

FUNCTION PACKAGES

TROVE

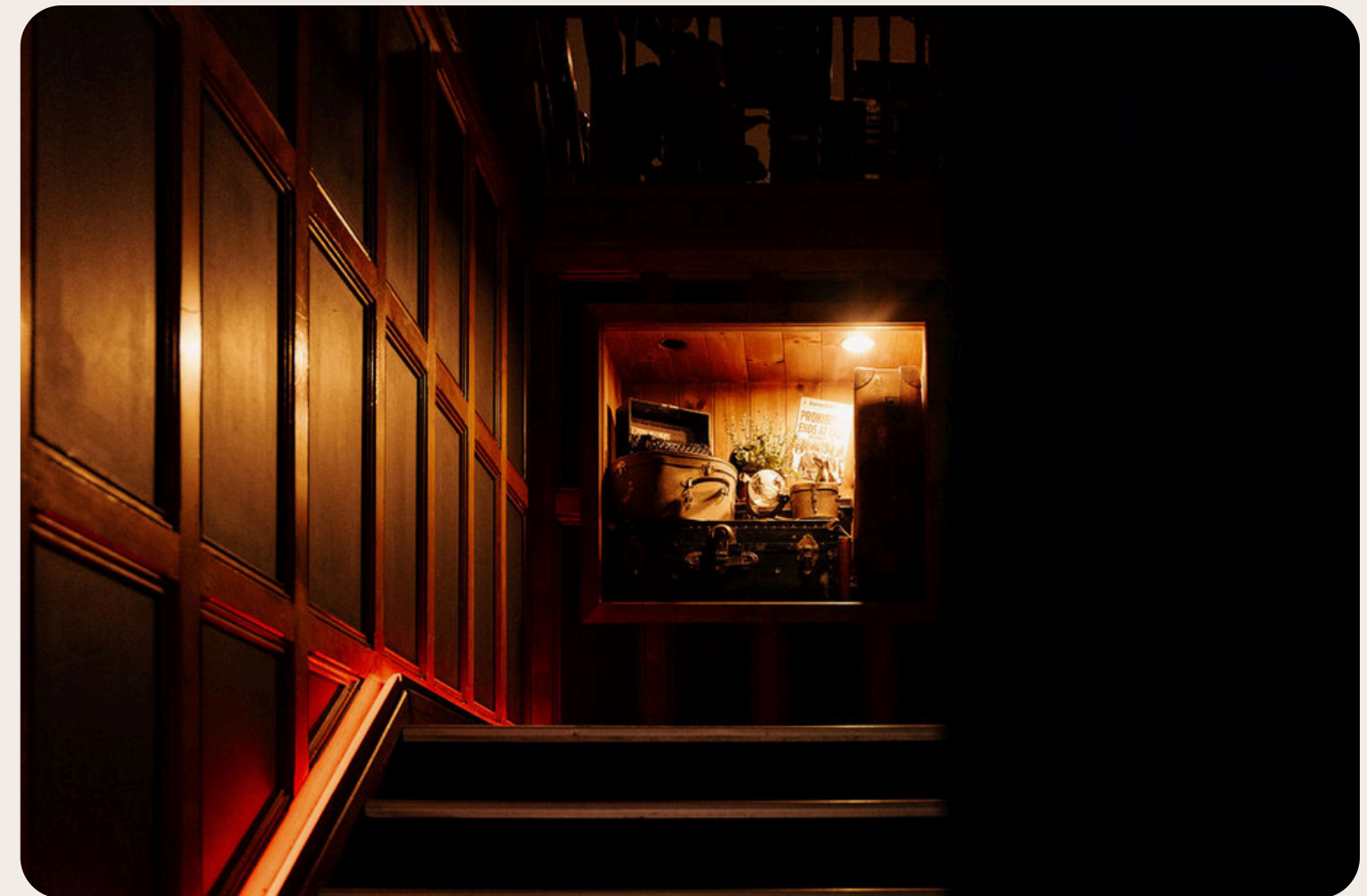
"Every Sip Tells a Story"

175 George St
Above Irish Murphy's

@trovecocktailbar

WELCOME TO TROVE COCKTAIL BAR

Discover an upmarket yet inviting atmosphere where every occasion is celebrated with style and warmth. At Trove, we blend the sophistication of a premium cocktail bar and dining experience with the approachable charm of a locally sourced ingredients. Whether you're planning a corporate function, an intimate luncheon, or a grand celebration, our versatile venue and attentive team are here to bring your vision to life.



MAKE YOUR EVENT UNFORGETTABLE

At Trove, we believe in creating experiences that are as unique as you are. Let our team handle the details, from personalised menus to custom décor, ensuring that your event is nothing short of extraordinary.



