



SOCIAL EVENTS



WELCOME

TO THE ALCOTT LANE COVE SOCIAL EVENTS



The Alcott is the perfect place for your next social event! Our unique function spaces are designed to be modern and creative, with premium catering and flexible packages. Our events team will work with you to cater towards your individual needs, ensuring that your social gathering, birthday, milestone occasion, wedding or sporting event will be a success! With our range of AV equipment, experienced team, and commitment to creating a memorable experience, the Alcott is perfect in helping create a memorable experience.

Catering from 30 - 200 people, our dedicated events team will take care of everything, from delicious Mediterranean-inspired food, awesome cocktails, AV, and function setup.

We have 3 wonderful event spaces available for hire! Our spaces are spacious and have all the amenities you need to make your event a success.



SOCIAL SPACES



THE SIROCCO

The Sirocco, located on Level 1, is our largest function space and caters up to 110 people seated or 200 cocktail style. Suited for engagements, birthday celebrations, social gatherings, and large-scale events.



THE SORRENTO

The Sorrento located on Level 1, is perfect for intimate functions up to 30 people.



THE DINING ROOM

Located on the Ground Floor of the venue, the Alcott Dining Room is a light & airy space with access to outside seating. Perfect for a stylish cocktail style event of up to 60 people.

Minimum spend & room hire applies

BITES & BOWLS



BITES

\$6 EACH

FRIED KATAFI PRAWNS

with tomato & olive salsa *nf*

CUCUMBER ROULADE

with crab, lemon & chive mayonnaise *nf gf*

MUSHROOM & TRUFFLE ARANCINI

with black garlic aioli *nf v*

PESTO GOATS CURD &

CAPSICUM TARTLET

v

POTATO PANCAKE

with smoked salmon, capers, crème fraîche,
lemon & dill *nf*

HOUSE-MADE PORK, MORCILLA, ROSEMARY 'SAUSAGE ROLL'

with spiced tomato pickle *nf*

WATERMELON & FETTA

JAMON SKEWER

gf df nf

BARBEQUED RANGERS VALLEY & WAGYU BEEF SKEWER

gf df nf

SPINACH & MANCHEGO

CROQUETTES

v nf

FETTA & ROAST GARLIC CROSTINI

with paprika & slow baked tomato *v nf*

BOWLS

\$10 EACH

RED WINE BRAISED BEEF CHEEK

with gremolata & paris mash *gf nf*

TEMPURA CAULIFLOWER

with smoked paprika, red onion &
harissa yoghurt *v nf*

RICOTTA & PARMESAN DUMPLINGS

with spiced tomato *v*

RISOTTO

with Forest Mushrooms & Parmesan *v*

ROAST PUMPKIN

with almond, chickpeas, Persian fetta
& tahini yoghurt *v gf*

SLIDERS

\$8 EACH

MINI ANGUS BEEF SLIDER

with cheddar, tomato, pickles & herb mayonnaise *nf*

PULLED PORK

with avocado & pickled red onion *nf*

GRILLED CHICKEN SLIDER

with tomato, cheese & paprika mayo *nf*

HALLOUMI SLIDER

with pesto, tomato & pickled red onion *v*

ALCOTT PACKAGES

\$38^{PP}

5 Bites + 1 Slider

\$48^{PP}

4 Bites + 2 Sliders + 1 Bowl

Minimum order of 30 per item

gf= gluten free/ df= dairy free/ nf= nut free/ v=vegetarian/ vg=vegan



LIGHT GRAZING PLATTERS



ANTI-PASTO SHARE BOARD - \$80

grilled eggplant & capsicum, scorched pickled onions, red sauerkraut, pickles, parmesan, bocconcini, salsa verde & lavosh *v*

