

STANDING EVENTS & COCKTAIL PARTIES

PACKAGE 1 | \$58PP

INCLUDES YOUR CHOICE OF:

- 2 X COLD CANAPÉS
- 2 X HOT CANAPÉS
- 2 X SUBSTANTIAL CANAPÉS

PACKAGE 2 | \$68PP

INCLUDES YOUR CHOICE OF:

- 3 X COLD CANAPÉS
- 3 X HOT CANAPÉS
- 3 X SUBSTANTIAL CANAPÉS

ADDITIONAL CANAPÉS | PER PERSON

- HOT OR COLD \$8PP
- SUBSTANTIAL \$10
- DESSERT CANAPE ADD ON \$4PP

CAKEAGE FEE

\$4PP CUT AND SERVED AS CANAPÉS

COLD CANAPÉS

- HAND CUT STEAK TARTARE (GFO)
- FRESHLY SHUCKED OYSTERS W/ LEMON & MIGNONETTE (DF, GF)
- SMOKED SALMON AND CRÈME FRAÎCHE ON CUCUMBER (GF, DFO)
- CRISPY PORK RICE PAPER ROLLS W/ NUOC CHAM (GF, DF, VO)
- CRAB AND CELERIAC TACO (DF)

HOT CANAPÉS

- HOUSE MADE FALAFEL W/ TZATZIKI (GF, DFO)
- CAULIFLOWER FRITTERS W/ YOGHURT DRESSING (V, GFO, DFO)
- SPICY MARINATED CHICKEN SKEWERS W/ SESAME AIOLI (GF, DF)
- NONNA'S MEATBALLS W/ NAPOLI & PANGRITATA
- MUSHROOM ARANCINI W/ TRUFFLE AIOLI
- GRUYERE GOUGÈRE (V)
- BEEF & RED WINE PIE

SUBSTANTIAL CANAPÉS

- BEEF SLIDERS:
CHEESE, ONION, AMERICAN MUSTARD, KETCHUP (GFO, DFO)
- FISH & CHIP BOXES:
BATTERED MARKET FISH, TARTARE (DF)
- BEEF & PORK SAUSAGE ROLLS W/ RED PEPPER KETCHUP
- SEASONAL VEGETARIAN GNOCCHI (V)

DESSERT CANAPÉS (ADDITIONAL \$4PP)

- PROFITEROLES FILLED W/ CRÈME PÂTISSÈRE
- CHOCOLATE BROWNIES
- LEMON MERINGUE TART (GFO)

DF = DAIRY FREE, GF = GLUTEN FREE, V = VEGETARIAN, VG = VEGAN
(O) DENOTES MODIFICATION REQUIRED TO BECOME DF, GF OR VG
PLEASE NOTE MENUS ARE SUBJECT TO CHANGE AT ANY TIME



SEATED EVENTS, LUNCH & DINNER

SHARING MENU

PACKAGE ONE

2 COURSE (ENTREE & MAIN)

\$85^{PP}

PACKAGE TWO

3 COURSE (ENTREE, MAIN & DESSERT)

\$95^{PP}

ADDITIONAL CANAPES TO START

HOT OR COLD \$8^{PP} PER ITEM

PLEASE REFER TO PAGE 7

CAKEAGE FEE

\$4^{PP} CUT AND SERVED INDIVIDUALLY

ENTRÉES TO SHARE

HOUSE MADE FOCACCIA, CULTURED BUTTER

CHEF'S SELECTION OF CHARCUTERIE (DF, GFO)

KINGFISH CEVICHE, YUZU, CHILLI, LIME

MAINS TO SHARE - (CHOOSE TWO OF THE FOLLOWING)

ROASTED BASS STRAIT SIRLOIN (SERVED PINK) ROCKET SALAD, RED WINE JUS (GF)

GRILLED FLATHEAD, WITH BEURRE BLANC & TROUT ROE (GF, DFO)

HAZELDENE ROAST CHICKEN WITH ROASTED CORN AND JUS GRAS (GF)

