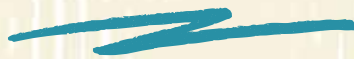




FUNCTION *Packages*



COOLANGATTA HOTEL
EST. 1910

COOLANGATTA HOTEL
EST. 1910

BRINGING

*friends and
families together*

— SINCE 1910. —



Our History

The Coolangatta Hotel was built in 1910 and opened its door in 1911 for proprietors Ada Tighe and quickly became a meeting place for all Tweed Shire locals. It was first named the Hotel Tweed but was promptly changed to The Hotel Coolangatta. Additions to the buildings structure were made in 1913.

June the 1st 1930, a memorable fire engulfed the Hotel Coolangatta resulting in the total destruction of the Hotel and two adjacent buildings. In 1930, the Hotel Coolangatta was rebuilt on the original site in Marine Parade. The construction provided much needed work for the locals in the midst of a worsening depression. The new licensee, Jack Ajax, reopened the doors in 1931.

QUICK LINKS

| | |
|--------------|----|
| Event Spaces | 4 |
| Menu Options | 6 |
| Beverages | 12 |
| T's & C's | 14 |

The Hotel soon became a half way point for travellers and tourists alike. After the depression, families would come from everywhere and stay from 4 to 12 weeks at a time. The beer garden was a great meeting place for families. Today, the Coolangatta Hotel is host to a vast array of live music and entertainment with the same old-fashioned service and sweeping beach views that it possessed since opening over a century ago.

THE COOLAN

Our Event Spaces



The Balcony

The Balcony is the perfect spot to celebrate with friends and family. On Level 1 you can take in the million dollar views from the balcony or inside with the ceiling height glass windows, bringing the outside in. The Balcony is a multi-purpose area, with the capacity to hold up to 500 people for a cocktail style event. Suitable for a large wedding or corporate function.

CAPACITY
500 COCKTAIL / STANDING



Terrace

Step outside onto the Terrace and enjoy the best Coolangatta has to offer, al fresco style. This space is perfect for canapés and cocktails, whilst taking in the beauty of Coolangatta. The space is protected by fixed shading and offers protection from the elements all year round. Suitable for cocktail events for up to 45 guests.

CAPACITY
45 COCKTAIL / STANDING



Beer Garden

Picture a sundrenched beer garden, pouring with natural light and the stunning surrounds of iconic Coolangatta Beach and Greenmount. The Beer Garden is the ultimate space for a beachside celebration! Can seat 40 guests and accommodate 60 guests for a stand-up event.

CAPACITY
60 COCKTAIL / STANDING
40 SEATED

GATTA HOTEL



Bistro

The Bistro is the perfect spot to celebrate, wine and dine with friends and family. With the fresh air breezing in, while looking out over the crashing waves of the Gold Coast's famous southern beaches, this spacious and comfortable area is perfect for cocktail events of up to 120 people or 50 for a seated venue.

CAPACITY
120 COCKTAIL / STANDING
50 SEATED



Sports Bar

If you enjoy being right in the action, live music with a great atmosphere, then the Coolangatta Hotel Sports Bar is the area you are looking for, best suited to a casual get-together, with all the comforts of a traditional pub setting, but with your own area and bar. Suited for up to 60 people.

CAPACITY
60 COCKTAIL / STANDING



Pool Room

A perfect area for birthday celebrations big and small, with your own bar, dance floor, lighting system, pool tables and lounge areas. Start your night off with platters and catch ups, before the lights go down and you dance the night away to celebrate your occasion. The Pool Room can cater up to 150 people.

CAPACITY
150 COCKTAIL / STANDING

Set Menu

\$50 P/P
2 Courses

\$65 P/P
3 Courses

Entrée

Pork belly with Asian salad, crispy noodles and coriander dressing.

House smoked duck, citrus segments and frisée salad.

Baharat spiced lamb, roast pumpkin, goat's cheese, pine nuts and spinach salad.

