



PRIVATE FUNCTIONS

EVENTS BY COAST

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18 HOLDFAST PROMENADE, GLENELG, SA 5045

EVENTS BY COAST



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GENERAL INFO

Welcome to Events by Coast.

A versatile private function space located on Glenelg's foreshore, featuring breathtaking views of Glenelg Beach, able to cater up to 170 people sit down or 300 people cocktail style.

Alleviate the stress of organising your upcoming event by booking Events By Coast! We are here to assist you along the way with food, beverages, decoration, lighting, music & more!

Events By Coast is a part of Pier Hotel, located underneath Glenelg Oaks Plaza. Featuring an uninterrupted ocean view of Glenelg Beach and a modern, stylish ambiance.

Our menus are created seasonally by our Head Chef. We offer platters set menu and feast menu dining. Drink packages, bar tabs, and subsidised available. Please enquire within for bespoke beverage menu options.

Looking for somewhere close by to stay?

Our friends Oaks Plaza Hotel are located just upstairs!

For room options, and availability please check out their website www.oakshotels.com/en/oaks-plaza-pier or give them a call on : 1300 551 111

ROOM ONE



ROOM ONE

Welcome to Events by Coast Room One.

Adjacent to Coast restaurant, featuring uninterrupted views of the ocean with direct access to the promenade and beach. This space is perfect for hosting intimate special occasions.

All inclusive minimum spend;

Monday to Thursday \$1000

Friday to Sunday \$1500

Maximum capacity; 50 people

Cocktail 50 people

Banquet 20 people

Included with the room minimum spend is data projector and screen, speakers, music connectivity, Nightlife or Spotify music streaming (device required), wifi, linen including napery if required.

Please note room one does not include a private bar, but pop up bar is available as an add on.

ROOM TWO



ROOM TWO

Welcome to Events by Coast Room Two.

Mirroring Room One, it features uninterrupted views of the ocean with direct access to the promenade and beach. This space is perfect for hosting intimate special occasions.

Minimum spend;

Monday to Thursday \$1000

Friday to Sunday \$1500

Maximum capacity; 50 people

Cocktail 50 people

Banquet 20 people

Included with the room minimum spend is data projector and screen, speakers, music connectivity, Nightlife or Spotify music streaming (device required), wifi, linen including napery if required.

Please note room one does not include a private bar, but pop up bar is available as an add on.

ROOM THREE



ROOM THREE

Welcome to Events by Coast Room Three.

Available as a stand alone medium sized private function room. It features uninterrupted views of the ocean with direct access to the promenade and beach. This space is perfect for hosting special occasions, of medium size.

Minimum spend;

Monday to Thursday \$1800

Friday to Sunday \$2500

Maximum capacity; 80 people

Cocktail 80 people

Banquet 50 people

Included with the room minimum spend is data projector and screen, speakers, music connectivity, Nightlife or Spotify music streaming (device required), wifi, linen including napery if required.

Please note room three does not include a private bar, but pop up bar is available as an add on.

ROOM FOUR



ROOM FOUR

Welcome to Events by Coast Room Four,

Available as a stand alone large sized private function room. With a fully stocked and staffed private bar. It features uninterrupted views of the ocean with direct access to the promenade and beach. This space is perfect for hosting special occasions, of medium to large size.

Minimum spend;

Monday to Thursday \$3200

Friday to Sunday \$4500

Maximum capacity; 120 people

Cocktail 120 people

Banquet 90 people

Included with the room minimum spend is private bar facilities, AV system, microphone, speakers, music connectivity, Nightlife or Spotify music streaming (device required), wifi, linen including napery if required.

