

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.

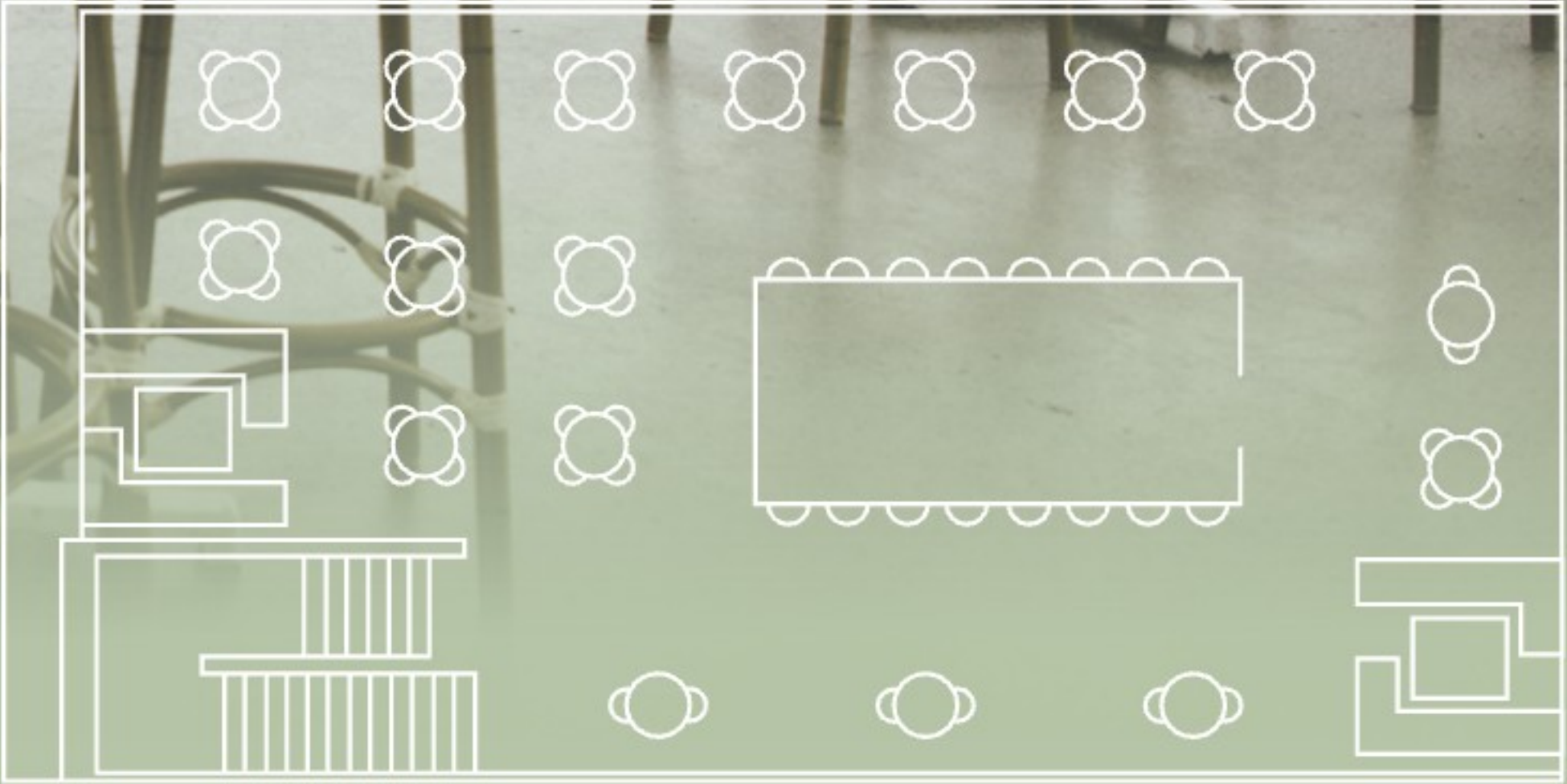
With 4 independent kitchens showcasing cuisines from all around the world, we are able to create an exciting and varied canapé or shared banquet menu for your event.

