

# *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.

## Antipasto Platter

\$200

Sopressa salami, prosciutto, shaved leg ham, chicken liver and orange pate, marinated kalamata olives, roasted assorted vegetables, Australian cheese selection, muscrels, 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

\$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, lemons.



## 3 x Canapes

\$20pp

Choose from canape selection (pg 6.).

## Pizza Platter

\$90

4 whole pizzas (chef's selection).

## Cheese Platter

\$70

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

## Slider Platter

\$120

Choose from Classic beef sliders or Pulled beef sliders, served with chips.

## Assemble Your Patter

\$250

Create your perfect feast with a selection of six handcrafted bites, served with dipping sauces and a generous side of chips.

- Ratatouille vegetable calzone (VEG/DF)
- Mushroom arancini with black garlic aioli (GF/VEG)
- Creamy vegetable Cornish pasties (VEG)
- Ricotta and spinach filo pastry with tomato relish (VEG)
- Smoked mozzarella croquette with smoky relish (VEG)
- Tempura prawns

- Chicken, spinach, and tarragon filo pillows
- Beer-battered whiting
- Salmon fishcake with sweet chilli sauce (DF)
- Moroccan lamb samosa with garlic yoghurt
- Chicken curry puffs

*platters*  
for 8 - 12 people



# canapés

min 30pax

\$60pp - 8 Canapes + 1 Substantial  
\$75pp - 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)  
Smoked salmon caper bruschetta, shaved eschalot, dill cream  
Peking duck spring roll, hoisin and soy sauce (DF)  
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)  
Sweet chilli soy marinated pork skewer with onion, garlic vinegar dipping sauce  
Pork & fennel sausage roll with tomato relish  
Smoked mozzarella croquette with pickled radicchio and basil pesto (VEG)  
Spinach and feta filo with smoky tomato relish (VEG)

## 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)  
Crumbed haloumi sliders with basil pesto, tomato, and lettuce (VEG)

Add additional canape \$6.50pp



# set menu

alternate drop - min 20pax

\$70pp - 2 Course  
\$80pp - 3 Course

## Entrée Select 2 to be served alternately

Twice cooked Australian chargrilled Octopus with garlic and herb potato croquette, chorizo oil

House cured Atlantic salmon, dill, whipped cream cheese, grape fruit, citrus dressing, olive oil, nasturtium and crispy lavosh

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

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

## Mains Select 2 to be served alternately

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, grilled root vegetables, chimichuri and jus (GF, DF)

MB2 Riverina sirloin steak, potato mash, rocket, eschallot and jus (GF)

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

## Desserts Select 2 to be served alternately

Apple and salty caramel tart with almond pecan crumble

Chocolate and crunchy peanut butter tart served with vanilla ice cream

Basque burnt cheesecake with whipped cream and berries

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.



\$75pp - 2 Course  
\$85pp - 3 Course

# grazing menu

## Entrée

Twice cooked Australian chargrilled Octopus with garlic and herb potato croquette, chorizo oil  
Grilled haloumi, heirloom tomatoes, caramelised onion with pomegranate & baby cress salad, vincotto dressing (VEG, GF, DF)  
Twice cooked pork belly, rocket, fennel and apple salad with shiraz jus (GF,DF)

## Mains

Slow roasted chicken with harissa and roast capsicum puree (GF)  
Salmon fillet with orange, fennel, and herb salad (GF, DF)  
Sirloin steak with black garlic butter and heirloom tomatoes (GF)

## Desserts • Select 1 Dessert

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

\$52pp - 3 Hour Package  
\$63pp - 4 Hour Package

Ate Sparkling  
Ate Pinot Grigio  
Ate Shiraz  
Ate Cabernet Sauvignon  
Standard Tap Beers  
Cascade Light

Add additional hour \$16pp

## Premium Beverage Package

\$72pp - 3 Hour Package  
\$83pp - 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

Add additional hour \$21pp



# CAVES

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