







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.

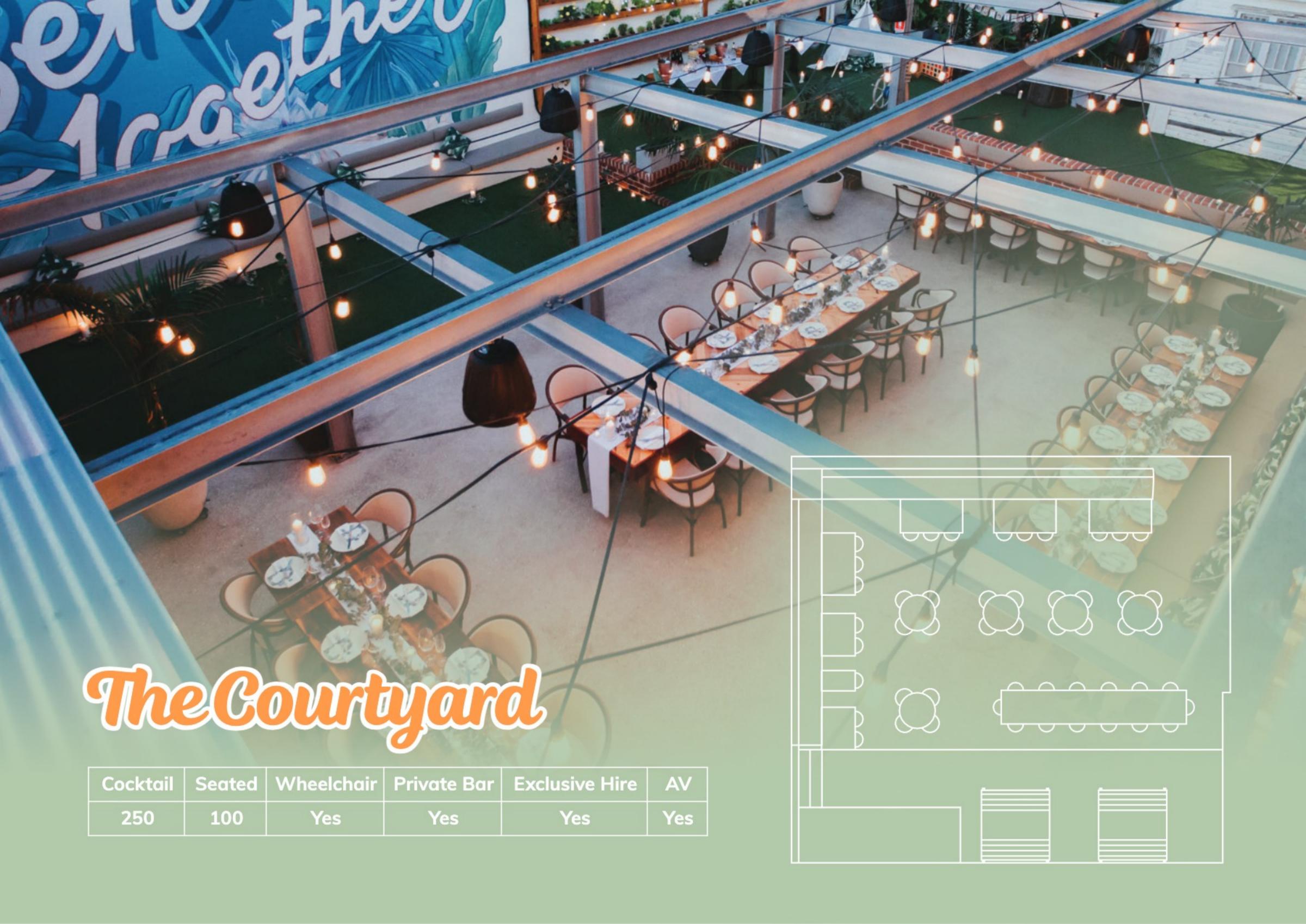
With 4 independent kitchens showcasing cuisines from all around the world, we are able to create an exciting and varied canapé or shared banquet menu for your event.















6 Canapés \$36pp

8 Canapés \$46pp

10 Canapés \$56pp

Bigger Bites + \$9pp

Selection of Tacos VO, GFO, VEO Selection of Bao VO, VEO

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:

Kingfish Ceviche GF

Served with corn tostadas

Vegetable Spring Rolls VE

Served with vinegar sauce

Prawn Dumplings

Served with chilli sesame oil

Chicken Karaage GF

Served with Kewpie mayo

Pork Belly Nuggets

Served with maple glaze

Fried Calamari GF

Served with olive cream & salsa verde

Arancini V

Truffle & mushroom

Butter Baked Scallops GF

With red chimichurri butter & corn

Bruschetta VE

With confit garlic

Fried Corn Ribs VEO

Oaxaca, lime & chilli

Vegetable Gyoza VE

Served with ginger plum sauce

Crispy Pork Wontons

Served with ginger plum sauce

Pizza Package vo

6 Pizzas (36 Slices) + \$180

12 Pizzas (72 Slices) + \$350

Desserts + \$5.5pp

Selection of flavours

Served with chocolate or caramel sauce

& Mushroom MINIMUM GUESTS

Sliders VO

Choose one option:

Cheeseburger

Fried Chicken

Grilled Halloumi

(One pizza between 3 to 4 people)

Churros

Apple Pie Spring Rolls

Served with miso caramel sauce



2 Course \$65pp

Course 1:

Select two options for each course

Garlic Cheese Pizza V

Confit garlic, mozzarella

Edamame GF, VE

Shichimi, crispy shallots

Cheesy Fried Halloumi Sticks V

Served with tomato marinara sauce

Kingfish Ceviche GF

Kingfish, lime, amarillo, ginger, sweet potato, coriander

Cauliflower Ceviche GF, VE

Cauliflower, red aguachile, avocado, green tomato

Course 2:

Select two options for each course

Selection of Pastas GFO, VO

Shared Style Tacos

Massaman Lamb Shank Curry

Served with steamed rice

Yellow Chicken Curry VEO, VO

Served with steamed rice

Thai Beef Salad GF

3 Course **\$75**pp

Course 3:

Select two options for each course

Nutella Pizza

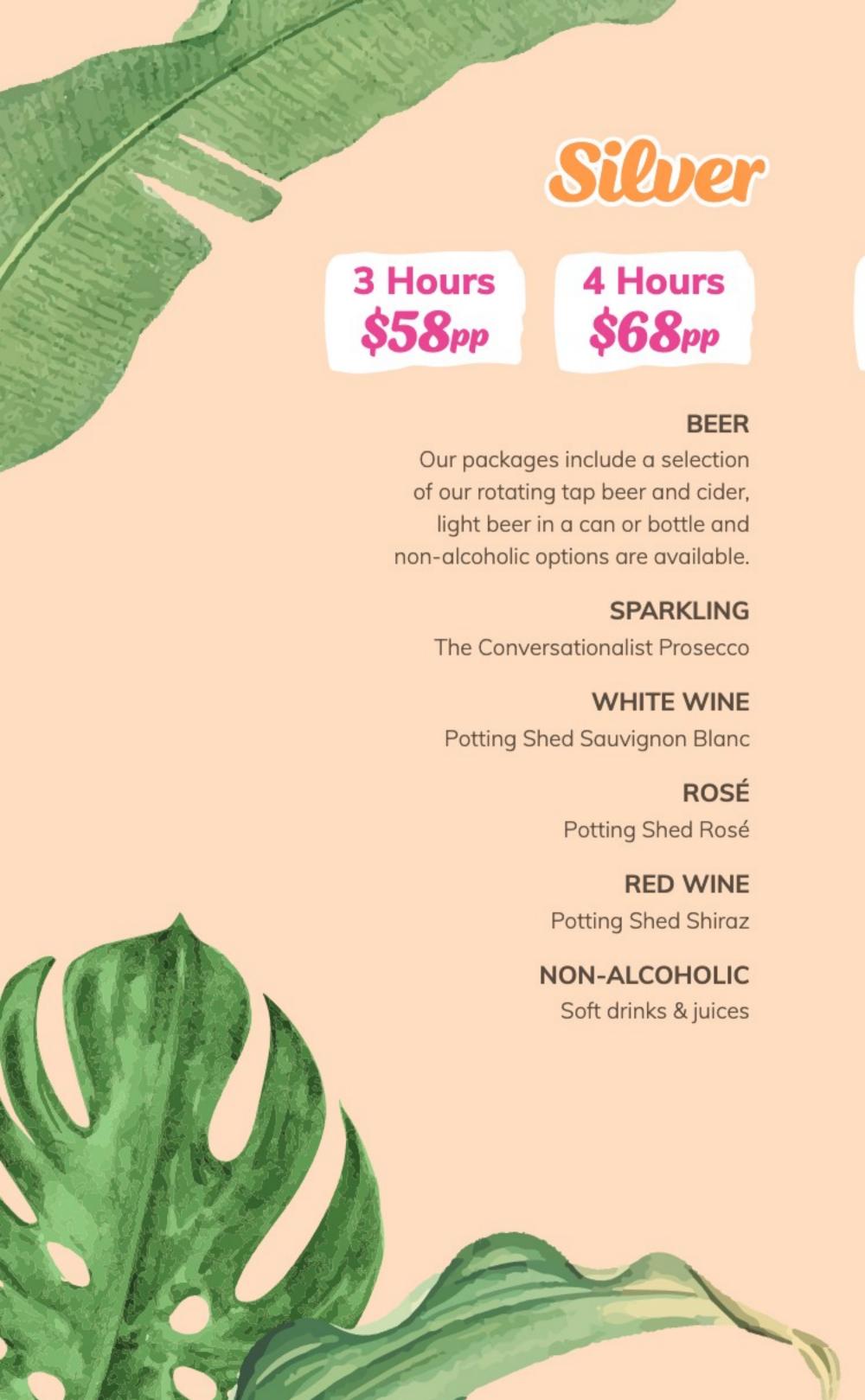
The Fat Tiramisu

Cheesecake

Cannoli

Churros





Gold

3 Hours \$68pp

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.

SPARKLING

The Conversationalist Prosecco Full Swing Sparkling

WHITE WINE

Potting Shed Sauvignon Blanc Potting Shed Chardonnay Galante Pinot Grigio

ROSÉ

Potting Shed Rosé

RED WINE

Potting Shed Shiraz
Potting Shed Cabernet Sauvignon
Hare & Tortoise Pinot Noir

NON-ALCOHOLIC

Soft drinks & juices

Addons

BASIC SPIRITS

\$12pp per hour

SPRITZ ON ARRIVAL

\$18pp - Minimum 20pax
Aperol
Campari
Hugo

COCKTAIL ON ARRIVAL

\$20pp - Minimum 20pax 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
Tommy's Margarita

BEER BUCKETS

\$35ea Balter Cerveza (4 per bucket)

BEVERAGE TABS ON CONSUMPTION ARE ALSO AVAILABLE.



