysters** natural and with various seasonal toppings

Garlic Ciabatta

Bruschetta – tomato, basil, onions (GFO)

Antipasti platters – Spanish prosciutto, salami, local cheeses, olive, pesto etc. (GFO)

Choice of Mains

your guests can choose their entrée on the day

Salt & Pepper Calamari – dusted in rice flour, lemon mayonnaise, chips **and** salad (GF)

OR

Linguine Marinara – hand-made GF pasta, prawns, calamari, black mussels, white wine, tomatoes, garlic, chilli, parsley (GF & DF)

OR

180gr Cape Grim Beef Filet – potato gratin, leek purée, wild mushrooms, asparagus (GF)

Choice of Desserts

your guests can choose their entrée on the day

Home-made Apricot **Bread n' Butter Pudding** with cream and vanilla ice cream

OR

Warm **Chocolate Fondant** cake with berry coulis & vanilla ice cream

OR

Caribbean **Lime Tart** with vanilla ice cream (GF)

Abbreviations:

VEG – Vegetarian

GF – Gluten Free

GFO – Gluten Free Option

DF – Dairy Free



LONG BOARD MENU

\$ 89.00 pp

Choice of Entrées

your guests can choose their entrée on the day

Antipasti platter – Spanish prosciutto, salami, cheeses, olive, pesto etc. (GFO)

OR

Coconut-crumbed Mooloolaba Prawns – lime aioli and seasonal salad

OR

Vitello Tonnato – thinly sliced veal loin with a creamy tuna & caper sauce (GFO)

Choice of Mains

your guests can choose their entrée on the day

Moffs Beach Bowl – beetroot, tzatziki, quinoa tabouli, spiced chickpeas, cucumber, charred broccoli; add chicken **or** haloumi (VEG, DF, GF)

OR

Barramundi – smoked labneh, harissa, tomatoes, asparagus, charred broccoli (GF)

OR

180gr Cape Grim Beef Filet – potato gratin, leek purée, wild mushrooms, asparagus (GF)

Choice of Desserts

your guests can choose their entrée on the day

Home-made Apricot **Bread n' Butter Pudding** with cream and vanilla ice cream

OR

Warm **Chocolate Fondant** cake with berry coulis & vanilla ice cream

OR

Caribbean Lime Tart with dairy free ice cream (GF)

Abbreviations:

VEG – Vegetarian

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MOFFS DEGUSTATION MENU

Five Course Degustation Menu \$99.00 per Person*
with 3 Hour Premium Beverage Package \$169.00 per Person

Scallops

butternut squash puree, puffed wild rice, apple salad (GF, DF)

~ ~ ~

Home-made Prawn Ravioli

on lobster bisque

~ ~ ~

Sgroppino

Prosecco, vodka, lemon sorbet

~ ~ ~

Beef Tenderloin Rossini

Foie Gras, potato gratin, ratatouille, spinach, jus (GF)

or

Barramundi Fillet

broccoli, pine nuts, pumpkin-pear salsa, salad (GF)

~ ~ ~

Warm Apple Tart

dairy & gluten free with dairy-free ice crème (GF, DF)

****Minimum of 10 guests, the whole table must participate.***



STAND UP FUNCTIONS PACKAGE

(min. 5 days' notice required)

AUSTRALIA*

Available 7 days a week

4 cold Canapés of your choice from our Canapé Menu

Fresh sourdough bread and dips

Hot party pies and sausage rolls

\$39 per person

ITALY*

Available 7 days a week

6 Canapés (4 cold and 2 hot) of your choice from our Canapé Menu

Freshly Baked Focaccia Breads

*Individual serves of Risotto **or** Pasta of your choice*

\$49 per person

Austria*

Available 7 days a week

8 Canapés (4 cold and 4 hot) of your choice from our Canapé Menu

Fresh sour dough and Austrian style dips

*Individual serves of Schnitzel **and** Pork Belly of your choice*

\$59 per person

**Minimum Numbers required for all Cocktail Food Packages is 20 guests*

We look forward to creating your personalized cocktail package on request.



