

Mofo Lounge & Morocco Lounge

FUNCTION INFORMATION PACK

With over 6 years experience planning and hosting private functions, Mofo Lounge and Morocco Lounge are 2 unique, high quality venues, with our renowned personalised service to deliver the best possible function experience for you and your guests.

Having organised and hosted over **1,000** functions, we understand you may be a little stressed or unsure when preparing all the details of your night. Our job is to alleviate your worries, answer all your questions and assist you with your planning.

Our individually tailored services enable us to work closely with you in the weeks prior to your function to ensure that every detail of the night is customised to meet your requirements - from the music, bar tab, food or even the screening of your personal home videos on our wide screen TV, we tailor the night to be unique and memorable for you and your guests.



Venues

Morocco Lounge (First Floor, 157 Greville St Prahran)

A secret hideaway in Greville St, Morocco Lounge's exquisite Moroccan furniture and décor, complemented by exotic cocktails and gourmet finger food, create a unique and breathtaking setting which will hypnotize every one of your guests from the moment they walk through the door.

Features:

Plush daybeds, Moroccan decor, enough room for a DJ and dance floor, 32" LCD TV, DVD, sound system, private bar & kitchen.

This room is ideal for 50-80 guests.

Mofo Lounge (Ground Floor, 157 Greville St Prahran)

The distinctive Asian influenced décor & cosy atmosphere provide an intimate setting for smaller functions. Large windows open onto the street and Javanese screens, golden Buddha's and plenty of candles contribute to creating that perfect night.

Features:

Leather couches, Asian décor, sound system, facilities for an ipod, shisha, TV & DVD, private bar & kitchen.

This room is ideal for 15-30 guests

Entire Venue (Ground & First Floor, 157 Greville St Prahran)

Looking for a space greater than 80 guests, you may like to consider hiring out the whole venue. With this combination you will experience the best of both worlds, Moroccan upstairs, Asian fusion downstairs. You can tear up the dance floor in Morocco Lounge, chill out in Mofo Lounge meanwhile enjoying food and beverages with all your guests. The possibilities are endless.

Features:

Two private bars, one on each level, two TV & DVD, DJ & IPod facilities, sound system, shisha. The two spaces combined are ideal for 80-100 guests.



Services

Exclusivity

Your room hire fee grants you the privacy and exclusive use of your chosen venue for the duration of your event. Unlike many other venues, we do not open our doors to the general public at any point during your function, as we believe a *private* function is exactly that - private! *Your music, your DVDs, your guests, your night!*

Music

Both venues provide sound systems to cater for your music requirements on the night. We do not provide in-house DJs but are happy to help you organise or find one. Alternatively we have all the necessary connections for an Ipad or MP3 players. We also have a selection of Moroccan music available onsite that we can provide to you on the night.

DVD

Mofa and Morocco Lounge are equipped with 32" LCD screens and DVD players which are great for those embarrassing picture slides, award presentations and even silent films playing throughout the night. We also have some classic movies like Aladdin and Casablanca which can be played at your function to add to the atmosphere. If you require facilities such as a projector and tripod screen we are more than happy to hire this equipment at an additional fee, alternatively you can supply your own.

Event Manager

It is always reassuring to have somebody there specifically to assist you with planning and organising your function. An experienced and knowledgeable Event Manager will be assigned to your event, to advise and assist you in the decision-making process and alleviate any concerns you may have.

Our dedicated Event Manager will take you through the process from the day you make your first inquiry to the day of your function, making sure that all your requirements are met and ensuring you have a great night.

Staff

Depending on the size and requirements of your function, we provide the following at no extra charge:

1 Event Manager
1 Venue Manager
Bar Staff (depending on bar tab)
Waitresses (depending on food requirements)
1 Chef

If you have any special requirements we will do our best to accommodate them.

Cakes

You are welcome to bring your own cake or cupcakes. If you choose to do so, there will be a \$15 service fee and we can cut and serve this dessert for you. We also ask that when choosing a cake you stay mindful of the fact that we cannot accommodate ice cream cakes or cakes that need to be refrigerated.

Entertainment

It's a well-known fact that no matter who you are or where you hail from, everyone loves to be entertained. Have you considered adding an edge to your party by hiring some form of entertainment for you and your guests to enjoy?

