



Functions & Events



The Cove Hotel is an exceptional venue for all types of events, offering a blend of relaxed elegance and stunning waterfront views. With a range of beautifully designed function spaces, it's the perfect location for intimate gatherings, celebratory events, or corporate functions. The venue features a great selection of spaces, each offering unique charm and views of the marina, creating a picturesque backdrop for any occasion.

Guests can indulge in a fantastic menu crafted with fresh, locally sourced ingredients, all served by the hotel's friendly and attentive staff. Whether you're hosting an intimate dinner or a lively event, The Cove Hotel provides the ideal setting with its inviting atmosphere, delectable cuisine, and exceptional service.

The Brasserie

For an intimate dining experience, our sit-down functions are hosted exclusively in The Brasserie, a beautifully styled, candle lit room designed for connection, celebration, and shared moments. This semi-private space offers a cosy, moody atmosphere perfect for long lunches, memorable dinners, and everything in between. The Brasserie comfortably seats up to 16 guests, with a minimum spend of \$1,600.

For larger groups, the experience can be extended onto our Alcove Deck, a stunning outdoor area overlooking the marina. With golden hour views and room for up to 50 guests, this option offers a seamless blend of indoor ambience and open-air charm. The combined space requires a minimum spend of \$4,000.

Let the conversation flow, the candles flicker, and the lake sparkle as the sun sets around you.



Alcove Deck

Bathed in golden hour light and boasting uninterrupted views of the marina, The Alcove Deck is a stunning semi private space perfect for relaxed, sun soaked celebrations or elegant evening gatherings. With sheer curtains that offer soft separation from the rest of the venue, the space feels tucked away while still being open and airy.

A striking feature mural anchors the space a tribute to The Cove and its serene, nautical surroundings adding a unique sense of place and character. The Alcove Deck offers a warm, inviting atmosphere that evolves beautifully from day to dusk.

For larger groups, the Alcove Deck can seamlessly open into The Brasserie, creating a flexible layout with additional seating and a moody, candle lit dining experience that complements the open air charm of the deck.



The Quarterdeck

Make your next event one to remember on The Quarterdeck, where laid back marina charm meets effortless elegance. Set against the stunning backdrop of the marina with boats gently bobbing in the water just steps away our semi private cocktail space offers the perfect setting for any occasion.

Whether you're toasting a birthday, celebrating an engagement, tying the knot, or hosting a stylish corporate event, our flexible spaces can accommodate up to 60 guests in a relaxed, roped off area that still captures the energy of the venue. Think golden hour glow, refreshing drinks, and a picture-perfect setting to celebrate with your favourite people.

Let us take care of the details while you soak up the atmosphere and create memories that linger long after the sun sets.



The Wine Room

Host your next cocktail function in style at The Wine Room a dark, moody and intimate space tucked inside The Cove Hotel. Surrounded by wine displays, timber finishes, and soft lighting, this semi-private section of the restaurant offers the perfect blend of atmosphere and marina side charm.

Designed with high tables, wine barrels, and private access to the bar, it's ideal for birthdays, engagements, weddings, or corporate gatherings with up to 60 guests. The space is roped off from the main restaurant, giving your event an exclusive feel while still being part of the venue's vibrant energy.

Whether it's clinking glasses or sharing stories, every cocktail celebration here is elevated by the warmth and character of the setting.



Function Platters

We offer multiple semi-private spaces to host your cocktail party or any other occasion for up to 60 guests. A minimum spend of \$1750 is required & if minimum spend can't be reached a room hire may apply.

Grazing board of cured meats, nuts, cheese, fruits, dips & bread (agf) \$150

Mini wagyu burgers (24) \$150

Tandoori chicken skewers w minted yoghurt (gf) (30) \$130

Veggie platter of spring rolls, pumpkin arancini, tomato & basil bruschetta (vg) (30) \$120

Prawn & Chorizo skewers w chimichurri (24) (agf) \$150

Fish & Chips baskets w tartare (20) \$135

Lemon Pepper calamari & chip baskets w aioli (agf) (20) \$135

Selection of gourmet pies & sausage rolls (36) \$125

Moroccan salmon skewers w tahini yoghurt (agf) (24) \$150

Oysters w mignonette (30) (gf) \$160

Prawn & Chive dumplings w sweet soy, chili & cilantro (40) \$150

Selection of cheeses & seasonal fruit (agf) \$150

Assorted Petit fours (24) \$125

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan, (gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts



Sit Down Set Course

Available in the brasserie which is a semi-private dining space that caters for up to 16 people with a minimum spend of \$1600. This can also be extended to the alcove deck overlooking the marina for larger groups that can cater for up to 50 people with a minimum spend of \$4000. If minimum spend can't be reached room hire fee may apply.

Menu : 2 course \$70 / 3 course \$80

Alternate 50/50 drop

To Share *(on arrival)*

TRIO OF DIPS
w warm Turkish bread

Entrées

OYSTERS (4pcs)
(natural or kilpatrick) (gf)

PUMPKIN ARANCINI
w aioli (vg,agf)

DUCK SPRING ROLLS
w plum sauce

LEMON PEPPER CALAMARI
w aioli (agf,df)

PRAWN & CHORIZO SKEWERS
w chimichurri (gf)

Mains

CHICKEN SCALLOPINI (gf)
mushrooms, onion, garlic, white wine
& cream sauce w mash potato & broccolini

LAMB SHANKS (gf)
two slow cooked lamb shanks in rich
red wine & rosemary gravy w creamy
mash potato & buttered peas

SALMON FILLET (gf)
grilled atlantic salmon w hollandaise,
sweet potato mash & broccolini

BLACK ANGUS STEAK (gf)
300gm black angus rump served w garlic butter,
duck fat potatoes & sauteed vegetables

ROASTED VEGETABLE LASAGNE (v)
served w garden salad & chips

Dessert

RASPBERRY & PASSIONFRUIT
BOMBE ALASKA (vg)
w mixed berries

STICKY DATE PUDDING
w vanilla ice-cream

SALTED CARAMEL
CHEESECAKE
w double cream

FLOURLESS ORANGE CAKE (gf)
w double cream

DIVINE DOUBLE CHOCOLATE
w double cream

(v) vegetarian, (av) available vegetarian, (vg) vegan,
(avg) available vegan, (gf) gluten free,
(agf) available gluten free, (df) dairy free, (n) nuts

Function Extras

- Cakeage fee \$50
- Lollie Buffet \$5 per head
- Portable TV/Screen with HDMI input
- Clip Chart Stand on request
- Easel stand on request.



Get in touch

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