

REFRESHMENT BREAKS

CONFERENCE UPGRADE PACKS - \$6 per person

Select of from these items

- bottled water (1) red bull (1)
- byron bay cookies
- danish and mini muffins
- hot scones with jam and cream
- lamingtons and kit kat
- banana loaf with whipped butter

REFERESHMENTS - \$6 PER PERSON

- assorted sandwiches, baguettes and wraps
- pre selection from one of the above with tea and coffee

HEALTHY BREAKS - \$5 PER PERSON

- selection of nutri water products
- yoghurt and seasonal fruit muffins
- individual fruit salad serves with yoghurt
- sunbeam fruit and nut blend

RECOVERY BREAKS - \$7 PER PERSON

- red bull energy drink, bacon and egg roll with chunky chips



WORKING LUNCHESES

LIGHT WORKING LUNCHESES - \$17 PER PERSON (BUFFET)

- fresh assorted sandwiches and wraps
- platter of seasonal fruit
- tea/ coffee

SUBSTANTIAL WORKING LUNCHESES - \$20 PER PERSON (BUFFET)

- antipasto selection of european / australian cold cut meats
- caesar salad young cos lettuce, crisp bacon, croutons, anchovy and light caesar dressing
- freshly baked rolls
- selection of australian cheeses
- with nuts, apricots, and lavosh
- tea / coffee

HOT WORKING LUNCH - \$28 PER PERSON (BUFFET)

- turkish bread with three dips selection
- roast of the day
- butter chicken with pilaf rice, yoghurt and pappadum
- penna vegetarian with garden peas, roasted capsicum and olives
- selection of australian cheeses with nuts, dried apricots and lavosh
- green salad with a light vinaigrette dressing
- freshly baked rolls
- tea / coffee

SOMETHING SWEET TO FINISH WITH

- white and dark chocolate dipped strawberries \$3.50 pp
- mini vanilla crème brulee \$4.50 pp



BREAKFAST MENU

CONTINENTAL BREAKFAST - \$19 PER PERSON (10 GUEST MINIMUM)

- apple juice, orange juice
- seasonal fruit platter
- selection of individual cereals
- yoghurt plain/fruit
- danish pastries mini
- selection of breads with jams and preserves
- freshly brewed coffee / tea

HOT BREAKFAST PLATED - \$24 PER PERSON (10 GUESTS MINIMUM)

as above and includes the choice of 1 of the following items

choice of eggs / scrambled or poached

- a. with hash brown, crispy bacon and field mushroom
- b. crispy bacon, grilled tomato and hash brown

BUFFET BREAKFAST - \$27 PER PERSON (10 GUESTS MINIMUM)

- apple, orange juice
- seasonal fruit platter
- selection of individual cereals
- yoghurt plain/fruit
- danish pastries mini
- selection of breads with jams and preserves
- scrambled eggs
- grilled crispy bacon
- oven roasted tomatoes
- grilled field mushrooms
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- freshly brewed coffee / tea



COCKTAIL CANAPE MENU

\$15 PER PERSON

select 4 items + 1 noodle box (5) over 1 hour

\$20 PER PERSON

select 6 items + 1 noodle box (7) over 2 hours

\$25 PER PERSON

select 7 items + 1 noodle box (8) over 2 hours

COLD CANAPES MENU

- assortment of nori rolls
- chicken teriyaki pancakes
- bruschetta and goat cheese tartlets
- smoked salmon bilinis
- crab and leek tartlets
- vietnamese vegetable rolls
- king prawn and shallot skewers
- roast beef and rocket roulades
- cajan chicken w herb mayo club sandwich
- smoked duck crostini with caramelized onion
- mexican chicken and salsa roulade



COCKTAIL CANAPE MENU

HOT CANAPES

- roast vegetable and pesto arrancini
- thai green chicken filo
- sweet potato and corn fritters
- hawaiian pizza
- thai fish cakes
- gourmet lamb pies
- pumpkin quiche
- prawn and seafood parcels
- chicken satay skewers
- crumbed crab claw

NOODLE BOXES

- fish & chips
- mushroom and pea risotto
- hokkein noodles with asian vetables
- salt & pepper squid
- thai green chicken with jasmine rice



SET MENUS - LUNCH & DINNER

SET MENU OPTIONS

2 COURSE (1 SELECTION ONLY) - \$34 PER PERSON

2 COURSE (ALTERNATE SERVE) - \$39 PER PERSON

3 COURSE (ALTERNATE SERVE) - \$45 PER PERSON

*All meals served with bread rolls, tea and coffee

ENTREES

SPINACH AND RICOTTA ANGALOTTE

with tomato, pesto sauce and parmesan crisp

CLAM CHOWDER

assorted fresh seafood, lightly infused saffron served with freshly baked herb scone

