

CAVES COASTAL

Weddings



Where coastal beauty meets your forever

Caves Coastal is the perfect destination for your seaside wedding, offering ceremony and reception spaces that overlook the pristine white sands of Caves Beach. With picture-perfect locations, curated menus, and convenient on-site accommodation, every detail is thoughtfully considered. Our experienced team will support you from first enquiry to final farewell, ensuring your day is everything you've dreamed of.

CEREMONY



BOARDWALK



BEACH



HILLTOP

Ceremony

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

INCLUSIONS

White timber arbour
White Americana chairs to seat 30 guests
White signing table
2 x signing chairs to match
Easel for signage
Council Hilltop Permit* (subject to availability)
Provision for a wet weather option

CEREMONY FEE

\$2500



Venue Inclusion

Exclusive use of your selected reception space for 5 hours

VENUE HIRE

\$2,000 venue hire fee

Minimum spends on food & beverage apply

ROOM SETUP

Your reception will be set with furniture arranged to your custom floor plan, along with crockery, glassware, napkins and cutlery

SERVICE

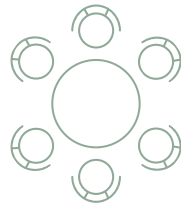
You'll have a dedicated Wedding Coordinator to support you with planning and coordination on the day, along with on-site staff to assist throughout your event.

WEDDING CAKE

Your wedding cake cut and served on platters

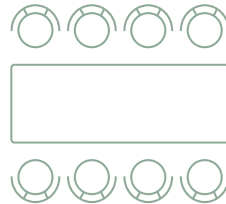
Mawson Room

The Mawson Room is Caves Coastal's signature wedding space, offering stunning views over the ocean and parklands from its elevated private deck. Designed with coastal style in mind, the room features warm timber floors, soft neutral tones, and an expansive bar.



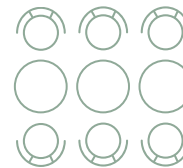
ROUNDS

160 people



TRESTLE

160 people



COCKTAIL

200 people

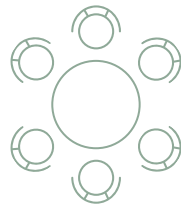




Nautilus Room

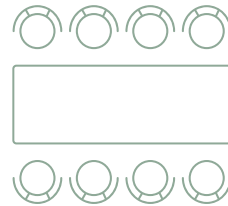
The Nautilus Room offers a relaxed coastal atmosphere with its own private indoor and outdoor areas.

Versatile and inviting, this space allows you to bring your own style and vision to life. With built-in audiovisual features and flexible styling, the Nautilus Room provides a beautiful blank canvas for a celebration by the sea.



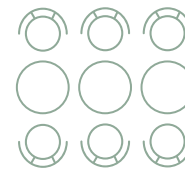
ROUNDS

160 people



TRESTLE

160 people

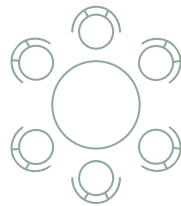


COCKTAIL

200 people

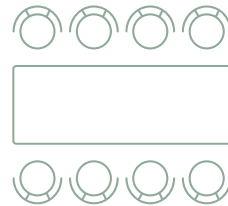
Pacific Deck

The Pacific Deck is a relaxed indoor space on the left side of the venue, with a private timber deck. Ideal for cocktail-style celebrations, it offers a laid-back coastal setting. With the sea breeze and sunset as your backdrop, it's a perfect place to gather and celebrate.



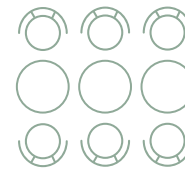
ROUNDS

40 people



TRESTLE

40 people



COCKTAIL

80 people





DINING PACKAGES

RECEPTION PACKAGE

\$165 per person

Choice of 2 Course Alternate Drop Menu, 2 Course Grazing Menu or Canapé Menu

5-hour standard beverage package

Tea and coffee station

Upgrade to Premium Beverage Package +\$20 per person

2 COURSE ALTERNATE DROP MENU

Select 2 entrées and 2 mains to be served alternate drop

Option to add dessert +\$10 per person

Full alternate drop menu on page 16

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 17

CANAPE MENU

Choose 10 canapés and 2 substantial selections

Full canapé menu on page 20



ALTERNATE DROP

ENTRÉES (CHOOSE 2)

Twice-cooked WA octopus, garlic and herb potato croquette, chorizo oil
English spinach, marinated Persian feta and semi-dried Roma tomato tartlet, petite bouche salad (veg)
Twice-cooked pork belly, rocket, fennel and apple salad, shiraz jus (gf, df)
Tempura pumpkin flowers, goat's cheese, sun-dried tomato and herb filling (veg)
Smoked duck breast, roasted baby beets, spiced pumpkin purée, nasturtium (gf)

