

The image shows the interior of a restaurant named Half Moon. The background is a rustic brick wall with some peeling plaster. In the foreground, there are several tables set for dining. A long, light-colored leather booth runs along the wall. The ceiling features exposed pipes and modern, industrial-style pendant lights. The overall atmosphere is contemporary and industrial.

FUNCTIONS AT  
**HALF MOON**



LOCATED IN THE HEART OF CHURCH ST IS BRIGHTON'S PUB. BOASTING DRINKING, DINING AND DANCING SPACES OVER 2 LEVELS AS WELL AS A MIX OF INDOOR AND OUTDOOR AREAS, IF THERE'S A FUNCTION THAT'S NOT THE RIGHT FIT, WE'RE YET TO FIND IT.

ALONG WITH OUR IMPRESSIVE SPACES, HALF MOON ALSO BOASTS AN EXTENSIVE LIST OF WINES BY THE GLASS, AS WELL AS A WELL-HONED SELECTION OF CRAFT BEERS. OUR FOOD PAYS HOMAGE TO THE CLASSIC PUB MEAL-SIMPLE, HONEST FOOD DONE WELL.





# FUNCTION ROOMS





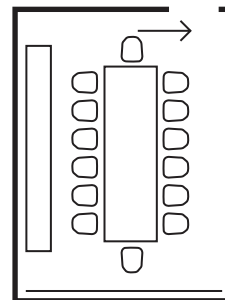
# THE MOLINA ROOM

## THE MOLINA ROOM

The private dining room is named after Jo and Lou Molina, the owners of the hotel in the 1960's.

The room features a stunning American oak communal table with a warm, contemporary feel. The room is ideal for celebration dinners, birthdays and corporate presentations, facilitated by the built in AV system.

## ROOM ARRANGMENTS



### CAPACITY

16 guests seated

### ROOM HIRE

No charge

### MINIMUM SPEND

Sun-Thurs \$1000, Fri & Sat \$1500





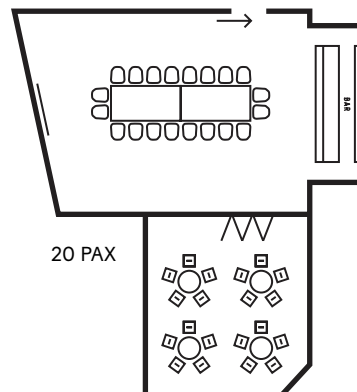
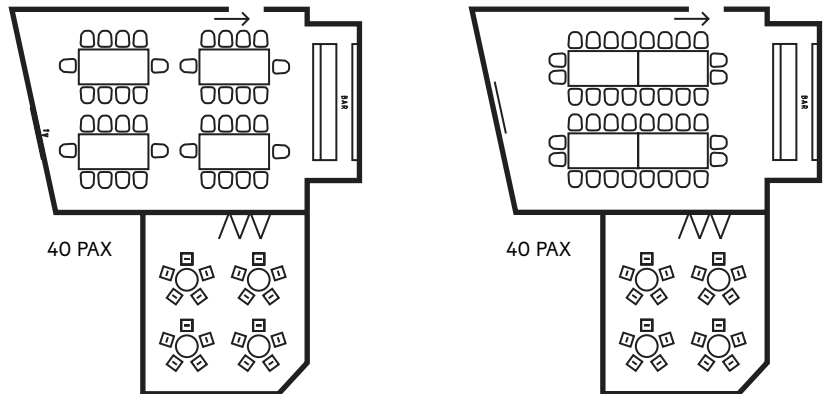
# THE CENTRAL ROOM

## THE CENTRAL ROOM

Our most versatile party space, The Central has been decked out to accommodate all types of events including private parties, birthdays, weddings, school groups and of course Christmas parties.

The light-filled room boasts its own private deck, full AV system including 52 inch plasma for presentations complemented by the surround sound. Food and drink packages are available to help make your event run smoothly.

