

The image shows the exterior of the Cobb+Co Museum. The building has a green, vertically-slatted facade. A large, mature pine tree with a thick, textured trunk is in the foreground on the left. The sky is blue with light clouds. The text 'Cobb+Co Museum' is mounted on the building's facade in large, white, sans-serif letters. Below the name is a window with a black frame. To the right of the window, a large, colorful dragonfly sculpture is mounted on the wall. The building has a modern, industrial aesthetic with a flat roof and a small overhang over the entrance.

Cobb+Co Museum

COBB+CO MUSEUM

FUNCTION  
PACKAGES



Looking for a memorable location for your next function or event? Or a one-of-a-kind venue for your upcoming wedding?

Cobb+Co Museum, home to the National Carriage Collection, combines unique spaces, handmade food and a range of museum experiences to provide an experience to remember.

Cobb+Co Museum is home to the National Carriage Collection. These coaches make a beautiful backdrop setting the stage for any function combining history with old world character. We have event spaces suitable for all kinds of events including cocktail parties, formal dinners, weddings, training days, corporate functions and group bookings – each function is developed with you to suit your requirements.

## MUSEUM EXPERIENCES

Functions at Cobb+Co Museum can be tailored to suit the specific needs of your group and can include:

- Tours of the Museum and its collection, customised to suit your special interests
- A private introduction to current or specific exhibitions
- Hands on activities including leather plaiting, leather stamping and pyrography
- A mini heritage trade workshop such as blacksmithing, millinery, wood turning or glass beading
- A blacksmithing demonstration
- Traditional lawn games
- Themed experiences

Experiences for children are also available, including treasure hunts and craft activities.

## COBB BOARDROOM

The room is a formal space for meetings and is fully equipped with technology.

### Capacity:

- Conference: 15

## COBB'S COFFEE SHOP

Boasting a chef designed menu with handmade delights the coffee shop is available for both day and evening functions.

### Capacity:

- Dinner: 70
- Cocktail: 140

## NATIONAL CARRIAGE GALLERY

The gallery houses the National Carriage Collection providing a stunning backdrop for your function.

### Capacity:

- Sit Down: 140
- Cocktail: 300

## THEATRETTE

This practical space is perfect for meetings, workshops, think-tanks or training classes with all technology and equipment available.

### Capacity:

- Theatre style: 50
- U shape: 30
- Conference: 30

## SHOW RING/SHINGLE ROOF

This outdoor space provides a stunning location and a versatile function space adjoining a striking covered shingle roof area.

### Capacity:

- Cocktail: 300
- Dinner: 120

Venue hire charges apply.



## GROUP BOOKINGS

Cobb+Co Museum is the perfect place to host your next morning tea, lunch or afternoon get together with friends or social club. Depending on the numbers, groups may be hosted in Cobb's Coffee Shop or under the Shingle Roof area.

### Morning and afternoon tea options

Scones with a tea and coffee station – \$11.90 per person  
Biscuits with a tea and coffee station – \$10.90 per person

### Lunch options

Choice of assorted gourmet sandwiches or wraps with tea, coffee and juice – \$14.90 per person  
Alternate drop of handmade quiche with chips and salad or panko crumbed fish with chips and salad which includes filtered coffee, tea and juice – \$19.95 per person  
Add Chef's handmade dessert of apple, apricot and macadamia crumble with custard – \$6 per person

### Corporate booking options

Alternate drop of gourmet steak burger and chips or gourmet chicken burger with chips and juice – \$19.95 per person

### Hot buffet style lunch

#### Option 1

Green Thai chicken curry with shitake mushrooms & Massaman lamb or beef curry with sweet potato  
Served with kaffir lime scented jasmine rice – \$19.95 per person

Or

#### Option 2

Tomato and basil bolognaise with shaved parmesan & Creamy chicken, mushroom and spinach with pesto  
Served with linguini pasta – \$19.95 per person

*We can cater for special dietary requirements; please advise at time of booking.*

# CATERING OPTIONS

## COCKTAIL OR PRE-DINNER CANAPES

Canapes starting at \$30 per person

Petite handmade sausage rolls with tomato relish

Tomato, roasted capsicum & basil bruschetta with balsamic glaze

Crispy handmade vegetarian spring rolls with chilli lime dipping sauce

Mushroom, parmesan and thyme arancini balls with roasted garlic aioli

Curried lentil puff and vegie filo with sweet chilli jam

Panko crumbed whiting with lemon twist and tartare sauce

### Gourmet chef's signature dishes

Petite port and pink peppercorn pies with tomato relish

Mascarpone and mushroom medley bruschetta with hazelnut dukkha and shaved parmesan

