

SANDS FUNCTIONS

www.coolangattasandshotel.com.au

OUR SPACES

LOUNGE BAR

Recently renovated, our brand new Lounge Bar is coastal cool with retro themed décor and a seamless integration bringing the outdoors in. Your guests can enjoy full access to our craft beer corner & cocktail bar, as well as exclusive access to our hidden alfresco garden bar, Alley Bar. Whether it is a sit down banquet or more cocktail style event – we can tailor a package to best suit you. Speak to our team today!



BANQUET

80

COCKTAIL

180

LOUNGE BAR

*Projector and screen, cordless mic, in-house music and ipod inputs available

*Minimum spends apply for exclusive use

ALLEY BAR

If you're seeking the perfect alfresco function space for your upcoming event, our brand new Alley Bar is the place for you. Featuring dreamy murals, festoon lights, a unique shipping container bar, astro turf and industrial style wooden picnic tables and an extensive range of craft beers, wine and spirits.



BANQUET

50

COCKTAIL

100

ALLEY BAR

*In-house music and ipod inputs available

*Minimum spends apply for exclusive use



SIT DOWN MENU

2 course \$39 per person | 3 course \$49 per person | Min. 30 guests

START complimentary

Warm Turkish breads with extra virgin olive oil & aged balsamic vinegar

ENTRÉE Choose two for alternate drop

Seared beef tataki with wild rocket salad, ponzu sauce

Salt & pepper dusted squid with rice noodle & sesame salad

Cheese soufflé with twice cooked broccoli & three cheeses

Five spiced duck rice paper rolls with soy citrus dipping sauce

Smoked chicken & avocado with chilli mango salsa

Wild mushroom & goat's cheese tart with rocket pine nut salad

MAIN Choose two for alternate drop

Cider braided crisp pork belly with apple fennel & mint slaw, chardonnay vinegar dressing

Pan seared chicken breast with charred red peppers & feta on sweet potato rosti, finished with salsa verde

Wild caught barramundi with a lemon myrtle & macadamia crust, Asian greens, coconut rice

Confit duck with truffle mash, wilted baby spinach, orange & star anise port jus

Crispy skinned Atlantic salmon with rocket, chorizo & potato salad, sweet red capsicum & chilli jam

Slow roasted 12hr lamb with garlic mash, fennel rocket salad, red wine jus

DESSERT Choose two for alternate drop

Baileys crème brûlée with toasted walnut praline

Dark chocolate pudding with raspberry coulis, cointreau chocolate sauce

Seasonal fruit meringues with passionfruit double cream

Coconut malibu panna cotta with candied pineapple



COCKTAIL MENU

6 X CANAPÉS \$30 | 8 X CANAPÉS \$35 | 10 X CANAPÉS \$40

Freshly shucked pacific oysters with pink champagne granita

Grilled king prawn skewers sautéed in lemon dill butter

Mini bruschetta with balsamic & persian feta

Popped corn fritters with chilli caramel

Mac & cheese balls with smoked cheddar & jalapeños

Peking duck cups with hoisin toasted cashews

Spiced pork belly with a sticky plum glaze

Karaage chicken tenders with japanese mayo

Parmesan crumbed mushrooms with herb oil

Crab & corn cakes with lemon, cream cheese & chives

ADD A FORKED DISH \$10

Slow cooked beef cheeks with celeriac puree & black beer jus

Honey braised pork shoulder with roast fennel, pumpkin & pistachio mash

Creamy chicken pesto with sundried tomato, pine nuts, tossed in short pasta

Sticky bbq pork belly with a plum glaze & herbed couscous

Macadamia & coriander crusted fish & chips with harissa yoghurt & lime

Thai chicken curry with jasmine rice

*Cocktail Menu minimum of 25 guests

Forked Dish minimum order of 20 dishes per each menu item



FOOD PLATTERS

CRUNCHY TORTILLA CHIPS \$35 PER PLATTER (serves 10)

Fresh guacamole, tomato salsa and sour cream

TURKISH BREAD & HOMEMADE DIPS \$60 PER PLATTERS (serves 10)

A selection of fresh handmade dips with toasted Turkish bread

ANTIPASTO BOARD \$80 (serves 10)

Mixed olives, local charcuterie, marinated & semi dried roast vegetables, black wax cheddar, hummus, breads

CHEESE BOARD PLATTER \$90 (serves 10)

Selection of Australian brie, blue & cheddar chesses served with seasonal fresh fruit, diced fruits, nuts & crackers

CHAR GRILLED SKEWERS \$90 30 pieces (one flavour per platter)

Turmeric chicken satay, lamb koftas, mint yoghurt, teriyaki chilli beef, grilled mushroom, halloumi & red pepper

HOMEMADE RUSTIC PIES \$110 30 pieces (one flavour per platter)

Wagyu brisket & wild mushroom, red curry duck, chicken & leak

SLIDERS \$90 (20 pieces)

Pulled pork & minted apple slaw, crispy snapper with rocket caper mayo

PIZZA BOARDS \$90 (approx. 40 slices)

Select five pizzas from our hand crafted selection

SALT & PEPPER SQUID \$65 PER PLATTER (serves 20)