NEED A LARGER SPACE? ALL ROOMS CAN BE CONNECTED BY OPENING BIFOLD DIVIDING WALLS
ALL ROOMS ONE THROUGH FOUR
MAXIMUM COCKTAIL CAPACITY OF 300, AND BANQUET OF 170 PEOPLE - PLEASE ENQUIRE WITHIN

PLATTERS

COLD

- TAPAS BOARD (DFO) PICKLED PEPPERS, OLIVES, SUNDRIED TOMATOES, CURED MEATS, CHORIZO, GRUSSINI \$120
- SUSHI PLATTER (GF/DFO) SOY SAUCE, WASABI, PICKLED GINGER \$120
- OYSTER PLATTER (GF/DF) MIGNONETTE (3 DOZEN) \$130
- DIPS PLATTER (GFO/DFO/VGO) CRISPY PITA, CRUDITIES \$90
- CHEESE PLATTER (GFO/V) CRISPY PITA, QUINCE PASTE \$115

HOT

- PIES, PASTIES & SAUSAGE ROLLS, SAUCE (35 PIECES) \$85
- SPRING ROLLS & SAMOSAS (35 PIECES) \$85
- FRIED PORK DUMPLINGS, SOY SAUCE (35 PIECES) \$85
- FRIED VEGGIE DUMPLINGS, SOY SAUCE (35 PIECES) (V) \$85
- CHEESEBURGER SLIDERS (20 SLIDERS) (GFO) \$125
- SOUTHERN CHICKEN SLIDERS (20 SLIDERS) (GFO) \$125
- PULLED PORK SLIDERS (20 SLIDERS) (GFO) \$125
- PLANT BASED SLIDERS (20 SLIDERS) (VEGAN) \$125
- GOURMET PIZZAS (20 PIECES) (GFO/VO) \$90
- WILD MUSHROOM & PECORINO ARANCINI (25 BALLS) (GFO, V) \$100
- VEAL & PORK RICOTTA MEATBALLS, TOM SUGO & PARMESAN (25 BALLS) \$100
- MARINATED LAMB SKEWERS, TZATZIKI (20 SKEWERS) (GF) \$130
- PRAWN SKEWERS, CHIMICHURRI (20 SKEWERS) (GF) \$140
- POTATO CROQUETS, MANCHEGO, CHORIZO & TRUFFLE, AIOLI (20 PIECES) \$130

GRAZING TABLES

SUBJECT TO SEASONALITY, FILLED WITH YOUR SELECTIONS OF CHEESES, CURED MEATS, DIPS, BREADS, CRACKERS AND MORE!
AVAILABLE FROM \$35PP

DESSERT

- TOASTED LEMON MERINGUE TARTS (20 PIECES) \$90
- ASSORTED PROFITEROLES (20 PIECES) \$75
- CHOC TARTS (20 PIECES) \$90
- WILD BERRY BROWNIE BITES (20 PIECES) \$90
- ASSORTED DOUGHNUT BITES (20 PIECES) \$70
- CHOC – STRAWBERRY JAM – CINNAMON
- MINI PAVLOVAS – STRAWBERRIES – CREAM (20 PIECES) (GF) \$75