Roast pumpkin, sage, pine nut and taleggio arancini

Tender hand crumbed calamari with citrus aioli

Asian inspired master stock duck spring rolls with fresh ginger and sweet chilli dipping sauce

Gourmet black angus beef slider with balsamic caramelised onions and handmade beetroot relish

Marinated Thai beef and caramelised peanuts in cucumber cup with fresh mint and coriander

### Cheese platters

Selection of cheeses including vintage cheddar, brie and blue vein with a dried fruit medley, fresh fruit, quince paste and crackers

### Gourmet antipasto and deli meat platters

Selection of meats including pastrami, turkey, leg ham and salami with handmade scotched eggs and local relishes

*All options are handmade on site.*



## DINING OPTIONS

2 courses – starting at \$55 per person

### Entrée

Asian inspired crispy twice cooked pork belly, sweet potato puree and micro herb salad

Grilled haloumi and asparagus salad with herb and chilli infused quinoa

Roasted pumpkin, olive and fetta tart with pine nuts and slow roasted cherry tomatoes

Chicken caesar salad with baby cos, pancetta and fresh shaved parmesan

### Soup

Thai roasted pumpkin with basil scented cream

Spring minestrone with pesto and shaved parmesan

Creamy potato and leek with crispy pancetta and fried leek

### Main classic options

200g rib fillet with peppercorn gravy

Pan seared chicken breast with creamy mushroom sauce

### Gourmet chef selection

250g Schwan pepper crusted local aged eye fillet with red wine and port jus'

Crispy skinned Tasmanian salmon with Pernod and chive sauce

Herb infused Frenched chicken breast with vanilla, saffron and cherry tomato ragout

Slow braised lamb shank with red wine and rosemary jus'

Macadamia and herb crusted fresh Australian barramundi

*All mains are served on creamy roast garlic mash with seasonal vegetables*

### Dessert

Apple, apricot and macadamia crumble with custard

Pavlova stack filled with cream patisserie and topped with petite fruit salad

Traditional Christmas pudding with brandied analgise

Raspberry and chocolate flourless cake with lavender infused Chantilly cream

Vanilla bean pannacotta with blueberry and elder flower compote

*Alternate drop is available and we can cater for special dietary requirements.*

## BUFFET

Starting at \$36 per person

### Standard BBQ style buffet

Local rib fillet steak

Beef sausages

Marinated chicken drumsticks

Caramelised onions

Potato bake

### Salads and accompaniments

Bread rolls

Tossed garden salad

Sliced salads and cheese

Coleslaw

Condiments

### Chef's gourmet buffet selection

Honey and marmalade glazed ham

Mustard crusted roast beef

Rosemary infused roast lamb

### Salads

Caesar salad – baby cos, crispy bacon, herbed croutons and shaved parmesan

Mediterranean salad – quinoa with roasted pumpkin, fetta, olives, pine nuts, sundried tomatoes and balsamic glaze

Waldorf style coleslaw – fresh shredded coleslaw with pistachio and walnut crumble, sultanas, fresh julienne apple with creamy tangy dressing

# BEVERAGES

## BAR OPTIONS

### Bar tab

Allocate a cash amount to spend at the bar and select what drinks you would like included in the tab. Guests are able to pay for their own drinks if they request something not included in the bar tab.

### Cash bar

Guests pay for all drinks.

### Alcohol price list

Drink prices start at:

Heavy premium beer – \$7.00

Mid strength beer – \$6.50

Premium light beer – \$6.00

Wine (red, white and sparkling) – \$7.00

Soft drink & juice – \$3.00

Tea and coffee options available – barista service or filtered coffee

### Drinks packages

Two drinks per person – \$12 per person

Three drinks per person – \$16 per person

*Locally produced beers and wines are part of the standard drinks package but can be substituted if required.*



# WEDDING PACKAGES

It's an exciting time and we thank you for considering Cobb+Co Museum as your wedding venue. We offer flexible options so you can tailor your special day to suit your requirements and budget.

Our tailored wedding packages can include:

- A unique room set amongst the historic coaches or
- A night under the stars with festoon lights.
- PA system
- Wedding coordinator
- iPod compatible sound system
- Table cloths and chair covers in black or white
- Table runners and chair sashes in your choice of colour
- Handmade timber wishing well
- Centre pieces
- Bridal skirt and swagging in your choice of colour with or without matching bows
- Gift table skirting and cake table skirting with swagging with or without bows
- A list of extras is available on request including fairy lights and a bridal backdrop
- Tours of the museum can be organised for guest while the bride and groom are having photos.

Wedding venue hire starts from \$1,000

Phone (07) 4659 4900  
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\*Prices correct as of June 2018. Prices include GST.

