

M O O N H O U S E

UPSTAIRS



*PERCHED ABOVE THE MAIN RESTAURANT,
A PRIVATE DINING AND EVENT SPACE WITH
PRIVATE ENTRANCE, RESTROOMS AND FULLY
EQUIPPED BAR. UPSTAIRS CAN BE TAILORED
TO ANY OCCASION, ANYTIME FOR ANYONE.*



SEATED CAPACITY

Private Dining Room

17-28 guests

Wednesday - Sunday

JUST LIKE A DREAM
YOU ARE NOT
WHAT YOU SEEM
JUST LIKE A PRAYER
NO CHOICE YOUR VOICE
CAN TAKE ME THERE

Accosonic

COMPLIMENTARY KARAOKE



SAMPLE MENU

CANAPE MENU

Sample Menu

AVAILABLE IN OUR COCKTAIL BAR

FRESH OYSTER <i>ginger, finger lime (GF)</i> -----	£6EA
PAN SEARED SCALLOP <i>xo butter (GF)</i> -----	£8PP
PANFRIED MUSHROOM BING <i>chilli soy (VE)</i> -----	£6PP
CHICKEN & PRAWN SUI MAI <i>tobiko</i> -----	£4EA
CHAR SIU PORK BUN <i>chilli soy</i> -----	£7PP

(WE CAN CATER TO MOST DIETARY REQUIREMENTS)

Sample menu offering and price is subject to change based on seasonal produce availability without notice. The menu will be confirmed closer to your reservation date.

SET MENU

Sample Menu

£85.00 PER PERSON

STEAK TARTARE <i>sichuan spice, egg yolk, wonton crisp (GF*)</i> -----	
ROASTED DUCK PANCAKE <i>peach hoisin, plum salt, cucumber (GF*)</i> -----	
TOFU TWO WAYS <i>spring onion, ginger, confit shallot (VE, GF)</i> -----	
CHICKEN AND PRAWN WONTON <i>black vinegar, chilli</i> -----	
XIN JIANG LAMB SHOULDER <i>spring onion pancake, lamb jus, herbs</i> -----	
WOK-TOSSED SEASONAL GREENS <i>ginger soy, roasted sesame (VE, GF)</i> -----	
KALE FRIED RICE <i>spring onion, sesame (VE, GF)</i> -----	

ADDITIONAL ADD ONS

HALF ROAST CHICKEN <i>spring onion, black vinegar</i> -----	£34
PAN SEARED MARKET FISH <i>choice of: firewater or shaoxing broth, spring onion, chilli (GF*)</i> -----	£MP
SALT PEPPER CALAMARI <i>chilli, spring onion (GF)</i> -----	£22
BEEF & BLACKBEAN <i>capsicum, onion, garlic chive</i> -----	£36
JASMINE TEA PUDDING <i>rhubarb and elderflower</i> -----	£8PP



PACKAGE 1

2hr \$65pp

BEER

STOMPING GROUND LAGER
COLLINGWOOD, VIC

STOMPING GROUND 'HOP STOMPER' IPA
COLLINGWOOD, VIC

NAPOLEONE APPLE CIDER
YARRA VALLEY, VIC

ROSE

2022 ALPHA BOX & DICE TAROT ROSE
MCLAREN VALE, SA

WHITE

2022 MISS ZILM RIESLING
CLARE VALLEY, SA

2021 MARESSA PINOT GRIS
MORNINGTON PENINSULA, SA

2022 SHADY LANE CHARDONNAY
KING VALLEY, VIC

RED

2023 LIGHTHAND PINOT NOIR
YARRA VALLEY, VIC

2021 CONTINENTAL PLATTER SHIRAZ
BAROSSA, SA

SPARKLING

NV SOMETIMES ALWAYS PROSECCO
MURRAY DARLING, VIC

PACKAGE 2

2hr \$75pp

BEER

STOMPING GROUND LAGER
COLLINGWOOD, VIC

STOMPING GROUND 'HOP STOMPER' IPA
COLLINGWOOD, VIC

NAPOLEONE APPLE CIDER
YARRA VALLEY, VIC

ROSE

2022 HAHNDORF HILL TROLLINGER / PINOT NOIR BLEND
ADELAIDE HILLS, SA

WHITE (CHOOSE TWO)

2021 MARESSA PINOT GRIS
MORNINGTON PENINSULA, SA

2020 HIGHFIELD SAUVIGNON BLANC
ADELAIDE HILLS, SA

2021 NICK SPENCER GRUNER VELTINER
TUMBARUMBA, NSW

2022 MAC FORBES STRATHBOGIE RIESLING
STRATHBOGIE, VIC

2021 FOREST HILL VINEYARD 'ESTATE' CHARDONNAY
GREAT SOUTHERN, WA

RED (CHOOSE TWO)

