

# COAST

## PORT BEACH FUNCTION INFORMATION



# Welcome to COAST

Enjoy spectacular ocean views in a relaxed, welcoming atmosphere and let us take care of your event.

Conveniently located in North Fremantle, COAST offers ample free parking and proximity to public transport.

From casual cocktail style get-togethers, lavish celebrations to quick corporate lunches - at COAST we can cater for all types of events.

## Boathouse

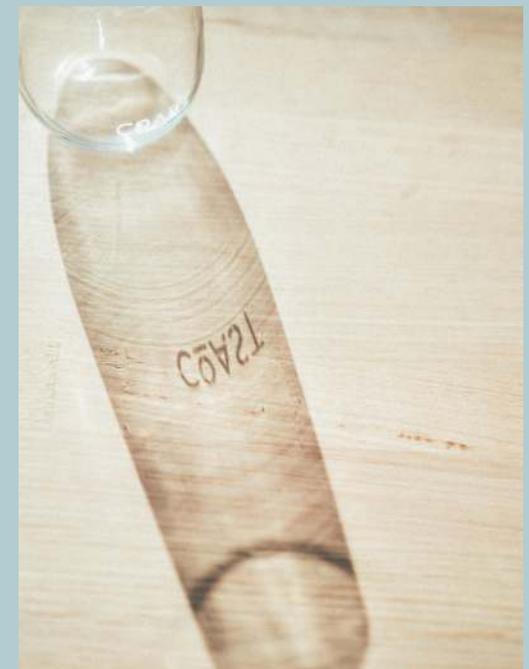
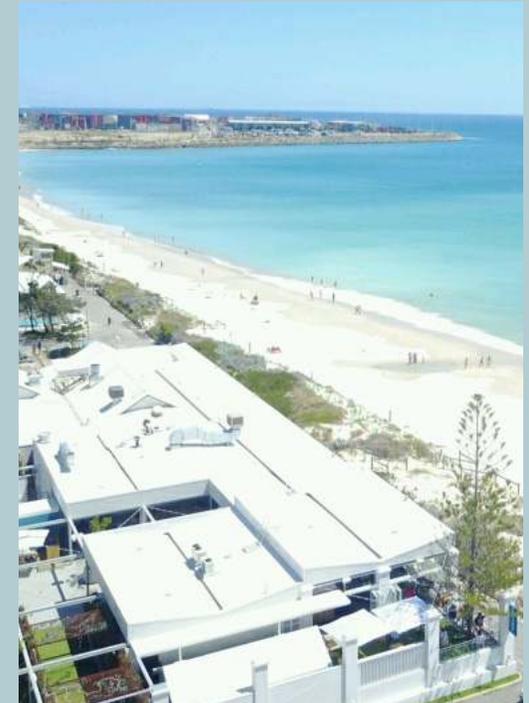
Our Boathouse is an ideal place for any private celebration. Fitted with wooden floor boards, festoon lights and ceiling to floor windows, this space boasts panoramic views of the Indian Ocean offering one of Perth's best sunset locations.

Boathouse Room features private bar and dance floor, and easy access through a private entrance.

*Venue hire fees apply based on seasonal demand and individual requirements. Please discuss with our Management.*

## COAST

COAST has a variety of semi-private spaces available for hire for events. Please discuss availability and your requirements with our Management.



# Food and Beverage Packages

## Seated Lunch Package

Individual plated entrée or dessert  
Alternating main course

...\$55pp

## Seated Dinner Package

Individual plated entrée  
Alternating main course  
Grazing dessert table

...\$75pp

## Casual Cocktail Package

Selection of wood fired pizzas  
Fresh seafood platters  
Mixed antipasto platters  
Assortment of pork and vegetarian baos

...\$45pp

## Deluxe Cocktail Package

Six bite-size canapés  
Two savoury food bowls  
One grazing table

...\$65pp

## Beverage Package One

McPherson Sparkling Wine  
MadFish Rose on tap  
MadFish Semillon Sauvignon Blanc on tap  
McPherson Shiraz  
Selection of five seasonal tap beers  
James Boags Light (bottled)  
Soft drinks and juices