SASHIMI OF KING FISH AND SEA SCOLLOPS

with pickled ginger, soy and wasabi

MARINATED BEEF AND FETTA CHEESE

carpaccio style thinly sliced with tomato, drizzled with a fresh herb infused oil

RISOTTO

wild mushrooms, artichoke hearts, truffle oil with shaved grana padano

PUMPKIN AND SAGE FLAN

short crust pastry, haloumi cheese with fresh herbs

CLASSIC CHICKEN CAESAR SALAD

with young cos, grilled fillet, bacon, croutons in a light anchovy dressing

** vegetarian and gluten options available

* Menus subject to change



SET MENUS - LUNCH & DINNER

MAINS

BEEF SIRLOIN

served on potato cake with steamed bok choy and red wine jus

SUPREME OF CHICKEN

roasted with cauliflower frittata, honey carrots in pan juices

OVEN ROASTED LAMB RUMP

on pesto mash and eggplant caviar

FILLET OF ATLANTIC SALMON

on spinach linguini, snow peas tossed in a white wine sauce

ROASTED LOIN OF PORK

with crackling on kumera mash, apple chutney and calvados sauce

PAN FRIED SNAPPER FILLET

on crushed potatoes, runner beans and capsicum coulis

FILLET OF BEEF WELLINGTON

mushroom and pate filled on asparagus spears with red wine jus

*vegetarian and gluten free options available

* Menus subject to change



SET MENUS - LUNCH & DINNER

DESSERTS

PAVLOVA

individual serve with seasonal fruit, berry coulis and double cream

PASSIONFRUIT PANNACOTTA

served with pistachio biscotti and double cream

WARM STICKY DATE PUDDING

served with a rich caramel sauce and vanilla bean ice cream

TRIO OF CHOCOLATE TASTING PLATE

slice, mousse, parfait with a citrus glaze

APPLE AND ALMOND TORTE

with candied fruits and double cream

MINI CHEESE AND CHERRY STRUDEL

with vanilla bean sauce

AUSTRALIAN CHEESE PLATE

selection of 3 cheeses with muscatels and walnut bread

* Menus subject to change



BUFFET SELECTIONS

BUFFET OPTION A - \$30 PER PERSON

CHOOSE TWO OF THE FOLLOWING SALADS

- taboulie
- potato salad
- garden salad
- asian coleslaw

CHOOSE FROM ONE OF THE FOLLOWING ROASTS

- beef sirloin with a red wine jus
- leg of lamb with mint
- loin of pork with apple sauce
- roasted chicken with a bread sauce

Buffet options come with a selection of steamed seasonal vegetables and oven roasted potatoes and a selection of breads

DESSERTS

- mini pavlovas with seasonal fresh fruit and a berry coulis
- cream caramel with strawberries and double cream
- chocolate genache cake with whipped cream

* Menus subject to change



BUFFET SELECTIONS

BUFFET OPTION B - \$43 PER PERSON

CHOOSE TWO OF THE FOLLOWING SALADS

- roasted seasonal vegetables
- tomato and bocconcinni salad
- potato salad with bacon, mustard, mayo and shallots

COLD PLATTERS (1 OF EACH)

- tasmanian smoked salmon with capers and spanish onion
- eggplant and courgette roulade
- assortment of nori and california rolls

CHOOSE FROM TWO OF THE FOLLOWING ROASTS

- sirloin of beef with traditional yorkshire pudding
- pork loin with apple sauce
- leg of lamb with rosemary and garlic
- leg of ham glazed with honey

CHOOSE FROM ONE OF THE FOLLOWING

- tortellini boscaiola with bacon, mushrooms and cream
- aranchini with tomato salsa
- vegetarian curry

DESSERTS

- australian cheese and seasonal fruit platter
- chocolate mousse cups
- strawberry romanoff glasses

*buffets include assortment of breads, whipped butter and condiments

* Menus subject to change



BUFFET SELECTIONS

BBQ MENU - \$37 PER PERSON

COLD

- garden salad
- caesar salad
- tomato and basil salad
- grilled platter of vegetables

DIPS

- hummus and tarasmalata

HOT ITEMS

- 120 gm scotch fillet
- chicken and rocket sausages
- grilled field mushrooms
- sautéed onion wedges

DESSERTS

- seasonal fruit platter
- rice pudding
- individual tiramisu
- individual mini pavlova with berry coulis

*assortment of breads and condiments

* Menus subject to change



BEVERAGE LIST

Sparkling Wines

	GLASS	BOTTLE
Savy, Reynella SA	\$7.00	\$25.00
Fleur De Lys Non Vintage, Great Western VIC	-	\$28.00