Sea salt & cracked pepper tender squid, lime aioli

ASIAN SNACK PLATTER \$65 (serves 10)

Spring rolls, samosas, prawn twisters, salt & pepper squid, spiced chicken wings, steamed vegetable dim sum

ASSORTED WRAPS \$10PP (two pieces per person)

Mixture of chargrilled vegetables, egg & mayonnaise, ham & avocado, roast beef & tandoori chicken wraps

THE SANDS FAVOURITES \$90 (30 pieces)

Choose one flavour per platter

Crispy sticky wings, mac & cheese balls, caramel popped corn fritters, peking duck spring rolls

Minimum 40 guests | \$16pp per station

GOURMET PIZZAS Buffalo mozzarella with tomato & basil | Pulled pork with caramelised onion, balsamic | Pepperoni

HAM BAGUETTE STATION Baked honey ham on the bone, crusty bread rolls, cheese & pickle

SLIDER BAR Pulled pork, smoked brisket, spiced chicken, crusty slider rolls & toppings

TACO BAR Soft & crispy tacos with a selection of mexican beef, chicken & veg, tomato & avocado salsa, chilli sauce, cheese

SATAY BBQ Beef, chicken & seafood satays cooked & served by our chefs with jasmine rice toppings & sauces





BAR OPTIONS

BAR TAB

Choose your amount and select any combination of drinks from our extensive bar menu

CASH BAR – PAY AS YOU GO

Minimum spends apply

Room Hire

Exclusive use of the Coolangatta Sands Lounge Bar or Alley Bar is \$300. Hire is for a period of 6 hours. To extend this time frame please speak with your Event Manager.

Operating Times

The Coolangatta Lounge Bar is available 10am – 12am Sunday to Thursday and 10am to 1am Friday and Saturday. The Alley Bar is available from 10am – 10pm Monday to Sunday.

Tentative Bookings

Will be held for a period of seven days. Should we hear no response after this time the date will be automatically released.

Confirmation

Your event will not be considered confirmed until we receive a signed copy of this form, a provided credit card authority and your room hire deposit within 7 days of the invoice. Please note this room hire deposit is non-refundable. Date changes may be available but are only considered 4 months or more out from the date of your event and may incur surcharge.

Terms of Payment

Payment can be made via credit card, eftpos, cash or bank transfer – Bank Name: Hotel Coolangatta Sands BSB: 062-198

Account: 10918346, please reference your customer code. For bank transfers please forward a remittance advice to

dutymanager@coolangattasandshotel.com.au

Cancellation

Cancellations must be made in writing to your Event Manager. Cancellations will see a forfeit in your booking deposit.

Circumstance beyond our control

If unforeseen circumstances arise which see's your event at The Coolangatta Sands Hotel cancelled due to but not limited to a force of nature, industrial strike or terrorism (any circumstances beyond our control) The Coolangatta Sands Hotel is not responsible to refund your Event in full. We are however happy to discuss a reasonable outcome in which both parties come to a mutual and fair agreement.

Payments and Obligations

Final confirmation of guest/attendee numbers and the final payment for the event must be made strictly two weeks prior to the event date. No refunds can be given for guest cancellations where these occur within 14 days of the event date however you may be able to increase your numbers should we be able to accommodate this. Should the final payment not be received by these terms The Coolangatta Sands Hotel has the right to cancel the event.

Payment plans are available, (\$500 minimum payments only). Prices are subject to change.

Payments and Obligations – Bar Tabs

Bar tabs can be included in your final invoice and pre-paid. Any unused funds on the night will be transferred back to your nominated account after the event and in line within our standard 14 day payment terms. You can

pay for your Tab separately on the night should you prefer. In this instance a credit card and drivers licence will need to be given to staff at the commencement of your Tab if different from your credit card on file. Tabs must be finalised on the night. You must pre-nominate someone that will be in charge of the tab on the night that staff can liaise with.

Client Contract Events**Payments and Obligations – Cash Bar**

In the instance of selecting a cash bar for the entirety of your event minimum spends will apply.

Minimum Numbers

We have a minimum of 40 guests to host a function at The Coolangatta Sands Hotel.

Minimum Spends

In the instance where minimum spends are in place the agreed amount will be made up of venue hire, food and beverage. Should the quoted minimum spend not be met, the difference will be charged as venue hire.

Responsible Service of Alcohol

All guests must adhere to the current laws of the QLD Liquor Licensing Act. The Coolangatta Sands Hotel supports the responsible service of alcohol. Licensing laws prohibit the service of alcohol to underage and unduly intoxicated persons. Management has the right to refuse service to patrons displaying disorderly or intoxicated behaviour, and exercise regulatory conditions at any time during the function to ensure alcohol consumption rate are not excessive. Patrons displaying disorderly behaviour will be asked to leave the premises. We do not permit BYO alcohol. Outside alcohol brought in and consumed in the venue will be confiscated and potentially see the patron removed from the venue. The Coolangatta Sands Hotel will require one nominated RSA contact from your party that will be able to address guests that this applies too. Please discuss with your Event Manager.

