



iL MOLO

ITALIAN KITCHEN + BAR

FUNCTION GUIDE

THE VENUE

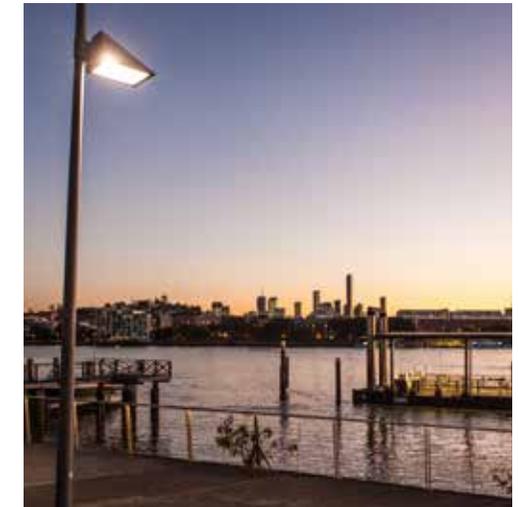
Gather the entire famiglia for meals honed and handed down through the generations. Here, Italian traditions blend with fresh, local ingredients and the city's finest river views.

With an open plan dining room and intimate al fresco seating, IL Molo provides a modern setting for a range of events, including casual celebrations, birthdays, and full venue hire.

Our food philosophy focuses on letting fresh ingredients shine. Inspired by classic Italian recipes, our menu provides an immersive dining experience featuring handmade pasta, carefully curated charcuterie, and house made sauces.

Begin your morning by the river with a coffee or indulge in a continental breakfast on the weekends.

Later, mingle over antipasti and aperitifs before an evening of decadent slow-cooked meats, traditional pastas, and wood-fired pizzas paired with the classic Italian wines.



THE DECK



Take full advantage of the river views, enjoy the fresh breeze and entertain on our front deck. Great for birthdays and engagement parties, small corporate celebrations.

Min spend: available on request

Capacity: 20- 40 guests cocktail



THE LANE WAY



Arranged to take in the view of the Brisbane skyline, it makes an unforgettable backdrop to a menu inspired by Italy. The lane way is perfect for the casual cocktail parties - intimate birthdays, great for after work drinks and small corporate cocktails.

Min spend: available on request

Capacity: 25 guests cocktail

THE FAMILY TABLE



With a menu focused on Italian cuisine and celebrating seasonal flavours, the Family table is the beating heart of IL Molo. Suitable for any gathering, be it family or friends. Celebrate any occasion or enjoy any meal.

Min spend: available on request

Capacity: 14 guests seated (one table) or up to 40 guests across 4 tables

EXCLUSIVE VENUE

For large soirées, enjoy the entire space. IL Molo is the ultimate spot for you and your guests to enjoy the best view of the Brisbane Skyline. Our entire venue can be exclusively booked to suit your needs

Perfect for weddings, formal celebrations and corporate events.

Capacity:
60 guests seated inside & 25 guests seated outside
100 guests cocktail inside & 30 guests outside*

* Application required to licensing for exemption



MENUS



Whether it is a relaxed canapé and drinks event or a formal sit down dinner, we are able to tailor a solution to suit you.

CANAPÉ MENU

For cocktail events we have a seasonal canapé menu available. Please contact us to obtain.

FEASTING MENU

Specifically designed for our relaxed environment, set menus ensure a hassle free and flawless service for sit down functions. A feasting menu is a style of eating for groups where all the dishes are shared. We suggest this dining experience to create a special, intimate meal with your guests that offers a brilliant selection of what our team of chefs have to offer.



BREAKFAST

\$25 PP

Saturday & Sunday Only

SEASONAL FRUIT & YOGHURT

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COLAZINE DI IL MOLO poached eggs, Italian sausage, basil, tomato, potato hash, spinach, ciabatta

VOSTRO MODO scrambled w/ bacon, basil tomatoes & ciabatta

CIOTOLA VEGETERIANA smashed avocado, spinach, poached eggs, roast mushrooms

SHARED TABLE

\$35 PP

Lunch Only

CIABATTA aged balsamic & evoo

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ARANCINI tomato risotto, smoked provolone, peas, napoli, grana padano

CALAMARI FRITTI crispy fried calamari, rocket, aioli [GF] [DF]

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IL MOLO PIZZE pork sausage, prosciutto, truffle puree, mozzarella, tomato, basil

BUCATINI AMATRICIANA pancetta, chili, garlic, napoli, pecorino romano

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RUCOLA + MELA VERDE rocket, green apple, parmesan salad w/ aged balsamic



LUNCH / DINNER

2 COURSE \$55 / 3 COURSE \$65

Entree + Main

Entree + Main + Dessert

Lunch or Dinner

CIABATTA aged balsamic & evoo

CARPACCIO DI MANZO beef carpaccio, fried capers, lemon, parmesan

ARANCINI tomato risotto, smoked provolone, peas, napoli, grana padano

CALAMARI FRITTI crispy fried calamari, rocket, aioli [GF] [DF]

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AQUA PESCE market fish, cherry tomato ragu, garlic, herbs, fennel salad

RISSOTO E FUNGHI wild mushroom, marscarpone, truffle, grana padano

SALTIMBOCCA DI VITELLO veal loin, prosciutto, sage, asparagus, lemon caperberry sauce

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RUCOLA + MELA VERDE rocket, green apple, parmesan salad w/ aged balsamic

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CANNOLI SICILIANI lemon ricotta, lemon sorbet, praline

TORTA ALLA NUTELLA nutella ganache tart, vanilla gelato, salted hazelnut crumb

SELEZIONE FORMAGGI italian cheese selection, lavosh, muscatels w/ quince



CANAPÉS

SELECTION OF 5 CANAPÉS \$30 PP - Choose 3 cold + 2 hot

SELECTION OF 7 CANAPÉS \$40 PP - Choose 4 cold + 3 hot

For stand up cocktail style functions, we recommend our canapé packages. For something more substantial, pair with our mini meal dishes. Minimum of 12 orders per dish.

