



# FUNCTION PACKAGES



We have 3 stylish areas to choose from, ensuring you have the perfect location for any occasion.

## BRASSERIE ROOM

A private area, seating 10 to 16 people, making it an ideal place for your intimate dinner or corporate meeting.

 **16 SEATED**  **AUDIO/VISUAL**  **DISABLED ACCESS**

## BISTRO OR DECK AREA

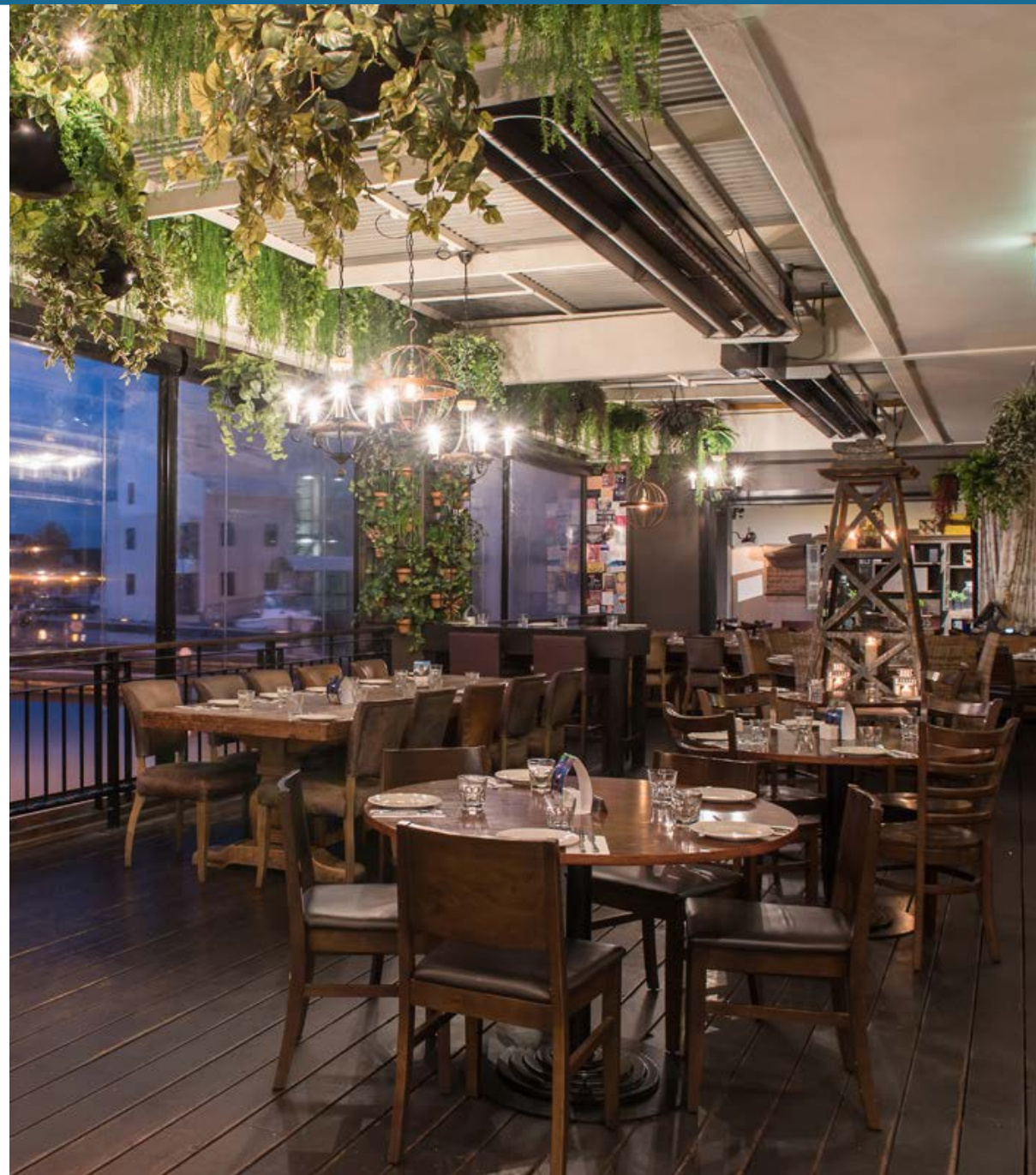
These open air spaces cater for up to 100 people making it the perfect location for a more casual affair.

 **100 COCKTAIL**  **70 SEATED**  **DISABLED ACCESS**

## THE WINE ROOM

Right in the heart of The Cove Hotel is our Wine Room. From corporate to casual this area is the perfect spot to taste away the day.