In addition to our in-house belly dancers, our Function Coordinator can potentially organise the following performers, based on their availability and of course, your budget:

- Belly Dancers
- Musical acts - cover bands, acoustic duos, female & male vocalists.
- Circus performers - contortionists, juggling artists, hand-balance acts, acrobats.
- Beauty & massage therapists - great for Hens nights or for those who wish to indulge!
- Henna artists - add that little extra Middle Eastern angle to your Moroccan or Arabian Nights themed party!
- Magicians, psychics or illusionists - feel like a kid again and be dazzled by the possibly impossible!
- Tarot Readers
- Palm Readers
- Black Jack and Poker Tables

If there is anything else you can think of which is not contained in the above list, please don't hesitate to ask your Function Coordinator as they will be able to investigate any ideas on your behalf. We'll do the leg work for you!

Invitations

We can provide you with professionally designed, Moroccan themed invitation templates which we can insert your own information and guest names, then you can forward them your guests. They can also be printed by us or yourself. Please enquire for applicable costs.



Deposits & Bond

In order to confirm all bookings we require a combined payment of a damages bond AND room hire fee. This security deposit (along with signed terms and conditions form) ensures that you secure the date you have requested. **Dates will not be held without a deposit.**

The bond will be returned to you within 5 working days of the conclusion of your function providing that nothing has been stolen, damaged or broken and provided that minimum spends have been met.

Please note that the bond cannot be offset against or put towards your total cost or spend on the night.

Please choose your dates carefully as the security deposit will not be refunded in event of cancellation or change of date.

Terms & Conditions

Please ensure you read, sign and understand the venue's terms and conditions as detailed in the "**Registration Agreement Form**" provided to all clients at time of booking.

Food Payment Schedule & Surcharge Agreement Form

In addition to your Registration Agreement Form, we also require all clients to sign a "**Food Payment Schedule & Surcharge Agreement Form**".

This form outlines the terms and timelines by which all catering orders must abide, as well as enabling us to keep the administrative side to the function process as seamless and as organised as possible.

**Please note we do not allow any external catering with the exception of birthday cakes.*

Room Hire & Minimum Spend

Room hire provides you with exclusive use of the entire venue for the duration of 5 hours and covers lease & liquor licence, all staffing and administrative costs associated with organising and running your function. Also included in your room hire is the use of the venue's sound system, TV/Projector and DVD.

All functions booked will be subject to a minimum spend. Minimum **beverage spend** stipulates the combined amount spent on beverages by both your guests and yourself. Minimum **total spend** (if applicable) denotes the minimum that must be spent on both food and beverages by both your guests and yourself. Room hire does not contribute to minimum spend.

As room hire and minimum spend are dependent on the date, preferred venue and day of your event, please contact your function manager to discuss room hire and minimum spend applicable to your event.

Please note, due to our busy Christmas period November & December functions incur higher room hire and minimum spends.

Mofu Lounge & Morocco Lounge Beverages

Local Bottled Beers

Carlton Draught - \$6.5
Cascade Light - \$5.5
Coopers Pale Ale - \$7.5
Pure Blonde - \$7.5
Little Creatures Bright Ale - \$8.5

Imported Bottled Beers

Corona - \$8.5
Heineken - \$8.5
Bulmers Cider - \$8.5
Peroni Nastro- \$8.5
Asahi - \$8.5

Sparkling Wine

Richmond Grove - The Lone Fig Brut Cuvée
\$7.5 glass
Jacobs Creek Moscato Rose 200ml-
\$8.5 bottle
NV Domain Chandon - \$55 bottle**

Champagne

G.H Mumm 750ml - \$123 bottle**
G.H Mumm 200ml - \$33 bottle**

White Wine

Richmond Grove - The Lone Fig Chardonnay \$7.5 glass
Richmond Grove – The Lone Fig Sauvignon Blanc- \$7.5 glass
Montana Pinot Gris - \$8 glass
Stoneleigh Sauvignon Blanc - \$9 glass