COLD

Kingfish crudo, petite herbs, aioli (served on chinese spoon, DF)
Beef carpaccio, sourdough crouton, pecorino mousse (can be made GF)
Parma ham, fresh melon, mint
Roasted pumpkin, goat's curd and caramelised onion tartlet (Vegetarian)
Smoked salmon, Cucumber and Chive Marscarpone (GF)
Tomato, Basil and Bocconcini Bruschetta (Vegetarian)

HOT

Four Cheese Arancini, truffle aioli (Vegetarian)
Sous vide octopus, garlic, lemon, dill
Pancetta wrapped King Prawns, Saffron Vinaigrette (GF, DF)
Mini Pizzas – Margherita/Prosciutto and Truffle/Tomato and Prawn
Cotechino Sausage, Polenta, Jus (Chinese Spoon, GF)

DESSERTS

Selection of 1 dessert canapé for \$4 | Selection of 2 dessert canapés for \$6

Lemon Canoli, Lemon Ricotta
Mini Tiramisu
Mini Nutella Torte, Hazelnut Crumb

BEVERAGE PACKAGE

To compliment your food options choose either a bar tab or one of our two beverage packages (30 + over pax only) that can go for 2-4 hours.



IL MOLO PACKAGE

\$35 - 2 hr | \$45 - 3 hr | \$55 - 4 hr

beer + cider (select three)

corona, james boags light, somersby cider, mountain goat summer ale

sparkling + white wine

fresco sparkling, fresco bianco

red + rosé wine fresco red, pizzini rosetto

PREMIUM PACKAGE

\$45 - 2 hr | \$55 - 3 hr | \$70 - 4 hr

beer + cider (select three) peroni nastro, peroni leggera, mountain goat summer ale, james boags light, corona, somersby ciders

sparkling + white wine (select two)

ruggeri argeo prosecco, riposte sauvignon blanc, tenuta maccan pinot grigio, riesling freak no. 4, pizzini arneis

red + rosé wine (select two) tenuta IGT ulisse rosé, rabbit ranch pinot noir, bonnachi riserva chianti, pizzini nebbiolo

BEVERAGE PACKAGE

CONSUMPTION BAR TAB

If our beverage packages are not to your liking, you have the option to put down a bar tab to suit the tastes of your guests and your budget. We are happy to set up any restrictions on your behalf.

COCKTAILS AND SPIRITS

For more variety in your beverages, we offer the option of adding basic spirits or cocktails to your package.

add house spirits:
\$10 per person, per hour
add arrival cocktail:
\$10 per person

Our House Spirits are comprised of:

Absolut
Beefeater
Herradura Plata
Havana Anos Anejo

Havana Especial
Woodford Reserve
Chivas Regal

TERMS + CONDITIONS

By confirming a function at IL MOLO you are agreeing to the below terms and conditions.

Minimum Spend

To book a function at IL MOLO a prepaid minimum spend, as advised by the Functions Manager, must be met. If this is not met at the conclusion of your function, a venue hire fee will be charged to make up the difference. All quotes are valid for 7 days from the date of issue. Tentative bookings will be held for 5 days.

Deposits and Payment

To confirm a function at IL MOLO, clients must fill out the 'function confirmation' form and pay a deposit of 20% of the minimum spend or \$300 (whichever is higher). The full minimum spend must be paid two weeks prior to your event unless alternate options are approved by the Functions Manager. Payment can be made in cash, via credit card, or direct deposit. Cheques will not be

accepted. A credit card is required upon confirming your function even if you pay the deposit with cash or direct deposit.

Cancellations

Cancellations are to be made in writing to the Functions Manager. The deposit will be refunded if the cancellation occurs two weeks prior to the function date, however no refunds of deposits will be given for functions booked for November or December. IL MOLO reserves the right to move/cancel any function booking due to circumstances beyond our control, such as extreme weather, necessary repairs, etc.

Food and Beverage

All selections for food and beverages, including final numbers, must be confirmed TWO WEEKS prior to your event. If not confirmed by this time, your selection may be limited. All food and beverages are subject to availability.

Responsible Service of Alcohol

In accordance with the Liquor Act, IL MOLO practices the responsible service of alcohol and will refuse and eject any patron deemed to be intoxicated or displaying unruly behaviour by the staff and/or security. No refunds will be given if a guest of the function is removed. All guests 18 years of age or older must hold a valid form of identification.

Music and Entertainment

As IL MOLO is an open venue, guests are not permitted to bring their own music or other audio entertainment, on the weekends, all music and entertainment will be supplied by the venue to cater to all functions as well as the public.

Decorations and BYO

Guests are not permitted to bring their own decorations unless approved with the Functions Manager prior to your function. There are to be no sex paraphernalia, sashes, tiara's

etc. Outside food and beverages are not permitted in the venue however celebration cakes can be brought in with notice.

Minors

IL MOLO allows attendance of minors at a function. Minors must be accompanied by either a parent or legal guardian and present themselves to a Manager on arrival to be signed off. A wristband identifying them as minors must be worn at all times.

Loss or Damages

IL Molo does not accept any responsibility for loss of or damaged property. All property is to be removed at the conclusion of your function. Clients will be held financially responsible for any loss and damages caused to the venue by function guests.



CONTACT

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