

From space to taste.

COAST



Modern Dining Room

Our dining room exudes an air of sophistication with its bright and modern decor, making it the perfect venue to impress your guests.

Situated at the rear of the venue, the dining room is a versatile space that provides exclusivity with a bright airy atmosphere during the day and a cosy ambient feel in the evening.

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55 Seated

Min spend applies

COAST



Private Dining Room

Our private dining room at COAST offers an intimate, luxurious experience with breathtaking ocean views. Featuring exclusive access and complete soundproofing, it's perfect for both private celebrations and business meetings.

Enjoy personalised service with a dedicated waiter, ensuring every detail is attended to in this serene and sophisticated setting.

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12 Seated
Exclusive Hire Only

**Min spends apply*

COAST



Rooftop 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 180 guests, this versatile space is perfect for any occasion. Customisable areas cater to your specific needs, ensuring a memorable experience.

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180 Standing
80 Seated
Exclusive Hire*

**Min spends apply*

COAST



Banquets

SIGNATURE | 85pp

Burleigh sourdough, smoked butter
Smoked baba ghanoush

Trawler prawns, garlic honey, toasted sesame
Jamón & manchego croquette

Josper Fired

John Dee angus flank, chimichurri &
Lamb shoulder, Provençal

Broccolini, black bean soy, cashew
Skinny chips, aioli

Assorted desserts +12pp

PREMIUM | 120 pp

Burleigh sourdough, smoked butter
Smoked baba ghanoush
Jamón & manchego croquette

Freemantle Lobster roll
Yellowfin tuna crudo

Josper Fired

BBQ chicken, macadamia, chilli, lime &
Tajima Wagyu rump cap, red wine jus

Roast pumpkin, yoghurt, brown butter
Skinny chips, aioli

Assorted desserts +12pp

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Available for:

**Dining Room Hire &
Exclusive Terrace Hire***

**Fees & min spends apply*

COAST



Alternate Drop

2 COURSE | 90pp 3 COURSE | 105pp

COMPLIMENTARY

Artisan baked bread rolls, cultured butter

STARTER

Beef carpaccio, toasted hazelnut, truffle aioli, grissini
King prawns, avocado crema, coconut macadamia
Mt. Tamborine mozzarella, heirloom tomato, black olive oil
Peking duck breast, ginger & lime slaw

MAIN

Pure angus rump, garlic & herb butter, polenta chip
Chicken breast, peanut satay, shallot, coriander
Snapper, tomato, green olive, caper
Truffle mushroom & goats curd risotto

SIDES

Skinny fries, garlic aioli
Cos, candied walnut, ranch
Mash, black truffle butter
Green beans, mustard, caper, dill

DESSERT

Lemon meringue tart
Belgian chocolate brownie, ice cream
Vanilla bean creme brûlée, biscotti
Sticky toffee pudding, ice cream

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Available for:

**Exclusive terrace
or Venue hire only.**

**Fees & min spends apply*

COAST

Canapes

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Min 30 pieces per canape



PREMIUM

4 premium canapes, 2 fork & talk **59pp**

6 premium canapes, 2 fork & talk **75pp**

DELUXE

4 deluxe canapes, 2 fork & talk **69pp**

6 deluxe canapes, 2 fork & talk **89pp**

PREMIUM

Cheeseburger spring rolls, pickle, special sauce
Butter chicken empanada, riata
Cornmeal crusted prawn, lime aioli
Labanese spiced lamb fatayer, labneh, garmasala salt
Pulled pork taquito, avocado crema
Semi-dried tomato arancini, aioli
Duck spring roll, hoisin
Bacon mac'n'cheese croquette, aioli
Josper fired chicken skewer, macadamia satay
Vietnamese rice paper roll, cos cup, coconut chilli jam
Chicken & leek 'petit' pie