CANAPÉ LIST

Cold

Bruschetta, crusty sourdough bread with cherry tomato and basil (VEG)

Prosciutto and Rock Melon (GF) seasonal

Buckets of **freshly cooked shelled Prawns** (GF)

Smoked Salmon served on brioche with crème fraîche and baby capers

Tuna Tartar served on a potato crisp

Beef Carpaccio on toasted Bread w truffle oil & parmesan shavings

Austrian style pumpkin dip

Prosciutto rolled on Grissini Bread Sticks

Dessert

Selection of petit fours

Please note that we can cater for most dietary requirements.



CANAPÉ LIST *(continued)*

Hot

Arancini Balls stuffed with truffle & mushrooms (VEG)

Pan Seared Scallops (GF) with fresh oregano, lime and tomato salsa

Vegetable Spring Rolls (VEG) with sweet chilli sauce

Chicken Skewers (GF) with mediterranean olive tapenade

Lamb Skewers (GF) with mint/salsa verde

Mediterranean **Beef Skewers** (GF) with home-made jus

Seafood Skewers (GF) with garlic/herb butter

Fried Calamari and cocktail sauce

Chicken & Asparagus Quiche

Fish & Chips with sauce tartare

Corn fritters (GF) with sweet chilli sauce

Please note that we can cater for most dietary requirements.



WEDDINGS AT MOFFS

Welcome to **Moffs** on Moffat Beach, Sunshine Coast, only 90km north of Brisbane, thank you very much for your interest in hosting your Wedding reception with us.

We pride ourselves on the quality of food (a-la-carte size portions), service, the ambiance and our international team will be privileged to look after you.

Our Wedding Package Inclusions

- **Experienced Wedding Coordinator to assist with all your reception planning from the early planning stages all the way until your wedding reception takes place**
- **Complimentary Menu Tasting for you and your partner 4 – 8 weeks prior the big day**
- **A-La-Carte size portions of all your courses**
- Room hire for the duration of your evening until midnight
- Cordoned off area for the duration of your cocktail reception
- Dance floor area (size depending on the area you have chosen)
- All our packages include white linen table cloths & napkins, cutlery and glasses
- Printed seating plan for your guests
- Menus for each of your guests
- Lectern (wine barrel) and microphone
- iPod facilities for you own background music
- Wheelchair friendly venue and wheelchair facilities
- Complimentary car parks for your guests in walking distance to Moffs

We are happy to recommend suppliers for any extra items such as flowers and decorations.

Please contact us on manager@moffsmoffatbeach.com.au for details on our wedding packages and beverage packages. Thank you.

Please note that we can cater for most dietary requirements.



BEVERAGE PACKAGES

We are happy to offer a Beverage Package, Consumption Bar or Cash Bar for your function and can always custom make a package to suite your needs.

While no spirits will be offered in any of our Beverage Packages you are welcome to have spirits and cocktails available for your guests on a consumption basis.

Please keep in mind that we must comply to the Responsible Service of Alcohol law in accordance with the Queensland Liquor Act 1992.

Listed below are the Beverage Packages that Moffs has available:

Standard Beverage Package*

Wine *House White Wine, House Red Wine and House Sparkling*

Beer *Selected Australian standard Beers on Tap
Still and Sparkling Water, Soft Drinks and Juices*

2 Hours **\$ 39.00 per person**

3 Hours **\$ 45.00 per person**

Premium Beverage Package*

Bubbles: *Prosecco – Italian Sparkling*

White: *Pinot Grigio Italian white wine or New Zealand Sauvignon Blanc*

Red: *Australian Shiraz or Cabernet Sauvignon*

Beer *all Beers on Tap
Still and Sparkling Water, Soft Drinks and Juices*

2 Hours **\$ 49.00 per person**

3 Hours **\$ 55.00 per person**

***Wines and Beers are subject to availability; please confirm the package prior to your function.**



Terms and Conditions

Confirmation of bookings

Tentative Bookings will be held for a period of 5 working days and a deposit is required to confirm all function bookings within 5 working days. After 5 working days, if payment is not received the space will be released unless prior arranged with your Functions Coordinator.

Deposit payment for the event can be made by Direct Debit, Cash or Credit Card (a fee up to 1.5% applies to all payments made with Visa, MasterCard or American Express, we do not accept Diners Club).

