

THE CAVILL SURFERS | HOTEL | PARADISE

Welcome to The Cavill Hotel, situated on the iconic Cavill Avenue in the heart of the Gold Coast. Whether you're planning a party or event, we've got the perfect spot for you!

At The Cavill Hotel, we pay homage to the rich history of one of Australia's most famed entertainment districts and its founder. But we've also added a modern twist to create a gastropub that appeals to everyone.

Our menu is a delight, offering delicious and comforting dining experiences. We've got an impressive array of beverages to quench your thirst. And if you're feeling lucky, our state-of-the-art gaming lounges are here to add some excitement to your visit.

Come join us and experience the lively and dynamic atmosphere that the Gold Coast is known for.

thecavillhotel.com.au 07 3924 1900



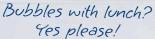


Dining Area

40 - 120

Our Dining Area is the perfect space to host larger functions. Whether you're looking for a sit down meal or cocktail style event, this space offers easy access to the bar and customisable seating options including our centerpiece booth and private seating booth, which can be included.









The Back Bar

10 - 40

Want something more private? You can't go past this more intimate space. You'll have your own private space, next to our island bar, complete with our signature private booth seating on request.



VIP Booth

4 - 6

Great for small groups wanting an intimate space to enjoy a night out or an exclusive area to watch sporting events.





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Main Bar

10 - 110

Our Main Bar area offers high bar set-up, making it the best place for those more casual affairs. The space offers views of Cavill Avenue, with close proximity to our live entertainment. The space can be partitioned for privacy depending on group size.





200 - 400 (Minimum Spend Required)

The Cavill Hotel can be yours for the night! Exclusive venue hire is ideal for large events, weddings, receptions, after parties, Christmas events or brandlaunches. We can tailor our venue, to suit your needs..





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Platters

Bread & Dips @ \$75

3 house made dips, pickles, crudités, rustic bread

\$120 **Antipasto**

Jamon, smoked ham, salami, Australian cheese, dried fruit, crackers, basil pesto, marinated olives, pickles, crostini

Seafood \$140

Fresh prawns, salt & pepper calamari, battered fish, sweet chilli & lime mussels, cocktail & tartare sauces, fresh lemon

Aussie (50 pieces) \$95

Sausage rolls (15), mini pies (15), beef meatballs (20), BBQ & tomato sauces

Yum Cha (40 pieces) \$80

Prawn gyoza, vegetable spring rolls, mini chicken dim sums, BBQ pork buns, prawn crackers, sweet chilli & soy sauces

Vegetarian (30 pieces)

\$100

Mushroom arancini (10), pumpkin & chive quiche (10), fried halloumi (10), garlic bread, tomato relish, fruit chutney

Chicken Wings (30 pieces)

\$85

Southern fried chicken wings, celery sticks, smoky bbq, ranch & hot sauces

Skewers (30 pieces)

\$140

Tandoori chicken skewers (10), lamb kofta (10), halloumi & balsamic cherry tomato skewers (10), sumac yoghurt, tomato relish

Pizza (30 pieces)

\$100

Margherita & meat lovers pizzas, garlic bread

Sliders (10 pieces)

\$75

Choice of either:

Beef patty, caramelised onion, pickles, American cheddar, ketchup, brioche bun; or

Southern fried chicken, aioli, lettuce, tomato, cheddar, brioche bun





Grazing Boxes/ Fork Dishes

\$10 each - Minimum of 15

Salt & pepper squid, lemon, fries, aioli

Buffalo cauliflower, maple, chipotle dipping sauce

Mini dog; frankfurter, American mustard, ketchup, grilled onions, cheddar, fries

Loaded fries; pulled beef, tomato salsa, bacon, cheddar, chives 🛞

Fish & chips; battered fish, fries, lemon, tartare

Gnocchi, braised beef, house Napoli, gremolata, parmesan

Fried chicken, pickles, honey, hot sauce

Loaded nachos; tortilla chips, nacho cheddar, beef chilli, tomato salsa, sour cream, guacamole 🛞 (vegetarian option available)

Risotto; wild mushrooms, mascarpone, crispy leek, parmesan, truffle 🕖 😩











Set Menus

(minimum 20 people)

Select 2 options from each selection. Served as an alternate drop.

Classic

Entrée

Bruschetta; tomatoes, marinated mozzarella, red onions, toasted sourdough, basil, balsamic 🕖

Salt and pepper squid, aioli, lemon 🌘

Prawn cocktail; QLD prawns, mary rose sauce, lettuce cup, lemon spiced avocado puree 🏨

Pork belly, apple puree, onion relish, cider glaze, salted crackling (h)

Main

Braised beef cheek, herby garlic mash, heirloom carrots, rosemary beef jus 🚇

Roasted chicken supreme, potato rosti, buttered broccolini, pan gravy

Pan seared barramundi, smashed chat potatoes, celeriac & fennel remoulade, caper & dill mascarpone 🌑

Potato gnocchi, roasted pumpkin, fetta, crispy sage, toasted seeds (in (vegan option available)

Lamb rump, dijon crushed sweet potato, broccolini, rosemary red wine jus 🏨

Dessert

Lemon curd tart, meringue, Chantilly cream, blueberries, mint

Chocolate brownie, raspberries, pistachio, raspberry sorbet

Vanilla panna cotta, berry compote, strawberries, mint (a)

Sticky date pudding, salted caramel sauce, vanilla bean ice cream

Classic: 2 Course \$49, 3 Course \$59 Luxe: 2 Course \$59, 3 Course \$69

Luxe

Entrée

Wild mushrooms on toast, roasted onion jus, tarragon cream 🕖

Seared scallops, café de Paris butter, gremolata, watercress @

Smoked salmon, whipped cream cheese, cornichon, dill, pickled onions, crostini

Pressed lamb shoulder, hummus, pickled cucumber salsa, pepita crunch

Mains

Beef tenderloin, horseradish mash, onion salsa, crispy leek, beef jus (

Pan seared salmon, cauliflower & leek cream, caper dill potatoes, broccolini, macadamia 🏨

Risotto, wild mushrooms, mascarpone, crispy leek, parmesan, truffle 🕖 🏟

Charred pork loin, double onion crushed potatoes, honey roasted carrots & green beans, romesco sauce (

Dessert

Apple crumble, shortbread crumble, vanilla ice cream 🌸

Banoffee tart, banana, salted caramel, honeycomb, dark chocolate, vanilla cream

Chocolate cake, wafer, almond cream

Pecan pie, caramel, maple, vanilla ice cream









Drink Options

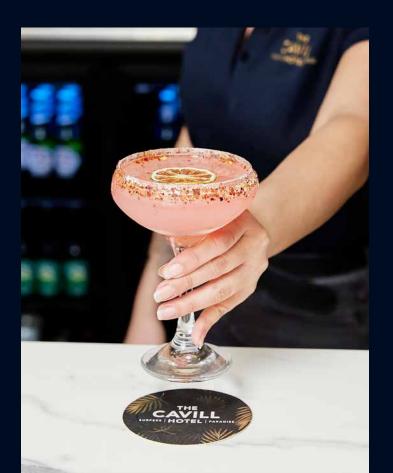
Consumption Bar Tab

Any combination of beer, wine, spirits or cocktails request can be offered on a consumption based tab as an alternative to the below packages.

Minimum spend applies.

Cash Bar

Pay as you go bar service is available.



3 Hours Package - \$55

4 Hours Package - \$75

House draught beer selection

+ House wine (red & white)

Spirit Package Add On

\$15 per person, per hour

*Minimum 20 guests on all drink packages. When selecting a package, please note that all guests must be on the same package.





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