

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.

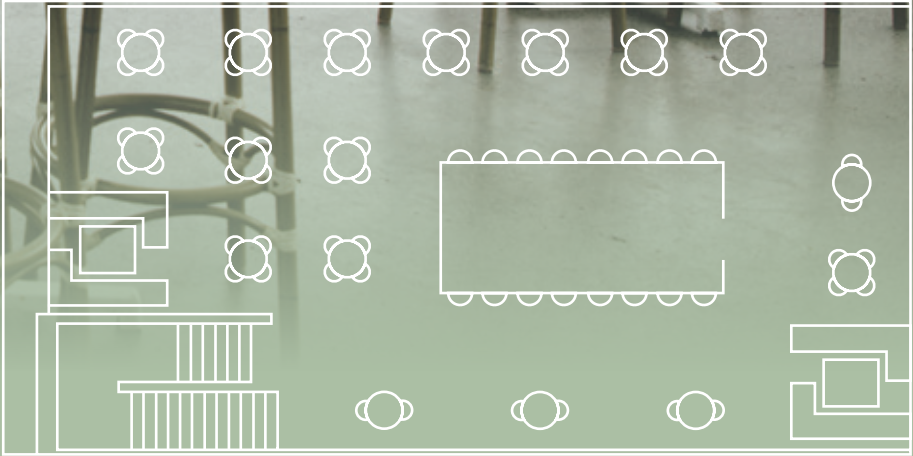
With 4 independent kitchens showcasing cuisines from all around the world, we are able to create an exciting and varied canapé or shared banquet menu for your event.

