

# 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 to 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 \$ 145**

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

## **FROM THE PACIFIC \$120**

Fresh Australian prawns, salt and Szechuan calamari, battered fish, prawn twisters, prawn gyoza, dippers (ld, m)

## **AUSSIE AUSSIE AUSSIE \$125**

Selection of sausage rolls, pies, quiches, dippers

## **WINGS 'N' WEDGES \$85**

Crispy chicken wings in hot sauce, battered potato wedges, dippers (ld)

## **MEAT GRAZING PLATTER \$145**

Cheese Kransky, pork belly, chicken wings, chimichurri beef skewers, mortadella, garlic bread, dippers (ld)

## **VEG ORAMA \$115**

Vegetable spring rolls, vegetable dim sum, vegetable samosa, vegetable quiche, garlic bread, dippers (ld, v)

## **ORIENTAL \$85**

Dim sims, spring rolls, pork wontons, chicken karaage, prawn crackers, selection of sauces (m)

## **PIZZA \$100**

Margherita, meat lovers, garlic bread, chips, sauces

## **SANDWICHES \$85**

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  
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.



# CANAPES

MINIMUM 20 GUESTS

**4 PIECES \$28 PER PERSON**

**6 PIECES \$38 PER PERSON**

**8 PIECES \$46 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 \$67 per person**

**3 COURSE \$78 PER PERSON**

## ENTREE

### **SALT & SZECHUAN PEPPER CALAMARI**

aioli, lime (ld, lg, i)

### **KARAAGE CHICKEN**

pickled ginger, wakame, edamame, roasted sesame dressing, sriracha, kewpie (ld)

### **CAULIFLOWER ARANCINI**

truffle mayo, parmesan (v)

### **BRUSCHETTA**

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

### **DUCK AND PLUM SPRING ROLLS**

hoisin Sauce, asian Herb (ld)

## MAINS

### **OVEN ROASTED ROSEMARY INFUSED LAMB RUMP**

roasted root vegetables, lemon potatoes, mint salsa (lg)

### **SLOW COOKED PORK BELLY**

crackling, cauliflower puree, roasted Kipfler potatoes, sauteed broccolini (lg)

### **250GM RUMP STEAK MB2+**

rustic chips, café de Paris butter, broccolini, red wine jus (lg)

### **CRISPY SKINNED HUMPTY DOO BARRAMUNDI**

fillet peperonata, crispy chats, salsa verde, cherrred lemon cheek (lg, a)

### **QLD PUMPKIN CURRY**

Thai coconut pumpkin curry, chickpeas, green bean, roasted capsicum, pita bread (ld,lg)

## DESSERTS

### **STRAWBERRIES & CREAM**

strawberry mousse, macerated strawberries, biscuit crumble lg, v

### **WARM CHOCOLATE BROWNIE**

cookies & cream ice-cream (v)

### **CRUSHED CHOCOLATE HONEYCOMB**

Sticky date pudding salted pretzel caramel, ice cream (v)

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# BEVERAGE PACKAGE

## STANDARD BEVERAGE PACKAGE

2 hours \$42

3 hours \$54

4 hours \$66

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 \$62

3 hours \$74

4 hours \$86

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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