

A faint, light blue illustration of a palm tree serves as a background for the entire page. The tree's trunk is a simple, slightly curved vertical line extending from the bottom edge towards the center. The fronds are numerous, long, and pointed, radiating outwards from a central point in the upper half of the image, creating a starburst-like effect.

Trinity Beach

FUNCTIONS AND EVENTS

YOUR EVENT, YOUR WAY

Whatever your event, celebrate it in style at Trinity Beach Tavern. Be it a birthday, corporate event, engagement soiree, hens party, or anything in between, we are here to help bring your next celebration to life.

With spaces for 2 to 250 guests and a flexible attitude to suit, reach out to our team to start bringing your event to life today!

The important bits: Please note we have a minimum spend in place on Friday night, Saturday night, and Sunday lunch. Speak with our team today for more details.

GET IN TOUCH



SPACES

THE DECK

Semi private, outdoor area undercover with ocean view



Space Type						
Semi-private	60	100	Y	N/A	N/A	N/A

Lounge Bar

Semi Private area for space bookings, cocktail style

Space Type						
Semi-private	55	70	Y	N/A	N/A	N/A



Vasey Room

Private dining, corporate meetings



Space Type						
Semi-private	12	N/A	Y	N/A	N/A	N/A

FOOD



PLATTERS

(30 pieces)

Grazing-style crowd-pleasers

Each platter is suitable for 8-10 guests

Minimum 5 platter order

Antipasto \$120

Cured Meats, marinated vegetables, olives, cheeses, dips, sourdough

Vegan Grazing Spread \$100

Vegetable crisps, sweet potato croquettes, lavosh, hommus, pickled veg, grapes, dried fruits, olives

Seafood Platter \$160

Fresh local prawns, flash fried calamari, crumbed scallops, battered fish goujons, chips, tartare

Pizza Platter \$95

Italian, margherita, ham & pineapple, chips

Wings Platter \$90

Plain, buffalo & honey soy coated wings

Vegetarian Platter \$95

Spring rolls, arancini, polenta chips, crumbed pickles, garlic bread, dips

Aussie Platter \$90

Mini meat pies, sausage rolls, wings, dips

Fruit Platter \$75

Variety of seasonal fruit from our local supplier

Dessert Platter \$100

Assortment of mini doughnuts, cakes, churros, coulis, chocolate sauce

FOOD



SUBSTANTIAL CANAPES \$9.5 EACH

(Hand Held)

Mini Beef Burger

Cheese, pickles, burger sauce

Mini Mushroom Burger

Relish, rocket, onion ring

Falafel

Hommus, pomegranate, herb oil

XXXX Battered Fish

Seasoned fries, tartare, lemon wedge

Mini Prosciutto Crudo Pizza

Prosciutto, bocconcini, basil, sugo

Chicken Skewer

Cajun grilled, toasted flatbread, hummus

Poke Bowl

radish, rice, tofu, kimchi, soy, spring onion

SET MENU



All courses shared alternate drop.
2 course \$60 | 3 course \$75

ENTRÉE (Select Two)

Salt & Pepper Squid (GF) (DF)
Lime aioli

Small Grazing Plate (GFO)
Cured meats, cheese, house dips, marinated vegetables, sourdough crisp

Beef Carpaccio
Thinly sliced eye fillet, crispy capers, red onion, rocket, parmesan, extra virgin olive oil drizzle

Grilled Watermelon Salad (GF)(DF)(V)
Spinach, rocket, fetta, pepita, cucumber, peas

MAINS (Select Two)

Confit Duck
Maryland duck, soft polenta, green beans, crispy mushroom, red wine jus

250g Rump
Grain feed beef, roast chat potatoes, broccolini, red wine jus

Trinity Chicken
Roast chicken breast, balsamic onions, garlic mash, broccolini, baby spinach, pesto cream sauce

Market Fish
Sweet potato puree, bok choy, edamame beans, soy broth

Pork Belly Porchetta
Spice rubbed pork belly, roast fennel, red apple slaw, burnt carrot puree, jus

Risotto Verde (V)
Arborio rice, garden peas, spinach, fetta, parmesan crisp & fried mint

DESSERT (Select Two)

Sticky Date Pudding (V)
Warm sticky date pudding, butterscotch sauce, whipped cream

Cheesecake (V)
Whipped cream, mint, berries

Pavlova (V)
Mixed berry compote, whipped cream

CONFERENCE PACKAGE



Room Hire in a private function room, WiFi connections, screen, audio facilities, notepads, pens, whiteboard hire, iced water

Half Day \$50pp

Includes tea & coffee, breakfast or plated meal

Full Day \$65pp

Includes tea & coffee, breakfast and plated meal

BREAKFAST

Fresh Fruit

Selection of freshly prepared seasonal fruits

Assorted Danish and Croissants

Selection of freshly baked pastries

Mini Donuts

Jam filled

Granola Yoghurt Pots

tropical fruit

Banana Bread

Freshly baked banana bread, whipped cream, compote

Assorted Muffins

Blueberry, banana, walnut, chocolate

Selection of cakes and tray bakes

PLATED MEAL

250g Rump

Grain feed beef, house salad, chips, red wine jus (LDO, LG)

Barramundi

pan roast Australian Barramundi, roast chat potatoes, sauce romesco, buttered green beans, gremolata (LDO, LG)

Caesar Salad

Cos, bacon, croutons, soft boiled egg, caesar dressing, anchovies, parmesan (LGO, VO)

Fish & Chips

Beer battered fish, chips, salad, lemon wedge, tartare (LDO)

Chicken Schnitzel

350g schnitzel, gravy, lemon, salad, chips

Caponata Fettuccine

Zucchini, capsicum, kalamata olives, capers, chilli, sugo, fresh herbs (LD, VG)

trinitybeachtavern.com.au | (07) 35583326

BEVERAGE



STANDARD BEVERAGE PACKAGE

2hrs - \$45 | 3hrs - \$57 | 4hrs - \$69

House Sparkling, White, Rose & Red wines

3 x Local tap beers

1 x Tap cider

Selection of soft drinks and juice

PREMIUM BEVERAGE PACKAGE

2hrs - \$55 | 3hrs - \$67 | 4hrs - \$80

House Sparkling, White, Rose & Red wines

3 x Local tap beers

2 x Craft tap beers

1 x Tap cider

Selection of soft drinks and juice

DELUXE BEVERAGE PACKAGE

2hrs - \$65 | 3hrs - \$78 | 4hrs - \$90

Full range of tap beer & tap cider

3 x Premium whites

3 x Premium reds

1 x Premium sparkling white

1 x Premium sparkling red

Selection of soft drinks and juice

Bar Tab on Consumption: A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

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

Additional: Minimum of 20 guests for any package option above.

Spirits add on - \$27PP | Cocktails on arrival - \$16pp, in addition to any beverage package.

Beverage Packages must be pre paid to venue 48hrs prior to booking