



FUNCTIONS AT THE CLOVEY

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WELCOME TO THE CLOVEY

At The Clovey, we are dedicated to bringing your event vision to life. Whether you're planning an intimate gathering, a milestone celebration, or a corporate function, our venue offers the perfect setting to make your occasion truly unforgettable.

Located in the heart of Modbury, The Clovey has been a local icon since 1970. While we remain true to our roots, we've embraced the future with an extensive modern renovation, creating a space that blends classic charm with contemporary elegance. Our newly transformed function spaces cater to any occasion, providing versatility, comfort, and style to suit your unique needs.

Whether you're after a relaxed cocktail-style event, a formal sit-down dinner, or a casual get-together, we have flexible spaces and catering options to suit every requirement. At The Clovey, your event is our priority. Let us take care of the details while you enjoy a stress-free, memorable experience.

Contact our team today to start planning your next function at Modbury's favourite venue!



A photograph of a modern lounge area. In the foreground, there is a curved white table and a matching curved white bench with a light green patterned cushion. The bench has a dark, abstract line pattern. In the background, there are more similar furniture pieces and large windows with arched frames. The floor is made of light-colored wood. The overall atmosphere is bright and contemporary.

OUR SPACES



BEER GARDEN

Venue capacity: 70 people
Room Hire: \$300
Minimum Spend: \$1500

The Beer garden is set amongst greenery and cobble stone walls. This space offers a big screen TV and a retractable roof which makes it ideal all year round. Featuring its own sound system, heating and fans you will have all you need.

Features

AV Facilities (speakers, microphone, Big Screen TV)
overhead music
Heating and Fans
Retractable roof
Fire place



PATIO

Venue capacity: 120 people
Room Hire: \$300
Minimum Spend: \$2000

This large open space provides natural light. The area has an undercover booth space to stay comfortable during your event. This space is our largest outdoor space and features a TV, sound system and of course the perfect greenery for a backdrop to your event.

Features

AV Facilities (speakers, microphone, TV)
overhead music
Heating and Fans
Comfortable booth seating



THE BOOTHS

Venue capacity: 40 people
Room Hire: \$200
Minimum Spend: \$500

Perfect for smaller intimate events. This space boasts of comfort with four spacious cushioned booths that are undercover. Amongst decking and greenery this space also features heating and fans.

Features

Overhead music
Heating and Fans
Comfortable booth seating



KELLY'S ROOM

Seated capacity: up to 180
Standing capacity: up to 400
Room Hire starting From \$300
Minimum Spend Starting from \$1500

The function room is ideal for all formal and cocktail style events. Featuring its own bar and bathrooms you'll have all your needs in one space.

Features

Overhead music
AV Facilities (speakers, microphone, Televisions)
Private bar
Private toilet amenities
Heating and cooling



BEVERAGE PACKAGES



SUBSIDISED

Give your guests discounted drinks with a pre-determined dollar amount your guests will pay and the remainder coming off your minimum spend, pre-selected beverages of your choice.

FULL TAB

A Pre-determined amount is set up and can be used until reached, this can be an open bar or pre-selected beverages can be selected.

PAY ON CONSUMPTION

Guests order and pay for whatever they feel like.

Kelly's room only

A wooden charcuterie board is the central focus, laden with an assortment of foods. In the foreground, there are large wedges of white cheese, some topped with strawberries, and other cheese pieces. Slices of cured meats are scattered throughout. A bowl of dark grapes sits in the middle ground. To the right, a white bowl is filled with bright orange carrot sticks, and another bowl contains green celery sticks. A whole pineapple with its crown of leaves is positioned on the right side of the board. Several slices of rustic bread are also present. The background is a blurred wooden fence, suggesting an outdoor setting.