LAMB SHOULDER, POMMES ANNA, SPINACH MINT JUS

SIDES

SUMMER FETA & TOMATO SALAD

BOWLS OF CHIPS

DESSERT - (CHOOSE ONE OF THE FOLLOWING OPTIONS)

ALTERNATE DROP:

COCONUT PANNA COTTA WITH ROASTED PINEAPPLE & LIME (GF, V) &

BERRY TART WITH RASPBERRY CREAM & MERINGUE

OR TO SHARE:

CHEESE PLATE, CHEF'S SELECTION OF LOCAL CHEESES, CONDIMENTS, LAVOCHE (GFO, V)

DF = DAIRY FREE, GF = GLUTEN FREE, V = VEGETARIAN, VG = VEGAN
(O) DENOTES MODIFICATION REQUIRED TO BECOME DF, GF OR VG
PLEASE NOTE MENUS ARE SUBJECT TO CHANGE AT ANY TIME



BEVERAGE PACKAGES

STANDARD BEVERAGE PACK

2 HOURS \$55^{PP}

3 HOURS \$65^{PP}

4 HOURS \$75^{PP}

5 HOURS \$85^{PP}

6 HOURS \$95^{PP}

SPARKLING

NV FRANKIE SPARKLING, SOUTH EASTERN AUSTRALIA

WHITE WINE

2024 FRANKIE SAUVIGNON BLANC, SOUTH EASTERN AUSTRALIA

ROSÉ WINE

2024 FRANKIE ROSE, SOUTH EASTERN AUSTRALIA

RED WINE

2024 FRANKIE SHIRAZ, SOUTH EASTERN AUSTRALIA

TAP BEER & CIDER

CARLTON DRAUGHT, VIC

CBCO BERTIE APPLE CIDER, VIC

CBCO MIDDY, VIC (CANS FOR HENRY ROOM FUNCTIONS)

SOFT DRINKS

FULL VENUE SELECTION AVAILABLE

ADD ON + CHAMPAGNE ON ARRIVAL

NON VINTAGE MOET + CHANDON \$50^{PP} PER HOUR

PLEASE NOTE MENUS ARE SUBJECT TO CHANGE AT ANY TIME

FOR BEVERAGES ON A CONSUMPTION BASIS, PLEASE SPEAK WITH
OUR FUNCTIONS MANAGER FOR A COPY OF OUR FULL BEVERAGE
MENU TO MAKE YOUR PRE-SELECTIONS PRIOR TO YOUR EVENT.



BEVERAGE PACKAGES

PREMIUM BEVERAGE PACK

2 HOURS \$65^{PP}

3 HOURS \$75^{PP}

4 HOURS \$85^{PP}

5 HOURS \$95^{PP}

6 HOURS \$105^{PP}

SPARKLING

NV CHANDON BRUT, YARRA VALLEY, VIC

WHITE WINE (SELECT TWO)

2025 CATALINA SOUNDS, SAUVIGNON BLANC, MARLBOROUGH, NZ

2025 COULD ST, PINOT GRIGIO, KING VALLEY, VIC

2024 LENTON BRAE, CHARDONNAY, MARGARET RIVER, WA

ROSÉ WINE

2025 QUILTY & GRANDSEN ROSÉ, CENTRAL RANGES, NSW

RED WINE (SELECT TWO)

2024 SANTOLIN 'LITTLE SAINT' PINOT NOIR, YARRA VALLEY, VIC

2022 BEST LOT, MALBEC, FLEURIE, SA

2021 SUTTON GRANGE 'FAIRBANK' SHIRAZ, BENDIGO, VIC

TAP BEER & CIDER

CARLTON DRAUGHT, VIC

MOUNTAIN GOAT PALE ALE, VIC

CBCO BERTIE APPLE CIDER, VIC

CBCO MIDDY, VIC (CANS FOR HENRY ROOM FUNCTIONS)

SOFT DRINKS

FULL VENUE SELECTION AVAILABLE

ADD ON + CHAMPAGNE ON ARRIVAL

NON VINTAGE MOET + CHANDON \$50^{PP} PER HOUR

PLEASE NOTE MENUS ARE SUBJECT TO CHANGE AT ANY TIME

FOR BEVERAGES ON A CONSUMPTION BASIS, PLEASE SPEAK WITH
OUR FUNCTIONS MANAGER FOR A COPY OF OUR FULL BEVERAGE
MENU TO MAKE YOUR PRE-SELECTIONS PRIOR TO YOUR EVENT.



