

Events at Mokum



Room Options:

Back Room

Seats upto 20 people

Stands upto 30 people

No Minimum Spend

Not fully private as accessible washroom must remain available for other guests with mobility difficulties

Projector available at no added cost if desired

No Music (Restaurant music will be audible from next door)

Upstairs Room

Seats upto 32 people

Stands upto 55 people

Minimum Spend \$700 Lunch / \$1100 Dinner

Fully private with dedicated separate bar. Accessible via staircase and not suitable for guests with mobility difficulties

Projector available at no added cost if desired

Bring Your Own Music

Whole Venue

Seats upto 84

Stands upto 100

Minimum Spend \$3000 (Mon-Thu)/ \$7000 (Fri-Sun)

Fully private and fully accessible

Projector available at no added cost if desired

We'll play your spotify playlist or Bring Your Own Music.

Food Options:

Cocktail Style

Prices from \$35pp

Banquet Style

Prices from \$55pp

Dinner 50/50 Alternate

Prices from \$49pp

Beverage Options:

Go Dutch

Your guests all pay their own way with a cash bar available

Open Bar

Set a tab limit, all drinks charged on consumption

Beverage Package

Prices from \$35pp for 3 hours unlimited beer & wine

BYO

Corkage at \$15 per person

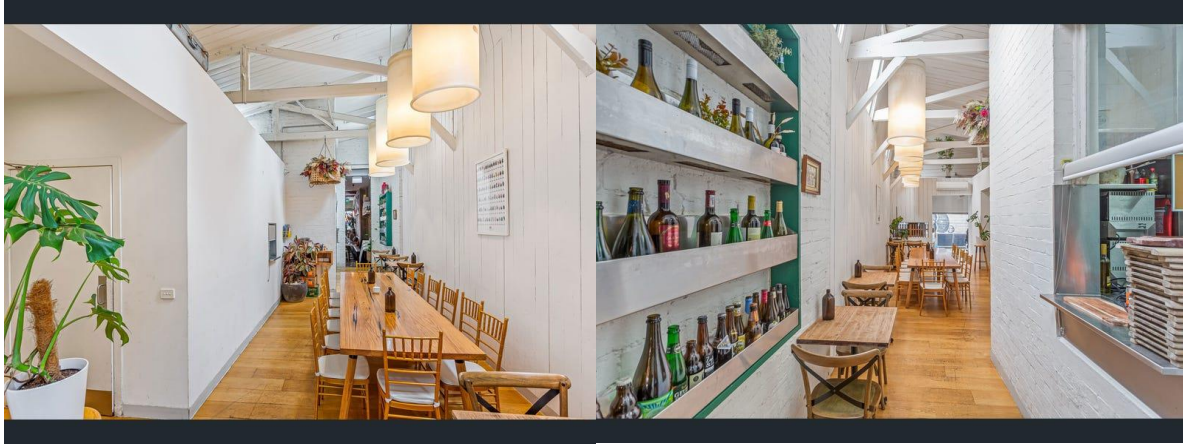
Other Options:

For Breakfast only, or if you require a room for meetings or networking only, we do have other options available. We regularly host business networking breakfasts, team meetings, life-drawing classes, book clubs, games nights, and a host of other events for which we often can reduce the minimum spend and catering requirements. Get in touch for more information.

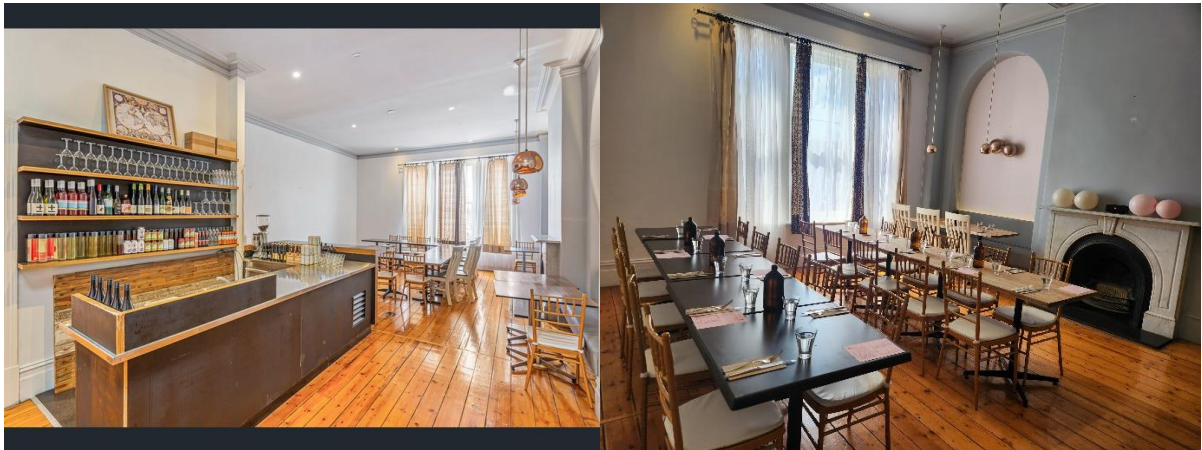
We are more than happy to mix and match different food & beverage options for you to find the most suitable delivery of your event. We are also happy to fully bespoke a menu for you if desired.