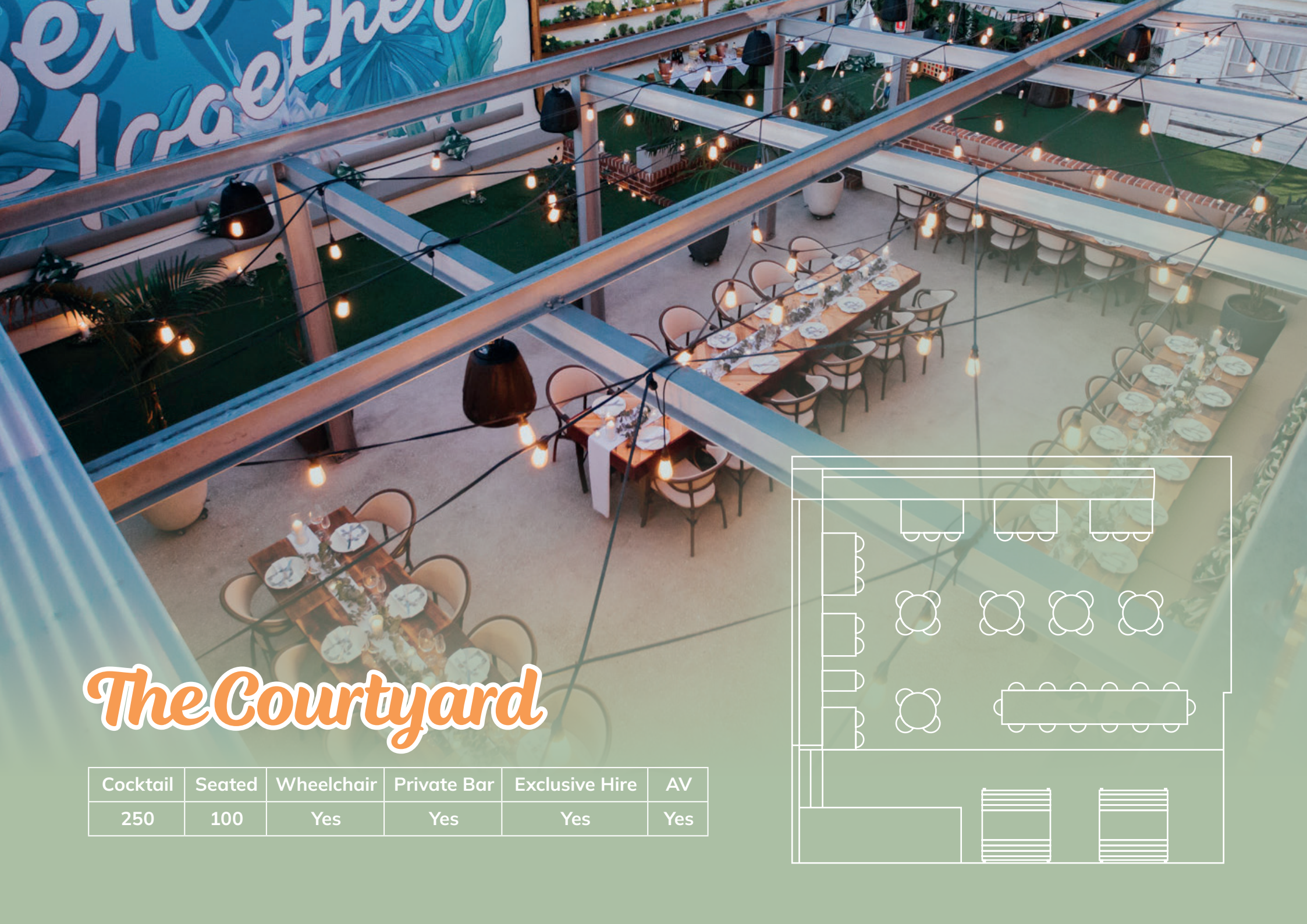




The Rooftop

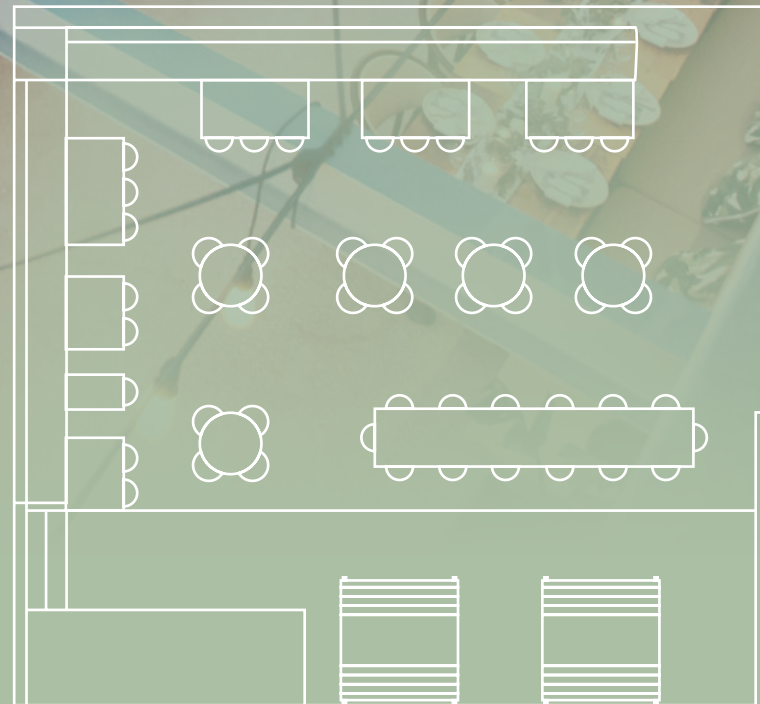
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
120	80	No	Yes	Yes	Yes





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



The Birthday Bash

Celebrate another trip around the sun, The Collective way.

Round up your crew and let us do the rest. Whether you're planning a milestone celebration or just an excuse to gather your favourite people, our Birthday Bash package is designed for effortless entertaining.



\$60^{pp} Includes:

- 2-hour drinks package
- Chef's selection of 4 roaming canapés

From welcome drinks to the final cheers, we'll help make your birthday one to remember.

