



# **FUNCTIONS PACKAGE**



# THANK YOU FOR CHOOSING MUMU GRILL TO HOLD YOUR SPECIAL EVENT...

At Mumu Grill, we believe our unique space and innovative food offering takes the mundane out of your next corporate function or special occasion.

We specialise in sustainable, organic and grass fed meats. We also have an independent Tapas bar with an extensive range of small plate options and Spanish Jamon. We cater for groups of 12 upwards offering a number of options in terms of space and menu packages.



## CAPACITY

Mumu's inside dining area holds up to 80 people seated and 120 people cocktail style.

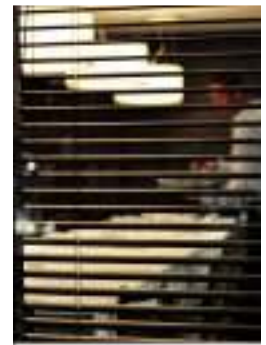


Our fully covered outdoor dining area can hold up to 60 people seated with two separate spaces catering for 40 people and 20 people simultaneously, and up to 100 people cocktail.

Our separate bar area is the perfect cocktail spot for up to 40 people.

## PRIVATE DINING ROOM

Mumu Grill now has a private dining room which accommodates a maximum of 20 guests on one long elegant table or 3 tables of 8. The exclusive and private intimacy of the room is perfect for parties, birthdays, celebrations, business and team building meetings or family gatherings. When booked exclusively, you will have your own waiter for the duration of your function and menus printed specifically for your event. Please feel free to supply us with any logo details to personalise your menu. The room is equipped with its own sound system and a plasma screen which can be connected to your laptop for computer presentations.



We offer you a fabulous and varied wine list for you to choose from and we are happy to operate on an 'on consumption' basis for all alcoholic beverages, whilst also offering beverage packages for your convenience.

To ensure we have adequate stock available for your group, we ask you to determine your beverage requirement in advance.

Minimum spend for exclusive use of the private dining room is \$1000.00. This is generally met with a minimum of 12 people on a three course set menu and beverage package. As there is no room hire for exclusive use of the private dining room, bookings under 12 guests must meet this minimum spend. However as always, we want your special event to be just that, so please speak to us about tailoring a package specifically to meet your needs.



## **MENU OPTIONS**

We have three sit down menu options and two Tapas menu options, and a choice of cocktail food. Of course, if there is a dish you especially like for your function, we will do our best to accommodate you. Whilst Mumu Grill specialises in grass fed beef and is primarily a steak house, as with our restaurant bookings, we can always cater for vegetarians and any other dietary requirements.

We have devised 4 beverage packages to make the organisation of your function easier. We have specially selected wines that match the food being served; but again if you have a favourite wine on our list, just let us know and we will order it in for your function.

We are committed to making your function an experience to remember, so please read through the following terms and conditions before booking your event with us.



Please read this page and fax back a signed copy, to confirm your booking.

### Terms and Conditions of function bookings

- All tentative bookings for the private dining room will be held for a 5 day period, after this if the booking is not confirmed then the booking will be released.
- When booking a function in the private dining room, your confirmation must be accompanied with credit card details and a signed outline of your function. Whilst no booking deposit is required we ask you to note our cancellation policy below.
- Final numbers and menu/wine packages must be confirmed 24 hours before the event. The final number confirmed will be the minimum number of people we will charge for.
- Please inform us of any last minute additions or changes to the function at least 5 hours prior to ensure all your guests are catered for without fuss.
- Please notify MUMU Grill if there are any variations to your arrival time .Generally, food will begin to be presented thirty minutes after booking time.
- Our staff all practice responsible service of alcohol.
- A 10% optional gratuity will be added to your bill.
- Please consider our neighbors when leaving the premises.
- Please note: All menus are subject to change depending on seasonal availability

I have read and agree to the above conditions,

Signed\_\_\_\_\_ Date\_\_\_\_\_

Date of Event\_\_\_\_\_

Number of guests\_\_\_\_\_

Menu option\_\_\_\_\_ Beverage package (optional) \_\_\_\_\_

Special Requests\_\_\_\_\_

C/C details\_\_\_\_\_ Expiry date \_\_\_\_\_



# DINNER MENU OPTION 1-\$45

House baked bread and dips

## Tapas

Jamon serrano

Spanish olive selection

Chorizo braised in red ale & topped with parmesan

## Mains

### **Roast Organic Half Chicken**

Marinated in rosemary and lemon and served on a cherry tomato and green olive panzanella

### **Tasmanian Oak Planked Salmon**

Fillet of salmon cooked on a "Plank of Tasmanian Oak." Served with horseradish dressing and a cucumber and olive salad

### **Grass Fed Eye Fillet**

Wrapped in sage and prosciutto, served on mash Pontiac potatoes and green beans

**Please note:** All menus are subject to change depending on seasonal availability



## DINNER MENU OPTION 2-\$55

Selection of house made bread and dips

### Tapas

Zucchini flowers stuffed with herbed ricotta and Cabra served on a tomato salsa  
Spanish olive selection  
Jamon Serrano

### Mains

#### **Slow Roasted Pork Shoulder**

15 hour slow roasted shoulder of pork, Served with Cavalo Nero, rhubarb and poached pear

