

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 / 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 bread, dips (v).	\$45
Cheese Board Platter cheddar, blue, brie, pickles, crackers, chutneys, fruits, crackers (v).	\$80
Ploughman's Platter charcuterie, cheddar, mustard, pickles, crackers.	\$100
Mezze Platter olives, baba ganoush, pickled vegetables, feta, breads (v).	\$90
Covent Garden Platter garlic prawns, stuffed mussels, cured salmon, crab mayo, lavosh.	\$125

canapes

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

COLDS

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

HOT

Manchego croquettes - romesco (v).
Beef empanadas - soured cream.
Cheese & ham arancini - basil mayo.
Spanakopitas, honey (v).
Chorizo tart - saffron aioli.
Paprika chicken kebab - lemon yoghurt (g/f).

hot fork dishes

Min 20 of each

Brisket Slider bbq, sauerkraut, cheese.	\$6
Zucchini Slider slaw, yoghurt, feta.	\$6
Merguez hot dogs harissa.	\$8
Loaded fries chipotle pulled chicken, cheese sauce (g/f).	\$7
Pasta beef ragout - salsa verde.	\$8
Mushroom risotto tarragon, truffle oil (g/f, v).	\$7

picnic table

Min. 20pax

Ploughman's Breads, cured meats & charcuterie (g/f). Cheese selection, pumpkin & leek frittata (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 Ploughmans board. Manchego croquettes (v). Zucchini fritters (v)(g/f). Whole roast lamb shoulder. Cabbage slaw (v). Greens (v). Chips (v).	\$39pp
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dessert canapes

\$4 each - Min 20

Milk chocolate tartlets - strawberries.
Crème patissiere tarts - fruit compote.
Cheesecake - lemon myrtle.
Red velvet cupcakes - coco chantilly.

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 & Soft Aperol Spritz \$5pp per hour
Unlimited Moda Sparkling/Moda Filtered Still water \$3pp