MEAT SHARE BOARD - \$90

jamon, sopressa salami, morcon grande, pancetta, quince & pickles, lavosh *nf*

CHEESE BOARD - \$95

international cheeses, quince paste, dried fruits, wafers & lavosh *v nf*



SLICED SEASONAL FRUIT BOWL - \$55

watermelon, pineapple, pink grapefruit, kiwi fruit, strawberries, navel orange, grapes *gf df v vg*

Each platter caters for 10 pax

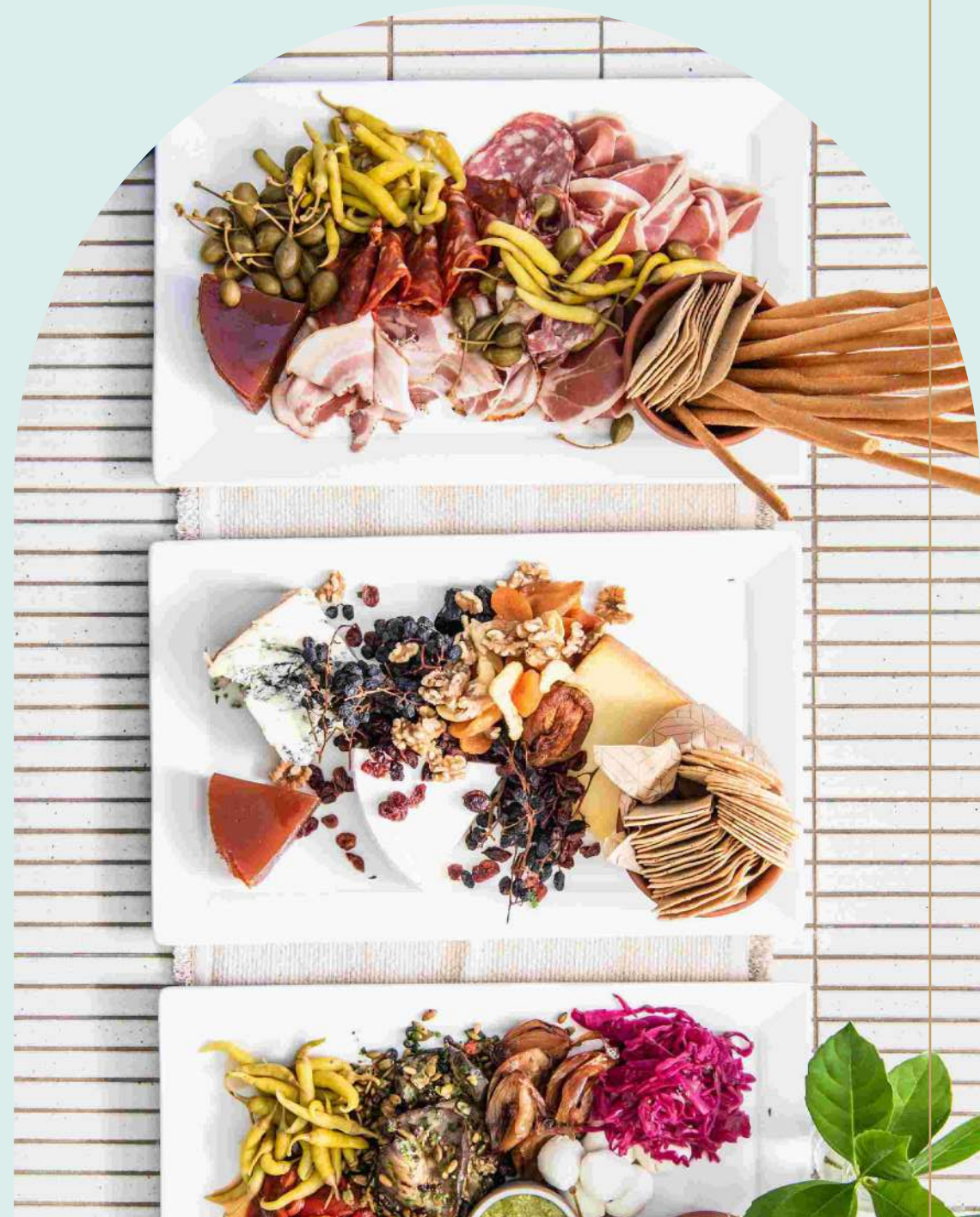


TABLE SHARE MENU

2 COURSE \$68^{PP}

SHARED ENTRÉES

MUSHROOM & TRUFFLE ARANCINI
with black garlic aioli *v nf*

**SPINACH & MANCHEGO
CROQUETTES** *v nf*

TEMPURA CAULIFLOWER
with smoked paprika, harissa yoghurt &
caramelised vinegar *v nf*

ANTIPASTO MEATBOARD *df gf*

DENI LATTERIA BURRARA
with crisp caper, green olive & herb dressing *gf v nf*

MARINATED OLIVES
with crusty bread, extra virgin olive oil
& balsamic *df v*

SHARED MAINS

GRILLED FREE-RANGE CHICKEN
with grilled corn kernels, green olives & harissa
roast potato salad *gf nf*

WHOLE ROAST RUMP CAP
with pea puree, sauteed mushrooms & garlic,
& red wine jus *gf nf*

WHOLE BBQ SNAPPER
with spiced tomato, chilli & coriander
dressing *gf nf*

ROASTED QLD PUMPKIN
with chermoula marinade, chickpeas, pinenuts,
currants & tahini yogurt *v gf*



DESSERT

ADD ON FOR \$15^{PP}

Choose one

VANILLA BEAN PANNA COTTA
with biscotti, pistachio praline, fresh berries & double cream

FLOWERPOT TIRAMISU TOPPED
with chocolate soil *v*

Served individually

Minimum 30 pax

gf= gluten free/ df= dairy free/ nf= nut free/ v=vegetarian/ vg=vegan



THE ALCOTT EXPERIENCE