2023 LIGHTHAND PINOT NOIR
YARRA VALLEY, VIC

2021 NOMADS GARDEN PINOT MEUNIER
KING VALLEY, VIC

2023 FIN 'LE VIN DU ROSIER' GRENACHE
GOULBOURN VALLEY, VIC

2020 CONTINENTAL PLATTER SHIRAZ
BAROSSA, SA

SPARKLING

NV AIRLIE BANK YARRA CUVEE
YARRA VALLEY, VIC

Basic spirits available on consumption for all guests to enjoy.



ADDITIONAL COCKTAILS

COCKTAILS

DAVO PLUM SPRITZ <i>DAVIDSON PLUM APERTIFF, PROSECCO, SODA WATER</i>	19
FORTIFIED ESPRESSO MARTINI <i>ARCHIE ROSE TRUE CUT VODKA, OKAR MOCHA COFFEE LIQUEUR, RUTHERGLEN MUSCAT, COFFEE, SEA SALT</i>	23
CRYSTAL SOUTHSIDE <i>ARCHIE ROSE STRAIGHT DRY GIN, LEMON MYRTLE, CARDAMOM</i>	20
A TYPICAL MARGARITA <i>TROMBA TEQUILA SILVER, CHILLI, CORIANDER, LEMON MYRTLE, CARDAMOM</i>	22

*Please note, we are able to accommodate a choice of two cocktails for your event.
Please select your chosen two from the above list. All cocktails are charged on consumption.*



THE NITTY GRITTY

DEPOSIT

A security deposit of \$500.00 is required to secure your booking for all partial and whole venue hire.

Any partial or whole venue bookings at Moonhouse is not considered confirmed until the deposit is paid in full. We can tentatively hold a booking date for the period of 7-days.

CONFIRMATION

All guests attending your event must be catered for. Menu and beverage selections are required 14 days prior to your event.

Moonhouse reserves the right to substitute menu items of a similar quality, due to supplier shortages and seasonal change. The Manager will be informed in advance of any changes and we will endeavor to notify the booking guest as soon as possible.

Dietary requirements, beverage offering, final guest numbers and additional services or equipment must be communicated to Management no later than 14 days prior to your event.

Any additional services or equipment must be paid for, 14 days prior to the booking date (non-refundable).

MINIMUM SPENDS AND PAYMENT

Functions must adhere to the minimum spend stipulated upon booking. Organisers are liable for the difference in the event that minimum spend is not met. The minimum spend includes any food and beverages consumed or purchased at the event.

The bill must be finalised at the conclusion of the event on premises.

All credit card payments will incur the minimum processing fee for both domestic and international credit cards.

CANCELLATION

In the regretful situation the client needs to cancel a function, cancellations must be communicated in writing to - functions@communegroup.com.au during the hours of 9am-5pm Monday to Friday.

Full refund of the security deposit will be made if cancelled no later than 14 days before the booking date. If cancellation is within 14 days of the booking date, deposit will be forfeited.

In the unforeseen event where your booking is affected by an enforced Government lockdown related to COVID-19, your booking deposit will be fully refundable.

CLIENT RESPONSIBILITY

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event.

Guests are expected to comply with the behavioural codes of the restaurant and Licensing Laws, such as Responsible Service of Alcohol, under which the restaurant operates.

We will comply with all applicable licence requirements, including the responsible service of alcohol, trading hours and the impact of our operations on the surrounding area (including noise restrictions). We may refuse service of alcohol to any person and we may require you to reduce noise.

We are a licensed venue, and identification will be checked for guests to appear under 25 years of age when consuming alcohol beverages.

Any damage to premises, persons or equipment as a result of disorderly conduct by the guests at the event is the responsibility of the client. In the instance of where damage has occurred all associated costs will be charged to the nominated credit card.

It is our policy to provide you with the best possible service by friendly and professional staff in order to ensure the success of your event.

The discretion of Management will ensure a safe, harmonious and enjoyable event.

BYO POLICY

No beverage of any kind will be permitted to be brought into Moonhouse for the consumption of guests.

MENU & BEVERAGE QUOTATION

Please note that prices listed and seasonal availability whilst current at the time of quotation are subject to change without notice.

EXTERNAL SUPPLIERS AND DECORATIONS

Moonhouse does not allow any external food products to be brought into the venue with the exception of a celebration cake.

