

Celebrations & Events



We at the Coco Gabba, are here to assist you on your event planning Journey!

Our Venue offers Private casual event space at coco lounge and casual seated dining at Coco Gabba Restaurant for your next event.

Capacity 60 Cocktail type (Coco Lounge)
Minimum 25 Guest

PRE ORDERING REQUIRED

PACKAGE INCLUDES

Venue is given exclusively (5 hours) – Venue Charge-\$ 500

Dedicated food and beverage Attendants

Beer on tap / House wines / carbonated drinks
20 % Discount

Bundle Beverage packages can be arranged to your choice.

Select your platters (Minimum 4 platters)

Antipasto & Cheese – Cold Cuts meats/ Marinated olives / Sundried tomatoes/ Camembert Cheddar/Blue / Dates & and Figs Chutney / Crackers-\$ 75

Coco Special – Cauliflower Bites / Caramelized pork belly/ Lemon Pepper Calamari / Duck Spring roll / Crispy chicken wings / platter (8 each / 40 pieces) \$ 100

Dive into the world of Seafood – Battered Fish / Baby Octopus / Squids / Scallops / Coconut prawns – with house-special coconut spicy sauce – (25 Pieces) \$ 150

Kids special – Mini Beef pies / Mini Sausage rolls / Chicken Nuggets / Fish Fingers / crumbed cheese sticks – (25 pieces / 5 each) \$ 80

Sweet Treats (Homemade) – hazelnut Brownies / Mini Sticky Date cake/ Chocolate Mousse (25 pieces) \$ 125

Dietary requirements can be catered to with prior notice.
Entertainment – Can be arranged with an additional Charge

Décor – Do your own (Conditions apply)

T&C apply

FLAVOURS FROM AROUND THE WORLD

Mini Buffet Options – Modern western Buffet / Asian style Buffet
(Up to 75 Guests)

Minimum 30 guest
\$ 45 per person

Venue is given exclusively (5 hours) – \$ 500
Dedicated food & Beverage Attendants

Beer on tap / House wines / carbonated drinks 20 % Discount

Bundle Beverage packages can be arranged to your choice
Entertainment – Can be arranged with an additional Charge

MODERN WESTERN BUFFET MENU

Appetizers (Light Bites)

Smoked Salmon Choux Puffs with Lemon and Dill Cream
Bacon-Wrapped Asparagus (GF)
Bread and Dips (Beetroot Hummus, Whipped Feta Cheese, Pesto (VE)
Mini Pies and Sausage Rolls

Refreshing Salads (Cold)

Caesar Salad
Mediterranean Salad (Chickpeas, Cucumber, Tomatoes, Kalamata Olives) with Feta Cheese (GF)

Main Course (Substantial)

Garlic and Thyme Scalloped Potatoes (GF, VE)
Chicken Breast with Marsala and Creamy Mushroom Sauce (GF)
Lasagna
Braised Beef Cheeks with Tomato base and Horseradish Cream (GF)
Baked Mac and Cheese
Mixed Grill Seafood (Scallops, Prawns, Calamari, Fish) (GF, DF)
Ratatouille (VG, GF, DF)

Desserts

Cheese Platter (Brie,Blue,Cheddar)with crackers,Fruits,Nuts,Fig Chutney,Marinated Olives,Sundried Tomatoes,Cream Cheese Dips and fruit toasts

Classic Tiramisu (Coffee and Chocolate)

ASIAN STYLE BUFFET MENU

Appetizers (Light Bites)

Rice Paper Rolls with Chicken and Vegetables (GF) (DF)
Pork Dumplings (DF)
Vegetable and Chicken Samosas (DF)

Refreshing Salads (Cold)

Chinese Spinach and Peanuts Salad (GF, VG)
Asian Slaw with Crunchy Fried Noodles and Sesame Dressing (VE, DF)

Main Course (Substantial)

Egg and Vegetable Fried Rice (GF, DF)
Chicken Korma (GF)
Black Pork Curry (Sri Lankan Style) (GF, DF)
Mixed Seafood (Mussels, Calamari, Fish, Prawns) with Thai Yellow Curry Sauce (GF, DF)
Crunchy Vegetable Stir-Fry with Oyster Sauce (VE, GF)
Dhal (lentils) Tempered (VG, GF)

Desserts

Watalappan (GF, DF)
Gulab Jamun (Rose Water Berry)