



WEDDING KIT

It's my club
cex.com.au



C.ex Coff's
Vernon Street,
Coffs Harbour
T: 6652 3888



CONGRATULATIONS

Congratulations on your Engagement and thank you for considering C.ex Coffs for your Wedding Reception.

We feel you will find C.ex Coffs is the ideal venue for your Special Day with something to suit all tastes and budgets.

Your Wedding Day is one of the most memorable occasions of your life, and our award winning Events Team look forward to working with you to ensure your dreams become a reality.

- The Events Team at C.ex Coffs

Valid July 2019 - June 2020



STEP ONE

Choose your Wedding Package

ALL OF OUR WEDDING PACKAGES INCLUDE:

- Room hire and table set up
- White linen napkins and table cloths
- Dance floor
- White bridal table skirting
- Skirted cake table with cake knife
- Skirted gift table to compliment the bridal table
- Setting of your name place cards and bonbonniere at your instruction
- Wedding Coordinator to assist in the lead up to your special day
- Microphone and lectern for speeches as well as audio equipment for music
- Use of a private room for the Bridal Party prior to your entrance
(subject to availability)



WEDDINGS PACKAGES

RUBY PACKAGE

\$60

Based on a minimum of 50 people

- A bottle of sparkling wine for the Bride and Groom
- Ruby 2 Course Set Menu OR Ruby Buffet
- Your wedding cake cut and plated as dessert
- Choice of table centrepieces from our in house range
- Customised menus, seating plan and table numbers

DIAMOND PACKAGE

\$70

Based on a minimum of 50 people

- A bottle of sparkling wine for the Bride and Groom
- Diamond 2 Course Set Menu OR Diamond Land and Sea Buffet
- Your wedding cake cut and plated as dessert
- Choice of table centrepieces from our in house range
- Customised menus, seating plan and table numbers

SAPPHIRE PACKAGE

\$65

Based on a minimum of 50 people

- A bottle of sparkling wine for the Bride and Groom
- Sapphire 2 Course Set Menu OR Sapphire Buffet
- Your wedding cake cut and plated as dessert
- Choice of table centrepieces from our in house range
- Customised menus, seating plan and table numbers

BACK TO BASICS PACKAGE

\$45

Based on a minimum of 50 people

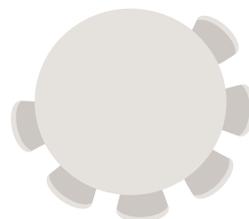
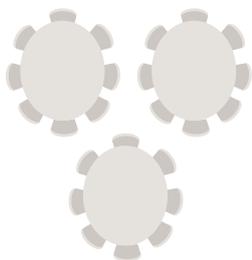
We don't need all the bells and whistles, we just want to be husband and wife!

- Carvery Buffet
- Your wedding cake cut and plated as dessert

STEP TWO

Choose your Function Room

ASK ABOUT OUR NORTH LAWN!
THE PERFECT OUTDOOR SPACE FOR
A RECEPTION UNDER THE STARS!



	BANQUET STYLE	COCKTAIL	CABARET
Grand Auditorium	500	1000	400
Auditorium	350	600	210
Blue Room	150	300	100
Rainbow Room	150	300	100
Entertainment Lounge	120	300	60
Ribeye Room	60	100	40



RIBEYE ROOM

Ribeye is the perfect room for a small wedding seating up to 60 people. Ribeye has an elegant and romantic setting with stylish décor and private luxury bar.
**only available Sunday - Wednesday*

RAINBOW ROOM

The Rainbow Room can seat up to 150 guests banquet style with large windows providing an abundance of natural light.

AUDITORIUM

The Auditorium can seat up to 350 guests banquet style, has a large stage, fixed dance floor and private bar.

GRAND AUDITORIUM

Combining both the Auditorium and the Rainbow Room to create one large space, this room can seat up to 500 guests banquet style or 700 guests on long tables. Complete with stage, dance floor, bar and bathrooms, this room has everything you need for large wedding receptions.