White Wine

Riesling

Wolf Blass Riesling, Nuriootpa SA	-	\$24.00
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Pinot Grigio/Gris

Ceravolo, Adelaide Plains SA	-	\$25.00
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Sauvignon Blanc

Ceravolo, Adelaide Plains SA	-	\$25.00
Remarkables, Marlborough NZ	-	\$28.00
Matua Valley, Hawks Bay NZ	-	\$34.00

Semillion Sauvignon Blanc

Rothbury Estate, Cowra NSW	\$7.00	\$25.00
Maiolo, Margaret River WA	-	\$25.00

Dry White and Others

Winery Road Dry White, Mc Laren Vale SA	-	\$18.00
Wolf Blass Green Label Crisp Dry White, Nuriootpa SA	-	\$30.00
Cockfighters Ghost Verdelho, Hunter Valley NSW	-	\$36.00

Chardonnay

Rothbury Estate, Cowra NSW	\$7.00	\$25.00
Water Shed Unwooded, Margaret River WA	-	\$26.00



BEVERAGE LIST

Red Wine	GLASS	BOTTLE
Mixed Blends		
Wild Oats Rose, Mudgee NSW	-	\$32.00
Winery Road Dry Red, Mc Laren Vale SA	-	\$18.00
Wolf Blass Green Label Dry Red, Nuriootpa SA	-	\$30.00
Water Shed Shiraz Cabernet, Margaret River WA	-	\$26.00
Pinot Noir		
Crowded House, Marlborough NZ	-	\$38.00
Merlot		
Taylors Estate Merlot, Clare Valley SA	-	\$34.00
Rothbury Estate Cabernet Merlot, Mudgee NSW	\$7.00	\$25.00
Beelgara Prayer Cabernet Merlot, Bellbangerera SA	-	\$32.00
Cabernet Sauvignon		
Diamond Creek, Bowral NSW	-	\$28.00
Rouge Homme, Coowawarra SA	-	\$32.00
Shiraz		
Ceravolo, Adelaide Plains SA	-	\$25.00
Mojo, Adelaide Hills SA	-	\$32.00
Spirits		
Gordons Gin	\$7.50	
Smirnoff Vodka	\$7.50	
Bacardi Rum	\$7.50	
Slate Bourbon	\$7.50	
Johnny Walker Red Scotch	\$7.50	
Bundaburg Rum	\$7.50	
Liquors	\$8.00	



BEVERAGE PACKAGES

Draught Beer

Carlton Draught (House)

Tooheys New

Victoria Bitter

Cascade Premium Light (House)

MIDDY

\$4.50

\$4.50

\$4.50

\$4.00

JUG

\$16.00

\$16.00

\$16.00

\$14.00

Packaged Beer

Tooheys Extra Dry Stubby

Peroni

Heineken

Crown Lager

Corona

\$7.00

\$9.00

\$9.00

\$7.00

\$9.00

Soft Drinks

Glass / Jug

Bottled Dry Ginger, Soda, Tonic Water

Bottled Mineral water, Sparkling and Still

\$3.50

\$4.00

\$4.00

\$12.00

Juices

Glass / Jug

\$4.50

\$13.00

Responsible Service of Alcohol

The Coogee Bay Hotel is committed to the responsible service of alcohol and our function staff have received specific training in this area.



BEVERAGE PACKAGES

BAR TAB – nominate the amount you wish to spend and what beverages.

CASH BAR – guests pay for their own beverages.

STANDARD – 1 hour \$23 P/H
2 hour \$26 P/H
3 hour \$29 P/H
4 hour \$31 P/H
5 hour \$34 P/H

Includes (Draught beers) Carlton Draught, VB, New & Cascade Light, Rothbury Estate Semillon Sauvignon Blanc, Rothbury Estate Chardonnay, Rothbury Estate Cabernet Merlot and Savy Sparkling Wine, soft drinks and juices

PREMIUM – 1 hour \$33 P/H
2 hour \$36 P/H
3 hour \$39 P/H
4 hour \$42 P/H
5 hour \$45 P/H

Includes Pure Blonde (Draught), Coopers Pale Ale, Crown Lager & Cascade Lite (Draught), Wolf Blass Riesling, Remarkables Sauvignon Blanc, Watershed Unwooded Chardonnay, Diamond Creek Cabernet Sauvignon, Ceravolo Shiraz, Savy Sparkling Wine, soft drinks and juices

TEA & COFFEE

\$4.00 per person - Freshly brewed filtered Lavazza coffee & a selection of herbal teas

CAKE CUTTING SERVICE

You are able to supply your own cake, if you would like to cut and serve yourself, we are able to provide side plates and forks on the cake table

If you would like our Chef's to cut the cake and serve with cream and coulis, this will be an additional charge of \$2.50 per person

