



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.
All Prices are exclusive GST.

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 OWNER, Peter Jahn 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 deposit
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

10 to 39 Guests \$69.00 per person, 40+ Guests \$59 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
- Prawn Cocktail on cucumber
- Caprese Skewer with fresh basil

Hot items:

- Grilled Lamb Cutlets with mint sauce
- Stuffed Mushrooms with sun dried tomato & basil
- 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

Sweets:

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

Set 2 or 3 Course Menu A

2 Course: 10 To 39 Guests \$79.00 Per Person, 40 + Guests \$69 Per Person

3 Course: 10 to 39 Guests \$89.00 per person, 40 + Guests \$79 per Person

Please choose from the following selection;

Entrée

Shared Taste Plate

Garlic Bread, Antipasto vegetables,
Mushroom Arancini Balls
Panko Prawns

Main

300gm Sirloin Steak cooked Medium served with pepper sauce

•
Grilled Tasmanian Salmon with creamy dijon sauce

•
Crackly Pork Loin
served with Jus and caramelised apples

•
Braised Lamb Shank
a Rich Gravy & Vegetable Sauce

***All mains accompanied with truffle mashed potatoes, roasted baby carrots and brussels sprouts

Vegetarian Option

available

Dessert

Strawberry Brulee & Berry Coulis

Set 2 or 3 Course Menu B

2 Course: 10 To 39 Guests \$89.00 Per Person, 40 + Guests \$79 Per Person

3 Course: 10 To 39 Guests \$99.00 Per Person, 40 + Guests \$89 Per Person

Please choose from the following selection;

Entrée

Shared Taste Plate

Oysters Kilpatrick, grilled Octopus
Mushroom Arancini Balls,
Seared Scallops, Panko Prawns

Main

400gm Premium Rip Eye Steak cooked Medium served with pepper sauce

•

Grilled Rottnest Swordfish
with Prawns & A Creamy Garlic Sauce

•

300gm Premium Scotch Fillet cooked Medium with jus

•

Honey-Macadamia crusted Barramundi Fillet , Pine nut Gremolata

•

***All mains accompanied with truffle mashed potatoes, roasted baby carrots and brussels sprouts

Vegetarian Option

available

Dessert

Pistachio Tiramisu

•

Chocolate Lava Cake