



Café Coast 2/45 Rees Place, Wannanup, WA 6210
Tel 08 9534 2250 Fax 08 9534 2546 Email info@cafecoast.com.au

Welcome!

Welcome to Café Coast Function Package.
All Prices are exclusive GST.

Enjoy picturesque water views overlooking the tranquil Peel Estuary, Café Coast is Perfectly situated at Port Bouvard Marina making it the ideal place to celebrate your Wedding, Corporate Function or Special Event

If you're looking for a relaxed atmosphere for your special day please phone to arrange a casual meeting at Café Coast Function venue.

If you require any further information please do not hesitate to contact the OWNER, Peter Jahn who will be happy to assist you.

Venue Hire

Alfresco Area for pre-drinks & Canapes prior to Dinner Service (80 Pax capacity)
Full Restaurant Area (exclusivity) (120 Pax capacity)
Function Area (private area) (60 Guest capacity)
Restaurant area (60 Guest capacity)

Venue Hire includes;

White Linen Table Cloths and Napkins
Printed Menus
Dance Area if Required
Place card placement when supplied by Guest

*Function Room Hire deposit
30 – 40 guests \$600 / 41 – 60 guests \$400

*Restaurant Hire (Exclusive) \$1200
70 – 95 guests \$1800 / 96 – 120 guests \$1200

*Minimum numbers apply.

*Please note that minimum numbers and expenditure apply to booking out the full Restaurant area

Café Coast, 2/45 Rees Place, Wannanup, WA 6210
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Set 2 or 3 Course Menu A

2 Course: 10 To 39 Guests \$84.00 Per Person, 40 + Guests \$79 Per Person

3 Course: 10 to 39 Guests \$94.00 per person, 40 + Guests \$89 per Person

Please choose from the following selection;

Entrée

Shared Taste Plate

Garlic Bread, Bruschetta, Salt and Pepper Squid,
Crispy Cauliflower, Panko Prawns, stuffed Potatoes,
Duck fat Potatoes, Fremantle Octopus

Main

300gm Black Angus Scotch Fillet cooked Medium served with garlic sauce

•

Crackly Pork Loin
served with Jus and crispy apples

•

Braised Lamb Shank
a Rich Gravy & Vegetable Sauce

***All mains accompanied with truffle chat potatoes, caramelised baby carrots
and snow peas

Vegetarian Option

Beetroot Risotto creamy rice served with chimichurri, onions, truffle oil,
fresh marinated rocket lettuce, parmesan and walnuts

•

Pumpkin Gnocchi
With sauteed mushroom, onions, garlic and spinach in creamy sauce with
parmesan and walnuts

Dessert

Strawberry Brulee & Berry Coulis

Set 2 or 3 Course Menu B

2 Course: 10 To 39 Guests \$94.00 Per Person, 40 + Guests \$89 Per Person

3 Course: 10 To 39 Guests \$104.00 Per Person, 40 + Guests \$94 Per Person

Please choose from the following selection;

Entrée

Shared Taste Plate

Garlic Bread, Bruschetta, Salt and Pepper Squid,
Crispy Cauliflower, Panko Prawns, stuffed Potatoes,
Duck fat Potatoes, Fremantle Octopus

Main

400gm Premium Rip Eye Steak cooked Medium served with pepper sauce

•

½ Rock Lobster
with Prawns & A Creamy Garlic Sauce

•

Grilled Tasmanian Salmon with creamy dijon sauce

•

Honey-Macadamia crusted Barramundi Fillet, Pine nut Gremolata

***All mains accompanied with truffle chat potatoes, caramelised baby
carrots and snow peas

Vegetarian Option

Beetroot Risotto creamy rice served with chimichurri, onions, truffle oil, fresh
marinated rocket lettuce, parmesan and walnuts

•

Pumpkin Gnocchi
With sauteed mushroom, onions, garlic and spinach in creamy sauce with
parmesan and walnuts

Dessert

Pistachio Tiramisu

•

Chocolate Lava Cake