

Weddings Receptions @ Coconut Grove



*Coconut Grove Restaurant, at
Sunshine Beach, is the perfect
wedding reception venue.*

*Just a 2 minute stroll from the
beautiful beach, which is a popular
ceremony location.*



Testimonial

Wedding Date 26th March 2011

*Dear Andy, Sherry and team,
Thank you so much for helping to make our
reception such a wonderful evening for
everyone. The ambiance of your
restaurant, your warm and genuine
hospitality and of course the excellent food,
combined to create the perfect atmosphere
for us and our guests to truly relax and enjoy
the night.*

*Having to arrange everything from
interstate, your help and suggestions in the
lead up to the big day were greatly
appreciated also.*

*We look forward to coming for dinner next
time we're in Sunshine Beach.
Thanks and Best Regards, Stephen and Joan*

Wedding Receptions @ Coconut Grove

Coconut Grove Restaurant, at Sunshine Beach, is the perfect venue for your wedding reception and just 5 minutes from Noosa. The beach is a two minute walk from Coconut Grove. Sunshine Beach has a small village atmosphere and there is a great selection of accommodation within a “stones throw” of our restaurant.

We cater for lunch or dinner receptions, 7 days a week, seating up to 80 guests or cocktail style up to 120. We also have a delightful, secluded all weather courtyard for small private weddings receptions.

For your special day, we do not charge venue hire fees or any of those annoying add-ons like cutting and serving your cake for dessert, table linen, professional sound system with cordless mic, gift table and the like.



Flexibility

We know that your wedding day is all about you. At Coconut Grove we are able to tailor our menu and space to suit the style of your special day as well as your budget.

For the exclusive use of Coconut Grove Restaurant we do require a modest minimum total spend on food and beverages combined.

Monday – Thursday day or evenings	\$2,500
Friday & Saturday day or evenings	\$5,000
Sunday – day or evening	\$2,500 (no surcharge for Sundays)
(Expo Special-effective for bookings confirmed before 30.09.11)	

Small groups of 12 -30 with a specific menu can be accommodated in a separate area whilst the restaurant remains open for general dining.

Menu Options @ Coconut Grove Restaurant

Our Head Chef will prepare a feast from our suggested menus or create the dishes of your choice. We source the freshest produce from local suppliers. This is why some dishes are seasonal.

Menu options for a sit down wedding reception

Below is a brief list of entrees, main courses and desserts that is indicative of the cuisine we create. Our Head Chef and Functions Manager will sit down with you to design a menu that suits your tastes and any dietary requirements you and your guests may have. We will also invite you to taste the dishes you choose, prior to your reception, to ensure you will be happy with your choice

Entrees

Cocktail of Mooloolaba prawns, smoked Atlantic salmon, avocado and quails eggs
 Barbequed king prawns, chilli, garlic, baby cress, avocado and cress
 Homemade confit garlic Turkish bread, dukka spice, olive oil
 Chilled salmon ballontine, poached quail egg, salmon tartare, dill mayonnaise
 Thai beef salad, hot and sour dressing, Asian salad, peanut praline
 Gateaux of Mediterranean vegetables, basil, mozzarella, toasted pine nuts, balsamic
 Tomato and caramelised onion tart tartin Persian feta, cress salad
 Smoked NQLD barramundi, baby cos, crisp pancetta, quails egg, caesar dressing
 Spiced cauliflower soup, seared scallops, cumin oil
 Leek & potato soup, crisp pancetta
 Roast tomato soup, ratatouille and pine nuts, basil oil
 Hot smoked salmon, celeriac and apple salad, cos
 Tempura zucchini flowers, spanner crab salad, finger lime vinaigrette
 Goats cheese salad, sweet and sour beetroot, candied walnuts, asparagus
 Tuna sashimi, wasabi, wakame, soy and ginger dressing, avocado

Testimonial

"The ambiance of your restaurant, your warm and genuine hospitality and of course the excellent food, combined to create the perfect atmosphere for us and our guests to truly relax and enjoy the night".

Stephen & Joan

Wedding date 26th March 2011



Main courses

Fillet of north Queensland barramundi, confi of tomatoes, Persian feta salad, basil oil
 Kilkoy sirloin (300g), harrisa spiced prawns
 Crispy skin snapper, saffron and lemon broth, shaved fennel salad
 Rosemary marinated lamb rump, Noosa Red tomato, olive, basil salad, balsamic jus
 Prosciutto wrapped organic chicken supreme, truffled white polenta, wilted rocket
 Pumpkin, spinach and lemon grass risotto, lime leaf tapenade
 Kilkoy sirloin (300g) salsa verdi, roast Noosa Reds tomatoes, jus
 Twice baked Swiss mushroom and gruyere cheese soufflé, porcini oil, chestnut crisps
 Pork porterhouse, black eye pea dahl, pickled green papaya
 Sage and mustard crusted pork loin, potato puree, apple balsamic, wilted spinach
 Baked Balinese fish, jasmine rice, caramelised pineapple
 Citrus roast spatchcock, garlic kifler potatoes, rocket