FOOD PACKAGES

COCKTAIL MENU



GRAZED

By the Clove

\$300

Selection of cured meats, selection of cheese, marinated vegetables, marinated olives & pickles, toasted sourdough, lavish, dried & seasonal fresh fruit, mixed nuts, quince paste, selection of dips & vegetable sticks

COLD CANAPÉS

20 pcs

Dips Platter

served with Toasted Pita & Vegetable Julienne (VEG,VO)

\$70

Mini Bruschetta Platter

tomato, Bocconcini & Basil Pesto (GFO,DFO)

\$70

Assortment of Finger Sandwiches (GFO,DFO)

\$80

Assortment of Wraps

\$80

Fresh Seasonal Fruit

\$80

Smoked Salmon & Cucumber Cups

served with Cream Fraiche (GF)

\$80

Rare Beef Fillet Crostini

served with Fried Capers & Horseradish Cream (GFO, DFO)

\$80

Antipasto

selection of cured meats, marinated vegetable, pickles, marinated olives, toasted sourdough (GFO,DF)

\$90

Cheese Board

selection of cheese, dried & seasonal fresh fruit, mixed nuts, quince paste & lavosh (GFO)

\$90

S.A Oyster Platter

mixture of Kilpatrick, Natural & Baked with garlic cream & cheese (GF)

\$90



HOT CANAPÉS

20 pcs

Vegetarian Spring Rolls served with a Sweet Soy Sauce (DF)	\$70
Mini Pizza Platter topping selections made from our Al la Carte menu (GFO)	\$70
Baked Spinach & Feta Pastries	\$70
Party Pies & Sausage Rolls served with tomato sauce	\$70
Crumbed Cauliflower Nuggets served with plant-based garlic aioli (DF, V)	\$70
Vegetarian Teriyaki Skewers vegetable's skewered with teriyaki sauce (VEG,GF)	\$70
Baked Mini Tarts tomato & ham served with parmesan cheese	\$70
Crumbed Honey & Soy Marinated Chicken served with Kewpie Mayo	\$70
Southern Fried Chicken served with smoky chipotle mayonnaise & lemon wedges	\$80



Mini Beef Taco Served with tomato salsa, sour cream & guacamole (DFO)	\$80
Vegetarian Arancini Balls served with Napoletana sauce & parmesan cheese	\$80
Bao Buns served with char sui pork & Asian slaw (DF)	\$80
Mini Hot Dog mini hot dogs with cheese	\$80
Salt & Pepper Squid served with lemon & garlic aioli (DF, GF)	\$85
Panko Crumbed Prawns served with kewpie mayonnaise	\$80
Satay Skewers choice of either Chicken or Beef skewers served with Satay Sauce (GF)	\$85
Sliders <i>choice of:</i> Chicken, bacon, cos lettuce & mayonnaise Cheeseburger Crispy mushroom, slaw & beetroot relish	\$90



SWEETS MENU



Chocolate Mousse Cupcakes: (GF) \$60

Mini pavlova \$60
with chantilly cream & fresh fruit (GF, DFO)

Chef Selection of Cakes \$70

Fried Apple Bites \$70
coated with cinnamon sugar & served with a custard dip

SIT DOWN MENU

Minimum Capacity: 30

Alternative Drop

(for single option menu OR extra selections add \$5 PP)

\$60 PP 2 entrées, 2 mains OR 2 mains, 2 desserts

\$65 PP 2 entrées, 2 mains & 2 dessert

(All options served with bread roll and butter)

ENTRÉE

Moroccan Spiced Salad

served with roasted butternut pumpkin, broccoli, quinoa, rocket, roasted almond flakes & pomegranate dressing (GF, DF, V)

Coconut Poached Chicken

served with Thai style salad, Mind chilli, herbs & lime dressing (GF)

Grilled Sumac Marinated Prawns

served with pistachio pesto, fried potato cakes, Asian slaw (GF)

Smoked Salmon & Chive Tart

with basil pesto, petit salad & balsamic glaze

Potato Gnocchi

with crispy speck, basil oil, burnt butter peas & Grana Padano (VEG)



SIT DOWN MENU

Minimum Capacity: 30

MAINS

300g MSA Beef Porterhouse

served with truffle mashed potato, charred broccolini, & Jus lie (GF)

Roasted Chicken Breast

wrapped in prosciutto served with herbed potato, asparagus & sage jus (GF, DF)

N.T Barramundi

served with potato gratin , semi-dried tomato chimichurri, Bok choy & salsa Verde (GF)

Marinated Pork Cutlet

served with onion jam, apple cider Jus, burnt butter carrot & potato galette (GF)

Roasted Spiced Cauliflower Steak

served with green goddess hummus, dukkha & a roasted red pepper sauce (V, GF, DF)

