Function Pack

THE
Collective
PALM BEACH
4221

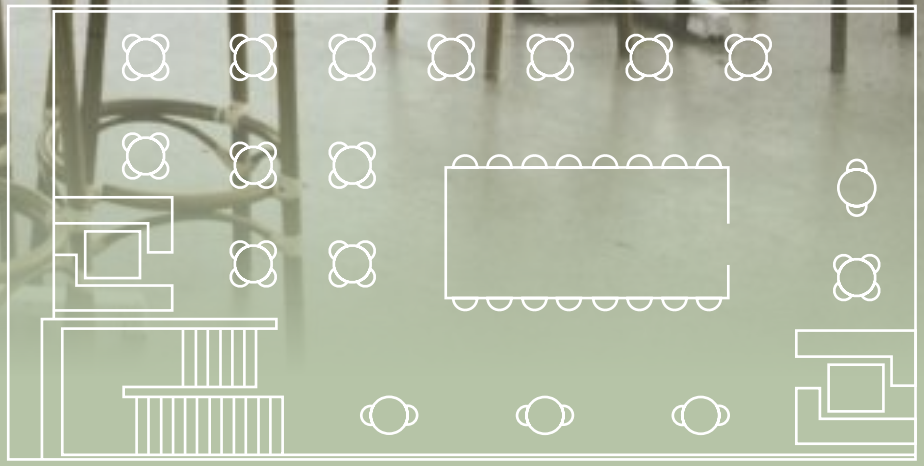
With such a versatile design,
The Collective has established itself as one of the leading function venues on the Gold Coast and is designed to host a diverse range of functions from corporate events to cocktail parties, weddings and Christmas celebrations.

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.

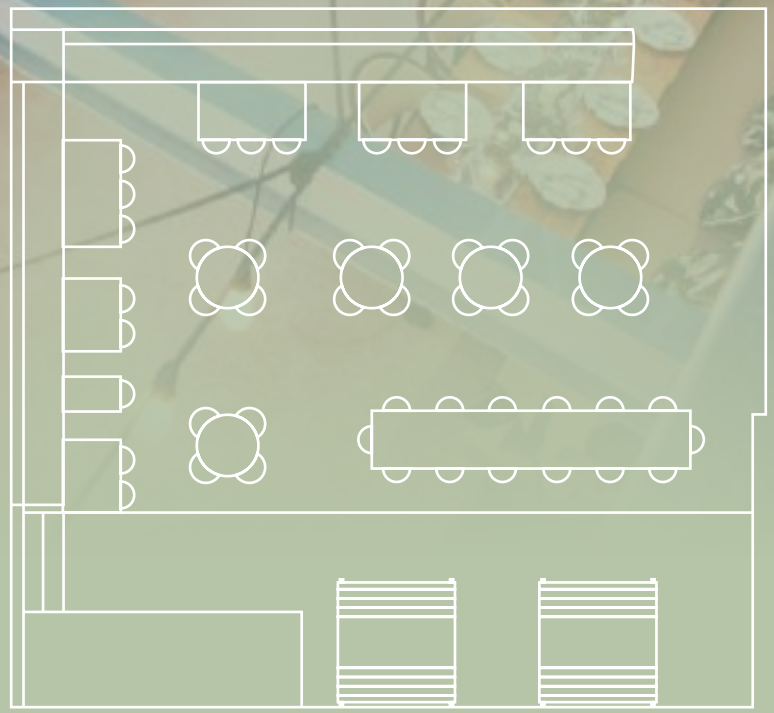
The Rooftop

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 $36pp

8 Canapés $46pp

10 Canapés $56pp

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

MINIMUM 20 GUESTS

Bigger Bites + $9pp

Selection of Tacos VO, GFO, VEO

Selection of Bao VO, VEO

Pizza Package VO

6 Pizzas (36 Slices) + $180

12 Pizzas (72 Slices) + $350

(One pizza between 3 to 4 people)

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

Desserts + $5.5pp

Ice Cream VEO
Selection of flavours

Churros
Served with chocolate or caramel sauce

Brownie Selection
Served with ice cream & chocolate fudge

GF = Gluten Free GFO = Gluten Friendly Option V = Vegeterian VO = Vegeterian Option VEO = Vegan Option

Boardroom to Brunch

MINIMUM
20
GUESTS

Standard $30pp

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 $30pp

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 $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

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

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

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

MINIMUM
20
GUESTS

3 Course $75pp

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

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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)

MINIMUM 20 GUESTS

WANT A LITTLE MORE?
Host the event - we'll add a little extra.

Book your function before 30 June 2026 and receive a bonus bar tab valued at 10% of your minimum spend.

A little extra to elevate your event.
Let's lock it in.

Event must be booked before 30 June and held before 31st November 2026. T&C's apply.

Contact

events@thecollectivepalmbeach.com.au

(07) 5618 8229

1128 Gold Coast Hwy Palm Beach, QLD AUS 4221

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