## ROOM ARRANGMENTS



**CAPACITY**  
100 guests standing /  
40 guests seated

**ROOM HIRE**  
No charge

**MINIMUM SPEND**  
Sun-Thurs \$1500, Fri & Sat \$3500





# THE HENRY BAR

## THE HENRY BAR

This light-filled north facing bar features an adjoining outdoor terrace and is ideal for cocktails by the fireplace or a place to party with friends.

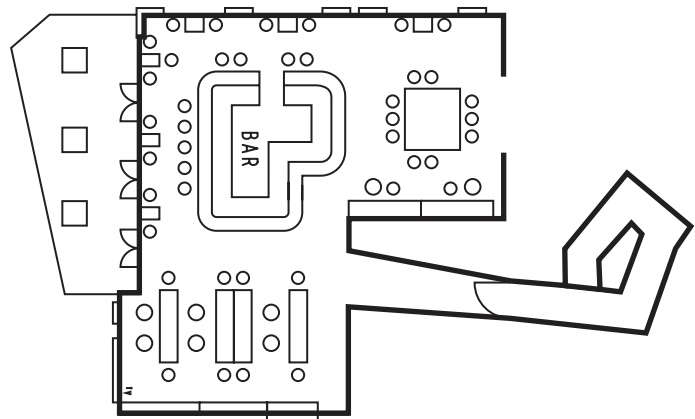
The room is perfect for private functions for up to 150 people including cocktail parties, birthdays and product launches, facilitated by the state of the art AV system including plasma screen, DVD player, surround sound and microphone.

**CAPACITY**  
150 guests standing

**ROOM HIRE**  
No charge

**MINIMUM SPEND**  
Sun-Thurs \$4000, Fri & Sat \$6000

## ROOM ARRANGMENTS





# GROUP BOOKINGS





## THE BISTRO

Adjoined to the airy courtyard by the original exposed brick wall, the bistro provides a relaxed dining setting to enjoy our well-executed pub food.

The bistro is available for larger groups, and suit groups who are looking for something more casual.

### CAPACITY

65 guests seated

### ROOM HIRE

No charge

### MINIMUM SPEND

Negotiable







## THE COURTYARD

Not looking to book anything, just want a space to gather with group? Find a spot with friends in the landscaped beer garden. With a retractable ceiling and Melbourne's first state of the art air mist cooling system, you'll be comfortable all year round.

Catering and bar tabs can be arranged.





# FOOD PACKAGES



# MENUS

## STANDING EVENTS & COCKTAIL PARTIES

### PACKAGE ONE

\$32.00 per person  
8 pieces of food pp

Recommended for  
2/3 hour function

Your selection of hot,  
cold, and something  
sweet to comprise  
your menu

### PACKAGE TWO

\$35.50 per person  
9 pieces of food pp

recommended for  
3/4 hour function

Your selection of hot,  
cold, and something  
sweet to comprise  
your menu

### PACKAGE THREE

\$39.00 per person  
10 pieces of food pp

recommended for  
4/5 hour function

Your selection of hot,  
cold, and something  
sweet to comprise  
your menu

### GRAZING STATION

\$30.00 per person  
\*Minimum of 25 guests

Chef's selection of Cheese &  
Charcuterie.

## COCKTAIL PARTY MENU

### COLD

CUCUMBER, GIN & TONIC OCEAN TROUT, CREME FRAICHE (V)(GF)  
BRAISED LEEK & CHEDDAR QUICHE (V)  
MEDITERRANEAN VEGETABLE, OLIVE & GOATS CHEESE TARTLETS (V)  
SUNDRIED TOMATO, AVOCADO MOUSSE & PINE NUTS EN CROUTE (V)  
CHICKEN & TARRAGON MINI SANDWICHES  
SALMON TARTARE, PICKLES, SPICED AVOCADO (GF)

