

Events Upstairs



Food Options:

Cocktail Style

Prices from \$40pp

Banquet Style

Prices from \$69pp

Dinner 50/50 Alternate

Prices from \$65pp

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 \$42pp for 3 hours unlimited beer & wine

BYO

Corkage at \$15 per person

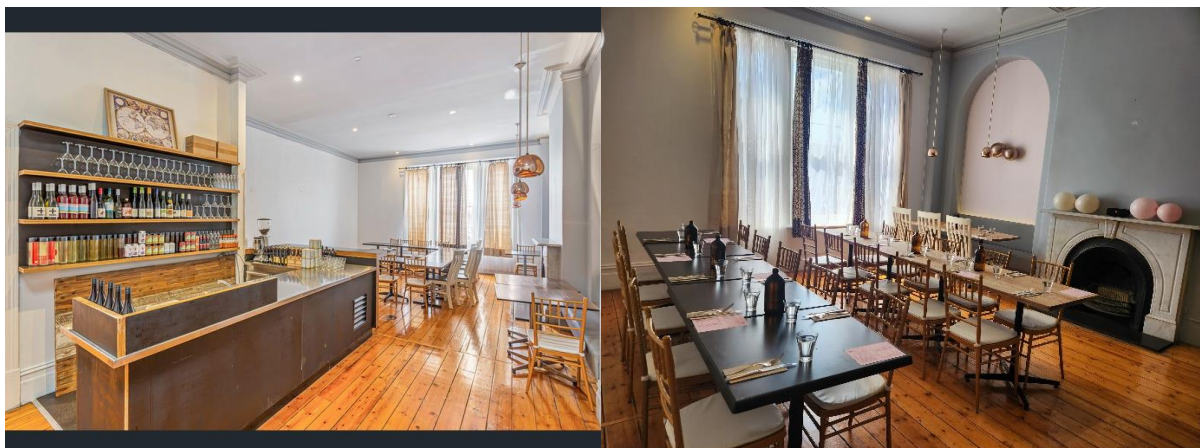
Other Options:

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 Room

Upstairs can have upto 32 people seated for dinners or upto 55 people standing for canapes.



The Food

Cocktail Style

Two Bite Canapés:

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

Four Bite 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

Two-bite Canapés:

Rolmops

pickled herring wrapped around gherkin

Paling

Smoked eel on buckwheat blinis

Bietentaartje

Beetroot Tartlets with strained Quark

Bitterballen

Dutch mini croquettes, 3 types available
(Beef, Cheese, or Mushroom)

Slakken

Snails cooked in garlic butter

Pom

mini Surinamese chicken and taro casserole

Kibbeling

Battered chunks of fish dusted in our house
spicemix, served with tartare sauce

Patatje

Cone of Fries with mayonnaise

Kaassouflé a la Mokum

Fried cheese filled pastry pillow

Telo

Cassava Chips with sambal & satay sauce

Four-bite Canapés:

Kipsaté

Grilled chicken skewers with satay sauce,
pickled carrot & cabbage

Kapsalon

Spiced Chicken, Garlic Sauce with melted
cheese Loaded Fries

Broodje Rookworst

Smoked Pork Sausage, mustard mayo, bun

Beef Sliders

Mini Bacon Cheeseburgers

Nasi Goreng Boats

Indonesian fried rice

Dessert Canapés:

Appelflappen

Apple Pie Bites

Hemp Brownie

Hemp Chocolate Brownie (GF)

Boterkoek

Dutch Buttercake

Oliebollen

Raisin Donuts

Poffertjes

Mini Dutch pancakes with powdered sugar &
butter

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

The Food

Banquet Style

\$69pp – 3 entrees / 3 mains

\$75pp – 4 entrees / 4 mains

\$99pp – 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

Pom – Surinamese Chicken & Taro Casserole

Kibbeling – Battered and Fried Fish pieces with tartare sauce

Creole Huzarensalade – Creamy & zesty potato salad with beetroot & apple

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, Smoked Pork Sausage & onion jus

Nasi Goreng – Indonesian style Fried Rice

Pork Chop with seasonal vegetables & jus

Dessert:

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

Dessert Platters – mix of our in-house made desserts

Poffertjes – Mini Dutch pancakes

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) \$65

3 Courses (Entrée, Main & Dessert) \$79

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

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

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

Telo – Cassava chips with satay sauce & chilli sambal

Mains (choose 2):

Mussels cooked in White Wine served with Fries

Bacon Cheeseburger with Fries

Vegan Tempeh Burger with Fries

Nasi Goreng – Indonesian style Fried Rice

Pork Chop with seasonal vegetables & jus

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

Poffertjes – mini Dutch pancakes

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 **\$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.

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