BLUE ROOM

The Blue Room can seat up to 150 guests banquet style. Facilities include a private bar and a dance floor can be installed.

STEP THREE

Choose your Menu

RUBY SET MENU

Please select 2 items
from each course for an alternate drop
Served with bread rolls, tea and coffee

RUBY ENTREE

Pumpkin and feta arancini balls
with roasted capsicum aioli

-
Vietnamese beef salad with nam jim dressing

-
Chicken tenderloin satays with peanut sauce

-
Thai vegetable spring rolls with a sweet chilli
and ginger dipping sauce

-
Herb and garlic marinated lamb skewers
with onion jam

RUBY MAIN

250gram grain fed porterhouse with rosemary
roasted new potatoes, broccolini, confit cherry
tomatoes and red wine jus

-
Pan seared chicken breast stuffed with brie
served on pumpkin mash and steamed greens

-
Slow roasted lamb rump served with potato rosti,
baby spinach and red wine jus

-
Grilled gold band snapper with saffron rice pilaf,
steamed bok choy and teriyaki sauce

-
Rolled stuffed loin of pork with crispy crackling,
sage, onion and apple seasoning served with baked
vegetables and jus

-
Three cheese tortellini with red pepper,
zucchini and wilted greens

RUBY DESSERT

Chocolate mud cake with raspberry
coulis and cream

-
Apple cinnamon crumble with crème anglaise

-
Lemon lime citrus tart with berry coulis and cream

-
Profiteroles drizzled with chocolate and
filled with crème patisserie

-
Passionfruit cheesecake

SAPPHIRE SET MENU

Please select 2 items
from each course for an alternate drop
Served with bread rolls, tea and coffee

SAPPHIRE ENTREE

Wild mushroom tart with a truffle short pastry,
served with a rocket and parmesan salad

-
Chicken roulade with pistachio and fetta farce,
served cold on a tomato relish

-
Duck and plum spring rolls with
a Peking dipping sauce

-
Marinated beef on a rocket, cherry tomato
and bocconcini salad with a balsamic sauce

-
Vietnamese pork belly, coriander and
cucumber roll served with nam jim

SAPPHIRE MAIN

200gram grain fed eye fillet served medium, with
garlic and herb roasted chats, steamed greens
and wild mushroom jus

-
Saffron infused supreme of chicken with
sweet potato mash, buttered bok choy and
champagne cream

-
Seared Tasmanian salmon with asparagus risotto,
baby spinach and hollandaise

-
Herb roasted rack of lamb with truffle mash,
broccolini, confit cherry tomatoes and red wine jus

-
Chargrilled pork cutlet, roasted new potatoes,
broccolini and house made apple chutney

-
Sweet corn fritters and roasted vegetable stack
served with hollandaise

SAPPHIRE DESSERT

Vanilla bean panna cotta with berry compote
and chocolate shavings

-
Classic crème brulee with pistachio biscotti

-
Warm chocolate lava pudding

-
Classic apple strudel with crème anglaise

STEP THREE

Choose your Menu

DIAMOND SET MENU

*Please select 2 items
from each course for an alternate drop
Served with bread rolls*

DIAMOND ENTREE

*Tasmanian smoked salmon, fried baby capers, micro
herb salad and crème fraiche*

*Yamba prawn, watercress, mango
and pomegranate salad*

*Smoked chicken, avocado and vine ripened
tomato stack with pesto oil and aioli*

*Sweet potato, feta and cashew tartlet
with an apple rocket salad*

*Confit duck Maryland ala orange
with micro herb salad*

DIAMOND MAIN

*Saffron infused supreme of chicken filled with
camembert served with warm pumpkin cous cous
salad, asparagus and confit cherry truss tomatoes*

*Crispy skinned Tasmanian salmon, truffle mash,
seasonal greens and sauce churon*

*Charred 250gram prime eye fillet served medium
with truffle mash, heirloom carrots, confit cherry
truss tomatoes and rich port jus*

*Crab meat crusted cobia fillet on a medley
of roasted seasonal vegetables, greens and
fresh lime wedges*

