

From space to taste.

COAST





## “Old world charm, new world vibe”

Thank you for considering Coast Beach Bar & Kitchen for your next special occasion.

Nestled within Level 1 of Ocean by Meriton in Surfers Paradise, Coast features diverse dining areas, including a stunning restaurant, spacious rooftop terrace and a private dining room with spectacular ocean views.

With breathtaking panoramic views of Surfers Paradise coastline, our venue offers customisable event spaces suited for any occasion.

From planning to execution, our experienced function coordinators and food & beverage team are dedicated to ensuring your event is both memorable and unforgettable.

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# Modern Dining Room

Our dining room exudes an air of sophistication with its bright and modern decor, making it the perfect venue to impress your guests.

Situated at the rear of the venue, the dining room is a versatile space that provides exclusivity with a bright airy atmosphere during the day and a cosy ambient feel in the evening.

*i*

**55 Seated**

*Min spend applies*

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# Private Dining Room

Our private dining room at COAST offers an intimate, luxurious experience with breathtaking ocean views. Featuring exclusive access and complete soundproofing, it's perfect for both private celebrations and business meetings.

Enjoy personalised service with a dedicated waiter, ensuring every detail is attended to in this serene and sophisticated setting.

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**12 Seated**

**Exclusive Hire Only**

*\*Min spends apply*

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# Rooftop Terrace

Our popular rooftop terrace, overlooking the Pacific Ocean and beach, features a full retractable roof and enhanced wind protection, making it an all-weather space. From intimate gatherings to larger parties of up to 180 guests, this versatile space is perfect for any occasion. Customisable areas cater to your specific needs, ensuring a memorable experience.

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**180 Standing**  
**80 Seated**  
**Exclusive Hire\***

*\*Min spends apply*

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# Banquets

## **SIGNATURE | 90pp**

Burleigh sourdough, smoked butter  
Truffled mushroom pate

Trawler prawns, nduja XO  
Jamón & manchego croquette

### **Josper Fired**

Pure Prime angus flank, NSW, 150 day grain fed, mb3+  
Barbecoa lamb shoulder, chipotle adobo

Grilled broccolini, mustard, fried caper  
Skinny chips, chicken salt mayo

**Assorted desserts +12pp**

## **PREMIUM | 130 pp**

Burleigh sourdough, smoked butter  
Truffled mushroom pate  
Jamón & manchego croquette

Freemantle Lobster roll  
Kingfish ceviche, pineapple, coconut, fingerlime

### **Josper Fired**

Barbecued chicken, stuffing, schmaltz gravy  
Tajima wagyu rump cap, NSW, 400 day grain fed, mb6+

COAST wedge, candied walnuts, ranch  
Roast potatoes, garlic, rosemary

**Assorted desserts +12pp**

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*Available for:*

**Dining Room Hire &  
Exclusive Terrace Hire\***

*\*Fees & min spends apply*

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# Alternate Drop

**2 COURSE | 90pp 3 COURSE | 105pp**

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## COMPLIMENTARY

Artisan baked bread rolls, cultured butter

## STARTER

Beef carpaccio, toasted hazelnut, truffle aioli, grissini  
King prawns, avocado crema, coconut macadamia  
Mt. Tamborine mozzarella, heirloom tomato, black olive oil  
Peking duck breast, ginger & lime slaw

## MAIN

Pure angus rump, garlic & herb butter, polenta chip  
Chicken breast, peanut satay, shallot, coriander  
Snapper, tomato, green olive, caper  
Truffle mushroom & goats curd risotto

## SIDES

Skinny fries, garlic aioli  
Cos, candied walnut, ranch  
Mash, black truffle butter  
Green beans, mustard, caper, dill

## DESSERT

Lemon meringue tart  
Belgian chocolate brownie, ice cream  
Vanilla bean creme brûlée, biscotti  
Sticky toffee pudding, ice cream

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*Available for:*

**Exclusive terrace  
or Venue hire only.**

*\*Fees & min spends apply*

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# Canapes

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Min 30 pieces per canape



## PREMIUM

4 premium canapes, 2 fork & talk **59pp**

6 premium canapes, 2 fork & talk **75pp**

## DELUXE

4 deluxe canapes, 2 fork & talk **69pp**

6 deluxe canapes, 2 fork & talk **89pp**

## PREMIUM

Cheeseburger spring rolls, pickle, special sauce  
Butter chicken empanada, riata  
Cornmeal crusted prawn, lime aioli  
Labanese spiced lamb fatayer, labneh, garmasala salt  
Pulled pork taquito, avocado crema  
Semi-dried tomato arancini, aioli  
Duck spring roll, hoisin  
Bacon mac'n'cheese croquette, aioli  
Josper fired chicken skewer, macadamia satay  
Vietnamese rice paper roll, cos cup, coconut chilli jam  
Chicken & leek 'petit' pie

