



Wedding Package 2019

May the love and happiness you feel today, shine through the years.



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Welcome

Congratulation on your commitment to share your lives together.
We are looking forward to celebrating your special day with you both and
your exclusive guests.

Located on the edge of Brisbane Water at Gosford, only 1hr 20mins from Sydney CBD, The Coast Bar and Restaurant is one of the most beautifully positioned restaurant and function spaces the NSW Central Coast has to offer.

Our extremely unique function space features floor to ceiling glass windows which paired with hard wooden floors is the perfect setting for your next event.

Our breathtaking views across Brisbane Water not only impress upon arrival but are the perfect backdrop for those priceless moments to share and reflect on.

Our friendly team of skilled service staff are here to ensure you enjoy a seamless experience.

Let The Coast Bar & Restaurant be the next choice for your engagement or wedding celebration.

From all the team here at,
The Coast Bar & Restaurant

We look forward to seeing you soon!



Location

LOCAL AREA

Gosford City is currently in the middle of an apartment building boom. There are a number of exciting high-rises popping up all over town which is bringing with it an impressive population rise of young families and city workers.

Only a short walk from our restaurant is the the Central Coast Stadium, home the Central Coast Mariners FC.

ACCESS

Lift

We have lift access for those who with prams, wheelchairs and or walkers.

Bathrooms

We also have a change table for young families and disabled bathroom.

TRANSPORT

Car

The Coast Bar & Restaurant is located 80km north if Sydney CBD and 70km south of Newcastle. We are easily accessible from Motorway 1 and have on-site parking spaces located out the front of the restaurant.

There are also parking bays a short 5mins walk either side of the restaurant.

Train

Gosford train station is a relaxing 1hr & 20min train ride along the spectacular Hawkesbury River.

To walk from the train station through the main street of Gosford towards to the waters edge which is an easy 16min walk.

Bus & Taxi

Buses are readily available out the front of the train station and take 8mins.

CLIMATE

Gosford has spectacular **Summers**, boasting with constant sunshine and sometimes sweltering heat (range between 25-38degrees). But don't let that deter you, there are plenty of neighbouring towns swims, paddle boarding and fishing alike.

Autumn brings with it a relaxing fresh air twist to the area with days ranging between 19-24degrees.

Winter can be somewhat chilly, with days reaching a low of 5 degrees. Generally each day has stunningly clear blue skies partnered with a chilled crisp night which is perfect for watching the stars.

Spring is just beautiful here in Gosford. Those cold chilly days are gone for another year and the warmer temperatures begin to blossom, perfect for a function with temperatures ranging between 18 - 25degrees.

Venue

We cater for functions ranging from 15 to 250 people.

- Weddings
- Engagement Parties
- Birthday parties
- Anniversaries
- Small intimate meetings
- Large corporate conferences
- Staff development days
(ask for our functions package booklet)

FACILITY

Private Function Space

Our function space has a private bar, large function space and direct access to your very own private deck area.

