



Coogee Bay
HOTEL

SOCIAL EVENTS



OUR PASSION IS YOUR PERFECT EVENT

Our beachside venue is located just a short 20-minute drive from Sydney's CBD and in the heart of Sydney's East. Let our experienced Events Team tailor a package to suit your needs.

Our flowing indoor and outdoor spaces can host from 40 to 200 guests. From corporate events to weddings – we have your event covered!

VENUE INFORMATION

EVENT TIMES

Day event: between 11am-4pm | **Evening event:** between 5.30pm-11.30pm

SEAVIEW A + B

SEAVIEW A or B

SEABREEZE

CAPACITY

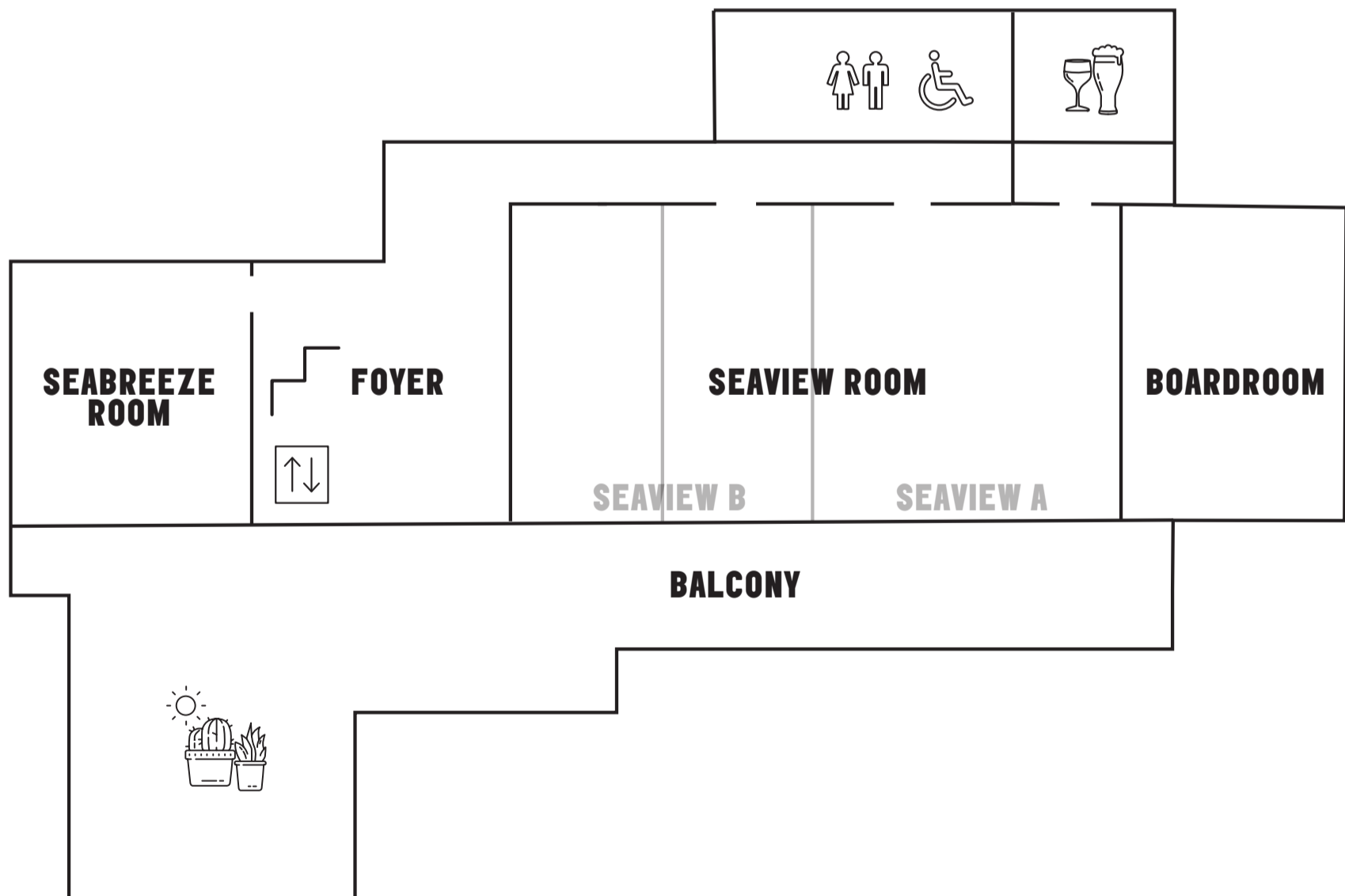
Standing: 200 max, includes dance floor
Seated: 120 max, includes dance floor

CAPACITY

Standing: 80 max, includes dance floor
Seated: 50 max, includes dance floor

CAPACITY

Standing: 60 max, no dance floor
Seated: 40 max, no dance floor





SEAVIEW ROOM

THE SPACE

Charming seaside brilliance, the Seaview Room features classic styling including French doors that open to a sizable balcony overlooking Coogee Beach. With an abundance of natural light, a state-of-the-art sound system and audio-visual equipment, the Seaview Room is an ideal choice for your engagement party, anniversary or special occasion.



