



Mudbar

Functions  
& Private Events

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We are excited about the opportunity to create a unique experience for you, after all, our ethos is customer first every day in every way from start to finish. Are you after a corporate function with projection facilities? We're set. A sophisticated gala dinner? Tre bein. An exclusive private dining experience to woo your boss? Say no more. We can host intimate private dinners and corporate media presentations, elegant sit down dinners for up to 130 people, or sauve stand up cocktail style events for up to 200 people. Mudbar has the modern facilities and expert knowledge to exceed expectations in hosting your next function or event.

Elevate your next small group get together with our exclusive private dining room. Indulge in a luxurious bespoke menu created just for your unique intimate experience.

The best food comes from caring for the best produce from seedling to plate. Our perfectionism stems from our passion to achieve what is best for our customers. When you dine at Mudbar, you enjoy the true paddock-to-plate experience. We nurture the produce we grow at our very own Mudbar farm (just 15 minutes away), paired with carefully selected local growers for an unforgettable dining experience. Indulge in tender in-house dry-aged premium Tasmanian meats, savour fresh local oysters and sip from our inspiring library of exquisite wines.

With packages available consisting of grazing tables, three-course set menus or canapes, we make it simple to select a crowd-pleasing menu with ease. If you are looking for a more bespoke experience, the sky is the limit to what we can conjure with custom menus, beverage packages and event decor. From enquiry to event finale, we ensure you have a seamless experience in organising and hosting your event.

We can't wait to help you create your next occasion.

## Mudbar team

[bookings@mudbar.com.au](mailto:bookings@mudbar.com.au)  
6334 5066  
[mudbar.com.au/functions](http://mudbar.com.au/functions)







## Restaurant

Enjoy the intimate setting of Mudbar Restaurant, with multiple seating arrangements to suit intimate dinner parties through to large get-togethers. Large groups are offered multiple seating times throughout the evening for a two-hour sitting session. Pre-, or post- dinner drinks and nibbles can be arranged in our Lounge or Alfresco areas. No fees are required for general large dinner booking.

**Seated:** 100 maximum

**Setup and Hire Fee:** begins from \$299 for private use.

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## Alfresco

Our alfresco area is flexible for your event: seated or standing. Decorations are welcome to be brought in to complete the vibe and live musicians are the perfect touch. This area can be split into smaller sections to accommodate groups of all sizes. Private events in our Alfresco space will require a minimum spend. This can be made up of your food options, drink options, bar tabs, staffing for outdoor bars or catered events with waiters. If your minimum spend isn't met the remaining difference is to be paid in full by the host.

**Seated:** 150 maximum

**Setup and Hire Fee:** begins from \$499 for private use.

**Standing:** 225 maximum

**Minimum Spend:** begins from \$2000 for ½ the Alfresco

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## Bar

Start your event with a cocktail and nibbles

**Standing:** 70 maximum

(Hire Fee does not apply to the Bar Area as private use is not available.)

## Casual bookings

Events can be made within these spaces as “casual bookings”, simply tables will be reserved or a corner sectioned off. There may be other guests in the area, so it will not be private. Casual bookings generally don't require a hire fee.






# Menus

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Leading the way in Tasmanian dining for over a decade, you can expect nothing short of magic when it comes to your dining experience at Mudbar. Indulge in the best of paddock to plate produce from our very own Mudbar Farm, paired with delights from local growers and the finest Tasmanian wines.

Event menus are based on our seasonal menu that has been created by our Head Chef, and can be tailored to your event needs.

## Grazing Tables or Catered events

Mudbar boasts quite an extensive set of options for your grazing table. Once you have selected which options you would like to add to your grazing table then consider if you would like your event catered by the staff ensuring everyone is offered the food you have selected to showcase to your group.

**Waiters costs start from** 50+ people (1 x staff @ \$50/hour)  
75+ people (2 x staff @ \$50/hour)  
100+ people (3 x staff @ 50/hour)

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## Set menu

2 courses \$78 per person (entrée/main)  
3 courses \$90 per person (entrée/main/dessert)

## A la carte

Our a la carte menu is reserved for groups with up to ten guests, for larger groups we offer set menus to ensure your experience is the best.

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## Beverages

Our extensive wine and cocktail menus are available for all events. Which can be arranged in many ways: Beverage Tabs, Individual Table Service, Drinks on Arrival, Welcome Cocktails or a private bar.





# The Experience





# The Signature Experience

The ultimate all-inclusive intimate dining experience which Mudbar is famous for.

Allow us to design your dream menu and host a memorable evening for you and your guests. Ideal for intimate wedding receptions, sophisticated Birthday parties and luxurious private dining.

