

Events Upstairs



We have a beautiful air-conditioned private function space with bar for your next celebration, workshop, launch and more.

Food Options

Cocktail/Canapes

all food brought out on trays and walked through the room by our waiters
Prices from \$24 pp

Banquet

all food placed on the middle of the tables over different courses, family dining style
Prices from \$55 pp

Beverage Options

Go Dutch

Your guests all pay their own way

Open Bar

Set a tab limit, all drinks charged on consumption

Beverage Package

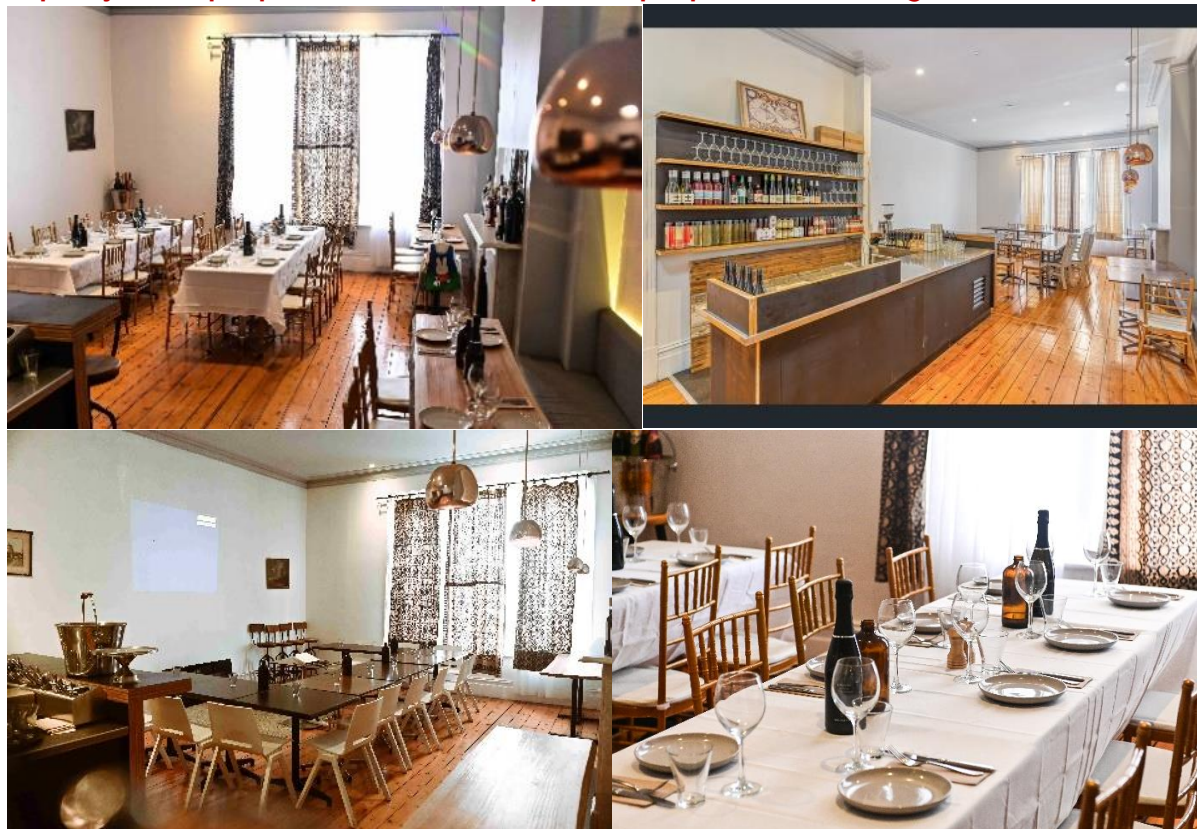
Prices from \$35pp for 3 hours unlimited beer & wine

BYO

Corkage at \$15 per person

The Room

Capacity of 32 people max. seated or up to 55 people max. standing



Private bar. Bathrooms on same level. Decorate as you wish using existing wall hooks.

\$200 room hire fee waived when the minimum spend of \$700 is reached. Deposit required to secure room

The Food

Cocktail/Canapé Style

4 items at \$24 per person / 8 items at \$45 per person
\$6 for every additional item

Rolmops (GF)

Pickled herring wrapped around gherkin

Paling

Smoked eel with pickle on crispbread

Huzarensalade (VG/GF)

Dutch potato salad

Pan Bati Avo (VG/GF)

Aruban cornbread, smashed avocado, vegan feta, dukkah

Bieten Carpaccio (VG/GF)

Beetroot, berries, pumpkin puree, vegan feta, candied walnut

Beef Bitterballen

Croquettes with slow braised beef brisket

Mushroom Bitterballen (VG)

Croquettes with forest mushrooms

Bamischijf (VG)

Indo-Chinese noodles fried in breadcrumbs, sambal mayo

Patatje (V/GF)

Cone of fries

Frikandel (GF)

Traditional Dutch fried pork & chicken sausage with mayo, curry ketchup & onion

Slakken

Snails cooked in garlic butter, served on crispbread

Kipsaté (GF)

Grilled chicken skewers with satay sauce, pickled carrot & cabbage

Dessert Canapés:

Poffertjes (V)

Mini Dutch pancakes, powdered sugar & butter

Boterkoek (V)

Buttercake

Speculaaskoek (V)

Almond filled speculaas cake

Oranjabittercake (VG/GF)

Orange & Cardamom friand, rosewater icing

For most dietary requirements we will easily be able to make alternatives for those guests, simply indicate how many of each dietary need you have in your group and they will be catered for.

The Food

Banquet Style

All food placed in centre of table for sharing, family dining style

Van Gogh Menu - \$55pp

Rolmops

pickled herring wrapped around gherkin

Bitterballen

golf ball sized croquette balls
(beef or mushroom)

Mosselen

mussels cooked in beer with fennel

Boerenkool Stampot

potato, endive and kale mashed together,
smoked sausage (rookworst), onion jus

Patatje Met

fries with real mayonnaise

Groene Salade

green salad with kale, spinach,
rucola, apple, celery, walnut praline,
mustard dressing

Poffertjes (v)

mini Dutch pancakes, butter,
powdered sugar

Rembrandt Menu - \$75pp

Paling

smoked eel, pickles, garlic herb oil,
crispbread

Bitterballen

golf ball sized croquette balls
(beef or mushroom)

Frikandel Speciaal

traditional Dutch handmade pork & chicken
sausage topped with mayonnaise,
currysaus, chopped onion

Mosselen

mussels cooked in beer with fennel

Nasi Goreng

Indonesian fried rice, cabbage, carrot, peas,
sambal, spring onion, fried shallots, egg

Kipsaté

chicken skewers, peanut sauce, atjar

Patatje Met

fries with real mayonnaise

Huzarensalade

potato, celery, carrot, peas, pickles, mayo

Appeltaart (v)

famous Dutch apple pie, whipped cream

*For most dietary requirements we will easily be able to make alternatives for those guests,
simply indicate how many of each dietary need you have in your group and they will be catered for.*

Bespoke Menu

Reach out to us if you would like to do something other than the listed options. In certain circumstances we can accommodate but a long lead time will usually be required.

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 \$42 per person

\$13 per person per additional hour

Add house spirits at \$19 per person per hour

Premium Beer & Wine

3 hours unlimited* premium tap beer & premium wines at \$69 per person

\$21 per person per additional hour

Add premium spirits at \$50 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.

www.mokum.au | lekker@mokum.au | 0421 147 424