The Rooms

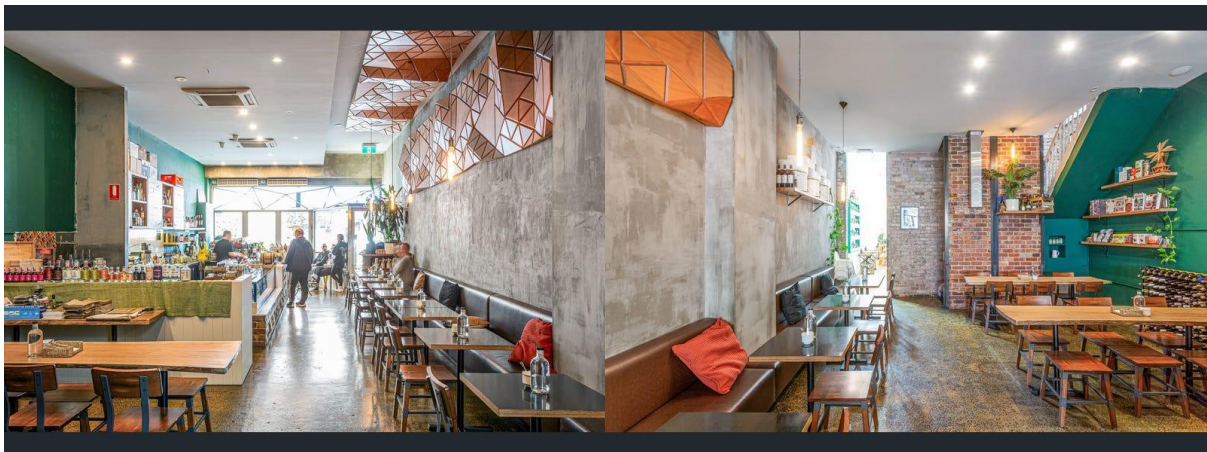
Back Room



Upstairs Room



Whole Venue



The Food

Cocktail Style

Small Canapés:

2 items at \$15 per person
3 items at \$20 per person
4 items at \$25 per person
5 items at \$29 per person
6 items at \$33 per person

Substantial Canapés:

1 item at \$15 per person
2 items at \$28 per person
3 items at \$38 per person
4 items at \$46 per person

Dessert Canapés:

1 item at \$8 per person
2 items at \$15 per person
3 items at \$20 per person

Small Canapés:

Pickled Herring

Smoked Eel with pickles on buckwheat blinis

Beef Bitterballen – Dutch mini croquettes

Mushroom Bitterballen – Dutch mini croquettes

Battered and fried fish pieces with tartare sauce

Snails cooked in garlic butter with crispbread

Beetroot Tartlets with strained Quark

Pom – Mini Surinamese Chicken & Taro Casserole

Substantial Canapés:

Kapsalon – Chicken & Garlic Sauce Loaded Fries

Broodje Rookworst – Smoked Pork Sausage with mustard mayo in a bun

Beef Sliders – Mini versions of our Mokum Bacon Cheeseburgers

Nasi Goreng – Indonesian egg fried rice

Dessert Canapés:

Apple Pie Bites

Hemp Chocolate Brownie (GF)

Dutch Buttercake

Raisin Donuts

Small & Dessert Canapés can be added to any other package as an addition or replacement if desired

The Food

Banquet Style

\$55pp – 3 entrees / 3 mains

\$65pp – 4 entrees / 4 mains

\$75pp – 5 entrees / 5 mains

Served in the middle of the table (sharing style), vegetarians, vegans, gluten free, and other major dietaries will be catered for separately if not enough suitable options are chosen by the organiser.