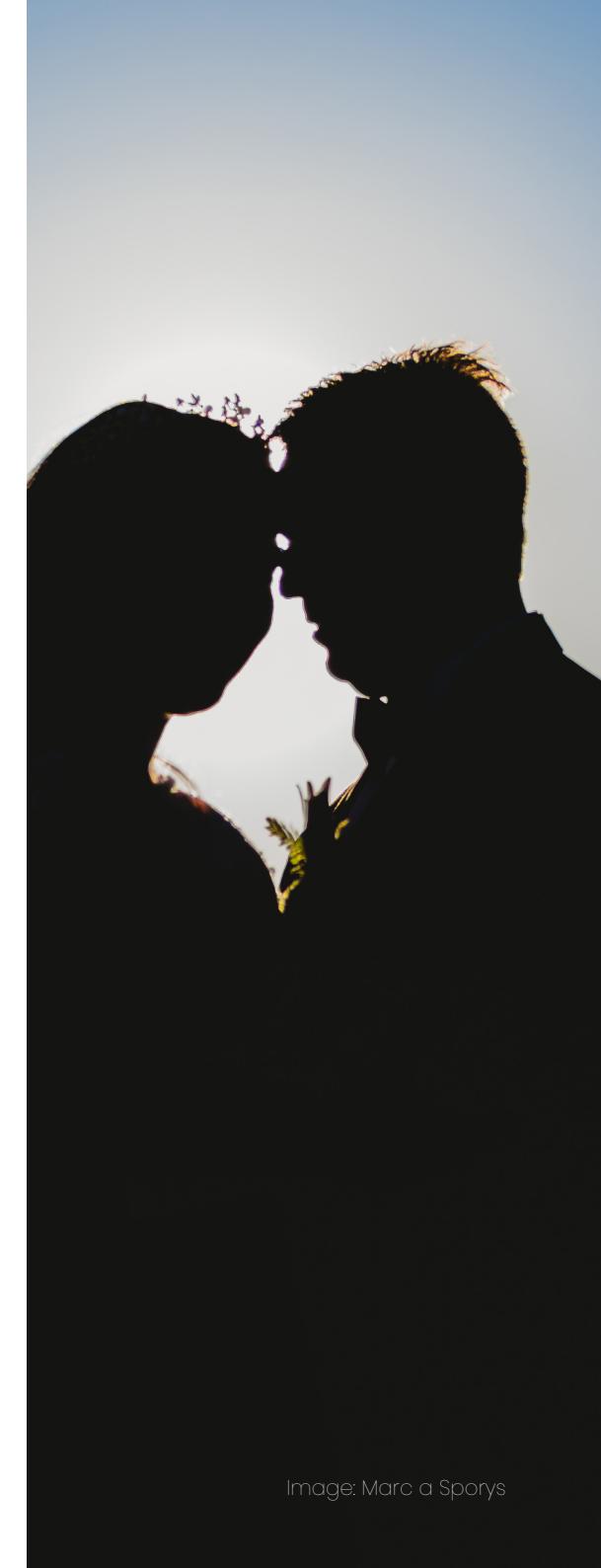
Bar, Restaurant & Deck

We are lucky to feature a state of the art specialty woodfire pizza oven, x3 bars, outdoor open seating area and indoor service area.

Function Accessories

We also have a number of local contacts to assist with event decoration that we can offer, so please let us know so we can give you the best advice possible.

Check out our Event Extras section for more information.