This must be pre-organised as part of the event booking and brought in the day of the event.

If you are wanting to use decorations such as flowers or installations, you must consult with the Venue Manager or Functions Manager prior to making any bookings. Decorations that are deemed inappropriate by Moonhouse Management will be refused.

Please note, sticking objects to walls which may lead to damage are not permitted.

All external companies will be approved by the discretion of Management. Should external supplier be approved, it is the responsibility of the client to ensure that all external property is removed at the end of the event. Storage of items overnight is not permitted.

ADDITIONAL FEES

All bookings larger than 14 guests will incur a 10% service charge.

FREQUENTLY ASKED QUESTIONS

IS THERE A KARAOKE FEE?

Our karaoke system is a great addition to any event or celebration and is complimentary with your event booking. Our karaoke system hosts an extensive catalogue of music and a wireless microphone for your guests to have fun with.

IS THERE A ROOM HIRE FEE?

We don't apply a room hire fee, however, there is a minimum spend required for partial and whole venue hire. Our minimum spend at Moonhouse is \$1,500 for a lunch event or \$2500 for an evening event.

WHAT IS THE SEATING CAPACITY?

The main dining room table can seat up to 28 guests.

The cocktail lounge has a seated capacity of 18 seated; including a spacious round table with banquet seating for 6 guests, 2 tall cocktail tables with backless cocktail stools for 3 guests each, and 4 backless stools along the bar wall.

There is additional room for guests to stand comfortably for up to 10-12 people.

IS THERE A DESIGNATED SMOKING AREA?

Moonhouse is strictly a no-smoking zone (including e-cigarettes). Should you wish to smoke, we ask you go outdoors to do so and stand 5 metres away from outdoor dining areas.

CAN I SUBSTITUTE MENU ITEMS?

For your ease and enjoyment we have designed a set menu offering that caters to a variety of personal tastes.

Unfortunately, we are unable to substitute any items listed on our set menu offering.

DO YOU CATER TO DIETARIES?

We will happily accommodate most dietary requirements.

We ask that you please submit any dietary, allergy or lifestyle requirements at least 2 weeks in advance from your reservation date. This helps us ensure that we can cater to your party's requirements. Note, we cannot guarantee trace elements will not be present.

CAN I PLAY MY OWN MUSIC?

Yes you are welcome to supply a digit playlist from either Spotify or Soundcloud. Please note, Moonhouse will retain control of the playback system functionality. We will happily adjust volume and change the music for you at any point during your time with us.

CAN I PROVIDE MY OWN ENTERTAINMENT?

You are welcome to arrange external entertainment, ensuring that the content of this entertainment is not illegal, offensive or has the capacity to cause injury to staff or guests, or damage to the venue.

ARE CHILDREN WELCOME AT MOONHOUSE UPSTAIRS?

We are a family friendly venue. Children 12 or below are not required to dine in on our set menu, instead a meal can be ordered from our a la carte menu.

WHAT ARE YOUR ALLOCATED BOOKING TIMES? WHAT TIME CAN I ACCESS THE SPACE?

For lunch bookings, the space is yours from 12:00pm - 4:30pm, and dinner 6:00pm - 11:00pm. You are welcome to access the private dining space 30 minutes prior to your function.

DO YOU APPLY A SURCHARGE ON PUBLIC HOLIDAYS?

On public holidays a 15% surcharge will be applied to your final bill.

ARE YOU LOCATED NEAR PUBLIC TRANSPORT?

The following transport lines have routes that pass near Moonhouse.

Bus: 246, 600, 606, 623

Train: Sandringham line, stop Balaclava

Tram: 16, 3-3A, 67, 78

IS THERE PARKING?

The closest public car park is located directly across the road from Moonhouse in the Cole's car park on Nelson Street.

IS MOONHOUSE UPSTAIRS ACCESSIBILITY FRIENDLY?

Moonhouse restaurant is accessibility friendly, with ambulant and accessible bathroom facilities. However, unfortunately Moonhouse Upstairs currently isn't an accessibility friendly space due to entry via stairs.

OTHER FEATURES AND INCLUSIONS?

Private entry

Private room

Complimentary karaoke

Sound system

Designated waiter service

Private restrooms

Open fire place upon request

AV capabilities



MOONHOUSE UPSTAIRS

*282 CARLISLE STREET,
BALACLAVA 3183*

TO DISCUSS YOUR NEXT EVENT OR CELEBRATION,
PLEASE GET IN TOUCH WITH OUR TEAM ON MOONHOUSE@COMMUNEGROUP.COM.AU

MOONHOUSE.COM.AU