

cottage beach wa
FUNCTIONS & EVENTS VENUE



Wedding Information
1st July 2023 - 30th June 2024



About us...

The beachy, laid-back vibe meets simple elegance at Coogee Beach Surf Club. Here, you can say "I do" looking out onto the sparkling waters, with the rugged coastline as your backdrop.

We accommodate a range of wedding styles from casual cocktail to beach rustic, to traditional and classic receptions.

Our dedicated and experienced Wedding Planner Jasmine from The Wedding Place Perth will be there to assist you from the initial enquiry to the coordination of your special day.



What we provide...

Bridal table service attendant on the day

Professional and friendly staff

Exclusive use of our function venue

All cutlery, crockery and glassware

Individual food menus and a personalised drinks menu at the bar

Sterling silver wedding cake knife

Evaporative air conditioning

Long or round tables, chairs, cocktail tables and stools,

Wicker outdoor furniture settings

White or black round or long table linen and napkins

Complimentary parking with wheelchair access

Optional extras

All upgrades are price on application

Coloured napkins:

- Crème
- Beige
- Navy
- Mustard
- Forrest Green
- Burgundy

Dance floor:

Sizes:

- 5m x 5m
- 4m x 7m
- 6m x 5m

Gold charger plates

Venue hire

Daryll Smith Function Room and Balcony | \$3000

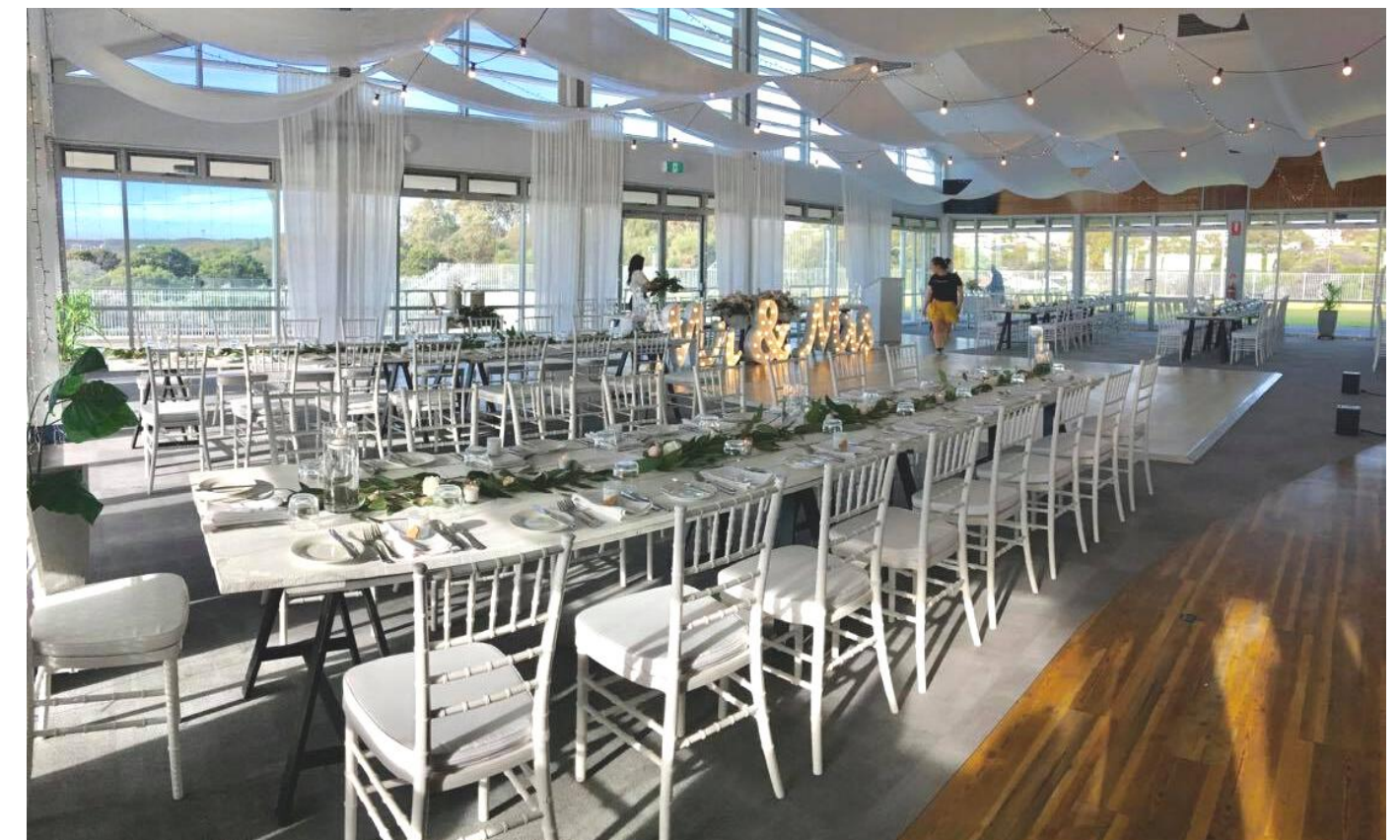
With floor to ceiling windows, generous balcony and wooden dance-floor our Daryll Smith room is the ideal space for any celebration. Versatile in format, this room can be transformed to suit your style and decor dreams. Includes balcony.

