

MU MU  
MU GRILL

PHONE SHOP 1-6, 70-76 ALEXANDER ST CROWS NEST 2065  
GRILL 9460 6877 PIZZA 9460 6777  
FAX 9436 1144

# FUNCTION GUIDELINES

Thank you for choosing MUMU Grill to hold your special event. We believe our unique space and innovative food offering takes the mundane out of your next corporate function or special occasion.

At MUMU Grill we specialise in sustainable, organic and grass fed meat, we also have an independent tapas bar with an extensive range of small goods. We can cater for groups from 15 and upwards and offer a number of options in terms of space and menu packages.

## CAPACITY

Our dining area can hold up to 70 people seated, 120 people cocktail

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.

MUMU Grill now has a private dining room, suitable for up to 24 guests seated on one communal table. Please refer to the guidelines below for booking the private dining room

## 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 would really like for your special event, (even if it is not currently on the menu) let us know, and we will do our best to accommodate you. Whilst MUMU Grill specializes in grass fed beef and is primarily a steak house as with our restaurant bookings, we can always cater for vegetarian guests and any other dietary requirements. The menus are samples only and may vary, due to seasonality.

We have devised 4 beverage packages to make the organization 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 ask for you to determine your beverage requirements in advance to ensure we have adequate stocks available and chilled, ready to serve your guests.

## PRIVATE DINING ROOM

MUMU Grill has a private dining room which accommodates a maximum of 26 guests on one long elegant table. The exclusive and private intimacy of the room is perfect for that special birthday celebration, business meeting or family function.

When booked exclusively, you will have your own waiter for the duration of your function and menus printed specifically for your event. The room is equipped with its own sound system and a plasma screen, which can be connected to your laptop for computer presentations.

We do not allow BYO in the private dining room, and have a fabulous and varied wine list for you to choose from. For private dining room functions, we are happy to operate on an 'on consumption' basis for all alcoholic beverages, but also offer beverage packages for your convenience.

We ask for you to determine your beverage requirements in advance to ensure we have adequate stocks available and chilled, ready to serve your guests. There are varied menu options for you to choose from, examples of these can be seen on the following pages.

The 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 don't hesitate to talk to us about tailoring a package specifically to meet your needs.

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 first page and fax back a signed copy, to confirm your booking.

TERMS AND CONDITIONS OF FUNCTION BOOKINGS FOR THE RESTAURANT AND PRIVATE DINING ROOM.

All tentative bookings for the private dining room will be held for a 5 day period, after this if the booking is not confirmed by you, then the booking will be released.

To secure your function\_a credit card imprint to the value of \$500.00 will be taken as a deposit. This will not be processed UNLESS the function is cancelled within 7 days of the function date when booking the private dining room and 3 days when booked in the restaurant.

To ensure your function runs smoothly, confirmation of numbers and menu selection must be made by you 3 days prior to the function date for functions booked in the restaurant and the private dining room.

The final number of guests confirmed, 24 hours prior to your function will be the minimum number of guests charged for.

We are happy to accommodate additional guests (up to 6 hours prior) if it is at all possible. Please notify us if there are any variations to your arrival time. Generally, food will begin to be presented thirty minutes after booking time.

A 10% optional gratuity will be added to your bill.

We are more than happy to cater for children and a set menu for children under 12 is available. However, please note that the set menu for children does not contribute towards the minimum spend in the private dining room.

Our staff all practice responsible service of alcohol and therefore the management of MUMU Grill support the actions of staff in refusing to service intoxicated, disorderly or underage patrons. We operate in accordance with the Responsible Service of Alcohol Act.

Please consider our neighbors when leaving the premises.

I have read and agree to the above conditions,

Signed

Date

Date of Function

Number booked for

## DINNER MENU OPTION 1-\$45

House baked bread and dips

### Tapas

Jamon Serrano

Spanish olive selection

Grilled feta cheese, lemon, extra virgin olive oil, oregano

### Mains

#### **Roast Organic Half Chicken**

Marinated in rosemary and lemon. Served with fennel, radicchio, spinach and gremolata

#### **Ironbark Salmon.**

Roasted on iron bark with rocket, cucumber, olive, tomato and a lemon horseradish dressing

#### **Scotch Fillet**

With a caper and parsley crust and sautéed green beans

*All mains are served with side orders of potatoes and chips as well as red wine jus and béarnaise sauce when ordering the beef.*

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## DINNER MENU OPTION 2-\$55

Selection of house made bread and dips

### Tapas

Zucchini flowers stuffed with herbed ricotta and Cabra sheepsmilk cheese, Served on a tomato salsa  
Spanish olive selection  
Jamon Serrano

### Mains

#### **Roast Organic Half Chicken**

Marinated in rosemary and lemon. Served with fennel, radicchio, spinach and gremolata

#### **Ironbark Salmon.**

Roasted on iron bark with rocket, cucumber, olive, tomato and a lemon horseradish dressing

#### **Beef Ribs**

Slow cooked beef ribs served in our house made BBQ sauce and green beans

#### **Sirloin**

280g grass fed sirloin steak served with green beans

*All mains are served with side orders of potatoes and chips as well as red wine jus and béarnaise sauce*

### Dessert

#### **Dessert share plate**

**Café Colombari Espresso coffee or loose-leaf tea**

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## **DINNER MENU OPTION 3-\$75**

Selection of house made breads, Jamon Serrano and Olives

### **Individual Tapas Plate**

Zucchini flowers stuffed with herbed ricotta and cabra sheeps milk cheese, served on a tomato salsa.

Szechwan pepper prawn with pickled chili and soy dressing

Chorizo braised in red ale & topped with parmesan

### **Mains**

#### **Ironbark Salmon.**

Roasted on iron bark with rocket, cucumber, olive, tomato and a lemon horseradish dressing

#### **Prime Rib**

350 gram Szechwan pepper crusted. Served with green beans

#### **Twice cooked Duck**

Roasted, then braised and served on bok choy with poached pear

#### **Saltbush Lamb 2 ways**

Slow roast (10 hour) shoulder and grilled back strap served with a pea and mint puree and tomato confit

Accompanied by rocket, pear and parmesan salads for the table

*All mains are served with side orders of potatoes and chips as well as red wine jus and béarnaise sauce*

### **Dessert**

#### **Chocolate and raspberry square**

With wattle-seed ice-cream and Belgian chocolate tile

#### **Brown Sugar Pavlova**

Topped with fresh pineapple and passion fruit sauce

**Café Colombari Espresso coffee or loose-leaf tea**

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## 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 FETA CHEESE, LEMON, EXTRA VIRGIN OLIVE OIL, OREGANO

MUSHROOMS TOPPED WITH ROASTED CAPSICUM AND TOPPED WITH PARMESAN

FRIED BABY SQUID

CHORIZO BRAISED IN RED ALE & TOPPED WITH PARMESAN

### **Menu \$55**

#### **9 COURSES OF TAPAS AND JAMON PLUS DESSERT**

JAMON SERRANO 18MTH & CATALAN BREAD

HOUSE BAKED BREAD AND DIPS

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 FETA CHEESE, LEMON, EXTRA VIRGIN OLIVE OIL, OREGANO

MUSHROOMS TOPPED WITH ROASTED CAPSICUM AND TOPPED WITH PARMESAN

FRIED BABY SQUID

CHORIZO BRAISED IN RED ALE & TOPPED WITH PARMESAN

DESSERT PLATTER TO SHARE

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**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  
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

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