

CAVES COASTAL

weddings



CAVES  
coastal bar & bungalows



# Congratulations

Thank you for thinking of us to share your special day. With impressive seaside wedding spaces overlooking the pristine white sands of Caves Beach, Caves Coastal is the perfect destination for a seaside wedding ceremony and reception.

Catering for all types of nuptials from small, intimate affairs to large and lavish events, our on-site Wedding Co-ordinator will plan your special day in detail from start to finish. From your choice of picturesque ceremony locations to mouth-watering menus, spectacular ocean views and on-site accommodation in one of our stylish bungalows or villas, every detail will be covered.

Our team will be here to guide you every step of the way to ensure you have your dream day.



# Mawson Room

The Mawson Room is the perfect space for your wedding, styled with subtle coastal hints it is suitable for all styles. The room has an exclusive deck and stunning views over the park and ocean and expansive bar. This is the perfect space to watch the sunset and celebrate into the evening.

The Mawson Room is suited for up to 160 guests seated and 200 cocktail style.

## **ROOM HIRE FEE:**

\$2,000

Food & Beverage minimum spends apply

## *Included:*

Dedicated wedding coordinator for pre wedding lead up & on the day venue coordination

5 hour Reception room hire

Our furniture set as per your floor plan

Crockery, glassware, napkins and cutlery

Staff for your event

Your wedding cake cut and served on platters

## Nautilus Room

The Nautilus Room has a relaxing coastal feel with private indoor/outdoor space. This room gives you the opportunity to bring your own style and flair.

The Nautilus Room is suited for up to 160 guests seated and 200 cocktail style.

### **ROOM HIRE FEE:**

\$2,000

Food & Beverage minimum spends apply

### *Included:*

Dedicated wedding coordinator for pre wedding lead up & on the day venue coordination

5 hour Reception room hire

Our furniture set as per your floor plan

Crockery, glassware, napkins and cutlery

Staff for your event

Your wedding cake cut and served on platters







## Reception Package

\$150 per person

Choice of **2 Course Alternate Drop Menu**, **2 Course Grazing Menu** or **Canape Menu**.

5 Hour Standard Beverage Package

Tea & Coffee Available

*Upgrade to Premium Beverage Package* +\$15 per person

## 2 Course Alternate Drop Menu

Select 2 Entrées & 2 Mains to be served alternate drop.

Option to **add dessert** +\$10 per person.

Full alternate drop menu on page 10.

## 2 Course Grazing Menu

Select 3 Entrée, 3 Mains and 3 Sides to be shared down the middle of the table.

Option to **add dessert** +\$10 per person.

Full grazing menu on page 13.

## Canape Menu

Choose 10 selections plus 2 substantial canapes

Full canape menu on page 14.

## 2 Course Alternate Drop Menu

Choose 2 Entrées & 2 Mains to be served alternate drop.  
Option to **add dessert** \$10 per person.

### Entrée

Sake cured kingfish with pickled daikon, baby cress, crispy seaweed wafer, buttermilk dressing  
Heirloom tomatoes, caramelised onion tartlet with micro herb salad & vino cotto vinaigrette (VEG)  
Twice cooked pork belly with maple glaze, watercress and pickled fennel salad, shiraz jus (GF)  
Tempura pumpkin flowers filled with goat's cheese, sun dried tomatoes and herbs (VEG)  
Smoked duck breast, roasted baby beets, spiced pumpkin puree, nasturtium (GF)

### Mains

Roasted beef fillet (medium rare), field mushrooms, fried rosemary potatoes, with veal jus (GF)  
Corn fed chicken supreme, butternut pumpkin puree, charred asparagus with madeira jus (GF)  
Crispy skin snapper, white bean puree, zucchini & caper salsa, dill (P, GF, DF)  
Crispy skin porchetta with roast potatoes, rocket, fennel and orange salad & red wine jus (GF)  
Pan fried potato gnocchi, heirloom tomatoes, garlic butter, goat's curd, fried basil leaves (V)

### Desserts *+\$10 per person*

Vanilla bean and espresso pana cotta with mixed berry compote and tuile wafer (V)  
Classic tiramisu with espresso syrup and vanilla bean ice cream  
Passionfruit and lime curd tart with strawberry and mint salad  
Belgium chocolate tart with chocolate soil and ice cream





## 2 Course Grazing Menu

Select 3 Entrée, 3 Mains and 3 Sides to be shared down the middle of the table.

Option to **add dessert** +\$10 per person.

### Entrée

Heirloom tomato, pine nuts, marinated goats' cheese, and wild rocket pesto tartlet

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

Smoked duck breast, roasted baby beets, spiced pumpkin puree, nasturtium (GF)

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

### Main

Slow braised lamb shoulder with heirloom carrots & red wine jus (GF)

1<sup>kg</sup> Bistecca steak with black garlic & bone marrow/red wine jus (GF, DF)

Whole corn-fed baby chicken, toum, watercress & shaved fennel, lemon herb dressing (GF, DF)

Line caught snapper fillet with orange, pickled eschallot & herb salad (GF, DF)

### Sides *choose 3 for the table*

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

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

Mash potato, garlic & sea salt (VEG)

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

Seasoned fries with aioli (VEG, DF)

Steamed broccolini with toasted almond butter (VEG)

