

EOFY Corporate Celebrations



Small Groups, Elevated Experiences

Not every end-of-financial-year celebration needs to be a large-scale event.

For team catch-ups, client gatherings or more intimate EOFY celebrations, The Collective offers a relaxed yet vibrant setting designed for connection, great food and seamless hosting.

From rooftop cocktails at sunset to tailored food and beverage packages, we make it easy to bring your team together - without the formality.

**Cocktail
Masterclasses \$90pp**

A guided, interactive experience led by our expert bartenders, ideal for team bonding or client entertainment.

Includes:

- A welcome glass of bubbles on arrival
- Step-by-step guidance from our cocktail team
- A premium charcuterie board to share
- Your choice of two cocktails to create and enjoy
- A hands-on experience that's social, engaging and easy to enjoy.
- Party tricks, tips, and a whole lot of fun



Go Big. Celebrate Properly.

**Planning a larger EOFY event or company celebration?
The Collective is built for it.**

With multiple spaces - from rooftop settings to semi-private areas and full-venue hire - we can tailor your event to suit your team and style.

Enjoy roaming canapés, shared menus and curated beverage packages, all designed for flexibility and a seamless guest experience.

With four kitchens under one roof, your guests can explore a range of cuisines in one dynamic setting.

Whether it's a client function or a full-scale team celebration, we'll make it easy.

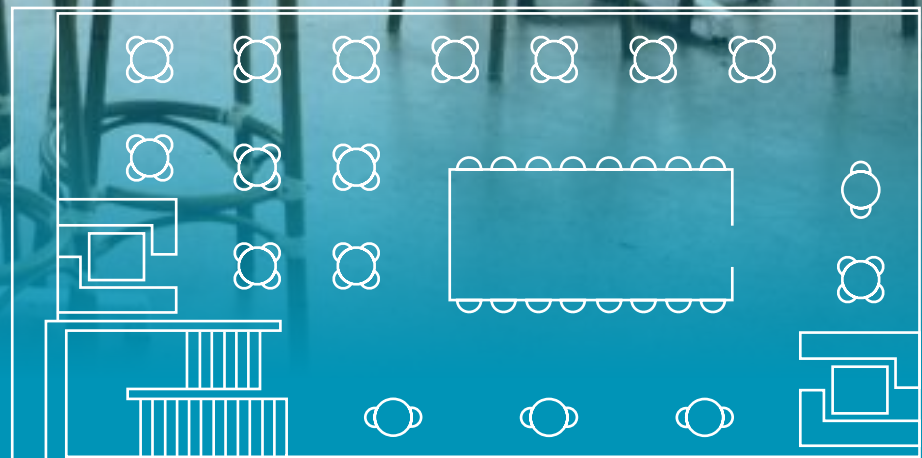
Continue reading to explore our packages and spaces.