BEVERAGE PACKAGES

LUXURY BEVERAGE PACK

2 HOURS \$75^{PP}
3 HOURS \$85^{PP}
4 HOURS \$95^{PP}
5 HOURS \$105^{PP}
6 HOURS \$115^{PP}

SPARKLING

NV CHANDON BRUT, YARRA VALLEY, VIC

WHITE WINE (SELECT TWO)

2025 JIM BARRY 'THE ATHERLEY' RIESLING, CLARE VALLEY, SA
2025 CATALINA SOUNDS, SAUVIGNON BLANC, MARLBOROUGH, NZ
2025 CLOUD ST, PINOT GRIGIO, KING VALLEY, VIC
2024 SMALL WONDER 'LANDSCAPE' CHARDONNAY, TAMAR VALLEY, TAS

ROSÉ WINE

2025 QUILTY & GRANDSEN ROSÉ, CENTRAL RANGES, NSW

RED WINE (SELECT TWO)

2021 DOMINIQUE PIRON BEAUJOLAIS-VILLAGES, BEAUJOLAIS, FRA
2024 HOME HILL 'LANDSLIDE' PINOT NOIR, COAL RIVER, TAS
2020 GLAETZER 'BISHOP' SHIRAZ, BAROSSA VALLEY, SA
2022 BEST LOT, MALBEC, FLEURIE, SA

TAP BEER & CIDER

CARLTON DRAUGHT, VIC
MOUNTAIN GOAT PALE ALE, VIC
ASAHI SUPERDRY, JAP
CBCO BERTIE APPLE CIDER, VIC
CBCO MIDDY, VIC (CANS FOR HENRY ROOM FUNCTIONS)

SOFT DRINKS

FULL VENUE SELECTION AVAILABLE

ADD ON + CHAMPAGNE ON ARRIVAL

NON VINTAGE MOET + CHANDON \$50^{PP} PER HOUR

PLEASE NOTE MENUS ARE SUBJECT TO CHANGE AT ANY TIME

FOR BEVERAGES ON A CONSUMPTION BASIS, PLEASE SPEAK WITH OUR FUNCTIONS MANAGER FOR A COPY OF OUR FULL BEVERAGE MENU TO MAKE YOUR PRE-SELECTIONS PRIOR TO YOUR EVENT.



TERMS AND CONDITIONS

TENTATIVE BOOKING

ANY TENTATIVE BOOKINGS RECEIVED WILL BE HELD FOR A PERIOD OF 3 WORKING 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 25% OF YOUR MINIMUM SPEND REQUIREMENT.

MINIMUM SPENDS

ALL FUNCTIONS MUST ADHERE TO THE MINIMUM SPEND STIPULATED AT THE TIME OF BOOKING, WHICH IS PAYABLE 5 WORKING DAYS PRIOR TO THE EVENT TAKING PLACE.

CONFIRMATION OF ATTENDANCE

FINAL NUMBERS WILL BE REQUIRED 5 WORKING 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/BEVERAGE REQUIREMENTS

MENU SELECTIONS WILL BE REQUIRED 14 DAYS PRIOR TO YOUR EVENT; ALL FUNCTIONS MUST BE CATERED FOR THROUGH ONE OF HALF MOONS CATERING PACKAGES UNLESS NEGOTIATED INDIVIDUALLY WITH OUR FUNCTIONS MANAGER. SHOULD SELECTIONS NOT BE ADVISED AT THIS POINT YOUR MENU SELECTION CAN NOT BE GUARANTEED TO BE AVAILABLE. HALF MOON RESERVES THE RIGHT TO SELECT ON YOUR BEHALF AND/OR SUBSTITUTE MENU ITEMS OF A SIMILAR QUALITY, DUE TO, BUT NOT LIMITED TO, SUPPLIER SHORTAGES AND SEASONAL CHANGE.

