

moore & moore

WHO WE ARE

Situated in the heart of Fremantle's west end, Moore & Moore forms an outstanding venue for any corporate or private event such as birthdays, engagements, Christmas parties or any other celebration. We have packages suitable for every budget and expectation

CONTACT US

**46 Henry Street,
Fremantle WA 6160**

events@mooreandmoorecafe.com

mooreandmoorecafe.com.au



VENUE HIRE INCLUSIONS



Exclusive use of the venue

A dedicated Event Manager from beginning to end

Large assortment of tealights in jars throughout the venue

A great range of eclectic and vintage furniture

All staffing for set up, service and pack down

PA System and microphone available

Corkage, standard bar equipment and glassware

Drinks BYO (conditions apply)



COCKTAIL EVENT PACKAGES

Cocktail Package 1
(3.5 hours event)
\$40 per person
+ Venue Hire



Olive oil & sea salt grilled
Turkish bread, buckwheat
& quinoa bread served
with fresh dips, roasted
nuts & mixed leaves

M&M grazing table

Cocktail Package 2
(3.5 hour event)
\$45 per person
+ Venue Hire



Olive oil & sea salt grilled
Turkish bread, buckwheat
& quinoa bread served
with fresh dips, roasted
nuts & mixed leaves

Two canapés
Cheese platter



COCKTAIL EVENT PACKAGES

Cocktail Package 3
(5 hours event)
\$60 per person
+ Venue Hire



Olive oil & sea salt grilled
Turkish bread, buckwheat
& quinoa bread served
with fresh dips, roasted
nuts & mixed leaves

M&M grazing table

Two Signature bowls

Cocktail Package 4
(5 hour event)
\$70 per person
+ Venue Hire



Olive oil & sea salt grilled
Turkish bread, buckwheat
& quinoa bread served
with fresh dips, roasted
nuts & mixed leaves

Three canapés platters

Two Signature bowls



SIT DOWN EVENT

Share Style dinner
\$100 per person
+ Venue Hire



Two canapés

Turkish bread with extra
virgin olive oil

Two mains (share style
platters)

Two salad or vegetable



EVENT EXTRAS

The following platters can be added to any package:

Olive oil & sea salt grilled Turkish bread, buckwheat & quinoa bread served with fresh dips, roasted nuts & mixed leaves - \$4 per person

Cheese Platter - \$8 per person

Fruit Platter - \$8

Mediterranean Platter - \$8 per person

Canapé Platter - \$10 per person

Signature Bowls - \$10 per person





CANAPÉS MENU

VEGETERIAN



Button mushrooms, blue cheese and sesame

Sweet potato tortilla, beetroot and dill salsa

Spiced honey roast pumpkin with crumbled feta and
cherry tomatoes

Margherita Bites

Goat cheese bruschetta, walnuts and honey

Tabouleh, avocado mousse with pepita seeds

VEGAN



Button Mushrooms with beetroot hummus, fresh herbs

Patatas Bravas, rosemary, romesco sauce

Bruschetta with tomato, apple & chilli salsa

Eggplant roll with spinach & vegan cheese



CANAPÉS MENU

MEAT



Chicken skewers with a tamarind satay sauce

Pork belly - hoisin and sesame

Kangaroo skewers with tomato harissa

Lamb kofta with riata sauce

Homemade Sausage roll with spicy bbq sauce

SEAFOOD



Prawns skewers, dill aioli

Cured salmon, with tzatziki

Grilled snapper and eggplant rolls, wasabi sauce



SIGNATURE BOWLS MENU



- Pumpkin & Chickpea ragout with CousCous
- Vegan Green Curry, coconut cream, chilli, sprouts & salad served on jasmine rice
- Organic South Hampton Chicken Curry, jasmine rice, coriander & wakame salad
- Slow Braised Beef carbonade, creamy polenta, shaved parmesan & wild rocket
- Pork Belly - hoisin and sesame, asian cabbage slaw with apple & chilli salsa
- Rainbow Noodle Salad, topped with grilled local fish



SHARE STYLE dinner MENU

MAINS



Beef Scotch Fillet with red wine jus

Grilled Salmon with herb hollandaise

Mediterranean Roasted Chicken with lemon, herbs and
olives

Local Snapper with parsley butter

Sweet Potato Lasagne

Zucchini & Tomato pesto stacks, raw vegetable sticks,

Miso mushrooms & pickled figs

Blackwood Fungus, Ponzu buck wheat noodles & Daikon
ribbons

with a herb salad



SHARE STYLE dinner MENU

SALADS & VEGETABLES



Medley of roast seasonal vegetables, fresh spinach with
mustard seed dressing

Grilled Brussels sprouts, Chinese greens and sour cherry
salad with a honey, whole seed - sherry dressing

Roast cauliflower cashew, apple, mint and sprout salad,
tossed in spiced turmeric yoghurt

Watermelon & feta, red onion, cherry tomato and fresh
Thai basil

Roast potatoes with rosemary and garlic

Royal blue potato salad with aioli and chives