SEABREEZE ROOM

THE SPACE

Ocean inspiration in light surrounds, the Seabreeze Room is ideal for intimate celebrations. With an exclusive outdoor terrace overlooking Coogee Beach and relaxed coastal vibes, this venue is sure to impress your guests. Ideal for intimate events and wedding ceremonies.



FOOD & BEVERAGE

CLASSIC COCKTAIL PACKAGES

4-HOUR EVENT

includes:

4-hour classic beverage package
+ 6 classic canapés & 2 substantial canapés

Sep-Apr: Mon-Thu \$120pp | Fri-Sun \$135pp
May-Aug: Mon-Thu \$105pp | Fri-Sun \$120pp

5-HOUR EVENT

includes:

5-hour classic beverage package
+ 8 classic canapés & 2 substantial canapés

Sep-Apr: Mon-Thu \$135pp | Fri-Sun \$150pp
May-Aug: Mon-Thu \$120pp | Fri-Sun \$135pp

6-HOUR EVENT

includes:

6-hour classic beverage package
+ 10 classic canapés & 2 substantial canapés

Sep-Apr: Mon-Thu \$150pp | Fri-Sun \$165pp
May-Aug: Mon-Thu \$135pp | Fri-Sun \$150pp

All cocktail packages include:
dance floor*, microphone, lectern, data projector, tea & barista-made coffee

* dance floor subject to event capacities

CANAPÉ MENU

COLD

Vietnamese rice paper rolls *(gf,df,vg)*
Chilled Sydney rock oysters, forvm shallot dressing *(gf,df)*
Tiger prawn, nam jim, green shallots, rice cracker *(gf,df)*
Goats curd & crushed olive vol-au-vent *(v)*
Smoked salmon tartlet, sour cream & caviar
Duck pancakes *(df)*
Cured kingfish, shaved cucumber, chilli pita *(df)*
Tuna cornets *(df)*
Beetroot hummus, charcoal lavosh, pistachio *(df,v)*

HOT

Fried haloumi, fig & balsamic *(v,gf)*
Corn fritters, cumin salt & yoghurt *(v,gf)*
Lamb kofta, cucumber & mint
Scallop dumpling, ponzu dressing & seeds *(df,gf)*
Butternut pumpkin & lentil bhaji *(vg,df)*
Wagyu pies, truffled mash
Rice cake, wakame & black sesame *(vg,df)*
Green pea arancini, miso glaze *(v)*
Sweet potato & corn empanadas *(v)*
Manchego roasted corn & potato croquette *(v)*
Grilled tiger prawn cutlet, red chilli & palm sugar *(df)*
Salt & pepper sirloin, sriracha mayo *(df,gf)*

SUBSTANTIAL

Beef sliders, aged cheddar, shaved iceberg & burger sauce
Lamb cutlet, salsa verde *(df)*
Whipped ricotta, roasted peppers & olives *(gf,v)*
Truffled black barley, sourdough herb crumb *(vg)*
Tempura whiting, nori mayo, sushi rice *(df)*
Chicken katsu, shaved cabbage, Sriracha & Sriracha mayo

FOOD STATIONS

Cheese - selection of local cheeses, crackers, quince and seasonal fruits
Oyster - lemon ponzu & forvm shallot dressing *(df,gf)*
Ceviche - cod, salmon, coconut cream, shallots, chilli, lime, cucumber & sesame mixed to order *(df,gf)*
Hibachi grill - satay chicken, chilli beef & lamb cutlets with lime pistachio *(df,gf)*

All menu items are subject to seasonal availability and may change without notice.

(gf) gluten free, *(v)* vegetarian, *(df)* dairy free, *(vg)* vegan

CLASSIC SEATED PACKAGES

4-HOUR EVENT

includes:

4-hour classic beverage package
+ 3-piece canapés & 2-course alternate serve
or 3-course alternate serve

Sep-Apr: Mon-Thu \$120pp | Fri-Sun \$135pp
May-Aug: Mon-Thu \$105pp | Fri-Sun \$120pp

5-HOUR EVENT

includes:

5-hour classic beverage package
+ 3-piece canapés & 2 antipasto platters per table
or 7-piece canapés & 2 side dishes per table
+ 3-course alternate serve

Sep-Apr: Mon-Thu \$135pp | Fri-Sun \$150pp
May-Aug: Mon-Thu \$120pp | Fri-Sun \$135pp

6-HOUR EVENT

includes:

6-hour classic beverage package
+ 3-piece canapés & 2 antipasto platters per table
or 7-piece canapés & 2 side dishes per table
+ 3-course alternate serve

Sep-Apr: Mon-Thu \$150pp | Fri-Sun \$165pp
May-Aug: Mon-Thu \$135pp | Fri-Sun \$150pp

All seated packages include;
microphone, data projector, tea, barista-made coffee & a bread roll per person

SEASONAL SEATED MENU

STARTERS

Tiger prawns, iceberg wedge & rose mayo *(gf,df)*
Burrata, heirloom tomato & grilled herb focaccia *(v)*
Flat leaf rocket, halloumi, crouton &
poached chicken *(gf)*
Josper roasted cauliflower, romesco & olives *(gf,df,vg)*
Torched salmon, wild rice & cucumber salsa *(df)*
Grilled halloumi & roasted asparagus *(v,gf)*
Pink salt cured kingfish, shaved fennel & orange *(gf,df)*
Bresaola, watermelon, mint & chilli *(gf,df)*
Josper roasted field mushroom, spinach puree
& macadamia *(gf,df,vg)*

MAIN

Rump cap, Paris mash & red wine jus *(gf,df)*
Barramundi fillet, pumpkin puree & chimichurri *(gf,df)*
Josper grilled chicken, herb butter & kale gnocchi *(gf)*
Cod fillet, burnt butter, capers & broccolini *(gf)*
Orecchiette, chilli lemon parsley & blue swimmer crab
Pumpkin steak, seeds & shaved fennel *(gf,df,vg)*
Lamb cutlets, roasted peppers & salsa verde *(gf,df)*
Salmon fillet, crushed peas port jus *(gf)*
Beef brisket, Paris mash, bourbon jus *(gf)*

DESSERT

Raspberry parfait *(gf)*
Whipped chocolate & strawberries *(gf)*
Passionfruit pavlova *(gf)*
Chocolate tart with vanilla sour cream

SHARED

Selection of local & imported cheese, lavosh
crackers, & dried fruit

Guests with specific dietary requirements will be catered for accordingly. Please advise with minimum 2 weeks' notice.

All menu items are subject to seasonal availability and may change without notice.

(gf) gluten free, *(v)* vegetarian, *(df)* dairy free, *(vg)* vegan

ADDITIONS

FOOD

CHILDREN'S MEAL \$30pp *(12yrs & under)*

Set main & dessert
+ soft drinks, mineral water, fruit juices

TEENAGE MEAL \$65pp *(13yrs - 17yrs)*

Full adult meal
+ soft drinks, mineral water, fruit juices

CREW MEAL \$30pp *(any person providing a service who is not a guest. You are not required to seat crew on your floor plan)*

Full adult meal
+ soft drinks, mineral water, fruit juice

CHOICE MENU *(guests to order menu option at the event)*

2 options + \$10pp per course
3 options + \$20pp per course

ADDITIONS

Additional canapé + \$6pp
Additional substantial canapé + \$10pp
Antipasto platter + \$80ea (Seated events only)
Seafood platter + \$160ea (Seated events only)
Table sides + \$8 (Seated events only)

FOOD STATIONS

Cheese - selection of local cheese, crackers, quince & seasonal fruits
Oyster - lemon ponzu & forvm shallot dressing *(df,gf)*
Ceviche (Chefs station) - cod salmon, coconut cream, shallots, chilli, lime, cucumber, sesame mixed to order *(df,gf)*
Hibachi Grill - satay chicken, chilli beef & lamb cutlets, lime & pistachio *(df,gf)*

BEVERAGE

PACKAGE UPGRADES

Premium Beverage Package + \$20pp
Deluxe Beverage Package + \$40pp
Sommeliers Selection + \$105pp

ADDITIONS

1 x Wine + \$10pp
2 x Wines + \$20pp
Champagne on arrival + \$25pp
Champagne for duration of event + \$60pp
Draught Beer + \$10pp
Cocktails on arrival (pre-ordered only) + \$17pp
Caviar & Vodka - egg blini, chives, sour cream, capers, Beluga vodka + \$55pp

BEVERAGE PACKAGES

CLASSIC

1 x Sparkling Wine,
1 x White Wine,
1 x Red Wine,
1 x Light Beer,
1 x Full Strength Beer

SPARKLING WINE

Kindred Sparkling Cuvée
Chain of Fire Brut Cuvée
Redbank Prosecco

WHITE WINE

Chain of Fire Sauvignon Blanc Semillon
Kindred Chardonnay
Redbank Pinot Grigio

RED WINE

Chain of Fire Merlot
Kindred Cabernet Sauvignon
Redbank Shiraz

BOTTLED BEER

Peroni
Corona
Asahi
Great Northern Super Crisp
4 Pines Pacific Ale
Cascade Premium Light
James Boags Premium Light
Bulmers Cider
Hills Apple Cider

