BEACHECONBER HOTEL & RESORTTOUKLEY

Functions & Events Pack



The Beachcomber Hotel and Resort, or as the locals call it 'The Beachie' is an iconic waterfront destination located in the heart of the Central Coast, Toukley. Our Beautifully refurbished resort features 83 luxurious rooms, 20-meter lap pool with pool-side dining menu & cocktail bar, causal pub dining and our Pelicans restaurant.

'Eat, Drink, Play + Stay' – Our Hamptonsinspired venue is the perfect place to host your next function or event. Whether it's an intimate gathering, a social event or a corporate function our property has a wide range of spaces available to suit all events. The Beachie has something for everyone, the property features waterfront cabanas, multiple dining spaces and a great kids area.



We have 6 waterfront cabanas, the perfect option for an intimate get together. We have 3 smaller cabanas on the waters edge that seat up to 8 and 3 larger cabanas behind that can hold up to 10 guests. Cabanas can be joined to fit more guests for larger groups. Can be booked from 12-4pm or 5-9pm. Maximum guests 8-10. Smaller Cabana (8pax) Minimum Spend: \$500 Larger Cabana (10pax) Minimum Spend: \$750

* Public Holidays & Long Weekends, and special events may incur increased minimum spend.





THE PATIO -

On the far-right hand side of the venue is our patio garden style space. Our patio has its own bar and sweeping water views. The patio is the perfect space for seated events up to 150 guests or more casual events up to 250 guests. We can also section of areas within this space for more smaller functions and events.

Minimum guests - 100 Maximum seated - 150 Maximum cocktail - 250





SKYVIEW ROOM -

Our upstairs event space is the perfect location for your next conference. The space has inbuilt AV and water views.

> Minimum guests - 10 Maximum guests- 80

Please enquire for pricing and availability.

FORESHORE ROOM -

Our downstairs event space is the largest of our function rooms with its own bar and courtyard next to our stunning pool. This space is suitable for both seated and cocktail style weddings, birthdays and all other events.

> Minimum capacity - 80 Maximum capacity seated – 120 Maximum capacity cocktail – 200 * includes the outdoor courtyard space.

Please enquire for pricing and availability.





Catering Options

CANAPES

* Minimum 30 guests

STANDARD PACKAGE - \$45

6 Canapes + 1 Slider

DELUXE PACKAGE - \$55

8 Canapes + 1 Substantial

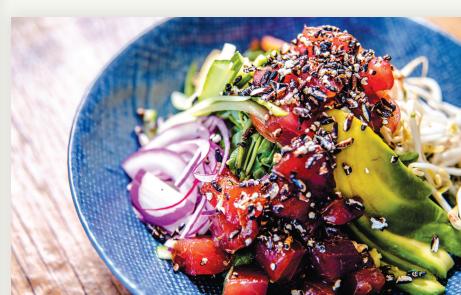
PREMIUM PACKAGE - \$65

10 Canapes + 1 Slider + 1 substantial

ADDITIONAL PIECES

Canapes - \$5 per piece Sliders - \$7.50 Substantial's - \$10

* Please note all items may be subject to seasonal change. We can cater for all dietary requirements, as long as appropriate notice has been provided to the events team



CANAPE OPTIONS

Truffle mushroom & Parmesan arancini with garlic aioli (VG) Tofu & shiitake mushroom dumplings (DF, VG) Southern fried chicken lolly pops, dipping sauce Duck spring rolls, soy, ginger, dipping sauce (DF) Roast vegetable tartlets with basil pesto (VG) Prawn rice paper roll Thai dipping sauce (DF) Smoked salmon tart with preserved lemon salsa Tuna tostada, lime aioli, green shiso (DF) Rare beef fillet on croûte, green mustard roast tomatoes (DF) Lamb & harissa sausage rolls Wagyu & mushroom pie, bush tomato relish

SLIDERS

Pulled pork slider with apple slaw & adobe sauce Mini cheeseburger with pickles & onions Mini veggie burger with rocket, avo & tomato relish (VG)

SUBSTANTIALS

Fish and chip baskets with tartare sauce (DF) Polenta fingers with mushroom ragout & roast cherry tomato (GF, VG) Israeli cous cous, roasted beetroot, tomatoes, red onion, coriander, mint, olive oil and red wine vinegar & buffalo milk cheese



Designed for 8 -10 guests

Platter Menu

CHARCUTERIE BOARD \$220

Spanish jamon, truffle salami, Black Wax vintage cheddar, Australian Brie, assorted roasted vegetables, fig paste, roquette & heirloom tomato salad, lavosh & sourdough.