 **40 COCKTAIL**  **DISABLED ACCESS**



# COCKTAIL PACK

**\$55 PER PERSON**

Minimum 20 people

Includes 4 hot & 2 cold items, bar tab, room hire & cakeage

## HOT

**Chicken satay**, cucumber pickle, raita (WF)

**Chargrilled prawn skewers**, chipotle mayo (WF)

**Sliders** choice of 1 or mixed

- Beef
- Pulled Pork
- Chicken & Avocado
- Vegetarian

**Fish goujons** w/ lemon & tartare

**Vegetable samosa** w/ lemon yoghurt (V)

**Vegetable spring rolls** w/ sweet chili (V)

**Pork & veal meatballs** in Napoli sauce w/ parmesan

**Assortment of Tassie Bakeries party pies & sausage rolls**

**Mushroom arancini** w/ truffle aioli (V)

**Polenta chips** w/ romesco (AVE)

## COLD

**Rare beef en croute** w/ olive tapenade & red pepper relish

**Smoked salmon pancake** w/ chive crème fraiche

**Tomato & basil bruschetta** (VE)

**Chicken & avocado lettuce cups** (WF)

**Dip platter** w/ assorted breads (AVE) (AWF)



# COCKTAIL PACK CONTINUED

## BOWL FOOD

**\$4** ADDITIONAL COST

Chicken or pumpkin curry, coconut rice (AVE)

Risotto (V) (AVE)

Beef ragu, truffle mash (AWF)

### Oysters

- Natural (WF)
- Kilpatrick

## PLATTERS

UP TO 30 PEOPLE

SANDWICH PLATTER **\$60**

FRUIT PLATTER **\$65**

FINGER FOOD PLATTER **\$75**

30 pieces of our chefs selection such as Tassie Bakeries pies, sausage rolls, spring rolls, samosa, salt & pepper calamari



# BRASSERIE

**\$70** PER PERSON

3 course menu (alternate drop – choose 2 items per course)

## ENTRÉE

**King fish sashimi**, avocado puree, soy ponzu dressing, radish & sesame sprinkle

**Oysters (2)**, freshly shucked w/ kilpatrick, natural, red wine & shallot vinaigrette (AWF)

**Chicken & mixed grain salad**, heirloom vegetables, petite herbs & green dressing (AV)

**Tempura prawn**, Japanese slaw & wasabi mayo

**Beef carpaccio**, horseradish cream & cress salad (WF)

**Roasted spiced cauliflower**, quinoa, pepitas, mint & tahini dressing (WF) (VE)

## MAIN

**Chargrilled grass fed eye fillet steak** (cooked medium), hand cut russet wedges, roasted seasonal baby vegetables, wilted buttered spinach & béarnaise sauce

**Pan roasted Ora King salmon**, lemon marinated kipfler potatoes, charred broccolini, crushed cherry tomato salsa

**Prosciutto wrapped chicken breast**, hazelnut roasted sweet potato, seasonal greens & pesto cream

**Roasted lamb rump**, Moroccan cous cous, spiced cauliflower, wilted spinach & romesco sauce

**Cauliflower steak**, sautéed green beans w/ toasted pine nuts, eggplant & chickpea ragu crumbled w/ fetta (V) (AVE)

**Roasted crispy skin pork belly**, wok tossed hoi sin noodles, sesame choy, soy chili caramel

## DESSERT

**Chocolate semifreddo**, salted caramel & nut crumble

**Lemon tart**, crisp meringue, berry compote & double cream

**Tiramisu**

**Bombolini**, Italian style mini doughnuts, powdered cinnamon sugar, vanilla pastry crème & fresh strawberries

**Cheese platters** for the table (no other choices if this is selected)



# 5 COURSE DEGUSTATION MENU

**\$100** PER PERSON

**King fish sashimi**, avocado puree, soy ponzu dressing, radish & sesame sprinkle

**Jamon, mushroom & manchego croquettes** w/ saffron aioli

**Pulled pork shoulder blue corn tacos**, roasted corn, jalapeno salsa & chipotle mayo

**Eye fillet medallions**, potato gratin, creamed greens, red wine jus & truffle butter

**Bombolini**, Italian style mini doughnuts, powdered cinnamon sugar, vanilla pastry crème & fresh strawberries

# 7 COURSE DEGUSTATION MENU

**\$140** PER PERSON

**Freshly shucked assorted oysters**

**King fish sashimi**, avocado puree, soy ponzu dressing, radish & sesame sprinkle

**Char grilled octopus**, fried potato, cress & sauce vierge

**Jamon, mushroom & manchego croquettes** w/ saffron aioli

**Pulled pork shoulder blue corn tacos**, roasted corn, jalapeno salsa & chipotle mayo

**Eye fillet medallions**, potato gratin, creamed greens, red wine jus & truffle butter

**Bombolini**, Italian style mini doughnuts, powdered cinnamon sugar, vanilla pastry crème & fresh strawberries



# THE DECK

2 course (entrée/main)  
**\$45 PER PERSON**

3 course menu  
**\$55 PER PERSON**

Choose 2 items from mains & desserts

## ENTRÉE

Chefs choice of shared grazing entrée

## MAIN

**Herb marinated chicken breast**, lemon broccolini, potato roesti & garlic cream sauce

**Roasted pork belly**, pea puree, roasted cauliflower & apple cider jus

**Atlantic Salmon**, roasted kipfler potato, wilted spinach & creamed corn salsa

**300gm Porterhouse steak**, potato gratin, baby root vegetables, wilted spinach & red wine jus

**Cauliflower steak**, sautéed green beans w/ toasted pine nuts, eggplant & chick pea ragu crumbled w/ fetta (V) (AVE)

## DESSERT

**Chocolate brownie**, warm chocolate sauce & honeycomb ice cream

**Lemon tart**, berry compote & double cream

**Honey panna cotta**, banana, salted caramel & Chantilly cream

**Italian gelati, Almond biscotti** (AWF no biscotti)

## CHEESE PLATTER

Cheese platters for the table in place of dessert option



# CONTACT US

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