*Potato gnocchi tossed in beurre noisette with
carrot and zucchini ribbons, sundried tomatoes,
fresh herbs finished with Persian feta*

*Double brie filled cutlet of pork loin, roasted root
vegetables, wilted baby spinach and red wine jus*

DIAMOND DESSERT

*Baked continental cheesecake with
glazed berries and double cream*

*Three tone chocolate panna cotta,
raspberry coulis and pistachio biscotti*

*Passionfruit and white chocolate crème
brulee, pistachio biscotti and berries*

*Sticky date and ginger pudding
with caramel sauce and cream*

Cheese platters available on request

Served with brewed coffee and assorted teas



BUFFET MENUS

RUBY BUFFET

HOT SELECTION

Golden roast chicken quarters
Roast sirloin beef with creamed horseradish

Please select two of the following

Shepherd's pie and peas
Pan seared vegetarian frittata
Chicken finished in a mushroom
white wine cream sauce

SIDES

Shell pasta
Tossed salad
Steamed rice
Roasted honey pumpkin
Rosemary and sea salt roasted potatoes
Medley of steamed vegetables with herb butter
Gravy, sauces and mustards
Selection of fresh bread rolls with butter

DESSERT

Pavlova topped with cream and seasonal fruits
Lemon and lime citrus tart
Fresh fruit salad with cream

Served with brewed coffee and assorted teas

SAPPHIRE BUFFET

HOT SELECTION

Roast pork or beef
Spring roast leg of lamb

Please select two of the following

Spinach and feta pie
Prime fillet beef stroganoff
Thai fish cakes with chilli and onion jam
Chicken in a light fruity coconut curry

SIDES

Shell pasta
Tossed salad
Steamed rice
Roasted honey pumpkin
Rosemary and sea salt roasted potatoes
Medley of steamed vegetables with herb butter
Gravy, sauces and mustards
Selection of fresh bread rolls with butter

DESSERT

Tiramisu
Chocolate dipped strawberries
Caramel meringue pie

Served with brewed coffee and assorted teas



BUFFET MENUS

DIAMOND LAND 'N' SEA BUFFET

COLD SELECTION

Chunky seafood chowder
Pickled black lip mussels (GF)
Sugar baked leg ham (GF)
Rib of beef (GF)
Whole poached salmon (GF)
Chefs selection of 3 gourmet salads
Fresh prawns (GF)
Local oysters (GF) with dipping sauces
Assorted condiments
Fresh baked bread selection

HOT SELECTION

Roast pork or roast beef (GF)
Hot baked green lip mussels (GF)
Salt & pepper calamari
Roasted chat potatoes with garlic
and rosemary (GF)
Fried rice (GF)
Fresh steamed vegetables (GF)

DESSERT

Chef's Selection Of Desserts (Minimum Of 4)
Fresh Fruit Salad & Cream
Cheese Plate With Dried Fruit
Freshly brewed tea and coffee

CARVERY BUFFET

HOT SELECTION

Please select two items for your buffet

Roast lamb
Roast chicken
Roast pork
Roast beef

SIDES

Roast pumpkin
Roast potato
Medley of steamed vegetables

DESSERT

Chocolate pudding
Pavlova
Fresh fruit salad

Served with brewed coffee and assorted teas



STEP FOUR

Choose Additional Platters

RUBY PLATTER

\$48 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 PER PLATTER

*Each platter serves 10 (3 pieces per person)
Please select 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

DIAMOND PLATTER

\$88 PER PLATTER

*Each platter serves 10 (3 pieces per person)
Please select 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

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

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

ANTIPASTO PLATTER

\$135 PER PLATTER

Each platter serves 15

A selection of smoked salmon, prosciutto, salami, olives, stuffed peppers, marinated and char grilled vegetables, melon, grapes, crackers, crusty Turkish bread and sundried tomato tapenade

CRUDITIES PLATTER

\$65 PER PLATTER

Each platter serves 15

A selection of carrot sticks, celery sticks, cucumber pieces, cherry tomatoes, breads, and dips

GOURMET CHEESE PLATTER

\$135 PER PLATTER

Each platter serves 15

A generous selection of cheeses including a hard cheese, soft cheese and blue vein cheese served with crackers, dried fruit, pear and grapes

GOURMET CANAPÉS

Minimum 30 pieces of each canapé.