Sautéed potato gnocchi, mushroom cream sauce, toasted bread crumbs and parmesan cheese.

Main Course

Spiced lamb rump, rosemary and garlic kipflers, roasted baby vegetables and red wine jus.

Crispy skin barramundi, potato puree, asparagus tips, confit shallots and vincotta dressing.

Wild mushroom and pecorino risotto, baby herb salad.

Grilled chicken breast, potato rosti, crushed eggplant, green beans and balsamic sauce.

Dessert

Passionfruit brûlée, orange sorbet and hazelnut praline.

Chocolate panna cotta, salted caramel and lychee sorbet.

Chocolate and raspberry cheesecake with caramel sauce and chocolate ice cream.

Individual pavlova, berry compote and chantilly cream.



Buffet Menu

\$50 P/P

Standard
CHOOSE 2 MAINS

\$60 P/P

Deluxe
CHOOSE 3 MAINS

\$70 P/P

Premium
CHOOSE 4 MAINS

Main Courses

- Slow roasted herb encrusted lamb shoulder
- Mustard glazed beef sirloin
- Moroccan roasted chicken
- Satay chicken skewers served with ginger rice
- Lemon and lime grilled perch
- Homemade beef lasagne
- BBQ pork ribs
- Traditional spaghetti bolognese
- Charred Mediterranean vegetables and chilli fettuccine
- Baked, stuffed field mushrooms and flame grilled vegetables

All buffet main courses are served with the following vegetables:

- Roasted chat potato and honey roasted pumpkin
- Steamed seasonal vegetables
- Warm bread rolls
- Garden salad
- Homemade coleslaw
- Crisp Asian salad

Tea & Coffee

A tea and coffee station is available for \$5 per person



Platters

BASIC PLATTER

Party pies, sausage rolls, vegetarian samosas, vegetarian spring rolls and coconut prawns.

\$75

PIZZA PLATTER

Garden vegetarian pizza, roast chicken pizza, all meats pizza.

\$85

CHEESE PLATTER

Selection of artisan cheeses served with lavosh and quince paste.

\$90

VEGO PLATTER

Tomato, basil and feta bruschetta, pumpkin feta and pine nut quiche, feta and spinach sausage roll, mac and cheese croquettes, vegetarian spring rolls.

\$75

MINI HAMBURGER PLATTER (CHOOSE 1 KIND)

- Pulled BBQ pork & spicy cabbage slaw
- Mini cheeseburgers

\$85

AUSSIE PLATTER

Aussie beef pies, sausage rolls, beetroot and feta arancini, chicken and mushroom pies, vegetarian spring rolls.

\$85

SKEWER PLATTER

Peri peri chicken, chicken lollipop with spicy honey sauce and sesame seeds, lamb kofta with mint yoghurt.

\$85

MEXICAN PLATTER

Stuffed jalapeño poppers, beef and red bean empanadas, chorizo and spinach tarts, peri peri chicken skewers, vegetarian empanadas.

\$85

SEAFOOD PLATTER

Coconut prawns, salt and pepper squid, fish bites, crumbed scallops and fries.

\$90



Beverages

Coolangatta Hotel is fully stocked with premium spirits, a great wine list, craft, imported and local beers, plus our fantastic selection of cocktails to suit all events. We offer the following beverage options for your group function.

| | | |
|-------------------|--|-------------|
| BEVERAGE PACKAGES | STANDARD: Selection of house sparkling, red and white wine, domestic tap beer and assorted soft drinks, juices and water. | 2HR \$30p/p |
| | | 3HR \$35p/p |
| | | 4HR \$40p/p |
| | PREMIUM: Selection of premium sparkling, red and white wine, premium tap beer and assorted soft drinks, juices and water. | 2HR \$40p/p |
| | | 3HR \$45p/p |
| | | 4HR \$50p/p |

BAR TAB

Booking a Bar Tab is an easy way to look after your guests. Just follow these steps:

1. Group Bar Tab drinks selection includes tap beer, house wine, soft drink (additional products can be made available on the bar tab upon request).
2. Decide on the value of the Bar Tab.
3. Collect wrist bands from our staff upon arrival to your event. Give your guests (except minors) a wrist band to wear for the duration of the event.
4. Check the progress of your Bar Tab at any time during the night by enquiring at the bar.
5. Once the Bar Tab limit is reached, the bar tab stops and your guests are free to pay for their own drinks.