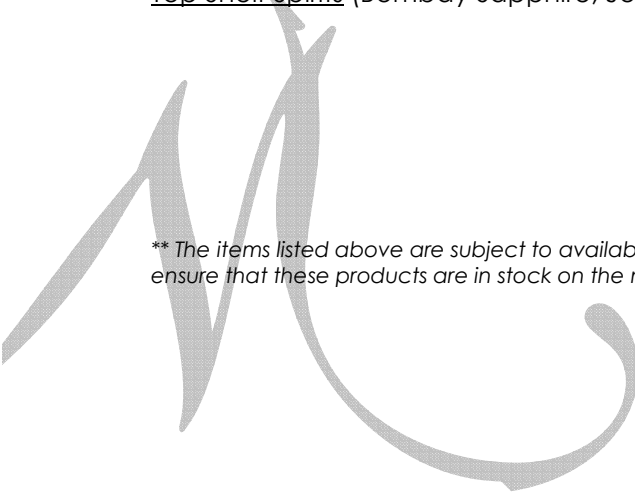
Red Wine

Richmond Grove - The Lone Fig Shiraz \$7.5 glass
Jacobs Creek Reserve Cabernet Sauvignon - \$8 glass
Gramps Shiraz - \$9 glass
Stoneleigh Pinot Noir - \$9.5 glass

Basic Spirits (Wyborowa Vodka, Ballantines Scotch, Jim Beam Bourbon, Havana Club Rum, Seagrams Gin, etc) - \$8

Top Shelf Spirits (Bombay Sapphire, Johnny Black, Belvedere, Opal Nera etc) - \$8 - \$11.5

*** The items listed above are subject to availability, so please make prior arrangements with your Function Coordinator to ensure that these products are in stock on the night of your event*



Cocktails

Cocktails on arrival are a great way to kick off the night or for toasting a special occasion and can add that extra special "flare" to your event. Although priced between \$15 - \$18 each, you can pre-order a range of cocktails at a discounted price and we can design a special selection to meet your requirements – be it for just an hour or all night long.

A few of our favourites:

Blackberry & Lychee Martini

15

Exotic in flavour, delightful in taste. Muddled lychees, Cariel vanilla vodka, a touch of Soho lychee liqueur and the blackberry richness of Chambord. Always a favourite.

Vanilla Passion Martini

15

The seduction of a vanilla sugar rimmed glass that holds the sweetness of passionfruit and the softness of Cariel vanilla vodka. You will definitely be left wanting more.

Pulp Fiction

15

The path of the righteous man is beset with all sides of Canadian Club, passionfruit pulp & butterscotch. Blessed is he that adds a dash of dry ginger ale to shepherd the weak through the valley of darkness and thirst.

Heart of Morocco

18

Layered on top of Chambord is a decadent mix of Kahlua, Baileys, Cointreau, Frangelico and thickened cream. Managers favourite!!!

Long Island Ice Tea

15

Potent and refreshing – vodka, Bacardi, gin, Triple Sec & tequila, smothered in ice & topped with coke & lemon juice. One for the guys AND the girls.

Cosmoroccan

18

Our take on ye old faithful; Wyborowa vodka, cranberry juice, fresh mint & lime, along with Pama pomegranate liqueur make the original Cosmopolitan taste soooooo 7 years ago.



Drink Packages – Morocco & Mofu

\$28 per head: (2.5 hours)

- ☞ **Local Beers:** Carlton Draught, Cascade Light
- ☞ **Wines:** The Lone Fig Shiraz, The Lone Fig Sauvignon Blanc, The Lone Fig Chardonnay & The Lone Fig NV Brut Curve

\$38 per head: (2.5 hours)

- ☞ **Local Beers:** Carlton Draught, Cascade Light, Pure Blonde
- ☞ **Import Beers:** Corona
- ☞ **Wines:** The Lone Fig Shiraz, The Lone Fig Sauvignon Blanc, The Lone Fig Chardonnay, Montana Pinot Gris

\$50 Per head: (5 hours)

- ☞ **Local Beers:** Carlton Draught, Cascade Light
- ☞ **Wines:** The Lone Fig Shiraz, The Lone Fig Sauvignon Blanc, The Lone Fig Chardonnay & The Lone Fig NV Brut Curve

\$60 Per head: (5 hours)

- ☞ **Local Beers:** Carlton Draught, Cascade Light, Pure Blonde
- ☞ **Import Beers:** Peroni, Heineken, Corona
- ☞ **Wines:** The Lone Fig Shiraz, The Lone Fig Sauvignon Blanc, The Lone Fig Chardonnay & The Lone Fig NV Brut Curve

\$70 Per head: (5 hours)