Cater up to 300 standing or 150 seated

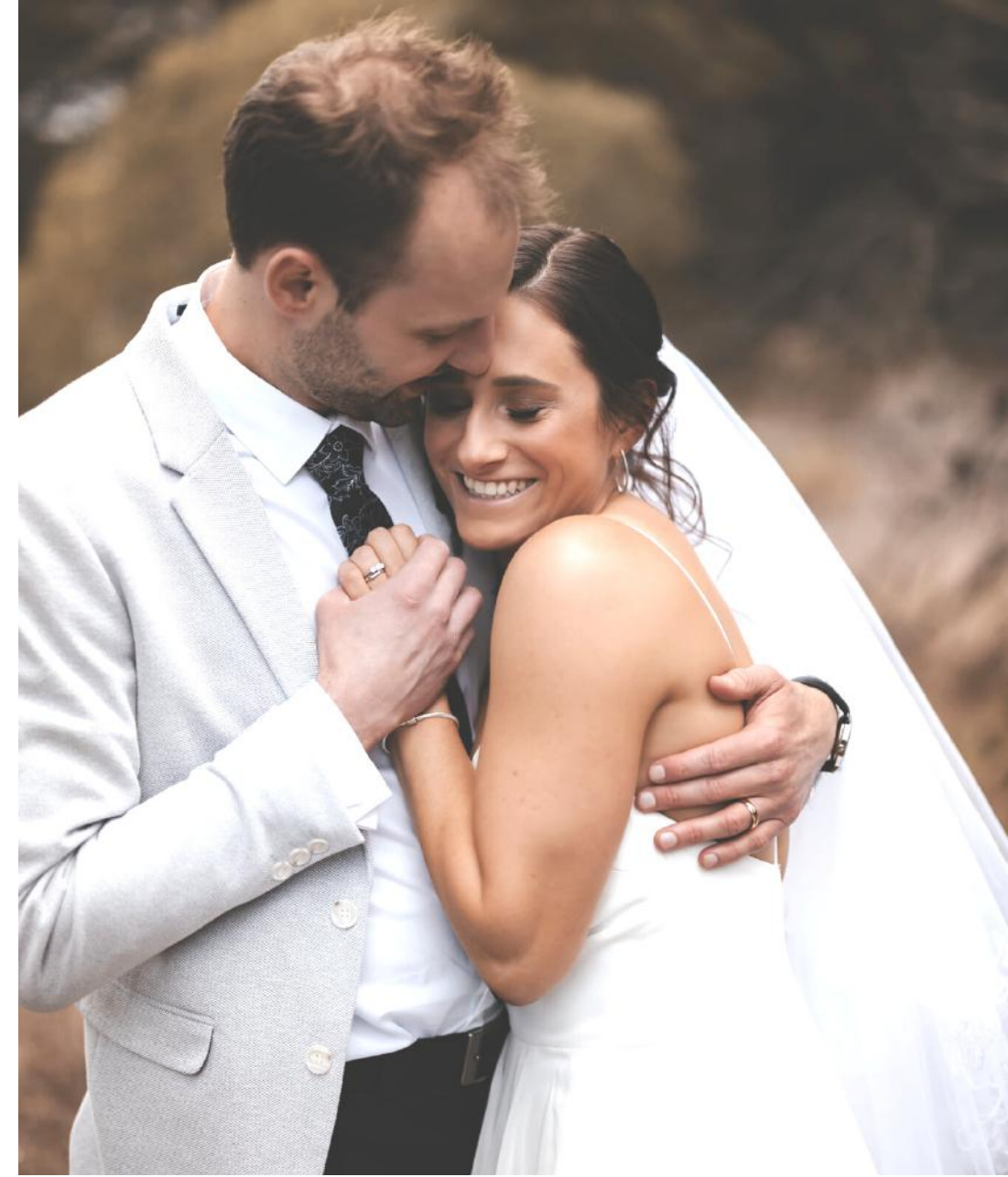
Ken Hodgkinson room only | \$750

The Ken Hodgkinson Room is ideal for intimate gatherings of up to 30 people. Adjacent to the balcony this room has a spectacular view of the Indian Ocean and is a perfect choice for smaller weddings.

Cater up to 50 standing or 30 seated



Please note: There is a minimum spend of \$4,000 on food and beverage for all bookings
There is no additional venue charge to have your wedding ceremony with your reception.



