

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

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www.coventgarden.com.au



FUNCTIONS

COVENT GARDEN
WEST END

platters

(each platter serves between 6 to 8 people)

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

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

Prosciutto, poached pear & Persian feta mousse (dfo)
Pumpkin hummus w/ maple glazed pepitas on fresh cucumber (vv)
Mini bruschetta w/ baby tomatoes, garlic, basil & balsamic reduction (v)
Beetroot cured salmon w/ aioli on fresh cucumber (df)
Caramelised onion & feta tartlet w/ fresh herbs (v)
Beetroot relish tartlet w/ brie cheese & chives (v)(vwo)
Chilli & citrus lamb on crouton w/ hummus (df)

HOT

Cajun chicken skewer w/ aioli (df)
Balinese beef skewer w/ coconut chimichuri (df)
Chinese pork belly bites w/ miso caramel (dfo)
Taiwanese chicken bites w/ spiced honey mayo (df)
Lamb kofta skewer w/ coconut tzatziki (df)
Semi-dried tomato arancini w/ truffle aioli (v)
Lebanese cauliflower w/ rosemary smoked coconut yoghurt (vv)

v - vegetarian | vv - 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 Nachos - \$9 each: Pulled pork w/ asian slaw (df) Chilli con carne w/ black beans, salsa & cheese Pico de gallo w/ guacamole (vv)	
Pasta - \$9 each: Vegetarian caponata, tostitini & shaved parmesan (v)(vwo) Lamb ragout w/ shaved pecorino (dfo)	
Asian Street Food - \$9 each: Thai street pork w/ seared greens & rice (df) Teriyaki beef w/ fried shallots & rice	

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 side dishes (as per 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 vv)

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)