

**THE COAST GOLF CLUB FUNCTION CENTRE**  
**1 Coast Hospital Rd, Little Bay 2036**  
**Phone/fax: 02 9311-3085**

**MENU SELECTION**

\*Choose any two menu items from each category to be served alternatively. Bridal table will be offered a choice, please advise us prior to function date. Add \$2.00 per head for a third choice. We are happy to cater for any special dietary requirements, please advise us prior to function date.

**PRICE**

\*Three Course menu including Coffee and Tea. \$55.00 per person.

\*Hors d'oeuvres on arrival \$3.00 per person

We are happy to cut and present your Wedding Cake on platters.

Cake bags can be placed beside the cut cake for guests.

Flounce to dress Bridal Table, Chair Covers, Flowers etc

can be arranged at an extra cost.

Please note: The Coast Golf Club Restaurant reserves the right to increase prices without notice.

**BOOKING FEE**

\*A deposit of \$400.00 is required to secure any function booking.

**FINAL NUMBERS**

\*Final confirmation of number of guests, balance of payment and menu selection is required two weeks prior to your booking date.

Place cards and table plans to be supplied one week prior.

**CANCELLATIONS**

\*Your deposit will only be refunded if your cancellation is made four weeks prior to booking date or if the room can be re let.

**CHILDREN**

\*On all buffet style menus children under 12 pay half price and children under 4 are free of charge, on banquet style menus children's menus are available.\$20.00 per head, Children must remain with adult supervision and must not enter bar or poker machine areas

## **SECURITY**

\*The management and staff take all care for gifts and personal belongings left on the premises, but no responsibility can be taken.

## **SERVICE**

\*Staff will serve all buffet food and banquet courses **prior** to speeches, should you wish speeches to commence early, food service will quietly continue.

## **BEVERAGE**

All beverage, dance floor, microphone and other club related enquiries to be directed to the Coast Golf Club. Clubs direct line, ph 02 9311-7422 or email [functions@coastgolf.com.au](mailto:functions@coastgolf.com.au)

## Entrees

Chicken Caesar Salad: baby cos, crisp bacon, croutons and grilled chicken breast and our own Caesar dressing.

Spinach and Ricotta Ravioli – pesto and pinenuts in a light cream sauce with shaved parmesan.

Crisp Vegetable Spring Rolls: home-made vegetarian spring rolls with Hoi sin dipping sauce.

Smoked Salmon Pancake: rosettes of smoked salmon on a warm potato pancake with Spanish onion and salmon caviar.

Fresh King Prawns served on a salad of rocket with freshly shaved parmesan and balsamic vinegar.

Potato and ricotta ravioli in a sauce of oven roasted tomatoes, garlic and basil with shaved fresh parmesan.

Combination of freshly crumbed King Prawn Cutlets and Calamari served with homemade tartare sauce.

Tempura Prawns cooked in a crisp tempura batter with home-made sweet chilli dipping sauce.

Coconut Prawns: golden fried in fresh coconut with a mild curry mayonnaise dipping sauce.

## Main Course

Barramundi fillets grilled and served on creamy mash potato with green beans and cracked pepper & lime hollandaise.

Tender eye fillet of beef served medium with roasted sweet potato and baby beets and tomato infused béarnaise sauce.

Breast of Chicken in Cajun spices served over cous cous tossed with baked seasonal vegetables with mint yoghurt dressing.

Roast loin of lamb, potato and bacon hash, crisp green beans and rosemary and garlic jus.

Barramundi fillets grilled topped with fresh prawns tossed in butter with garlic and shallots served with spiced potato wedges.

Grain fed Scotch Fillet served medium served with crisp smashed baby potatoes, snow peas and Dijon mustard and cream sauce.

Crisp skin Chicken with Chinese five spice, Asian greens with sweet soy & garlic and steamed Jasmine rice.

Atlantic salmon fillet grilled served on mash potato with baby spinach, steamed fresh asparagus and homemade chilli jam.

Ocean caught Snapper fillets cooked in a crisp beer batter with French fries, lemon and homemade tartare sauce.

All main courses to be served with steamed fresh seasonal vegetables.

## Dessert

Profiteroles – choux pastry buns filled with crème patissiere topped with warm chocolate fudge sauce.

Sticky Toffee Pudding served with a warm butterscotch sauce and vanilla ice cream.

Banana steamed pudding with passion fruit custard, cream, and ice cream.

Freshly baked Apple and Apricot Strudel served with warm vanilla custard and Macadamia nut ice cream.

Rich Chocolate pudding with dark chocolate sauce, cream, and ice cream.

Lemon and Lime Tart with a fresh passion fruit sauce and vanilla bean ice cream.

Orange and polenta pudding with orange Cointreau syrup and pistachio nut ice cream.

Fresh Filtered Coffee and Tea  
(Station set for Self-Service)