

COAST

PORT BEACH

WEDDINGS 2017/2018



Welcome to COAST

Enjoy panoramic ocean views in a relaxed, welcoming atmosphere & let us take care of your special day.

Stroll down to the beach while the sun sets over the ocean creating a breathtaking backdrop for your photographs.

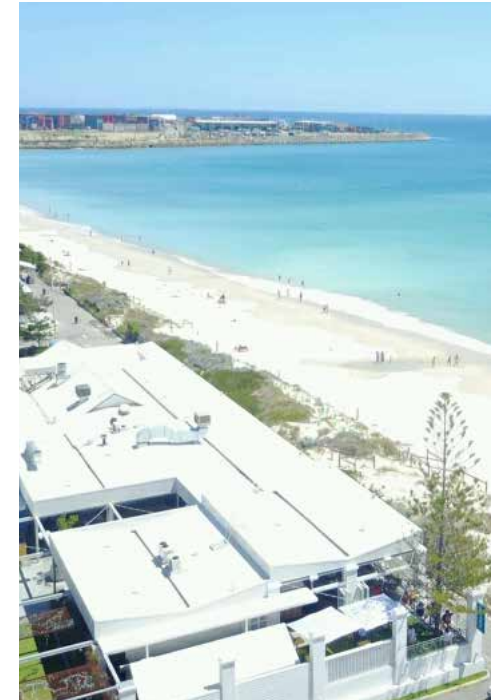
With Port Beach providing a spectacular setting for ceremonies, you & your guests can enjoy the convenience of our location in North Fremantle with ample parking & proximity to public transport.

From casual cocktail style get-togethers, relaxed, boho weddings, lavish celebrations to more traditional receptions - at COAST we can cater for all types of events.

Our team of dedicated event professionals will take great care of you from the initial enquiry, through planning to execution of your perfect wedding day.

Our menus are built around fresh & seasonal ingredients & we offer an extensive beverage selection to match.

We are always happy to help & very much look forward to working with you to create your dream wedding at COAST.



Our Venue

Boathouse

Our Boathouse is an ideal place for any private celebration. Fitted with beautiful wooden floor boards, festoon lights hanging from rustic ceiling & expansive 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, dance floor, & easy access through a private entrance.

Furnished with cross-back chairs & natural, wooden top tables, this space effortlessly captures the essence of living by the beach.

Venue hire fees & minimum spend requirements apply based on seasonal demand & individual requirements. Please discuss with our Management.

COAST

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

Port Beach Ceremonies

With natural s& dunes & spectacular ocean views, Port Beach is Perth's hidden gem ideal for intimate wedding ceremonies. COAST can assist you with set up, however costs do apply.



Food Packages

Seated Package Reception

Our seasonal menus represent modern cuisine based around fresh, locally sourced ingredients.

Seated package includes:

Individual entrée

Alternating main course

Grazing dessert table

Deluxe Seated Package Reception

Our seasonal menus represent modern cuisine based around fresh, locally sourced ingredients.

Seated package includes:

Individual entrée

Alternating main course

Individual dessert

Cocktail Package Reception

Our cocktail packages offer a mixture of light bites & more substantial items providing a perfect opportunity to mingle with your guests.

Cocktail package includes:

Six bite-size canapés

Two savoury food bowls

One grazing table



Menu Sample

Seated Entree

Rare beef & rocket salad with parmesan & creamy horseradish dressing
Smoked salmon herb salad with cream cheese mousse & lemon caper dressing
Tomato & mozzarella bruchetta with basil pesto
Charred king prawn with mango & avocado salad
Roasted beetroot, walnut & feta salad with balsamic dressing

Seated Mains

Leek & parmesan tart with wild rocket salad
Tasmanian salmon, niscoise salad
Market fresh fish, warm salad of fennel, carrot & watercress, with carrot dressing
Roast beef with rosemary roasted potatoes & horseradish sauce
Slow cooked roast pork with crackling, seasonal vegetables & apple sauce
Risotto primavera, green vegetables & blue cheese
Pan-roasted chicken breast with lemon, thyme & seasonal vegetables

