

THE
ALCOTT
LANE COVE

1853
1927
1920
2018

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 2 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.

Minimum spend & room hire applies

CANAPES



BITES

\$6 EACH

PRAWN SPRING ROLLS
with lime, sweet chilli sauce *nf df*

VEGETARIAN ARANCINI
with aioli *nf v*

MINI BEEF PIES
with tomato relish *nf*

SMOKED SALMON BLINI
lemon, cream and capers *nf*

**PORK AND FENNEL
SAUSAGE ROLL**
with tomato relish *nf*

**BOCCONCINI, BASIL AND
TOMATO SKEWER**
with balsamic glaze *gf nf v*

**GRILLED BEEF AND
CAPSICUM SKEWER**
with chimichurri *gf df nf*

ASSORTED MINI QUICHES
nf

SUBSTANTIAL

\$10 EACH

CHICKEN SATAY SKEWERS
with satay sauce *gf df*

CHEESEBURGER SLIDER
with mustard and ketchup *nf*

PULLED PORK SLIDER
with slaw and chipotle mayo *nf*

FISH AND CHIPS
with lemon and tartare sauce *nf df*

GRILLED LAMB KOFTA SKEWER
with cucumber yoghurt and lemon *nf gf*

**GRILLED PRAWN AND
CHERRY TOMATO SKEWER**
with chimichurri *nf df gf*

MUSHROOM AND GREEN PEA RISOTTO
with semidried tomato and parmesan *v*

SWEET BITES

\$6 EACH

PORTUGUESE TART *nf v*

CHOCOLATE BROWNIE *v*

BERRY AND LEMON CURD TARTLETS *v*

LAMINGTON BITES *v*

Minimum order of 30 per item



ALCOTT PACKAGES

\$42^{PP}

4 Bites + 2 substantial

\$46^{PP}

3 Bites + 3 substantial

\$50^{PP}

4 Bites + 3 substantial

LIGHT GRAZING PLATTERS



ANTI-PASTO SHARE BOARD • \$100

a selection of marinated grilled vegetables and olives , sliced cured meats , pickles and relish with hummus and grilled bread