Herb Crusted Lamb Rump

served with parmesan polenta cake, ratatouille & a rosemary jus

DESSERTS

Lemon curd tart

with berry coulis, lemon praline & Chantilly cream

Chocolate Mousse

with fruit salad & mint jelly (GF)

Spiced apple crumble

with vanilla ice cream & toffee sauce

Vegan coconut panna cotta

with poached pear, raspberry coulis, almond praline (GF, DF, V)

Seasonal Fruit Sponge Cake

with mascarpone cream & strawberry syrup

CARVERY BUFFET

Minimum Capacity: 30

\$55PP

(Served with Chef's selection of Soup & a warm bread roll and butter)

soup & mains all gluten free

Roast Meats (choice of two)

Beef

Pork

Lamb

Chicken

Hot Vegetables

Potato Bake

Steamed Broccoli & Cauliflower

Roasted Mixed Root Vegetables

Cold Sides

Coleslaw

Mixed Garden Salad

Greek Salad

Accompaniments

Sauce, Mustards & Gravy

Add On \$5 pp

Dessert selection

Chef's Selection of assorted sweets



CORPORATE PACKAGES

Minimum Capacity: 30

Morning/Afternoon tea

\$10PP (choice of three options)

Mixed Danish pastries
Sliced Banana bread
Assorted mini muffins
Greek style yoghurt with granola
Plain Scone with jam & whipped cream

Ham & cheese croissant
Bacon & egg roll with BBQ sauce
Fruit salads
Mixed crusty bread & butter
Bacon, tomato & cheese Tartlet

Lunch

\$15PP (choice of one option)

Sandwiches or Wraps with mix fillings
Gourmet beef pies

Chicken Curry with rice & pappadum
Variety of Quiches

Side add on

\$5 PP (choice of one option)

Greek salad
Caesar salad

Roasted vegetable medley
Creamy potato salad

Additions

\$5 PP

Cheese board with chef's selection of cheese,
quince paste, crackers, nuts & fruit



OPTIONAL INCLUSIONS



ADDITIONAL SERVICES

OPTIONAL INCLUSIONS

Personalised A3 entry sign
Customised drink menus
Coloured Napkins

Personalised Spotify playlist
Personalised table layout
AV Usage

OPTIONAL EXTRAS

Table Cloths

Black or White

\$10

Table Decor

Vases with fake florals / Floating candles

From \$5

Personalised A1 entry sign

Black or White frame on an Easel

\$70

Cakeage

\$30

Balloon Clusters - weight & String included

2 balloons

\$15

3 balloons

\$20

4 balloons

\$25



Terms and Conditions

To secure your booking we require a non refundable deposit which will be the cost of your room hire.

All tentative bookings will be held for a period of 14 days from the original inquiry. If the deposit has not been received within those 14 days, the date will be released.

Final numbers are to be confirmed no less than 14 days prior to the function date. This number will indicate the final catering numbers and will be the minimum which you will be charged.

Payment

Your final invoice is to be paid in full at least 7 days prior to your event. Unless otherwise discussed with the events manager. We accept the following payment methods: Bank transfer, Cash, Visa, Master Card, AMEX

Licensing & Responsible Service of Alcohol

Guests under the age of 18 years must be supervised at all times by a parent or legal guardian. Minors must leave the premises no later than 12.00am. Our Staff are unable to serve alcohol to any guests who are not able to produce a valid government approved identification (photos of ID will NOT be accepted)

The Management & Staff of the Clovercrest Hotel adhere to the Responsible Service of Alcohol Guidelines. We reserve the right to refuse service to any person deemed unsuitable, and to eject any or all objectionable persons from the premises without liability.

Damages

During the function, you are financially responsible for all damages and breakages incurred to hotel property. The Hotel will not accept any responsibility for the damage or loss of property left in our venue prior to or after your function.

Food & Beverage

With the exception of cake, you are not permitted to bring any food or beverages into the Hotel for consumption unless previously agreed upon.

Cleaning

General cleaning is included in the cost of your function however, if cleaning requirements are excessive, additional charges may be incurred.

Decorations

Please discuss when booking your function. The room decorations are entirely the clients responsibility and must be within the Hotel guidelines. We do not allow scatters or confetti in our venue.

Security

Whilst security could be available to you, they are not employed solely to work your function. If required the Hotel will provide an additional Security Guard, the cost of which the client will be responsible for.



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