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**The Space** - Mudbar's private space is an enclosed intimate corner of the Mudbar restaurant, table styling options of linen, personalised menus, candles, and florals to complete the look.

**The Menu** – Your tailored menu of 4-5 courses from oysters through to delicate desserts showcasing our chef's creativity. The menu features the exciting Mudbar flavours everyone knows and loves including quality Mudbar farm lamb/ and other local Tasmanian produce. Celebration cakes are welcome, cakeage is complimentary with our chefs cutting, portioning, and individually plating the cake with accompaniments.

**The Drinks** – You and your guests enjoy bubbles upon arrival, and hand-selected wines chosen by your host to match your evening and beer are all included. Whether you pick your favourite drinks or allow us to lead the way, the perfect tipples will be included in your experience.

## *Your all-inclusive experience includes...*

A welcome glass of sparkling wine

Pre-dinner Oysters

Three-course menu

Wine and beer with your meal is included in your package

A unique signature cocktail created for your event

**Starting from \$3,879 for 12 people** (+240 pp for additional guests).

A premium five-course menu is available, please discuss this with our knowledgeable team.

We can style your table with linen, candles and personalised menus.  
Sparkling water and cakeage are complimentary within this package.

Each signature experience is unique, and we can't wait to hear from you and discuss your vision.





# Luxury Package

This luxury package includes our private dining space, where you enjoy the favourites you know and love from the current Mudbar menu.

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**The Space** - Mudbar's private space is an enclosed intimate corner of the Mudbar restaurant.

**The Menu** – Enjoy a complimentary amuse bouche as a welcome treat from our Head Chef. Order from our current Mudbar a la carte restaurant menu featuring Mudbar flavours everyone knows and loves including quality Mudbar farm lamb and other local Tasmanian produce.

**The Drinks** – Sparkling water is included and is complimentary to your booking. Table service is provided for your beverage orders.

*Your \$399 Luxury Experience includes...*

**Private enclosed dining space**  
**A complementary amuse-bouche**  
**Complimentary sparkling water**

Food and drinks are additional, at the prices displayed in our A la carte menu, please note a minimum of \$1,500 must be met for the booking excluding the \$399 booking fee.

We look forward to hearing from you and discussing your luxury Mudbar experience.





# Our Menu

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# Dinner

Our Head Chef has created a seasonal 2 or 3 course set menus showcasing the best dishes we have to offer here at Mudbar. Our menus are designed with your particular needs and dietary requirements in mind.

(Please note our menus are subject to change.)

**2 course - \$78** (entrée main)

**3 course - \$90** (entrée. main, dessert)

## ENTRÉE

Soft Lamb dumplings / Thai galangal, green chilli / pickled papaya, coriander

Seared octopus, gochujang glaze / aioli / apple, cucumber salsa **gf**

Sticky sesame pork belly / wasabi gnocchi, black vinegar dressing

## MAIN

White cooked Marion Bay chicken / Chinese master stock,  
egg noodles, green onion, ginger

Seared Huon salmon / yuzu, nori custard, sticky mirin rice **gfo**

Tempura Mudbar farm lamb, Asian ginger, cream fresh mint,  
coriander, white miso curd **gfo**

## DESSERT

Nutella pannacotta / poached strawberries, meringue **gf**

Orange Brulee / candied chilli, toasted sesame tuille, Frangelico cream **gfo**

Raspberry ice cream, lemon curd, biscotti crumb, fresh berries **gfo**





# Grazing Boards

## **Vegetarian Pleaser: \$60 (4 people)**

Perfect for your Vegetarian and Omnivorous friends alike!  
Tempura mushrooms with wasabi aioli gfo / Mushroom Raviolo /  
Crisp Agedashi tofu with red capsicum sauce gfo

## **Mudbar Farm: \$75 (5 people)**

From the paddock to the platter, this selection of meats will wow your guests.  
Yuzu seared beef and ponzu cubes / crispy tofu skin lamb rolls /  
Miso glazed lamb ribs

## **Sashimi Selection: \$60 (5 people)**

Refreshing Japanese-style nibbles using fresh Tasmanian seafood.  
Salmon sashimi / Seasonal white fish sashimi / Sticky mirin rice

## **Charcuterie: \$70 (6 people)**

Best enjoyed with good wine and good company.  
A selection of cold cut meats and cheese served with sourdough  
bread, Dijon mustard and thinly sliced fresh fruit.