Anthony Milne



Decor and Styling



Jasmine

0404 488 154

hello@theweddingplace.com.au

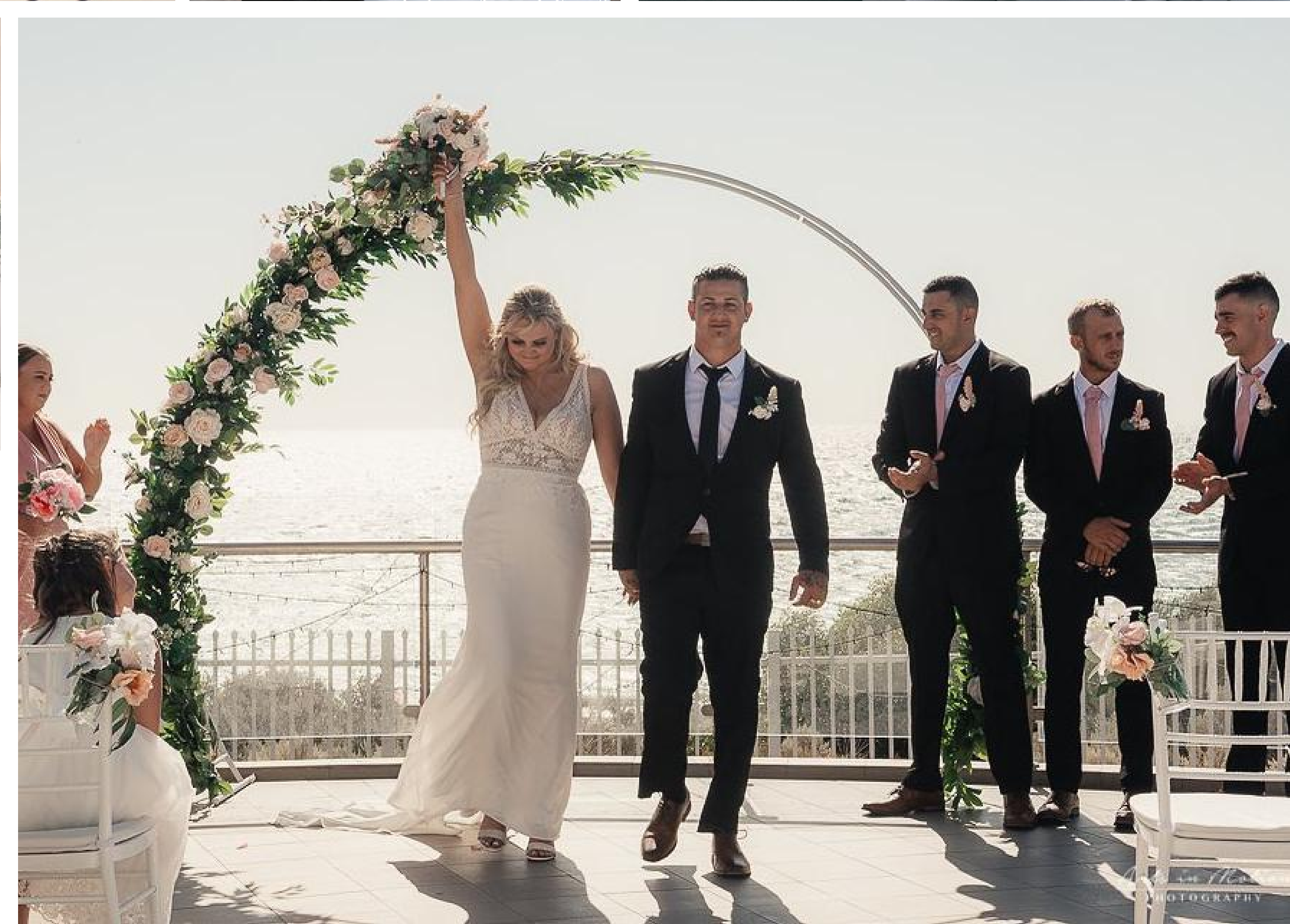
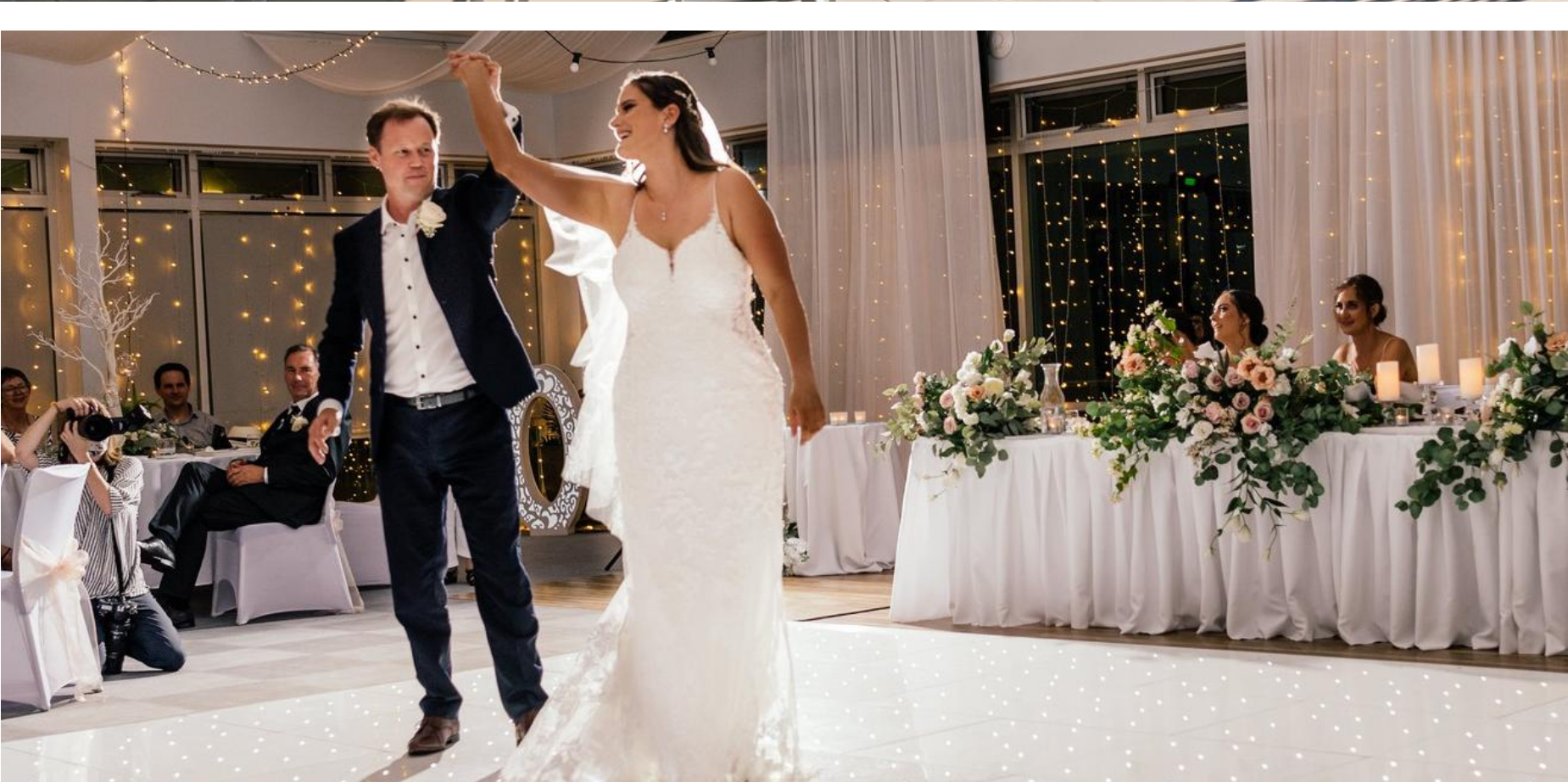
All of our styling is made through Jasmine who is our award winning preferred planner/stylist from The Wedding Place. Listed across are a few of the many items she has for hire.