Minors

In accordance with restaurant policy, minors are welcome at the function under a guardian's supervision until 10pm. Minors must be accompanied by their guardian at all times and are not permitted at the bar or smoking terrace. Minors may be required to wear a wrist band to ensure detection by restaurant staff. If a minor is found drinking, security will ask both the parental guardian and minor to leave the premises, as this is against restaurant policy and is a breach of the liquor act and our house rules. For events containing large numbers of minors 18+ guests may be required to wear wristbands. This will be at the discretion of the Manager.

Menus

All guests attending a function at The Coolangatta Sands hotel must be catered for. Menus are seasonal and subject to change. Please speak with your Events Manager regarding the most current menus. We can cater for all dietary requirements. These must be confirmed prior to your event, while we will try and accommodate where possible we may not be able to supply any meals to guests who have not confirmed their dietary requirement prior to

the evening. To avoid any complications or delays in service we advise that you clearly instruct guests to make their dietaries known at the time of RSVP'ing. No BYO food is permitted at The Coolangatta Sands Hotel, festive cakes accepted.

Bump in/Bump out

Bump in time for outside suppliers/family is on the day of your function. Please confirm the time with your Event Manager. All suppliers must liaise direct with the venue regarding delivery, set up and bump in/out time. Bump out time is at the end of your function or no later than 10am the following morning. Table items such as centrepieces will be put aside for collection. Any items left in the venue after 7 days will be discarded. This includes cakes. Staff are unable to assist suppliers with the bumping in / bumping out of their equipment. A labour fee may be incurred should this occur. While we take great care in your belongings we cannot be held responsible for items brought into The Coolangatta Sands Hotel before your event, during your event or after your event.

Beverage Menus Beverage menus are subject to change, beverage prices are subject to a CPI increases.

Surcharge

Functions and Events booked on a public holiday will incur a 15% surcharge.

Decorations

All display material or decorations are to be approved by the Events Manager prior to the set up and decoration placement will be at the event holder's responsibility. We do not allow, confetti, table scatters or silly string. No items are to be stuck to the walls, this includes the use of rental safe hooks, thumb tacks, sticky tape and blu tac. We also prohibit the use of mist, smoke machines and sparklers inside our venue. Candles are permitted but must be contained in a votive holder or with a base, no taper candles are permitted to drip on our furnishings. We will ensure all tables and furniture are in place for the bump in on the day of your function. Tables will be set with the required cutlery, glassware and napkins. We also request if you are using Table Runners to drop those off prior to your event and we will place those. Outside suppliers, family and friends are permitted to style your venue. Please advise your Events Manager of names and times of people entering The Coolangatta Sands Hotel on the day of your event. The Coolangatta Sands Hotel staff do not place decorations. If you would like to hire staff to assist with setting up your decorations please discuss with your Events Manager.

Damages

Organisers will be financially responsible for any damages or loss to the venue caused by attendees of the function. The Coolangatta Sands Hotel will not accept responsibility for any damage, loss or injury before, during or after the event. The Coolangatta Sands Hotel will not accept responsibility for loss or damage of the equipment left on the premises before, during or after the function.

AV

We can provide AV facilities. Please discuss what you require and test your equipment prior to the event to ensure they are compatible and in a working condition. We take no responsibility for this should they not read on the night of your function. We highly recommend hiring a professional AV technician to run your Av on the night. The Coolangatta Sands Hotel staff are not responsible to run and control your AV on the night.

Music

We allow for both DJs and Bands. We have a 95 Decibel limit in the lounge bar and 86 Decibel in the Alley Bar which must be strictly adhered to. Drums must be played with brushes and no snares are permitted. Music is to finish at 11.30pm in the lounge bar and 8pm in the Alley Bar. Please ensure your musician comes equipped with all of their requirements including stools, tables and linen as we may not be able to assist them here. If you are opting to use an ipod or laptop for your event we strongly advise you hire an external speaker. Coolangatta Sands Hotel are not responsible for controlling any music, please arrange this through a designated contact or supplier. The Coolangatta Sands Hotel has an Entertainment agency that can provide you with a DJ or band that is familiar with the venue AV requirements.

Function Timings

It is the client's responsibility to ensure that the event starts at the agreed time. The Coolangatta Sands Hotel will not be responsible for late arrivals, hold ups or if the client changes the commencement time. In the instance if an event starts after the agreed time the conclusion will still finish at the stipulated time highlighted in your booking.

Closing Time

Last drinks are called at 11.30pm and the venue will close at 12am. All guests are asked to vacate the venue at this time and be mindful of our surrounding neighbours.

18th and 21st Birthdays

The Coolangatta Sands does not allow for 18th Birthday Parties however does allow 21st birthday. Security is required and will be at the cost of the client. All guests will be required to bring their current identification card.

Security

Dependent on the type of function you may be required to have security. This will be at our discretion and at the expense of the client. We require 1 guard per 70 guests and will cost \$45 per hour.

The above terms and conditions have been read and accepted. Date: ___/___/___

Customer Name _____ Date of function: ___/___/___

Customer Signature _____

Event Manager Signature _____