

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 80 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. Please refer to the guidelines below for booking the Private dining room

## Private Dining Room

Mumu Grill now 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.

### 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 function (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.

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.

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

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.

Upon booking a function in the private dining room, your confirmation must be accompanied with a credit card details and a signed outline of your function. Whilst no booking deposit is required please see our cancellation policy as listed 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 last minute additions to the function (4 hours). We want to make sure that all your guests have a seat.
- 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.

I have read and agree to the above conditions,

Signed  
Date

## **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 baby potatoes and chips, and when ordering beef; as red wine jus and béarnaise sauce.*

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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. 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**

**Espresso coffee or loose-leaf tea**

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

Selection of breads, Jamon Serrano and Olives

### **Individual tapas plate**

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**

#### **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 w' pea and mint puree and tomato confit

Accompanied by rocket pear, parmesan and Jamon salad and tomato salad with buffalo mozzarella

### **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

**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 and 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**

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