Desserts

Vanilla pannacotta, star anise poached strawberries, pistachio nut tulle
 Passionfruit crème brulee, orange biscotti, candied oranges
 Belgian chocolate tart, cinnamon poached pears, white chocolate ice-cream
 White chocolate and lemon mousse, fresh raspberries
 Coconut arancini balls, caramelised banana, kaffir lime ice-cream
 Individual lemon tart, mascarpone
 Passionfruit curd pavlova, kiwi syrup, melon salad
 Five spiced vanilla pannacotta, ginger and lemon grass baba

Three course option - entree, main course and dessert.

To give your guests 2 dishes of each course with alternate delivery **\$59 per person**
(Expo Special-effective for bookings confirmed before 30.09.11)

To give your guests a choice of **2 dishes** for each course **\$66 per head**
(Expo Special-effective for bookings confirmed before 30.09.11)

Two course option – entree and main course.

This option will suit those wishing to use their wedding cake as the dessert course. The price includes our staff cutting and serving your cake or placing it in bags or boxes for your guests to take home (bags/boxes to be provided by the bride and groom).

To give your guests 2 dishes with alternate delivery **\$52 per head**
(Expo Special-effective for bookings confirmed before 30.09.11)

To give your guests a choice of **2 dishes** for each course **\$59 per head**
(Expo Special-effective for bookings confirmed before 30.09.11)

For both two and three course options the Entrée can be replaced with 4 Canapés (from Group A below) at no extra cost. This allows guests to mingle prior to being seated.

The above selection of dishes is a sample only. Please discuss menu options and all dietary requirements with our Head Chef and Events Manager.

Cocktail style wedding receptions

If you would like a less formal event where your guests are able to mingle whilst they enjoy delicious food, a cocktail style menu may suit you.

The major concern for Brides and Grooms when deciding on a cocktail style wedding is the thought of guests not having enough to eat. At Coconut Grove this will not be the case.



Casual Weddings @ Coconut Grove

Below is a list of canapés to demonstrate the style of menu you may design. We recommend a selection of six canapés from group A and two from group B. Group B items are more substantial dishes to ensure your guests do not go home hungry.

Eight items – six from Group A, two from Group B: \$52 per person
(Expo Special-effective for bookings confirmed before 30.09.11)

Group A-Meat

Chinese style duck, hoi-sin and shitake mushroom puffs
 Coconut poached chicken salad, pickled bean sprouts, roast peanuts, betel leaves
 Rare roast Kilcoy sirloin, mustard shallots, horseradish cream
 Duck water chestnut wantons, lime soy

Group A-Fish

Seared Hervey Bay scallops, spanner crab and lemon grass tartlet
 Sashimi of tuna, avocado, wasabi mayonnaise
 Tartlet of oyster mushrooms, mozzarella and fresh basil
 Tomato and mozzarella arancini balls, basil pesto
 Noosa Smoke House smoked snapper croquettes, spinach, lemon aioli
 Thai style fish cakes, sweet chilli and lime dripping sauce
 Selection of oysters:
 Bloody Mary shots
 Natural
 Watermelon, lime and vodka
 Spanner crab, finger lime, salmon pearls
 Tempura, nam jim

Group A-Vegetarian

Fried polenta, wild mushroom, soft herbs, truffle mayonnaise
 Tuna, cherry tomato, eggplant kebab, basil pesto
 Smoked salmon, goats cheese, asparagus tartlet
 Tartare of salmon, crème Fraiche, and chives
 Fried Ricotta stuffed giant olives, aioli

Group B

Lamb koftas, riata dressing
 Chicken satay skewers, fried rice
 Tomato and mozzarella arancini balls, basil pesto
 Slow roast pork belly, gado gado salad
 Tempura snapper, fries, preserved lemon tartare

This list of canapés is indicative only. Our Head Chef and Events Manager will discuss your special requirements prior to your reception.

Cheese Platter

Platters will include Brie, blue and hard cheese and will be served with nigella seed lavosh, and seasonal fruit paste.

A cheese platter is ideal to be served toward the end of the evening.

*Each platter will serve 10 people.
 \$30 per platter.*



Beverages @ Coconut Grove

At Coconut Grove we do not have a one size fits all approach to beverages for your wedding reception. We understand that not everyone has the same tastes and some people drink little alcohol. We therefore offer two styles of package, both adaptable to your needs.