- ☞ **Local Beers:** Carlton Draught, Cascade Light, Pure Blonde, Coopers Pale Ale
- ☞ **Import Beers:** Peroni, Heineken, Corona
- ☞ **Wines:** The Lone Fig Sauvignon Blanc, The Lone Fig Chardonnay, Montana Pinot Gris, Stoneleigh Sauvignon Blanc, The Lone Fig Shiraz, Jacobs Creek Reserve Cabernet Sauvignon, Gramps Shiraz, The Lone Fig NV Brut Curve, Jacobs Creek Moscato Rose
- ☞ **Basic Spirits:** Havana Club rum, Jim Beam bourbon, Wyborowa vodka, Seagrams gin, Ballantines scotch, Malibu Coconut Rum, Midori Melon Liquor

\$80 Per head: (5 hours)

Cocktail on arrival plus all you can drink local and import beer, wine, sparkling and basic spirits as listed below.

- ☞ **Local Beers:** Carlton Draught, Cascade Light, Pure Blonde, Coopers Pale Ale, Little Creatures Bright Ale
- ☞ **Import Beers:** Peroni, Heineken, Corona, Asahi
- ☞ **Wines:** The Lone Fig Sauvignon Blanc, The Lone Fig Chardonnay, Montana Pinot Gris, Stoneleigh Sauvignon Blanc, The Lone Fig Shiraz, Jacobs Creek Reserve Cabernet Sauvignon, Gramps Shiraz, Stoneleigh Pinot Noir, The Lone Fig NV Brut Curve, Domain Chandon NV Brut, Jacobs Creek Moscato Rose
- ☞ **Basic Spirits:** Havana Club rum, Jim Beam bourbon, Wyborowa vodka, Seagrams gin, Ballantines scotch, Malibu Coconut Rum, Midori Melon Liquor
- ☞ **Cocktails:** Blackberry Lychee Martini, Vanilla Passion Martini or Moroccan Mint Tea Martini available in this package

The following applies to per head beverage packages listed above

- 1 drink served per person at any time (Responsible service of alcohol)
- No bottles of wine will be served – wine dispersed by the glass only
- Per head package applies to entire function, for all adult guests regardless of duration of their visit or stay.
- Package runs strictly for duration specified or agreed
- In keeping with responsible service of alcohol, intoxicated patrons, or patrons drinking irresponsibly may be cut off from further consumption of alcohol or ejected from the venue.
- Guest lists must be finalized and packages confirmed 7 days prior to event.
- All packages must be organized and prepaid 7 days prior to function
- Guest lists and wrist bands will be strictly enforced – no wrist band, no drinks.
- Guests may purchase drinks not included in the package at their own expense
- Beer, wine & spirit brands & selections are subject to change due to availability or supplier deals

Food Menu

These items can be ordered in whatever quantities you require so you can tailor your food requirements to suit your taste and budget.

Basic Food Options:

Marinated Olives
\$1.10 per serve

Cocktail Size Nori Sushi Rolls with Soy Sauce
(Teriyaki Chicken, Avocado, Tuna)
\$1.30 each

Rosemary and Herb Potatoes
\$1.80 per head

Mini Vegetarian Spring Rolls with Sweet Chilli
Sauce
\$1.30 each

Cocktail Rice Paper Rolls with Plum Sauce
(Vegetarian, Chicken)
\$2 per piece

Cumin Spiced Falafels with Tzatziki
\$2 each

Moroccan Beef Balls
\$2.20 each

Gourmet Food Options

Grilled Spiced Pear with Haloumi & Pecan
\$1.80 each

Marinated Moroccan Lamb Pizza Slices
\$2.75 per slice

Moroccan Chicken Sausage Rolls with
tomato chutney
\$2.75 each

Stuffed Mushrooms with Feta, Spanish Onion
& Herbs
\$2.50 each

Lamb Kofte with Tzatziki
\$3 each

Hand-made Moroccan Lamb Pies served with
Spiced Tomato Chutney
\$3.50 each

Sucuk Skewers (beef) with Zucchini

Homemade Quiches (Spinach and Feta,
Bacon and Cheese)
\$2.50 each

Cinnamon and Honey Baklava
\$2.50 per slice

Turkish Bread and a Selection of Dips
\$3 per head

Mini Hot Dogs with Grilled Onion
\$3 each

Marinated Chicken Skewers with Coriander
and Yoghurt Sauce
\$3 each

Mini Roast Beef Rolls with Caramelized Onion
\$3.50 each

Cured Salmon Quiches with Horseradish
Cream
\$4 each

Spiced chocolate mousse
topped with Persian Fairy Floss
\$5 each

Seasonal Soup (2 serves)
\$5 each

Pistachio and Cardamom Ice Cream
\$5 each

\$3.50 each
Ginger, Turmeric, Walnut and Honey Chicken
Brik with Harissa
\$5 each

