FUNCTION PACKAGES

TROVE

Every Sip Tells a Story

175 George St
Above Irish Murphy's

@trovecocktailbar

Acsend the stairs AND DISCOVER

TROVE

Discover a sophisticated cocktail bar and dining destination in the heart of Brisbane City.

Trove sets the stage for every occasion with exceptional dining, inventive cocktails, and seamless service in a refined, modern space.

From corporate dining and cocktail functions to intimate gatherings with friends, we tailor every occasion to reflect your personal style.

MAKE IT YOURS
With tailored menus, bespoke drinks, and effortless coordination, our team ensures every element of your event is executed flawlessly.

You bring the occasion,
we'll take care of the rest.

TROVE *Spaces*









EXCLUSIVELY TROVE

Elevate your next event with exclusive access to the 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 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.

 10  10

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

Canapé Selection

Our canapé selection is perfect for cocktail-style functions, pre-dinner drinks or relaxed celebrations.

Minimum 10 people

Cold Canapés

BRUSCHETTA CROSTINI $65 | 10 PIECES PER PLATTER
Rosemary salt crostini, salsa cruda di pomodoro and balsamic glaze V | VGN | DF | GFO

WHIPPED FETA CROSTINI $65 | 10 PIECES PER PLATTER
Rosemary salt crostini, spiced almond flakes and chilli honey V | GFO

CHEVRE BALLS $90 | 10 PIECES PER PLATTER
Herbed walnut crumb and lavosh V

TUNA SUSHI BALLS $85 | 10 PIECES PER PLATTER
Avocado, nori, sesame seeds and Japanese mayonnaise DF | GF

TERIYAKI TOFU SUSHI BALLS $85 | 10 PIECES PER PLATTER
Carrot, avocado, nori, sesame seeds, Japanese mayonnaise and teriyaki sauce V | VGN | GF | DF

Hot Canapés

MINI BEEF SAUSAGE ROLLS $70 | 10 PIECES PER PLATTER
Served with caramelised onion relish

PORCINI & TRUFFLE ARANCINI $70 | 10 PIECES PER PLATTER
Truffle aioli and shaved parmesan V

BEEF BRISKET SLIDERS $70 | 10 PIECES PER PLATTER
BBQ pulled brisket, crisp slaw, mixed lettuce, pickles and confit garlic aioli DF

MINI BEEF & RED WINE PIES $75 | 10 PIECES PER PLATTER
Served with spiced tomato relish DF

PORK BELLY BAO BUNS $80 | 10 PIECES PER PLATTER
Sticky Chinese glaze, cucumber, chilli and coriander DF

PO' BOY CHICKEN SLIDERS $80 | 10 PIECES PER PLATTER
Cajun fried chicken, crisp slaw, mixed lettuce, pickles and confit garlic aioli DF

KOREAN CHICKEN BAO BUNS $85 | 10 PIECES PER PLATTER
Sweet and spicy gochujang chicken, cucumber, chilli and coriander DF

FALAFEL SLIDERS $80 | 10 PIECES PER PLATTER
Beetroot hummus, cucumber and mixed lettuce V | VGN | DF

V Vegetarian | VGN Vegan | GF Gluten Free | DF Dairy Free | O Option

Dining Menu

ALTERNATE DROP

2 courses $65pp

3 courses $85pp

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

ENTRÉES

BRUSCHETTA

Toasted ciabatta, feta, fresh salsa cruda di pomodoro and balsamic glaze V

WHIPPED FETA

Warm chilli honey, spiced almond crumb and toasted pita

PORK BELLY BITES

Pommes purée, charred corn, chilli honey and candied lemon GF

DUKKAH PUMPKIN BITES

Hummus, pomegranate and minted coconut yoghurt V / VGN / GF / DF

MAIN

300G STRIPLOIN

Char-grilled to your preference, roasted chat potatoes, whipped feta and finished with chimichurri

MOROCCAN CHICKEN

Mixed olives, cherry tomatoes, lemon, feta and fluffy spiced couscous

PUMPKIN & CHICKPEA DHAL

Toasted coconut, coconut mint yoghurt, micro herbs and fragrant jasmine rice V / VGN / DF

LAMB MEATBALLS

Greek-spiced lamb meatballs, harissa and tomato sauce, crumbed feta, spiced couscous and toasted pita bread

DESSERT

POACHED PEAR

Earl Grey-infused pear, coconut vanilla bean ice cream and granola V / VGN / DF

All items are selected from the current menus and are subject to seasonal availability and change.

V Vegetarian | VGN Vegan | GF Gluten Free | DF Dairy Free | O Option

Platters

Perfect for relaxed functions, grazing and group celebrations.

Minimum 10 people

ESSENTIAL PLATTERS

FRUIT & CHEESE BOARD $140 PER PLATTER
Smoked cheddar, blue cheese and brie, served with crackers, quince paste, cashews, honey, strawberries, dried fruit and grapes V | GFO

CHARCUTERIE BOARD $140 PER PLATTER
Prosciutto, peppered mortadella and sopressa salami, served with crackers, gherkins, marinated olives and cashews DF | GFO



ELEVATED PLATTERS

FRUIT & CHEESE BOARD $190 PER PLATTER
Smoked cheddar, blue cheese and brie, served with crackers, lavosh, quince paste, cashews, honey, strawberries, dried fruit, dark chocolate and grapes V | GFO

CHARCUTERIE BOARD $190 PER PLATTER
Prosciutto, peppered mortadella and sopressa salami, served with crackers, lavosh, gherkins, marinated olives, pickled peppers and cashews DF | GFO

V Vegetarian | VGN Vegan | GF Gluten Free | DF Dairy Free | O Option

Beverage Packages






STANDARD PACKAGE

2 hours: $54pp
3 hours: $77pp
4 hours: $99pp

Select Tap and Bottled Beer

Sparkling

Redbank Emily by Redbank Brut Cuvée, 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: $76pp
3 hours: $95pp
4 hours: $120pp

Select Tap and Bottled Beer

Sparkling

Jansz Premium Non Vintage Cuvee, TAS
La Maschera Prosecco, Limestone CoastSA

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 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 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
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Above Irish Murphy's



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