

# Hens Parties & Birthday Celebrations



# Small Groups, Big Vibes

Not every party needs a big guest list!

Celebrating a birthday or hens with your closest crew? We've got the perfect setup.

Think rooftop cocktails & spritzes and easy packages that keep things fun - not full-on.

If you're planning a big one though - keep scrolling. This page is for the low-key legends who still know how to party!

Cocktail  
Masterclasses **\$99pp**

Led by our bartenders and packed with flavour and flair, the class includes:

- A welcome glass of bubbles on arrival
- Step-by-step guidance from our cocktail pros
- A next-level charcuterie board to share
- Your choice of two cocktails to make, shake, and sip
- Party tricks, tips, and a whole lot of fun

Bottomless  
Brunches **\$60pp**

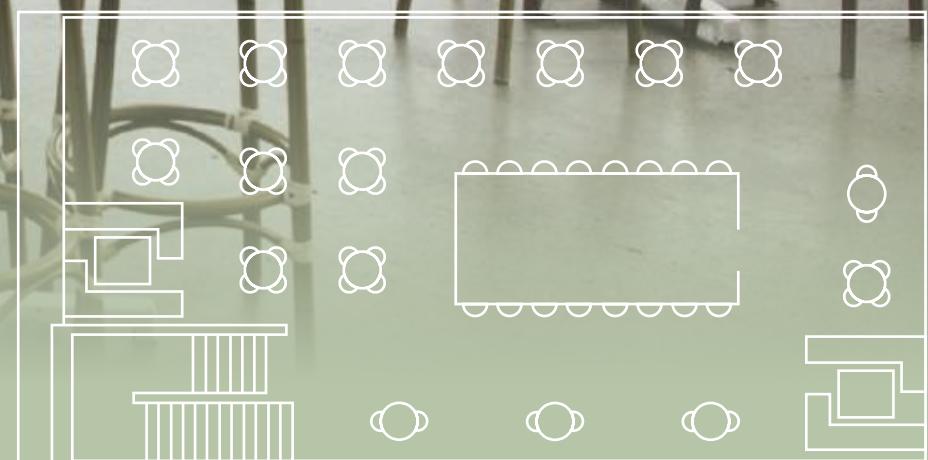
- Minimum 20PAX
- 2 hour sittings - bottomless sparkling or \$15 upgrade to cocktails
- Share-style feasts from across our 4 kitchens
- Seated luncheons in any of our restaurant spaces.