TROVE *Spaces*



EXCLUSIVELY TROVE

Elevate your next event with exclusive access to an entire level of Trove Cocktail Bar. Indulge with your guests while enjoying a private bar, open-air balcony, and dedicated amenities, all within a beautifully curated space designed for unique occasions and events.



88



180



TROVE Spaces



THE VELVET ROOM

Step into The Velvet Room, a semi-private space that effortlessly blends exclusivity with atmosphere. Featuring velvet furniture with curtains that can be drawn for an intimate experience or opened to connect with the venue's energy. Whether you're hosting a celebration, corporate gathering, or something in between, The Velvet Room can be tailored to suit.



60

A full DJ setup is also available for an additional fee, perfect for those wanting to dial up the party.



TROVE *Spaces*



THE LIBRARY

The Library Room is a stylish retreat for intimate celebrations and relaxed gatherings. This semi-private space features plush seating and double doors that lead to a breezy balcony, creating a seamless flow between indoor comfort and open-air charm.



TROVE *Spaces*



GALLERY ROOM

The Gallery Room is a refined and versatile space, ideal for intimate dinners, private meetings, or elegant cocktail gatherings. With a statement communal table, subtle lighting, and an in-built TV, it offers a seamless balance of sophistication and practicality.



12



25



PACKAGES

Canapés

3 pieces \$18pp

5 pieces \$28pp

7 pieces \$38pp

Minimum 15 people

Kangaroo Skewer (GF)

Marinated kangaroo loin, capsicum, Spanish onion, harissa sauce

Crocodile Skewer (GF)

Saltbush & pepperberry crocodile, cherry tomato, olives

Tomato Caprese Skewer (GF, V)

Cherry tomato, bocconcini, basil, balsamic glaze

Salt & Pepper Squid (GF)

Lightly dusted squid, served with aioli

Pumpkin Arancini (VGN)

Pumpkin arancini with sweet chilli mayo

Smoked Kangaroo Crostini (DF)

Wattleseed pastry, pepperberry chutney, bush tomato gel

Finger Lime Ceviche Spoon (GF, DF, VGN)

Snapper or watermelon ceviche, coconut, coriander, finger lime pearls

Native Herb Blini (VGN)

Lemon myrtle cashew cream, charred corn, micro herbs

Mini Lamb Koftas

Served with bush tzatziki

Bush-Spiced Beef Slider (DF, GFO)

Grass-fed Angus, bush BBQ glaze, charred onion, bush herb slaw

Lemon Myrtle Chicken Slider (GFO)

Southern-spiced free-range chicken, lemon myrtle aioli, native slaw, brioche bun



PACKAGES

Dining Menu

ALTERNATE DROP

2 courses \$65pp

3 courses \$75pp

Pre-order is available, but must be received 72 hours prior to the function date.

ENTRÉE

Salt & Pepper Squid (GF, DF)

Lightly dusted squid with aioli

Smoked Venison Tartlet

Wattleseed pastry, pepperberry chutney, bush tomato gel

Kangaroo Skewer (GF, DF)

Marinated kangaroo loin, capsicum, Spanish onion, harissa sauce

Roasted Pumpkin & Native Greens Salad (DFO, V)

Slow-roasted pumpkin, Danish feta, toasted pepitas, warrigal greens, lemon myrtle vinaigrette

MAIN

Free-Range Chicken Supreme (GF, DF)

Sous-vide chicken breast, native basil & lemon myrtle sauce, roasted kipfler potatoes, broccolini

Grilled Snapper (DF, GFO)

Pan-seared snapper fillet with crushed potato, seasonal asparagus, Veracruz-style salsa

150g Grass-Fed Sirloin (GF, DF)

Cooked to preference, with truffled sweet potato fries, seasonal greens, smoked tomato chutney

Roasted Cauliflower Steak (GF, DF, V)

Char-grilled cauliflower with smoky red pepper romesco, toasted macadamias, roasted kipfler potatoes

DESSERT

Wattleseed & Macadamia Brownie (V)

Rich fudgy brownie infused with wattleseed, topped with toasted macadamias, Davidson plum coulis

Lemon Myrtle Cheesecake (V)

Lemon myrtle-infused cheesecake with native finger lime gel, blueberry compote

Finger Lime & Coconut Rice Pudding (VGN, GF)

Creamy coconut rice pudding with zesty finger lime pearls, toasted coconut flakes



PACKAGES

Platters

Bush Botanica Board \$170

Charcuterie \$170

Earth Table Antipasti \$165

Bushfire Bread & Dips \$60

Minimum 10 people

Bush Botanica Board (GFO, VGN0)