Wedding Packages

Party Platter

No minimum but to accompany an existing menu

Canapé

Minimum 20 people

Set Menu

Minimum 15 people

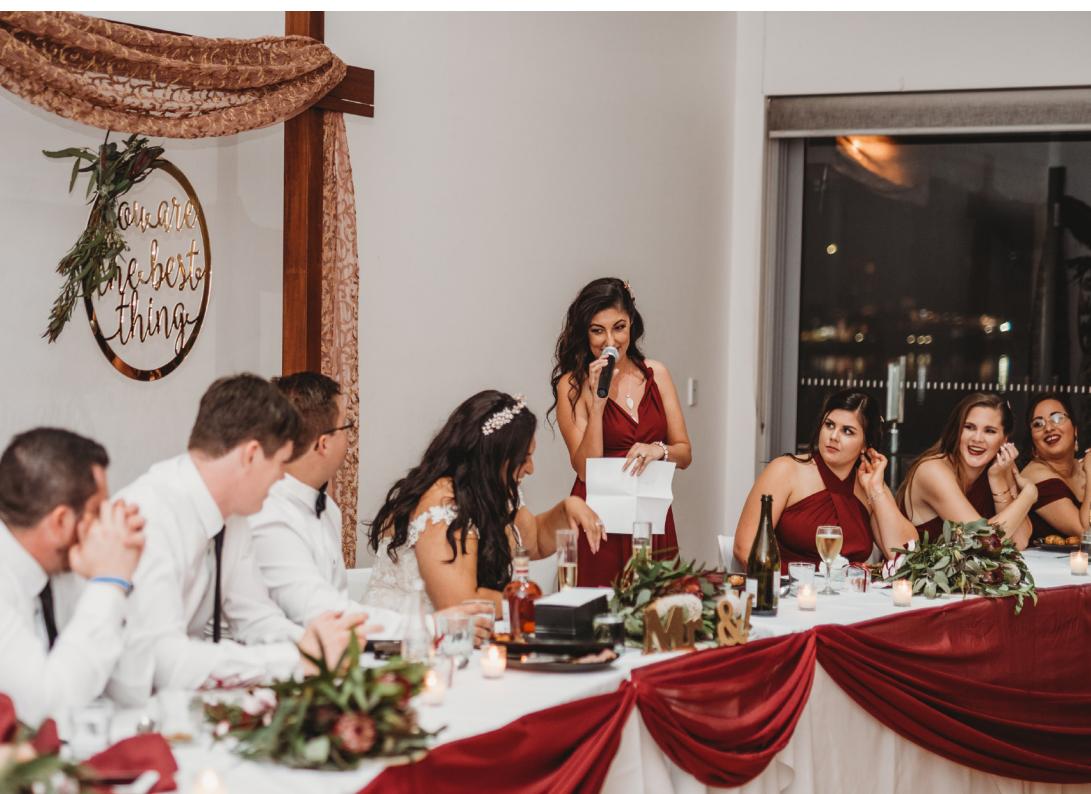
Buffet

Minimum 50 people

Banquet

Minimum 15 people





WEDDING PACKAGES

Party Platter

Platters designed to cater 8-12 people | \$100 per platter

Your choice of 4 choices on each platter

Vegetable spring rolls with dipping sauce

Spinach and ricotta puff pastry parcels with tomato chilli compote

Pork and vegetable wontons with sesame dipping sauce

Satay chicken skewers

Assorted mini quiches

Premium party pies dipping sauce

Traditional mini sausage rolls

Crunchy fried chicken wings with chilli sauce

Surcharges may apply



WEDDING PACKAGES

Canapé

Minimum 20 people

Your choice of 4 Cold and 4 Hot

\$50 per person

Cold Selection

Pork and duck rillette with sweet onion and caper

Gazpacho soup with chive oil and micro herbs

Caprese skewers

Seared tuna with wasabi mayo and wakame seaweed

Smoked salmon and dill cream on crisp bread

Natural oysters with mignonette dressing and
wasabi mayo

Beet tataki rolls on cucumber

Assorted sushi

Hot Selection

Seared scallop with pesto and crisp prosciutto
BBQ King prawn, chilli mango sauce, coriander
and sesame seeds

Oregano and lemon chicken skewers with tzatziki
Assorted wood fire pizzas

Mushroom fetta aranchini with tomato cioli.

Petite lamb and harissa flat bread

Mini pork san choy bow

Chorizo, pumpkin and haloumi skewer

Potato and truffle cappuccino

Camembert cheese with fig jam and pistachio
nuts with melba toast

Grilled salmon skewers with shaved fennel and
turmeric cream sauce

Set Menu

Minimum 15 people

Please choose 2 dishes to be served alternatively

1 course \$55 | 2 course \$65 | 3 course \$70

Entrees

Mushroom and truffle arancini with saffron aioli,
Parmesan and balsamic glaze

Homemade salmon Thai fish cakes with kaffir lime
sweet chilli sauce

Spicy new York style chicken wings, spicy hot sauce,
celery and carrot sticks, creamy ranch dressing

Seared Eastern Australian Bonito, balsamic baby
beetroot, pickled shallots, horseradish creme fraiche

Mains

250gm Certified Black Angus Eye Fillet with truffle mash
potato, wild forest mushroom, caramelised eshallots,
baby carrot, red wine jus