SAMPLE MENU

ENTRÉES

CRISPY PORK BELLY

asian slaw - chilli lime glaze

WILD MUSHROOM ARANCINI

pecorino – aioli

CRISPY DUCK SALAD

beetroot - orange - fennel

MAINS

300G PORTER HOUSE

potato fondant – red wine jus

VEGETABLE WELLINGTON

béchamel

SPICE CRUSTED LAMB RUMP

pumpkin puree - fried kale

SALMON

lemon buerre blanc – potato dauphinoise

BRAISED CHICKEN MARYLAND

pan sauces – roasted mushroom – potatoes

CONFIT DUCK

potato fondant - braised cabbage

SIDES

CHARRED BROCCOLINI

toasted almonds – burnt butter

SOURDOUGH

cultured butter – dukkah

GREEN LEAVES

house vinaigrette

FEASTING MENU

SHARED STARTERS

Wild olives, caper berries

Whipped ricotta, toasted pine nuts, honey

Hummus toasted fennel, chilli, crispy pita

Sashimi (subject to seasonality) pickled ginger, wakame, ponzo

SHARED MAINS

WHOLE BABY BARRAMUNDI

julien carrots, leek

CONFIT PUMPKIN

beetroot puree, pistachio

PORK SHOULDER

12 hr pork shoulder, pan sauces, apple glaze, asian slaw

BEEF

Beef short rib, collard greens, red wine jus

CHICKEN

Roasted chicken, wok tossed vegetables

SHARED SIDES

Duck fat kipfler potatoes, salt & vinegar salt

Charred broccolini, almonds, burnt butter

Green leaves, house vinaigrette

Shoe string fries, aioli

SHARED DESSERTS

House pavlova, strawberries & cream

Tiramisu

Apple & Cinnamon Crumble

Triple Chocolate Tart

ALT DROP MENU PRICING

CHOICE OF X2 ENTRÉE X2 MAIN X2 SHARED SIDES X2 DESSERTS \$80 PP

CHOICE OF X2 MAIN X2 SHARED SIDES X2 DESSERTS \$60 PP

CHOICE OF X2 ENTRÉE X2 MAIN X2 SHARED SIDES \$60 PP

CHOICE OF MENU PRICING

CHOICE OF X1 ENTRÉE X2 MAIN X2 SHARED SIDES X1 DESSERTS \$70 PP

CHOICE OF X2 ENTRÉE OR DESSERT X2 MAIN X2 SHARED SIDES \$65 PP

CHOICE OF X1 ENTREE OR DESSERT X2 MAINS \$55 PP

CHOICE OF X1 ENTREE OR DESSERT X1 MAIN \$50 PP

FEASTING MENU PRICING

X2 ENTRÉE X2 MAIN X2 SHARED SIDES X2 DESSERTS \$85 PER PERSON
(\$75PP NO DESSERT)

X3 ENTRÉE X3 MAIN X3 SHARED SIDES X3 DESSERTS \$95PER PERSON
(\$85PP NO DESSERT)

X4 ENTRÉE X4 MAIN X4 SHARED SIDES X4 DESSERTS \$105 PER PERSON
(\$95PP NO DESSERT)

PLEASE NOTE THIS MENU IS SUBJECT TO CHANGE

ALL DIETARIES CAN BE CATERED FOR

CHILDRENS MENU OPTIONS ARE AVAILABLE

BEVERAGES

STANDARD PACKAGE

3 HOURS \$45PP

4 HOURS \$50PP

SELECTED TAP BEER

WICKS SPARKLING

WICKS SAV BLANC

WICKS SHIRAZ

WICKS ROSE

SOFT DRINK & JUICES

PREMIUM PACKAGE

3 HOURS \$55PP

4 HOURS \$60PP

SELECTED TAP BEER & CIDER

THE LANE; SPARKLING, SAUVIGNON BLANC, ROSE

HENTLY FARM VILLIAN & VIXEN SHIRAZ

SOFT DRINKS & JUICES

EXTENSION OF DRINKS PACKAGES, ADDITION OF SPIRITS AVAILABLE,
PER PERSON HOURLY CHARGES APPLY. PLEASE ENQUIRE WITHIN
*products are subject to change

Alternate options, include drinks charged to the bar tab on consumption, subsidised options available.

Custom drink packages are also available. Simply selected your beverages, and custom build your own drink package! Spirits, wines, beer and non alcoholics available.

Please enquire within to discuss your beverage options!



DECORATIONS AND EXTRAS



ADD SOME FINAL TOUCHES...

- white/timber pop up bar \$300
- white painted timber swing \$300
- white round mesh wall \$100
- round acrylic with writing \$50
- white painted timber arbour \$300
- easel \$50
- cake plinth POA
- lolly buffet POA
- centre pieces POA
- chair covers POA

External companies may be arranged for lighting, decorations, photography, please communicate with functions manager for available drop off/pick up times and more information.

ACCOMMODATION

Looking for somewhere close by to stay?
Our friends Oaks Plaza Hotel are located just upstairs!
Please ask our Events Manager how to arrange this.

For room options, and availability please check out their website
www.oakshotels.com/en/oaks-plaza-pier
or give them a call on : 1300 551 111



TERMS AND CONDITIONS

Deposit- \$1000 when confirming the booking
Follow up payment- \$1000 due 30 days prior to the function date
Final payment- 7 days prior to the event
Day of the event- any miscellaneous charges from the day of the event. Eg. bar tab

TENTATIVE BOOKING

We will hold a tentative booking for a maximum of 7 days. If no contact is made before the end of the 7 day period the function room will become available to other parties of interest.

BOOKING CONFIRMATION AND DEPOSIT

A confirmation agreement form needs to be completed when confirming the booking. The deposit required is \$1000 and must be made to secure the booking.