Alternatively if you would like to decorate the venue yourself or have an external supplier this can be arranged through discussions with Jasmine

Decorations TWP offers:

- Fitted chair covers
- Cocktail table and chair covers
- Centerpieces
- Silk florals
- Arbor
- Ceiling Drapes with fairy lights
- 3 sides of window fairy lights with pillar curtains
- Serving Area Draping 16m
- Co-ordination
- Planning

Please note, for pricing on decor and styling please contact Jasmine directly,



Sit Down Reception

Two Course Menu

\$70 per person

Two course menu includes

Entrée & Mains served alternately

Freshly baked bread roll

Your wedding cake served as dessert on platters

Tea & Coffee station

Silver cake knife for your wedding cake

Three Course Menu

\$75 per person

Three course menu includes

Entrée, Main & Dessert served alternately

Freshly baked bread roll

Wedding cake cut & placed on platters

Tea & Coffee station

Silver cake knife for your wedding cake

Deluxe Three Course Menu

\$80 per person

Deluxe three course menu includes

Two hot canapes & two cold canapes per person

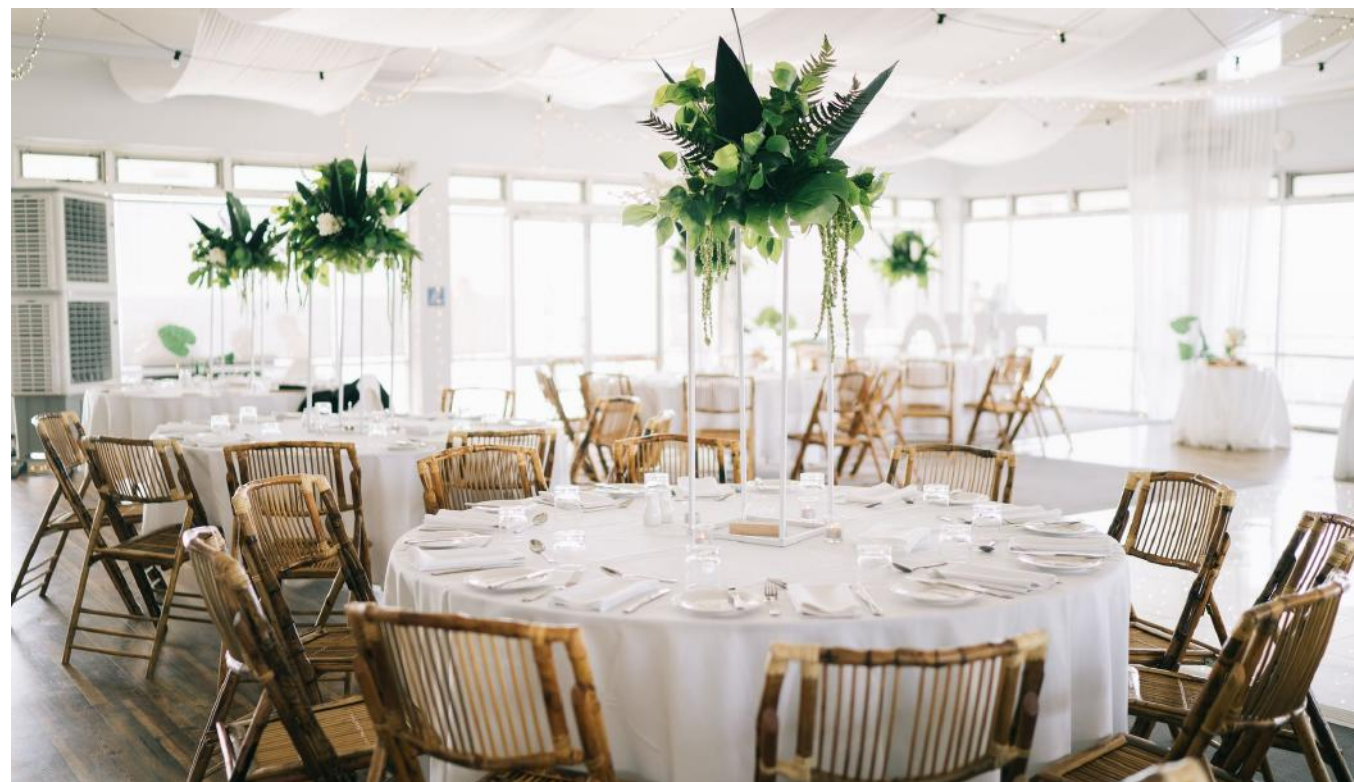
Entrée, Main & Dessert served alternately