Braised June Lamb Shank Bouguignon, roasted garlic,
sautéed Swiss brown mushrooms, crispy rosemary
potatoes, honey and thyme roasted root vegetables

Seared Cone Bay Barramundi, red wine braised
octopus, buttered potatoes, cherry tomatoes, chives,
lemon emulsion

Wild Forest Mushroom Risotto, freshly grated
manchego cheese, truffle oil

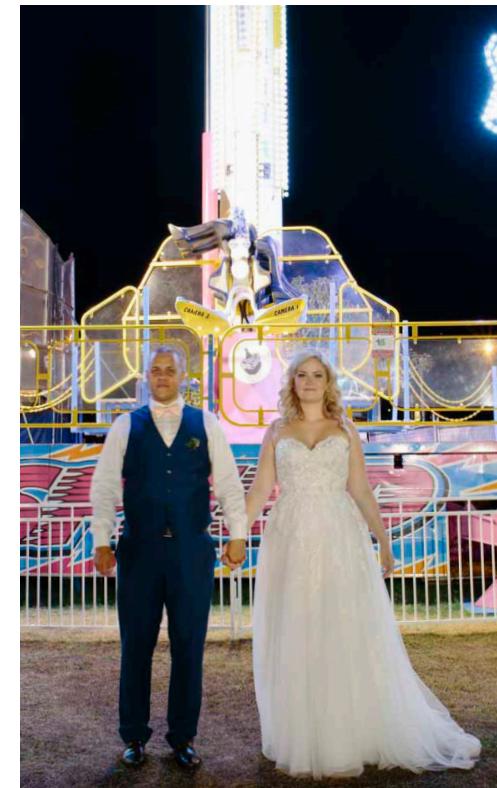
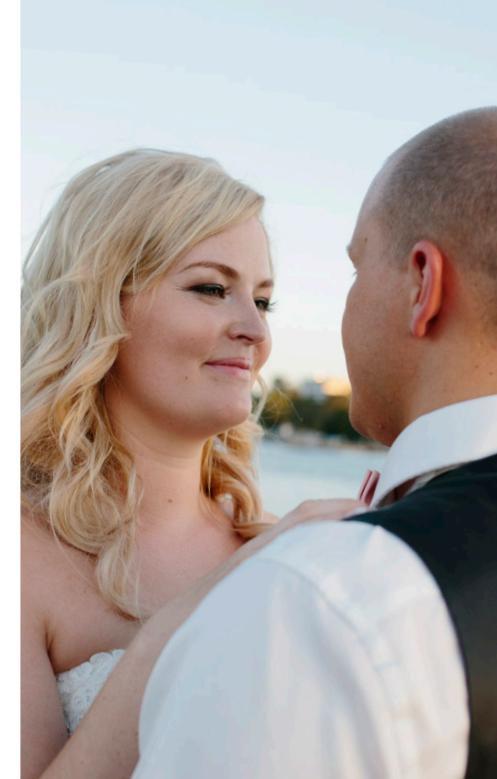
Desserts

Traditional Tiramisu served with chocolate crumble

Warm Chocolate Fondant, warm ganache & vanilla ice cream

Local honey, mixed berry panna cotta with honeycomb and fresh strawberries

Lemon Curd Tart served with creme fraiche



FUNCTION PACKAGES



Minimum 30 people

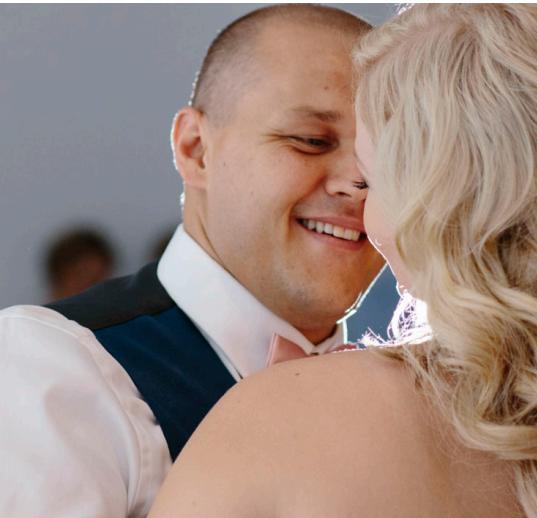
Complimentary bread rolls with every buffet

