

COAST events

FROM SPACE TO TASTE





Dining Room | Ocean Terrace | Private Dining

“Old world charm, new world vibe”

Thank you for considering COAST Beach Bar & Kitchen to host your next special occasion.

Perched above the iconic Surfers Paradise coastline, COAST combines contemporary dining with breathtaking views.

From our vibrant restaurant and expansive rooftop terrace to our intimate private dining room, each space offers its own unique atmosphere for celebrating life's moments.

Whether you're planning a relaxed gathering or a show-stopping event, our dedicated team of event specialists, chefs, and hospitality professionals will work closely with you to create a seamless and memorable experience, tailored to your vision.

COAST

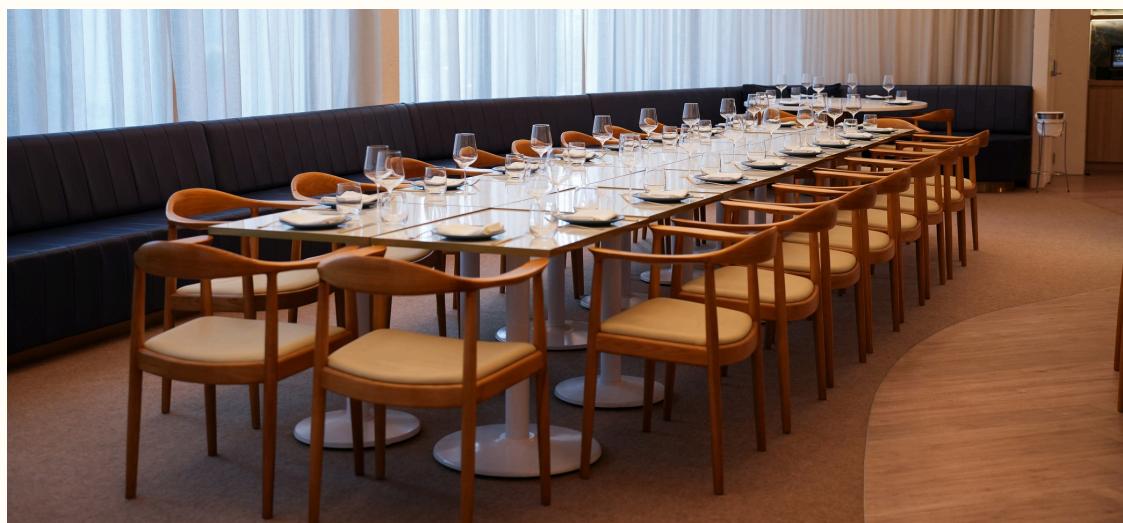
Dining Room

Our Dining Room is a versatile and stylish space designed to impress. With a capacity of up to 60 guests seated, or 25 in a boardroom-style configuration, it adapts seamlessly to both social celebrations and corporate gatherings.

Tucked away at the rear of the venue, the room offers a sense of exclusivity while still capturing the signature COAST atmosphere. Bright and airy by day, and warm and intimate by night, it provides the perfect backdrop for memorable dining experiences.

 60 (max)

COAST





Ocean Terrace

Our popular rooftop terrace, overlooking the Pacific Ocean and beach, features a full retractable roof and enhanced wind protection, making it an all-weather space.

From intimate gatherings to larger parties of up to 150 guests, this versatile space is perfect for any occasion. Customisable areas cater to your specific needs, ensuring a memorable experience.

 100 Banquet

 150 Cocktail/Canape

COAST

PDR

Discover the ultimate in exclusivity at our private dining room — a sophisticated haven with uninterrupted ocean views. Designed for both style and comfort, the space offers complete privacy, making it the ideal setting for everything from high-level business meetings to unforgettable celebrations.

With a dedicated waiter attending solely to your group, every detail is seamlessly taken care of, allowing you and your guests to relax and enjoy a truly bespoke experience. Intimate, elegant, and undeniably impressive — this is dining at its finest.

