



Coogee Bay | **EVENTS**
HOTEL



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!

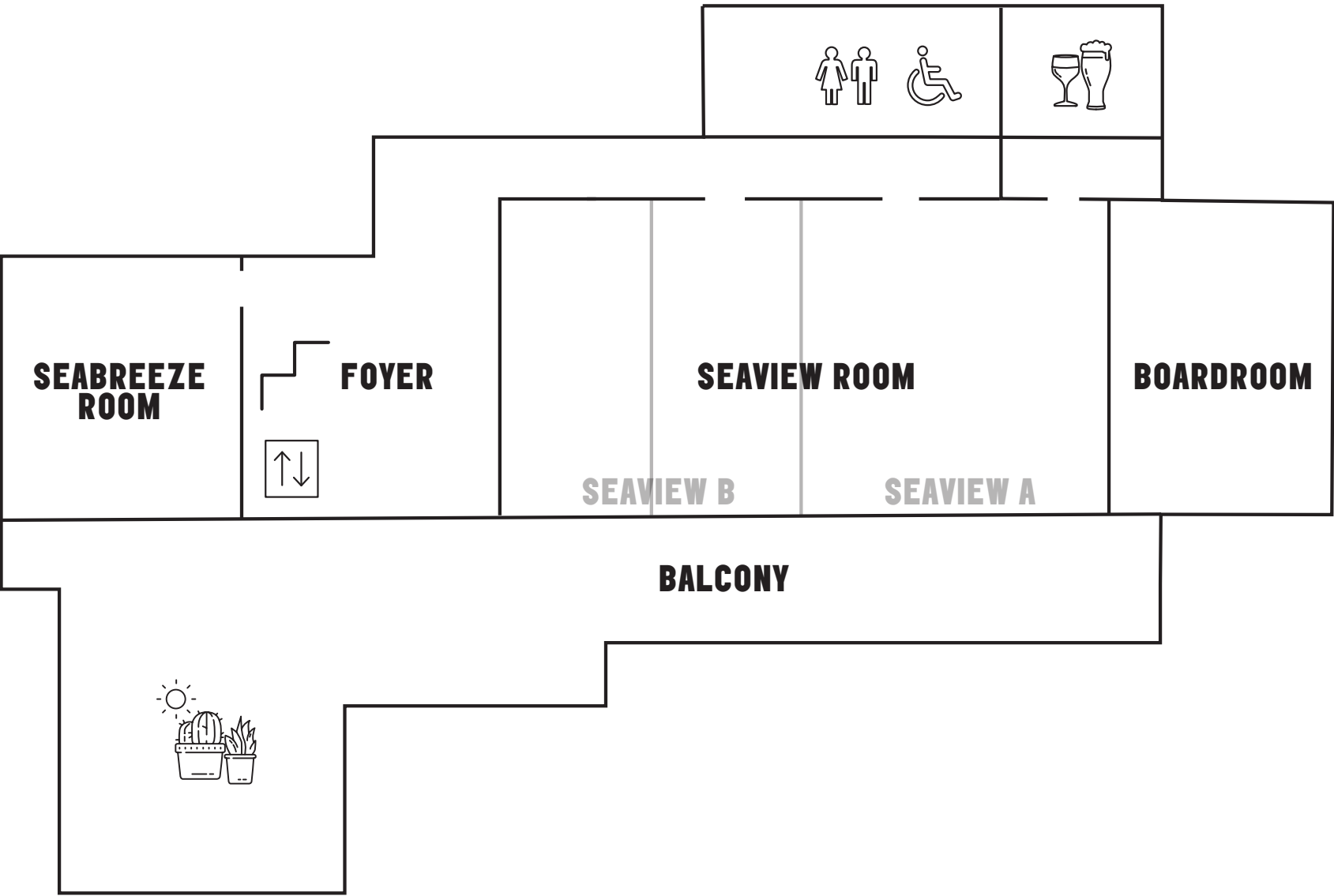
VENUE INFORMATION

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
MINIMUM SPEND Sep-Mar: \$12,000 + security Apr-Aug: \$10,000 + security	MINIMUM SPEND Sep-Mar: \$6,000 + security Apr-Aug: \$5,000 + security	MINIMUM SPEND Sep-Mar: \$4,000 + security Apr-Aug: \$3,000 + security