## **Old Reliable: \$60 (6 people)**

It's a guaranteed crowd pleaser.  
Tempura white fish, Thai chilli sauce / Steak-cut fries with garlic aioli /  
Szechuan-pepper squid with house-made chilli jam

## **Shellfish Platter: \$95 (6 people)**

Bound to impress any seafood lover.  
Fresh Tasmanian oysters with mixed vinaigrettes / Tasmanian seared scallop spoons  
with yuzu aioli / Tempura Australian green tiger prawns with tom yum aioli

## **Foreign affairs: \$ 70 (6 people)**

Select favourites from around the world  
Chicken gyoza, tom yum aioli / Panko crumbed arancini / Lamb bao buns,  
palm sugar caramel

## **Side Bowls: \$12 each**

Fries and garlic aioli  
Tempura Mushrooms with wasabi aioli gfo

\*\* gf = gluten free    \*\* gfo = gluten free option



# Additional Options

## Decorations

Balloons, table cloths, signs and candles are more than welcome at Mudbar. We suggest you arrive 30-60 minutes prior to decorate. Earlier access may be possible with discussions.

## Cakeage

You are welcome to bring a cake to celebrate your occasion. We recommend delivering your cake the day of your event or on your arrival for our team to present to your table during your time with us.

A cakeage fee of \$7.50 per person does apply and is capped at \$75, once the initial cut has been made our chef team will cut and individually plate your cake and serve with accompaniments (e.g., syrup, cream, or chocolate sauce etc).

## Corkage

If you wish to bring a special bottle or two a corkage fee will apply, starting from \$65 per bottle. It's best to discuss prior to arrival. More bottles? Or something missing from the beverage menu? Special orders can be discussed to tailor your event.

## Live Acoustic Musician

Live music is the perfect backdrop for your event. Musicians can be arranged for in our Alfresco area. Ask us for our recommendations.

## Audio Visual

Please note that all AV requirements must be confirmed 7 business days in advance and tested at least 48 hours prior to your function.

We cannot be held responsible in organising Audio Visual on the night of your function (setup, pack down and damages). We are however very happy to help source equipment and the right subcontract for your event.





Payments

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## Booking Process and Payment

To confirm your reservation the hire fee (if applied) will be required as a deposit. A week prior to your event menus, times and final guest numbers are required. By paying your deposit Mudbar Restaurant acknowledges that consent to the following terms and conditions.

## Terms and Conditions

Tentative bookings can be held for a period of 5 days. Once this time period has lapsed, we will endeavour to contact you, but if unsuccessful we are under no obligation to hold the booking.

## Booking Confirmation

Each function booked at Mudbar Restaurant is confirmed only when a Booking Agreement (attached) and a confirmation deposit is paid. This deposit must be paid at least 14 days prior to the function date. In the event that the deposit is not paid before this time Mudbar Restaurant has the right to terminate function plans.

Please note that the final balance owing on your function must be paid on the night of the function either by cash, credit card or arranged account charge. Overall value for the function is based on the room capacity and selected package.

## Prices

Prices in the function information package are correct at the time of printing and are subject to change. All prices are inclusive of GST.

## Cancellations & No Shows

In the instance your event must be canceled 48 hours prior to the date for reasons that are out of your control, we are happy to help reschedule your event within the next 4 weeks, if this can't be done Mudbar Restaurant reserves the right to retain 50% of your deposit & prepayment and refund the remaining amount.

If the event is canceled within 30 days of your event date, 50% of the deposit will be withheld. If the event is canceled within 14 days of your event date, 100% of the deposit will be withheld. If the event is canceled within 7 days of your event date, 100% of the deposit and prepayments will be withheld.

For event bookings with a set menu, any no-show guests or reduction in guest numbers on the day will be charged a fee per person. The fee is based on your quoted set menu price.

## Prohibitions

No food or drink is to be permitted onto the premises unless authorised by management. This can result in a direct termination of your event and Mudbar Restaurant will reserve the right to hold 100% of all spends. Nothing is to be nailed, screwed or stapled to any surface of Mudbar Restaurant. We unfortunately do not allow confetti at Mudbar Restaurant.

## Damages or loss of property

The client is responsible for any loss or damage to restaurant property caused by guests attending the Function. Mudbar Restaurant will not accept any responsibility for the loss or damage to any equipment, merchandise or personal effects left on the premises prior to, during or after the Function. A cleaning levy will apply if the room is left in need of professional cleaning. Prior to and at the end of each function an inspection of the function area will take place, any damage to the area is the sole responsibility of the person who made the booking and you will be liable for any repair costs.

If this is to occur Mudbar Restaurant reserves the right to charge the provided card details including all quantum of the damages. Invoices will be supplied from 3rd party companies as proof of value.