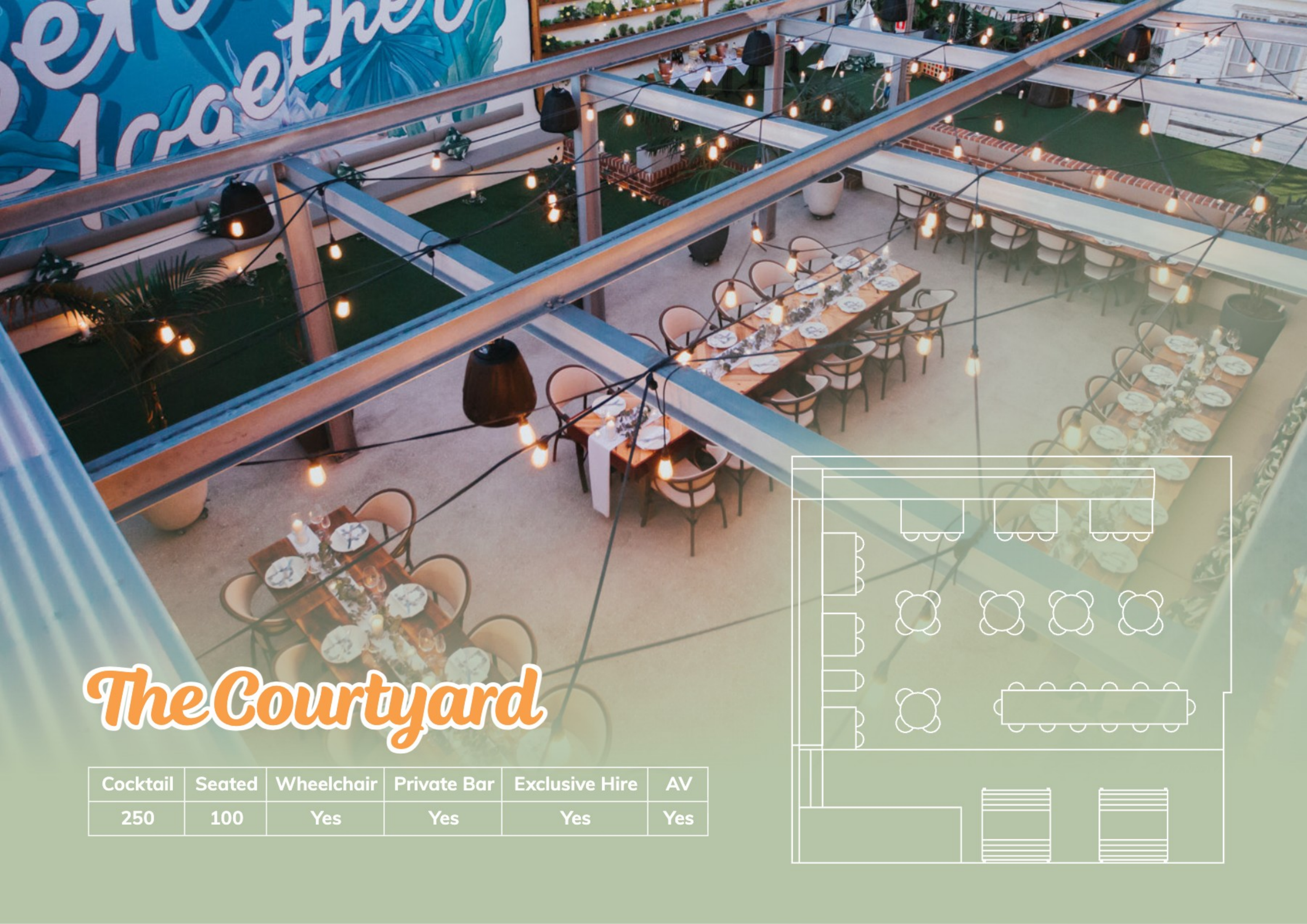




The Rooftop

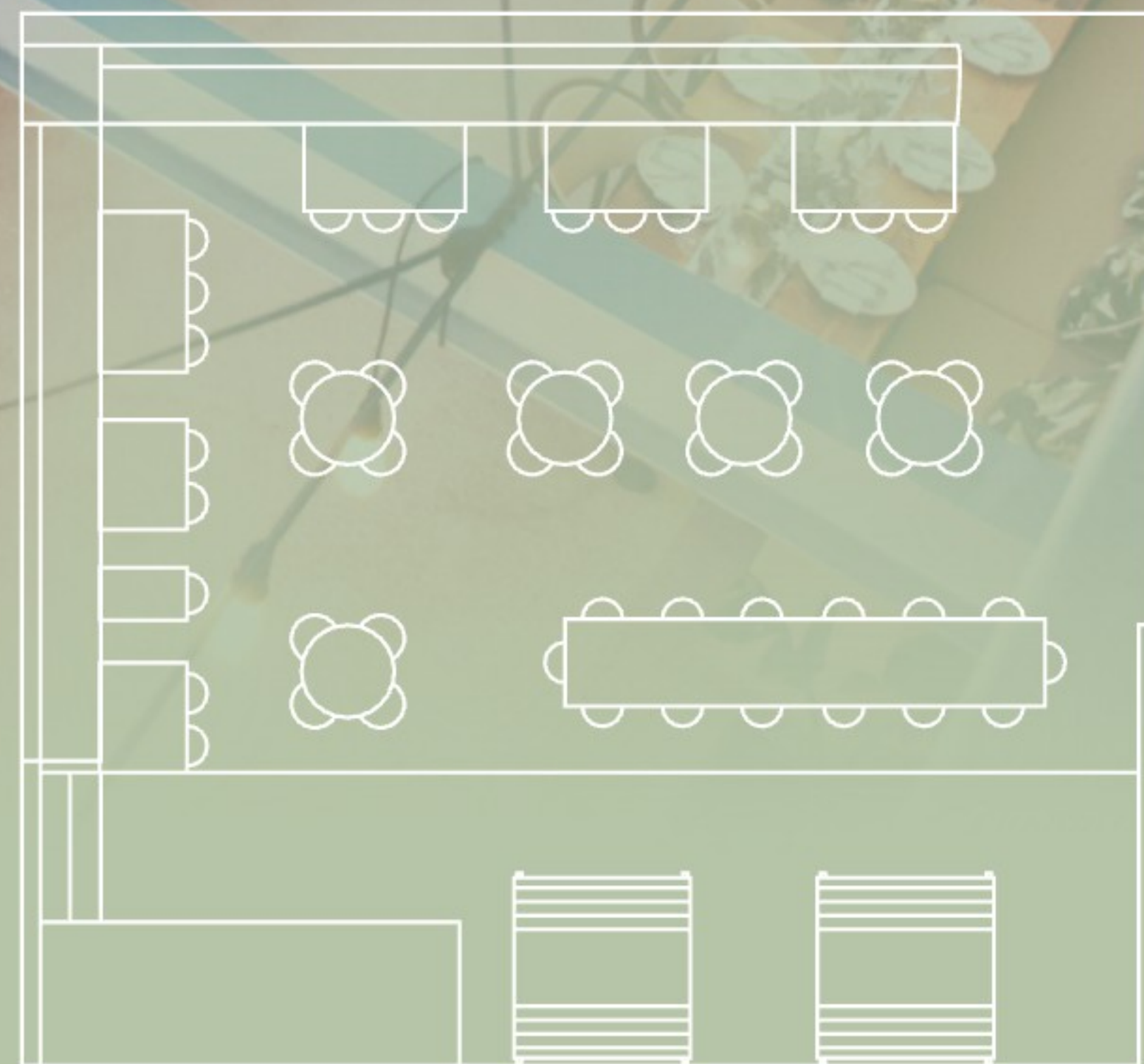
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
120	80	No	Yes	Yes	Yes





The Courtyard

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
250	100	Yes	Yes	Yes	Yes





The Atrium

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
50	50	Yes	No	No	No





The Garden

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
40	N/A	Yes	No	No	No



Canapé Packages

6 Canapés \$36_{pp}

8 Canapés \$46_{pp}

10 Canapés \$56_{pp}

Bigger Bites + \$9_{pp}

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

Sliders VO

Choose one option:

- Cheeseburger
- Fried Chicken
- Grilled Halloumi & Mushroom

Pizza Package vo

6 Pizzas (36 Slices) + \$180

12 Pizzas (72 Slices) + \$350

(One pizza between 3 to 4 people)

Desserts + \$5.5_{pp}

Ice Cream VEO

Selection of flavours

Churros

Served with chocolate or caramel sauce

Apple Pie Spring Rolls

Served with miso caramel sauce



Boardroom to Brunch

Standard \$30^{pp}

PLATED PER PERSON, SAME DISH FOR EVERYONE

20 - 40 GUESTS

Garlic buttered mushrooms, scrambled egg, sourdough, pesto

Eggs benny, bacon, spinach, English muffin, hollandaise

