



Functions

PALM COVE
Tavern



Celebrate at Palm Cove Tavern

**WHATEVER YOUR OCCASION,
CELEBRATE AT PALM COVE TAVERN.**

From birthdays to engagements, weddings to recovery days, work functions and everything in between, we've got something to suit your every need.

Enjoy spaces for up to 200 (standing) and up to 60 (seated), we've got you – and all of your guests - covered.

With options for every budget and a flexible attitude to suit, reach out to our team to start planning your event today.

BOOKINGS ESSENTIAL.

Platter Menu

ANTIPASTO PLATTER \$90

Prosciutto, smoked ham, salami, Australian cheese, fruit, crackers, Flat bread, dips

SEAFOOD PLATTER \$150

Fresh local prawns, Natural oysters, salt & pepper calamari, battered fish bites, Spanish Mussels, potato cakes, tartare & cocktail sauces

AUSSIE PLATTER \$90

Sausage rolls, mini pies, quiche, Mini Parmis, chicken wings, crumbed meatballs, selection of sauces

YUM CHA PLATTER \$90

Dim sims, spring rolls, pork wontons, chicken karaage, prawn crackers, selection of sauces

VEGETARIAN PLATTER \$80

Quiche, spring rolls, crumbed camembert, fried arancini, halloumi, garlic bread, selection of sauces

PIZZA PLATTER \$90

Margherita, meat lovers, garlic bread, chips, sauces

GRAZING, DESSERT BOARDS

Grazing Station is an indulgent display of Australian and European cheeses, cured meats, dried and fresh fruit, olives, crackers dips and breads

ANTIPASTO + GRAZING STATION 18PP - MINIMUM 25 GUESTS.

DESSERT + CANDY STATION 16PP - MINIMUM 25 GUESTS.

Menu is subject to seasonal change.

Please advise of any dietary requirements.

SUBSTANTIAL CANAPES \$8EA

(Hand held)

MINI CHEESEBURGERS

cheese, pickle, burger sauce

MINI PULLED PORK SLIDERS

Jus dip

GREAT NORTHERN BATTERED FISH

chips, tartare

LEMON & HERB CHICKEN SKEWERS (GF)

POKE BOWL, (GF,DF,VG)

V = VEGETARIAN VG = VEGAN CBV= CAN BE VEGETARIAN
DF = DAIRY FRIENDLY GF = GLUTEN FRIENDLY

Packages & More

HIGH TEA PACKAGE

A high tea is a wonderful way to celebrate the birth of a baby, hen's day, Mother's Day or a special get together with girlfriends or families. Designed to serve either for morning or afternoon tea, or as a light supper served family shared style.

ASSORTED MUFFINS, PASTRIES & FRESHLY BAKED SCONES WITH JAM & CREAM

BARISTA COFFEE, A SELECTION OF TEAS, & FRESH ORANGE JUICE INCLUDED.

\$20 PER HEAD – MINIMUM 20 GUESTS

Add an additional \$10 per person for a glass of Prosecco or Mimosa on arrival for your guests.

OFFSITE CATERING

We deliver to you for your next luncheon, birthday, dinner party or corporate event.

Let our friendly and professional staff bring the best to you while you sit back relax and enjoy freshly cooked food from our talented chefs.

UPGRADES

BESPOKE COCKTAIL ON ARRIVAL

for an additional \$15pp - Minimum order of 20.

CAKEAGE

Cut & serve your cake individually to your guests with fresh cream, Ice cream \$5pp

BEVERAGE OPTIONS

BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function

Set Menu

2 COURSES \$65 PER HEAD

3 COURSES \$70 PER HEAD

Fresh warm bread rolls served on arrival.
Our Set menu is served at alternate drop which is an old favourite.

Individually plated meals are delivered to each guest at alternate drop.

ENTRÉES - SERVED AT ALTERNATE DROP

Forest mushroom Bruschetta with caramelised onion, feta, parsley, drizzled with a balsamic glaze (V)

Caprese graze, cherry tomato, mozzarella cheese, balsamic, basil, pesto olive oil & sourdough (VEG)

Smoked salmon Potato rosti, crème fresh dill (GF, CBV)

MAINS - SERVED AT ALTERNATE DROP

Thousand guineas 150 day grain fed Rump, roasted potato, broccolini, jus (GF)

Queensland catch of the day, Mussel cream, broad beans, dill oil (GF)

Lamb shank, creamy mashed potato, green beans, ragu jus

Pumpkin & leek risotto, blue cheese, cherry tomato, spinach, pine nuts (GF, VEG)

DESSERTS - SERVED AT ALTERNATE DROP

Palm Cove pavlova, kiwi fruit, strawberries, berries, crème anglaise, fresh cream

Warm chocolate and walnut brownie, fresh cream (GF)

Ploughman's Board – Brie, blue cheese, olives & dried fruits, house made dip & lavoush



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Get in touch!

HAVE Q'S? WE'VE GOT A'S

DROP US AN ENQUIRY VIA THE QR BELOW, AND OUR
INCREDIBLE TEAM WILL BE IN TOUCH.



QR NOT WORKING? HEAD TO
PALMCOVETAVERN.COM.AU/FUNCTIONS

WEBSITE NOT WORKING? ... WE'LL FIRE MARKETING.