

Celebrations

Effective July 2023



Welcome to Celebrations at C.ex Coffs

Featuring



Seating up to 800 guests



8 venue spaces



State of the art presentation and audio-visual equipment



Catering options to suit every style and budget



5 on-site Dining Outlets



Your own dedicated Event Coordinator to assist you through the planning process



3km from Coffs Harbour Airport and close to Public Transport options



Walking distance to local Accommodation Providers



Complimentary onsite parking with accessible options

Step 1 – Choose a Venue Space and Set Up

Venue space capacities

Set up style	Theatre	Banquet	Cocktail	Cabaret
Grand Auditorium	800	500	1000	400
Auditorium	500	350	600	210
Rainbow Room	250	150	300	100
Blue Room	250	150	300	100
Entertainment Lounge				
Ribeye Kitchen				
Vista Lounge				

Venue hire rates

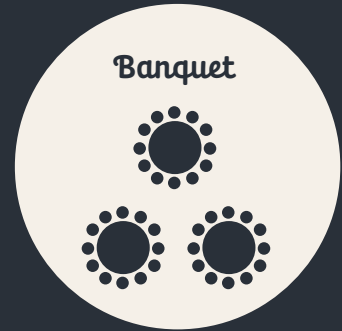
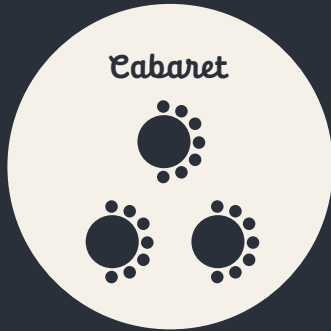
Venue hire rates include the room set in your preferred style with linen cloths, cutlery, crockery, glassware and coordinated serviettes along with a dedicated Events Team.

Room	Mon-Fri AM	Fri PM* - Sat	Sun & Public Hols
Grand Auditorium	\$900	\$1400	\$1800
Auditorium	\$550	\$800	\$1000
Rainbow Room	\$400	\$600	\$850
Blue Room	\$350	\$550	\$800
Entertainment Lounge	POA	POA	POA
Ribeye Kitchen***	\$400	N/A	N/A
Vista Lounge	\$300	\$350	\$450

C.ex Coffs Terms and Conditions apply for all bookings.

***Please refer to our Celebrations at Ribeye Rooftop Bar Kit for venue specific inclusions and rates.

Step 1 – Help! How Should My Venue Space Be Set Up?



Are you Located Out of Town?
TOUR our Venue Spaces Virtually
by clicking [HERE](#)



This Takes the Cake!

Have you found the cake of your dreams?
C.ex Coffs allows cakes prepared in a commercial kitchen to be provided, however we have a few small rules which your Event Coordinator can help you with.



Private Bar

If your event has 50 guests or more, enjoy your own private bar at no additional cost!

Step 2 – Choose Your Menu

Set menus

Please choose 2 items from each course for an alternate serve

Classic Set Menu

3 course – \$68.00 per person

2 course – \$58.00 per person

Served with freshly baked bread rolls

Entrees

- Vegetarian arancini balls with roasted capsicum aioli V
- Chicken satay skewers with peanut sauce
- Thai vegetable spring rolls with a sweet chilli and ginger dipping sauce VG, DF
- Herb and garlic marinated lamb skewers with onion jam GF, DF
- Cauliflower pakora with riata V

Mains

- Lamb shank with rosemary and red wine jus, truffle scented mash and steamed greens GF
- Pan-seared chicken breast stuffed with brie and served on pumpkin mash with steamed greens and hollandaise sauce GF
- Sweet corn fritters, rocket salad and tomato relish V
- Vegan Buddha bowl with spiced rice, chickpeas, lentils, avocado and salsa VG
- Chargrilled vegetable stack with a rocket salad and balsamic glaze VG
- Chicken breast mini roast filled with honey and macadamia nuts with truffle scented mash and seasonal greens
- Roast pork with roasted vegetables, seasonal greens, gravy and apple sauce *GF on request
- Roast beef with roasted vegetables, seasonal greens and gravy *GF on request
- Roast lamb with parsley and thyme seasoning with roasted vegetables, seasonal greens and gravy *GF on request

Desserts

Served with freshly brewed coffee and assorted teas

- Pavlova served with freshly whipped cream and seasonal fruit *GF, DF available on request
- Chocolate mud cake served with fresh cream and berries
- Berry, mango or passionfruit cheesecake served with fresh seasonal fruit

Premium Set Menu

3 course – \$72.00 per person

2 course – \$62.00 per person

Served with freshly baked bread rolls

Entrees

- Wild mushroom tart with rocket V
- Peking duck spring rolls with hoisin sauce
- Vietnamese rice paper rolls with nam jim *V and VG option available
- Vietnamese beef salad with nam jim dressing GF, DF