Meats	Salads	Sides
<p>Marinated black Angus rump cap with red wine jus</p> <p>Slow cooked Moroccan lamb</p> <p>Roast pork leg, thyme jus</p> <p>La Lonica chicken cacciatore</p> <p>Beef rogan josh, raita</p> <p>Lamb tikka masala, raista</p> <p>Grilled swordfish, salsa rossa</p> <p>Huon salmon, pickled carrots, clam sauce</p> <p>Creamy chicken and bacon penne pasta, grated Parmesan</p> <p>Spicy arrabiata rigatoni pasta, grated Parmesan</p>	<p>Greek Salad</p> <p>Caeser Salad</p> <p>Mixed house salad</p> <p>Caprese salad</p> <p>Smoked chicken and crispy prosciutto salad</p> <p>Rocket, pear, blue cheese salad</p> <p>Brosola, horseradish, quinoa salad</p> <p>Watercress, orange, confit duck salad</p>	<p>Rice pilaf</p> <p>Scented jasmine rice</p> <p>Crispy cocktail potato, Kalamata olive dressing</p> <p>Garlic potato gratin</p> <p>Rosemary roasted potato</p> <p>Golden fries, truffle aioli</p> <p>Macaroni cheese bake</p> <p>Moroccan cous cous</p> <p>Steamed seasonal vegetables, herb butter</p> <p>Buttered corn cobbs</p> <p>Rosemary roasted root vegetables</p> <p>Green beans, truffle butter, toasted almonds</p> <p>Eggplant moussaka</p>

FUNCTION PACKAGES

Buffet Options

Buffet 1	Buffet 2	Buffet 3	Buffet 4
<p>Choice of</p> <p>3 Salads 2 Meats 2 Sides</p>	<p>Choice of</p> <p>3 Salads 2 Meats 2 Sides</p> <p>Cold meat platter with whole cooked prawns served with bloody Mary aioli</p>	<p>Choice of</p> <p>3 Salads 2 Meats 2 Sides</p> <p>Cold meat platter with pickled vegetables & a selection desserts</p>	<p>Choice of</p> <p>4 Salads 3 Meats 3 Sides</p> <p>Cold meat platter with Sydney Rock oysters, minted pickled cucumber vinaigrette & a selection of desserts</p>
\$55 PP	\$65 PP	\$75 PP	\$85 PP
Buffet 5	Buffet 6		
<p>Choice of</p> <p>4 Salads 3 Meats 3 Sides</p> <p>Assorted sushi with wakame seaweed, wasabi and pickled ginger Cold meat platter, pickled vegetables</p> <p>Finishing off with a selection of cheeses & desserts</p>	<p>Whole cooked prawns with bloody Mary aioli & Sydney Rock oysters, minted pickled cucumber vinaigrette.</p>	<p>Mixed seafood and meat paella, Salt baked Huon salmon Assorted sushi with wakame seaweed, wasabi and pickled ginger</p>	<p>Cold meat platter, pickled vegetables + Whole cooked prawns with bloody Mary aioli + Sydney Rock oysters, minted pickled cucumber vinaigrette.</p>
\$95 PP			\$110 PP



WEDDING PACKAGES

Banquet

Minimum 15 people

Banquet designed to share

\$45 per person | \$52 per person with dessert

Wood-fire Camembert cheese with pizza bread and blistered vine ripened cherry tomatoes.