Native fruits, roasted nuts, cheeses, seeded crackers

Charcuterie

Prosciutto, salami, bresaola

Earth Table Antipasti (VGN)

Macadamia pâté, charred veg, native hummus, saltbush dukkha

Bushfire Bread & Dips (V, VGN0)

Assorted breads, pepperberry hummus, beetroot labneh

ADD ON:

\$40 Hand Cut Potato Fries (gf, df)



PACKAGES

Beverage



STANDARD PACKAGE

2 hours: \$44pp

3 hours: \$67pp

4 hours: \$89pp

All Tap and Bottled Beer

Sparkling

- Redbank Emily by Redbank Brut Cuvee - King Valley, VIC
- Redbank Emily by Redbank Prosecco - King Valley, VIC

White Wine

- Marty's Block Sauvignon Blanc - South Australia
- Pitchfork Chardonnay - Margaret River, WA
- Haha Pinot Gris - Hawkes Bay, NZ

Rosé

- La Vieille Ferme Cotes du Ventoux Rosé - Rhone, France

Red Wine

- West Cape Howe Pinot Noir - Mount Barker, WA
- Bleasdale Bremerview Shiraz - Langhorne Creek, SA

PREMIUM PACKAGE

2 hours: \$56pp

3 hours: \$85pp

4 hours: \$110pp

All Tap and Bottled Beer

Sparkling

- Jansz Premium Non Vintage Cuvee - Tasmania
- La Maschera Prosecco - Limestone Coast, SA

White Wine

- Opawa Sauvignon Blanc - Marlborough, NZ
- Heggies Cloudline Chardonnay - Eden Valley, SA
- Mt Difficulty Roaring Meg Series Pinot Gris - Central Otago, NZ

Rosé

- Arc du Soleil - Provence, France

Red Wine

- Saint Clair Marlborough Pinot Noir - Marlborough, NZ
- Yalumba Samuel's Collection Barossa Shiraz - Barossa, SA

ADD SOMETHING SPECIAL

Cocktail On Arrival - \$20pp | Choose a cocktail for your guests on arrival

Cocktail Hour - \$60pp | Enjoy a selection of cocktails from our curated cocktail menu

Spirit Hour - \$28pp | Add a range of pre-selected spirits to your package

Premium Wine Package | Available on request



Terms and Conditions

BOOKING CONFIRMATION & DEPOSIT

Function areas are subject to availability so be sure to book your event in advance to avoid disappointment of missing out. A tentative booking will be held for a maximum of 32 hours. To confirm & secure your booking, a 25% deposit is required. By paying this deposit, you are agreeing to the below terms & conditions.

CANCELLATIONS

We understand that unfortunately some functions are unable to go ahead.

The following conditions apply:

- 7-14 days - 50% deposit refunded
- Within 7 days - deposit forfeited
- Less than 32 hours within event - client will be responsible for paying all catering costs.

Please note - any cancellations in November or December require 30 days notice of cancellation, less than 30 day's notice of cancellation will forfeit your total deposit.

FINAL GUEST NUMBERS & PAYMENT

Final guest numbers as well as beverage/food packages must be confirmed fourteen (14) days prior to the event start date. This is to ensure that all requirements can be organised with sufficient time. All outstanding payments will need to be made fourteen (14) days prior to your event unless otherwise organised with the function manager.

FOOD & BEVERAGE POLICIES

Due to the venue's liquor & food licensing policies, external food (exclusive of cakes) & beverages are not permitted to be consumed on the venue during functions/events.

CAKEAGE

For bookings under 40 people a flat rate of \$40 will apply to all function & restaurant bookings where an external cake is brought in for consumption. This covers basic staff & labour requirements. Groups 40 and above will attract a flat \$55 fee.

RESPONSIBLE SERVICE OF ALCOHOL & MINORS

Due to liquor licensing laws, all staff will implement the Liquor Act 1992 legislation during the event/function. Guests attending events under the age of 18 (minors) must be accompanied by parent/guardian throughout the duration of the event.

PROPERTY DAMAGES & DECORATIONS

Trove does not take responsibility for any items left behind, lost, stolen or damaged during your function. The organiser will also be financially responsible for any damage sustained to the venue should this be a result from a guest of your function. You are welcome to supply decorations for your event with the exception of confetti. Please note, blue tack is not permitted on wallpapers or painted surfaces.

ADDITIONAL EQUIPMENT

All equipment provided by the client must be permitted prior to the event by the functions manager. The venue takes no responsibility for equipment damaged or lost during the event & will take no responsibility should the equipment not be compatible throughout your function.



Contact us

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Follow us on socials

@trovecocktailbar