Seated Dessert

Vanilla bean panna cotta served with mint & strawberry salad
Rich chocolate brownie served with whipped cream & seasonal berries
Churros with chilli chocolate sauce
Tiramisu, mascarpone cheese layered with coffee-soaked sponge & cognac

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

Menu Sample

Canapes

Pulled chicken mini tacos
Pork & plum spring roll with dipping sauce
Salmon fish cakes with tomato chutney
Chicken & prawn wantons with hot & sour dipping sauce
Onion bajjs with cucumber & mint raitha
Tomato & mozzarella bruchetta with pesto
Fish ceviche
Mini prawn cocktails
Pumpkin samosa with mint yogurt sauce
Sushi nori rolls with teriyaki chicken or vegetarian
Saffron mini arancini
Tempura king prawns

One Hand Food Bowls

Pork slider with Asian slaw & house bbq sauce
Grilled WA Mackerel slider with Asian slaw & spicy mayo
Beef slider with cheese & caramelised onion
Beer battered fish & chip basket with aioli
Salt & pepper squid salad
Baja fish tacos with chili avocado salsa & sour cream
Chicken tacos, with lime & coriander slaw, chipolte mayo & guacamole
Butternut squash risotto
Roasted beetroot, walnut & feta salad with balsamic dressing
Stir fried vegetarian noodles

Grazing Tables

Decadent desserts table - variety of decadent desserts presented in mini ceramic bowls with a selection of Chef's petit fours

Antipasto table - variety of meats, cheeses, fruits & vegetables, wood fired breads, dips & more.

Late night bites - platters of sliders, taco's, wood fired breads, dips, beer battered hot chips & more.

You May Also Add

Freshly baked rolls & butter
Seasonal side dishes

Tea & coffee station

Individually plated dessert

Oyster shucker on arrival

Additional canapé

Additional savoury food bowl

Grazing table

Kids meal

Supplier meal



Beverage Packages

Beverage Package One

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

Beverage Package Two

Villa Sandi Prosecco
Skuttlebutt Moscato
The Pass Sauvignon Blanc
Thompson Estate 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 & juices

You May Also Add

Cocktail or champagne on arrival
Champagne toast
Coast Gin Bar
Coast Cocktail Bar & more....

Terms & Conditions

Booking Confirmation

Confirmation of a booking occurs upon receipt of (1) completed booking form with acceptance of terms & conditions & (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 & 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 &/or surrounding areas by the Organiser, Organiser's guests, invitees & other persons attending the function. Management does not accept

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

Final Details

Attendance numbers must be confirmed at least 30 days prior to the function & these will be the numbers charged for. Acceptance of extra numbers is dependent on availability of space & will require pre-payment. Catering requirements must be finalised at least 4 weeks' prior to the event.

Food & Beverage

No external food & beverage will be allowed in the venue unless approved in writing by COAST Management. Any food & beverage organised during the event must be fully paid for upon completion of the event. COAST must be advised of all dietary requirements & food allergies at least 14 days prior to the event. Whilst every effort is made to comply with guests' requests & 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 & are subject to change due to seasonality & availability of fresh produce. Venue decor & equipment may change due to seasonal upgrades.

Terms & Conditions

Minimum Spend

Minimum spends are quoted individually depending on seasonality & other requirements & will not be revised based on final guest numbers. Minimum spends apply to food & beverage costs only; venue hire & 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 & semi-private function spaces. Included in the room hire are (1) cost of staffing, (2) room set up, (3) chairs, (4) tables & (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 & prior to receipt of a signed agreement & deposit. Tentative bookings can be held for up to 14 days & will automatically be cancelled if confirmation has not been received within that period. Management reserves the right to cancel an unconfirmed booking without notice & 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 & 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 & decorators hired by client. Please advise Management of any vendors involved in the event, including expected arrival times & mobile contact numbers.



CONTACT:

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