### HOT

POLENTA BITES, SAFFRON AIOLI, TRUFFLE PECORINO (GF\*)(V)  
POT FLAKE FISH & CHIPS  
SAN ANDREA STYLE CALAMARI, SWEET ROCKET AND LEMON (GF)  
WAGYU BEEF POT PIE  
MUSHROOM & GRUYERE POT PIE (V)  
CONFIT PORK BELLY, GRAPEFRUIT CARAMEL, CUCUMBER REMOULADE (GF)  
APPLE CIDER & TARRAGON CRISPY CHICKEN WINGS (GF)  
BEEF AND VEGETABLE SAUSAGE ROLLS  
MINI RYE RUBEN TOASTIES  
STICKY LAMB RIBS (GF)  
PULLED PORK, HOT MUSTARD & APPLE SLAW SLIDERS  
MUSHROOM TRUFFLE OIL ARANCINI, HERB MAYO (V)

### SOMETHING SWEET

PASSIONFRUIT TARTS  
CHOCOLATE & RASPBERRY TRUFFLES (GF)  
CAMEMBERT CHEESE, QUINCE EN CROUTE  
HAZELNUT & CHOCOLATE CINNAMON DOUGHNUTS

### SHARED PLATTERS

RAW VEGETABLE 'CRUDITES' WITH BLUE CHEESE DIP ..... 120  
CLASSIC SEASONAL FRUIT PLATTER..... 140  
CHEESE BOARD WITH QUINCE & CRACKERS ..... 140  
CHARCUTERIE BOARD; SELECTION OF MEATS, PICKLES, TERRINE, OLIVES &  
FLATBREAD ..... 140



# MENUS

## SEATED EVENTS, LUNCH & DINNER

### PACKAGE ONE

\$60.00 per person  
two courses:  
main & dessert,  
side salad, bread,  
tea & coffee

### PACKAGE TWO

\$65.00 per person  
two courses: entrée  
and main, side salad,  
bread, tea & coffee

### PACKAGE THREE

\$75.00 per person  
three courses: entrée,  
main & dessert, side salad,  
bread, tea & coffee

## SET MENU

### ENTRÉE

LOCAL BAY CALAMARI, ROCKET, AIOLI

BEETROOT CURED KINGFISH, WASABI MAYO, FLYING FISH ROE, BABY LEAVES

MUSHROOM TRUFFLE OIL ARANCINI, HERB MAYO

### MAIN

200G PASTURE FED ESK VALLEY BLACK ANGUS STRIPLOIN,  
TRIPLED COOKED FAT CHIPS, RED WINE JUS, PETIT SALAD

ROAST PUMPKIN, SAGE & FETA RISOTTO

ATLANTIC SALMON, SAFFRON POTATOES, GEM LETTUCE, SLICED CITRUS, AVOCADO

### DESSERT

CHOCOLATE MOUSSE, BERRY JELLY, TOASTED ALMONDS, FRESH BERRIES, HONEY  
CRUMB, CHOCOLATE GLAZE

LEMON MASCARPONE CREAM MILLE-FEUILLE, LEMON CURD, CITRUS SEGMENTS,  
CHOC SOIL, ORANGE SORBET

INDIVIDUAL CHEESE PLATE, FRUIT CROUTE, CONDIMENTS  
(GUESTS CHOICE OF BLUE, SOFT OR HARD)





# DRINKS PACKAGES



# DRINKS PACKAGES

## STANDARD BEVERAGE PACK

### INCLUDES

1 x Sparkling  
2 x White wine  
1 x Rosé  
2 x Red Wine  
Beer & Soft Drinks

2 hours \$40.00 pp  
3 hours \$50.00 pp  
4 hours \$60.00 pp  
5 hours \$70.00 pp  
6 hours \$80.00 pp

