

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.

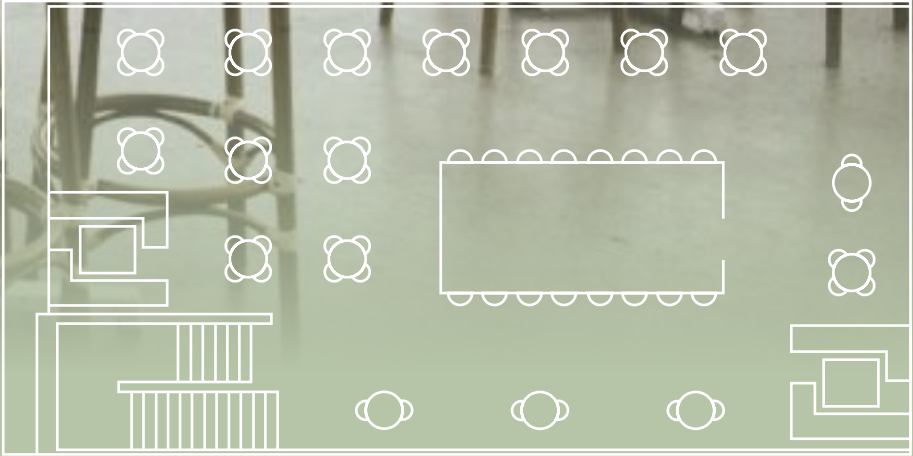
With 4 independent kitchens
showcasing cuisines from all around
the world, we are able to create an
exciting and varied canapé or shared
banquet menu for your event.