Option 1: Beverages on consumption

You may choose a selection of wine, beer, soft drink and cocktails from our beverage list to be made available to your guests and charged on a consumption basis. We can also order-in any available beverages of your choice.

We find this option to be very economical. We keep your Best Man or event organiser informed of the running total for beverages throughout the reception and you can set a ceiling on the overall total.

Option 2: Set price beverage package

If you prefer, we can offer a fixed price package of wine, beer and soft drink from our extensive beverage list. Here is an example as a starting point: We can mix and match any available beverages to suit your budget.

This selection is \$48 per person for a 5 hour period.

Sparkling	NV Step Road Chardonnay Pinot Noir
White	2009 Charlotte Sound Sauvignon Blanc
Red	2006 Geoff Merrill Cabernet Sauvignon
Beer	A selection of 4 standard beers
Soft drinks/fruit juice	Selection

(Expo Special-effective for bookings confirmed before 30.09.11)



Testimonial

"we knew exactly what we were after - small, intimate, close to the beach with a relaxed setting that didn't break the wedding budget, to host a long wedding lunch..

The venue is just superb as it is, the coastal chic dining house, however it was also great that we were able to add your own little touch to make it uniquely ours.

The food was an absolute highlight..... We had so many of our guests make mention on how extremely impressed they were to get such a fabulous meal at a wedding when they are catering for so many people in 1 sitting.

A big thanks to Andy, Sherry and the team at CGB, you were an absolute pleasure to deal with and we had the most memorable and fun filled wedding day"

Danielle & Hamish (Wedding day 19th March 2011)



Terms and Conditions

At Coconut Grove we will provide you with a professional and flexible service. The above quoted prices for your wedding reception include the following items at no extra cost:

- Excellent service by our professional staff
- Table cloths and linen (for sit-down weddings)
- Cake table and knife
- Gift table
- Commercial sound system with iPod capability and cordless microphone
- Large screen monitor for DVDs
- Access to the restaurant for the purpose of decorating the venue. Decorations are to be supplied by the Bride and Groom.

Minimum Spend for Exclusive Use of Coconut Grove Restaurant

Monday – Thursday	\$2,500
Friday & Saturday	\$5,000
Sunday	\$2,500 (no surcharge for Sundays)

(Expo Special-effective for bookings confirmed before 30.09.11)

Deposit

A deposit of \$500 will secure your booking and is non-refundable 6 months prior to your reception. Bookings cannot be confirmed until payment of the deposit is made and the Booking Form is signed and returned to Coconut Grove.

Payment

Confirmation of final numbers and payment for the food component must occur one week prior to your wedding. The beverage account must be finalised on the day by cash, Visa or MasterCard. Your deposit will be deducted from the final beverage account.

Decorations

Please discuss with our Events Manager what decorations you may like to organise for the day. We can arrange for the restaurant to be available for delivery and set up of your cake and decorations prior to the reception.

Entertainment

Liquor Licensing laws place restrictions on all licensed venues and we are no exception. A professional sound system with iPod connectivity is available. Live music is acceptable however there are noise restrictions. Please discuss your entertainment requirements with our Events Manager.

General

As we are fully licensed, BYO is not permitted for wedding receptions.
All prices quoted include GST.
All areas of Coconut Grove are non-smoking



Wedding Receptions @ Coconut Grove

Booking Form

Day/Date:.....Time (start & finish).....

Approximate number of guests:.....

Name:.....

Address:.....

.....

Phone:.....Mobile:.....

Email:.....

Conditions:

Minimum Spend for Exclusive Use

Monday – Thursday	\$2,500
Friday & Saturday	\$5,000
Sunday	\$2,500 (no surcharge for Sundays)

(Expo Special-effective for bookings confirmed before 30.09.11)

Deposit

A deposit of \$500 will secure your booking and is non-refundable 6 months prior to your reception. Bookings cannot be confirmed until payment of the deposit is made and the Booking Form is signed and returned to Coconut Grove.

Payment

Confirmation of final numbers and payment for the food component must occur one week prior to your wedding. The beverage account must be finalised on the day by cash, Visa or MasterCard. We do not charge a surcharge and we do not accept cheques.

Insurance

Coconut Grove will take all reasonable care but cannot accept any responsibility for property loss or damage prior to, during or after the function. Clients will be financially responsible for any loss or damage sustained to Coconut Grove property during their function.

Responsible Service of Alcohol

In accordance with the Responsible Service of Alcohol regulations, Coconut Grove staff has the right and responsibility to discontinue the service of alcohol to any intoxicated person(s) without liability.

I have read, understand and agree to the above conditions.

{ } Please find attached my deposit cheque for \$500 or

{ } Please debit my Visa/MasterCard \$500

___/___/___/___ Expiry Date ___/___

Signed: Date:

Please print name: