



CORVO

BAR+KITCHEN

Events & Functions



About Corvo Bar & Kitchen

Corvo is what you choose us to be. Our food offering is best described as seasonal European. Accompanying this is an extensive selection of benchmark wines from across Australia and the world.

Our cocktail menu consists of well executed classic cocktails with a modern twist.

The venue offers a selection of different areas that are perfect for private as well as corporate gatherings of various sizes and occasions. Our team will tailor each event to your specific requirements.

Get in touch with us today to arrange a viewing and let's chat.





Convo Inclusions

Multiple areas for events

Space for groups of 10 to 120

In-house catering

Staff & fully equipped bar

Selection of trendy cocktails & sit down furniture

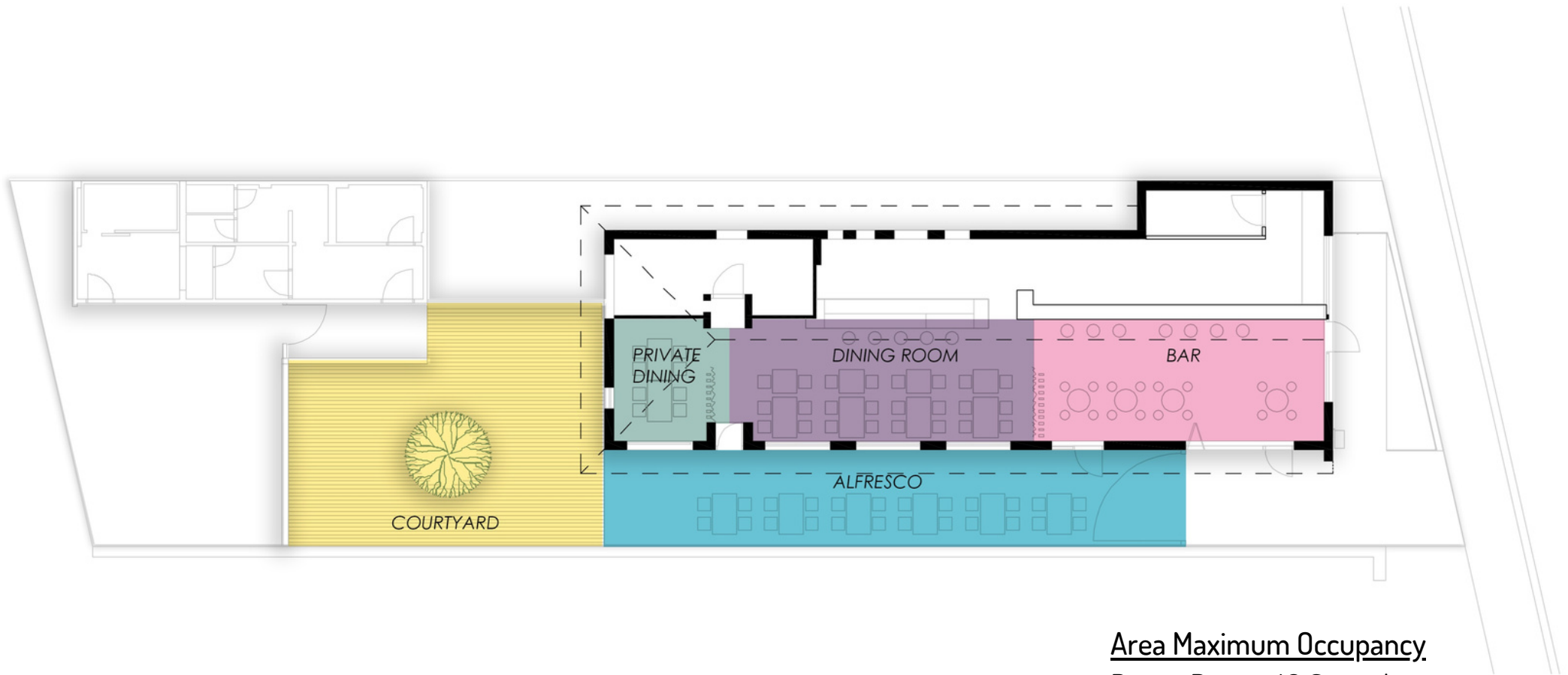
Set up, pack down & cleaning

Highspeed WIFI

Access to great hire rates via our preferred suppliers

*Set up or staff fees may apply if you have additional requirements

Venue Map



Grazing Options

Cheese Table — \$20 per person (minimum 30 guests)

For the cheese lovers out there! A selection of some of the most delicious local and international cheeses as well as a mix of warm breads, lavosh, dried fruits & nuts. A wonderful accompaniment to some bubbles in our courtyard.

Oyster Station — \$54 per doz. (minimum 30 guests)

Kick off your event in style with freshly shucked oysters. It is the perfect addition to your grazing or seated option. Cost includes freshly shucked oysters with accompaniments.

*Chef hire of \$45 per hour required for Oyster Bar

Grazing Table — \$25 per person (minimum 30 guests)

Welcome your guests with something a little special and treat them to delectable house cured and imported meats, a selection of cheeses, pickles, fruit, condiments, crackers and breads. A Corvo classic!

** Breakfast grazing available as a customised option. Please ask our staff.

Additional Substantial Canapes

All \$6.50 per Item

- Mushroom Risotto, Thyme, Aged Parmesan
- Fish Goujons, Hand Cut Frites, Tartare Sauce
- Corvo's Meatballs, Tomato Sugo, Garlic Croutons

** Customised canape packages are possible

Give your event a gourmet yet casual touch with our delicious in house catering option.

This cost covers the set up, supply and pack down of the catering.

All you have to do is turn up and let us do the work!



GROUP SET MENU - 3 COURSES \$85 | WITH DESSERT \$95

TO START - SHARING

Zucchini Fritti, Smoked Paprika
Pan Con Tomate (Tomato Bread)

ENTREES - SHARING

Smoked Salmon, Flash Fried Broccoli, Avocado & Leek Dressing
Thinly Sliced Lamb, Green Peppercorns, Crispy Potatoes
Corvo's Meat Balls, Wood Grilled Bread

MAINS - SHARING

Local Cod, Crushed Potatoes, Pumpkin, Brown Butter
Wood Fired Duck Breast & "Sausage Roll", Pickled Walnut, Garlic Cream

SIDES - SHARING

Green Leaf Salad, Vinaigrette, Shallots, Fresh Herbs

CHOICE OF DESSERTS

Warm 'Cookies & Cream'

or

2 Cheeses, Baguette, Fragrant Chutney

Our Menu changes seasonally and is dependant on availability of fresh produce.

Set Menus

We consider all parties of 8 or more group booking and as such would require either a pre order or alternatively we could offer a slightly reduced fixed price set menu.

**Adjustments can be made to cater for dietary requirements



Corvo Terms & Conditions

QUOTATIONS

Quotations are valid for 7 days from the date of quotation.

To move forward and confirm a booking, a deposit is required, With final payment required seven (7) days prior to event.

CANCELLATION POLICY

In the event of a cancellation, this must be communicated in writing.

Cancellation of a confirmed event results in the forfeiture of the deposit paid. A transfer may be possible at the same value up until 12 months in advance pending availability.

Any cancellation made within zero (0) to four (4) weeks to the event will incur full venue charges.

Reserved food and beverage, along with external hire and/or purchases necessary to produce your event may not be refunded.

FINAL INFORMATION

The guaranteed minimum number of guests is required within seven (7) days prior to the event. A drop in numbers will not be accepted after seven (7) days. Corvo Bar & Kitchen will make every effort to facilitate number increases up until two (2) days prior to your event.

EFT (direct deposit) payments must be referenced in accordance to the tax invoice number. Corvo Bar & Kitchen reserves the right to cancel the booking if no timely payment is received.

PRICING

Prices are based on current and expected cost increases, any change in price will be advised within three (3) months of your event.

All prices are inclusive of GST.

RESPONSIBLE SERVICE OF ALCOHOL

Corvo Bar & Kitchen complies with Western Australian Responsible Service of Alcohol Legislation. Staff may refuse to serve alcohol to any person who they believe to be intoxicated.

Persons under the age of 18 are not permitted to consume alcohol on the premises and must be accompanied by a parent or bonafide guardian to enter.

DAMAGES AND CLEANING

Clients are financially responsible for any damage to the building, furniture, fixtures and fittings prior to, during and after the event caused by the client.

Clients are also responsible for any damage caused by their guests or outside contractors, prior to, during and after the event.

Parking and Venue Access