MAIN COURSE (CHOOSE 2)

MB2 sirloin, butter and thyme potato mash, grilled Dutch carrots, roasted garlic, rosemary and veal jus (gf)
Corn fed chicken supreme, butternut pumpkin purée, charred asparagus, madeira jus (gf)
Pan-fried Atlantic salmon, cauliflower purée, wilted rainbow chard, lemon argumento (p, gf)
Crispy skin porchetta, roast potatoes, rocket, fennel and orange salad, red wine jus
Pan-fried potato gnocchi, porcini and truffle cream, wild mushroom ragù, shaved pecorino (veg)

DESSERT (CHOOSE 2) +\$10 PER PERSON

Coconut panna cotta, almond crumble, fresh berries (veg, gf, df)
Classic tiramisu, espresso syrup, vanilla bean ice cream
Chocolate praline tart, raspberry coulis, mascarpone
Belgium chocolate tart, chocolate soil, vanilla ice cream

GRAZING MENU

ENTRÉE (CHOOSE 3)

English spinach, marinated Persian feta and semi-dried heirloom tomato tart, petite bouche salad (veg)
Twice-cooked WA octopus, garlic and herb potato croquettes, chorizo oil
Smoked duck breast, roasted baby beets, spiced pumpkin purée, nasturtium (gf)
Twice-cooked pork belly, maple glaze, watercress salad, shiraz jus (gf, df)

MAIN (CHOOSE 3)

Slow braised lamb shoulder, heirloom carrots, red wine jus (gf)
Black Angus striploin, black garlic, bone marrow and red wine jus (gf, df)
Whole corn-fed chicken, toum, watercress and shaved fennel salad, lemon herb dressing (gf, df)
Pan-fried Atlantic salmon, cauliflower purée, wilted rainbow chard, lemon argemone (p, gf)

SIDES (CHOOSE 3)

Whole roasted chat potatoes with rosemary salt (df, veg)
Chargrilled vegetables with house-made dukkah (df, gf, veg)
Mashed potato with garlic and 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)

DESSERT +\$10 PER PERSON

Australian and imported cheeses with muscatels, seasonal fruit, lavosh and wafers
Mini dessert selection with fresh berries and ice cream





CANAPÉ MENU

CANAPÉS (CHOOSE 10)

Rock oysters with finger lime mignonette and 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, herb crème fraîche, pickled cucumber, shiso leaves

Spanner crab with avocado mousse, finger lime mignonette, baby coriander (df)

Fresh cooked local prawns with lemon and cocktail sauce (df, gf)

Grilled local prawn skewers with chimichurri and lemon (df, gf)

Spinach and ricotta filos with tomato relish (veg)

Tandoori chicken skewers with spicy garlic yoghurt (gf)

Salt and pepper calamari with chilli lime dressing (df, gf)

Lamb and harissa sausage rolls

Sweet potato and cashew empanadas (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 skewers with garlic, rosemary, and tzatziki (gf)

Soy garlic marinated pork skewers with pickled vegetables

SUBSTANTIALS (CHOOSE 2)

Mini wagyu burgers with cheese, onion, mustard and ketchup

Pulled pork sliders with chipotle slaw and BBQ sauce

Falafel sliders with haloumi, rocket and tomato relish (veg)

Karaage chicken with sticky soy and pickled vegetables

Glazed sticky soy tofu bao buns, crispy peanut, cucumber, coriander, shredded lettuce (veg)



ADD A DELICIOUS EXTRA TO ELEVATE YOUR CELEBRATION

Each platter is designed to serve approximately 10 guests.

ANTIPASTO PLATTER • \$210

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

HOT & COLD SEAFOOD PLATTER • \$250

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, lemon.

MIXED ENTRÉE PLATTER • \$250

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

PLUS A LITTLE SOMETHING EXTRA

Each platter is designed to serve approximately 10 guests.

PIZZA PLATTER • \$90

4 whole pizzas (chef's selection)

CHEESE PLATTER • \$70

Australian and imported cheeses, muscatels, seasonal fruits, lavosh & crackers.

SLIDER PLATTER • \$120

Classic beef or pulled beef sliders, served with chips.

KIDS MEALS • \$30

Main and dessert for children under 12.

TEEN MEALS • \$105

Main meal with a 5-hour non-alcoholic beverage package (ages 12–17).

CREW MEALS • \$40

Chef-prepared meal for on-site vendors and staff.

WEDDING CAKE SERVICE • \$5 PER PERSON

Your wedding cake cut and served with fresh berries and cream.

LATE NIGHT SNACKS

Available on request to keep guests fuelled on the dance floor.



Cheers to your coastal celebration

We offer a selection of beverage options to suit your day, from curated wine lists and locally loved brews to upgradeable packages and thoughtful add-ons. Whether you're planning sunset cocktails or a champagne moment, we've got you covered.