Wedding cake cut & placed on platters

Tea & Coffee station

Silver cake knife for your wedding cake

***Upgrade to choice of meals \$17pp
Additional charge for wedding cake garnishing***



Sit Down Menus

Upgrades add canapés to your package for \$4.50 per canapé or 30 min pre-dinner canapés on arrival (includes two canapés) \$8pp

Entrée

Two entrées served alternate drop

Burrata

with heirloom tomatoes & ciabatta

Mushroom & Truffle Risotto

GF Vegan option

Thai Beef Salad

with crispy noodles

Crispy Char Sui Pork Belly

with fennel slaw

Garlic Prawn Risotto

GF

Seafood Marinara

tossed through spaghetti

Gado Gado Salad

with chicken skewers (peanut sauce)

Nahn Jim Thai Salad

with crispy pork belly & prawns

GF option

Mushroom Ragu

tossed through linguine

Chilli Dusted Squid

with rocket & parmesan, sircacha aioli

Eggplant Cannelloni

pumpkin purée

GF Vegan

Grilled Marinated Chicken Cobb Salad

GF option

Dessert

Two desserts served alternate drop

Sticky Date Pudding

with butterscotch sauce, vanilla bean ice cream

Classic Tiramisu

Banana Bread & Butter Pudding

with cream anglaise , vanilla bean ice cream

Warm Chocolate Fudge Brownies

with hazelnut ice cream

Eaton Mess Double Cream

with mixed berries

Lemon Curd Tart

with double cream



Sit Down Menus

Upgrades add canapés to your package for \$4.50 per canapé or 30 min pre-dinner canapés on arrival (includes two canapés) \$8pp

Main Course

Two mains served alternate drop

Slow Cooked Beef Cheek

with whipped royal blue potatoes, broccolini, red wine jus
GF

Massaman Lamb Shanks

with coconut rice, bok choy
GF

Twice Cooked Pork Belly

with potato buttered spinach, port jus
GF

Bone in Crispy Skin Chicken Breast

with sweet potato purée, asparagus with a garlic butter
GF

Cone Bay Barramundi, skin on,

with roasted root vegetables, bearnaise sauce
GF

Eye Fillet

with whipped royal blue potatoes, broccolini, red wine jus
GF

Grilled Salmon Fillet

with rocket & parmesan salad, lime aioli
GF

Lamb Rack

with parmesan polenta, broccolini & a mint jus
GF

Pumpkin, Sundried Tomatoes & Spinach

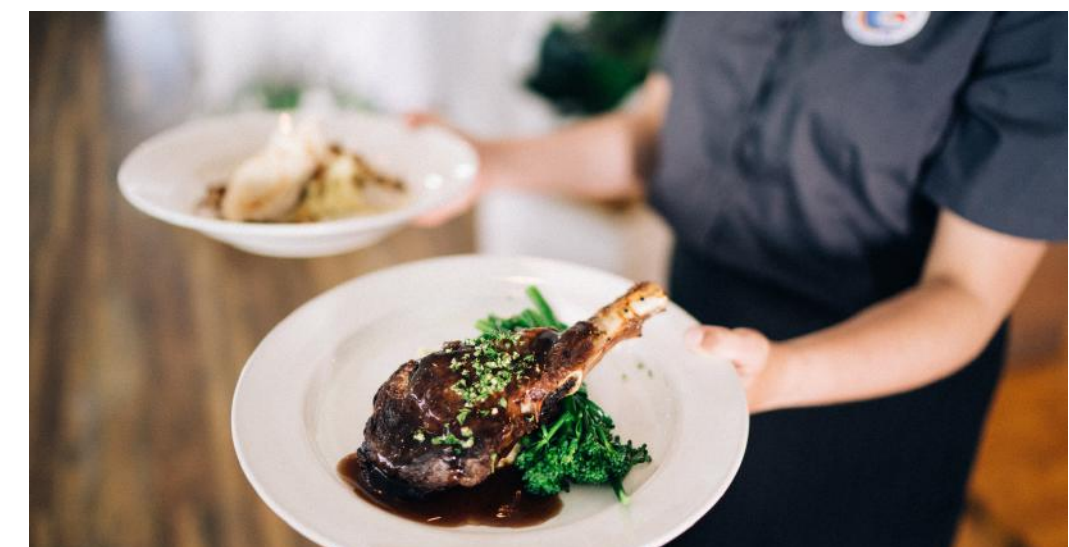
tossed through linguine with a creamy basil pesto sauce

Beef & Mushroom Ragu

tossed through fettuccine

Southern Fried Cauliflower

with Asian slaw with a curry aioli



Coogee Buffet Reception

\$65 per person | \$30 per child under 12 years of age | **Add extra dish \$5pp**

