

FUNCTION PACK

PALM COVE
Tavern





Welcome to Palm Cove Tavern

Set in the lush tropical gardens of Far North Queensland and just moments from iconic Palm Cove Beach, Palm Cove Tavern is the perfect place to celebrate life's most memorable moments. Whether you're planning a wedding, an engagement party, a milestone birthday, a relaxed recovery day, or a corporate function, our venue offers versatile spaces designed to suit every style of event.

Accommodating up to 200 guests standing or 60 seated, our spaces blend coastal charm with a laid-back tropical atmosphere, ideal for both locals and holidaymakers looking to celebrate in paradise. With flexible packages to suit all budgets and a team dedicated to bringing your vision to life, hosting your next event has never been easier.



At Palm Cove Tavern, every celebration feels like a holiday

Surrounded by palms, fresh breezes, and relaxed coastal energy, our venue creates the perfect backdrop for unforgettable gatherings from beachy inspired weddings to sun-soaked engagement parties and casual post-wedding recoveries.

Enjoy great food, refreshing drinks, and friendly service while you soak in the tropical atmosphere. Whether you're planning an intimate get-together or a lively party, our team is here to tailor the experience, making sure your event flows seamlessly so you can focus on celebrating.

Where good vibes meet tropical charm, your next memorable moment begins right here in Palm Cove.



MAIN BAR

Centrally positioned between the Sports Bar and our main dining area, the Main Bar offers a cool, inviting indoor space perfect for escaping the tropical heat while staying connected to the venue's lively atmosphere. It's an ideal spot for socialising with friends, hosting casual celebrations, or giving your guests a relaxed place to mingle throughout your event.

Standing: 60



ALFRESCO DECK

The Alfresco Deck offers a breezy, covered, relaxed outdoor setting complete with a misting system to keep guests cool. A large screen adds versatility for sports or event visuals, and the adjoining kids' play area makes it ideal for family-friendly functions. Whether you're planning a birthday, wedding reception, engagement, or any social celebration, this covered deck is available day or night and can be customised with packages to bring your event vision to life.

Seated: 60

Standing: 120



BEER GARDEN

Surrounded by lush greenery and towering palms, the Beer Garden captures the essence of tropical Palm Cove. This outdoor space is perfect for birthdays, wedding receptions, engagement parties, or casual social gatherings. With a covered area to keep you dry during tropical showers and availability day or night, seven days a week, it offers flexibility and atmosphere in equal measure. Tailored packages are available to suit your event needs.

Seated: 50

Standing: 100



Platters

AUSSIE PLATTER | 115

selection of beef sausage rolls, beef party pies, mini quiche & variety of sauces

SEAFOOD PLATTER | 110

calamari, battered fish, coconut prawns, chips & tartare sauce | M

ASIAN PLATTER | 75

samosas, vegetable spring rolls, pork shao mai, and a variety of sauces | LD

VEGAN PLATTER | 90

croquettes, samosas & dumplings with a variety of sauces | LD, VG

PIZZA PLATTER | 55

3 kinds of pizza, garlic bread

WING PLATTER | 75

3kg chicken wings, carrots & celery sticks, ranch dip

FRESH PRAWN PLATTER | 130

1kg Australian tiger prawns served with cocktail sauce, lemon & parsley | LD, LG, A

GLUTEN FRIENDLY PLATTER | 110

pumpkin arancini, leek & mushroom pies, and gluten free pizza | V, VGO

ANTIPASTO PLATTER | 115

a selection of salami, ham, chorizo, smoked cheddar, red pepper, mixed olives, fetta, pickled onions & Turkish bread

SPRING ROLL PLATTER | 100

vegetable spring rolls served with soy sauce & sweet chili sauce | LD, V, VGO

BROWNIE PLATTER | 140

warm chocolate brownie served with chocolate fudge sauce | LG, V

FRESH FRUIT PLATTER | 65

fresh seasonal fruits | LD, LG, VG

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin | A – Australian | I – Imported | M – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.
Menu is subject to seasonal change. Please advise of any dietary requirements



Substantial Canapes

\$10 EACH

MINI CHEESEBURGERS

cheese, pickle, burger sauce

MINI PULLED PORK SLIDERS

jus dip

GREAT NORTHERN BATTERED FISH | M

chips, tartare

LEMON AND HERB CHICKEN SKEWERS | GF

POKE BOWL | GF, DF, V

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Set Menu

2 COURSES \$65 PP | 3 COURSES \$75 PP

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, M)

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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CORPORATE PACKAGES

\$20 PER HEAD | MIN 20 GUESTS

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.

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.