STANDARD BEVERAGE PACKAGE

*Included in your package. Choose 4 sparkling or wine options to serve.
Extend service by 1 hour for \$15 per person.*

BUBBLES

Ate Sparkling

WHITE WINE

Ate Pinot Grigio

Ate Sauvignon Blanc

Ate Chardonnay

RED WINE

Ate Shiraz

Ate Cabernet Sauvignon

INCLUDED

Standard beers on tap

Cascade Light bottle

Soft drinks



BEVERAGE PACKAGES



PREMIUME BEVERAGE PACKAGE

*Upgrade for \$20 per person. Choose 6 sparkling or wine options to serve.
Extend service by 1 hour for an additional \$20 per person.*

BUBBLES

Cloud St Sparkling Brut NV
Mojo Prosecco
Mojo Moscato

WHITE WINE

Tai Tira Sauvignon Blanc
RockBare Pinot Gris
Cloud St Chardonnay

ROSÉ

Reverie Rosé

RED WINE

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

INCLUDED

Standard and premium beers on tap
Cascade Light bottle
Soft drinks



UPGRADE YOUR BAR FOR SOMETHING EXTRA SPECIAL

STANDARD SPIRITS UPGRADE

4 hours - \$26 per person

5 hours - \$37 per person

INCLUDED

Smirnoff Vodka

Gordon's Gin

Jim Beam Bourbon

George Dickel No.8

PREMIUM SPIRITS UPGRADE

4 hours - \$35.50 per person

5 hours - \$46.50 per person

INCLUDED

Ketel One Vodka

Ketel One Vodka + Red Bull

Four Pillars Rare Dry Gin

Bacardi White Rum

Dimple Scotch 12YO

Jack Daniels Bourbon

BEVERAGE EXTRAS

ADDITIONAL BEVERAGE UPGRADES

MOËT & CHANDON UPGRADE

\$21 per glass (on arrival or for speeches)

COCKTAILS • \$18 EACH

Pornstar Martini

Margarita

Long Island Iced Tea

Cosmopolitan

Espresso Martini

Bloody Gin Shiraz Spritz

MOCKTAILS • \$10 EACH

Virgin Sunrise

Mojito

Passionfruit Mojito

SPARKLING TOWER

\$350 - 50 glasses (Ate Sparkling)

CHAMPAGNE TOWER

\$550 - 50 glasses (Moët & Chandon)





PRE-RECEPTION COCKTAIL HOUR

Host a post-ceremony cocktail hour on our Pacific Deck for your guests to enjoy before the reception begins.
Includes canapés and beverages.

\$35 per person

CANAPÉS (CHOOSE 3)

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, gf)
Beetroot and goat's curd tartlets (veg)

1-HOUR STANDARD BEVERAGE SERVICE (CHOOSE 4)

Ate Sparkling
Ate Pinot Grigio
Ate Sauvignon Blanc
Ate Chardonnay
Ate Shiraz
Ate Cabernet Sauvignon

INCLUDED

Standard beers on tap
Cascade Light bottle
Soft drinks



ACCOMMODATION

ACCOMMODATION PACKAGE

We've created a special Bungalow accommodation package designed for key members of your wedding party. Whether it's the bridal party or the parents of the couple, this exclusive stay offers a relaxing coastal retreat with thoughtful inclusions.

INCLUSIONS

2-night stay in a Bungalow
Bottle of champagne
Cheese platter for two

from \$799

Subject to availability. Surcharges may apply during peak periods. One accommodation package available per wedding.

GUEST ACCOMMODATION

Caves Coastal offers a range of accommodation options for your guests, from our signature Ocean Bungalows close to the water, to 2- and 3-bedroom villas and townhouses, sleeping between 1 to 8 guests. All stays are just steps from the beach, perfect for a refreshing swim the next day.

Minimum night stays apply on weekends and during peak periods. For all guest bookings, please contact our reservations team directly.

LOCATION



GETTING HERE

Caves Coastal Bar & Bungalows is located at Caves Beach, just 1.5 hours north of Sydney and 40 minutes south of Newcastle, making it easily accessible for both local and travelling guests.

VENUE ADDRESS

27 Mawson Close, Caves Beach NSW 2281

PARKING

Ample free parking is available on-site, with additional street parking nearby. We recommend guests carpool where possible, especially during peak periods.

PUBLIC TRANSPORT & TAXIS

Local bus routes service the area, with stops located near the venue. Taxis and ride-share services are also available. We recommend booking return transport in advance, especially on weekends.

ACCOMMODATION ACCESS

Our on-site accommodation is within walking distance to all ceremony and reception spaces, making it easy for guests to relax and enjoy the full celebration.

CÄVES

coastal bar & bungalows

CONTACT US

(02) 4980 9999

events@cavescoastal.com.au

27 Mawson Cl, Caves Beach, NSW, 2281