

FUNCTION PACKAGES

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COOGEE WINE ROOM

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(02) 9665 5478

OUR SPACES



HOST YOUR NEXT PRIVATE FUNCTION, INTIMATE EVENT OR GROUP BOOKING AT COOGEE WINE ROOM.

Our spaces are perfect for hosting birthday celebrations, cocktail parties, corporate events, small group weddings, private dining events, school parent socials and gatherings of family and friends.



Coogee Wine Room offers two private dining rooms on the upper level that can be flexible depending on the number of guests and style of event, our upstairs space offers the following areas

Upper Private Dining Room

Sit-down style dinner- up to 30 guests

Cocktail stand-up style - 40 guests



Upper Lounge Private room

Sit-down style dinner - up to 18 guests

Cocktail stand-up style - 25 guests

The Entire Upper Level

Sit-down style dinner - up to 48 guests

Cocktail stand-up style - 65 guests



TERMS & CONDITIONS APPLY

1. Minimum spends will apply for exclusive use 2. We will secure your function booking with a pre-authorization of \$30pp, changes can be made up to 72 hours prior to your event. 3. A 10% Service Charge will be added to the final bill for your function.

FOOD & BEVERAGES

We understand that every function and event is different - and we want you to have a celebration to remember! - so we're happy to tailor our food and beverage offering to best suit your requirements.

BEVERAGES

Coogee Wine Room's extensive wine list sets us apart and is at your disposal when you are looking to put together a fantastic drinks menu for your private function or event. If you're unsure where to start, we'd be delighted to share our amazing wine experience with you to help curate the perfect approach.

When selecting wines for your event, we recommend that, as a minimum, you choose:

- 1 champagne or sparkling wine
- 2 white wines
- 2 red wines

Drinks will be charged on consumption, or you can take advantage of our 2 hour or 3 hour all inclusive beverage packages. Should you wish to set an upper limit for your drinks tab, we are happy to arrange this too.

For school events and large group bookings, we also offer a 'pay as you go' service whereby we are able to set up a small bar on our upper level, offering a selection of wines, beers, spirits and non-alcoholic options to choose from. For more information about this offering, please speak to our team.

FOOD

We will work with you to design a menu that offers your guests access to the finest dishes from our Mediterranean-inspired menu.

For sit-down events, we offer our Function Shared Set Menu featuring our CWR signature dishes, you can choose from four or five courses. We serve our dishes as shared plate to encourage your guests to enjoy a more social and casual dining experience whilst enjoying exceptional food curated by our Head Chef Greg Humphry.

An exciting canape menu is also available for stand up cocktail parties, from which you can choose a number of items for your guests! And of course, any special dietary requirements will be catered for.

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CWR CANAPÉ PACKAGE

Canapé \$55 pp

3 from starters + 1 substantial + 1 dessert

STARTERS

Smoked hummus, flat bread, za-atar (v) 2 each
Pacific oysters (gf) 2 each
Spanish tortilla 2 each
Prosciutto, grissini 2 each
Chicken liver pate, vol au vent 2 each
Falafel, Beetroot dip (v) 2 each
Fried Cauliflower, blood plum vinegar (v) 1 serve
Cantabrian anchovies, sourdough, herb butter 1 each
Serrano manchego croquettes 1 each
Arancini with seasonal condiments (gf/vf) 1 each

SUBSTANTIAL

Pork belly slider, Dijon mayonnaise, pickled chilli 1 each
Eggplant slider, Dijon mayonnaise, pickled chilli 1 each
Fresh pasta, cherry tomato, buffalo mozzarella 1 each

DESSERT

Ricotta Cannoli, pistachio 1 each
Spanish churros, cinnamon sugar, chocolate sauce 1 each

ADD EXTRAS

Pacific oysters, mignonette (gf)	\$69 per dozen
Charcuterie selection (3 pax)	\$44 per board
Cheese selection (3 pax)	\$39 per board
Cheese and charcuterie selection (3 pax)	\$56 per board

CWR SHARING MENU

4-Course set menu \$79pp

MENU A

ON ARRIVAL

Warmed marinated olives (gf)

Smoked Hummus, flatbread, za'atar (v)

ENTREE

Burrata, with seasonal produce and condiments & sourdough (v)

MAIN COURSE

Slow roasted lamb shoulder, zucchini trifolati, zucchini flowers, mint dressing (gf/df)

Roasted kipfler potatoes, butter, rosemary, sage (gf/v)

DESSERT

Churros, cinnamon sugar, chocolate sauce (v)

MENU B

ON ARRIVAL

Warmed marinated olives (gf)

