

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.

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### 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](http://www.coventgarden.com.au)

BOOK NOW

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# FUNCTIONS

COVENT GARDEN  
WEST END

# platters

(each platter serves between 6 to 8 people)

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

# canapes

(if ordering individually, minimum 20 of each flavour - \$4 per canapé)  
or \$20pp for 5x per person; \$26pp for 7 per person,  
\$35pp for 10 per person)

## COLDS

Prosciutto - pear - brie (dfo)  
Gin cured salmon - tartare - cucumber (df)  
Chilled prawn & cucumber skewer - aioli (df)  
Caramelised onion & feta tartlet (v)  
Beetroot & fig bites - za'atar (wv)  
Polenta cakes - sun-dried tomatoes - balsamic (wv)

## HOT

BBQ lamb souvlaki - tzatziki  
Beef albondigas - chimichurri (df)  
Pork belly bites - honey mustard (df)  
Paprika chicken skewers - lemon dressing (df)  
Mushroom arancini - aioli (v)  
Vegetable brochette - zucchini - mushrooms - capsicum - onion - pesto (wv)

v - vegetarian | w - vegan | wvo - 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 20 of each flavour)

**Nachos - \$7 each:**  
Shredded beef - crudo - pico de gallo (df)  
Pulled pork - crudo - pico de gallo (df)  
Chilli con carne - beans - lettuce - cheese  
Pico de gallo - guacamole (wv)

**Loaded fries - \$7 each:**  
Bacon - tomato - onion - cheese sauce  
Pickled vegetables - cheese sauce (wvo)

**Pasta - \$7 each:**  
Beef bolognese - parmesan (dfo)

**Risotto - \$7 each:**  
Beetroot - red wine - cheese - fresh herbs (v/wvo)

# 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

(\$4 per canapé; minimum 20 per order)

Cheesecake (v)  
Chocolate cake (v)  
Poached pear - ginger syrup (wv)

# drink packages

(optional; cash bar & bar tab also available)

## Option 1 - Standard Package

Secret Garden Semillon 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 40 per person | plus basic spirits 60  
3 hours 55 per person | plus basic spirits 80  
4 hours 65 per person | plus basic spirits 95

## 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) & ciders on tap  
Selection of soft drinks & juices

2 hours 50 per person | plus basic spirits 70  
3 hours 65 per person | plus basic spirits 90  
4 hours 75 per person | plus basic spirits 105

## Additional add-ons

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

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