Final numbers

The guaranteed minimum number of guests attending the event is required 7 days prior to your event. Decreases to confirmed numbers within this 7-day period will be accommodated for catering purposes but the invoice cannot be adjusted after this time.

Final payment

Full payment of your function is required prior to the event taking place or for smaller parties (15 or less) at the end of your event. Payment is for whichever is greater; confirmed final numbers or guests in attendance. **Moffs Moffat Beach** does not refund any payments if the guest count of attendees on the day is less than the confirmed final guest count.

In the instance where financial arrangements have been established with **Moffs Moffat Beach** prior to your event, payment is required no later than 7 days after the event. Final payment for the event can be made by Direct Debit, Cash or Credit Card (a fee of 1.5% applies to most credit cards).

Change of Function location

If your final guest numbers drop below the initial estimated numbers **Moffs Moffat Beach** reserves the right to change the location of your function and move your function to a more suitable area or a Minimum Spend applies.

Minimum Spend

A Minimum Spend does apply for certain areas or exclusive whole venue bookings. At **Moffs Moffat Beach**, we outline if a minimum spend amount applies at the beginning of your booking process. This means that if your numbers are lower than expected, **Moffs Moffat Beach** will assist you in upgrading your menu or beverage choices to reach this minimum spend or **Moffs Moffat Beach** will move your function to a smaller, more suitable area.

Menus

Our menus are subject to change as we are changing menus with the season.

Special meals and dietary requirements

We cater for most allergies or dietary requirements. Please provide written details of the type of allergies or dietary requirements, guest name and table number at least 7 days prior your event.

Beverages

Moffs Moffat Beach is a fully licensed venue and does not permit B.Y.O. in the Restaurant or Bar.

The beverage & wine list as well as the beverages packages are subject to change and availability, please confirm your actual package approximately 14 days prior to your event.

Responsible Service of Alcohol (RSA): In accordance with the Queensland Liquor Act 1992 and responsible service of alcohol (RSA), it is against the law to supply liquor to a person who is either a minor, unduly intoxicated, or disorderly. Management reserves the right to refuse alcohol service and/or remove any patrons that are either a minor, unduly intoxicated, or disorderly and ignore notice to cease consumption of alcohol as per the Queensland Liquor Act 1992. **Moffs Moffat Beach** reserves the right to close the Bar at any time without notice.



Terms and Conditions (Continued)

Service Fee

For functions of up to 50 guests a service fee of \$50.00 is payable and for functions over 50 guests a service fee of up to \$100.00 will be applied.

Parking

Car spaces for parking are available by the beach and within walking distance. Please note that these spaces are available to ALL patrons of Moffat Beach and are NOT exclusive to **Moffs Moffat Beach**.

Lost Property

Moffs Moffat Beach will ensure that every care is taken when looking after our guests and their possessions however, we cannot take responsibility for any lost items before, during or after an event.

Outside contractors

Any contractors appointed by the client or the venue on behalf of the client must liaise with **Moffs Moffat Beach** in all matters of deliveries, set-up or bump-out procedures and instructions. All outside contractors will be required to have their own Public Liability Insurance with a minimum of \$10,000,000 liability and must be able to provide a certificate of currency when requested to do so. **Moffs Moffat Beach** accepts no responsibility for damage of the clients' goods, assets, or equipment because of contractor negligence. Any damage incurred to **Moffs Moffat Beach** by contractors, is the responsibility of the person who contracted the contractor, i.e. the person/company liable to pay their invoice.

Cancellations

Notice of cancellation for an event must be given in writing by the client and received by **Moffs Moffat Beach** at least 90 days prior to the event. The following cancellation fees are applicable:

Notice of Cancellation	Amount of Cancellation fee
More than 30 days prior to your event	Full deposit amount refunded
Between 29 to 14 days prior to your event	50% of deposit amount refunded
Within 13 days prior to your event	your deposit amount is forfeited

Function Date: _____ Booking Reference: _____

Organization: _____ Contact Person: _____

Contact Number: _____ Mobile Number: _____

E-mail _____ Date: _____

I have read & agree with the Terms and Conditions (Signature): _____

Please sign page 13 & 14 and e-mail to: manager@moffsmoffatbeach.com.au