Items listed below are priced per piece.

Please select your canapés and choose how many pieces you would like of each.

*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)

COLD SELECTION

Mini bruschetta \$3.60 (V)

-

Artichoke and cured ham on ciabatta \$3.60

-

Freshly shucked oysters with lemon \$3.60 (GF)

-

Mixed sushi with pickled ginger, wasabi and soy
\$3.60

-

Rare roast beef and sun-dried tomato on Turkish
bread \$4.10

-

Oyster shots with sparkling wine \$4.70 (G)

-

Oyster shots with tomato and vodka \$4.70 (G)

-

Smoked trout with creamed horseradish on
croutons \$4.70

-

Smoked salmon pikelet with crème fraîche, dill and
caviar \$4.70

-

Butterfly prawns with a herb mayonnaise on crispy
wontons \$4.70

-

Vietnamese rice paper rolls - duck, Asian greens,
coriander, bean shoots and carrot with a soy,
lemongrass and lime dipping sauce \$4.70

HOT SELECTION

Beef skewers with red currant and onion jam \$4.70

-

Sweet chilli chicken skewers \$4.10

-

Duck and plum spring rolls \$4.10

-

Mini dim sims \$3.60

-

Deep fried camembert with cranberry sauce \$3.60

-

Chicken satay sticks \$4.10

-

Lamb koftas with raita \$4.10

-

Lamb skewers with red currant and onion jam \$4.10

-

BBQ quail breast with a rich port jus \$4.70

-

Zucchini flowers stuffed with crab meat \$4.70

-

Peking duck pancake with hoisin, cucumber and
spring onion \$4.70

-

Tempura king prawns with a chilli, lime and soy
dipping sauce \$4.70

-

Mini filet mignons - filet beef wrapped in bacon
with béarnaise sauce \$4.70

FORK AND WALK MENU

Minimum 15 people

\$19.50 per person

Served either buffet style or in noodle boxes
(2 noodle boxes per person)

Choose 2 from the following:

Fish and chips

-

Thai beef curry with rice

-

Butter chicken with rice

-

Vegetable honey soy noodle stir fry

SLIDERS

Minimum 15 people

\$19.50 per person

(2 sliders per person)

Choose 2 from the following:

Cheese burger and tomato relish sliders

-

Pulled pork sliders

-

Lightly spiced chickpea pattie and yoghurt sliders

STEP FIVE

Choose your Beverages

A BEVERAGE PACKAGE IS THE IDEAL WAY TO CONTROL THE COSTS OF BEVERAGES AT YOUR WEDDING.

IN ADDITION TO OUR RUBY, SAPPHIRE AND DIAMOND PACKAGES LISTED BELOW, WE ARE ALSO ABLE TO CUSTOMISE A BEVERAGE PACKAGE TO SUIT YOUR SPECIFIC REQUIREMENTS.

RUBY PACKAGE

Our Ruby Beverage Package includes:

An assortment of Bottled House Wine (White, Red and Sparkling)
Draught beer (heavy and light options)
Soft Drink and Orange Juice

2 Hours	\$30.00
3 Hours	\$35.00
4 Hours	\$39.00
5 Hours	\$43.00

BEVERAGES

White Wine
Tatachilla Sauvignon Blanc - South Eastern Australia

Red Wine
Hardy's the Riddle Shiraz Cab

Sparkling
Hardy's the Riddle Brut Cuvee

Draught Beer
Extra Dry, Tooheys New, Hahn Super Dry, XXXX Gold, Hahn Light

Assorted soft drinks and orange juice

SAPPHIRE PACKAGE

Our Sapphire Beverage Package includes:

An assortment of Bottled Premium House Wine (White, Red and Sparkling)
Draught Beer and an assortment of Bottled Beers (heavy and light options)
Soft Drink and Orange Juice

