

A Modern Gin House, where locals and visitors alike can celebrate the vibrant West End community. Step into a tropical oasis, explore a myriad of Australian craft Gin and share in the simple pleasures of great company, food and drink.

Our Spaces

The Royal - 50pax - sit down / 120pax cocktail style

The Albert- 20pax - sit down / 40pax cocktail style

The Houlburn - 30pax - sit down / 70pax cocktail style

The Duke - 20pax cocktail style

Royal Albert - 70 pax - sit down/ 160 cocktail style

Covent Garden - 250pax cocktail style

For all t&c's head to www.coventgarden.com.au



BOOK NOW
(07) 3844 0142

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www.coventgarden.com.au

FUNCTIONS

COVENT GARDEN
WEST END



platters

Serves 6 - 8 people
(g/f available on request)

Bread Platter bread, olives, dips.	\$45
Cheese Board Platter cheddar, blue, brie, pickles, crackers, chutneys, fruits.	\$80
Ploughman's Platter terrines, coronation chicken, cheddar, cress, chutneys, pickles, breads.	\$100
Mezze Platter olives, hummus, baba ganoush, tzatziki, feta, pickled vegetables, flat breads (v).	\$70
Antipasti Platter cured ham, salami, olives, grilled vegetables, mozzarella, tomatoes, crackers.	\$90
Covent Garden Platter pumpkin fritata, juniper smoked salmon, kale remoulade, prawn cocktail skewers, shaved beef brisket, devilled eggs, lavosh.	\$120

canapes

5 for \$20pp - 7 for \$26pp - 10 for \$35pp

COLDS

Juniper smoked salmon, kale remoulade, lavosh.
Chicken & ham hock terrine, beer mustard.
Beetroot & feta bruschetta, za'atar (v).
Seared wagyu & horseradish blini.
King prawn tacos, pico de galo.

HOT

Sesame rice ball, kimchi (g/f) (v).
Fish kebab, caper mayo (g/f).
Manchego profiteroles, chutney (v).
Spanakopita's, honey (v).
Pork Dumplings, black vinegar.
Beef Croquettes, cheddar sauce.

hot fork dishes

Min 20 of each

Brisket Slider bbq, sauerkraut, jack cheese.	\$6
Beef cheek curry papadam (g/f).	\$8
Loaded Fries chipotle chicken, cheese sauce (g/f).	\$7
Vegetable paella capsicum, lemon (v) (g/f).	\$6
Asian Waterfall salad sweet chili (v) (g/f).	\$5
Fried calamari chips, aioli (g/f).	\$7

picnic table

Min. 20pax

Ploughman's Breads, cured meats & charcuterie (g/f). Cheese selection, pumpkin & leek fritata (v) (g/f). Chicken coronation (g/f), chutneys & dips (v) (g/f). Caesar salad (v). Kale & apple slaw (v) (g/f).	\$29pp
Deluxe - as per above with - Selection of terrines (g/f). House cured salmon (g/f). Prawn cocktail (g/f).	\$37pp

feasting table

Seated - minimum 8pax

\$39pp

Fried squid, paprika, ink aioli (g/f).
Manchego croquettes, romesco (v).
Chicken & ham hock terrine, beer mustard.
Lamb shoulder, panzanella salad, yoghurt, lemon myrtle.
Beetroot, red cabbage, tahini, pomegranate, za'atar.
Greens, pickles, seeds, burnt orange (g/f).
Hot chips, sea salt & vinegar (g/f).
Breads & butter (v).

dessert platter

\$4 each - Min 20

Chocolate dipped strawberry skewer (g/f).
Glazed fruit tarts, crème patisserie.
Dark chocolate brownies, macadamia.
Red velvet cupcakes, butter cream.

drink packages

Option 1 - Standard Package

Secret Garden Sem Sauv Blanc, Cab Sav & Sparkling wine.

Stone & Wood Pacific Ale, Green Beacon Half Mast, Cascade Light.

Selection of soft drinks and juices.

2 hours 35 per person | plus basic spirits 50
3 hours 50 per person | plus basic spirits 70
4 hours 60 per person | plus basic spirits 85

Option 2 - Deluxe Pack

Chevalier Blanc de Blanc NV Sparkling

Kimi Sauv Blanc & Kilikanoon KR Riesling

Petits Detours Pinot Noir & Bud Burst Shiraz

Stone & Wood Pacific Ale, Green Beacon Half Mast, Cascade Light.

Selection of soft drinks and juices.

2 hours 45 per person | plus basic spirits 60
3 hours 60 per person | plus basic spirits 80
4 hours 70 per person | plus basic spirits 95

Additional add-ons

Cocktails on tap: Pimm's Cup & Sofi Aperol Spritz \$5pp per hour
Unlimited Moda Sparkling/Moda Filtered Still water \$4pp