

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

\$165 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 +\$20 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 Entrées, 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 *(Sample Menu)*

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

Entrée

Twice-cooked WA Octopus chargrilled with garlic & herb potato croquette, drizzled with chorizo oil

English spinach, marinated Persian feta, and semi-dried Roma tomatoes tartlet, accompanied by a petite bouche salad (VEG)

Twice cooked pork belly, rocket, fennel and apple salad with shiraz jus (GF,DF)

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

MB2 Sirloin with butter and thyme potato mash, grilled dutch carrots, roasted garlic, rosemary and veal jus (GF)

Corn fed chicken supreme, butternut pumpkin puree, charred asparagus with madeira jus (GF)

Pan-Fried Atlantic Salmon, wilted rainbow chard, cauliflower puree, pickled cucumber ribbon and lemon argemone (P,GF)

Crispy skin porchetta with roast potatoes, rocket, fennel and orange salad & red wine jus

Pan fried potato gnocchi, porcini and truffle cream, wild mushroom ragù, topped with shaved pecorino (VEG)

Desserts *+\$10 per person*

Coconut panna cotta with almond crumble and fresh berries (VEG, GF, DF)

Classic tiramisu with espresso syrup and vanilla bean ice cream

Chocolate Praline tart, raspberry coulis and mascarpone
Belgium chocolate tart with chocolate soil and ice cream





2 Course Grazing Menu *(Sample Menu)*

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

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

Entrée

English spinach, marinated Persian feta, and semi-dried heirloom tomatoes tart, accompanied by a petite bouche salad (VEG)

Twice-cooked WA octopus, chargrilled with garlic and herb potato croquettes, drizzled with chorizo oil

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)

Black Angus striplion steak with black garlic & bone marrow/red wine jus (GF, DF)

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

Pan-Fried Atlantic Salmon, wilted rainbow chard, cauliflower puree, pickled cucumber ribbon and lemon argumento (P,GF)

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 *(Sample 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)
Tandoori chicken skewer with spicy garlic yoghurt (GF)
Salt and pepper calamari with a chilli lime dressing (DF, GF)
Lamb and harissa sausage rolls
Sweet potato and cashew empanada (VEG)
Pumpkin and spinach calzone (VEG)
Truffle and mixed mushroom arancini with aioli (VEG, GF)
Marinated chicken skewers with cumin and herb yoghurt (GF)
Lamb skewer marinated with garlic, rosemary, served with
tzatziki (GF)
Soy garlic marinated pork skewer with pickled vegetables

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)
Karaage chicken with sticky soy sauce and pickled
vegetables
Glazed sticky soy tofu bao buns, crispy peanut, cucumber,
coriander and shredded lettuce (VEG)





Standard Beverage Package *(Sample Menu)*

Included in reception package. Please select 4 of the sparkling/wine options below. +\$15 per person for a 1-hour beverage extension

Ate Sparkling

Ate Pinot Grigio
Ate Sauvignon Blanc
Ate Chardonnay

Ate Shiraz
Ate Cabernet Sauvignon

Included:

Standard beers on tap
Cascade light bottle
Soft drink

Premium Beverage Package *(Sample Menu)*

+\$20 per person. Please select 6 of the sparkling/wine options below.
+\$20 per person for a 1-hour beverage extension

Cloud St Sparkling Brut NV
Mojo Prosecco
Mojo Moscato

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

Reverie Rosé

Smokin' Barrels Merlot
Cloud St Pinot Noir
Mojo Shiraz
Aquilani Sangiovese

Included:

Standard & premium beers on tap
Cascade light bottle
Soft drink

Cocktail Hour

\$35 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 of the sparkling/wine options below

Ate Sparkling

Ate Pinot Grigio
Ate Sauvignon Blanc
Ate Chardonnay

Ate Shiraz
Ate Cabernet Sauvignon

Included:

Standard beers on tap
Cascade light bottle
Soft drink



Ceremony Package

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

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

Each ceremony location comes with the inclusion of:

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

\$210

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

\$250

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 - \$30

Teen Meals for 12-17 years, includes menu selection & 5hr non-alcoholic beverage package - \$105

Crew Meals - \$40

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

Additional Add Ons

Cocktails & Mocktails

Champagne Tower

Late Night Snack

1 Hour Reception Extension



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.

1 x Bungalow stay for 2 nights
1 x Bottle of champagne & cheese platter for two

\$799

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.



CÀVES

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WARNERS BAY

BELMONT

CHARLESTOWN

NEWCASTLE ●





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