2 Hours	\$36.00
3 Hours	\$43.00
4 Hours	\$49.00
5 Hours	\$54.00

BEVERAGES

White Wines (choose 2)
Hardy's The Riddle Chardonnay - South Eastern Australia
Tatachilla Sauvignon Blanc - South Eastern Australia
Sugar and Spice Moscato - South Australia

Red Wine (choose 2)
Hardy's the Riddle Shiraz Cabernet
Beaumont Cabernet Merlot
Grant Burge Benchmark Cabernet Sauvignon
Ta-ku Pinot Noir

Sparkling
Studio Series Sparkling Chardonnay Pinot Noir

Draught Beer (for over 100 guests choose 2)
James Squires 150 Lashes, Extra Dry, Tooheys New, Hahn Super Dry, XXXX Gold, Hahn Light (Hahn Light provided in bottles)

Bottled Beer (for under 100 guests choose 4, Cascade Light or Hahn Light is included)
Cascade Light, XXXX Gold, Carlton Draught, Carlton Dry, Tooheys New, VB, Hahn Light, Hahn Super Dry, XXXX Summer Bright, Crown Lager, Heineken, Heineken 3, Corona, Peroni Nastro.

Assorted soft drinks and orange juice



STEP FIVE

Choose your Beverages

DIAMOND PACKAGE

Our Diamond Beverage Package includes:

An assortment of Bottled Premium Wine (White, Red and Sparkling)
Draught Beer and an assortment of Bottled Beers (heavy and light options)
Basic Spirits
Soft Drink and Orange Juice

2 Hours \$38.00

3 Hours \$49.00

4 Hours \$56.00

5 Hours \$61.00

BEVERAGES

White Wines (choose 2)

Dusky Sounds Sauvignon Blanc - Marlborough NZ
Angove Nine Vines Rose

Devils Lair Dance with the devil Chardonnay - Margaret River
Knappstein Handpicked Riesling - Clare Valley SA
Slain Giant Dry White - Barossa Valley Adelaide Hills, Eden Valley

Red Wines (choose 2)

Beaumont Cabernet Merlot - South Australia
Earthworks Shiraz - Barossa Valley SA
Wynns Coonawarra Estate The Gables Cabernet Sauvignon - Coonawarra SA
Terra Sancta Mysterious Diggings Pinot Noir

Sparkling

Grant Burge Blanc De Noir Sparkling NV - Adelaide Hills
Studio Series Sparkling Chardonnay Pinot Noir

Draught Beer (for over 100 guests choose 2)

James Squires 150 lashes, Extra Dry, Tooheys New, Hahn Super Dry, XXXX Gold, Hahn Light (Hahn Light provided in bottles)

Bottled Beer (for under 100 guests choose 4, Hahn Light or Cascade Light is included)

Cascade Light, XXXX Gold, Carlton Draught, Carlton Dry, Tooheys New, VB, Hahn Light, Hahn Super Dry, XXXX Summer Bright, Crown Lager, Heineken, Heineken 3, Corona, Peroni Nastro

Spirits

Canadian Club, Jack Daniels, Bundaberg UP Rum, Gordons Gin, Johnny Walker Red, Smirnoff Vodka, Jim Beam
Premium spirits available price will be subject to change

Assorted soft drinks and orange juice

NB

All prices are per head, subject to change and are only confirmed upon receipt of deposit. Draught beer is dependent on numbers and for functions less than 100 people if draught beer is unavailable, bottled beer will be served at draught beer prices.

ALTERNATIVES

If you would prefer, a bar tab can be arranged to include specific beverages up to a nominated expense, as stipulated by you.

Alternatively we can open the bar for guests to purchase their own drinks.



STEP SIX

Choose any Additional Extras

ADDITIONAL EXTRAS

30 minute canapé service on arrival
Chair covers with sashes
Kid's activity packs
6m Bridal backdrop with fairy lights
Bonbonnières

YOUR WEDDING COORDINATOR WILL BE ABLE TO PROVIDE A QUOTE!

WE WANT TO MAKE OUR WEDDING DIFFERENT!