...\$45pp for 3 hours

...\$55pp for 4 hours

...\$63pp for 5 hours

...\$71pp for 6 hours

## Beverage Package Two

Villa Sandi Prosecco  
West Cape Howe Moscato  
The Pass Sauvignon Blanc  
Flametree Chardonnay  
Hugh Hamilton Rascal Shiraz  
Howard Park Miamup Cabernet Sauvignon  
Selection of five seasonal tap beers  
Orchard Crush Cloudy Apple Cider  
James Boags Light (bottled)  
Soft drinks and juices

...\$54pp for 3 hours

...\$64pp for 4 hours

...\$72pp for 5 hours

...\$80pp for 6 hours

# Menu Sample

## Seated Package Entrées

Pickled vegetables with charcuterie selection  
Smoked salmon roulade with orange dressing asparagus spears  
Garlic lemon prawns on crusty ciabatta

## Seated Package Main Courses

Market fish on potato puree with asparagus spears and lemon beurre blanc  
Crispy skin chicken breast on sweet potato puree with ricotta and spinach cake, caramelized shallot and jus  
Prime scotch fillet with a rosemary potato rosti, beans wrapped in pancetta & port wine jus  
Dukkah crusted barramundi on creamy braised leeks with sacred basil and coconut rice

## Seated Package Desserts

Sticky date pudding with crème fraiche and butterscotch  
Chocolate fondant with fresh strawberries and cream  
Toblerone chocolate mousse with praline dust and coulis

## Shared Package Mains

Roasted salmon on fondue leeks and harissa  
Lamb tagine with lemon couscous  
Tempura Spanish mackerel with pea puree and Japanese salad  
Paella with prawns, mussels, chicken and chorizo  
Grilled rosemary lemon chicken on sauté shallots and potato  
Beef madras on jasmine rice  
Cider braised pork belly on mash and spring onions  
Soft shell crab salad, nam jim dressing, crispy shallots  
Malay lamb rump with chilli ginger stir fry  
Sri Lankan chicken with spicy slaw and fennel naan  
Wild mushroom and truffle oil on pilaf rice  
Gnocchi with brussel leaves, ricotta  
Pad Thai with peanuts and coriander  
Chickpea falafel, hummus, grilled eggplant, beet slaw  
Lemon and feta giant couscous with asparagus and basil

## Shared Package Desserts

Decadent tiramisu  
Praline cream profiteroles with rich chocolate sauce  
Toblerone chocolate terrine  
Apple and rosemary crumble with vanilla ice cream  
Eton mess with salted caramel sauce

*Our menus are indicative only and change seasonally due to availability of fresh ingredients. We are always happy to customise our packages to suit your individual requirements.*

# Menu Sample

## Canapés

Parmesan shortbread with beetroot pesto  
Sweet potato and ginger rosti with coriander pesto  
Crostini with tomato pesto  
Curried coconut chicken skewers  
Smoked salmon cucumber rounds with wasabi mayo  
Natural oyster, lemon wedge  
Cocktail samosa with dipping sauce  
Rare beef crostini with horseradish cream  
Smoky prawn and chorizo skewer

## Savoury Bowls

Paella with prawns, mussels, chicken and chorizo  
Soft shell crab salad, nam jim, crispy shallots  
Roast salmon, fondue leeks, harissa  
Tempura Spanish mackerel, pea puree, Japanese salad  
Rosemary lemon chicken, sauté shallots, potato  
Beef madras, jasmine rice  
Cider braised pork belly, mash, spring onions  
Lamb tagine, lemon couscous  
Malay lamb rump, chilli ginger stir fry  
Wild mushroom & truffle oil stroganoff, pilaf rice  
Pad Thai with peanuts and coriander  
Falafel, hummus, grilled eggplant and beet slaw

## Grazing Tables

Late night bites - platters of warm roast beef sliders with small cups of beer battered hot chips  
Sweet bakes and tarts - four varieties of Chef's petit fours  
Decadent desserts table - variety of decadent desserts presented in mini ceramic bowls

## You May Also Add

Freshly baked rolls and butter ...\$3pp  
Seasonal side dishes ...\$4pp  
Tea and coffee station ...\$2.5pp  
Individually plated dessert ...\$6pp  
Oyster shucker on arrival ...\$14pp  
Canapé ...\$5pp  
Savoury food bowl ...\$10pp  
Grazing table ...\$15pp

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# Terms and Conditions

## Booking Confirmation

Confirmation of a booking occurs upon receipt of (1) completed booking form with acceptance of terms and conditions and (2) a deposit as quoted on the booking form. Both conditions must be met in order for the booking to be considered confirmed.