CASH BAR—PAY AS YOU GO

Minimum spends apply. Run the event with no designated drink options, your guests will be welcome to purchase their own drinks direct from the bar.



thecoolyhotel.com.au



13.

Terms & Conditions

OPERATING TIMES

Event and function timings must work in accordance with The Coolangatta Hotel's operating hours.

CONFIRMATION OF BOOKING

Due to demand, tentative bookings can only be held for seven days. Once this period has lapsed, the venue reserves the right to release the tentative reservation. To confirm a booking, a signed copy of the event contract must be returned to the venue and a minimum deposit of \$200 must be paid. Please note this deposit is non-refundable. This payment should be made within

7 days of the tentative booking to secure the date, and can be done using any major credit card, cash or EFTPOS. A compulsory credit card authority is required to confirm the booking and is held as security.

PRICES AND MINIMUM SPEND

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change and surcharges will apply in some instances, such as public holidays. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry. This cost will be in line with estimated turn over obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spend quoted for the room is not met, the additional charge will become a room hire fee and will be payable on completion of the function. In the instance of selecting a cash bar for the entirety of your event minimum spends will apply.

FINAL PAYMENT

All catering, beverage and room set-up requirements are requested a minimum of 14 days prior to your function date. Final numbers are required 7 working days prior to the event. Please note that this number will form the basis for final charging. All catering and all cost relating to beverage packages must be paid upon confirmation of final numbers. Should payments not be received the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid on conclusion of the event.

CANCELLATIONS

Cancelling a function after the deposit has been paid can only be done by consulting directly with management and only by the person who paid the initial deposit. Any cancellation made within a period of two weeks from the date of the function will forfeit the deposit.

GUEST ENTRY

The venue reserves the right to refuse entry to any patron in accordance with normal Responsible Service of Alcohol procedures. Additional function guests (above and beyond the number of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. Minors are welcome to attend functions only when accompanied by a legal guardian, however they must vacate the premises by 9.30pm. (Infants are welcome to remain with the parents at the parents' own risk).

Definition of a 'responsible adult'

1. A parent
2. A step-parent or guardian
3. An adult who has 'parental rights, duties and responsibilities' in relation to the minor

ROOM ALLOCATION

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.

FUNCTION CONDUCT

It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all time, including total compliance to all responsible service of alcohol guidelines and standards. Coolangatta Hotel will not serve jugs of beer, shots or doubles after 12am. On Friday and Saturday nights, we will only serve one drink per person after 12am and last drinks are to be served by 1:30am. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host. No BYO food or drink is permitted at The Coolangatta Hotel, with the exception of celebratory cakes where a fee will be charged per person.

SECURITY

Particular functions may require additional security. This will be decided at the discretion of the venue management, and will be charged to the client prior to the event proceeding.

ADDITIONAL REQUIREMENTS

Any additional equipment/decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. Please note that the venue must approve of all equipment or decorations, and reserves the right to disallow any material offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations or props are removed from the venue at the completion of the function.

DAMAGES

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premises to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

COOLANGATTA HOTEL
EST. 1910

BRINGING

*friends and
families together*

— SINCE 1910. —



COOLANGATTA HOTEL

EST. 1910

Contact us to discuss your next event.

T 07 5589 6888 **E** functions@thecoolyhotel.com.au
Cnr Marine Parade & Warner Street
Coolangatta QLD 4225

www.thecoolyhotel.com.au

