

**COVE** TAVERN

*Functions Package*



# Front Room

Excl. hire	Cocktail	Seated	Private Music	Wheelchair Access	Priv. bar + amenities	TV
✓	60	50	✓	✓	✗	✓





# Café



Excl. hire	Cocktail	Seated	Private Music	Wheelchair Access	Priv. bar + amenities	TV
X	60	50	✓	✓	X	✓



# Gaming Lounge



Excl. hire	Cocktail	Seated	Private Music	Wheelchair Access	Priv. bar + amenities	TV
✓	40	✗	✗	✓	✗	✓



# Front Bar



Excl. hire	Cocktail	Seated	Private Music	Wheelchair Access	Priv. bar + amenities	TV
✓	300	200	✓	✓	✓	✓

# Set Menu

2 Courses \$40 | 3 Courses \$45

## Entrée (Choice of)

Shared antipasto plates of local cured meats, cheese, pickled vegetables, toasted flat bread & dip  
House-made Swiss brown mushroom, truffle & mozzarella arancini, served with truffle aioli (v)

## Main (Choice of)

Chicken ballotine stuffed with semidried tomato, spinach & basil served with herb mashed potato & creamy garlic sauce (gf)

Slow roasted lamb shoulder served with roast potatoes & rich gravy (gf)

Crispy skinned Atlantic salmon with fresh salad, rice, & Japanese inspired mirin dressing

250g Porterhouse cooked medium rare, served with chips & red wine jus (gf)

Thai beef salad, with thinly sliced prime beef, nam jim dressing & fresh coriander (vgo)

Pan fried gnocchi tossed with mushroom & truffle ragu (v, vgo)

## Dessert (Choice of)

Sticky date pudding served with ice cream & butterscotch sauce

Nutella brownie served with double cream & house-made hot fudge sauce

*\*images for illustration purposes only*

*gf - gluten free, v - vegetarian, vg - vegan, o - option available*



# High Tea

Hosting a bridal shower, baby shower or birthday? Why not try our high tea parties!  
\$49pp includes a glass of bubbles on arrival and bottomless tea and coffee

## Sample Menu

Finger sandwiches, chicken and avocado, curried egg

Pork and chorizo sausage rolls with tomato relish

Beetroot and goats cheese tartlets

Grandma's scones with double cream, danish butter and house made jam

Chef's macarons

Taro cake with cream diplomat

Yuzu cheesecake

\*menu subject to change



# Platters

\$19 per person choice of 4 platter selections + chips and garlic bread.

\$26 per person choice of 6 platter selections + chips and garlic bread.

\$32 per person choice of 8 platter selections + chips and garlic bread.

House-made dips, toasted flatbread & vegetable crudité \$45

Salt & pepper squid \$50

Angus beef sliders (15) \$90

Mushroom & truffle arancini (20) \$55

Wedges \$35

Asian selection (60) \$50

Sushi (30) \$60

Bakery selection (36) \$90

Peri Peri chicken skewers (24) \$90

*\*images for illustration purposes only*





# Price List

## Front room and café:

Day	Price
Monday	\$500 (\$50 deposit)
Tuesday	\$800 (\$100 deposit)
Wednesday	\$800 (\$100 deposit)
Thursday	\$800 (\$100 deposit)
Friday	\$1000 (\$150 deposit)
Saturday	\$1000 (\$150 deposit)
Sunday	\$500 (\$50 deposit)



## Gaming Lounge

Day	Price
Sunday - Thursday	\$500 minimum spend
Friday and Saturday	\$800 minimum spend

## Front Bar

Day	Price
Sunday - Thursday	\$1000 minimum spend
Friday and Saturday	\$2500 minimum spend

# TERMS & CONDITIONS

## BOOKING CONFIRMATION

Your tentative booking is held for 14 days only. To confirm your booking we require a signed copy of the function reservation form along with the specified deposit. Tentative bookings, without a deposit made within 14 days will be cancelled without consultation. Deposits will be held until the conclusion of your event & can be deducted from your final account. If the minimum spend is not met, the difference will be charged as room hire. For set menus no individual payments will be accepted and the total bill will be issued upon the completion of the function.