CANCELLATIONS

In the unfortunate instance of a cancellation, please refer to the confirmation agreement form which outlines the policy for refunds and postponement.
PAYMENT POLICY

CATERING & MENU SELECTION

Food and beverage selection must be finalised with the manager at least 14 days prior to the event.

FINAL NUMBERS

As confirmed with the manager, final number of expected guests due at least 14 days prior to the event. Charges will be made based on the final number, or the attendance number, which ever is greater.

DIETARY REQUIREMENTS

All dietary requirements must be made at least 14 days prior to the event. Any dietary requirements that are not disclosed until the day of the event maybe charged an additional amount, and must be paid for on the day of the event.

DAMAGES

Please note, any damages sustained to the venue property and fittings during the event you are financially liable for. No attachments are to be used on the walls or ceiling without prior permission from the management.

CLIENT RESPONSIBILITY

The staff will adhere to responsible service of alcohol. No alcohol will be served to minors (less than 18 years of age) or intoxicated persons. Management reserve the right to exclude or remove any persons whose conduct is deemed inappropriate or unruly.

EXTERNAL CATERING

Wedding cake and cupcakes are the only permitted external catering allowed. Cakeage fee may apply. No other food or beverage may be bought onto the premises for consumption during the event unless approved by the manager.

NOISE RESTRICTIONS

Apply in all areas of the venue, and must be followed by the directions of management. All music will conclude no later than midnight. Upon conclusion of the event, guests must leave in a timely manner & noise kept to a minimum out of respect to our accommodation guests.

FUNCTION ROOMS

We reserve the right to relocate function rooms due to circumstances beyond our control, or if the numbers increase or decrease significantly from those advised at the time of reservation. Management will discuss any changes with you when a final decision is made.

OUTSOURCED SUPPLIERS

All outsourced suppliers are responsible for the transport, setup and dismantling of their own equipment in accordance with health and safety codes.

GENERAL CLEANING

Standard cleaning is included in the cost of room hire. Additional charges will apply for instances where the event has created cleaning requirements which are over and above normal cleaning. Use of table scatters and confetti are not permitted, use of these will incur an additional cleaning fee of \$100.

INCLEMENT WEATHER *BEACH CEREMONIES

Our outdoor spaces can be affected by inclement weather. Should this impact the function an alternative space maybe negotiated with the manager. Refunds will not be offered due to weather, please refer to the cancellation policy.

EVENT AGREEMENT

CANCELLATION AND POSTPONEMENT POLICY

In the event of a cancellation by the customer, the following shall apply. Note that a deposit of \$1000 is required to be paid upon booking, in addition to any special expenditure items requested such as signs. Full payment must be made at least 7 days before the event.

Cancellation with 90 days' notice or more: all monies paid by the customer shall be refunded, save any monies expended by the venue on items for the function that cannot otherwise be utilised.

Cancellation with at least 60 days but less than 90 days' notice: half of the amount first paid by the customer (that is, half of \$1000) shall be retained by the venue in addition to any monies expended by the venue on items for the function that cannot otherwise be utilised.

Cancellation with at least 30 days but less than 60 days' notice: the amount first paid by the customer (that is, \$1000) shall be retained by the venue

Cancellation with between 30 and 7 days' notice: the venue shall retain 50% of the amount paid/ordered by the customer (that is, half of \$1000 plus half of the food orders shall be retained by the venue).

Cancellation with less than 7 days' notice: the venue shall retain all monies paid by the customer.

In the event of postponement of the event by the customer with at least 30 days' notice, all monies paid by the customer shall be credited to any new booking made for a similar function provided such similar function is to be held within 120 days of the postponed function. Otherwise, a postponement shall be treated as a cancellation.

All references to "notice" means notice in writing, whether by letter, email or SMS text message.

A close-up photograph of a hand holding a round-bottomed cocktail glass. The glass contains an orange-colored liquid topped with a thick layer of white foam. A slice of dried orange is perched on the foam. The hand has light blue nail polish and is wearing a silver ring. In the background, a white quilted handbag with a gold logo is visible. The scene is brightly lit, suggesting an outdoor or well-lit indoor setting.

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