DIETARY REQUIREMENTS MUST BE ADVISED ALONG WITH GUESTS NAMES AT MENU SELECTION AND CONFIRMED WITH CONFIRMATION OF FINAL NUMBERS. ANY DIETARIES ADVISED AFTER THIS POINT OR AT THE TIME OF THE EVENT WILL BE CHARGED FOR ADDITIONALLY ON TOP OF.

EVERY ENDEVOUR 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.

PAYMENT

THE MINIMUM SPEND REQUIREMENT IS PAYABLE 5 WORKING DAYS PRIOR TO YOUR EVENT UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE WITH MANAGEMENT. WHERE BEVERAGES ARE CHARGED ON CONSUMPTION, YOU MUST SETTLE THE MINIMUM REQUIREMENT AND ANY OUTSTANDING BALANCE ON THE EVENING IS TO BE SETTLED AT THE CONCLUSION OF THE EVENT, PRIOR TO DEPARTING THE VENUE. HALF MOON DOES NOT SPLIT BILLS, PAYMENT MUST BE MADE IN ONE TRANSACTION.

WE DO NOT ACCEPT PAYMENT VIA CHEQUE, DIRECT DEBIT OR DINERS CARD OR AFTER PAY. WE DO NOT ALLOW ANY CREDIT AND CANNOT INVOICE AFTER THE EVENT UNDER ANY CIRCUMSTANCES.

CANCELLATION POLICY

REFUNDS ARE MADE AS PER BELOW

1-3 MONTHS: DEPOSIT WILL BE FORFEITED

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 PHONES, LAPTOPS, 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. HALF MOON 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.

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.



TERMS AND CONDITIONS

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. 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.

A CAKEAGE FEE OF \$4.00 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.

PLEASE BE AWARE THE HALF MOON DOES NOT HOST 18TH BIRTHDAY PARTIES.

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.

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.

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 12.00AM WITH LAST DRINKS BEING CALLED AT 11.30PM.

EVENT SESSION TIMES & ACCESS/BUMP IN

THE HALF MOON OPERATES WITH TWO BOOKABLE EVENT SESSIONS PER DAY: AN OVERLAP OF THE BELOW CAN BE REQUESTED HOWEVER MINIMUM SPEND IS THEN DOUBLED AS SPACE CANNOT BE BOOKED TWICE THAT DAY.

LUNCH SESSION: 12:00PM – 5:00PM

EVENING SESSION: 6:30PM ONWARDS

ACCESS TO THE FUNCTION SPACE FOR EVENT SETUP, INCLUDING DECORATION AND SUPPLIER BUMP-IN, IS PERMITTED UP TO 60 MINUTES PRIOR TO THE SCHEDULED START TIME. PLEASE BE AWARE STAFF WILL STILL BE SETTING UP THE SPACE AT THIS TIME. REQUESTS FOR EARLIER ACCESS MUST BE SUBMITTED IN WRITING AND ARE SUBJECT TO VENUE AVAILABILITY, PRIOR BOOKINGS, AND OPERATIONAL REQUIREMENTS AT THE VENUE'S SOLE DISCRETION. PLEASE LIAISE WITH YOUR EVENT COORDINATOR FOR FURTHER DETAILS.

ALL EVENT BUMP-OUT AND REMOVAL OF DECORATIONS, EQUIPMENT, OR SUPPLIER ITEMS MUST BE COMPLETED ON THE DAY OF THE EVENT, IMMEDIATELY FOLLOWING THE CONCLUSION OF THE FUNCTION. THE VENUE IS UNABLE TO STORE ANY ITEMS BEYOND THE BOOKED EVENT TIME, AND ACCESS TO THE SPACE AFTER THE EVENT MAY NOT BE AVAILABLE DUE TO SUBSEQUENT BOOKINGS.