 12 (Max)

COAST



Classic | \$69pp

Burleigh sourdough, smoked butter (gfo)

Coal roasted baba ganoush (gf)

Croquettas, jamon, manchego, aioli

Josper Fired

COAST signature cut steak, chimichurri (gf)

Barbecued chicken, hot honey, burnt brown butter (gf)

Skinny fries, aioli (gf)

Mixed leaves, caramelised balsamic (gf)

Signature | \$95pp

Burleigh sourdough, smoked butter (gfo)

Coal roasted baba ganoush (gf)

Gold Coast trawler prawns, black bean & piquillo vinaigrette (gf)

Croquettas, jamon, manchego, aioli

Josper Fired

400g Scotch fillet, red wine jus (gf)

Slow roasted lamb shoulder, BBQ fennel, rosemary tapenade (gf)

Skinny fries, aioli (gf)

Mixed leaves, caramelised balsamic (gf)

Premium | \$135pp

Burleigh sourdough, smoked butter (gfo)

Coal roasted baba ganoush (gf)

Croquettas, jamon, manchego, aioli

New England bug roll, herb mayonnaise

Salmon sashimi, crispy aleppo oil, white radish (gf)

Josper Fired

500g, 42 day dry aged sirloin, red wine jus (gf)

Slow roasted lamb shoulder, BBQ fennel, rosemary tapenade (gf)

Roast potatoes, garlic, rosemary (gf)

Broccolini, mustard, fried caper (gf)

Dessert | \$12pp

Selection of petit fours **OR**

Cheese, crackers, quince, muscatels (gf)

Additionals

Natural Oysters, seaweed cider (2pp) | \$10pp (gf)

Premium

Cheeseburger spring rolls, pickle, special sauce
Cornmeal crusted prawn, lime aioli
Labanese spiced lamb fatayer, labneh, garmasala salt
Pulled pork taquito, avocado crema (gf)
Semi-dried tomato arancini, aioli (gf,veg)
Duck spring roll, hoisin
Bacon mac'n'cheese croquette, aioli
Vietnamese rice paper roll, cos, coconut chilli jam (gf,vgn)
Chicken & leek 'petit' pie
Wild Mushroom & Taleggio risotto croquette (gf,veg)

Deluxe

Potato skin, cave cheddar, quince, apple (gf)
Prawn toast, yuzu mayo, chive (gfo)
Jamón & manchego croqueta, black garlic aioli
Josper fired flank steak skewers, chimichurri (gf)
Josper fired chicken skewer, macadamia satay (gf)
Salmon crudo, chilli crisp, rice cracker (gf)
Tempura eggplant, chilli soy caramel, sesame (gfo,vgn)
Beef tartare, wonton crisp (gf)
Crumbed ocean king prawn, aioli (gf)

Substantials

Wagyu cheeseburger slider, tomato relish, mustard pickle (gfo)
Karaage chicken bao, lettuce, pickled fennel, kewpie mayo (gfo)
Philly steak sandwich (gfo)
Pulled pork taco, pico de gallo (gf)
Salt & pepper squid, tartare, lemon (gf)
Fish & chips cups, tartare, lemon
Lentil dahl & rice bowl, poppadom (gf, veg)

Dessert

Petit Fours | **\$6pp**

Packages

4 premium canapés + **2 substantials** | **\$59pp**

6 premium canapés + **2 substantials** | **\$75pp**

4 deluxe canapés + **2 substantials** | **\$69pp**

6 deluxe canapés + **2 substantials** | **\$89pp**

Platters



10 per platter (min)

COAST

Grazing | \$30pp

- Olives (gf)
- Burleigh sourdough, smoked butter (gfo)
- Coal roasted baba ghanoush (gf)
- Jamón, Guindillas (gf)
- Local cheese, crackers, quince (gf)

Bar Bites | \$35pp

- Semi-dried tomato arancini, aioli (gf, veg)
- Crispy wings, hot honey (gf)
- Wagyu cheeseburger sliders (gfo)
- Bowls of skinny fries, aioli (gf)

COAST | \$45pp

- Potato skins, quince, apple, aged cheddar (gf)
- Prawn toast, yuzu mayo, chive (gfo)
- Karrage chicken bao, kewpie, togarashi (gfo)
- Steak Skewer, cabbage, onion, chimichurri, flatbread (gfo)



Beverage Packages

10+

CLASSIC

On Tap

COAST Lager
Wingman Pale Ale

Wine

ATÈ NV Sparkling
ATÈ Rosé
Motley Cru Sauv Blanc
Cloud Street Chardonnay
Cloud Street Pinot Noir
ATÈ Shiraz