### SPARKLING

NV JANSZ CUVÉE BRUT TASMANIA

2017 PIZZINI PROSECCO KING VALLEY

### WHITE WINE

NV JIM BARRY 'WATERVALE' RIESLING CLARE VALLEY

2017 TA NUI SAUVIGNON BLANC MARLBOROUGH

2017 KARRAWATTA 'SOPHIE HILL' PINOT GRIGIO ADELAIDE HILLS

2015 ARE YOU GAME? CHARDONNAY STRATHBOGIE RANGES

### ROSÉ WINE

2016 SAINT ANDRE DE FIGUIERE PROVENCE

### RED WINE

2015 BRUMONT MERLOT GASCOGNE

2014 BLEASDALE 'MULBERRY TREE' CABERNET SAUVIGNON LANGHORNE CREEK

2014 ARE YOU GAME? SHIRAZ STRATHBOGIE RANGES

2017 OAKDENE PINOT NOIR BELLARINE PENINSULA

### BEER & CIDER

ASAHI SUPER DRY JAPAN

MOUNTAIN GOAT PALE ALE VICTORIA

CRICKETERS ARMS SUMMER ALE (HENRY BAR ONLY) VICTORIA

CASCADE PREMIUM LIGHT 2.6% TASMANIA

ESTRELLA (HENRY BAR ONLY) SPAIN

THE HILLS CIDER CO. ADELAIDE HILLS

**EXTRA SPARKLING MINERAL WATER \$5 PER PERSON**

**SPARKLING MINERAL WATER \$5 PER PERSON**



# DRINKS PACKAGES

## PREMIUM BEVERAGE PACK

### INCLUDES

1 x Sparkling  
2 x White wine  
1 x Rosé  
2 x Red Wine  
Beer & Soft Drinks

2 hours \$50.00 pp  
3 hours \$60.00 pp  
4 hours \$70.00 pp  
5 hours \$80.00 pp  
6 hours \$90.00 pp

### SPARKLING

NV JANSZ CUVÉE BRUT TASMANIA  
NV CHANDON BRUT ROSE YARRA VALLEY  
NV PAUL LOUIS ROSE REIMS

### WHITE WINE

2016 HEGGIES VINEYARD RIESLING EDEN VALLEY  
2016 MAHI SAUVIGNON BLANC MARLBOROUGH  
2016 YERING STATION CHARDONNAY YARRA VALLEY  
2016 PACHAMAMA PINOT GRIS CENTRAL VICTORIA

### ROSÉ WINE

2016 SAINT ANDRE DE FIGUIERE PROVENCE

### RED WINE

2016 DALRYMPLE PINOT NOIR TASMANIA  
2014 PIZZINI 'NONNA GISELLA' SANGIOVESE KING VALLEY  
2015 WIRRA WIRRA' CABERNET SAUVIGNON MCLAREN VALE  
2014 TELLURIAN 'PASTICHE' SHIRAZ HEATHCOTE

### BEER & CIDER

ASAHI SUPER DRY JAPAN  
MOUNTAIN GOAT PALE ALE VICTORIA  
CRICKETERS ARMS SUMMER ALE (HENRY BAR ONLY) VICTORIA  
CASCADE PREMIUM LIGHT 2.6% TASMANIA  
ESTRELLA (HENRY BAR ONLY) SPAIN  
THE HILLS CIDER CO. ADELAIDE HILLS

**EXTRA SPARKLING MINERAL WATER \$5 PER PERSON**



# BEVERAGE MENU

## ON CONSUMPTION BEVERAGE PACK

Your preferred selection  
of beverages served for the  
duration of the event

### SPARKLING

2017 PIZZINI PROSECCO KING VALLEY .....	50
NV JANZ CUVÉE BRUT TASMANIA.....	60
NV CHANDON BRUT ROSE YARRA VALLEY.....	63
NV PAUL LOUIS ROSE REIMS .....	63
NV PIPER-HIEDSIECK BRUT REIMS .....	99
POL ROGER RESERVE BRUT EPERNAY.....	140