Please note the above minimum spends do not apply for special event dates. Please ask our Events team for more details





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

2-HOUR TO 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, boutique tea & barista-made coffee

* dance floor subject to event capacities

CANAPÉ MENU

COLD

Salmon tartare, wasabi mayo, chives *(df)*
Freshly shucked oysters, lemon, shallots *(df, gf)*
Duck parfait, lavosh, quince
Tartlet of heirloom tomato, goats’ cheese *(df)*
Spanner crab bruschetta, pickled shallots *(df)*
Smoked salmon blini, sour cream, caviar
Tartlet of poached asparagus, parmesan *(v)*
Vietnamese rice paper rolls *(df, gf, v, vg)*
Blackmore wagyu bresaola , compressed watermelon *(df, gf)*

HOT

Tartlet of confit chicken, mushroom
Wagyu beef ragout tartlet, caramelised onion, potato *(df)*
Crispy polenta, tomato vinaigrette, black olives *(df, gf, v, vg)*
Tempura zucchini blossoms, olive tapenade *(df, gf, v, vg)*
Pumpkin fondant, pine nut pesto *(df, gf, v, vg)*
Sweet corn fritters, coriander, crème fraîche *(gf, v)*
Prawn goujons, caper mayo *(df)*
Duck pancakes, hoisin sauce, sesame *(df)*
Scallop dumplings, ponzu dressing *(df, gf)*
Arancini, camembert, smashed pea *(v)*

SUBSTANTIAL

Spinach & eggplant moussaka, tomato, béchamel *(df, gf, v, vg)*
Prawn baguette, shaved iceberg, Marie Rose dressing *(df)*
Marinated Kingfish taco, avocado, shaved fennel, chilli *(df)*
Lamb kofta, minted yogurt, crispy onion *(gf)*
Wagyu burger, shaved iceberg, cheese, potato bun *(gf)*
Beer-battered fish, fries, tartare sauce *(df)*
Chicken Katsu sandwich, Japanese mayonnaise, wasabi *(gf)*

DESSERT

Vanilla crème brûlée, raspberry, pistachio *(v)*
Messina chocolate tart, crushed malt, honeycomb *(v)*
Eton mess, mixed berries *(v)*
Valrhona chocolate tart *(v)*
Assorted macaroons *(v)*
S’mores, brownie *(v)*

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;
dance floor*, microphone, lectern, data projector, boutique tea, barista-made coffee & a bread roll per person

* dance floor subject to event capacities

SEASONAL SEATED MENU

ENTRÉE

Pork terrine, pickled apple, warm sourdough *(df)*
Chilled king prawns, Marie Rose dressing, fennel slaw *(df, gf)*
Duck parfait, pickled celery, toasted focaccia
Kingfish carpaccio, shaved fennel, lime, mandarin, olive oil *(df, gf)*
Pumpkin ricotta cannelloni, burnt butter, sage, lemon *(v)*
Blackmore wagyu bresaola, melon, chilli, pine nuts *(df, gf)*
Green pea truffle risotto, shaved pecorino *(v)*
Seared tuna, black pepper caramel, grapefruit salsa *(df, gf)*

MAIN

Seared salmon fillet, pearl barley, salsa verde *(df)*
Roasted lamb rack, herb butter, Mediterranean ragout *(gf)*
Roasted chicken breast, crushed peas, baked brie, jus *(gf)*
Pumpkin fondant, crushed olives, kohlrabi pesto *(gf, df, vg)*
Duck confit, roasted shallots, asparagus, orange salad *(gf, df)*
Beef eye fillet, paris mash, merlot jus *(df, gf)*
Pan-seared sea perch, carrot purée, lemon caper sauce *(gf)*
Roasted cauliflower steak, romesco, smoked bean ratatouille *(gf, df, vg)*

DESSERT

White chocolate, honeycombe parfait, Champagne jelly *(gf, v)*
Shortcake crumble, vanilla cream, strawberries *(v)*
Whipped chocolate crumble, frozen raspberries, mandarin *(v)*
Custard tart, vanilla cream *(v)*
Blackberry Eton mess *(gf, v)*
Cheese plate, selection of local imported cheeses *(v)*
Choux pastry, orange crème, dark chocolate sauce *(v)*
Galliano, melon, crushed pistachio *(gf, df, vg)*

