

TAJA

BRASSERIE



Functions Menu

Tea, Coffee & Working Lunch

Morning / Afternoon Tea

\$15 P.P.

Self serve tea & coffee station

Croissants

Scones

Muffins

Danish pastry

Banana bread

Assorted biscuits

or Similar breakfast items

with Jam & Cream



Tea & Coffee Station

[Min. 15 guests]

\$3 P.P.

Self serve tea & coffee station

Mixed tea, coffee & cookies



Self Serve

Working Lunch [Min. 20 guests]

\$18 PER PERSON

Mixed Sliders


Mixed Sandwiches

Wrap

Vegetarian Salad Bowl


Chips & Condiments

Water Station



Corporate Events
Engagement Parties
Weddings
Baby Shower
Birthday Celebrations
Major Events
Christmas Functions
Life Celebrations

CONTACT US

 02 4868 1557 / 04 66 429 457

 taja@mvsclub.com.au

 mossvaleservicesclub.com.au

TAJA
BRASSERIE
MOSS VALE SERVICES CLUB

FUNCTION MENU CONDITIONS

Menu & Guest Numbers

- Menu Confirmation: The guest is requested to confirm the final menu & guest count 7 days prior to the event.
- Guest Number Changes: Changes to the guest count must be notified 3 days prior to the event.
- No reduction in cost will apply if the actual attendance is lower than advised:
however, the client will be charged for any additional attendees.

Dietary Restrictions

Dietary Restrictions: The client must provide a list of dietary restrictions 3 days prior to the event.

We will make reasonable accommodations, but certain requests may incur additional charges.

Cancellation and Postponement

- If the client cancels the event 4 days or more prior to the event, NO cancellation fee will be charged.
- If the client cancels the confirmed menu 3 days or less prior to the event,
25% of the total estimated cost will be charged.
- Postponement: The client may request to postpone the event subject to availability 4 days prior to the event with NO fee.
- If the client request to postpone the event subject to availability 3 days or less prior to the event,
10% of the total estimated cost will be charged.

BYO Cake

1. we will provide utensils and plates for you to cut & serve the cake yourself, a \$1 per person charge will apply.
2. Cake service, for our chef to cut and place on a shared platter a \$2.00 per person charge will apply.
3. Cake service, for our chef to cut, individually plate, garnish and serve a \$3.5 per person charge will apply.

Public Holiday

Functions held on public holidays will attract a 15% surcharge on the total food package cost.

Menu & Price Update

Prices and menu items are dynamic and may be adjusted.

Seasonal items may be subject to availability based on supply factors.