



FUNCTIONS SPRING 2018



WELCOME TO HOO HAA

Hoo haa is a Windsor institution that has been hosting parties and events since 2005.

The Crossroads is our new food concept, curated by good friend Matthew Butcher, chef Danny Africano and our own chef Celina Gomez.

We've created a casual fun menu that offers both healthy and naughty options.

The crossroads menu is a place where eastern and western ingredients meet, and new dishes are created. Enjoy!

We offer 4 distinctly different spaces and experiences:

- A casual dining room with large high bars and bar stools, banquette seating and booths for eating
- Central Bar with couches and a small dancefloor with DJ booth
- Lounge with banquette seating that can be used for stand-up cocktail parties and large seated dinners
- Outdoor terrace and bar for drinking

Our function menu includes canapes, for larger groups of 10 or more we offer 2 choices of Chefs Menu.

We can cater for sit down dinners for up to 30 people and stand up cocktail parties for up to 90 guests.

Hoo haa bar is an easy social gathering point with friendly staff a great beverage list and DJs playing RnB and a mixture of commercial and progressive house music on Friday's & Saturday nights.

Opening Hours:

Tues to Thurs	4pm – late
Fri & Sat	4pm – 2am
Sunday	Special Events & Private Bookings available

Kitchen:

Tues to Thu	5pm – 9pm
Fri & Sat	5pm – 11pm

GROUP DINNER'S WHEN YOU WANT TO MAKE IT SUPER EASY!

Take the fuss and stress out of organising a dinner for a big group of people, let us do the work for you. Our chefs menus are a great way to experience a range of food from the entire menu.

If you have any dietaries just let us know, we can generally cater to most requests.



THE CROSSING – \$27 PER PERSON

A daily selection of dishes, chosen by our chef, served as 2 courses. This menu is designed to share and will give you a taste of our menu.

THE CROSSROADS – \$40 PER PERSON

A daily selection of dishes, chosen by our chef, served as 3 courses. This menu is designed to share and let you experience a wide variety of dishes from our menu the Crossroads experience.

ADD SOMETHING SWEET – \$5 PER PERSON

TAILORED MENUS

Still can't decide? We are happy to tailor design a menu specific for your function, just call our team on 9529 6900

COCKTAIL FUNCTIONS

For a more relaxed event our front lounge can be converted from a sit down dining space to a stand up cocktail party with plenty of banquette seating and standing space.



LOUNGE BOOKINGS

Half Lounge Reservation – 20 to 40 guests

\$250 minimum spend on pre-selected canapes and/or beverages

Full Lounge Reservation – Minimum 40 guests

\$500 minimum spend on pre-selected canapes and/or beverages

EXCLUSIVE VENUE HIRE

Looking for a venue to host a special event or private party. We are licensed for 260 patrons, DJs and can manage all your catering and entertainment needs.

Please call 9529 6900 and ask to speak to the venue manager for more information.

CANAPE MENU

Cold Options

Rice paper rolls (gf):	4
- Peking duck with hoi sin	
- Spicy beef with sriracha mayo	
- Vegetable (vegan) with chili n black vinegar (v)	
Rare roast beef, pickled chilli, wasabi mayo on crouton	3
Chicken, mayo, avocado, cucumber ribbon finger sandwiches	3
Cured salmon, house pickle, soy mayo on rice crisp	4

Hot Options

Mac n Cheese squares with buttermilk ranch (v)	3
Vegetarian spring rolls, sweet chili dipping sauce (v)	3
Candied bacon and potato croquette, tomato jam	4
Aubergine tempura, pickle, miso mayo (v)	4
Prawn poppers, thousand island, ginger caramel	4
Sliders	4
- BBQ Chicken, wasabi mayo	
- 18hr brisket, chilli jam	
- Jacked Pork belly, ginger caramel	
Curly fries, plain or with gravy	5

Dessert Options

Chocolate Brownies, salted caramel (gf)	3
Strawberry cheesecake	3
Cheese plate - Aged cheddar, goats cheese, blue, triple brie, quince paste, dried fruits, lavosh and brioche toasts	20

Choosing and ordering canapes

We recommend that you order at least 1 individual canape choice per guest to ensure everyone gets to sample one. **There is a minimum order of 20 items per selected canape.**

Dietary requirements are no problem, just give us a call if you have any questions or specific requests

Not sure how many to order for your guests? Here's our recommendation:

Light snack: 6-8 canapes

Medium meal: 8-10 canapes

Full Meal: 10-14 canapes

For example, if you have 50 guests and wanted to cater with a medium size amount of food we would recommend 500 canapes and a selection of 7-10 items.

CASUAL DRINKS AND COUCH BOOKINGS

PECKING ORDER – HIGH TABLE DRINKS AND BAR SNACKS RESERVATION

Want something casual for drinks and maybe a few snacks? Our high bar tables are perfect and can seat up to 12 guests.

WATERBIRD PACKAGE – COUCH RESERVATION

Just looking for some causal drinks with a group of friends, why not reserve a VIP couch. Each couch section can accommodate up to 10 guests.

Reservations are taken for the couches up until 8:30pm at that latest for Friday and Saturday nights.



GUEST LIST (FRIDAY AND SATURDAY NIGHTS)

Planning on coming up for a few drinks and a dance over the weekend? We highly recommend setting up a guest list so please contact us via phone or email to set one up.



BEVERAGE PACKAGES

The Spotted Dove

2 hours \$36 per person

3 hours \$46 per person

- White Sheep Sauvignon Blanc
- Endless Pinot Noir
- Angas Brut Sparkling
- Furphy Ale tap beer
- Boag's Light bottled beer
- Soft drinks

The Willie Wagtail

2 hours \$46 per person

3 hours \$56 per person

- All house and premium wine selection by the glass
- All tap beers including cider

The Peacock – as the Willie Wagtail + spirits

2 hours \$52 per person

3 hours \$65 per person

Terms & Conditions

Tentative bookings

A tentative reservation can be held for 48 hours awaiting a deposit. If a deposit is not received within the timeframe arranged, the space may be booked by someone else. We will email you before we book another group.

Confirmation

Credit card details are required to confirm the booking, we do not charge anything onto the card unless less than 48 hours' notice of cancellation is given or if there is significant drop in numbers.

Confirmation of attendance

Expectant final numbers are required five (5) working days prior to your event. All booking payments on a set menu or canapé package will be based on final catering numbers confirmed 48 hours prior to the function.

Dietary Requirements

Final dietary requirements are to be confirmed 48 hours prior to the function. Special dietary requirements given on the day or on arrival will not be able to be catered for.

Cakeage

\$1.50/head or \$20 for a whole cake.

Billing

Please note that we do not do split bills, however itemized bills can be printed for each table.

Damages and cleaning

Organisers are financially responsible for any damages to the building furniture or property during and immediately following the function including any costs for repair or replacement.

Cancellation

If less than 48 hours' notice of cancellation is given for set menu or group functions a \$20/head fee will be charged onto your credit card.

Change in numbers

If less than 48 hours' notice is given for a reduction in numbers on a set menu or group booking you will be charged \$20 per person not attending.

Guest Lists

Guest lists are guaranteed entry until 10pm only on Friday & Saturday nights. Function bookings will be given priority where possible and in accordance with our license. We suggest you advise your guests to arrive before 10pm to avoid disappointment.

Please note dress code rules apply and may be enforced. Intoxicated patrons will not be permitted entry.

For further information, please contact our team:

E: info@kukumama.com.au

T: +61 3 9529 6900