

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 / 90pax cocktail style

The Albert - 18pax - sit down / 30pax cocktail style

The Houlburn - 24pax - sit down / 50pax cocktail style

Royal Albert - 18 pax - sit down/ 120 cocktail style

Covent Garden - 250pax cocktail style

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

BOOK NOW

(07) 3844 0142

functions@coventgarden.com.au

www.coventgarden.com.au



FUNCTIONS

COVENT GARDEN
WEST END

platters

(each platter serves between 6 to 8 people)

Breads & Dips Platter	\$55
Crostini - dips (v)	
Cheese Board Platter	\$105
Hard - soft - blue - fig & beetroot relish - fruits - crackers (v)	
Ploughman's Board Platter	\$115
Cured meats - smoked cheddar - mustard - pickles - crackers - breads (dfo)	
Mezze Platter	\$105
Olives - hummus - pickled vegetables - feta - breads (v/vwo)	

canapes

(\$5 per canapé; minimum order = 20 of one flavour)

SPECIAL PACKAGES:

- \$24pp for 5x canapés per person
- \$32pp for 7x canapés per person
- \$45pp for 10x canapés per person

COLDS

- Beef teriyaki cucumber cups w/ sesame crisps (df)
- Tomato bruschetta w/ basil pesto & goat's cheese on turkish bread (wv)
- Pincho prosciutto w/ manchego cheese & cornichon on turkish bread (dfo)
- House gin cured salmon w/ celeriac remoulade on fresh cucumber (df)
- Caramelised onion & feta tartlet w/ fresh herbs (v/vwo)
- Beetroot relish on fig cracker w/ brie cheese & candied walnut (v/vwo)

HOT

- Sweet potato croquette w/ tomato kasundi & microherbs (vv)
- Tomato arancini w/ truffle aioli (v)
- Pork belly bites w/ honey mustard & pickled daikon (df)
- Lamb kofta w/ pistachio dukkah & tzatziki
- Balinese beef skewer w/ coconut curry & fried garlic (df)
- Chicken skewer w/ rosmesco sauce & garlic flakes (df)
- Tofu katsu w/ black vinegar caramel & kizami nori (vv)

v - vegetarian | w - vegan | vwo - vegan option
df - dairy free | dfo - dairy free option

* Please note that all menu items are subject to seasonal changes.
** All items are Gluten Free & Coeliac friendly.

hot fork dishes

(minimum order = 20 of one flavour)

Loaded Fries - \$9 each:
Cheese, aioli & spring onion (v)
Pulled pork, cheese & chives
Loaded Nachos - \$9 each:
Beef chilli con carne w/ salsa
Pico de gallo w/ guacamole & sour cream (v/vwo)
Pasta - \$9 each:
Vegetarian arrabiata w/ shaved parmesan (v/vwo)
Beef bolognese w/ shaved parmesan (dfo)

feasting table

Seated - minimum 4pax

\$49pp

TO START:

Mezze Boards (pickled vegetables, breads, olives, hummus, fetta) & Ploughman's Boards (cold meats, breads, cheddar, relish, remoulade)

TO FOLLOW:

Roast Lamb Shoulder, served with chips & greens (df)
+
Chef's selection of 2x shared vegetarian dishes (1x LARGE + 1x SMALL, as per our seasonal menu)

NOTE: We can easily cater to most (if not all) dietary requirements with substitutes dishes - make sure to request at least 72 hours in advance.

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dessert canapes

(\$5 per canapé; minimum order = 20 of one flavour)

- Cheesecake (v)
- Chocolate brownie (v)
- Poached pear - apple & rhubarb jam wv)

drink packages

(optional; cash bar & bar tab also available)

Option 1 - Standard Package

- Secret Garden Semillion Sauvignon Blanc
- Secret Garden Cabernet Sauvignon
- Secret Garden Brut NV Sparkling
- Selection of beers (full strength + mid strength) & cider on tap
- Selection of soft drinks & juices

- 2 hours 45 per person | plus basic spirits 65
- 3 hours 60 per person | plus basic spirits 85
- 4 hours 70 per person | plus basic spirits 100

Option 2 - Deluxe Pack

- Premium white wines (of your choice)
- Premium red wines (of your choice)
- Premium sparkling wines (of your choice)
- Selection of beers (full strength + mid strength) & cider on tap
- Selection of soft drinks & juices

- 2 hours 55 per person | plus basic spirits 75
- 3 hours 70 per person | plus basic spirits 95
- 4 hours 80 per person | plus basic spirits 110

Additional add-ons

Cocktails on tap \$10 per person per hour (on top of the above)

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