

### Complimentary Room Hire

Private Rooms available from \$250





The passing of a loved one is a difficult time. Our professional Events Team at C.ex Group are experienced in planning wakes and will assist you in planning your loved one's post-funeral gathering with sensitivity and affordability. Choose from a range of rooms and diverse catering options. Your dedicated Events Coordinator will take the stress out of the planning, so that you can focus on being with family and friends during this difficult time. In addition to our packages herein, we are able to customise a wake package to suit your needs and budget. Please speak to your Event Coordinator who can tailor a wake package for your review.



# STEP 2 Choose your catering from the Wake Packages and/or Wake Platters







# Wake Packages

\$6.00 per person

- Packet biscuits
- Brewed coffee and assorted teas

# Sapphire

\$9.60 per person

- Scones with jam & cream
- Carrot and walnut cake
- Brewed coffee and assorted teas

### Diamond

\$15.00 per person

- Assortment of sandwich triangles made on fresh white & wholegrain bread
- Scones with jam & cream
- Homemade carrot & walnut cake
- Brewed coffee and assorted teas

# Bakery Items



# Bakery items

Scones jam and cream

\$6.00 per person

Berry muffins

\$6.00 per person

Cakes

\$6.00 per person

Packet biscuits

\$1.70 per person



# Dietary Requirements and Custom Menus

Our chefs at C.ex Coffs are able to cater for any dietary requirements your guests may have.

They are also happy to customise a menu to suit your specific needs, should you have a special menu in mind.

# Wake Platters

## Choose from a range of hot platters for your guests to share

#### Mixed Sandwiches

1 Sandwich \$5.90 per person 1 1/2 Sandwiches \$8.90 per person 2 Sandwiches \$11.80 per person

Served as a mixed platter of triangle sandwiches with a variety of breads and fillings.

Gluten free bread available.

#### Wrap Platter

1/2 Wrap \$5.90 per person

Served as a mixed platter of wraps with a variety of fillings. Gluten free wraps available.

#### Fruit Platter

\$55.00 per platter

Each platter serves 10 people. Variety of freshly cut seasonal fruit.

#### Ruby Platter

\$48.00 per platter

Each platter serves 10 people (3 pieces per person)

#### Choose 3 items per platter:

10x Flaky crumbed grenadier fish bites 10x Crumbed chicken tenderloins 10x Vegetarian spring rolls 10x Spinach and gruyere puffs 10x Mini gourmet pizzas 10x Mini sausage rolls 10x Party pies

#### Sapphire Platter

\$63.00 per platter

Each platter serves 10 people (3 pieces per person)

#### Choose 3 items per platter:

10x Homemade chicken and asparagus sausage rolls with spicy tomato relish

10x Chicken tenderloin satay skewers with a peanut dipping sauce 10x Thai fish cakes

with sweet chilli and lime dipping sauce 10x Individual bacon and egg pastries 10x Vegetarian arancini balls 10x Spinach and feta rolls 10x Pork and chive wontons

#### Gourmet Pie Platter

\$135.00 per platter

Each platter serves 10 people (3 pieces per person)

#### Choose 3 items per platter:

10x Flinders Island lamb and spicy harissa party pies 10x Free range chicken, leek and white wine party pies 10x Grassfed beef, mushroom and ale party pies 10x Wasabi, cheddar, parmesan and cauliflower party pies

#### Diamond Platter

\$88.00 per platter

Each platter serves 10 people (3 pieces per person)

Choose 3 items per platter:

10x Chicken breast pieces wrapped in bacon, shallow fried and served with a mango, avocado and sour cream dipping sauce 10x Lamb loin skewers marinated in rosemary and garlic with a sesame, soy and honey dipping sauce

10x Handmade chicken spring rolls with a soy, lime and chilli dipping sauce 10x Freshly shucked oysters with lemon and rock salt

10x Coconut crumbed prawn cutlets with lime aioli

10x Smokey BBQ glazed pork riblets 10x Mini pancetta and gorgonzola frittatas

#### Cheese Platter

\$135.00 per platter

Each platter serves 15 people
A generous selection of cheeses including a hard
cheese, soft cheese and blue vein cheese
served with crackers, dried fruit, pear and grapes.

#### Antipasto Platter

#### \$135.00 per platter

Each platter serves 15 people
A selection of smoked salmon, prosciutto, salami,
olives, stuffed peppers, marinated and chargrilled
vegetables, melon, grapes, crackers, crusty Turkish
bread and sundried tomato tapenade.

#### Crudités Platter

\$65.00 per platter

Each platter serves 15 people
A selection of carrot sticks, celery sticks,
cucumber pieces, cherry tomatoes, breads and dips.

#### Dessert Platter

\$95.00 per platter

Each platter serves 10 people (3 pieces per person)

#### Choose 3 items per platter:

10x Macarons 10x Mini custard and strawberry tarts 10x Mini chocolate tarts 10x Mini lemon tarts 10x Chocolate brownie petit fours

#### \*Recommended quantities

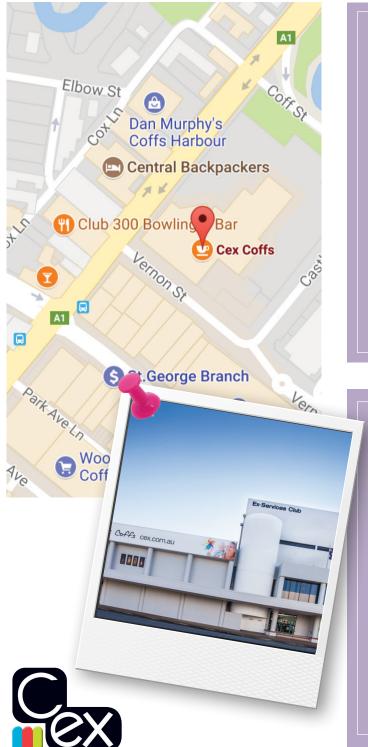
1 Hour- 2 Platters per 10 people (6 canapés per person)

2 Hours- 3 Platters per 10 people (9 canapés per person)

3 Hours- 4 Platters per 10 people (12 canapés per person)

4 Hours- 5 Platters per 10 people (15 canapés per person)

# LOCATION & ACCESS OPTIONS



#### C.EX COFFS

C.ex Coffs is conveniently located in the centre of Coffs Harbour's CBD. Within 3kms of Coffs Harbour Airport, 1.5kms from the train station and situated on the Pacific Highway, your quests will find it easy to locate our venue.

C.ex Coffs also offers the convenience of onsite parking, with a 400 space multi-storey carpark.

Disabled parking facilities are also available.

## **CONTACT US**

Please contact our Events Team where our
Sales & Events Coordinators are
on hand to ensure your event is arranged
perfectly. We would appreciate the opportunity
to work with you to personalise the details of
your event.

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