

SOCIAL PACKAGES



WELCOME TO EVENTS BY COAST

A versatile private function space located on Glenelg's foreshore, featuring breathtaking views of Glenelg Beach, able to cater up to 170 people sit down or 300 people cocktail style.

Alleviate the stress of organizing your upcoming event by booking Events By Coast. We are here to assist you along the way with food, beverages, decoration, lighting, music & more.

Events By Coast is a part of Pier Hotel, located on the ground floor of Glenelg Oaks Plaza. Featuring an uninterrupted ocean view of Glenelg Beach and a modern, stylish ambiance.

Our menus are created seasonally by our Head Chef. We offer platters, set menu and feast menu dining. Drink packages, bar tabs and subsidized available. Please enquire within for bespoke beverage menu options.

ROOM ONE

Adjacent to Coast restaurant, featuring uninterrupted views of the ocean with direct access to the promenade and beach. This space is perfect for hosting intimate special occasions.

Food and beverage minimum spend:
Monday to Thursday \$1000 Friday to Sunday \$1500
Maximum Capacity: 30 people Cocktail: 30 people
Banquet: 20 people

Included with the minimum room spend is a data projector and screen, speakers, music connectivity, WIFI, linen napery including if required.
Please note room one does not include a private bar, but a pop up bar is available as an add on at an additional cost of \$300.00



ROOM 2

Mirroring Room One, it features uninterrupted views of the ocean with direct access to the promenade and beach. This space is perfect for hosting intimate special occasions.

Food and beverage minimum spend:
Monday to Thursday \$1000 Friday to Sunday \$1500
Maximum Capacity: 30 people
Cocktail: 30 people Banquet: 20 people

Included with the minimum room spend is a data projector and screen, speakers, music connectivity, WIFI, linen napery including if required.
Please note room two does not include a private bar, but a pop up bar is available as an add on at an additional cost of \$300.00

ROOM THREE

Available as a stand alone medium sized private function room. It features uninterrupted views of the ocean with direct access to the promenade and beach. This space is perfect for hosting special occasions, of medium size.

Food and beverage minimum spend:
Monday to Thursday \$1800 Friday to Sunday \$2500
Maximum Capacity: 50 people
Cocktail: 50 people Banquet: 20 people

Included with the minimum room spend is a data projector and screen, speakers, music connectivity, WIFI, linen including napery if required. Please note room three does not include a private bar, but a pop up bar is available as an add on at an additional cost of \$300.00



ROOM FOUR

Available as a stand alone large sized private function room. With a fully stocked and staffed private bar. It features uninterrupted views of the ocean with direct access to the promenade and beach. This space is perfect for hosting special occasions, of medium to large size.

Food and beverage minimum spend:
Monday to Thursday \$3200 Friday to Sunday \$4500
Maximum Capacity: 120 people
Cocktail: 120 people Banquet: 90 people

Included with the minimum room spend are private bar facilities, AV system, microphone, speakers, WIFI and linen napery including if required.

COCKTAIL FOOD

COLD

TAPAS BOARD (DFO)

MARINATED VEGETABLES - OLIVES - SUNDRIED TOMATOES

CURED MEATS - CHORIZO - GRISSINI \$ 120

SUSHI PLATTER (GF/DFO)

SOY SAUCE - WASABI - GINGER \$80

OYSTER PLATTER (GF/DF)

MIGNONETTE (3 DOZEN) \$ 130

DIPS PLATTER (GFO/DFO/VGO)

CRUDITES - CRISPY PITTA \$80

CHEESE PLATTER (GFO/V)