Carvery

your choice of one Carvery below

Garlic infused Roast Beef

Seasoned Roast Lamb

Roast Pork with crackling

Includes gravy to suit selection of meat

Bakery selection of bread rolls and butter

Salads

your choice of three

Freshly Tossed Garden Salad
with dressing

Roast Pumpkin, Spinach & Feta Salad

Waldorf Salad

Gourmet Potato Salad

Caesar Salad

Rocket, Pear & Parmesan Salad

Hot Dishes

your choice of three

Chicken Cacciatore

Creamy Garlic Prawn & Spinach Pasta

Chef's selection of Vegetable Pasta

Steamed Vegetables

Roasted in Season Vegetables

Dessert

Chocolate Brownies
with berries

Selection of sweets and slices



Cocktail Reception

Package One

\$50 per person

Grazing table

Two Cold & Two Hot Canapés

One Substantial Canapé

Tea & Coffee station

Wedding cake cut & served on platters

Package Two

\$70 per person

Grazing table

Three Cold & Three Hot Canapés

Two Substantial Canapés

Tea & Coffee Station

Wedding cake cut & served on platters

Package Three

\$80 per person

Grazing table

Seafood Platter & Mixed Slider Platter

Two Cold & Two hot canapes

Two Substantial Canapes

Tea & Coffee Station

Wedding cake cut & served on platters



Cocktail Menus

Hot Canapés \$4.50 each

Pulled Pork Croquettes
Lamb Kofta with Dill Yoghurt
Harissa Lamb Sausage Rolls
Pork & Fennel Sausage Rolls
Mac & Cheese Bites
Brioche Prawn Toast with Kewpie Mayo
Pumpkin Arancini - *vegan*
Truffle Mushroom & Parmesan Arancini - *vegan option*
Mini Onion Bhaji with Curry Aioli - *vegan option*
Hoisin Beef Skewers
Gado Gado Chicken Skewers with peanut sauce
Buffalo Chicken Wings
Sticky Plum Chicken Wings
Garlic Prawn Skewers
Chilli Dusted Squid with Yuzu Mayo
Seared Scallops with Mango Salsa
Corn & Sweet Potato Fritta - *vegan*

Sliders - served with slaw
Pulled Pork & Chipotle Aioli
Chicken Karrage & Kewpie Mayo
Beef Brisket & Big Mac Sauce
Beef Fillet & Bearnaise
Southern Fried Cauliflower - *vegan*

Cold Canapés \$4.50 each

Mini Cauliflower Cheese Tarts
Mushroom & Goats Cheese Bruschetta
Traditional Bruschetta - *vegan*
Garlic & Chive Chicken Wontons
Ginger & Garlic Wontons - *vegetarian*
Prosciutto Wrapped Gouda Bites
Honey Roasted Pumpkin & Spinach Tarts
Bacon & Asparagus Frittata
Vegetable Quiche - *vegetarian*
Smoken Salmon & Cream Cheese Balini

Substantial Canapés \$12 each

Mushroom & Truffle Risotto
Gado Gado Peanut Chicken Skewers with Asian Salad
Chilli Dusted Squid with Chips
Beer Battered Market Fish & Chips with Tartare
Pulled Beef Brisket Birria Tacos with Corn Salsa
Pulled Pork & Chipotle Tacos with Corn Salsa
Southern Fried Cauliflower Tacos with Corn Salsa - *vegan option*
Beef Cheeks, Whipped Mash, Greens & Jus
Chicken Cacciatore, Buttered Baby Potatoes & Greens
Beef Brisket Sliders, Big Mac Sauce with Slaw
Karrage Chicken Sliders, Kewpie Mayo with Slaw
Pulled Pork Sliders, Chipotle Aioli with Slaw
Beef & Mushroom Ragu tossed through Linguine

Cocktail Menus (continued)

Platters

each platter serves approximately 10 people

Sliders Platter | \$100

Pulled pork, Chipotle Aioli
Pulled Beef Brisket, Big Mac Sauce
Karrage Chicken, Kewpie Mayo
Southern Fried Cauliflower, Aioli

Mediterranean Platter | \$100

Lamb Kofta with Dill Yoghurt
Garlic & herb Chicken Skewers with Tzatziki
Mushroom & Truffle Arancini

Chicken Platter | \$100

Buffalo chicken Wings with Ranch Sauce
Buttermilk Southern Fried Chicken
Garlic & Herb Chicken Skewers with Tzatziki

Seafood Platter | \$90

Garlic Prawn & Vegetable Kebab
Chilli Dusted Fried Squid
Beer Battered Fish Goujons

Aussie Platter | \$90

Homemade Sausage Rolls with Tomato Chilli Jam
Angus Beef Pies
Mini Hot Dogs
Pulled Pork Croquettes