### WHITE WINE

2016 HEGGIES VINEYARD RIESLING EDEN VALLEY .....	59
NV JIM BARRY 'WATERVALE' RIESLING CLARE VALLEY .....	57
2012 MISCHA'S VINEYARD 'LYRIC' RIESLING CENTRAL OTAGO.....	71
2017 TA NUI SAUVIGNON BLANC MARLBOROUGH .....	48
2016 MAHI SAUVIGNON BLANC MARLBOROUGH .....	64
2017 DALRYMPLE SAUVIGNON BLANC PIPERS RIVER .....	74
2017 KARRAWATTA 'SOPHIE'S HILL' ADELAIDE HILLS.....	59
2016 PACHAMAMA PINOT GRIS CENTRAL VICTORIA .....	59
2016 BROKENWOOD PINOT GRIS BEECHWORTH .....	83
2015 ARE YOU GAME? CHARDONNAY STRATHBOGIE RANGES.....	45
2016 YERING STATION CHARDONNAY YARRA VALLEY.....	63
2016 MONTALTO 'PENON HILL' CHARDONNAY MORNINGTON PENINSULA.....	77

### ROSÉ WINE

2016 SAINT ANDRE DE FIGUIERE PROVENCE.....	58
2017 TARRAWARRA ROSE YARRA VALLEY .....	65

### RED WINE

2015 BRUMONT MERLOT GASCogne.....	55
2015 WIRRA WIRRA 'CHURCH BLOCK' CABERNET MERLOT MCLAREN VALE .....	63
2014 BLEASDALE 'MULBERRY TREE' CABERNET SAUVIGNON LANGHORNE CREEK .....	48
2015 WIRRA WIRRA' CABERNET SAUVIGNON MCLAREN VALE.....	63
2016 PIZZINI 'NONNA GISELLA' SANGIOVESE KING VALLEY.....	55





# BEVERAGE MENU

## ON CONSUMPTION BEVERAGE PACK

Your preferred selection  
of beverages served for the  
duration of the event

### RED WINE

2014 ARE YOU GAME? SHIRAZ STRATHBOGIE RANGES .....	49
2014 TELLURIAN 'PASTICHE' SHIRAZ HEATHCOTE.....	59
2015 LADIES WHO SHOOT THEIR LUNCH SHIRAZ STRATHBOGIE RANGES.....	69
2017 OAKDENE PINOT NOIR BELLARINE PENINSULA .....	60
2016 DALRYMPLE PINOT NOIR TASMANIA .....	71
2016 SORRENBERG GAMAY PINOT NOIR BEECHWORTH.....	109

### DRAFT BEER/CIDER – SET SELECTION

ASAHI SUPER DRY JAPAN	
CRICKETERS ARMS SUMMER ALE (HENRY BAR ONLY) VICTORIA	
ESTRELLA (HENRY BAR ONLY) SPAIN	
MOUNTAIN GOAT PALE ALE VICTORIA	

### BOTTLED BEER/CIDER

CASCADE PREMIUM LIGHT 2.6% TASMANIA .....	5.5
CROWN LAGER VICTORIA .....	9.5
TWO BIRDS SUNSET ALE VICTORIA.....	10
2 BROTHERS AMERICAN BROWN VICTORIA .....	11
FERAL BREWING 'SLY FOX' SUMMER ALE WESTERN AUSTRALIA.....	11.5
THE HILLS CIDER CO. PEAR CIDER ADELAIDE HILLS.....	9
THE HILLS CIDER CO. CLOUDY APPLE ADELAIDE HILLS .....	9

### SOFT

COCA COLA, DIET COKE, LEMONADE, DRY GINGER .....	4
VOSS SPARKLING (800ML).....	9

### HOUSE SPIRITS

ALL .....	10
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# INFORMATION & BOOKINGS



# TERMS AND CONDITIONS

## TENTATIVE BOOKING

Any tentative bookings received will be held for a period of 7 days. Half Moon reserves the right to make available any tentative bookings not confirmed during this period.