2 COURSE \$75^{PP} | 3 COURSE \$85^{PP}

TO START

Choose two

MUSHROOM & TRUFFLE ARANCINI

with black garlic aioli *v nf*

TEMPURA CAULIFLOWER

with smoked paprika, harissa yoghurt & caramelised vinegar *v nf*

HUON HOT SMOKED SALMON

with cos heart, pickled radicchio, beetroot & Fetta *gf nf*

SPANISH JAMON

with quince, guindilla chilli, caper berries & grilled sourdough *nf*

MAINS

Choose two

PAN-FRIED TASMANIAN SALMON

with wilted greens, pine nuts, chilli & paprika butter

WHOLE ROAST RUMP CAP

with pea puree, sauteed mushrooms & garlic, & red wine jus *gf nf*

GRILLED FREE-RANGE CHICKEN

with grilled corn kernels, green olives & harissa roast potato salad *gf nf*

RANGERS VALLEY BLACK FLANK MB 3+

with celeriac puree, char'd broccolini, parmesan & truffle butter *gf nf*

GRILLED LAMB LOIN

with baked ricotta, marinated red peppers, polenta chips, olives & basil *gf*

DESSERT

Choose two

FLOWERPOT TIRAMISU

topped with chocolate soil *v*

SELECTION OF LOCAL CHEESES

with grapes, quince & lavosh *v*

VANILLA BEAN PANNA COTTA

with biscotti, Pistachio Praline, fresh berries & double cream

Minimum 30 pax. Serve as an alternate drop.



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SOMETHING SWEET



DESSERT CANAPES

\$6 EACH

LEMON CURD & MERINGUE TARTLET

CINNAMON SPICED CHURROS
with warm chocolate ganache

NUTELLA POP ROCK & COCONUT TRUFFLE

DOLCE LECHE
with chocolate & hazelnut bites

FRENCH TOAST
with pistachio & berries

CAKE SUPPLIER

Jade Driver

coastalcakedesigns@gmail.com

 @coastalcakedesigns



