

Celebrations and 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 30 Guest

COCKTAIL TYPE MENU

PRE ORDERING REQUIRED

PACKAGE INCLUDES

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

Dedicated food and beverage Attendants

Bundle Beverage packages can be arranged to your choice.

Entertainment – Can be arranged with an additional Charge

Select your platters (Minimum 5 platters)

Antipasto & Cheese – Cold Cuts meats/ Marinated olives / Sundried tomatoes/ Camembert Cheddar/Blue / Dates & and Figs Chutney / Crackers-\$ 85

Coco Special – Cauliflower Bites / Caramelized pork belly/ Lemon Pepper Calamari / Duck Spring roll / Crispy chicken wings / platter (8 each / 40 pieces) \$ 120

Dive into the world of Seafood - Battered Fish / Squids / Scallops / Coconut prawns with house-special coconut spicy sauce (25 Pieces) \$ 165

Kids special – Mini Beef pies / Mini Sausage rolls / Chicken Nuggets / Fish Fingers / crumbed cheese sticks (25 pieces / 5 each) \$ 85

Sweet Treats (Homemade) – hazelnut Brownies / Mini Sticky Date cake/ Chocolate Mousse (25 pieces) \$ 135

FLAVOURS FROM AROUND THE WORLD

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

Minimum 40 guest \$ 55 per person

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

Dedicated food & Beverage Attendants

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 Potatoes (GF, VE)

Chicken Breast with Marsala and Creamy Mushroom Sauce (GF)

Lasagna

Braised Beef 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

Minimum 40 guest \$ 50 per person

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)

Classic Tiramisu (Coffee and Chocolate)

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