Cakeage

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

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BEVERAGE OPTIONS

Standard

2 HRS 46PP | 3 HRS 59PP | 4 HRS 72PP

WINE

MR MASON SPARKLING CUVÉE BRUT NV
DOTTIE LANE SAUVIGNON BLANC
HEARTS WILL PLAY ROSE
HENRY & HUNTER SHIRAZ CABERNET

BEER

GREAT NORTHERN ORIGINAL
GREAT NORTHERN SUPER-CRISP
XXXX GOLD
XXXX GINGER BEER

SELECTION OF SOFT DRINKS & JUICE

Premium

2 HRS 57PP | 3 HRS 72PP | 4 HRS 84PP

WINE

MR MASON SPARKLING CUVÉE BRUT NV
ALPHA BOX & DICE TAROT PROSECCO NV
VIVO MOSCATO
DOTTIE LANE SAUVIGNON BLANC
LOST WOODS CHARDONNAY
HEARTS WILL PLAY ROSE
BERTAINE ET FILS ROSE
SOUTH ROCK SHIRAZ
HENRY & HUNTER SHIRAZ CABERNET

BEER

GREAT NORTHERN ORIGINAL
GREAT NORTHERN SUPER-CRISP
XXXX GOLD
XXXX GINGER BEER

SELECTION OF SOFT DRINKS & JUICE

Spirits

ADD FOR AN ADDITIONAL \$28PP

Add our spirit package to a beverage package of your choice.

Minimum of 50 people.

SPIRITS

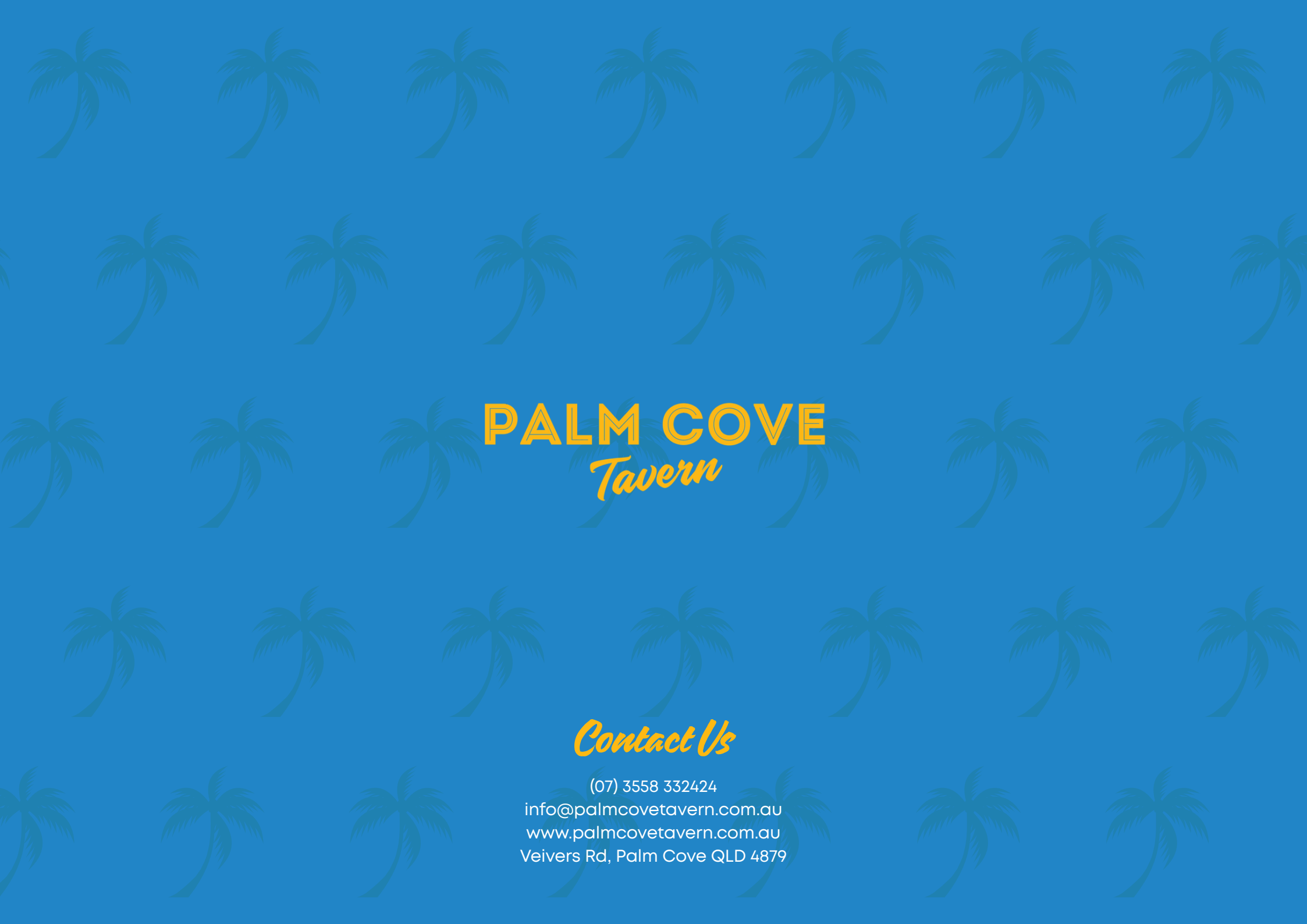
SMIRNOFF VODKA
JOHNNY WALKER RED LABEL SCOTCH
GORDONS GIN
JACK DANIELS WHISKEY
BUNDABERG RUM

Cocktails

ADD FOR AN ADDITIONAL \$17PP

Available to add to any beverage package.





PALM COVE *Tavern*

Contact Us

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