## CANCELLATION

In the unfortunate event that a confirmed function is cancelled or transferred to another date, the following conditions apply:

28 days prior or more - full deposit refund  
21 days prior - 50% deposit refund  
10 days or less - no deposit refund

## MINIMUM SPEND

Minimum spends apply to all rooms & areas. They are for the total food & beverage spend at your function, not including room hire fees. If your function does not reach the specified amount, the hotel may apply a surcharge to reach the required amount.

## FINAL NUMBERS & PAYMENT

Final numbers and full payment is required 7 days prior to the event date. If for unforeseen circumstances, the numbers must be altered after this time there will be no refund for any cancellations and charges will be rendered for late inclusions. Any additional charges from the function must be settled on the day/night of the event via cash or credit card. Personal cheques are not accepted. Prices are subject to change without notice.

All menu selections must be made 10 days prior to your function. Menu items may change slightly due to seasonal requirements.

## DELIVERY / PICK-UP OF GOODS

Any personal items left for a function such as photo albums / boards must be clearly labelled with the function's name and date of the event. The Cove Tavern will not be held liable for any loss or damage of any goods or equipment. Goods must be picked up within 24 hours after the event finish time.

## STYLING & DESIGN

We are happy to assist with the decorations for functions such as decorations for an additional cost. Or decorations can be brought in and we can assist in decorating your function.

## ADDITIONAL LINEN

Linen is available upon request. Additional charges will apply. Please consult our functions manager if you have linen requests.

## CAKE, TEA & COFFEE

We are happy for you to provide a cake. However, The Cove Tavern holds no responsibilities for the transport/delivery of your cake should your cake get damaged. If you require this option, please let our Function Manager know at the time of booking. Cake fees apply. A tea & coffee station can be provided for \$2 per person.

## ALLERGIES

Please notify staff of all allergies & dietary requirements at least 14 days prior to your event. Please be aware that while some meals are free of gluten or nuts, there are other food sources used in our kitchen. There may be traces of gluten, nuts or nut oils or food may have been alongside/on machinery that may have products containing gluten/nuts.

## BYO

Wine may be brought into the venue however a corkage charge per bottle applies. No external food is to be brought in to the venue.

## CLEANING & DAMAGES

Any material damage to the hotel, guests property or neighbours will result in forfeit of deposit. This includes damages to any walls or inappropriate fixings. The use of scatters will result in a cleaning charge of \$100. This includes party poppers and confetti balloon.

## DRESS CODE

Management reserves the right to refuse entry in line with the hotel's dress code.

## BEHAVIOUR & UNDER 18's

The Cove Tavern practices the responsible service of alcohol. Hotel management/security reserve the right to eject any individual that is deemed to be intoxicated, misbehaving or behaving in an objectionable manner. Children must be supervised at all times. Please note: due to Liquor Licensing Laws, all minors under 18 years of age must have vacated the venue by midnight or at the venues' discretion.

## LEGAL OBLIGATIONS / DAMAGES

The Cove Tavern holds the clients financially responsible for any damages sustained to the hotel and/or hotel property by the clients, guests or outside contractors prior, during or after the function. The Cove Tavern will not be held liable for any insurance claims against injury, damage, loss of equipment or personal property occurring as a result of the actions of external contractors.

## SECURITY

Security is not provided as standard for your function. We can arrange security for your event and at your own cost. Functions may attract a non refundable security fee if deemed necessary by management, to ensure the safety of function guests, other guests & hotel staff. All 18th birthday functions must have security organised in addition to parental supervision at all times.

## SMOKING

Smoking throughout the venue is prohibited. There are designated areas outside the hotel for smokers.