

# GRAZE

MCA

## Group Booking Menu 2020 - *Minimum numbers of 8 guests*

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### GRAZE Collective Menu 1

#### Shared Grazing Platters of

Grilled Flat Bread w' Zatar and Hummus - V, GF

#### Shared Grazing Mains Platters of

Chilli Salt Fried Baby Calamari, Chipotle Aioli, Pickled Winter Melon & Teardrop Capsicums Pearls - GF, DF

Twice Cooked Blue Cheese & Forest Mushroom Soufflé w' Mustard Leaves & Red Wine Eschallots Vinaigrette - V

Pan Fried Snapper, Zucchini, Kale, Mint, Beets, Peas, Toasted Macadamias w' Anchovy & Caper Dressing - GF, DF

Persian Spiced Roasted Purple Cauliflower & Scorched Broccolini w, Crimson Raisins,  
Fresh Mint & Coriander Leaves, Toasted Chickpeas & Tamarind Mint Yogurt - GF, V

Thick Cut Chips, Roasted Garlic Aioli - DF

**\$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 of

Flourless Chocolate Torte - GF

Cheese Plate, Quince Paste Muscatels & House Made Fennel Seed Crisp Bread & G/F Wafers

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**

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• 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 •

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## Group Booking Menu 2020 - *Minimum numbers of 8 guests*

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### GRAZE Collective Menu 2

#### Shared Grazing Platters of

Grilled Flat Bread w' Zatar and Hummus - V, DF

Wild Mushroom Arancini & Lemon and Garlic Aioli - V

#### Shared Grazing Mains Platters of

Confit Corn-Fed Chicken Maryland, Golden Kipflers Potatoes, Baby Globe Artichokes, Semi Dried Tomato Dressed - w' green olive, parsley & tarragon dressing - GF, DF

Pan Fried Snapper, Zucchini, Kale, Mint, Beets, Peas, Toasted Macadamias w' Anchovy & Caper Dressing - GF, DF

Roasted South Suffolk (VIC) Lamb Loin, Fennel Crème, Crushed Minted Green Peas, Rosemary Jus - GF

Butternut Pumpkin & Sage Gnocchi, Charred Broccolini w' Chilli, Burnt Lemon Butter & Toasted Pistachios - V

Garden Salad - Seasonal Leaf, Cucumber, Pickled Eschallots, Tomatoes, Dijon Mustard Dressing - DF, GF, V, VE

Thick Cut Chips, Roasted Garlic Aioli - DF, V

#### Shared Mini Dessert Platters of

Flourless Chocolate & Hazelnut Torte - GF

Classic Crème Brûlée - GF

Cheese Plate, Quince Paste Muscatels & House Made Fennel Seed Crisp Bread & G/F Wafers

**\$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**

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

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## 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 cancellation 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](mailto: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) \_\_\_\_\_

Signature \_\_\_\_\_

Email Completed Form to [grazemca@grazemca.com.au](mailto:grazemca@grazemca.com.au)

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## 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