DELUXE

Chicken & pumpkin dumplings, truffle soy
Corn & gruyere croquette, jamon, truffle aioli
Josper fired flank steak skewers, chimichurri
Kingfish ceviche tostada
Beef tartare, wonton crisp
Crumbed ocean king prawn, aioli
Moroccan lamb pie, tomato relish
Salt & pepper tofu, truffle soy
Spicy lamb filo, tahini yoghurt
Pork belly bites, charred pineapple, tamarind mole

FORK & TALK

Loaded fries, beef brisket, cheese sauce, corn chips
Wagyu cheeseburger slider, ketchup, mustard aioli
Mini hot dog, sauerkraut, beer onions, mustard, ketchup
Crispy chicken bao, lettuce, pickled fennel, kewpie mayo
Fish bao, lettuce, pickles, COAST tartare
Curry bowl, rice, flat bread
Salt & pepper squid, tartare, lemon
Fish & chips cups, tartare, lemon

COAST



Food Stations

GRAZING | 35pp

A lavish spread of artisanal cheeses, cured meats, fresh fruits, and delectable nibbles artfully arranged on our wine barrel table.

SEAFOOD | 50pp

Freshly shucked Pacific Oysters, WA Lobster Rolls & Gold Coast trawler prawns. Served with all the condiments from our customised Seafood boat.

AUSSIE BBQ | 60pp

A spread of Classic bbq favourites. Snags, burgers, chicken, fries, salads, rolls and sauces.

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Available for:
Rooftop Terrace
Min 30 people

COAST



Platters

ANTIPASTO | 30pp

Sicilian olives, garlic, lemon
Burleigh sourdough, hummus
Native Pepperberry salami
Selection of cheeses
Artisan crackers
Seasonal fruit

BEACH EATS | 35pp

Tomato & Bocconcini arancini
Salt & Pepper calamari
Crispy chicken wings, ranch
Fish **OR** Chicken tacos
Skinny fries, aioli

BARBECUE | 45pp

Chicken skewers, peanut satay
Steak skewers, chimichurri
Skinny fries, aioli
Summer Salad

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**Rooftop Terrace
Platters are based on min
of 10 people**

+ CLASSIC BEVERAGE PACKAGE | 2hr 50pp. 3hr 65pp

COAST



Party Package

4 SMALL + 2 BIG EATS + 2HR DRINKS | 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, ketchup, mustard aioli
Kaarage chicken, cos, kewpie, togarashi
Mini hot dog, sauerkraut, beer onions, mustard, ketchup
Crispy chicken bao, lettuce, pickled fennel, kewpie mayo
Salt & pepper squid, tartare, lemon
Fish & chips cups, tartare, lemon

BEVERAGES

COAST Lager | Great Northern Supercrisp
Motley Cru Sauvignon Blanc | Cloud St. Chardonnay
ATE Sparkling | ATE Rose
Cloud St. Pinot Noir | ATE Shiraz

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Available for:

Rooftop Terrace

Min 30 people

COAST

Beverage Packages

CLASSIC

On Tap

COAST Lager
Great Northern

Wine

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

Non-Alcoholic

Soft Drink

2hr | 50pp

3hr | 65pp

4hr | 80pp

PREMIUM

All tapped beer

Wine

Bandini Prosecco
Sorby Adams Pinot Rose
Crowded House Sauv Blanc
Bleasdale Chardonnay
Les Cotilles Pinot Noir
Langmeil Prime Cut Shiraz

Non-Alcoholic

Soft Drink

2hr | 85pp

3hr | 105pp

4hr | 125pp

DELUXE

All tapped beer

Wine

NV Moët & Chandon Brut
Chateau Peyrol Rose
Howard Vineyard Sauv Blanc
Craggy Range Chardonnay
Tar & Roses Pinot Grigio
Levant Pinot Noir
Yangarra Shiraz

Non-Alcoholic

Soft Drink

2hr | 105pp

3hr | 125pp

4hr | 145pp



COAST



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Socials

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