Non-Alcoholic

Soft Drink

2hr | 60pp

3hr | 80pp

4hr | 100pp

PREMIUM

All tapped beer

Wine

Bandini Prosecco
La Linea Rosé
Crowded House Sauv Blanc
Georgia Dale Chardonnay
Labrune Pinot Noir
Langmeil Prime Cut Shiraz

Non-Alcoholic

Soft Drink

2hr | 90pp

3hr | 115pp

4hr | 140pp

DELUXE

All tapped beer

Wine

NV Taittinger Brut Réserve
Maison Saint AIX Rosé
Shaw + Smith Sauvignon Blanc
Craggy Range Chardonnay
Casalforte Pinot Grigio
Rising Pinot Noir
Mollydooker Boxer Shiraz

Non-Alcoholic

Soft Drink

2hr | 115pp

3hr | 145pp

4hr | 175pp

COAST





Party Package 20+

4 Small + 2 Big + 2hr Beverages | \$99pp

SMALL EATS

Cheeseburger spring rolls, pickle, special sauce
Cornmeal crusted prawn, lime aioli
Pulled pork taquito, avocado crema
Semi-dried tomato arancini, aioli
Duck spring roll, hoisin
Bacon mac'n'cheese croquette, aioli
Vietnamese rice paper roll, cos cup, coconut chilli jam

BIG EATS

Wagyu cheeseburger slider, tomato relish, mustard pickle
Kaarage chicken, cos, kewpie, togarashi
Crispy chicken bao, lettuce, pickled fennel, kewpie mayo
Salt & pepper squid, tartare, lemon
Fish & chips cups, tartare, lemon

BEVERAGES

COAST Lager | Wingman Pale Ale
Motley Cru Sauvignon Blanc | Cloud St. Chardonnay
ATE Sparkling | ATE Rose
Cloud St. Pinot Noir | ATE Shiraz

Add Spritz' | \$10pp

COAST



Hens 10+

Short & Sweet | \$75pp

Complimentary cocktail for the Hen

Share Plates

Mt. Zero Olives
Burleigh Sourdough, smoked butter
Tempura eggplant, chilli soy caramel, toasted sesame
Kaarage Chicken, cos, kewpie
Skinny fries, aioli

+ 2hr Bottomless Mimosas

Long & Lush | \$115pp

Complimentary cocktail for the Hen

Shared Banquet

Burleigh sourdough, Josper smoked butter
Tempura eggplant, chilli soy caramel, toasted sesame

COAST signature cut steak, chimichurri
Barbecued chicken, smoked brown butter

Skinny fries, aioli
Iceberg wedge salad, ranch, candied walnut

+ 3hr Classic Beverage Package

Inclusions with Packages

Customised A3 Sign & Easel
Customised Menus
Semi-private Area on the Terrace for 4hrs



COAST



Bucks 10+

Beers & Bites | \$75pp

Complimentary shot for the Buck

Bites

Crispy wings, ranch

250g Angus Rump, herb butter, skinny fries (per person)

+ 2hr Bottomless COAST Lager or Wingman Pale Ale

Boys' Banquet | \$115pp

Complimentary shot for the Buck

Shared Banquet

Burleigh sourdough, Josper smoked butter

Tempura eggplant, chilli soy caramel, toasted sesame

COAST signature cut steak, chimichurri
Barbecued chicken, smoked brown butter

Skinny fries, aioli

Iceberg wedge salad, ranch, candied walnut

+ 3hr Classic Beverage Package

Inclusions with Packages

Customised A3 Sign & Easel

Customised Menus

Semi-private Area on the Terrace for 4hrs

COAST



Wedding Receptions

Celebrate your love story at COAST, where breathtaking ocean views blend seamlessly with timeless elegance. Our stunning spaces create the perfect setting for wedding receptions of every style, from intimate gatherings to grand celebrations.

Every couple is unique, which is why we customise each package to ensure your day reflects your vision and feels truly special. With versatile spaces, world-class dining, and exceptional service, every detail is thoughtfully tailored to create a seamless and unforgettable experience for you and your guests.

From champagne toasts on the terrace to exquisite banquets crafted by our chefs, COAST promises a wedding reception as beautiful and memorable as your love.

Group discounts for accommodation at Meriton Suites are also available, subject to availability.

COAST