### Desserts *+\$10 per person*

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

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

## Canape Menu

Please select 10 selections plus 2 Substantials canapes

### Selections

Rock oysters with finger lime mignonette dressing lemon (DF)  
Local prawn bruschetta with chipotle aioli (DF)  
Swordfish ceviche with baby herbs and white balsamic  
(served in spoon) (DF, GF)  
Smoked salmon on crouton with herb crème fraiche pickled  
cucumber shiso leaves  
Spanner crab with avocado mousse, finger lime mignonette,  
baby coriander leaves (DF)  
Fresh cooked local prawns with lemon and cocktail sauce (DF,  
GF)  
Grilled local prawn skewers with chimichurri sauce and lemon  
(DF, GF)  
Spinach and ricotta filo's with tomato relish (VEG)  
Beetroot and goats curd tartlets (VEG)  
Salt and pepper calamari with a chilli lime dressing (DF)  
Lamb and harissa sausage rolls  
Sweet potato and chickpea empanadas (V)  
Vegetable pakora with mint yoghurt (VEG)  
Truffle and mixed mushroom arancini with aioli (VEG)  
Marinated chicken skewers with cumin and herb yoghurt (GF)  
Lamb skewer marinated with garlic, rosemary, served with  
tzatziki (GF)

### Substantials

Mini wagyu burgers with cheese, onion, mustard, and ketchup  
Pulled pork sliders with chipotle slaw and BBQ sauce  
Falafel slider with haloumi, rocket, tomato relish (VEG)  
Roasted vegetable, haloumi, and couscous salad (VEG)  
Pan fried potato gnocchi, heirloom tomatoes, kalamata olives,  
fried basil leaves (V)







## Standard Beverage Package

Included in reception package. Please select 4 options

Ate Sparkling

Ate Pinot Grigio  
Ate Sauvignon Blanc  
Ate Chardonnay

Ate Shiraz  
Ate Cabernet Sauvignon

Standard beers on tap  
Cascade light bottle

## Premium Beverage Package

+\$15 per person. Please select 6 options

Cloud St Sparkling Brut NV  
Mojo Prosecco  
Mojo Moscato

Tai tira Sauvignon Blanc  
La La Land Pinot Gris  
Cloud St Chardonnay

Reverie Rosé

Credaro Five Tails Merlot  
Cloud St Pinot Noir  
Mojo Shiraz  
Aquilani Sangiovese

Standard & premium beers on tap  
Cascade light bottle

## Cocktail Hour

\$30 per person. Host a post ceremony cocktail hour in our Pacific deck for your guests, this includes;

### **Canapes** *please select 3 options*

Local prawn bruschetta with chipotle aioli (DF)  
Lamb and harissa sausage rolls with tomato relish  
Sweet potato and chickpea empanadas (V)  
Truffle and mixed mushroom arancini with aioli (VEG)  
Beetroot and goats curd tartlets (VEG)

### **1-hour Standard Beverage Inclusions**

*Please select 4 options*

Ate Sparkling

Ate Pinot Grigio  
Ate Sauvignon Blanc  
Ate Chardonnay

Ate Shiraz  
Ate Cabernet Sauvignon

Standard beers on tap  
Cascade light bottle



## Ceremony Package

Caves Coastal has 3 unique ceremony locations for you to choose from.

*Each ceremony location comes with the inclusion of:*

Your choice of either The Boardwalk, Beach or Hilltop ceremony locations (subject to availability)

A White Timber Arbour  
White Americana Chairs to seat 30 guests  
White Signing Table  
2 x Signing Chairs to match  
Easel  
Council Hilltop Permit \* (subject to availability)  
Provision for Wet Weather Option

## Ceremony Fee

\$2500



## Platters for Cocktail Hour

### Antipasto Platter

\$200

*Suitable for 10 guests.*

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

### Hot & Cold Seafood Platter

\$300

*Suitable for 10 guests.*

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.

## Additional Reception Items

Kids Meals up to 12 years, includes meal & dessert - \$25

Crew Meals - \$35

Your wedding cake cut and served with berries and cream - \$5 per person

## Additional Add Ons

Cocktails & Mocktails

Champagne Tower

Late Night Snack



# accommodation

## Accommodation Package

We have designed the following accommodation package for the key people in your wedding party. Whether that be your bridal party the night before & of your special day or the bride and grooms' parents.

2 x Two Bedroom Townhouse for 2 nights  
1 x Bungalow for wedding night

\$2000

Subject to availability, surcharges may apply during peak season. One Accommodation Package available per wedding

## Guest Accommodation

Caves Coastal has a variety of accommodation options for your guests to choose. Ranging from our signature Ocean Bungalows nestled on the water to 2 & 3 bedroom villas & townhouses occupying between 1- 8 guests each. Our accommodation is only a few steps from the ocean for the next day recovery swim.

\*Please note; minimum night stays required over weekends & peak periods

Please contact our reservations team directly for all guest accommodation enquiries.







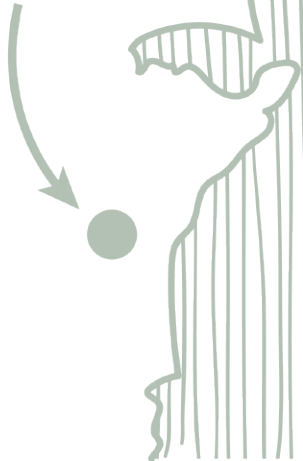
NEWCASTLE ●

CHARLESTOWN

WARNERS BAY

BELMONT

**CÀVES**  
coastal bar & bungalows





# CÄVES

coastal bar & bungalows

(02) 4980 9999  
events@cavescoastal.com.au  
27 Mawson Cl, Caves Beach, NSW, 2281