Asian Platter | \$90

Spring Rolls
Vegetable Samosas
Dim Sum

Sushi Platter | \$90

Mixed sushi platter

Kids Platter | \$75

Chicken Tenders
Fish & Chips
Mini Hot Dogs
Dim Sum

Grazing Board | \$90

Cured Meats, Olives, Dips, Cheeses, Breads & Biscuits

Cheese Platter | \$90

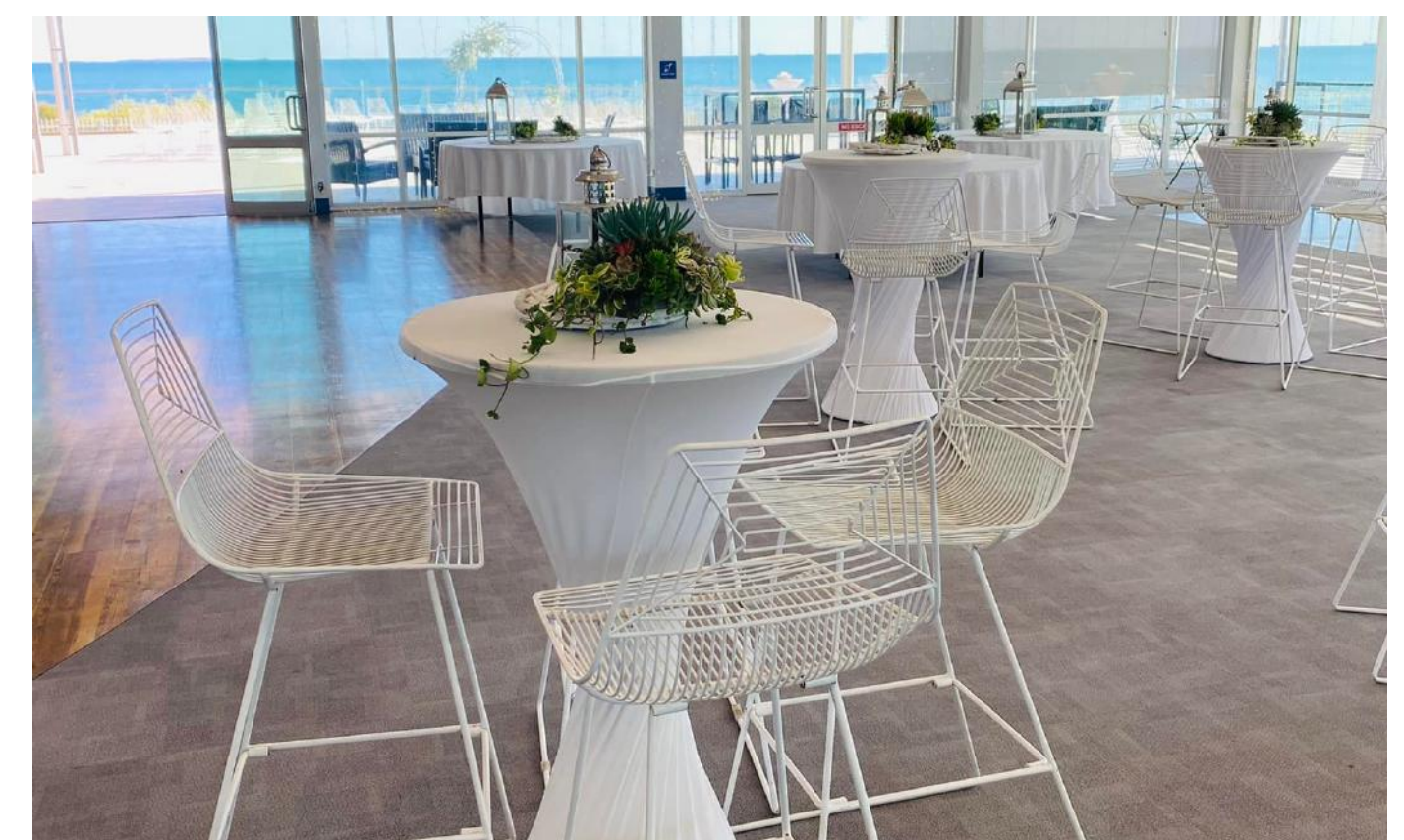
Local & Imported Cheese, Fruit & Crackers

Fruit Platter | \$90

Selection of seasonal fruits

Dessert Board | \$80

Chocolate Fudge Brownies
Lemon Curd Tarts
Profiteroles
Vanilla Slice





Additional Items

Suppliers Meal

\$35 per supplier

Main meal & soft drink

Wedding Cake

\$3pp

Cake plated and garnished with cream and berry coulis

Children's Set Menu

\$12 per child

please choose one selection for all children under 12 years attending your reception

Main - served with Adult Entrée

Chicken Tenders served with chips | Spaghetti Bolognese | Ham & cheese pizza

or Tasting Plate includes party pie, sausage roll, mini hot dog served with chips

Dessert - served with Adult Main

Vanilla ice cream with sprinkles

Beverage Packages

Coogee Surf Non Alcoholic Package

3 hour package	\$13 pp
4 hour package	\$15pp
5 hour package	\$18pp
6 hour package	\$20pp

All Soft Drinks & Juices

Coogee Surf Alcoholic Package

3 hour package	\$55 pp
4 hour package	\$60 pp
5 hour package	\$65 pp
6 hour package	\$70 pp

