

COAST

**EVENTS**

---

E: [events@coastbeachbar.com.au](mailto:events@coastbeachbar.com.au)

[Enquire Now](#)

## “FROM SPACE TO TASTE”

---

Thank you for considering Coast Beach Bar & Kitchen for your next special occasion.

Led by our highly skilled chef Matt Le Beau, our team presents a modern and unique menu inspired by the flavours of our land and sea.

Nestled within Ocean by Meriton in Surfers Paradise, Coast features diverse dining areas, including a 50-seat restaurant, 40-seat bar, and a spacious rooftop terrace accommodating up to 180 guests.

With breathtaking panoramic views of Surfers Paradise coastline, our venue offers customizable event spaces suited for any occasion.

From planning to execution, our experienced function coordinators and food & beverage team are dedicated to ensuring your event is both memorable and unforgettable.

---



# DINING ROOM

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

Seated	Standing	Private Hire	Banquet & Alt Drop	Private hire Min Spend Sun-Thu	Private hire Min Spend Fri & Sat	Groups
50	70	✓	✓	5k	7k	✓



# 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.

Seated*	Standing	Banquet	Alt Drop	Canapes & Platters	Private Hire Min Spend Sun-Thu	Private Hire Min Spend Fri & Sat	Groups
100	180	X	✓	✓	10k	12k	✓

Setup fee applies\*



# SHARE & SAVOUR

## SIGNATURE | 85pp

---

Burleigh sourdough, smoked butter  
Smoked baba ghanoush

Trawler prawns, garlic honey, toasted sesame  
Josper grilled chorizo, pickled fennel

### Josper Fired

John Dee angus flank, chimichurri  
Lamb shoulder, Provençal

Broccolini, black bean soy, cashew  
Skinny chips, aioli

## PREMIUM | 120 pp

---

Burleigh sourdough, smoked butter  
Smoked baba ghanoush  
Tamborine Mt. burrata, heirloom, black olive oil

Coast chorizo aioli, mustard  
Moreton Bay bug, cafe de paris

### Josper Fired

BBQ chicken, macadamia, chilli, lime &  
Riverine Angus sirloin, red wine jus

Mash, black truffle butter  
Broccolini, black bean soy, cashew

Served share style.

All dietaries & intolerances can be catered for.





# PLATED

**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

***Select two options*** from each course, dishes are served alternate drop style. Minimum 30 people.



# CANAPES



## 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

## OYSTERS

Freshly shucked Pacific Oysters, served with champagne mignonette, lemon and hot sauces

12pp | min 40

## PRAWNS

Peeled Ocean King Prawns, served with a cocktail sauce and lemon

16pp | min 40

## LOBSTER ROLLS

Western Australian Lobster served on brioche rolls with a chive remoulade and crisps

24pp | min 40

## LADY COAST

Combine all above three seafood options, served from our customised seafood boat by a dedicated chef

39pp | min 40

# SEAFOOD ELEVATION





## ADDITIONAL INDULGENCE

### GRAZING TABLE

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

35pp | min 40

### SUCKLING PIG

Savour the spectacle of our succulent Byron Bay pig, expertly roasted on a spit to perfection and served alongside warm, freshly baked rolls, cheese, slaw & sauces.

30pp | min 40

### SUPPER CLUB

Wrap up your night like a pro with hot chips and aioli, the ultimate duo to rescue you from any questionable beverage decisions.

18 per bowl

### GELATO CART

The ultimate sweet treat destination! Indulge in creamy delights, includes two flavours, toppings and cones.

25pp | min 40

# BEVERAGES

## 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  
La Linea Rose  
Crowded House Sauv Blanc  
De Luilli Chardonnay  
Les Cotilles Pinot Noir  
Teusner Shiraz

### Non-Alcoholic

Soft Drink

**2hr | 85pp**

**3hr | 105pp**

**4hr | 125pp**

## DELUXE

All tapped beer

### Wine

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

### Non-Alcoholic

Soft Drink

**2hr | 105pp**

**3hr | 125pp**

**4hr | 145pp**

## ADD-ONS

Welcome cocktail  
from **15pp**

Champagne cart  
from **13pp**

Champagne fountain  
from **13pp**



# SOCIAL

Get ready to spice up your social gatherings with our exciting event packages for groups of 10-30 on our Rooftop terrace! Experience fantastic views, delicious bites, and a vibrant atmosphere that guarantees a blast for everyone involved.

Let's turn your ordinary gathering into an extraordinary affair!



# PARTY PLATTERS

## BEACH EATS

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

— 350 per platter —

## ANTIPASTO

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

— 300 per platter —

## BARBECUE

Chicken skewers, peanut satay  
Steak skewers, chimichurri  
Mini Kransky hot dogs  
Skinny fries, aioli

— 450 per platter —

Platters are based on 10 people per platter,  
vegetarian & vegan options available on request.

# STYLING & AV

Immerse yourself in a realm of sophistication with our event styling services. Beyond exquisite floral arrangements and captivating photo walls, we excel in curating unforgettable atmospheres for your special moments. Our expertise extends to audiovisual aids, spanning from impeccable sound systems to mesmerising lighting setups. Elevate the ambiance further with our handpicked selection of talented musicians and DJs. From thematic décor to personalized signage, menus, and beyond, let our dedicated team craft an experience that exceeds your expectations, ensuring your event is nothing short of extraordinary.

**All pricing is tailored to your specific needs.**