## CONFIRMATION AND DEPOSIT

Confirmation of your booking is required with the signed Terms and Conditions in writing together with the booking deposit, which is non refundable, within a month of the original reservation. Deposit required is 10% of your minimum spend requirement.

## MINIMUM SPENDS

All functions must adhere to the minimum spend stipulated. Clients are liable for the difference in the event of minimum spend not being met. The minimum spend includes any food and beverages consumed or purchased during the function.

## CONFIRMATION OF ATTENDANCE

Final numbers will be required 3 days prior to your event. You must cater for all guests attending your function. Charges will be based on these minimum numbers or the actual attendance, whichever is greater. Menus, beverage arrangements, entertainment, and room set up, starting and finishing times must be confirmed 14 days prior to the function.

## CATERING REQUIREMENTS

Menu selections will be required 14 days prior to your event. Should selections not be advised at this point your menu selection can not be guaranteed to be available. Half Moon reserves the right to substitute menu items of a similar quality, due to, but not limited to, supplier shortages and seasonal change. Every endeavour is made to maintain selections, however Half Moon reserves the right to substitute selected beverages with beverages of equal value if the preferred selection is unavailable, we will notify you immediately.

\*Note that the venue will provide wait staff to deliver meals to the table and/or circulate the canapés around the function space only. If you require a higher standard of service you will need to request an additional staff member at \$30 per hour for a minimum of 3 hours.

## PAYMENT

All food and beverage payments must be settled in full on the day/night of your function unless prior arrangements have been made with management. Where beverages are charged on consumption, your beverage account is to be settled at the conclusion of the function. We do not accept payment via cheque, direct debit or Diners card.

## CANCELLATION POLICY

Refunds are made on a pro-rata basis;

3+ MONTHS: \$50 Administration fee

1-3 MONTHS: Deposit will be forfeited

LESS THAN 1 MONTH: Deposit forfeited + cancellation fee equivalent prior to event to 10% of total estimated food and beverage charges (based on last numbers provided).

LESS THAN 2 WEEKS: Deposit forfeited + cancellation fee equivalent prior to event to 20% of total estimated food, beverage and AV charges (based on last numbers provided).

LESS THAN 1 WEEK: Deposit forfeited + cancellation fee equivalent prior to event to 50% of total estimated food, beverage and AV charges (based on last numbers provided).

\*Please note that rescheduling your booking is classed as a cancellation of the original date and will incur the same cancellation policies as outlined above.

## ENTERTAINMENT

It is the organiser's responsibility to ensure that any external AV equipment or devices such as iPods, Plasma, DVDs, USBs etc are compatible with our in house equipment. You may test any of this equipment at a mutually convenient time prior to the function. DJ Equipment available for hire. \$300 flat fee all night. External Entertainment: Approval by management is required should the organiser wish to hire a band, DJ or any other form of entertainment. Noise restrictions apply.

## LINEN CHARGE

Additional linen can be arranged for your function. Pricing and requirements, finalised upon finalisation of RSVP numbers.



# TERMS AND CONDITIONS

## SERVICE CHARGE

A 4% gratuity applies for all private functions and will be added to the final bill (not included in the minimum spend requirement).

## DAMAGES AND CLEANING

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the function, including any costs for repair or replacement at current market price. The organisers of the function are also responsible for damage caused by their guests, outside contractors or agents prior to, during, and after the event.

## PRICE VARIATIONS

Every endeavour is made to maintain our prices as originally quoted to you, however, they are subject to change. Should any increases occur, we will notify you immediately. All prices quoted are inclusive of GST.

## BYO POLICY

No food or beverage of any kind will be permitted to be brought into Half Moon for consumption by the organiser or guests, with the exception of Birthday Cakes, Wedding Cakes etc without the written permission from Half Moon. Cakeage fee will be applied per person.