All red wines & white wines behind the bar
St John's Crush Prosecco

All tap beer & bottled cider
Post mix soft drinks and juices

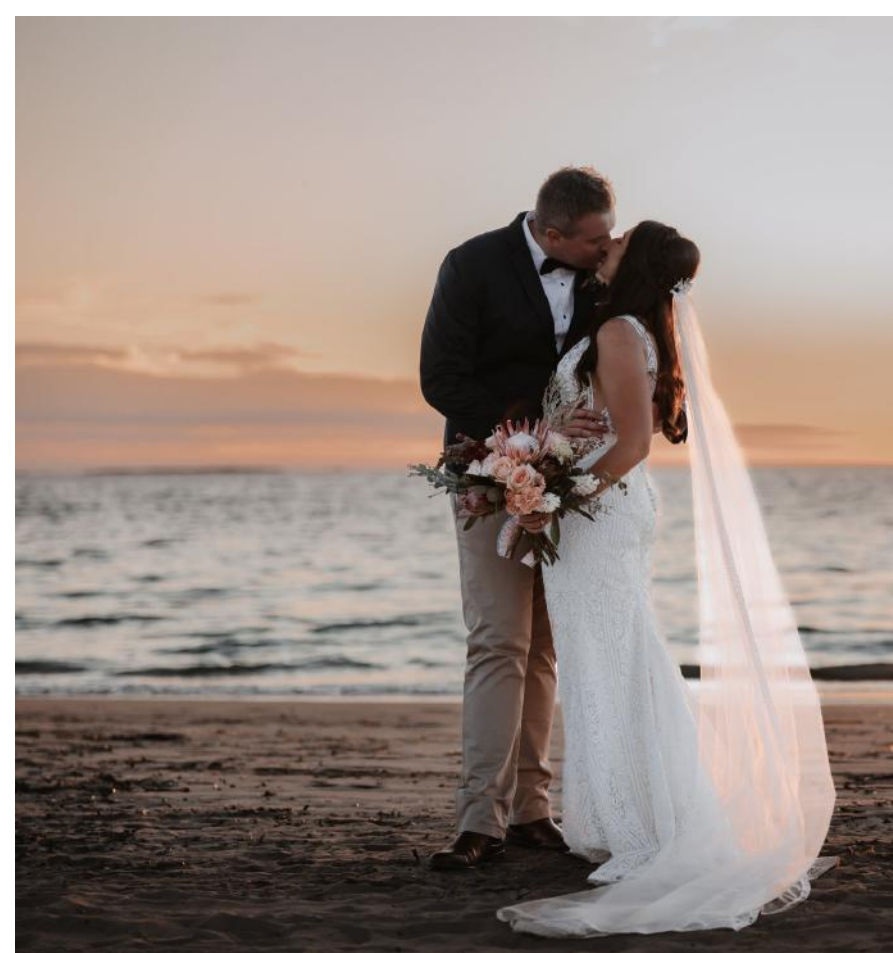
Bar Tab on Consumption

An alternative to a beverage package would be to arrange a bar tab where beverages are charged on consumption

Set your limit, choose your beverages from our beverage offerings and we will take care of the rest

Bottled beer and RTD's are not included as part of the beverage packages but are available for purchase during the event





Terms and Conditions

Tentative Booking: Tentative bookings will be held for a period of no more than 14 days. All tentative bookings will be automatically cancelled after the expiry of that period unless prior arrangements have been made to extend the tentative booking period.

Confirmation of Booking: In order to confirm and secure your venue booking, we require a completed and signed copy of our terms and conditions with a non-refundable venue hire deposit of \$500 + \$60 social membership per function. Which needs to be paid within 7 days of receiving the booking contract.

Minimum Spends: minimum spends apply to some function areas. The Event Manager will advise of the current minimum spends upon booking your event. The hirer agrees to meet this minimum spend upon signing and completing the terms and conditions.

Social Memberships: the function hirer must sign up as a social member and shall comply with the Club Social Membership terms and conditions.

Public Holidays: a surcharge of 25% applies to total function account held on a Public Holiday.

Decoration and Styling: Fairy lights, curtains, and ceiling drapery are not included in the venue hire price. These are part of The Wedding Place exclusive styling for Coogee Beach Surf Life Saving Club and will need to be hired through them direct.

Catering: Coogee Beach provides all catering on site for functions and events. We do not allow food or beverages outside of the premises to be consumed at the Club. With the exception of Wedding and Birthday cakes which is brought to our attention prior to the event. Please note additional charges apply for CBSLSC staff to cut and serve cakes.

Beverages: Coogee Beach Surf Life Saving Club holds a Restricted Club License; therefore, the Club must supply all beverages. The Club has the right to confiscate any beverages brought into the venue. Strictly no BYO permitted within the licensed areas. Guests will be served the selection of drinks chosen by the Bride / Groom. The Bride / Groom will be responsible for the payment of all these beverages. The Bride / Groom are not permitted to supply their own beverages, as this is an infringement of the licensing regulations. Gifts of alcohol from guests must remain sealed whilst on the premises. Additional beverage choices at the request of the Bride / Groom can be purchased by the venue at an additional cost.

Compliance: The hirer is responsible for all function guests to behave in an orderly manner obeying all applicable laws, including the Liquor Act and Health and Safety regulations. Coogee Beach Surf Life Saving management follows the responsible service of alcohol and as such reserves the right to refuse service to any patron deemed to be intoxicated. Coogee Beach Surf Life Saving Club reserves the right to exclude or eject any objectionable persons from the venue premises without liability.

Smoking: The Club is a Healthway sponsored venue therefore smoking is NOT permitted in or adjacent to the building. Smoking or other flames are not permitted anywhere in the building. Smoking areas are signed throughout the venue.

Full terms and conditions will be issued to the hirer upon confirmation of booking and venue hire deposit



coogee beach wa
FUNCTIONS & EVENTS VENUE

20 Poore Grove, Coogee WA 6166

Enquiries: (08) 9494 1433 | weddings@cbslsc.com.au

