

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 \$3.00 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. \$60.75 p/p.
Please note espresso coffee is extra and charged per cup.
Hors d'oeuvres on arrival \$3.00 per person (chefs selection)
We are happy to cut and present your Wedding Cake on platters.
Flounce to dress Bridal Table, Chair Covers, Flowers etc
can be arranged at an extra cost.

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 beverages, dance floor, microphone and other club related enquiries to be directed to the Coast Golf Club. Please call 02 9311-7422.

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

The Coast Golf Club Restaurant

Wedding Selections

Salt & Pepper squid served with a Thai style salad with mint and coriander.

Potato and ricotta ravioli with slow roasted tomato, garlic and basil.

Salad of fresh medium king prawn, wild rocket, pear and shaved parmesan with olive oil and balsamic

Crisp duck and shitake mushroom spring rolls with sweet soy and ginger dipping sauce.

Fresh tiger prawns cooked in a crisp tempura batter with sweet chilli dipping sauce.

Crisp vegetable spring rolls with hoi sin dipping sauce.

Eye fillet of beef, mash potato, steamed fresh asparagus, red wine jus and hollandaise sauce.

Grilled fillet of barramundi with fresh tiger prawns, rosemary potatoes and wilted baby spinach.

Oven roasted loin of lamb served on roast sweet potato with green beans and fresh beetroot relish.

Sand whiting fillets in crisp beer batter with golden fried chips, tartare sauce and lemon wedges.

Breast of chicken in Cajun spices with roasted vegetable cous cous, cucumber & mint yoghurt.

Crisp skin Atlantic salmon fillet, garlic mash potato, steamed broccolini and homemade chilli jam

Sticky toffee pudding served warm with butterscotch sauce, cream and ice-cream.

Brandy snap and profiterole filled with crème patissiere and topped with warm chocolate ganache.

Lemon and lime tart with passionfruit sauce and vanilla bean ice cream.

Crème brulee, marinated strawberries and ice cream.

Fresh baked apple & apricot strudel with custard and macadamia nut ice cream.

Rich chocolate pudding served warm with dark chocolate sauce and ice cream.

We cater for gluten free and vegetarians – please advise us prior to booking date.