CHEESE BOARD • \$95

a selection of cheeses, quince paste, dried fruits, crackers & lavash v

GRILLED BREAD & DIPS • \$80

flat bread, lavash & sour dough with a trio of seasonal dips

CRUDITE & DIPS • \$80

sliced raw vegetables with a selection of dips and salsa *gf df v*
vg



SLICED SEASONAL FRUIT PLATTER • \$70

sliced seasonal melons , fruit and berries *gf df v vg*

Each platter caters for 10 pax

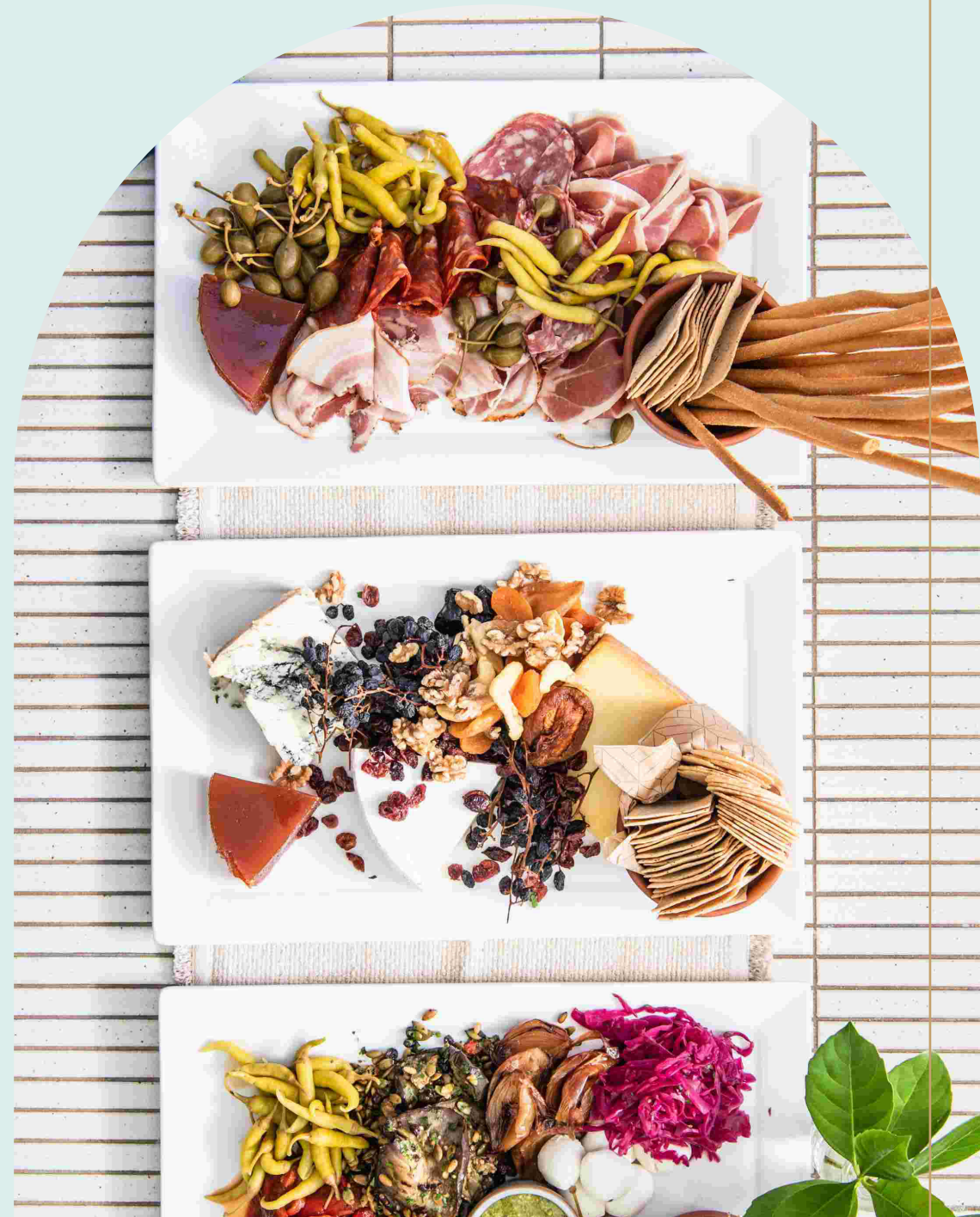


TABLE SHARE MENU

2 COURSE \$68^{PP}

SHARED ENTRÉES

MUSHROOM & TRUFFLE ARANCINI
with garlic aioli *v nf*

BROCCOLI, QUINOA & CRANBERRY SALAD
with cucumber, pepita seeds, dried cranberry, lettuce, parsley, tomato with a green goddess dressing. *vg df nf gf*

ANTIPASTO BOARDS
a selection of marinated grilled vegetables and olives, sliced cured meats, pickles and relish with hummus and breads

SHARED MAINS

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

SLOW COOKED LAMB SHOULDER
with roast vegetables, tzatziki sauce and red wine jus *gf nf*

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

ROCKET, PEAR AND PARMESAN SALAD, BALSAMIC REDUCTION
v nf gf

DESSERT

ADD ON FOR \$15^{PP}

Choose one

TOBLERONE CHOCOLATE MOUSSE
v

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

ARANCINI

with parmesan cheese and garlic aioli *v nf*

WAGYU BRESALOA

with beetroot, carrot puree, croutons, truffle paste & olive

SMOKED SALMON SALAD

with cos and radicchio lettuce, cucumber, citrus and Fetta *gf nf*

INDIVIUDAL MEZZE

with lamb kofta, hummus, flatbread, tabouleh, marinated vegetables

MAINS

Choose two

PAN-FRIED TASMANIAN SALMON

with saute baby corn, zucchini pasta, cauliflower, green beans with ginger & chilli Verde, grilled lemon

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*

WILD MUSHROOM & GARLIC RISOTTO

with crispy parmesan wafer *gf v nf*

DESSERT

Choose two

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.



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

BEVERAGES

BEVERAGE PACKAGE

2 HOURS **\$45PP**

- House Red, White, Rose & Sparkling

3 HOURS **\$55PP**

- House Draught & bottle beer
- Soft drink & juice

FUNCTION COCKTAILS

\$15 EACH

Choose one of our function cocktails, to be the drink of the night at your event!

**Drinks list available on request*

BAR TABS

Bar tabs can be prepaid at the time of booking or set up on the day of your event. These can include a pre-selected range of beverages or open up a bar tab to the value of your choice.

NON-ALCOHOLIC OPTIONS

MOCKTAILS*

**Please select from our standard beverage menu*

\$10 EACH

TEA & COFFEE STATION

Coffee & Assorted Teas **Minimum 10pax*

UNLIMITED \$3PP

SOFT DRINK PACKAGE

Assorted soft drink & juice

2 HOURS \$15PP

3 HOURS \$20PP

*Price per person. Minimum 30 guests. *Please be aware that products and prices are subject to change without prior notice. *All guests must be on the same beverage package.*

PREMIUM BEVERAGE PACKAGE

2 HOURS **\$55PP**

- All standard package inclusions
- Premium White, Red & Rosé

3 HOURS **\$65PP**

- All Draught & Bottle Beer

DRINK TICKETS

\$10 PER TICKET

Each ticket is valid for one of the following:

- Glass of House Red, White or Sparkling
- Schooner of Local Draught Beer
- Soft Drink or Juice

**Drink tickets cannot be returned or refunded once purchased*