## CONTENT OF EVENT

If Half Moon has reasons to believe that any event/function will affect the smooth running of Half Moon, its security or reputation, the management reserves the right to cancel at its discretion without notice or liability.

## RESPONSIBLE SERVICE OF ALCOHOL

Half Moon adheres to responsible service of alcohol legislation. All staff are trained in the Liquor Licensing Accredited 'RSA- Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person who they may believe to be intoxicated. Any intoxicated persons will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave the venue at the discretion of management. At no time is a minor permitted to consume alcohol on the premises. It is also a condition of our licence that no one under the age of 18 is to be on the premises after 10pm under any circumstances.

## SIGNAGE AND DECORATIONS

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in Half Moon's public areas is to be kept to a minimum and must be approved by the Functions Manager prior to the event.

## INSURANCE

Whilst the staff of Half Moon will take every care with the security and protection of property and guests, we are unable to accept any responsibility for damage or loss of property before, during or after the function. We recommend that organisers arrange their own insurance and security.

## SMOKING

The "function rooms" are strictly NON SMOKING areas. Smoking is permitted on the balconies and outdoor areas at specified times and only as advised by management.

## SECURITY

Half Moon reserves the right, without liability, to exclude or manage patrons who breach any policy or legal responsibility whilst on, or prior to entering, our venue. At certain times you may be required to produce suitable ID. We also provide security personnel to ensure the safety of patrons and fulfil first aid needs as required. Management reserves all rights – no ID, no entry. All 21st Birthday celebrations must account for one Half Moon security guard to be employed to supervise the event at the cost of \$40 per hour.

## OPERATING HOURS

Please note that Half Moon's standard operating hours are subject to change and at the discretion of the management team on duty. All functions to conclude at 12.30am and vacate by 1.00am.



# BOOKING FORM

## BOOKING DETAILS

YOUR BOOKING DATE ..... / ..... / .....  
DAY MONTH YEAR

OCCASION .....

RESERVED SPACE .....

ANTICIPATED GUEST NUMBERS .....

FOOD SELECTION (PLEASE TICK)

LUNCH  DINNER

COCKTAIL/STAND UP

DESIRED START TIME ..... AM / PM

DESIRED CONCLUSION TIME ..... AM / PM

FOOD SELECTION (PLEASE TICK)

SET MENU  CANAPÉS

DRINK OPTION (PLEASE TICK)

TAB  CASH BAR  PACKAGES

DETAILS:  
.....

ADDITIONAL STAFF MEMBER (PLEASE TICK)

WAIT STAFF MEMBER  BARTENDER

PLEASE REGISTER ABOVE SHOULD YOU REQUIRE AN ADDITIONAL STAFF MEMBER TO SERVICE YOUR EVENT EXCLUSIVELY I.E. CIRCULATION OF CANAPÉ PLATTERS, BEVERAGE REFILLS AND CLEARING FOR THE DURATION OF YOUR FUNCTION. COST PER ADDITIONAL STAFF MEMBER IS \$30 PER HOUR FOR A MINIMUM OF 3 HOURS.

SPECIAL/OTHER REQUIREMENTS:  
.....

## CONTACT DETAILS

CONTACT NAME .....

COMPANY NAME (IF APPLICABLE) .....

CONTACT NUMBER .....

EMAIL .....

BY SIGNING THIS ACCEPTANCE FORM, I UNDERSTAND AND ACCEPT THE ABOVE LISTED TERMS AND CONDITIONS INCLUDING ALL DEPOSIT AND CANCELLATION POLICIES.

PRINT NAME .....

SIGNATURE .....

## PAYMENT DETAILS

DEPOSIT (IF REQUIRED) .....

CREDIT CARD DETAILS (PLEASE TICK)

VISA  MASTERCARD  AMEX

NAME ON CARD .....

CARD NUMBER .....

EXPIRY: ..... / ..... CVV ..... ..

SIGNATURE .....



# HALF MOON

HALF MOON



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