Canapé Packages

4 Canapés \$24^{pp}

6 Canapés \$36^{pp}

8 Canapés \$46^{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

4 Pizzas (24 Slices) + **\$120**

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

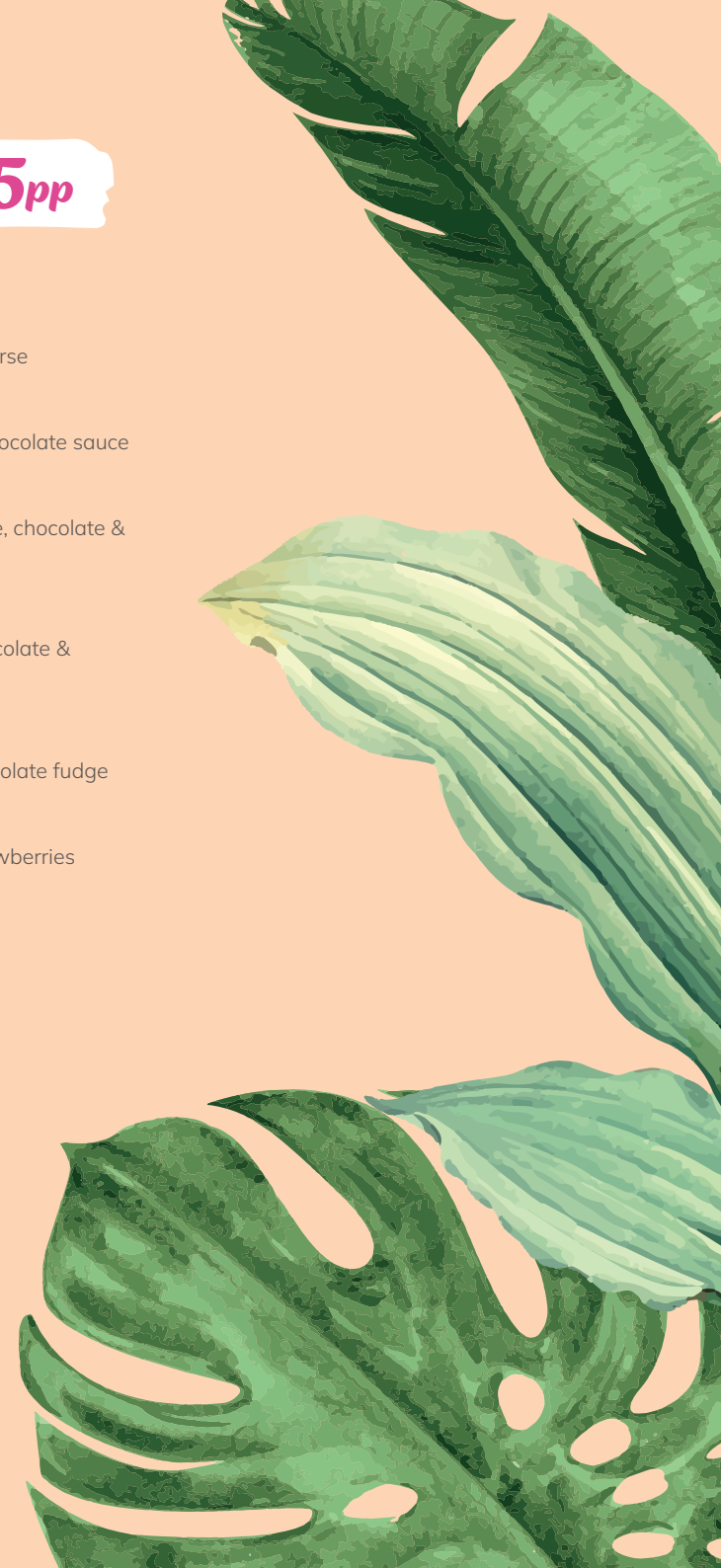
Chocolate & vanilla gelato, chocolate & caramel sauce, wafers, nuts

Brownie of the Week

Warm brownie, ice cream, chocolate fudge

Dessert Pizza

Nutella, pistachios, cream, strawberries



Contact

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