



EVENT PACKAGES

Housed on the top floor of a historic turn-of-the-century warehouse that was used by boot makers, iron mongers and drapers, Miss Kuku @ Hoo haa is a restaurant, cocktail bar and creative event space that has been hosting parties since 2005.

The Lounge Private

Overlooking Chapel Street, the lounge is available for seated and stand-up functions. We have a beautiful re-cycled timber table with Bentwood chairs that is perfect for 24 people for private dining. The room can be adapted to seat 40 people for dinner or up to 70 people for a cocktail style event.



The Terrace Private

The terrace is our outdoor space that has recently been expanded to include covered seating for around 30 people. The terrace can easily accommodate 40 guests for a seated event and has a capacity of 120. The terrace is available to book exclusively for private events.

The Bar - Casual

A large central bar that has played host to some of Melbourne's best bar tenders over the past 16 years. The bar is known for friendly staff and quality cocktails. We have a section of long elevated couches that can seat up to 25 people and easily accommodate a group of 40 with some standing.



The Dining Room - Casual

The dining room is a casual space where people can socialise and experience a modern Asian inspired menu. We have booth seating, large tables and small groups can be accommodated.

Casual dinner bookings are offered for up to 12 people, larger groups are required to select a set menu.



The Dancefloor

A small intimate dancefloor that has hosted one of Melbourne's longest running residents, B Boogie on Saturday nights for 17 years.

SET MENUS

Bookings for groups of more than 12 are required to select set menu.

Our chef can adjust each menu to cater for Vegan, Vegetarian and Gluten Free guests.

Custom menus to suit your event can be created on request.

We have a small kitchen and are unable to cater to complex individual dietary needs or preferences. We can usually make an exception and allow guests with serious or complex dietary conditions to order from our menu separately.

Miss Kuku Grazing Menu 49pp

Warm Japanese bread, spicy noisette butter (v)

Pan tossed edamame, sesame oil & togarashi spices (vegan, gf)

Mac & Cheese squared - Sesame Panko Crumb, Japanese Mustard Mayo (v)

Nori Fries - Kombu salt fries, wasabi mayo (v, lgf)

Southern fried chicken bao - house spice blend, slaw, house BBQ sauce

Gem lettuce Wedge - Nori flakes, sesame, Yokoyama dressing (kewpie, chilli, garlic, soy, coriander, vinegar) (v, gf)

Butter Chicken, spiced yoghurt marinade, tomato, steamed rice (gf)

Add additional Bao - 7.5 ea.

Tempura tofu, Asian slaw, BBQ sauce (v)

Slow cooked Duck, house pickle, hoisin

Southern fried chicken, slaw, house made BBQ sauce.

Pork belly, slaw, ginger caramel sauce

DESIGN YOUR OWN SET MENU

2 Course (Starter, Large Plate + Side) 59pp

3 Course (Starter, Small Plate, Large Plate + Side) 69pp

4 Course (+ Dessert) 75pp

Add signature Bao's 7.5 ea

Starter (select 2)

Edamame, pan tossed edamame, sesame oil & togarashi spices (vegan, gf)

Mac & Cheese squared - Sesame Panko Crumb, Japanese Mustard Mayo (v)

Leek Croquette, Korean red curry sauce (vegan)

Gem lettuce Wedge - Nori flakes, sesame, Yokoyama dressing (v, gf)

Small Plate (select 2)

Frankie's Fried Chicken - house spice blend, secret sauce (lgf)

Butternut squash tempura, Garlic Sautee spinach (vegan)

Roasted Leeks with Gochujang - Korean chilli glaze, coriander spring onion, fried shallots, sesame seeds (v, gf)

Baked Miso Cauliflower - Ginger, sweet potato, Japanese mustard, coconut milk (gf, vegan)

Large Plate (select 2)

Sticky beef short ribs - Slow cooked short ribs, sweet soy sauce, lemon grass, chilli, Japanese pickles, fresh herbs (gf)

Crispy Skin slow Braised Pork Belly - Miso Glaze, Korean Chilli, Ginger (gf)

Butter Chicken - Spiced yoghurt marinade, tomato (gf)

Tofu Chow Mein - Sweet potato glass noodles, seasonal vegetables, sesame, ginger, tamarind (vegan, gf)

** Large Plates served with Steamed Rice*

Sides (select 1)

Crushed cucumber, soy, sesame oil, fresh garlic, togarashi (vegan, gf)

Gai Lan - Chinese Broccoli with Oyster sauce (v)

Nori Fries - Kombu salt fries, wasabi mayo (v)

Dessert (Select 1)

Yuzu cheesecake, lime zest

Matcha Shortbread, Vanilla Ice Cream, Black Sesame Seeds

Tapioca pearls, coconut milk, fresh mango

COCKTAIL STYLE EVENTS

Our Lounge & Terrace spaces are perfect for casual, cocktail style events. We can tailor packages, accommodate simple bar tabs or you can select from one of our great value packages. We have combined canape and beverage packages, canape packages, beverage packages, or, you can choose individual canape platters.