Corn fritters, smashed avocado, tomato salsa – add bacon



Share Style \$30^{pp}

BRUNCH SHARE STYLE DOWN THE TABLE

20 - 100 GUESTS

Chorizo & chilli scramble tacos, avocado, pico di gallo

Bacon & cheese sliders, tomato relish

Churros & fruit skewers, warm chocolate fudge sauce

Tea/Coffee + \$5

Set Shared Menu

2 Course \$65^{pp}

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



Silver

3 Hours
\$58^{pp}

4 Hours
\$68^{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

WHITE WINE

Potting Shed Sauvignon Blanc

ROSÉ

Potting Shed Rosé

RED WINE

Potting Shed Shiraz

NON-ALCOHOLIC

Soft drinks & juices

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.

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

Add Ons

**BAR TABS, CASH BARS &
BEVERAGES ON CONSUMPTION
OPTIONS ALSO AVAILABLE**

BASIC SPIRITS

\$12^{pp} per hour

SPRITZ ON ARRIVAL

\$18^{pp} - Minimum 20pax

Aperol

Campari

Hugo

COCKTAIL ON ARRIVAL

\$20^{pp} - 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

\$35^{ea}

Balter Cerveza (4 per bucket)

MINIMUM
20
GUESTS

Beverage Packages

Contact

events@thecollectivepalmbeach.com.au

(07) 5618 8229

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