



Café Coast 2/45 Rees Place, Wannanup, WA 6210
Tel 08 9534 2250 Fax 08 9534 2546 Email info@cafecoast.com.au

Welcome!

Welcome to Café Coast Function Package.

Enjoy picturesque water views overlooking the tranquil Peel Estuary, Café Coast is Perfectly situated at Port Bouvard Marina making it the ideal place to celebrate your Wedding, Corporate Function or Special Event

If you're looking for a relaxed atmosphere for your special day please phone to arrange a casual meeting at Café Coast Function venue.

If you require any further information please do not hesitate to contact the Duty Manager, who will be happy to assist you.

Venue Hire

Alfresco Area for pre-drinks & Canapes prior to Dinner Service (80 Pax capacity)
Full Restaurant Area (exclusivity) (120 Pax capacity)
Function Area (private area) (60 Guest capacity)
Restaurant area (60 Guest capacity)

Venue Hire includes;

White Linen Table Cloths and Napkins
Or Table Christmas decorations
Printed Menus
Dance Area if Required
Place card placement when supplied by Guest

*Function Room Hire
25 – 40 guests \$400 / 41 – 60 guests \$200

*Restaurant Hire (Exclusive) \$1200
70 – 95 guests \$1200 / 96 – 120 guests \$800

*Minimum numbers apply.

*Please note that minimum numbers and expenditure apply to booking out the full Restaurant area

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The Entertainer Menu

30 to 59 Guests \$59.00 per person, 60 + Guests \$49 per Person

This menu has been designed to entertain your guests with a great variety of petite and delicious canapés over a 2-3 hour period. There will be no stress of setting a menu or ordering on the day. The Canapés will be passed around by the wait staff to ensure each and every guest gets the option to try one of the many tasty canapés.

Canapés to be passed around,

Cold Items:

- Mini Bruschetta With tomato onion & basil
- Salmon Crepe Roulade
- Prawn Cocktail on cucumber
- Caprese Skewer with fresh basil

Hot items:

- Grilled Lamb Cutlets with mint sauce
- Corn Fritter topped with chicken breast
- Stuffed Mushrooms with sun dried tomato & basil
- Snapper & Prawn Cakes, mango chutney
- Chicken and Mushroom Vol au Vents
- Homemade Vegetarian Spring Rolls
- Panko Prawn's with sweet chill
- Prawn and scallop skewer with fresh grilled orange
- Oysters Kilpatrick or Natural
- Chicken Kiev balls
- Grilled Octopus on fried rocket lettuce
- Mushroom Arancini Balls with paprika mayonnaise
- Spicy Beef Kebabs with a mint yoghurt riatta

Sweets:

- Petit Muffins mixed flavours Lemon, Carrot & Chocolaté
- Lemon Passion Delish
- Raspberry White Chocolate

Set 2 or 3 Course Menu A

2 Course: 30 To 59 Guests \$49.00 Per Person, 60 + Guests \$45 Per Person

3 Course: 30 to 59 Guests \$59.00 per person, 60 + Guests \$55 per Person

Choose 2 Mains & 2 Desserts for Alternate Drop

Please choose from the following selection;

Entrée

Shared Taste Plate

Salt & Pepper Squid, Antipasto vegetables,
Mushroom Arancini Balls, Crispy Pork Belly
Pate & Turkish Bread

Main

200gm Sirloin Steak cooked Medium with cooked baby carrots and springless
beans on mashed potatoes served with pepper sauce

•

Grilled Rottnest Swordfish on mashed potatoes and cooked vegetables with
creamy garlic sauce

•

Grilled Barramundi under Macadamia Crust on caramelized snow peas with pan
fried potato cubes and sundried tomatoes on gremolata

•

Crackly Pork Loin
served with Pork Jus, Caramelised Apples and broccolini

•

Braised Lamb Shank
With a Rich Gravy & Vegetable Sauce

Vegetarian Option

Spinach fettuccini in basil pesto with fresh spinach, cherry tomatoes and
parmesan cheese

Dessert

Warm Apple strudel & Vanilla Ice cream

•

Vanilla Brulee & Berry Coulis

Set 2 or 3 Course Menu B

2 Course: 30 To 59 Guests \$55.00 Per Person, 60 + Guests \$49 Per Person

3 Course: 30 To 59 Guests \$65.00 Per Person, 60 + Guests \$59 Per Person

Choose 2 Mains & 2 Desserts for Alternate Drop

Please choose from the following selection;

Entrée

Shared Taste Plate

Oysters Kilpatrick, grilled Octopus
Mushroom Arancini Balls,
Salt and Pepper Squid, Pate & Turkish Bread

Main

300gm Rip Eye Steak cooked Medium served with pepper sauce

•

Grilled Rottnest Swordfish
with Prawns & A Creamy Garlic Sauce

•

Premium Scotch Fillet with Rich Gravy

•

Fresh Barramundi Fillet & Lemon Pepper Prawns, Pine nut Gremolata

•

All Mains Accompanied with Chefs Potatoes, Baby Carrots & Broccolini

Vegetarian Option

Spinach fettuccini in basil pesto with fresh spinach, cherry tomatoes and
parmesan cheese

Dessert

Warm Apple strudel with strawberries & Vanilla Ice cream

•

Vanilla Brulee & Berry Coulis with berries

•

Warm Sticky Date Pudding, Butterscotch sauce & Vanilla Ice-Cream