If you want something special, just ask or email us.

BOTTOMLESS SIP N GRAZE CANAPE PACKAGES

(Minimum 20 guests)

6 canapes per person combined with bottomless drinks from our

Gold or Platinum package for 90 minutes.

Choice of 3 Standard canapes and 1 Premium Canape (6 canapes per person)

GOLD Package \$65pp Inc

Platinum Package \$79pp Inc

CANAPE PACKAGES

Save with our canape packages (Min 20 people).

5 —Select 4 Canapes + 1 Premium Canape 29pp

7 —Select 5 Canapes + 2 Premium Canapes 39pp

9 —Select 6 Canapes + 3 Premium Canapes 49pp

Sip N Graze 6 —Select 3 Canapes + 1 Premium

COLD CANAPES

Price per
20 Pieces

Crumbed avocado, horseradish, beetroot (vegan)	100
Shitake mushroom, teriyaki, sesame seed (vegan, gf)	110
Chilli jackfruit rice paper roll, pickled cucumber, slaw, ginger caramel (vegan, gf)	110
Lettuce cup Fried tofu, house made BBQ sauce, slaw, vegan mayo (vegan, gf)	120

HOT CANAPES

Frankie,s popcorn chicken, house-made Spicy sauce (lgf)	110
Pork and chive dumpling, ponzu sauce	110
Mini Cheeseburger Spring Roll BBQ Sauce	110
Korean Pork Empanadas	130
Mac & cheese squared, mustard mayo (v)	110
Mini Vegetarian Spring Roll (vegan)	100
Mushroom dumpling, black sesame, ciboulette (vegan)	100
Fried tofu bao, house made BBQ sauce, slaw, mayo (v)	120
Leek Croquette, Korean red curry sauce (vegan)	110
Crispy tofu bites, house pickles, Avo wasabi, rice crackers (vegan, gf)	110

MINI DESSERTS

Yuzu and lime cheesecake shots	100
Mini matcha shortbread cookies, Chantilly cream	100
Tapioca pearls, coconut milk, fresh seasonal fruit (vegan, gf)	100

PREMIUM CANAPES

Oysters, freshly shucked, Asian vinaigrette (gf)	140
Mini Katsu Sando (Cold) —parmesan & panko crumbed chicken, lettuce, tonkatsu sauce, kewpie mayo	140
Smoked salmon, house pickles, yuzu dressing on rice crisp (gf)	160
Pecking Duck rice paper roll, pickled cucumber, cos lettuce, hoisin (gf)	150
Southern fried chicken Bao, slaw, house made BBQ sauce	150
Pork belly Bao, slaw, ginger caramel sauce	150
Slow cooked Duck Bao, house pickle, hoisin	180
Prawn Dumplings	140
Mini Pecking Duck Spring Roll, hoisin chilli sauce, pickled cucumber	150

BEVERAGE PACKAGES

All Beverage Packages include soft drink, still and sparkling water.
For non-drinkers we have a Gold Mocktail package starting from \$55pp for 2 hours.

<u># 1 Basic</u>	<u>#2 Gold</u>	<u>#3 Platinum</u>
2 hours = \$45pp 3 hours = \$57pp Bubbles <i>Prosecco</i> White <i>Sauvignon Blanc & Pinot</i> <i>Grigio</i> Red <i>Rose, Pinot Noir</i> Tap beer <i>House Tap</i>	2 hours = \$59pp 3 hours = \$70pp Basic Package + Vodka & Gin Cocktails <i>Aperol Spritz</i> <i>Miss Kuku Spritz</i> <i>Frozen Margarita</i> <i>Mimosa</i> <i>Yuzu 75</i> <i>All Wine by Glass</i>	2 hours = \$75pp 3 hours = \$89pp Gold Package + Spirits Cocktails <i>Espresso Martini</i> <i>Lychee Martini</i> <i>Cosmopolitan</i> <i>Haiku</i> House Spirits <i>Vodka, Gin, Tequila, Scotch,</i> <i>Bourbon, Rum, CC</i> All Tap Beers

BAR TAB

You can also allocate a set bar tab for your event, and we will curate a beverage list specific for your needs. This list can include tailor made cocktails, wine, and champagne. Your list will need to be finalised prior to the event.