Are you looking for a Wedding wow factor? We can help! From chocolate fountains and confetti cannons to lawn games and donut walls, we can source the best suppliers to make your special day remembered for years to come.

LET'S GET THE PARTY STARTED!

Our onsite Entertainment Manager can assist with your entertainment options. From bands and DJ's to duo and solo artists or pianist's, you can be sure your guests will be on the dance floor all night long!

WHAT ABOUT THE CEREMONY?

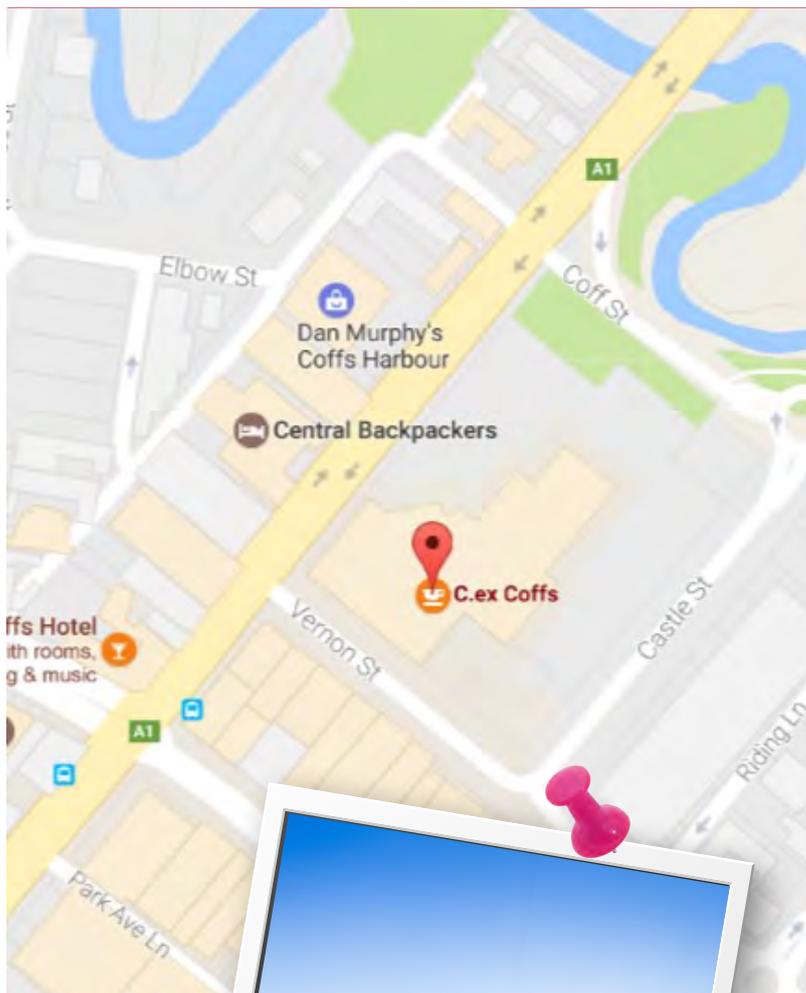
We're going to the church and we're gonna get married doesn't have the same ring to it without a ceremony location. Ask us about our North Lawn, the perfect place to say your I do's!

HELP! WE NEED AN ENTOURAGE!

C.ex Coff's works closely with a range of dedicated suppliers that will make your Wedding Day a breeze. From florals and theming to lighting, photographers and transport; we can provide the right contacts to ensure the team you are working with are the very best.



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 guests will find it easy to locate our venue.

C.ex Coffs also offers the convenience of onsite parking with our multi-storey carpark, with parking for 400 cars or if you would rather stay there are plenty of accommodation options nearby.

Disabled parking facilities are also available.

CONTACT US

Please contact our specialised Functions & Events Team where our Sales & Events Coordinators are on hand to ensure your Wedding Day is everything you have ever imagined. We would appreciate the opportunity to work with you to personalise the details of your Special Day.

**Vernon Street
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Coffs Harbour NSW 2450**

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