

A close-up photograph of several green leaves, likely from a plant like a banana or similar, showing detailed vein patterns. The leaves are layered, with some in the foreground and others behind, creating a sense of depth. The colors range from dark green to a lighter, almost yellowish-green.

Function Packages

THE MOSELEY



Platters

Choose 4 platters | \$20 per person

Each additional platter | +\$5 per person

Korean Fried Chicken Wings (gf)
Thai Style Tofu Bites (gf)
Prawn Skewers, nduja aioli (gfo)
Thai Style Pork Belly (gf)
Crumbed Haloumi (v)
Battered Flathead Bites
Garlic & Chilli Fried Squid
Mixed Oysters (+\$2pp) (gf)
Rare Seared Beef (gf)
Seared Tuna, vitello mayo (gf)
Garlic & Oregano Chicken Skewers (gf)
Beef Sliders (+\$2pp)
Apple & Rhubarb Crumble Tarts
Chocolate Hazelnut & Buttermilk Torte

Extras

Grazing Board | \$10pp

Cured meats, olives, pickled vegetables, cheeses, dips & pita bread

Garlic Bread & Dips | \$8pp

Fruit Platter | \$40

GF - gluten free VG - vegan V - vegetarian O - option available





Set Menu Packages

2 Course | \$45 per person

Shared Entrée (grazing board style)

Choice of Mains (choice of 2)

2 Course | \$50 per person

Alternate Drop Entrée (choice of 2)

Choice of Mains (choice of 2)

3 Course | \$65 per person

Alternate Drop Entrée (choice of 2)

Choice of Mains (choice of 3)

Set Dessert (choice of 1)

3 Course | \$80 per person

Choice of Entrée (choice of 2)

Choice of Mains (choice of 3)

Set Dessert (choice of 1)

GF - gluten free VG - vegan V - vegetarian O - option available





Set Menu

Entrée

Rare Seared Tuna (gfo)

vitello sauce, white anchovy, baby caper, charred bread

Thai Style Fried Tofu (gf, vg)

cabbage, pickled carrot, coriander, Thai caramel, sesame

Crumbed Halloumi (v)

hummus, pickled red onion, pomegranate, herbs

Prawn Skewers (gfo)

nduja aioli, nduja crumb, lemon oil, chive

Korean Fried Chicken Wings (gf)

Korean sweet chili sauce, bean sprouts, cucumber, lime

Main

House Made Vegan Gnocchi (vg)

pan fried gnocchi, garlic, chilli, almonds, greens, lemon, salsa verde & pangrattato

Humpty Doo Barramundi

seafood velouté, prawns, cockle, crab, gnocchi, kale & cherry tomato

Murray Valley Pork Cutlet (gf)

bacon jam, white bean skordalia, fennel & apple salad, jus

Slow Roasted Lamb Bowl (gf)

brown rice, cherry tomato, cucumber, herbs, hummus, fried chickpea, currants, feta, tahini dressing

Dessert

Apple & Rhubarb Crumble Tart

pistachio crumble topping, double cream

Chocolate Hazelnut & Buttermilk Torte (gf)

double cream, chocolate fudge, chocolate soil

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Shared Feed Me

\$75 per person

First Course

Rare Seared Tuna (gfo)

vitello sauce, white anchovy, baby caper, charred bread

Prawn Skewers (gfo)

nduja aioli, nduja crumb, lemon oil, chive

Second Course

Murray Valley Pork Cutlet (gf)

bacon jam, white bean skordalia, fennel & apple salad, jus

Slow Roasted Lamb (gf)

chermoula, hummus

Sides

Brown Rice Salad

cherry tomato, cucumber, herbs, fried chickpea, currents, feta, tahini dressing

Colcannon Mash

Dessert

Apple & Rhubarb Crumble Tart

pistachio crumble topping, double cream

Chocolate Hazelnut & Buttermilk Torte (gf)

chocolate hazelnut gelati, chocolate fudge, chocolate soil

GF - gluten free **VG** - vegan **V** - vegetarian **O** - option available





Drinks Packages

Silver Drinks Package

2 Hours | \$55 per person
3 Hours | \$70 per person

Aurelia Prosecco
Giesen Sauvignon Blanc
Hentley Farm Rosé
Rymill Dark Horse
Cooper's Pale Ale
Great Northern
Carlton Dry
Five Farms Cider

Gold Drinks Package

2 Hours | \$60 per person
3 Hours | \$80 per person

The Lane 'Lois' Sparkling
Bird in Hand Sparkling
Shaw & Smith Sauv Blanc
Hentley Farm Rosé
Chalk Hill Shiraz
Hahn Superdry
Pirate Life South Coast
Cooper's Pale Ale
Great Northern
Carlton Draught
Five Farms Cider

Add spirits +\$15pp

Bar tabs & cash bar also available.