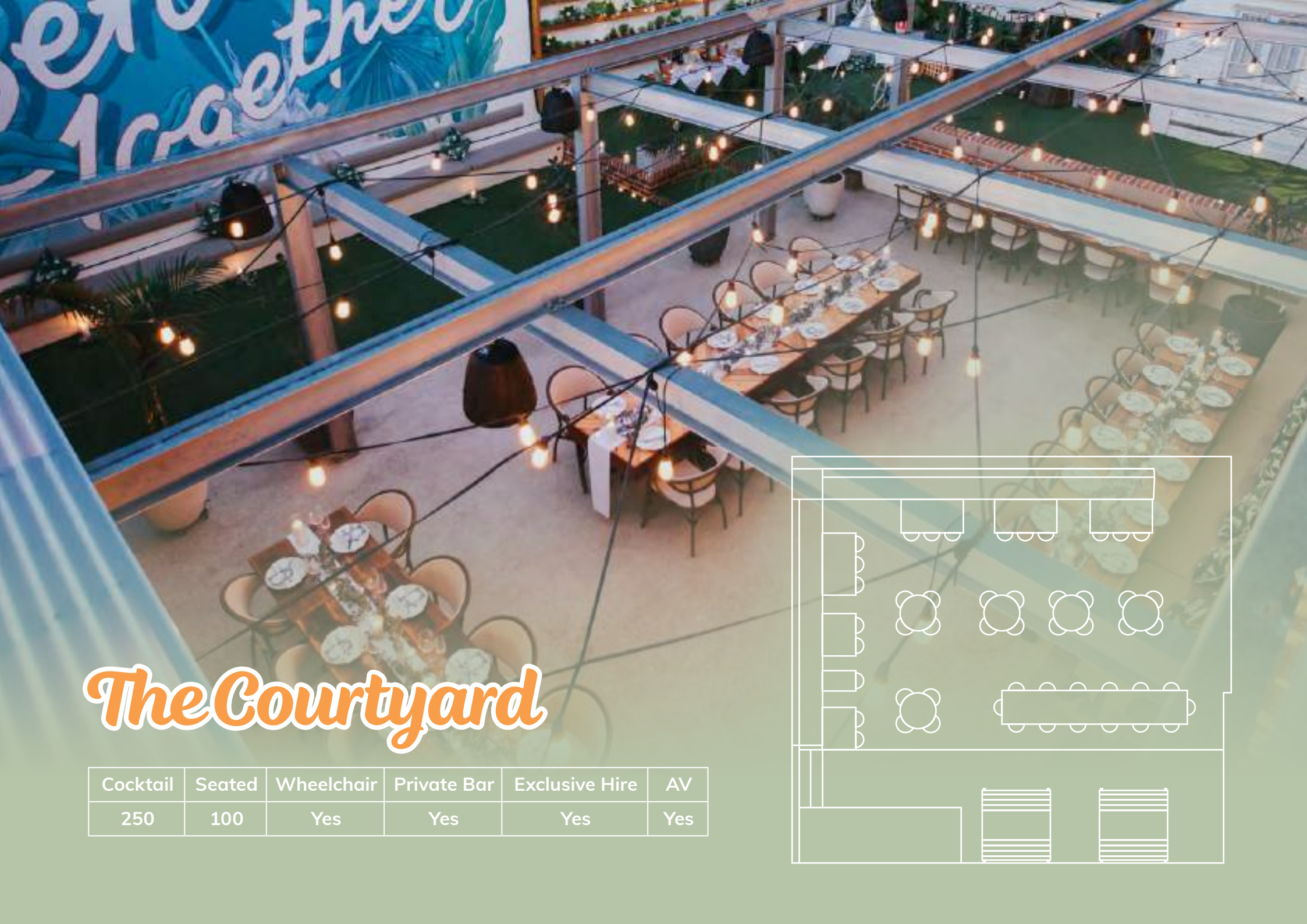




The Rooftop

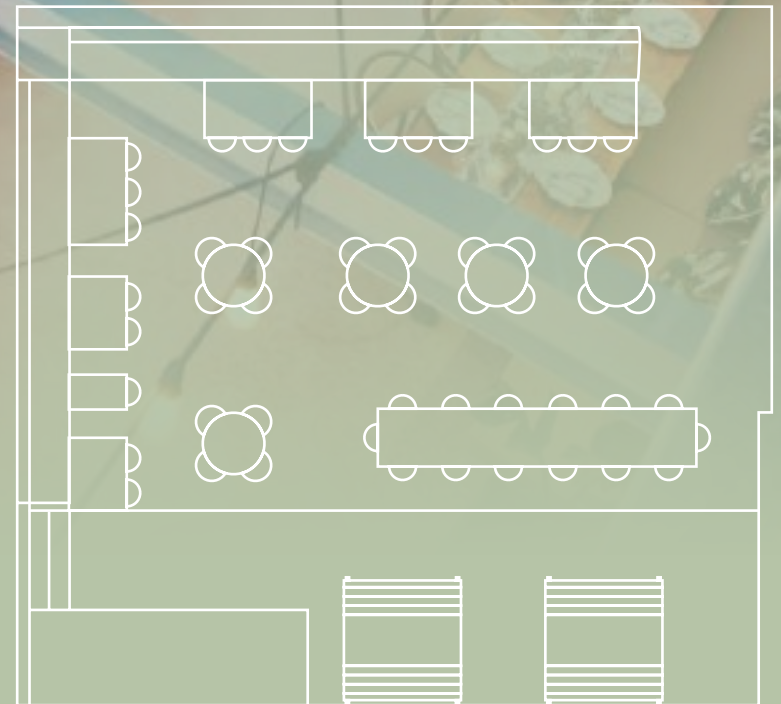
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
120	80	No	Yes	Yes	Yes





The Courtyard

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





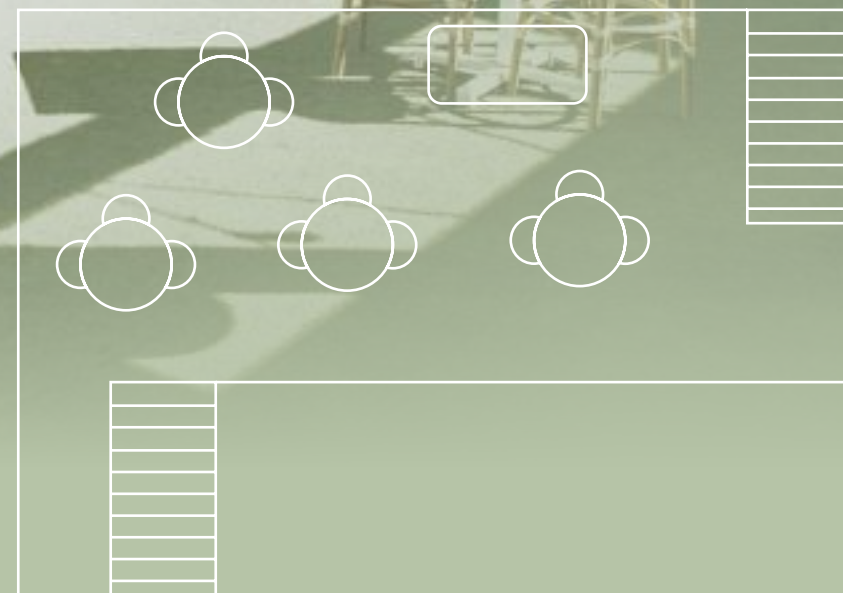
Casa Patrón

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
60	40	Yes	Yes	Yes	Yes



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:

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

Salt & Pepper Calamari GF

Served with miso mayo

Arancini V

Truffle & mushroom

Bruschetta VE

With confit garlic

Fried Corn Ribs VEO

Feta, lime & chilli

Vegetable Gyoza VE

Served with ginger plum sauce

Seared Beef Crostini

Served with onion jam & aioli

Garlic Prawns Skewers

Served with salsa verde'

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

Brownie Selection

Served with ice cream & chocolate fudge

MINIMUM
20
GUESTS

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

Dumplings VEO

A selection of Umami's dumplings and sauces

The Glow Up Bowl V

Beetroot, smoked feta, cabbage, carrot, grilled zucchini, blistered tomatoes, pickled red onion & poppy seed dressing

Course 2:

Select two options for each course

Selection of Pastas GFO, VO

Shared Style Tacos

Yellow Coconut Curry VEO, VO

Served with steamed rice

+ Add Karaage Chicken

+ Add Barramundi A

+ Add Wagyu Beef

Ribs & Ranch Salad

Slow-braised beef short rib, cherry tomato, cucumber, corn, avocado, butter lettuce & dill ranch

Chicken Schnitzel Caesar Salad

Golden crumbed chicken, crispy bacon, egg, parmesan, anchovies, croutons and classic Caesar dressing

3 Course \$75_{pp}

Course 3:

Select two options for each course

Churros V

Cinnamon sugar, caramel or chocolate sauce

The Fat Tiramisu

A fluffy coffee hug: mascarpone, chocolate & soft savoiardi soaked just right

Banana Split

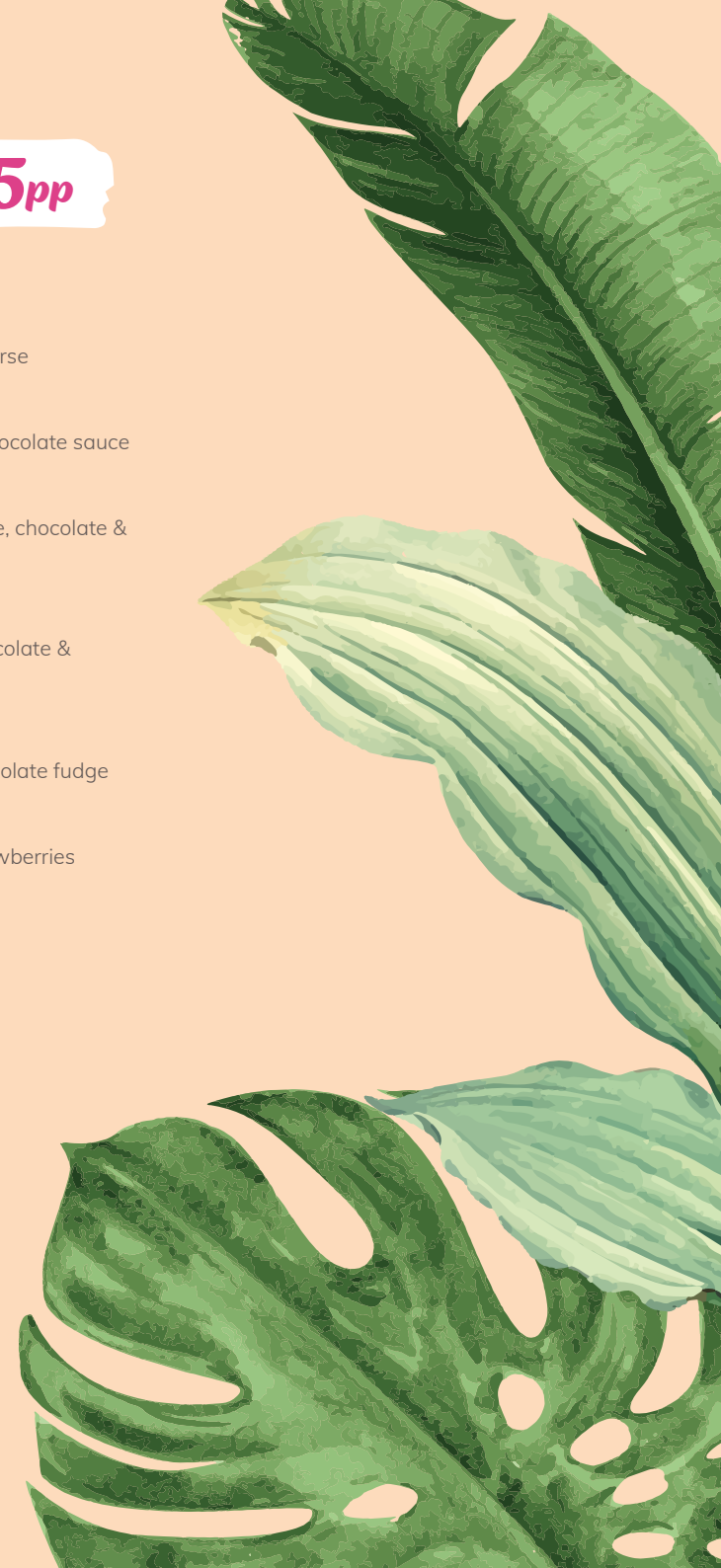
Chocolate & vanilla gelato, chocolate & caramel sauce, wafers, nuts

Brownie of the Week

Warm brownie, ice cream, chocolate fudge

Dessert Pizza

Nutella, pistachios, cream, strawberries



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)

BOOK THE PARTY & UNLOCK THE ULTIMATE ROOFTOP PACKAGE!

Book your next function & we'll kick
things up a notch.

Enjoy prosecco on arrival for your guests
and a DJ for a 3-hour set to keep the party
going.

Available on eligible function bookings made & held
between 1 August & 15 November 2026. T&Cs apply.

MINIMUM
20
GUESTS

Contact

events@thecollectivepalmbeach.com.au

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