



CELEBRATE YOUR SPECIAL OCCASION ON THE HARBOUR

There is no better place to celebrate a momentous occasion than on the harbour. Be seduced at sea by our all inclusive boat events, including a selection of food and wine for up to four hours.

The ultimate VIP experience, our fully catered harbour tours are perfect for small groups who wish to celebrate in style.

You'll also have the option of docking in Woolloomooloo and continuing the celebrations in your own private section at MOLO Bar to keep the party going.

molobar.com.au



SUELLEN DETAILS

Capacity

12 max guests – *buffet*

6 max guests – *formal dining*

(Bespoke experiences available)

Inclusions

Air conditioning

Esky

Ice

Swim platform

Bluetooth sound system

Stove cook and microwave

Bathroom and shower

Cutlery, plates and glassware provided

CHARTER TARRIF

Charter hire is booked direct with Suellen Adventures

OFF PEAK

April to October \$600 PH- min 2hrs *

ON PEAK

November to March \$800 PH- min 2hrs *

ADDITIONAL CHARGES

10% surcharge applies on Public Holidays

Special event days on request (Melbourne Cup, New Years Day, NYE, Christmas Day)

Unless organised prior, pick up and drop off is located in Woolloomooloo.

Costs may apply if alternate pick up/drop off is requested



PROMETHEUS DETAILS

77 warren Yachts Supernova

Capacity

Up to 36 guests

Inclusions

Upper Saloon

Lower lounge room & Kitchen

Outside deck & lounge area

3 bedrooms, 2 bathrooms

Onboard Audio / visual features

Prometheus' inflatable pool

Dance floor (BOSE sound system and LED disco lights)



CHARTER TARRIF

ADDITIONAL CHARGES

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**PROMETHEUS -
Max 36**

**OFF PEAK
Apr - Sept**

**SHOULDER
Oct, Nov, Jan -
March**

**PEAK
December**

**Weekend Rate
(4hrs+)**

\$1,100/hr

\$1,450/hr

\$1,550/hr

**Weekday Rate
(4hrs+)**

\$1,000/hr

\$1,350/hr

\$1,450/hr

SEADUCTION DETAILS

55 Foot Riviera Sport Tacht

Capacity

Up to 22 guests

Inclusions

Upper Deck

Lower lounge room & living area

Outside deck & lounge area

2 bedrooms, 2 bathrooms

Onboard Audio / visual features

Large Cockpit Sunroof, Hydraulic Swim

Dance floor (BOSE sound system)

CHARTER TARRIF

ADDITIONAL CHARGES

10% surcharge applies on Public Holidays

Special event days on request (Melbourne Cup, New Years Day, NYE, Christmas Day)

Unless organised prior, pick up and drop off is located in Woolloomooloo.

Costs may apply if alternate pick up/drop off is requested



**SEADUCTION -
Max 22**

**OFF PEAK
Apr - Sep**

**SHOULDER
Jan, Feb, Mar,
Oct, Nov**

**PEAK
December**

**Weekends
(4hrs+)**

\$695/hr

\$775/hr

\$825/hr

Weekdays 4hrs+

\$650/hr

\$750/hr

\$795/hr

LUNCH/DINNER PACKAGE

3H Package Includes:

1 hr Cruise Suellen + 2 Courses at Molo Bar + 3-hour beverage package

From \$285 Per Person - Based on 10 people min

Grazing station served on board Suellen

Black pepper crusted beef fillet, cacio e pepe aioli, caper, crostini

House smoked Petuna ocean trout taramasalata dip, trout roe, crudites

Tuna tartare, capers, pickled cucumber, rice cake

Bruschetta, Cantabrian anchovy, San Marzano tomato, oregano

Shared Main Courses at Molo

Pan seared market fillet (Port Stephens), grape tomato vinaigrette, lemon
Strozzapreti, king prawn (Ballina), John dory (NZ), mussels (Spring Bay),
grape tomato, chilli

Garganelle, zucchini, basil, 18-month parmesan

Accompanied with

Mixed leaves salad with Champagne vinaigrette

Chips with Murray river salt

To Finish

Molo Tiramisu, Disaronno Amaretto, Veliche Cocoa

Beverages

Sparkling wine

White wine

Red Wine

Peroni

Boags Premium Light

Soft drinks

Mineral Water



T&Cs apply



CATERING & BEVERAGE PACKAGES

Catering & Beverage Package \$125.00pp *

Includes catering, 2-hour beverage package and a staff member to assist with food and beverage service.