Marinated olives

Szechuan Salt and Pepper Calamari

Moroccan Salad

Golden Fries

Mushroom Risotto

Assorted Pizzas

Malodorous Pasta

Dessert - served alternate drop

Traditional Tiramisu with milk chocolate crumble

Warm Chocolate Fondant with ice cream

Lemon Curd Tart with creme fraiche

Passionfruit Creme Brulee, brandy snap

Local Honey and Mixed Berry Panna Cotta with honeycomb and fresh strawberries



Image: Jennifer Burch Photography

WEDDING PACKAGES

Drinks

Minimum 30 people

Complimentary bread rolls with every buffet

Package 1	Package 2	Package 3
Morgans Bay Brut Morgans Bay Semillion Sauvignon Blanc Morgans Bay Chardonnay Morgans Bay Shiraz Cabernet James Boags Premium Tooheys Extra Dry James Boags Light Apple Cider Soft drinks East Coast juice Tea and Coffee	Morgans Bay Brut Morgans Bay Semillion Sauvignon Blanc Juliet Pinot Grigio T'Gallant Prosecco Wolf Blass Shiraz Hahn Super Dry Corona James Boags Light Tooheys Extra Dry Apple Cider Soft drinks East Coast juice Tea and Coffee	Morgans Bay Brut Morgans Bay Semillon Sauvignon Blanc Harthogs Plate Moscato Juliet Pinot Grigio T'Gallant Prosecco Hahn Super Dry Corona Peroni James Boags Light Apple Cider Soft drinks East Coast juice Tea and Coffee
\$50 PP for 3 hours \$10 PP for each additional hour	\$62 PP for 3 hours \$10 PP for each additional hour	\$74 PP for 3 hours \$10 PP for each additional hour

Wedding Function Space

In order to hire our function space we require
a minimum spend

Deck Hire

1/4 area - **\$2000**

1/2 area - **\$4000**

Whole deck - **\$8000**

Wedding Function Room Hire

Wed & Thurs	Fri, Sat & Sun
40 - 70 people \$3000	40 - 70 people \$6000
70 - 100 people \$4000	70 - 100 people \$7500
100+ people \$6000	Over 100 people \$9500



Event Extras



We have a number of event decoration and design stylists that regularly bring to life our guests vision for their special event.

Our contacts also include a number of great local DJ's & live musicians available to give your event that unique musical buzz.

AV/DJS

JC Entertainment

DJ Magoo

Styling

The event decorators

When love sparks

Flowers

Mimosa floral designs

Forever floral wedding designs

Cakes

Custom cakes by Brooke

Cakes by kyla

Cake

We charge a cake-age fee of

\$50 for groups **50 and under**

\$100 for groups **50 and over**

\$2 per person for restaurant reservations

Security Guards

Security guards will be required for any large scale events, 18th or 21st birthdays or where a DJ or band has been organised.

Cost of **\$50** per hour per guard
minimum 4 hours.

All prices for functions packages, drinks packages, function space and event extras are inclusive of GST and are subjected to change.

There is a 10% surcharge for any function that falls on a Public Holiday; this includes all restaurant, deck and function room and event extra bookings.



Image: Jennifer Burch Photography

Contact our functions manager

Kathryn Bradfield today!

Email

functions@thecoastbar.com.au

Phone

(02) 4323 0216

Address

12 Dane Dr, Gosford
NSW 2250

Opening Hours

7 days a week 11.00am till late

Facebook

[/thecoastbarandrestaurantgosford](https://www.facebook.com/thecoastbarandrestaurantgosford)

Trip Advisor

The Coast Bar & Restaurant

WWW.THECOASTBAR.COM.AU



#coastbar

Designed by: Katy Brown

A huge Thank You to the amazing local photographers
Jennifer Burch Photography & JPanowitz Photography
for supplying the stunning wedding imagery from past
weddings held at the Coast Bar & Restaurant