

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 - 18pax - sit down / 40pax cocktail style

The Houlburn - 30pax - sit down / 60pax 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 \$45
bread, dips (v).

Cheese Board Platter \$80
cheddar, blue, brie, pickles, crackers, chutney, fruits, crackers, breads (v).

Ploughman's Platter \$100
charcuterie, cheddar, mustard, pickles, crackers, breads.

Mezze Platter \$90
olives, hummus, pickled vegetables, feta, breads (v)

Covent Garden Platter \$125
garlic prawns, stuffed mussels, cured salmon, crab mayo, lavosh.

canapes

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

COLDS

Hendricks cured salmon - roe - cucumber (df/gf).
Tomato & mozzarella tartlet - pesto (v/gf).
Beetroot bruschetta - feta , za'atar (v).
Pork rilletes - capsicum relish (df).
Cheddar & thyme sable - tomato jam (v).
Chilled prawn skewer - aioli (df/gf).

HOT

Manchego croquettes - aioli (v).
Beef empanadas - soured cream.
Cheese & ham arancini - basil mayo.
Churros - goat's cheese - truffle honey (v).
Chorizo tart - saffron aioli.
Paprika chicken kebab - lemon yoghurt (g/f).

* some menu items are subject to seasonal changes.
** we can cater to almost all dietary requirements, some of which may entail additional charges

hot fork dishes

Min 20 of each

Brisket Slider \$6
bbq, sauerkraut, cheese.

Zucchini Slider \$6
slaw, yoghurt, feta.

Merguez hot dogs \$8
harissa.

Loaded fries \$7
chipotle pulled chicken, cheese sauce (g/f).

Pasta \$8
beef ragout - salsa verde.

Mushroom risotto \$7
tarragon, truffle oil (g/f, v).

feasting table

Seated - minimum 8pax \$39pp

Ploughmans board.
Manchego croquettes (v).
Zucchini fritters (v)(g/f).
Roast lamb shoulder.
Greens (v).
Chips (v).

dessert canapes

\$4 each - Min 20

Caramelised white chocolate tarts (gf)
Basil cheesecake (gf)
Chocolate chia muffin - chantilly cream (gf/df option)

drink packages

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) & ciders on tap
Selection of soft drinks & 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

Premium white wine (Chardonnay or Sauvignon Blanc)
Premium red wine (Shiraz, Tempranillo or GMC)
Premium sparkling wine (Prosecco or Blanc de Blancs)
Selection of beers (full strength + mid strength) & ciders on tap
Selection of soft drinks & 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 \$5pp per hour