



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.


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# 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)

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# 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




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# 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

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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

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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

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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

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Selection of petit fours **OR**  
Cheese, crackers, quince, muscatels (gf)

## Additional

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



## Premium

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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

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Potato skin, cave cheddar, quince, apple (gf)  
Prawn toast, yuzu mayo, chive (gfo)  
Jamón & manchego croquette, 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

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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

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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

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

## Bar Bites | \$35pp

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

## COAST | \$45pp

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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  
Labruno 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**

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## **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

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Complimentary cocktail for the Hen

### Share Plates

Mt. Zero Olives

Burleigh Sourdough, smoked butter

Tempura eggplant, chilli soy caramel, toasted sesame

Kaaraage Chicken, cos, kewpie

Skinny fries, aioli

### + 2hr Bottomless Mimosas

## Long & Lush | \$115pp

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Complimentary cocktail for the Hen

### Shared Banquet

Burleigh sourdough, Jospes 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

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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

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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 Reception

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.**

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