PREMIUM UPGRADE + \$20pp

1 x Sparkling Wine,
1 x White Wine,
1 x Red or 1 x Rosé Wine,
1 x Light Beer,
1 x Full Strength Beer

SPARKLING WINE

Edmond Thery Blanc De Blanc
Anna Spinato Prosecco
Devils Corner Sparkling NV

WHITE WINE

Dusky Sounds Sauvignon Blanc
Devils Corner Chardonnay
Thomas James Tumbarumba
Pinot Grigio
Not Your Grandma's Riesling

ROSÉ WINE

La Vieille Ferme Rosé

RED WINE

Forest Hill Highbury Fields Shiraz
Jim Barry Cover Drive
Cabernet Sauvignon
Pikes Shiraz Tempranillo
Ad Hoc Cruel Mistress
Pinot Noir

BOTTLED BEER

Peroni
Corona
Asahi
Great Northern Super Crisp
4 Pines Pacific Ale
Cascade Premium Light
James Boags Premium Light
Bulmers Cider
Hills Apple Cider

DELUXE UPGRADE + \$40pp

1 x Sparkling Wine,
1 x White Wine,
1 x Rosé or 1 x Red Wine,
1 x Light Beer,
2 x Full Strength Beers

SPARKLING WINE

NV Jansz Premium Sparking
NV Croser Rosé
NV Chandon Brut
La Gioiosa Prosecco

WHITE WINE

Shaw & Smith Sauvignon Blanc
St Hugo Chardonnay
Tiefenbrunner Pinot Grigio
Pewsey Vale Block Riseling
Guigal Cotes de Rhone Blanc

ROSÉ WINE

Famille Perrine Cotes de Rhone Rosé
Chateau Rotor Rosé

RED WINE

Brokenwood Shiraz
Gibson Dirtman Shiraz
Yalumba Cigar Cabernet Sauvignon
Cooter & Cooter Grenache
Rabbit Ranch Pinot Noir
Santuario Malbec
Famille Perrin Cotes Du Rhone

BOTTLED BEER

Peroni
Corona
Asahi
Great Northern Super Crisp
4 Pines Pacific Ale
Cascade Premium Light
James Boags Premium Light
Bulmers Cider
Hills Apple Cider

All beverage packages include unlimited pour, mineral water, fruit juices and soft drinks

SOMMELIER PACKAGE UPGRADE +\$105pp

*1 x Champagne, 2 x White Wines,
2 x Rosé or 2 x Red Wines
1 x Light Beer, 2 x Full Strength Beers*

CHAMPAGNE

Moët & Chandon, Epernay, France
Mumm Grand Cordon, Champagne, France
Piper Heidsieck, Champagne, France

WHITE

Petaluma Clare Valley Riesling, Clare Valley, SA
Mader Pinot Gris, Alsace, France
Brokenwood Semillon, Hunter Valley, NSW
Piero LTC Semillon Sauvignon Blanc, Margaret River, WA
Laroche Petit Chablis, Chablis, France
Christian Salmon Loire Valley Sancerre Blanc, Loire, France

ROSÉ

Mirabeau Etoile Cotes De Provence Rosé, Provence, France
Minuty M Rosé Provence, Provence, France
Rockford Alicante Bouchet, Barossa Valley, SA

RED

Terrazas Reserva Malbec, Mendoza, Argentina
Isole E Olena Chianti, Tuscany, France
Rockburn Central Otago Pinot Noir, Central Otago, NZ
St Hugo Coonwarra Cabernet Sauvignon, Coonawarra, SA
Hentley Farm The Stray Mongrel GSZ, Barossa Valley, SA
Shaw & Smith Adelaide Hills Shiraz, Adelaide Hills, SA
Grant Burge "Filsell" Shiraz, Barossa Valley, SA

BOTTLED BEER

Peroni
Corona
Asahi
Great Northern Super Crisp
4 Pines Pacific Ale
Cascade Premium Light
James Boags Premium Light
Bulmers Cider
Hills Apple Cider

ANCILLARIES UPGRADES

STYLING & EQUIPMENT

DECORATIVE

Tea lights \$2ea

Chair covers \$8ea

AUDIO VISUAL

Free standing TV \$350

Microphone \$50

Lectern \$50

Small stage \$150

Large stage \$250

AMENITIES

Cloakroom \$150

Manned cloakroom \$150 + \$50ph (*min 4-hours*)

Additional security \$50ph (*min 4-hours*)

Ask your Event Planner for bespoke theming and entertainment options



Coogee Bay HOTEL

Thank you for your enquiry.

Please contact our event specialists on +61 2 9665 0000 or email events@coogeebayhotel.com.au to arrange a suitable time to discuss your enquiry in further detail.

Site viewings are available by appointment.