SEAFOOD BOARD \$250

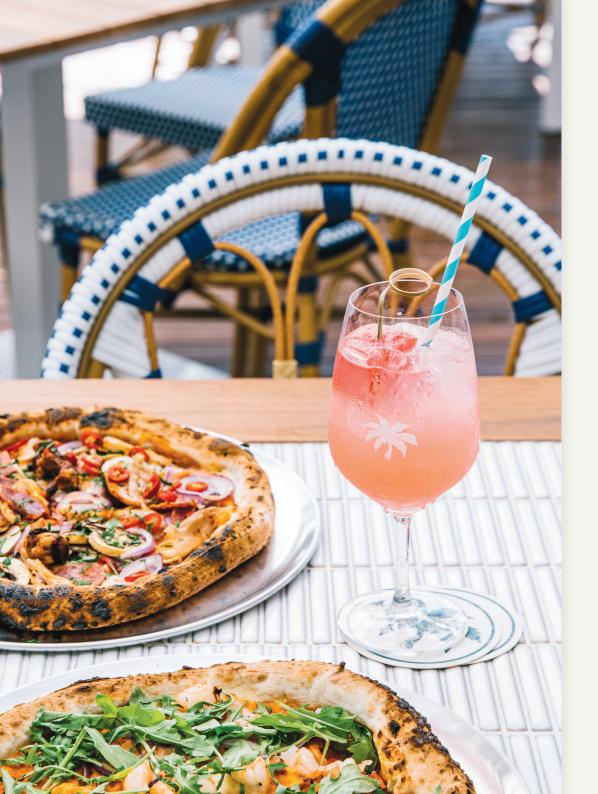
Cooked tiger prawns, Sydney Rock oysters, smoked salmon, battered fish, salt & pepper squid, chips, roquette salad, lemon, cocktail sauce & sourdough.

MIXED PLATTER \$250

Buffalo chicken wings, Cauliflower fritters, calamari, mushroom & Parmesan arancini, spring rolls, sausage rolls, Wagyu & mushroom pie

MINI SLIDER BOARD \$250

Pulled pork & apple slaw sliders, mini cheeseburgers, mini veggie burgers.



Seated Share

SEATED GROUP MENU

Our share style menu is great for all groups of 20 or more and showcases some of our signature dishes.

> 2 COURSE Entrée, Main - \$55 3 COURSE Entrée, Main & Dessert - \$65

> > Jerk chicken tacos Fried cutlet fish Popcorn shrimp

> > > Guacamole

Whole jerk chicken Bistecca steak Whole market fish

> Chips Ivory slaw Seasonal greens

Chefs selection mini dessert Mini lemon tart & chocolate ganache tart

* Should you wish to add additional items, please speak to our function team



Beverage Packages

STANDARD BEVERAGE PACKAGE

3 Hours \$45pp 4 Hours \$55pp Local Tap Beer Ate Sparkling, SE Australia Morgan's Bay Semillon Sauvignon Blanc, SE Australia Ate Shiraz, SE Australia Assortment of soft drinks

PREMIUM BEVERAGE PACKAGE

3 Hours \$65pp 4 Hours \$75pp Premium Tab Beer Bandini Prosecco, Veneto, Italy Tau Nui Sav Blanc, Marlborough NZ Keith Tulloch Per Diem Pinot Gris, Hunter Valley NSW Reverie Rose, Pays d'Oc France Lala land Tempranillo, North West VIC Hesketh 'Unfinished Business' Pinot Noir, South Australia Assortment of soft drinks

BAR TAB/CASH BAR

Choose to set up a bar tab with select products for your event or a cash bar.

We have a number of beverage options to choose from, packages are 3 or 4 hours with additional hours charged on consumption