WATER CRACKERS - QUINCE PASTE - STRAWBERRIES \$100

MINI BRUSCHETTA

TOMATO - FETA - BASIL \$50

RARE BEEF & HORSERADISH EN CROUTE \$65

SALMON BLINIS

SALMON - CREAM CHEESE - CAPERS \$65

GRAZING TABLES

FROM \$35 PER PERSON

SELECTIONS OF CHEESES, CURED MEATS, CHORIZO, DIPS, MARINATED VEGETABLES, CRUDITES,

BREADS, CRACKERS, FRUIT - FRESH AND DRIED

ITEMS CAN CHANGE DUE TO SEASONALITY

COCKTAIL FOOD

HOT

SHEPHERDS PARTY PIES – SAUCE (35 PIECES) \$85

CHEESEBURGER SPRING ROLLS – SAUCE (35 PIECES) \$100

ARANCINI, SEE STAFF FOR SELECTION (25 BALLS) (GFO, V) \$100

PORK DUMPLINGS (FRIED OR STEAMED) – SOY (35 PIECES) \$85

VEGGIE DUMPLINGS (FRIED OR STEAMED) – SOY (35 PIECES) \$85

CHEESEBURGER SLIDERS (20 SLIDERS) \$120

CHICKEN SLIDERS (20 SLIDERS) (GFO) \$120

TEMPURA VEGETABLE SLIDERS (20 SLIDERS) \$120

PORK BELLY BAO BUNS (20 SLIDERS) \$120

TEMPURA VEGETABLE BAO BUNS (20 SLIDERS) \$120

LAMB SKEWERS - TZATZIKI (20 SKEWERS) (GF) \$130

SATAY CHICKEN SKEWERS (20 SKEWERS) \$120

CAULIFLOWER BITES (GF) (35 PIECES) \$85

SPINACH & FETA PARCELS (35 PIECES) \$85



BEVERAGE PACKAGES

STANDARD

3 HOURS \$50 PP

4 HOURS \$60PP

SELECTED TAP BEER

STEEPLE JACK SPARKLING

STEEPLE JACK SAUVIGNON BLANC

STEEPLE JACK MOSCATO

STEEPLE JACK SHIRAZ

SOFT DRINK & JUICES

PREMIUM

3 HOURS \$60 PP

4 HOURS \$70PP

SELECTED TAP BEER & CIDER

THE LANE LOIS SPARKLING

THE LANE SAUVIGNON BLANC

THE LANE ROSE

HENTLY FARM VILLIAN & VIXEN SHIRAZ

SOFT DRINKS & JUICES

Extension of drinks packages and addition of spirits available,
per person hourly charges apply

Bar tabs and subsidized drinks are available
Customized drinks packages also available

Please enquire with functions manager



ALTERNATE DROP MENU

MENU ITEMS

ENTRÉES

CRISPY PORK BELLY

asian slaw, chilli soy glaze (gf)

SUNDRIED TOMATO & BUFFALO MOZZARELLA ARANCINI

pecorino, aioli (gfo)

CAULIFLOWER BITES

beetroot hummus (v, gf)

THAI BEEF SALAD

rice noodles, carrot, coriander, bean shoots, lime (gf, df)

PRAWN AND LOBSTER ROLL

potato crisps, yuzu mayo, black caviar (df)

MAINS

300G PORTERHOUSE

cooked medium, mash potato, red wine jus (gf)

LAMB RUMP

mash potato, red wine jus (gf)

CRISPY SKIN SALMON

salsa verde, smashed chats, broccolini, mango salsa (gf, df)

CRISPY SKIN CHICKEN BREAST

bone in, smashed chats, truffle cream (gf)

PORK CUTLET

bone in, mash potato, apple glaze

SIDES

CHARRED BROCCOLINI

toasted almonds, burnt butter (gf,v)

ARTISAN BREAD ROLLS

cultured butter

GREEN LEAVES

house vinaigrette

ROASTED PUMPKIN

feta, pine nuts

TRUFFLE FRIES

aioli

ROCKET, PEAR & PARMESAN SALAD

green goddess dressing

DESSERTS

LEMON TART

PAVLOVA

whipped cream, strawberries

CHOCOLATE PUDDING

white chocolate ganache

STICKY DATE PUDDING

butterscotch sauce

PRICING GUIDE

X2 ENTRÉE X2 MAIN X2 SHARED SIDES X2 DESSERTS
\$80 PER PERSON

X2 MAIN X2 SHARED SIDES X2 DESSERTS
\$60 PER PERSON

X2 ENTRÉE X2 MAIN X2 SHARED SIDES
\$60 PER PERSON

MENU SUBJECT TO CHANGE AND AVAILABILITY
PLEASE INFORM STAFF OF ANY DIETARIES AT THE TIME OF PLACING YOUR ORDER.
ALL FOOD IS TO BE PRE-PAID

Terms and Conditions

Deposit- \$1000 when confirming the booking Follow up payment- \$1000 due 30 days prior to the function date
Final payment- 7 days prior to the event
Day of the event- any miscellaneous charges from the day of the event. Eg. bar tab

TENTATIVE BOOKING

We will hold a tentative booking for a maximum of 7 days. If no contact is made before the end of the 7 day period the function room will become available to other parties of interest.