CATERING INCLUDED:

House smoked Petuna ocean trout taramasalata dip, trout roe, crudites

Cured meat plate – San Danielle prosciutto, capocollo, salumi finocchhiata, cornichons, lavosh

Bruschetta, Cantabrian anchovy, San Marzano tomato, oregano

Tiger prawn, cocktail sauce, house brioche

Cold Garganella Primavera

BEVERAGES INCLUDED:

Sparkling wine

White wine

Red Wine

Peroni

Boags Premium Light

Soft drinks

Mineral Water

Deluxe Catering & Beverage Package \$160.00pp *

Includes catering, 3-hour beverage package and a staff member to assist with food and beverage service.

CATERING INCLUDED:

Sydney Rock Oysters, Cabernet Sauvignon mignonette (3pp)

Cured meat plate – San Danielle prosciutto, capocollo, salumi finocchhiata, cornichons, lavosh

House smoked Petuna ocean trout taramasalata dip, trout roe, crudites

Spanner crab cake (Fraser Island), rouille, parsley

Bruschetta, Cantabrian anchovy, San Marzano tomato, oregano

Tiger prawn, cocktail sauce, house brioche

Cold Garganella Primavera

BEVERAGES INCLUDED:

Sparkling wine

White wine

Red Wine

Peroni

Boags Premium Light

Soft drinks

Mineral Water



MOLO
BOAT

*Staff member included with Suellen only

***Boat hire additional**

CATERING PACKAGES

Catering Package

\$69.00pp *

*Includes catering and a staff member to assist with food service.**

CATERING INCLUDED:

House smoked Petuna ocean trout taramasalata dip, trout roe, crudites

Cured meat plate – San Danielle prosciutto, capocollo, salumi finocchiata, cornichons, lavosh

Bruschetta, Cantabrian anchovy, San Marzano tomato, oregano

Tiger prawn, cocktail sauce, house brioche

Cold Garganelle Primavera

Deluxe Catering Package

\$99.00pp *

*Includes catering and a staff member to assist with food service.**

CATERING INCLUDED:

Sydney Rock Oysters, Cabernet Sauvignon mignonette (3pp)

Cured meat plate – San Danielle prosciutto, capocollo, salumi finocchiata, cornichons, lavosh

House smoked Petuna ocean trout taramasalata dip, trout roe, crudites

Spanner crab cake (Fraser Island), rouille, parsley

Bruschetta, Cantabrian anchovy, San Marzano tomato, oregano

Tiger prawn, cocktail sauce, house brioche

Cold Garganelle Primavera



MOLO
BOAT

**Staff member included with Suellen only*

***Boat hire additional**

GRAZING BOARD:

\$28pp Minimum 10 guests

Mt zero mixed olives

Cured meat plate, San Danielle prosciutto, capocollo, salami, cornichons, crostini
Heirloom cherry tomato, buffalo mozzarella (DOP), aged balsamic, grilled sourdough
Cheese selection, fig jam, smoked almonds, fruit bread

\$48pp Minimum 10 guests

Mt zero mixed olives

Freshly shucked Sydney rock oysters, cabernet sauvignon mignonette (2ea)
Peeled tiger prawn, Marie rose
Cured meat plate, San Danielle prosciutto, capocollo, salami, cornichons, crostini
Heirloom cherry tomato, buffalo mozzarella (DOP), aged balsamic, grilled sourdough
Cheese selection, fig jam, smoked almonds, fruit bread



*Staff member included with Suellen only

GROUP RESERVATIONS TERMS & CONDITIONS

WE THANK YOU FOR YOUR ENQUIRY TO DINE WITH YOUR GUESTS AT MOLO BAR. PLEASE FIND FOLLOWING THE DETAILS OF OUR RESERVATION GUIDELINES AND CONDITIONS FOR GROUPS OF 10 OR MORE.

