

Social event
PACKAGES



CAVES
coastal bar & bungalows



welcome

Welcome to Caves Coastal & thank you for considering us for your next event. We pride ourselves in tailoring events to suit our clients needs. Whether its an intimate gathering or large social event we have a wide variety of spaces to suit all events.



NAUTILUS ROOM

The Nautilus room has a relaxing coastal feel with private indoor/outdoor space. This room is private and gives you the opportunity to bring your own style and flair. The room is suited for up to 160 guests seated & 250 cocktail style.



MAWSON ROOM

The Mawson room is the perfectly coastal styled space with an exclusive deck & stunning views over the park & ocean. With a sandstone feature wall and expansive bar this room is the perfect space to watch the sunset and celebrate into the evening. This room is suited for up to 160 guests seated and 250 cocktail style.



PACIFIC DECK

Our pacific deck can host up to 80 guests cocktail style and is located on the left-hand side of the building. Boasting a private deck with views out to the ocean, it's the perfect place to gather & celebrate.

spaces

platters

for 8 - 12 people

Antipasto Platter

\$200

Sopressa salami, prosciutto, shaved leg ham, chicken liver and orange pate, marinated kalamata olives, roasted assorted vegetables, Australian cheese selection, muscatels, breadbasket, quince paste, lavosh & crackers.

Mixed Entrée Platter

\$250

Mixed mushroom and truffle arancini with black garlic aioli, smoked chilli marinated chicken skewers with mint and cumin yoghurt, ricotta & spinach filo pastry with tomato relish, salt & pepper squid with citrus aioli and lemon, BBQ chicken wings with ranch sauce, vegetarian spring roll with sweet chilli and soy dipping sauce.

Hot & Cold Seafood Platter

\$300

Sydney rock oysters, cooked QLD prawns, smoked salmon, tempura prawns, sake cured kingfish, salt and pepper squid, beer battered whiting, chips, warm sourdough bread, assorted dipping sauces, lemons.





canapes

min 30pax

\$55pp - 8 Canapes + 1 Substantial
\$70pp - 10 Canapes + 2 Substantial

Canape Selection

Prawn & heirloom bruschetta on sourdough crouton (DF)
Tuna ceviche with avocado mouse tartlet
Sydney rock oyster with cucumber and salmon roe (DF, GF)
Salt & pepper squid with sweet chilli ginger dipping sauce
Mushroom & parmesan arancini, black garlic aioli (VEG)
Vegetarian rice paper roll, Vietnamese dipping sauce (VEG, DF)
Smoked salmon caper bruschetta, shaved eschalot, dill cream
Peking duck spring roll, hoisin and soy sauce (DF)
Vegetable korma pie with Indian spiced tomato chutney (VEG)
Sweet potato and cashew empanada, chipotle aioli (VEG)
Slow cooked duck pancake with cucumber and Peking sauce (DF)
Tempura prawn with caper aioli and dill (DF)
Southern fried chicken lolly pop with smoked chilli aioli
Caramelised onion and goats cheese tartlet (VEG)
Sticky slow cooked pork bites with char siu glaze (GF)
Pork & fennel sausage roll with tomato relish

Substantial / Sliders

Cheeseburger slider with wagyu patty, cheese, tomato sauce, sweet pickle
Smokey BBQ beef brisket slider, slaw, chipotle mayo
Lamb & harissa sausage rolls with currant and tomato relish
Spinach & ricotta filo's with tomato relish (VEG)

set menu

alternate drop - min 20pax

\$65pp - 2 Course

\$75pp - 3 Course

Entrée

Salt & pepper squid with citrus aioli and lemon

Sake cured kingfish with pickled daikon, baby cress, crispy seaweed wafer, buttermilk dressing

Twice cooked pork belly with maple glaze, watercress salad, shiraz jus (GF, DF)

Spinach & goats cheese tart with pear rocket & parmesan salad (VEG)

Mains

Cornfed chicken breast, crushed chat potatoes, charred broccolini, truffle cream sauce (GF)

Humpty Doo Barramundi fillet on roasted kipfler potatoes, broccolini, with mustard vinaigrette (GF)

Slow cooked lamb rump, roasted vegetables, romesco sauce and jus (GF, DF)

Riverina striploin steak, blistered heirloom tomatoes, roquette, café de Paris butter & jus (GF)

Desserts

White chocolate & espresso panna cotta with mixed berry compote & tuile wafer (V)

Lemon curd tartlet with green apple sorbet,

Baked berry cheesecake with white chocolate ganache & raspberry sorbet

Sticky date pudding, butterscotch sauce, vanilla bean ice cream

All Dietary Requirements can be catered for as confirmed with the event coordinator at least 7 days prior to your event.



grazing menu

\$65pp - 2 Course

\$75pp - 3 Course

Entrée

Salt & pepper squid with citrus aioli and lemon

Grilled haloumi, heirloom tomatoes, caramelised onion with pomegranate & baby cress salad, vincotto dressing (VEG, GF, DF)

Twice cooked pork belly with maple glaze, watercress salad, shiraz jus (GF)

Mains

Slow roasted whole chicken with harissa and roast capsicum puree (GF)

Salmon fillet with orange, fennel, and herb salad (GF, DF)

Bistecca steak with black garlic butter, heirloom tomatoes and jus (GF)

Desserts • *Select 1 Dessert*

Selected Australian & imported cheeses with muscatels, seasonal fruit & lavosh, wafers

A selection of mini dessert, fresh berries served with ice cream

Sides • *Select 3 Sides*

Whole roasted chat potatoes with rosemary salt (VEG, DF, GF)

Char grilled vegetables with house made dukka (VEG, DF, GF)

Mash potato, garlic, and sea salt (VEG)

Mixed leaf salad with lemon herb dressing (VEG, DF, GF)

Seasoned fries with aioli (VEG)

Steamed broccolini with toasted almond butter (VEG)

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beverages

Standard Beverage Package

\$45pp - 3 Hour Package

\$55pp - 4 Hour Package

Ate Sparkling

Ate Pinot Grigio

Ate Shiraz

Ate Cabernet Sauvignon

Standard Tap Beers

Cascade Light

Premium Beverage Package

\$65pp - 3 Hour Package

\$75pp - 4 Hour Package

Mojo Prosecco

Mojo Moscato

Tai tira Sauvignon Blanc

La La Land Pinot Gris

Cloud St Pinot Noir

Mojo Shiraz

Reverie Rosé

Standard & Premium Tap Beer

Cascade Light





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