



THE  
ALCOTT  
LANE COVE

1953  
1972  
1978  
1980  
1985  
1990  
2015

# SOCIAL EVENTS

CLUB  
GRILL BAR  
TASTY FRESH



# 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<sup>PP</sup>

5 Bites + 1 Slider

\$48<sup>PP</sup>

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**

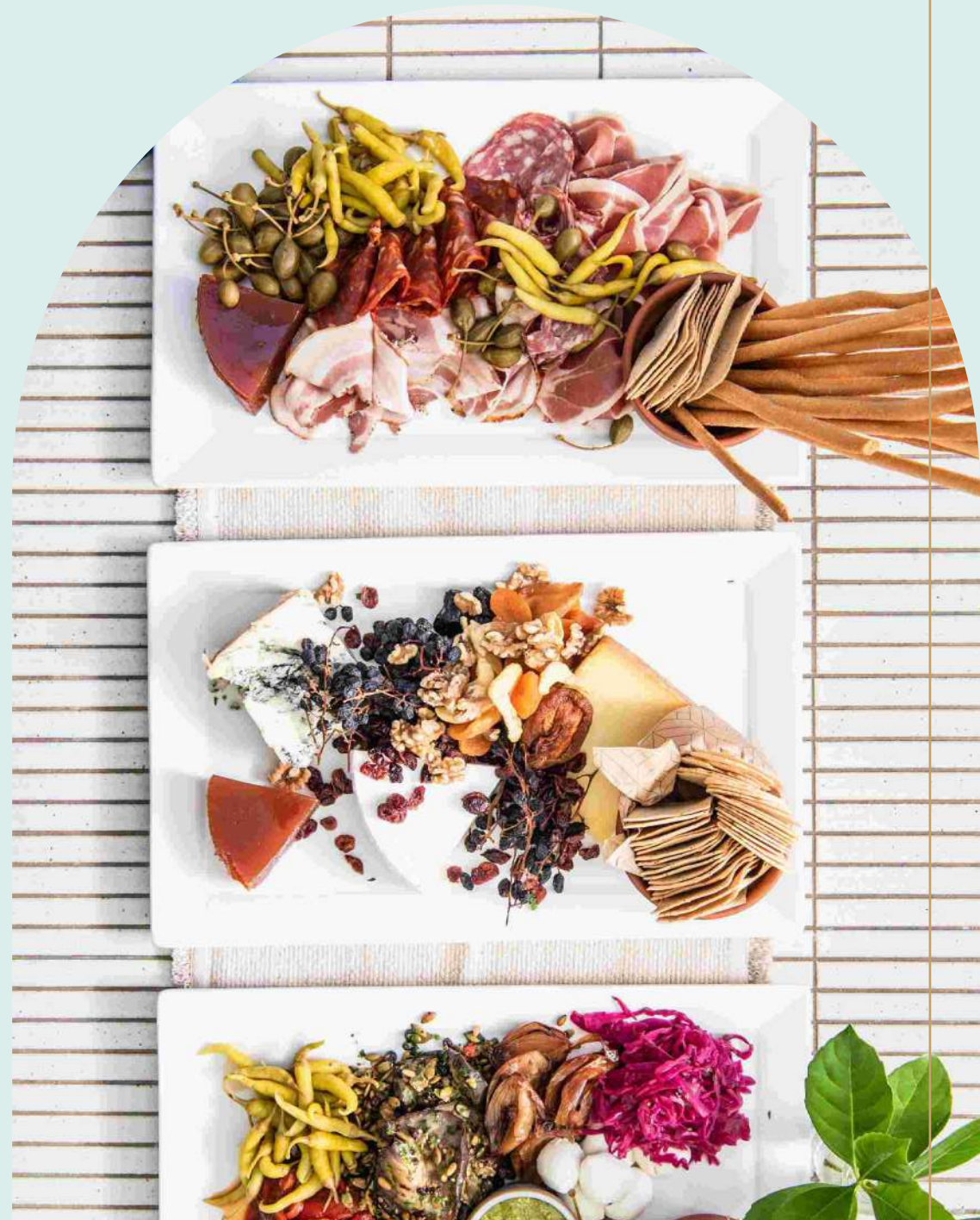
international cheeses, quince paste, dried fruits, wafers & lavosh *v nf*



## **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<sup>PP</sup>

## 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<sup>PP</sup>

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

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# THE ALCOTT EXPERIENCE

2 COURSE \$75<sup>PP</sup> | 3 COURSE \$85<sup>PP</sup>

## 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