PRIVATE LOUNGE - MINIMUM SPENDS

Recommended for groups of 24 - 70

Lunch 1pm - 5pm \$1500

Friday Evening 6pm - 1am \$2000

Saturday Evening 6pm - 2am - \$3500

PRIVATE TERRACE - MINIMUM SPENDS

Recommended for groups of 50 - 120

Lunch 1pm - 5pm \$1500

Friday Evening - 6pm - 1am \$3750

Saturday Evening 6pm - 2am \$5500

Our Terrace space can be booked for non-exclusive canape parties for smaller groups with no minimum spend. Please note that the Terrace has rain coverage for up to 35 guests (standing) only and can be affected by weather.

EXCLUSIVE VENUE HIRE

Please contact us directly for enquiries



GENERAL TERMS & CONDITIONS

Standard Booking Confirmations

Credit card details are required to confirm the booking, we do not charge anything onto the card. Changes, Cancellation and No-Show fees apply for less than 48-hours' notice.

Payment

We have a contactless ordering and payment solution in place for ordering drinks at the table. Our friendly staff will facilitate payment at the table for banquet menu's.

Dietary Requirements

Due to the limited numbers we can cater for, we will not be able to change our Banquet menu's or cater to every dietary need. Our chef has done her best to create a delicious Vegan and GF menu. Please call us if you have any concerns and we will see what we can do.

Arrival, Cleaning & Departure

We have additional cleaning requirements between sittings to comply with Government requirements to protect staff and customers. Please arrive at least 15 minutes before your booking and be patient. You will need to follow the markers, observe social distancing from other groups and be checked in. If you have an early sitting, you cannot remain in the venue. Our staff need additional time to clean for the next sitting.

Changes, Cancellations & No Shows

We are reasonable people and understand that emergencies can happen. If something comes up, call us and we will do our best to re-book the table and work with you.

We have limited numbers. If less than 48 hours' notice is given for a cancellation or change in numbers, we will charge \$10 per person for a drinks booking or \$30 per person not attending a dinner reservation.

Cancellation fees do not apply for bad weather cancellations on our terrace

Alcohol Licensing

Our licensing is from 7am - 1am Sunday to Thursday and 7am - 2am Friday and Saturday.

Once licensing has finished, guests have 30 minutes to vacate the premises. No alcohol is to be consumed outside of these hours.

Conditions of Entry

If a patron is deemed to be intoxicated they will not be granted entry to the venue. This is governed by law.

If a patron is deemed by any member of Hoo haa staff to be intoxicated whilst on premise, they will be asked to leave the venue, regardless of whether they are on a guest list or part of a larger group. This is governed by law.

We expect a smart casual dress standard for entry.

TERMS & CONDITIONS FOR FUNCTIONS & EVENTS

Function Bookings

Tentative bookings are not confirmed bookings.

Bookings

Bookings will only be considered confirmed upon receipt of a security deposit or pre-authorisation.

Bookings at Miss Kuku @ Hoo haa are not considered confirmed until the functions manager has received remittance of the paid deposit.

Service Fee

All exclusive and private space bookings will incur an 10% service fee of the quoted minimum spend.

Minimum Spends

Bookings must adhere to the minimum spend stipulated upon booking. Clients are liable for the difference in the event that the minimum spend is not met. The minimum spend includes any food and beverages consumed or purchased at the event. The bill must be finalised at the conclusion of the event on premises.

Payment

Final payment of the quoted minimum spend must be paid no later than 7 days prior to the function date. Any outstanding amounts incurred during the function must be paid upon conclusion of the function.

Cancellations

In the regretful situation the client needs to cancel a function, cancellations must be done with Miss Kuku @ Hoo haa's Management or the functions manager only and during the hours of 9am - 6pm Monday to Friday.

FULL REFUND OF THE SECURITY DEPOSIT WILL BE MADE IF CANCELLED NO LATER THAN 7 DAYS PRIOR TO THE BOOKING DATE. BOOKINGS CANCELLED WITHIN 7 DAYS ARE NON REFUNDABLE

Confirmation of Event Details

A confirmation of the number of guests attending is required no later than 48 hours prior to the booking. Any guests not attending after this time will still be accounted for in the payment of the final balance. It is therefore the client's responsibility to notify the venue of any changes in advance.

Confirmation of food and beverage offering, and all dietary requirements are required no later than 72 hours prior to the event date.

Client Responsibility

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioural codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates.

BYO Policy

No beverage of any kind will be permitted to be brought into Miss Kuku @ Hoohaa for the consumption of guests.

Cakeage is charged at \$2.50 per person or \$20 whichever is less.

Music and AV

For exclusive events, use of the venue's sound system is available at no extra cost. We can supply DJs, or you can bring your own.

Licensed security guards will be required in accordance with our license for events with DJs, live music or performances.

These costs will be passed on and are payable on the night.

Decorations

We allow for all sorts of decorations except for glitter and sticking any object to the wall which might cause damage.