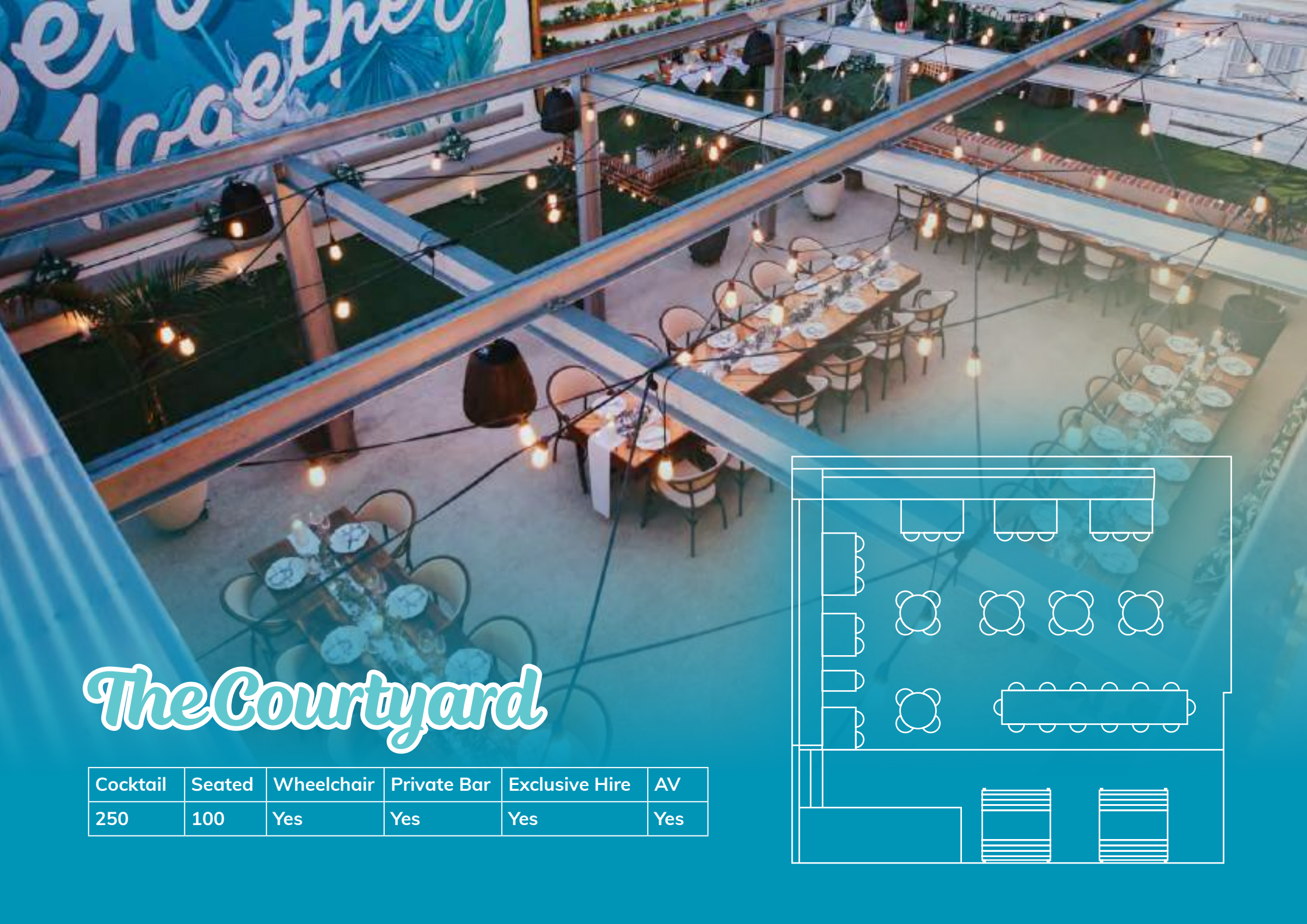




The Rooftop

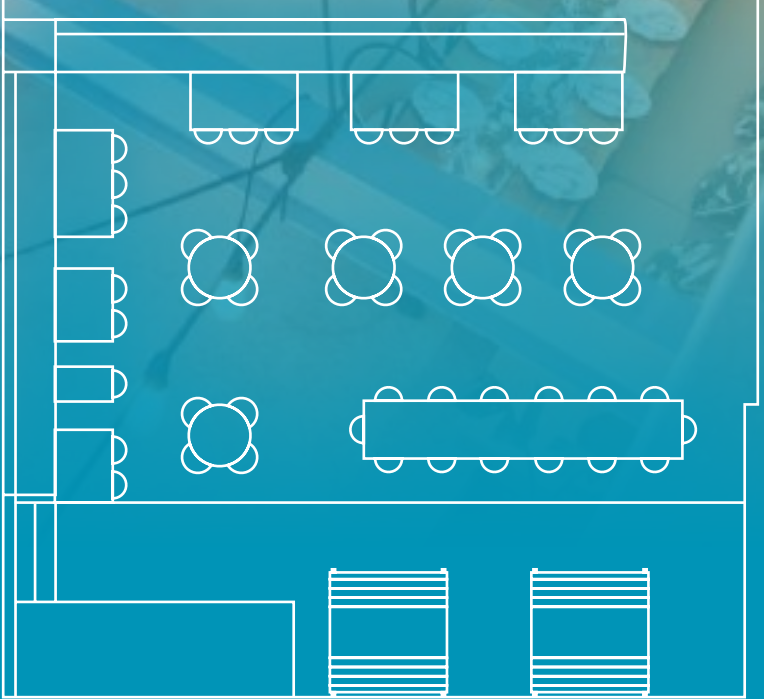
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
120	80	No	Yes	Yes	Yes





The Courtyard

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





Casa Patrón

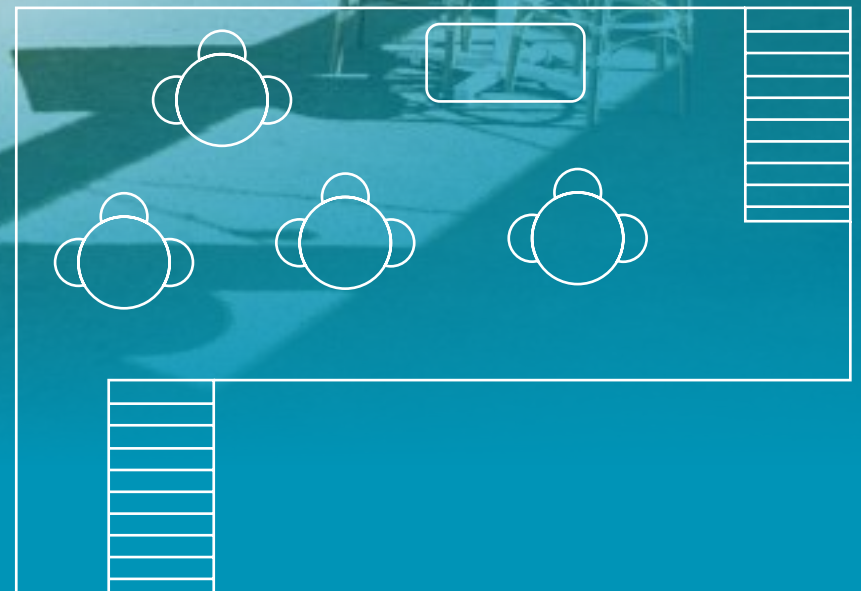
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
60	40	Yes	Yes	Yes	Yes





The Garden

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





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**

Boardroom to Brunch

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

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



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
\$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)

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.



Beverage Packages

Contact

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