BOOKING CONFIRMATION AND DEPOSIT

A confirmation agreement form needs to be completed when confirming the booking. The deposit required is \$1000 and must be made to secure the booking.

CANCELLATIONS

In the unfortunate instance of a cancellation, please refer to the confirmation agreement form which outlines the policy for refunds and postponement.

PAYMENT POLICY

CATERING & MENU SELECTION

Food and beverage selection must be finalised with the manager at least 14 days prior to the event.

FINAL NUMBERS

As confirmed with the manager, final number of expected guests due at least 14 days prior to the event. Charges will be made based on the final number, or the attendance number, which ever is greater.

DIETARY REQUIREMENTS

All dietary requirements must be made at least 14 days prior to the event. Any dietary requirements that are not disclosed until the day of the event maybe charged an additional amount, and must be paid for on the day of the event.

DAMAGES

Please note, any damages sustained to the venue property and fittings during the event you are financially liable for. No attachments are to be used on the walls or ceiling without prior permission from the management.

CLIENT RESPONSIBILITY

The staff will adhere to responsible service of alcohol. No alcohol will be served to minors (less than 18 years of age) or intoxicated persons. Management reserve the right to exclude or remove any persons whose conduct is deemed inappropriate or unruly.

EXTERNAL CATERING

Wedding cake and cupcakes are the only permitted external catering allowed. Cakeage fee may apply. No other food or beverage may be bought onto the premises for consumption during the event unless approved by the manager.

NOISE RESTRICTIONS

Apply in all areas of the venue, and must be followed by the directions of management. All music will conclude no later than midnight. Upon conclusion of the event, guests must leave in a timely manner & noise kept to a minimum out of respect to our accommodation guests.

FUNCTION ROOMS

We reserve the right to relocate function rooms due to circumstances beyond our control, or if the numbers increase or decrease significantly from those advised at the time of reservation. Management will discuss any changes with you when a final decision is made.

OUTSOURCED SUPPLIERS

All outsourced suppliers are responsible for the transport, setup and dismantling of their own equipment in accordance with health and safety codes.

GENERAL CLEANING

Standard cleaning is included in the cost of room hire. Additional charges will apply for instances where the event has created cleaning requirements which are over and above normal cleaning. Use of table scatters and confetti are not permitted, use of these will incur a additional cleaning fee of \$100.

INCLEMENT WEATHER *BEACH CEREMONIES

Our outdoor spaces can be affected by inclement weather. Should this impact the function an alternative space maybe negotiated with the manager. Refunds will not be offered due to weather, please refer to the cancellation policy.



Event Agreement

CANCELLATION AND POSTPONEMENT POLICY

In the event of a cancellation by the customer, the following shall apply. Note that a deposit of \$1000 is required to be paid upon booking, in addition to any special expenditure items requested such as signs. Full payment must be made at least 7 days before the event.

Cancellation with 90 days' notice or more: all monies paid by the customer shall be refunded, save any monies expended by the venue on items for the function that cannot otherwise be utilised.

Cancellation with at least 60 days but less than 90 days' notice: half of the amount first paid by the customer (that is, half of \$1000) shall be retained by the venue in addition to any monies expended by the venue on items for the function that cannot otherwise be utilised. Cancellation with at least 30 days but less than 60 days' notice: the amount first paid by the customer (that is, \$1000) shall be retained by the venue.

Cancellation with between 30 and 7 days' notice: the venue shall retain 50% of the amount paid/ordered by the customer (that is, half of \$1000 plus half of the food orders shall be retained by the venue).

Cancellation with less than 7 days' notice: the venue shall retain all monies paid by the customer.

In the event of postponement of the event by the customer with at least 30 days' notice, all monies paid by the customer shall be credited to any new booking made for a similar function provided such similar function is to be held within 120 days of the postponed function. Otherwise, a postponement shall be treated as a cancellation.

All references to "notice" means notice in writing, whether by letter, email or SMS text message.