Cocktail Dinner Boxes

Offering something more substantial, these items are served in small dinner boxes and can be eaten standing up

Couscous Royale with Walnuts and Figs
\$7.50 each
\$8.50 each with Marinated Chicken

Fattoush Salad
\$7.50 each

Marrakech Fish and Chips
\$8.50 each

Asian Vegetarian Noodle Box
\$8.50 each

Rosemary Marinated Lamb Cutlets with Crispy Chat Potatoes and Aioli
\$10.50 each

Sumac Prawns with Parsley and Mint Salad
\$10.50 each

Salmon Fillet with Spinach and Pomegranate Salad
\$10.50 each

Glossary

Baklava – a rich, sweet pastry made of layers of filo dough filled with chopped nuts and sweetened with syrup or honey

Haloumi – A soft cheese made from goats milk

Harissa – Chilli paste whose main ingredients are Piri Piri chili peppers, tomatoes and paprika

Sucuk – A spicy beef Middle Eastern sausage (similar to Chorizo)

Kofte – Minced lamb balls mixed with Middle Eastern spices and herbs

Fattoush – This fresh popular Middle Eastern salad is a mixture of red and green capsicums, cucumber, Tomato, spring onion, parsley, coriander, mint and a drizzle of lemon & olive oil dressing and garnished with fried pita bread

Sumac – Middle Eastern spice with a lemon hint



Food Packages

*please note that the minimum food purchase is \$400 at Morocco Lounge

Basic Food Package:

\$14 per head (\$15.30 value)

7 items per person

Turkish Bread and a Selection of Dips
Rice Paper Rolls
Vegetarian Spring Rolls
Homemade Quiches (Spinach & Feta, Bacon & Cheese)
Moroccan Beef Balls
Cumin Spiced Falafels with Tzatziki Sauce
Cinnamon, Honey and Walnut Baklava

Gourmet Moroccan Food Package:

\$20 per head (\$21.50 value)

9 items per person

Turkish Bread and Dips
Chicken Skewers marinated in Moroccan spices
Mini Moroccan Lamb and Feta Pizzas
Moroccan Chicken Sausage Rolls with Tomato Chutney
Lamb Kofta with Tzatziki
Cumin Spiced Falafels with Hummus
Stuffed Mushrooms with Feta and Herbs
Cinnamon, Honey and Walnut Baklava
Turkish Delight

Corporate Food Packages

Casablanca Package

\$40 per person - A selection of 4 mezze, 2 boxes & 1 dessert from the items below:

Grand Majorelle Package

\$55 per person - A selection of 5 mezze, 3 boxes and 2 desserts from the items below:

Mezze

Hummus with Parsley, Olive Oil and Pita
Green Olives with Preserved Lemon
House Pickled Vegetables
Seasonal Soup
Cumin spiced falafels with yogurt
Cured Salmon Quiches with Horseradish Cream
Ginger, Turmeric, Walnut and Honey Chicken Brik with Harissa
Sucuk Skewers with Zucchini

Dinner Boxes

Rosemary Marinated Lamb Cutlets with Crispy Chat Potatoes and Aioli
Sumac Prawns with Parsley and Mint Salad
Salmon Fillet with Spinach and Pomegranate Salad
Cous Cous Royale with Walnuts and Figs
Fattoush Salad (Mint, Coriander, Cucumber, Tomato, Capsicum and Dried Pita Bread)

Dessert

Spiced Chocolate Mousse with Persian Fairy Floss
Selection of Turkish Delights
Honey and Walnut Baklava

Extra Information & Resources

Function Planning

Your Function Coordinator will assist you with all facets of organising your party and will provide helpful information including:

- Planning your bar tab
- Food and catering
- Cake drop-off times
- Organising iPods, CDs
- Organising DJ's
- Entertainment options
- Audio Visual requirements
- Laptop requirements
- Speeches
- Setup Times
- Flowers, Balloons etc
- Shisha Pipes
- Underage Children
- Invitations
- Bond, security deposit
- Payment options

This is also available on our website at www.mofolounge.com.au/faq.php