#### **Tasmanian Oak Planked Salmon**

Fillet of salmon cooked on a "Plank of Tasmanian Oak." Served with horseradish dressing and a cucumber and olive salad

#### **Saltbush Lamb Shoulder**

10 hour slow roasted shoulder of lamb, served with a goat cheese tortilla, roast eggplant, celeriac and watercress salad and a tahini dressing

#### **Grass Fed Victorian Scotch Fillet**

300g grass fed scotch fillet steak served with green beans  
Steaks are served with a red wine jus and béarnaise sauce on the side

### Sides

Roast Pontiac potatoes  
Thick cut chips  
Garden salads

### Dessert

#### **Dessert share platters**



## **DINNER MENU OPTION 3-\$70**

House baked bread and dips, Jamon Serrano and marinated olives

### **Tapas**

Zucchini flowers stuffed with herbed ricotta and cabra. Served on a tomato salsa  
Szechwan pepper prawn with pickled chili and soy dressing  
Chorizo braised in red ale & topped with parmesan

### **Mains**

#### **Prime Rib**

350 gram Szechwan pepper crusted, Served with green beans

#### **Rib Combo**

Beef short ribs with baby back pork ribs (A meat lover's delight)  
Served in our Homemade BBQ sauce

#### **Tasmanian Oak Planked Salmon**

Fillet of salmon cooked on a "Plank of Tasmanian Oak." Served with horseradish dressing  
and a cucumber and olive salad

#### **Saltbush Lamb Shoulder**

10 hour slow roasted shoulder of lamb, served with a goat cheese tortilla, roast eggplant,  
celeriac and watercress salad and a tahini dressing

### **Sides**

Roast Pontiac potatoes  
Thick cut chips  
Rocket, pear, parmesan and Jamon salads  
Tomato and buffalo mozzarella salads

### **Dessert**

#### **Chocolate & Almond Mole Tart**

Served with Hazelnut Gelato

#### **Brown Sugar Pavlova**

Topped with fresh pineapple and passion fruit sauce  
**Espresso coffee or loose-leaf tea**



## **TAPAS MENU OPTIONS**

### **MENU \$45 7 Courses Tapas**

House baked bread and dips  
Selection of olives  
Zucchini flowers stuffed with herbed ricotta, cabra and served with tomato salsa  
Grilled scallops with jamon and manchego cheese  
Broccoli with chili, garlic and pine nuts  
Szechwan pepper prawn with pickled chili and soy dressing  
Chorizo braised in red ale & topped with parmesan

### **Menu \$55 9 COURSES OF TAPAS AND JAMON PLUS DESSERT**

House baked bread and dips  
18 month Jamon serrano  
Selection of olives  
Zucchini flowers stuffed with herbed ricotta, cabra and served with tomato salsa  
Szechwan pepper prawn with pickled chili and soy dressing  
Grilled scallops with jamon and manchego cheese  
Broccoli with chili, garlic and pine nuts  
Fried baby squid  
Chorizo braised in red ale & topped with parmesan  
  
Dessert platter to share





## BEVERAGE PACKAGES

### Option 1

**\$29 per person**

MUMU House Sparkling, Semillon Sauvignon-blanc & Cabernet-merlot  
Victoria bitter, pure Blonde, James Boags Premium and light beers

### Option 2

**\$39 per person**

Chandon NV Sparkling, Kapuka Sauvignon Blanc & Pear Tree Chardonnay  
Ada River Cabernet Sauvignon & Mr Riggs "the Gaffer" shiraz  
Victoria bitter, pure Blonde, James Boags Premium and light beers

**Beverage packages last the duration of your function or 4 hours maximum.**

### Private use

The tapas bar is available for private cocktail functions of up to 20 people.

The outside area is available for exclusive use for sit down of up to 70 people  
or cocktail food for 90

The main dining room is available for exclusive use for sit down of up to 90  
people or cocktail food for 140

### Children:

A set children's menu for children under 12 will be available also. It will be at  
a cost of \$25 per child.



## **BITES**

### **\$3.50 Ea**

Crab and Bloody Mary Shooters  
Szechwan Pepper King Prawns with Picked Chilli Dipping Sauce  
Salmon Tartar on Cucumber topped With Mascarpone  
Salt and Pepper Squid  
Seafood Sang Choy Bow Served On Witlof  
Sesame Crusted Seared Tuna with Sweet Soy and Olive Dressing  
Prawn & White Bean Toasts

Truffled Mushroom Wontons  
Zucchini Carpaccio  
Wild Mushroom Cappuccino  
Zucchini Flowers  
Mini Tortillas with Olive Tapenade

Empanadas Stuffed With Grass Fed Beef, Mushrooms & Spinach with BBQ Sce  
Grass Fed Beef Tartar  
Mini Steak Sandwiches with Tomato Chutney and Rocket  
Quail Breast Saltimbocca  
Jamon Serrano on Catalan Bread  
Charcuterie Plate  
Organic Chicken Sandwiches  
Rare Slow Roast Beef with Horseradish Cream  
Lamb, Pine Nut and Mint Filo's

Mini Pavlova  
Chocolate and Pistachio Flourless Chocolate Cake  
Gingerbread and Mascarpone Sandwiches  
Chocolate Espresso Shots

