Function Pack







With such a versatile design,
The Collective has established itself
as one of the leading function venues
on the Gold Coast and is designed to
host a diverse range of functions from
corporate events to cocktail parties,
weddings and Christmas celebrations.

Featuring a large courtyard dining room and spectacular rooftop space, we offer a range of areas available for small groups of 30 up to events for 400.

With 4 independent kitchens showcasing cuisines from all around the world, we are able to create an exciting and varied canapé or shared banquet menu for your event.

















6 Canapés \$36pp

8 Canapés \$46pp

10 Canapés **\$56**pp

Bigger Bites + \$9pp

Selection of Tacos VO, GFO Selection of Bgo VO

Charcuterie + \$150

Served by the Metre GFO

Assorted cured meats, chef's selection of soft and hard cheeses, dips & crackers, fresh fruit and seasonal produce

Choose from:

Tuna Ceviche GF with corn tostadas

Vegetable Spring Rolls V with vinegar sauce

Duck Spring Rolls with plum sauce

Chicken Karaage GF with wasabi mayo

Pork Belly Nuggets with maple glaze

Fried Calamari GF with jalapeños, coriander & lime mayo

Arancini V truffle & mushroom

Butter Baked Scallops GF with red chimichurri butter

Bruschetta V with confit garlic & mozarella

Corn Ribs GF. V with chilli butter

Vegetable Gyoza VE with ginger plum sauce

Pork Gyoza with ginger plum sauce

Pizza Package vo

6 Pizzas (36 Slices) + \$180

12 Pizzas (72 Slices) + \$350

(One pizza between 3 to 4 people)

Desserts + \$5.5pp

Ice Cream V, VEO Selection of flavours

Apple Pie Spring Rolls V with miso caramel sauce

Sliders VO

Choose one option:

Cheeseburger

Fried Chicken

Grilled Halloumi & Mushroom V



2 Course **\$65**pp

Course 1:

Select two options for each course

Garlic Cheese Pizza V

Confit garlic, mozzarella, burrata

Edamame GF, VE

Crispy shallots, pink salt

Cheesy Fried Halloumi Sticks V

Served with tomato marinara sauce

Tuna Ceviche GF

Tuna, papaya, jalapeños, smoked almonds, radish, lime, com tostadas

Cauliflower Ceviche VE, GF

Marinated & roasted cauliflower, tigers milk, corn, coriander, corn tostadas

Course 2:

Select two options for each course

Selection of Pastas VO, GFO

Selection of Anticucho Bowls VO, GFO

Coconut & Turmeric Yellow Chicken Curry VO, VEO

with steamed rice

Thai Beef Salad GF

3 Course **\$75**pp

Course 3:

Select two options for each course

Nutella Pizza V

Selection of Mini Ice Creams V, VEO

Fat Tiramisu V

Selection of Doughnuts V



Delegate Package

Half Day \$39pp

Morning Tea

Selection of Pastries

Fresh Fruit Platter

Alternate Orop Bento Box Lunch

Rumba Bento Box GFO, VO, VEO

Grilled Chicken Taco

Guacamole

Corn Chips

Side Salad

Fresh Lemon

Umami Bento Box GFO, VO, VEO

Sweet & Sour Ebi Prawns

Chicken Bao Bun

Asian Slaw with Sesame Dressing

White Rice

Sweet Chilli Mayo

Inclusions

Exclusive use of The Rooftop

Coffee Station

Free Wifi

TV & HDMI





Gold

3 Hours **\$68**pp

4 Hours **\$78**pp

BEER

Our packages include a selection of our rotating tap beer and cider, light beer in a can or bottle and non-alcoholic options are available.

WHITE WINE

Marty's Block Sauvignon Blanc Marty's Block Chardonnay Peg & Bull Pinot Grigio

RED WINE

Marty's Block Shiraz Cabernet Bird Dog Cabernet Merlot Hesketh Unfinished Business Pinot Noir

ROSÉ

"Cloud Street" Rosé

SPARKLING

Marty's Block Sparkling The Conversationalist Prosecco

NON-ALCOHOLIC

Soft drinks & juices

Add Ons

BASIC SPIRITS

\$12pp per hour

SPRITZ ON ARRIVAL

\$18pp - minimum 20 Aperol Campari Gin

COCKTAIL ON ARRIVAL

\$20pp - minimum 20 Cosmopolitan Margarita Mojito

Bespoke cocktails on arrival can be made on request.

COCKTAIL TREES

6 cocktails for \$120 Choose up to 3 flavours Espresso Martini Lychee Martini Pornstar Martini Gin Daisy Limoncello Spritz

BEER BUCKETS

\$35ea Balter Cerveza (4 per bucket)

BEVERAGE TABS ON CONSUMPTION ARE ALSO AVAILABLE.



