

GRAZE



Group Booking Menu 2018 - *Minimum numbers of 10 guests*

GRAZE Collective Menu 1

Shared Grazing Platters of

Grilled Flat Bread w' Zatar and Hummus

Shared Grazing Mains Platters of

Beetroot & Coriander Seed Cured Salmon, Apple Wood Smoked Celeriac, Apple & Yuzukosho Remoulade (GF, DF)

Chilli & Salt Fried Baby Calamari, Pickled Melon, Baby Cucs & Chipotle Aioli (DF)

Cumin & Coriander Spiced Lamb Meat Balls, Toum Yoghurt, Mint & Pea Pesto (GF, DF)

Middle Eastern Spiced Roasted Cauliflower, Scorched Broccoli, Toasted Chickpeas, Crimson Raisins, Coriander, Tamarind Mint Yoghurt (V, GF)

Iceberg Wedge, Cucumber, Pickled Seaweed, Umeboshi Plum, Miso & Silken Tofu Dressing, Nori Salt (V, GF, DF)

Shoestring Chips, Garlic Lemon Aioli (GF)

\$99 per person Includes 3 Hour House Beverage Package

\$120 per person includes 3 Hour Deluxe Beverage Package

Or

\$110 per person Includes Shared Mini Dessert Platters & 3 Hour House Beverage Package

\$131 per person Includes Shared Mini Dessert Platters & 3 Hour Deluxe Beverage Package

Shared Mini Dessert Platters

Flourless Chocolate & Hazelnut Torte

Cheese Plate, Quince Paste Muscatels & Crackers, Fig and Walnut Bread

Please note beverage packages can only be purchased for the entire booking/table

Please note a service charge of 8% will be added to final bill



Group Booking Menu 2018 - Minimum numbers of 10 guests

GRAZE Collective Menu 2

Shared Grazing Platters of

Grilled Flat Bread w' Zatar and Hummus

Wild Mushroom Arancini & Lemon and Garlic Aioli (V)

South Coast NSW Rock Oysters, Cucumber, Eschallots, Alto Merlot Vinegar Dressing (GF)

Shared Grazing Mains Platters of

Whole Roasted Yellow Belly Flounder, Green Chilli Harissa, Toasted Pine Nuts

Raw Zucchini Fennel & Mint (GF)

Pomegranate Marinated Grilled Spatchcock, Nduja & Roasted Red Capsicum Dressing, Olive Crumble (GF, DF)

Basil & Apple Vinegar Pickled Green Tomatoes, Slow Cooked Tuscan White Beans, Paesanella Ricotta (V, GF)

Roast Pumpkin, Chargrilled Broccolini, Target Beets, Pistachios & Chilli Burnt Butter (GF, V)

Iceberg Wedge, Cucumber, Pickled Seaweed, Umeboshi Plum, Miso & Silken Tofu Dressing, Nori Salt (V, GF, DF)

Shoestring Chips, Garlic Lemon Aioli (GF)

\$121 per person Includes 3 Hour House Beverage Package

\$140 per person includes 3 Hour Deluxe Beverage Package

Or

\$134 per person Includes Shared Mini Dessert Platters & 3 Hour House Beverage Package

\$155 per person Includes Shared Mini Dessert Platters & 3 Hour Deluxe Beverage Package

Shared Mini Dessert Platters of

Rhubarb & Ginger Crème Brûlée

Cheese Plate, Quince Paste Muscatels & Crackers, Fig and Walnut Bread

Please note beverage packages can only be purchased for the entire booking/table

Please note a service charge of 8% will be added to final bill

• Due to the high costs of operating on Sunday and Public Holiday, It is the Graze MCA policy to add a surcharge of 10% on Sunday and 15% on Public Holidays to the final bill• Menus are subject to change •



GRAZE MCA - Group Booking Information, Terms and Conditions

Thank you for your enquiry regarding a group booking at GRAZE MCA, located on the ground floor terraces of the Museum of Contemporary Art. The following menus are available for groups of 8 people or more.

GRAZE MCA terrace is predominantly undercover, however is open sided and in the event of rain and/ or wind, we cannot guarantee that the restaurant is completely dry. We do have the inclement weather option of relocating tables inside to the Foundation Hall adjacent, should bad weather prevail, and when the Foundation Hall is not in use by the Museum of Contemporary Art or its hirers.

Access to the Foundation Hall and GRAZE MCA terrace is managed by the Museum of Contemporary Art, and MCA management do give precedent to Foundation Hall bookings over restaurant bookings. Foundation Hall function bookings are generally booked months in advance, however on occasion a booking may be taken by the Museum OF Contemporary Art at short notice requiring GRAZE MCA to close, despite having confirmed bookings. GRAZE MCA regret that should such occurrence happen it is out of our control and a customer accepts this as a part of our booking terms and conditions.

For bookings of 8 or more deposit guarantee of \$25 per person is required at time of booking, and until such deposit guarantee is received a booking is not considered firm. Confirmed minimum numbers are required 48 hours prior to your booking, and any increases in numbers after this date are subject to availability. **Any decrease in numbers from the confirmed numbers or cancelation will be charged at \$25 for each no-show.**

Menu items and availability are subject to change as we do regularly change the menu, and recommend confirmation of menu closer to your booking date.

Please Fill In the below Information and email back to us to grazemca@grazemca.com.au and we will confirm receipt via return email. Note the credit card is taken as a booking guarantee and will not be processed unless there is a cancellation within 48 hour of booking or no-shows on the day of booking.

COLLECTIVE MENU 1 + 3 HOUR HOUSE BEV \$99 COLLEC MENU 1 + 3 HOUR HOUSE BEV, SHARED DESSERTS \$110

COLLECTIVE MENU 1 + 3 HOUR DELUXE BEV \$120 COLLEC MENU 1 + 3 HOUR DELUXE BEV, SHARED DESSERTS \$131

COLLECTIVE MENU 2 + 3 HOUR HOUSE BEV \$121 COLLEC MENU 2 + 3 HOUR HOUSE BEV, SHARED DESSERTS \$134

COLLECTIVE MENU 2 + 3 HOUR DELUXE BEV \$140 COLLEC MENU 2 + 3 HOUR DELUXE BEV, SHARED DESSERTS \$155

Please note a service charge of 8% will be added to final bill

Date & Time of Booking _____ Name of Booking _____

Contact Phone _____ Email _____ Number of Guests _____

BOOKING Guarantee by Credit Card - please Circle One: Amex / Visa/ MasterCard

Name on Card _____

Card Number _____

Expiry Date _____ CCV _____

Deposit Amount (\$25 x Number Guaranteed) _____

• Due to the high costs of operating on Sunday and Public Holiday, It is the Graze MCA policy to add a surcharge of 10% on Sunday and 15% on Public Holidays to the final bill• Menus are subject to change •

GRAZE

MCA

Signature _____

Email Completed Form to grazemca@grazemca.com.au

Beverage Package Information

House Range

NV, Tatachilla Sparkling Brut
Tatachilla Sav Blanc Semillon
Tatachilla Shiraz

Region

Various
Various
Various

Deluxe Range

NV Katnook Founders Block, Sparkling
2016 Petaluma, Sauvignon Blanc
2014 Mothers Ruin, Cab Sauvignon
2016 Vinaceous Sharke, Chardonnay
2015 Battle of Bosworth

Region

Coonawarra, SA
Adelaide Hills, SA
Mclaren Vale, SA
Margret River WA
Mclaren, Vale SA

All Beverage packages include

Corona, Peroni, Cascade Light, Soft drinks, OJ & Mineral Water