Smoked Hummus, flatbread, za'atar (v)

ENTREE

Basque prawns, paprika, parsley, sourdough

MAIN COURSE

Grain-fed sirloin, rocket & parmesan salad, aged balsamic (gf)

Roasted kipfler potatoes, butter, rosemary, sage (gf/v)

DESSERT

Basque cheesecake (gf/v)

Menu subject to change | Minimum 5 days notice for menu selections and dietary requirements
10% service charge on all group bookings | Cakeage \$3pp

CWR A LA CARTE MENU

4-Course menu \$110pp

Individual entree + Individual main + Individual dessert

ON ARRIVAL

Smoked hummus, flatbread, za'atar (v)

Duck liver parfait vol u vent

ENTREE

Burrata with seasonal produce, and condiments & sourdough (v)

Wagyu carpaccio, onion puree, hazelnut, tarragon, watermelon radish served with CWR potato crisps (gf)

Basque prawns, paprika, garlic, parsley, sourdough

MAIN COURSE

Truffle & wild mushroom risotto, sage, parmesan (gf/v)

King Ora salmon, romesco, spring onion, fennel, preserved lemon, chili (gf)

Eye fillet, rocket & parmesan salad, aged balsamic (gf)

SIDES

Roasted kipfler potatoes, butter, rosemary, sage (gf/v)

DESSERT

Basque cheesecake (gf/v)

Chocolate crèmeux, chocolate sablé, strawberries, candied hazelnuts (v)

CWR BEVERAGES

Coogee Wine Room has an extensive award-winning wine list to choose from and we can curate beverage packages to suit your event and your budget!

BEVERAGE OPTIONS:

ON CONSUMPTION

Drinks can be on consumption for your event, we recommend you pre-select wines to ensure we have enough wine for your function. Bubbly, 2 whites & 2 reds are always a great option.

2 HOUR FREE FLOWING \$55 PP

Free flow beverage package starting from \$55pp for 2 hours. Includes Prosecco, selection of white & red wines, Peroni, and soft drinks

MENU PAIRING \$59 PP

4 matching wines that complement your menu at \$59pp

PREMIUM WINE

If you have guests who are real wine buffs, we can also offer a premium wine package for that complete experience!



FACILITIES

Both Private rooms have a projector screen, and the Upper Dining room is equipped with PA & Microphone - all complimentary. You are able to bring your own entertainment if booking the entire Upper Level, and you are welcome to decorate the spaces for your event, we can arrange early access. You can bring along a cake, \$3pp cakeage fee applies.

For that special touch, printed menus on quality cream-textured A5 paper are all complimentary, with your event name included.

EXCLUSIVE USE & MINIMUM SPENDS

UPPER PRIVATE DINING ROOM

Sit-down style dinner can accommodate up to 30 guests
Cocktail stand-up style event can accommodate 40 guests
Tuesday - Thursday 6pm to 11pm - \$1800
Saturday lunch 12pm to 4pm - \$1800
Friday & Saturday nights 6pm to 11pm - \$3250
Sunday nights (summer) 6pm to 10pm - \$1800

UPPER LOUNGE PRIVATE ROOM


Sit-down style dinner can accommodate up to 18 guests
Cocktail stand-up style event can accommodate 25 guests
Tuesday - Thursday 6pm to 11pm - \$1000
Saturday lunch 12pm to 4pm - \$1000
Friday & Saturday nights 6pm to 11pm - \$1750
Sunday nights (summer) 6pm to 10pm - \$1000

THE ENTIRE UPPER LEVEL

Sit-down style dinner can accommodate up to 48 guests
Cocktail stand-up style event can accommodate 65 guests
Tuesday - Thursday 6pm to 11pm - \$2800
Saturday lunch 12pm to 4pm - \$2800
Friday & Saturday nights 6pm to 11pm - \$5000
Sunday nights (summer) 6pm to 10pm - \$2800

TERMS & CONDITIONS APPLY

1. The minimum spend is on food and beverage, not inclusive of the service charge
2. We will secure your function booking with a pre-authorization on a credit card for an amount equivalent to \$30pp, you can make changes to your booking up to 72 hours before your event
3. Monday - Saturday functions a 10% Service Charge will be added to the final bill
4. For Sunday functions, a 5% service charge will be added to the final bill + a 10% Surcharge will apply to the final bill.
5. Menu choices and dietaries min 5 days before your event, otherwise a default menu may be offered.



CONTACT US IF YOU HAVE ANY FURTHER
QUERIES OR IF YOU WOULD LIKE TO
ARRANGE A SITE VISIT TO SEE OUR SPACES,

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