THIS FORMS AN AGREEMENT BETWEEN MOLO AND OUR GUESTS TO ENSURE YOUR BOOKING RUNS SMOOTHLY AND IS AS ENJOYABLE AS POSSIBLE.

FOOD & BEVERAGES

Manta Restaurant does not permit external food or beverages to be brought onto the premises.

There is a charge of \$5 per person if you wish to bring a cake.

All beverages consumed are charged on a consumption basis.

We ask that groups of 10 or more pre-select their wines with seven days' notice to avoid disappointment.

We will endeavour to notify you should your choice not be available, and we will always have a similar wine style and price in our cellar.

Beverage packages are available for groups of 10 or more guests.

We have a large and varied cellar – therefore BYO is not part of our booking policy.

TABLE SIZES

10 people will be the maximum number of guests per table. Parties of 10 or more shall be placed on separate tables according to the size of the party. We ask you to discuss any specific seating arrangements with our reservations coordinator.

EXCLUSIVE USE

Molo Bar does not charge venue hire, however minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least the advised minimum spend on food and beverages in order to exclusively book the space. Minimum spend requirements are available on request.

FUNCTION TIMING

Lunch arrivals are usually for 12pm, vacating by 4pm. Dinner arrivals from 6pm, with last drinks at 11.30pm and all guests vacated by 11.45pm. Extensions of arrival/ departure times can be granted depending on availability.

GRATUITIES AND SURCHARGES

For all group reservations of 10 or more a discretionary 10% service charge (5% on Sundays and Public holidays) is added to the final bill as a gratuity and is paid directly to the waitstaff

A 1.5% card surcharge applies to all bills.

EXTERNAL SERVICES

We can provide you with contacts for all manner of suppliers to personalise your special day, such as florists, photographers, audio visual suppliers and musicians or you can provide your own. Venue access will have to be confirmed with the events team

PAYMENT

For groups of 8+ a deposit a \$50 per person is directly charged to secure the booking. This deposit will be deducted from the final bill.

Payment is required at the conclusion of the event. Manta Restaurant does not offer account facilities. Split bills are not allowed, with the exception of food and beverage being charged separately if required. Only 1 credit card will be accepted unless prior arrangements have been made with the Events Manager. Multiple credit card payments can result in extensive delays; it is recommended that cash is used when several people are contributing to the final payment.



ENTERTAINMENT AND NOISE RESTRICTIONS

Unless previously discussed with the reservations coordinator, speeches, and private entertainment is not allowed in the restaurant. Noise restrictions apply on the wharf due to the close proximity of other restaurants and the residential areas.

All guests are to vacate the wharf quietly by 11:45pm and consider our neighbours.

OTHER ITEMS

Molo does not allow split bills. Payment may however be split between food and beverage.

All personal property left at Molo is at your own risk and Molo takes no responsibility for damage.

MENU PRINTING

Please note, menus are subject to produce availability and can be confirmed 3 days prior. If you wish to provide your own menus, it is your responsibility to check final menu with your event coordinator. Alternatively, MOLO will be providing menus for the tables

CONFIRMATION OF FINAL NUMBERS/CANCELLATIONS

A la carte and cocktail event cancellations are to be made in writing to Molo Bar

In the event of a cancellation of a restaurant book-out or holding of a semi-private/exclusive area Cancellations have to be made less than 2 weeks prior to the event date otherwise you will be charged \$50 per person

In some instances, we may be able to transfer the booking to a later date within a reasonable time frame; however, this is at the discretion of the events manager.

Bookings of 10+ guests having non-exclusive use of Molo must confirm final numbers 3 days prior. Any number reduction within 3 days will be charged at \$50.00 per person on the final bill.

FOR MORE INFORMATION, PLEASE CONTACT US
ON (02) 9332 3822 AND WE WILL BE HAPPY TO CLARIFY ANY ISSUES.