Please note all guests must be on the same package.





Function Room

Private room in our upstairs area.

Capacity | 20 people seated

Facilities include:

- TV with HDMI connection
- Sound system
- Air conditioning
- Fire place

Available for private hire for lunch or dinner every day.

Images are for illustration purposes only. Decorations not included.





Upstairs Booths

Sectioned off area including booths & lounges.

Capacity | 35 - 55 cocktail

Space includes:

- 3 x Large booths (5-6 people)
- 2 x Large couches (3-4 people)
- 6 x Lounge chairs
- 2 x High bar tables

Minimum spends apply. Please contact us for a quote.



Images are for illustration purposes only.





Downstairs Booths

Sectioned off area including booths & lounges.

Capacity | 25 - 40 cocktail

Space includes:

- 2 x Large booths (4-6 people)
- 1 x Large couch (3-4 people)
- 4 x Lounge chairs
- 1 x TV

Minimum spends apply. Please contact us for a quote.





Downstairs Tables

Long tables for group sit down events.

Capacity | 20 - 50 seated

Table configurations:

20 - 24 people: 2 long tables

25 - 35 people: 3 long tables

36 - 50 people: 4 long tables

For groups larger than 50, please contact our functions manager on functions@themoseley.com.au to discuss.

Images are for illustration purposes only. Decorations & linen not included.



Terms & Conditions

Booking Confirmation & Deposits

Your tentative booking is held for 14 days only. To confirm your booking we require a deposit of \$10pp. All tentative bookings without a deposit will automatically be cancelled after 14 days.

In the unfortunate event that a confirmed function is cancelled or transferred to another date, the following conditions apply:

- 21 days prior or more - full deposit refund
- 14 days prior - 50% deposit refund
- 7 days or less - no deposit refund

Menu Selection, Numbers & Payment

Final numbers of guests are required 7 working days prior to the event date. If for unforeseen circumstances, the numbers must be altered after this time there will be no refund for any cancellations and charges will be rendered for late inclusions. Payment in full for entire function is required 7 working days prior to the event.

Menu selection must be finalised 2 weeks prior to your event date. All function meals must be pre-ordered 7 days before. Special dietary requirements can be catered for with notice. We must be informed of any allergies prior to confirmation of the menu to ensure we can provide an alternate dish. We cannot guarantee trace removal of trace allergens. Every endeavour is made to maintain menus and prices as published. However, prices and menus are subject to change without notice, to cover unforeseen variations in cost.

Decorations

The client may arrange their own decorations which can be delivered to the hotel 24 hours prior to the event and clearly labelled. Nothing is to be nailed, screwed or adhered to any wall or other surface of any area. Penis paraphernalia and similar decorations are not allowed in the venue, and will be confiscated immediately. No form of confetti OR party poppers are permitted in any area of the hotel, including the car park. Should it be used a clean-up fee of \$150.00 will be charged.

Any personal items left for a function such as photo albums / boards must be clearly labelled with the function's name and date of the event. The Moseley will not be held liable for any loss or damage of any goods or equipment. Goods must be picked up within 24 hours after the event finish time.

Cake & BYO

We are happy for you to provide a cake, however we charge a cakeage fee of \$2 per person (does not include cut & serve). The Moseley holds no responsibilities for the transport/delivery of your cake should your cake get damaged. Wine may be brought into the venue for a \$25 corkage per bottle however responsible service of alcohol still applies. No other external food/drink is to be brought into the venue.

Security

Functions may attract a non-refundable security fee if deemed necessary by management, to ensure the safety of function guests, other guests & hotel staff.

Compliance & Behaviour

The organiser must conduct their function in an orderly manner, in full compliance with legislation & The Moseley Bar & Kitchen's code of conduct. Management reserves the right to exclude or eject any or all persons from The Moseley without liability & control sound levels of events hosted in the hotel. Supplying your own live music & DJ's are not permitted in any function spaces.

The management at The Moseley Bar & Kitchen hold the right to remove any individual that is deemed to be misbehaving or behaving in an objectable manner.

Children need to be supervised at all times and it is preferred that they remain seated. Please note: all minors under the age 18 years of age must vacate upstairs by 10pm and midnight downstairs or at the venues discretion.

Legal Obligations / Damages

The Moseley Bar & Kitchen hold the clients financially responsible for any damages sustained to the hotel and/or hotel property by the clients, guests or outside contractors prior, during or after the function. The Moseley will not be held liable for any insurance claims against injury, damage, loss of equipment or personal property occurring as a result of the actions of external contractors.

Smoking

Smoking throughout the venue is prohibited. There are designated areas outside the hotel for smokers.