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

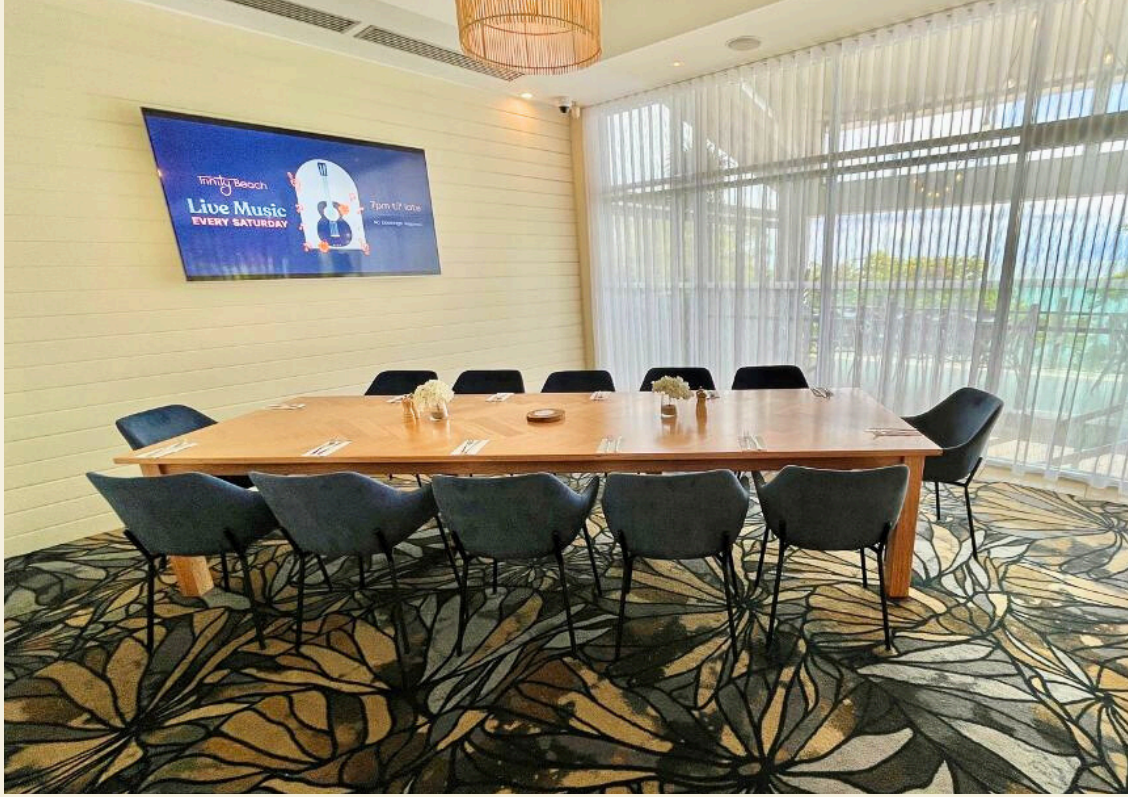
Seated: 55 people
Cocktail: 70 people

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

Breads & Dips $100
3 assorted dips, toasted focaccia, lavosh, vegetable crudites (VG)

Aussie Platter $125
Mini meat pies, sausage rolls, mini quiches, tomato & BBQ sauce, aioli

Kids Platter $80
Calamari, sausage rolls, fish pieces, chicken nuggets, chips, tomato & BBQ sauce (I)

Seafood Platter $145
Coconut prawns, salt & pepper calamari, battered fish pieces, chips, tartare sauce, lemon (M)

Wings Platter $85
Buffalo wings, carrot & celery sticks, ranch dressing (LDO)

Skewers Platter $190
Assorted skewers, dipping sauces (A)

Vegetarian Platter $100
Croquettes, arancini, spinach & ricotta rolls, aioli, tomato relish (V, VGO)

Charuterie Platter $145
Selection of salami, ham, pepperoni, mixed olives, sundried tomato, smoked cheddar, carrot, cherry tomato, dip & crackers (LGO)

Cheese Platter $120
Selection of cheeses, dried apricots, dried figs, fruit (LG,VG)

Sweets Platter $105
Assortment of delicious sweet treats (V)

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.

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)

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BEVERAGE OPTIONS

STANDARD BEVERAGE PACKAGE

2-Hour | $48 per person
3-Hour | $61 per person
4-Hour | $75 per person

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

PREMIUM BEVERAGE PACKAGE

2-Hour | $59 per person
3-Hour | $73 per person
4-Hour | $87 per person

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

DELUXE BEVERAGE PACKAGE

2-Hour | $71 per person
3-Hour | $84 per person
4-Hour | $98 per person

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Pepperjack 'Chef Selection' Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

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