

Functions & Events PACKAGE

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THE BROADBEACH TAVERN

Situated in the heart of Broadbeach, The Broadbeach has undergone an extensive refurbishment.

We offer an array of facilities and entertainment areas for everyone to enjoy.

The Tavern boasts a relaxed and friendly environment ideal for any occasion.

Our function spaces are the perfect areas for any social events; celebrate birthdays, engagements, hens/bucks nights, work parties, Christmas parties, any social occasion.

Contact our friendly staff today.









The Terrace

4 HOUR HIRE

The Terrace allows a mostly private area with glimpses of the ocean and full access to the bar facilities, this is the perfect area to celebrate any social occasion.

HIRE FEES

CAPACITY

Half Terrace - Monday to Thursday Minimum spend - \$1250.00 Friday to Sunday

Minimum spend - \$2500.00

Full Terrace - Monday to Thursday

Minimum spend - \$2000.00

Friday to Sunday

Minimum spend - \$4000.00

Half Terrace - 40 Guests Standing

Full Terrace - 80 Guests Standing





4 HOUR HIRE

In a three quartered circled nook this area is perfect for all types of cocktail parties, with some lounge style seating.

HIRE FEES

CAPACITY

Monday to Thursday Minimum spend - \$1500.00 Friday to Sunday Minimum spend - \$3000.00 50 - 70 Guests Standing

* All Hire Fees are based on a 4 hour period. Extended hire fees can apply. Deck closes at 10pm each day.



Mood Jounge
4 HOUR HIRE

In a three quartered circled nook this area is perfect for all types of cocktail parties, with some lounge style seating.

HIRE FEES

CAPACITY

Monday to Thursday Minimum spend - \$750.00 Friday to Sunday Minimum spend - \$1500.00 25 Guests Standing





COLD PLATTERS

SPREADS & BREADS VE 8 \$70

chef's selection of 4 dips served with garlic flat bread and an assortment of crackers & tortilla chips

VEGETARIAN / VEGAN ANTIPASTI V \$80

a selection of pickled, grilled and raw vegetables, dips, house marinated olives, served with a variation of crusty bread, crackers & tortilla chips

AUSTRALIAN CHEESE (V) \$90

mature cheddar cheese, double cream brie cheese, creamy blue cheese with selection of defied fruits and nuts, grapes, quince paste & crackers

SANDWICH PLATTER (9) \$70

champagne ham & cheese, garlic aioli curried egg, chicken breast and garlic aioli

HOT PLATTERS

MINI BROADY PIES \$95

assortment of mini pies, beef & red wine, spiced lamb, chicken and leek served with tomato relish

MINI BROADY SAUSAGE ROLLS \$95

pork & fennel, gourmet beef, spinach and feta served with tomato relish

THE VEGAN BOARD VE \$95

pumpkin & chickpea roll, cauliflower roll, wild leek & spinach pie

YUM CHA BOARD 🛞 \$120

coconut prawns, vegetable spring rolls, dumplings, gyoza, wontons and money bags served with dipping sauces & condiments

RIBS & WINGS (9) \$120

chipotle spiced BBQ pork ribs, spicy buffalo chicken wings, teriyaki chicken wings, ranch dressing, kewpie mayo with chips & onion rings

SLIDERS 888 \$120

your choice of 2 slider options, served with chips, onion rings, tomato sauce

Mini Cheese Burgers - brioche slider bun, tomato sauce, beef patty, cheese, pickles

Pulled Pork - brioche slider bun, chipotle BBQ pulled pork, slaw

Buttermilk Fried Chicken - brioche slider bun, ranch, slaw, hot sauce

BBQ Jackfruit - brioche slider bun, BBQ jackfruit, slaw, mayo

SKEWERS \$120

satay beef served with spicy peanut sauce, Moroccan lamb koftas with tzatziki sauce, peri peri chicken with ranch dipping sauce

DESSERT PLATTERS

SEASONAL FRUITS VE 3 \$70

a selection of seasonal cut and chilled fruits, served with coconut yoghurt

THE COOKIE JAR \$90

our 'Broady' shortbread surfboard, chocolate and vanilla yoyo's, florentine cookies, Italian biscotti and macarons

BROADY DESSERT BOARD (%) \$120

chef's selection of 4 bite size petit fours and cakes served with condiments

BROADY BOARD BY THE METRE

\$280 (10 - 20PAX)

cold meats (prosciutto, pepperoni, ham off the bone, chorizo) specialty cheese (vintage cheddar, creamy blue vein & camembert)

dips (beetroot hummus, balsamic oil & avocado salsa)

olives (kalamata, green and stuffed)

vegetables (sun dried tomatoes, carrot and cucumber)

assorted nuts, fresh seasonal and dried fruits, water crackers, sourdough, grissini sticks

PERSONALISED BEVERAGE PACKAGES AVAILABLE