## Cancellation

All cancellations must be done in writing, verbal cancellations will not be accepted. Booking deposits are non-refundable. In the event of cancellation with less than 90 days' notice, no refund will be provided. Cancellations with less than 14 days' notice will require a full payment of the total cost of the event. COAST reserves the right to cancel any function at their discretion and a full refund will be issued to the client.

## Change of Dates

Change of dates will be deemed as cancellation.

## Cleaning

General cleaning is included in the cost of the venue hire. The Organiser may incur additional charges if the event has created cleaning requirements that are considered above normal cleaning requirements.

## Damages

Organisers are financially responsible for any damage caused to the function space and/or surrounding areas by the Organiser, Organiser's guests, invitees and

responsibility for damage or loss of any goods left at the venue. Organiser should arrange own insurance and/or security.

## Final Details

Attendance numbers must be confirmed at least 14 days prior to the function and these will be the numbers charged for. Acceptance of extra numbers is dependent on availability of space and will require pre-payment. Catering requirements must be finalised at least 4 weeks' prior to the event.

## Food and Beverage

No external food and beverage will be allowed in the venue unless approved in writing by COAST Management. Any food and beverage organised during the event must be fully paid for upon completion of the event. COAST must be advised of all dietary requirements and food allergies at least 14 days prior to the event. Whilst every effort is made to comply with guests' requests and utmost care is taken to avoid cross contamination, COAST will not accept responsibility for an adverse reaction to food by any guest to the extent permitted by law. Management insists that all clients with food allergies carry appropriate medical aids in case an allergic reaction should occur.

## Menus & Venue Decor

Our menus are indicative only and are subject to change due to seasonality and availability of fresh produce. Venue decor and equipment may change due to seasonal upgrades.

# Terms and Conditions

## Minimum Spend

Minimum spends are quoted individually depending on seasonality and other requirements and will not be revised based on final guest numbers. Minimum spends apply to food and beverage costs only; venue hire and other costs incurred are not included.

## Payment

Payment of 30% of the minimum spend quoted is required 30 days after the confirmation of the booking. Payment of 50% of the minimum spend quoted is required 90 days prior to the event. Full payment of the account is required 14 days prior to the event.

## Price Increase

Management reserves the right to increase the package prices due to market forces. Minimum notice of three months will be issued to the client.

## Responsible Service of Alcohol

COAST operates under the principles of the Responsible Service of Alcohol. Staff are instructed not to serve any alcoholic beverages to (1) guests under the age of 18 years, or (2) guests in a state of intoxication. Management reserves the right to exclude persons from the event without liability.

## Room Hire

Room hire applies to our private and semi-private function spaces. Included in the room hire are (1) cost of staffing, (2) room set up, (3) chairs, (4) tables and (5) crockery.

## Security

Certain functions may require security personnel to be in attendance. Management reserves the right to apply this condition at their discretion. The cost of security personnel will be the responsibility of the Organiser.

## Tentative Bookings

Bookings will be considered tentative only when a contract has been issued to the client and prior to receipt of a signed agreement and deposit. Tentative bookings can be held for up to 14 days and will automatically be cancelled if confirmation has not been received within that period. Management reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other clients.

## Timings

Lunch functions can be held between 12:00 - 16:00. Dinner functions can be held between 18:00 - 23:00. Ability to extend the event outside these times is at Management's discretion and will incur additional cost. Access to the function space will only be provided 2 hours prior to the event commencement. All items provided by client or external supplier must be collected upon the completion of the event.

## Vendors

COAST has no restrictions on suppliers and decorators hired by client. Please advise Management of any vendors involved in the event, including expected arrival times and mobile contact numbers.



# COAST

PORT BEACH

**CONTACT:**

08 9430 6866

[events@coastportbeach.com](mailto:events@coastportbeach.com)