Mains

- 250g sirloin served medium with garlic and herb roasted chats, steamed greens and red wine jus GF, DF
- Saffron infused supreme of chicken, sweet potato mash, seasonal greens and champagne cream
- Seared Tasmanian salmon with seasonal greens, risotto, baby spinach and hollandaise GF
- Slow-roasted 250g lamb rump served with potato rosti and red wine jus GF
- Sweet corn fritters, roasted vegetable stack and hollandaise V
- Roasted brassicas with honeyed halloumi and lentils V
- Vegan bolognese with eggplant, carrot, onion, celery, walnuts and mushrooms blended with San Marzano tomatoes, topped with vegan cheese VG

Desserts

Served with freshly brewed coffee and assorted teas

- Chocolate mousse pillar
- Individual strawberry cheesecake
- Raspberry and white chocolate cheesecake
- Tiramisu

GF = Gluten free

DF = Dairy free

V = Vegetarian

VG = Vegan

Step 2 – Choose Your Menu

Set menus

Please choose 2 items from each course for an alternate serve

Deluxe Set Menu

3 course – \$82.00 per person

2 course – \$72.00 per person

Served with freshly baked bread rolls

Entrees

- Tasmanian smoked salmon with fried baby capers, micro herb salad and crème fraîche *GF*
- King prawn, watercress, mango and pomegranate salad *GF, DF*
- Chicken, avocado and vine ripened tomato stack with pesto oil and aioli *GF*
- Caprese stack, tomato, bocconcini and basil salad *GF, V*
- Confit duck Maryland à l'Orange with a micro herb salad *GF, DF*
- Wild mushroom tart with rocket *V*

Mains

- Garlic prawn stuffed chicken breast served with a truffle mash and seasonal greens *GF*
- Crispy skinned Tasmania salmon with truffle mash, seasonal greens and choron sauce *GF*
- Charred 200gm prime eye fillet served medium with truffle mash, Dutch carrots, confit cherry tomato and rich port jus *GF, DF*
- Penne tossed in beurre noisette with carrot and zucchini ribbons, sundried tomatoes, fresh herbs and finished with Persian feta *V*
- Double brie-filled cutlet of pork loin, roasted root vegetables, wilted baby spinach and red wine jus *GF*
- Herb roasted rack of lamb with truffle mash, broccolini, confit cherry tomatoes and red wine jus *GF*

Desserts

Served with freshly brewed coffee and assorted teas

- Vanilla bean panacotta *GF*
- Green tea mascarpone mousse, vanilla cheesecake and yuzu cream
- New York baked cheesecake
- Tiramisu Teardrop
- Vegan mudcake *VG*

Kids Meals (4-12 years)

2 course – \$19.00 per child

Mains

- Spaghetti bolognaise
- House made tempura fish fillet with fries and salad or vegetables
- Kids roast with baked vegetables **GF available on request*
- Chips and gravy
- Kids chicken schnitzel with mash and vegetables or fries and salad
- Vegetable lasagna *V*

Desserts

- Kids ice cream with topping (chocolate, strawberry or caramel)



Tips and Tricks!

Little Humans get hungry so how about serving the children's mains with the adult's entree, and dessert with mains? Happy humans all round!

Step 2 – Choose Your Menu

Buffet menus

Classic Buffet

Adults – \$56.00 per person

Kids – \$19.00 per child (4 – 12 years)

Served with freshly baked bread rolls on arrival and a tea and coffee station with dessert

Hot selection

Choose 4 of the following:

- Roast beef *GF, DF*
- Roasted chicken quarters *GF*
- Thai green chicken curry *GF*
- Butter chicken *GF*
- Beef lasagna
- Honey soy vegetable noodle stir fry *V*
- Vegetable lasagna *V*
- Vegetarian frittata *V*

Sides

Choose 4 of the following:

- Tossed green salad *GF, DF*
- Coleslaw *GF, DF*
- Pasta salad *GF, DF*
- Rosemary and sea salt roasted potatoes *GF, DF*
- Roasted honey pumpkin *GF*
- Medley of vegetables *GF*
- Steamed rice *GF*
- Roasted Carrots

Desserts

Served with seasonal fruit and freshly whipped cream

Choose 2 of the following:

- Pavlova *GF, DF*
- Chocolate mud cake
- Berry, mango or passionfruit cheesecake

Roast Buffet

Adults – \$42.00 per person

Kids – \$19.00 per child (4 – 12 years)

Served with freshly baked bread rolls on arrival and a tea and coffee station with dessert

Hot selection

Choose 2 of the following:

- Roast chicken
- Roast pork *GF, DF*
- Roast beef *GF, DF*

Sides

- Roast pumpkin *GF*
- Roast potato *GF, DF*
- Medley of vegetables *GF*
- Gravy **GF available*

Desserts

Served with seasonal fruit and freshly whipped cream

Choose 2 of the following:

- Pavlova *GF, DF*
- Chocolate mud cake
- Berry, mango or passionfruit cheesecake