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

Seafood platter + \$160ea

Table sides + \$8

LIVE FOOD STATIONS

(3-hours)

Charcuterie + \$30pp

selection of cured meats, olives,
pickled vegetables, mixed breads

Fromagerie + \$30pp

local imported cheeses, lavosh,
quince, muscatels

Sashimi + \$45pp

Tasmanian trout, kingfish, scallops,
seaweed salad, wasabi, sesame

Oysters & Prawns + \$45pp

freshly shucked oysters, lime, shallot vinaigrette,
peeled Queensland tiger prawns, lemon

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

Great Northern Super Crisp
Carlton Dry
Carlton Draught
Balter XPA
4 Pines Pacific Ale
Bulmers 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

Grant Burge Pinot Noir Chardonnay
Anna Spinato Prosecco
Wildflower Brut Cuvée

WHITE WINE

Dusky Sounds Sauvignon Blanc
Devils Corner Chardonnay
Endless Wine Pinot Grigio
Not Your Grandma's Riesling

ROSÉ WINE

La Vieille Ferme Rosé

RED WINE

Forest Hill Highbury Fields Shiraz
Kilikanoon Killermans Run
Cabernet Sauvignon
Round Two Merlot
Stoneleigh Wild Valley Pinot Noir

BOTTLED BEER

Great Northern Super Crisp
Carlton Dry
Carlton Draught
Balter XPA
4 Pines Pacific Ale
Bulmers 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
NV Chandon Brut Rosé
La Gioiosa Prosecco

WHITE WINE

The Yard Channybearup
Sauvignon Blanc
Church Road Chardonnay

Smith & Hooper Pinot Grigio
First Creek Semillon

ROSÉ WINE

Chateau Riotor Rosé
Feraud Cuvée Prestige

RED WINE

Four in Hand Shiraz
Jim Barry Cover Drive
Cabernet Sauvignon
Phillip Shaw Conductor Merlot
Rockburn Devil's Staircase Pinot Noir
Famile Perrin Reserve
Esquinas Malbec

BOTTLED BEER

Great Northern Super Crisp
Carlton Dry
Carlton Draught
Balter XPA
4 Pines Pacific Ale
Bulmers 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

Arras Blanc de Blanc, Derwent Valley, TAS
Chandon Vintage, Yarra Valley, VIC
Mumm Brut, Malborough, NZ

WHITE

Fuder Dillions Sauvignon Blanc, Malbourough, NZ
Christian Salmon Sancerre Blanc, Loire Valley, France
Petaluma Riesling, Clare Valley, SA
Henschke Innes Pinot Gris, Adelaide Hills, SA
Brokenwood Semillon, Hunter Valley, NSW
William Fevre Petit Chablis, Burgundy, France
Dalrymple Cave Block Chardonnay, Pipers River, TAS

ROSÉ

Mirabeau Etolie Rosé, Côtes de Provence, France
Josef Chromy Rosé, Relbia, Northern Tasmania

RED

Rockburn Pinot Noir, Central Otago, NZ
Rockford Bouchet, Barossa Valley, SA
Terrazas Reserva Malbec, Mendoza, Argentina
Isole E Olena Chianti, Tuscany, Italy
St Hugo Cabernet Sauvignon, Coonawarra, SA
Turkey Flat Grenache, Barossa Valley, SA
Grant Burge "Filsell" Shiraz, Barossa Valley, SA

BOTTLED BEER

Stone & Wood Pacific Ale
Coopers Pale Ale
4 Pines Pacific Ale
Peroni Nastro Azzurro
Grolsch Premium Lager
Asahi Super Dry
Corona Extra
Cascade Premium Light
Hills Apple Cider

Sommelier beverage package include unlimited pour, mineral water, fruit juices and soft drinks

ANCILLARIES UPGRADES

STYLING & EQUIPMENT

DECORATIVE

Tea lights \$2ea
Chair covers \$8ea

ENTERTAINMENT

DJ \$1,200 (4-hours)

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*)

EVENT PARTNERS

THE BALLOON CREW

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Ask your Event Planner for bespoke theming and entertainment options



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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.