Entrees:

Borrelinkje – Board with selection of cold meats & cheeses

Roasted Beetroot with Strained Quark

Pom – Surinamese Chicken & Taro Casserole

Kibbeling – Battered and Fried Fish pieces with tartare sauce

Huzarensalade – Creamy potato, pickle, carrot & pea salad

Mains (all served with fries & salad):

Fish of the Day (oven roasted or pan fried depending on fish/season)

Mussels cooked in White Wine

Boerenkool – Mashed Potato with Kale and Smoked Pork Sausage

Nasi Goreng – Indonesian Egg Fried Rice

Gado Gado – Cold Salad of mixed Vegetables, Egg and Satay Sauce

Dessert:

(optional add-on at **\$15pp**)

Dessert Platters – mix of our in-house made desserts

Cheese Boards – platters of cheeses with quince & crackers

Optional Add-ons:

Oysters (Natural or Steamed) \$5pp (either as roaming canape OR on the table/bar)

Macaroons (various flavours) \$5pp (either as roaming canape OR on the table/bar)

Small & Dessert Canapés can be added to any other package as an addition or replacement if desired

The Food

50/50 Alternate Drop

2 Courses (Entrée & Main OR Main & Dessert) \$49

3 Courses (Entrée, Main & Dessert) \$62

Served to each seated guest alternately. Vegetarians, vegans, gluten free, and other major dietaries will be catered for separately if not enough suitable options are chosen by the organiser.

Entrees (choose 2):

Grilled Chicken Skewers with Satay Sauce and Pickled Carrot & Cabbage

Whole Roasted Beetroot with Strained Quark and Herbs (*can be made vegan)

Smoked Eel with Crispbread and House Pickled Cucumber

Frikandel (Dutch Sausage) with Mayonnaise, Curry Ketchup & Chopped Onion

Seasonal Soup (*Dutch Pea Soup, Mustard Soup, Saoto, etc.*)

Mains (choose 2):

Mussels cooked in White Wine served with Fries

Bacon Cheeseburger with Fries

Vegan Tempeh Burger with Fries

Roasted Maryland Chicken with Creamy Mashed Potato and Seasonal Veg

Hachee (Dutch Beef Stew) with Braised Red Cabbage and Fries or Mashed Potato

Green Salad and/or Seasonal Veg as sharing sides in middle of table

Dessert (choose 2):

Apple Pie with Whipped Cream

Raisin Donuts with Vanilla Ice Cream

Set Semolina Pudding with Cassis Coulis

Individual Cheeseboard with quince

Alternatively, instead of alternate drop for Entrées and/or Desserts we are happy to serve these as banquet style (sharing platters in the middle of the table) if desired.

Small & Dessert Canapés can also be added to any other package as an addition or replacement if desired.

The Beverages

We are pretty flexible and will strive to find a beverage option that suits your needs best.

Go Dutch

Cash bar set up and full beverage list available for your guests to choose from and each pay individually as they order.

Any amounts spent will still count towards any minimum spend requirements.

Open Bar

Set a tab limit, choose a range of drinks you'd like available (or excluded) and we'll add drinks consumed to the tab until we are told to stop. We will keep the organiser(s) informed of how much is being spent at regular intervals if desired.

BYO (Bring Your Own):

Bring your own drinks and we will serve them at \$15 corkage per person (corkage covers glass usage, washing and staffing costs). Note that in line with responsible service of alcohol our staff must still be dispensing all alcoholic beverages and are still duty bound to adhere to liquor licensing laws.

Beverage Packages

Standard Beer & Wine

3 hours unlimited* house tap beer & wines
at **\$35** per person

\$10 per person per additional hour

Add house spirits at **\$15** per person per hour

Premium Beer & Wine

3 hours unlimited* premium tap beer & premium
wines at **\$60** per person

\$18 per person per additional hour

Add premium spirits at **\$30** per person per hour

*any person deemed drunk and disorderly will be refused service and may be asked to leave, we are still duty bound to adhere to liquor licensing laws and practise responsible service of alcohol.

We can always have our premium bottled beer, premium spirits and ultra-premium wines available for purchase too for anybody wishing to partake in that.

Bespoke beverage packages can be made available upon request.