

Trinity Beach Tavern

FUNCTIONS PACKAGE

YOUR EVENT, YOUR WAY

Celebrate your next event in style at Trinity Beach Tavern. Whether it's a birthday, corporate gathering, engagement soirée, hens party, or anything in between, we're here to help bring your vision to life. With spaces to accommodate 2 to 250 guests and a flexible approach tailored to your needs, our team is ready to make your celebration unforgettable. The details: A minimum spend applies on Friday and Saturday nights, as well as Sunday lunch. Reach out today to discuss your event with our team!



trinitybeachtavern.com.au | (07) 35583326



THE DECK

Enjoy our semi-private, undercover outdoor area featuring stunning waterfront views. This stylish space offers a relaxed atmosphere with the perfect blend of comfort and natural beauty, making it ideal for your next event. Whether you're hosting a small gathering or a special celebration, you'll have the ocean as your backdrop for an unforgettable experience.

CAPACITY

Seated: 60 people

Cocktail: 100 people



LOUNGE BAR

Our semi-private indoor space is perfect for cocktail-style events, offering an intimate yet spacious atmosphere. With stylish decor and ample room for mingling, it's the ideal setting for social gatherings and celebrations. Enjoy the flexibility of this versatile space, designed to make your event memorable and effortless.

CAPACITY

Seated: 55 people

Cocktail: 70 people



VASEY ROOM

Our private dining room offers an exclusive setting for intimate meals or corporate meetings. With a sophisticated and quiet atmosphere, it's designed to ensure privacy and focus, making it perfect for business discussions or special occasions. Enjoy the tailored experience in this refined, comfortable space.

CAPACITY

Seated: 12 people



EVENT SPACES

Trinity Beach Tavern offers three versatile rooms perfect for any event. From intimate gatherings to larger celebrations, we also provide private catering and drinks packages to elevate your experience. Get in touch with our team today to start planning!

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CATERING OPTIONS

PLATTERS

Grazing-style crowd-pleasers. Each platter is suitable for 8-10 guests with 30 pieces.
Minimum 5 platter order

Antipasto \$125

Cured Meats, marinated vegetables, olives, cheeses, dips, sourdough cracker(LGO, VO)

Vegan Grazing Spread \$110

Vegetable crisps, fried corn ribs, falafel, dried fruits, olive, crumbed pickles, crackers (LD, V, VG)

Seafood Platter \$160

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

Pizza Platter \$95

Italian, margherita, ham & pineapple, chips (LGO, VO, VGO)

Wings Platter \$85

Plain, buffalo & honey soy coated wings

Vegetarian Platter \$95

Mushroom arancini, spring rolls, arancini, polenta chips, crumbed pickles, garlic bread, dips (V, VGO)

Aussie Platter \$100

Mini meat pies, sausage rolls, buffalo wings, dips

Fruit Platter \$80

Variety of seasonal fruit from our local supplier (LD, LG, V, VG)

Dessert Platter \$105

Assortment of cakes, mini muffins, marshmallows, strawberries, coulis, cream (V)



CATERING OPTIONS

SUBSTANTIAL CANAPES

\$10 Each,

Mini Beef Burger

Cheese, pickles, burger sauce Mini Mushroom Burger Relish, rocket, onion ring (V, VGO)

Falafel

Hommus, pomegranate, herb oil (LG, V, VG)

Battered Fish

Battered fish, seasoned fries, tartare, lemon wedge

Mini Prosciutto Crudo Pizza

Prosciutto, bocconcini, basil, sugo

Chicken Skewer

Cajun grilled, toasted flatbread, hummus (LGO)

Poke Bowl

Radish, rice, tofu, kimchi, soy, spring onion (LD, LG, V, VG)



CATERING OPTIONS

SET MENU

All courses shared alternate drop.
2 course \$63 | 3 course \$74

ENTREE *Select Two*

Salt & Pepper Squid

Lime aioli (GF, DF)

Small Grazing Plate

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

Beef Carpaccio

Thinly sliced eye fillet, crispy capers, red onion, roquet, parmesan,
extra virgin olive oil drizzle

Grilled Watermelon Salad

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

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

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

Cheesecake

Whipped cream, mint, berries (V)

Pavlova

Mixed berry compote, whipped cream (V)

BEVERAGE OPTIONS

STANDARD BEVERAGE PACKAGE

2-Hour | \$46 per person

3-Hour | \$59 per person

4-Hour | \$72 per person

House Sparkling, White, Rose and Red Wines

3 x Local Tap Beers

1 x Tap Cider

Selection of Soft Drinks and Juice

PREMIUM BEVERAGE PACKAGE

2-Hour | \$57 per person

3-Hour | \$70 per person

4-Hour | \$84 per person

House Sparkling, White, Rose and 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

2-Hour | \$68 per person

3-Hour | \$81 per person

4-Hour | \$94 per person

Full range of Tap Beers and Tap Cider

3 x Premium White

3 x Premium Reds

1x Premium Sparkling Wine

1x 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 - \$28pp | Cocktails on arrival - \$17pp, in addition to any beverage package. Beverage Packages must be pre paid to venue 48hrs prior to booking