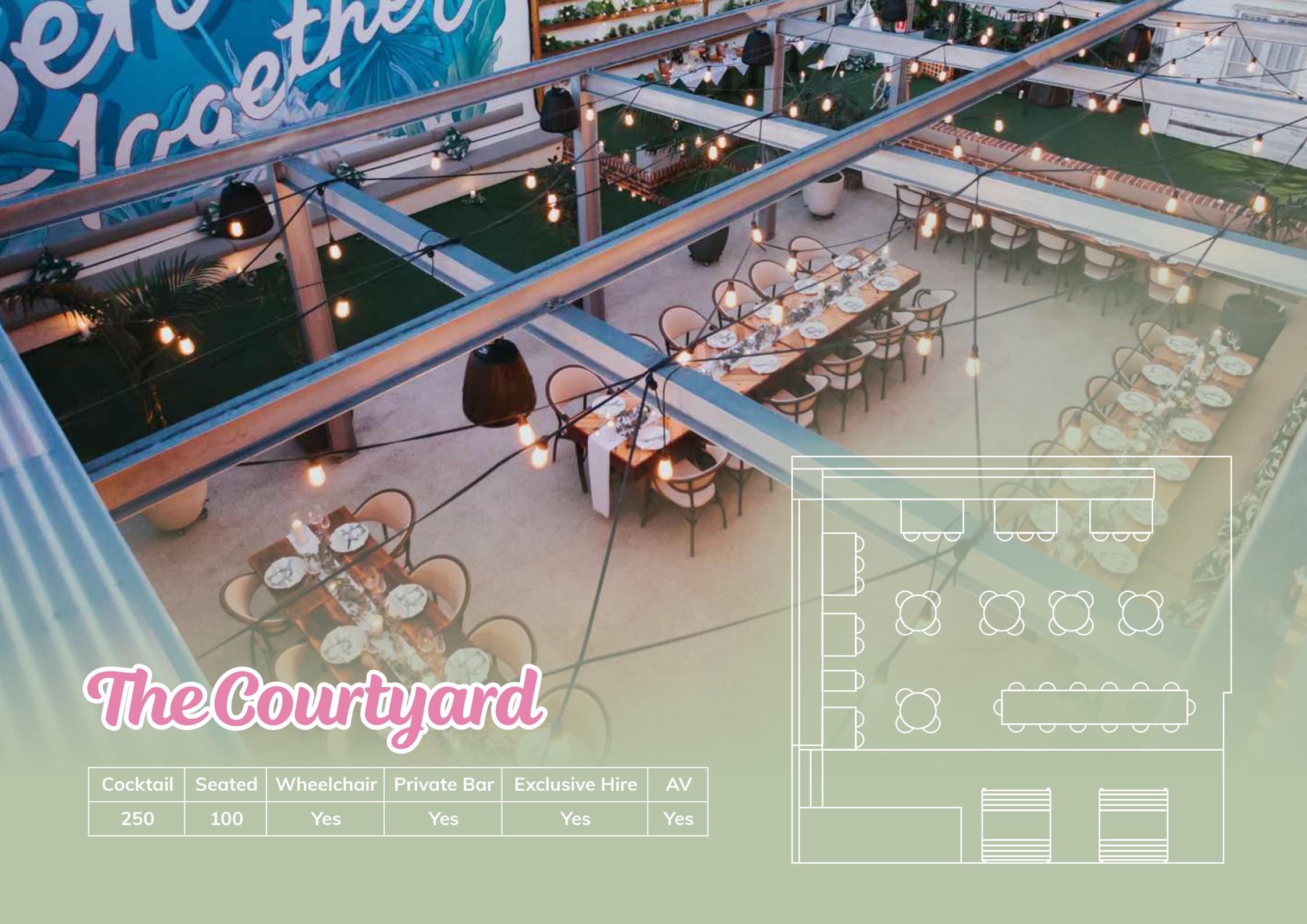




# The Rooftop

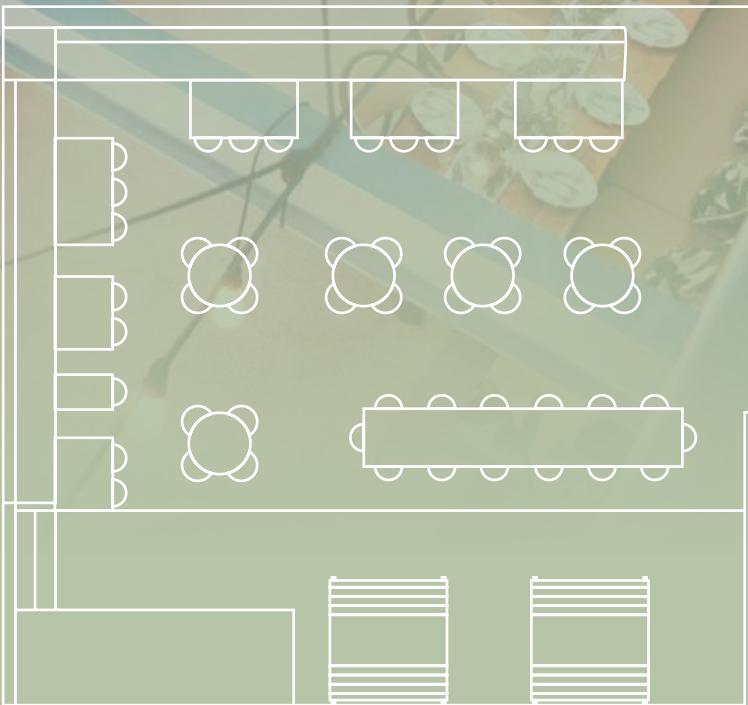
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
120	80	No	Yes	Yes	Yes





# 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 \$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

## 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 + \$5.5pp**

### Ice Cream VEO

Selection of flavours

### Churros

Served with chocolate or caramel sauce

### Apple Pie Spring Rolls

Served with miso caramel sauce

# Set Shared Menu

**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 \$75pp**

## Course 3:

Select two options for each course

### **Nutella Pizza**

### **The Fat Tiramisu**

### **Cheesecake**

### **Cannoli**

### **Churros**



# Beverage Packages

## Silver

**3 Hours  
\$58pp**

**4 Hours  
\$68pp**

### 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  
\$68pp**

**4 Hours  
\$78pp**

### 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

\$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)



# Contact

[events@thecollectivepalmbeach.com.au](mailto:events@thecollectivepalmbeach.com.au)

(07) 5618 8229

1128 Gold Coast Hwy Palm Beach, QLD AUS 4221

