FUNCTION PACK

FERRY ROAD
TAVERN

WELCOME TO FERRY ROAD TAVERN

A Gold Coast classic venue built for great food, cold drinks and effortless events. Whether you're planning a birthday bash, engagement, corporate function or casual celebration, our flexible spaces and welcoming team ensure a seamless, stress-free experience.

From intimate gatherings to lively parties, Ferry Road Tavern delivers the perfect blend of atmosphere, service and modern hospitality.





FUNCTION ROOM

If it’s a well-run function that you’re in search of, then look no further than Ferry Road Tavern. We provide expert advice in the planning, delivery and completion of your special event. Our experienced functions team are all looking forward to making your dream event run smoothly.

Hosts up 70 cocktail style and is fully equipped with private bar, projector, private toilets’ and amazing staff.

SPACE TYPE						
PRIVATE	55	70	-	Y	-	-

PLATTERS

CHARCUTERIE BOARD $ 100
Selection of Hungarian salami, prosciutto, sliced ham, brie, blue cheese, vintage cheddar, dried fruits, sliced breads and crackers, dippers

FROM THE PACIFIC $100
Fresh Australian prawns, salt and Szechuan calamari, battered fish, prawn twisters, prawn gyoza, dippers (ld)

AUSSIE AUSSIE AUSSIE $90
Selection of sausage rolls, pies, quiches, dippers

WINGS 'N' WEDGES $85
Crispy chicken wings in hot sauce, battered potato wedges, dippers

MEAT GRAZING PLATTER $100
Cheese Kransky, pork belly, chicken wings, chimichurri beef skewers, mortadella, garlic bread, dippers

VEG ORAMA $90
Vegetable spring rolls, vegetable dim sum, vegetable samosa, vegetable quiche, garlic bread, dippers (v)

SANDWICHES $100
Chefs selection including vegetarian. 50 piece (vo, vgo)



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

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.

CANAPES

MINIMUM 20 GUESTS

4 PIECES $20 PER PERSON
6 PIECES $28 PER PERSON
8 PIECES $34 PER PERSON

Duck & Plum Spring Roll, hoisin

Classic shrimp cocktail (lg)

Beef Skewer, chimichurri (lg)

Roasted cauliflower Arancini, truffle aioli (v)

Pulled Wagyu Taco, Pico de Gallo, guacamole, sour cream

Mini Bruschetta, Pico de Gallo, bocconcini (v, lgo)

Beef Slider, caramelised onion, cheddar, burger sauce (lgo)

Lamb Kofta, mint yoghurt (lg)

Chicken Satay Skewer, roasted peanuts (lg)

Falafel, riata, dukkha (v, vgo)

Cheeseburger Spring Roll, mustard aioli



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SET MENU

2 COURSE $48 per person
3 COURSE $61 PER PERSON

ENTREE

Salt & Szechuan pepper calamari, papaya salad, aioli, lime

Karaage Chicken, pickled ginger, wakame, edamame, roasted sesame dressing, sriracha, kewpie

Mushroom arancini, napoli, rocket and shaved parmesan (v)

Bruschetta, sour dough, cherry tomato, olives, Persian fetta, olive oil, balsamic glaze, basil (v)

Duck and plum spring rolls, hoi sin, watercress salad

MAINS

Oven roasted rosemary infused lamb rump, roasted root vegetables, lemon potatoes, mint salsa

Slow cooked pork belly, crackling, truffled cauliflower puree, roasted Kipfler potatoes, sauteed broccolini

250gm rump steak mb2+, rustic chips, café de Paris butter, broccolini, red wine jus

Crispy skinned Humpty Doo barramundi fillet, peperonata , crispy chats, salsa verde, charred lemon cheek

QLD pumpkin curry, Thai coconut pumpkin curry, chickpeas, green bean, roasted capsicum, pita bread (vg, lgo)

DESSERTS

Churros, cinnamon suagr, salted caramel and chocolate sauce

Sticky date pudding, butterscotch sauce, salted pretzel, vanilla icecream

Vegan mud cake, berry compote

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BEVERAGE PACKAGE

STANDARD BEVERAGE PACKAGE

2 hours $48
3 hours $61
4 hours $75

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

Corona, XXXX Gold, Heineken Zero
James Squire 150 Lashes, 5 Seeds Apple Cider

Selection of soft drinks & juice

PREMIUM BEVERAGE PACKAGE

2 hours $52
3 hours $64
4 hours $76

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Mandoleto Pinot Grigio
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Devils Corner Pinot Noir
Heartland Spice Trader Shiraz

XXXX Gold, Furphy Refreshing Ale, James Squire 150 Lashes
Pale Ale, Hahn Premium Light, Somersby Apple Cider

Selection of soft drinks & juice



BEVERAGE PACKAGE

DELUXE BEVERAGE PACKAGE

2 hours $59
3 hours $73
4 hours $87

Alpha Box & Dice 'Tarot' Prosecco NV
Chandon Brut Rose NV
821 South Sauvignon Blanc
Mandoleto Pinto Grigio
Paloma Riesling
Amelia Park 'Trellis' Chardonnay
Bertaine & Fils Rose
Devils Corner Pinot Noir
Marques de Tezona Tempranillo
Heartland 'Spice Trader' Shiraz

All Tap Beer, 5 Seeds, XXXX Gold

Selection of soft drinks & juice

BEVERAGE UPGRADES

Cocktails On Arrival
$15 per person, in addition to any beverage package.

Spirit Add-On
All function packs, minimum of 20 guests for any set menu / canape package / beverage package as above.
All functions packs minimum of 50 guests for spirits add on - $25 per person flat rate.

Bar Tab
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 they can purchase throughout your function.



CONTACT US

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