

MU MU  
MU GRILL

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# FUNCTION GUIDELINES

Thank you for choosing MUMU Grill to hold your special event. We are committed to making your function an evening to remember.

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

Please look thru our menu options.

We have three sit down meal packages, and a choice of cocktail food. Of course if there is a dish you would really like, for your function (even if it is not currently on the menu) let us know, and we will do our best to accommodate you.

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

Vegetarians, Celliac's and other dietary wonders can be accommodated for, provided we receive adequate notice (3 days minimum).

To ensure your function runs smoothly here are some guidelines:

1. Final numbers and menu/wine packages must be confirmed three days before the event. The number confirmed will be charged for.
2. Please inform us of last minute additions to the function (3 hours). We want to make sure that they have a seat.
3. Please notify MUMU if there are any variations to your arrival time. Food will begin to be presented thirty minutes after booking time.
4. A credit card imprint will be taken in leau of a deposit of \$500, to secure the function. The credit card will not be used unless the function fails to give adequate notice of cancellation (3 days)
5. Our staff all practice responsible service of alcohol.
6. A 10% optional gratuity will be added to your bill.
7. Please consider our neighbors when leaving the premises.

I have read and agree to the above conditions,      Signed \_\_\_\_\_  
Date \_\_\_\_\_

## **Menu 1 \$38.50**

**Selection of house made breads and dips**

### **Tapas**

**Spanish Olive Selection**

**Jamon Serano**

**Grilled Feta Cheese, Lemon, Extra Virgin Olive Oil, Oregano**

### **Choice of Mains**

**Roast Organic Half Chicken**

**Rosemary and spice roasted in our wood fired oven, served sizzling to your table with green beans & new potatoes**

**Salmon Fillet:**

**Wood fire grilled salmon fillet on Moghrabieh risotto with spinach & lemon butter**

**Scotch Fillet**

**Caper and parsley crust. Cooked to your liking**

**All functions are served with potatoes and chips as well as red wine jus and béarnaise sauce for the middle of the table**

**Menu 2      \$45**

**Selection of breads and dips**

**Tapas**

**Spanish Olive Selection**

**Jamon Serano**

**Vodka Cured Salmon**

**EGGplant**

**Choice of Mains**

**Roast Organic Half Chicken**

**Rosemary and spice roasted in our woodfired oven, served sizzling to your table with green beans & new potatoes**

**Salmon Fillet:**

**Wood fire grilled salmon fillet on Moghrabieh risotto with spinach & lemon butter**

**Pork ribs**

**Slow cooked pork ribs served in our house made BBQ Sauce**

**Sirloin**

**300g Grass fed sirloin steak. Cooked to your liking**

**All functions are served with potatoes and chips as well as red wine jus and béarnaise sauce for the middle of the table**

**Dessert**

**Dessert share plate**

**Espresso coffee/ or tea.**

**Menu 3      \$65**

**Selection of breads and dips**

**Choice of entree size**

**Vodka cured salmon**

**Salt and pepper squid**

**Grilled Feta Cheese, Lemon, Extra Virgin Olive Oil, Oregano**

**Choice of Mains**

**Half Duck:**

**Twice cooked duck, baby spinach fritters, sweet chilli and plum sauce**

**Salmon Fillet:**

**Wood fire grilled salmon fillet on Moghrabieh risotto with spinach & lemon butter**

**Prime Rib: 350g**

**Pepper crusted with fondant potatoes Cooked to your liking**

**Vegetarian**

**Moghrabieh cooked in a Risotto style**

**All functions are served with potatoes and chips as well as red wine jus and béarnaise sauce for the middle of the table**

**Dessert**

**Dessert share plate**

**Espresso coffee/ or tea.**

**Petite fours**

## **Beverage packages**

**Option 1** **\$27 per person**  
**House white, red and snowy mountains beer to have with your function.**

**Option 2** **\$45 per person**  
**Wines individually matched to your meals**

**Option 3** **\$55 per person**  
**Chandon on arrival followed by Wines individually matched to your meals**

**Option 4** **\$60 per person**  
**Cocktails on arrival followed by Wines individually matched to your meals**

## **Private Use**

**The Tapas bar is available for private cocktail functions of up to 30 people.**

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

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

## Small Bites

Cocktail functions Choice of 6,

8 bites per person \$28 per person

Shaved Jamon Serano

Vodka cured salmon on potato with dill mayonnaise.

Rare Roast Beef House made Panne de Casa, Horse Radish Cream

Marinated Spanish Feta, Lebanese Cucumber

Sydney Rock Oyster, Red Wine Vinaigrette

Moroccan Spiced Lamb Cutlet,

Smoked Salmon and Caviar crepe

Tuna and Cucumber Nori roll

Roast Vegetable tartlet

Salt and Pepper Prawns

Quail egg, Vegetable Julienne