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

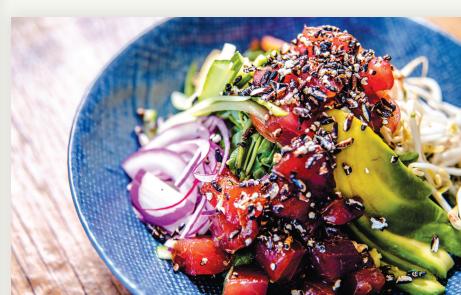
PREMIUM PACKAGE - \$65

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

Pumpkin & ricotta arancini with aioli (VG) Caramelised onion & goats cheese croquettes (V) Fried chicken tulips, sticky soy, chilli & parsley (DF) Duck spring rolls, soy & ginger dipping sauce (DF) Roast vegetable tartlets with basil pesto (VG) Smoked salmon & leek tart with preserved lemon salsa Rare beef fillet, crostini, green mustard, roast heirloom tomatoes (DF) Stuffed cream cheese jalapeno peppers (VG) Pork & fennel sausage rolls Gourmet beef & potato pies

SLIDERS

Pulled pork & bbq sliders with ivory slaw Cheeseburgers Sliders, smoky bbq sauce, aioli, pickles & onions Mini beetroot burgers with pesto & brie

SUBSTANTIALS

Fish and chip baskets with tartare sauce (DF) Panko crumbed haloumi, romesco, roquette & spanish onion with balsamic (VG) Roasted moroccan chickpeas, smoked pumpkin, toasted seeds,

parsley, persian feta (V)

Designed for 8 -10 guests

Platter Menu

CHARCUTERIE BOARD \$240

Jamon Serrano, Fennel & Veneto Sopressa Salami, Warrnambool Vintage Australian Cheddar, Binnorie Brie, Grilled Zucchini and House Preserved Lemon, Quine Paste, Australian Mixed Olives, Muscatels, Lavosh & Sourdough.

SEAFOOD BOARD \$280

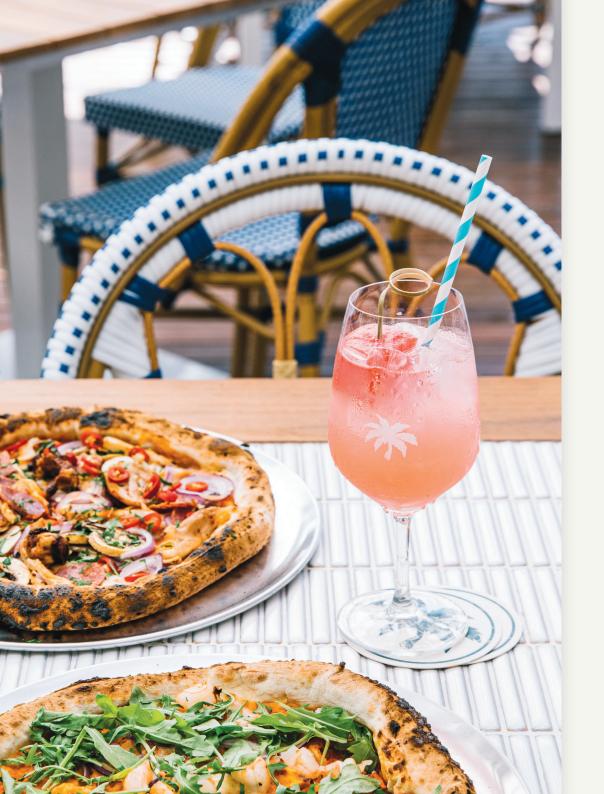
Cooked Tiger Prawns, Sydney Rock Oysters, Smoked Salmon, Tempura Prawns, Battered Fish, Salt & Pepper Squid, Rustic Chips, Roquette & Citrus Salad, Lemon, Cocktail Sauce & Aioli

MIXED PLATTER \$260

Smokey Bourbon BBQ & Ranch Chicken Wings, Zucchini & Haloumi Fritters, Caramelised Onion & Goats Cheese Croquette, Duck Spring Rolls, Tempura Prawns, Pork & Fennel Sausage Rolls, Gourmet Beef & Potato Pies.

MINI SLIDER BOARD \$260

Pulled Pork & BBQ Sliders, Ivory Slaw. Cheeseburgers Sliders, Smoky BBQ Sauce, Aioli, Pickles & Onions. Mini Beetroot Burgers, Pesto & Brie.



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

> > Lime & pepper squid, lime aioli. Signature house bbq & ranch chicken wings. House made guacamole, tostadas.

Whole roasted lemon pepper chicken, grilled lime. Bistecca steak, herb butter. Whole market fish, fennel garnish.

> Smashed chats, garlic, parsley. Garden salad, vinaigrette. Seasonal greens, goats feta, balsamic.

Chef's assorted selection of petite fours.

* 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