## DELUXE

Chicken & pumpkin dumplings, truffle soy  
Corn & gruyere croquette, jamon, truffle aioli  
Josper fired flank steak skewers, chimichurri  
Kingfish ceviche tostada  
Beef tartare, wonton crisp  
Crumbed ocean king prawn, aioli  
Moroccan lamb pie, tomato relish  
Salt & pepper tofu, truffle soy  
Spicy lamb filo, tahini yoghurt  
Pork belly bites, charred pineapple, tamarind mole

## FORK & TALK

Loaded fries, beef brisket, cheese sauce, corn chips  
Wagyu cheeseburger slider, ketchup, mustard aioli  
Mini hot dog, sauerkraut, beer onions, mustard, ketchup  
Crispy chicken bao, lettuce, pickled fennel, kewpie mayo  
Fish bao, lettuce, pickles, COAST tartare  
Curry bowl, rice, flat bread  
Salt & pepper squid, tartare, lemon  
Fish & chips cups, tartare, lemon

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# Food Stations

## **GRAZING | 35pp**

A lavish spread of artisanal cheeses, cured meats, fresh fruits, and delectable nibbles artfully arranged on our wine barrel table.

## **SEAFOOD | 50pp**

Freshly shucked Pacific Oysters, WA Lobster Rolls & Gold Coast trawler prawns. Served with all the condiments from our customised Seafood boat.

## **AUSSIE BBQ | 60pp**

A spread of Classic bbq favourites. Snags, burgers, chicken, fries, salads, rolls and sauces.

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Available for:  
**Rooftop Terrace**  
*Min 30 people*

COAST





# Feasting

**i** **Rooftop Terrace**  
**Packages are based on min**  
**of 10 people per package**

## **ANTIPASTO | 30pp**

Sicillian olives, garlic, lemon  
 Garlic flatbread  
 Salami  
 Selection of cheeses  
 Artisan crackers  
 Seasonal fruit

## **BEACH EATS | 35pp**

Salt & Pepper calamari  
 Grilled chorizo, mustard aioli  
 Crispy chicken wings, ranch  
 Fish **or** chicken tacos  
 Skinny fries, aioli

## **TEAR & SHARE | 40pp**

Semi-Tomato & Bocconcini arancini  
 Garlic & chilli prawn flatbread  
 Salami flatbread  
 Summer Salad  
 Skinny fries, aioli

## **BARBECUE | 45pp**

Chicken skewers, peanut satay  
 Angus skewers, chimichurri  
 Summer Salad  
 Skinny fries, aioli

**+ CLASSIC BEVERAGE PACKAGE | 2hr 60pp. 3hr 80pp**

*pp = per person*

**COAST**





# Party Package

**4 SMALL + 2 BIG EATS + 2HR DRINKS | 99pp**

## SMALL EATS

Cheeseburger spring rolls, pickle, special sauce  
Cornmeal crusted prawn, lime aioli  
Pulled pork taquito, avocado crema  
Semi-dried tomato arancini, aioli  
Duck spring roll, hoisin  
Bacon mac'n'cheese croquette, aioli  
Vietnamese rice paper roll, cos cup, coconut chilli jam

## BIG EATS

Wagyu cheeseburger slider, ketchup, mustard aioli  
Kaarage chicken, cos, kewpie, togarashi  
Mini hot dog, sauerkraut, beer onions, mustard, ketchup  
Crispy chicken bao, lettuce, pickled fennel, kewpie mayo  
Salt & pepper squid, tartare, lemon  
Fish & chips cups, tartare, lemon

## BEVERAGES

COAST Lager | Great Northern Supercrisp  
Motley Cru Sauvignon Blanc | Cloud St. Chardonnay  
ATE Sparkling | ATE Rose  
Cloud St. Pinot Noir | ATE Shiraz

*i*

*Available for:*

**Rooftop Terrace**

*Min 30 people*

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# Beverage Packages

## CLASSIC

### On Tap

COAST Lager  
Great Northern

### Wine

ATÈ NV Sparkling  
ATÈ Rosé  
Motley Cru Sauv Blanc  
Cloud Street Chardonnay  
Cloud Street Pinot Noir  
ATÈ Shiraz

### Non-Alcoholic

Soft Drink

**2hr | 60pp**

**3hr | 80pp**

**4hr | 100pp**

## PREMIUM

All tapped beer

### Wine

Bandini Prosecco  
La Linea Rosé  
Crowded House Sauv Blanc  
Bleasdale Chardonnay  
Labruno Pinot Noir  
Langmeil Prime Cut Shiraz

### Non-Alcoholic

Soft Drink

**2hr | 90pp**

**3hr | 115pp**

**4hr | 140pp**

## DELUXE

All tapped beer

### Wine

NV Taittinger Brut Réserve  
Maison Saint AIX Rosé  
Shaw + Smith Sauvignon Blanc  
Craggy Range Chardonnay  
Casalforte Pinot Grigio  
Rising Pinot Noir  
Mollydooker Boxer Shiraz

### Non-Alcoholic

Soft Drink

**2hr | 115pp**

**3hr | 145pp**

**4hr | 175pp**



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# Contact Us

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