Step 2 – Choose Your Menu

Platters

All hot platters served with a variety of dipping sauces

Sandwiches, Wraps & Rolls

1 Sandwich \$8.00 per person

1/2 Wrap \$8.00 per person

1 Bread roll \$9.00 per person

Served with a variety of the following fillings:

- Roast lamb with cheese and mint jelly
- Roast beef with pickles, tomato, avocado and mixed lettuce
- Ham, cheese and tomato
- Chicken, avocado and cheese
- Bacon, lettuce and tomato
- Chicken with salad and mayonnaise
- Egg and lettuce
- Tomato, cheese, spinach and avocado
- Salad sandwich with avocado

**GF wraps available on request*

Premium Platter

\$90.00 per platter

Each platter serves 10 people (3 pieces per person)

Platters are served with a variety of dipping sauces

Choose 3 items per platter:

- 10 x Chicken and chive sausage rolls
- 10 x Chicken tenderloin satay skewers
- 10 x Tempura prawns
- 10 x Peking duck spring rolls
- 10 x Spinach and feta rolls V
- 10 x Deep fried pork and vegetable gyoza
- 10 x Chicken breast pieces wrapped in bacon, shallow fried
- 10 x Lamb loin skewers marinated in rosemary and garlic sesame
- 10 x Smokey BBQ glazed pork riblets

Classic Platter

\$68.00 per platter

Each platter serves 10 people (3 pieces per person)

Choose 3 items per platter:

- 10 x Tempura fish bites
- 10 x Crumbed chicken tenderloins
- 10 x Vegetarian spring rolls V
- 10 x Spinach and gruyere puffs V
- 10 x Mini gourmet quiches *V option available
- 10 x Mini sausage rolls
- 10 x Party pies

Fruit Platter

\$74.00 per platter

Each platter serves 10 people

- Variety of freshly cut seasonal fruit

Step 2 – Choose Your Menu

Platters

Cheese Platter

\$190.00 per platter

Each platter serves 10 people

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

Crudités Platter

\$84.00 per platter

Each platter serves 10 people

- A selection of carrot sticks, celery sticks, cucumber pieces, cherry tomatoes, bread sticks and dips.

Antipasto Platter

\$179.00 per platter

Each platter serves 10 people

- A selection of smoked salmon, prosciutto, salami, olives, marinated and chargrilled vegetables, melon, grapes, crackers, bread sticks and a selection of dips.

Dessert Platter

\$120.00 per platter

Each platter serves 10 people

3 pieces per person

- Selection of petit fours*

*subject to availability

Slider Platter

\$168.00 per platter

Each platter serves 10 people (3 pieces per person)

- 10 x Pulled pork with crunchy slaw sliders
- 10 x Lightly spiced vegetable pattie with yoghurt sliders V
- 10 x Cheeseburger with tomato relish sliders

*Maximum of 10 platters



Dietary Requirements

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

Step 2 – Choose Your Menu

Gourmet canapes

Canapes

Classic

\$26.00pp

Suitable for a 1-hour event. Please select 4 classic options.

Premium

\$47.00pp

Suitable for a 2-hour event. Please select 4 classic and 3 premium options.

Deluxe

\$68.00pp

Suitable for a 3-hour event. Please select 5 classic and 5 premium options.

Premium Selection

- Mini filet mignons – filet beef wrapped in bacon with bearnaise sauce
- Smoked trout with creamed horseradish on croutons
- Smoked salmon pikelet with crème fraîche, dill and caviar
- Vietnamese rice paper rolls – duck, Asian greens, coriander, bean shoots and carrot with a soy, lemongrass and lime dipping sauce
- Marinated beef skewers
- Lamb koftas with raita
- Chargrilled pork belly bites
- Lamb skewers
- Stuffed pumpkin flowers
- Tempura king prawns with a chilli lime and soy dipping sauce

Classic Selection

- Melon and blue cheese n croute
- Mixed sushi with pickled ginger, wasabi and soy
- Rare roast beef and sun-dried tomato on Turkish bread
- Sweet chilli chicken skewers
- Duck and plum spring rolls
- Arancini balls
- Chicken tenderloin satay skewers with a peanut dipping sauce
- Deef fried pork and vegetable gyoza
- Mini gourmet quiches

Noodle Boxes

\$16.00pp

Minimum 15 people

Served in noodle boxes

Choose from the following:

- Fish and chips
- Thai beef curry with rice
- Butter chicken with rice **GF**
- Vegetable honey soy noodle stir fry **V**
- Thai green chicken curry **GF**

Step 2 – Choose Your Menu

Dining outlets

You want to celebrate however a private venue space is a little too formal? We get it! We would love for you to explore C.ex Coffs on-site Dining Outlets. Your Sales and Event Coordinator would be delighted to arrange a group booking on your behalf, with guests paying for their own meals or added to an account.



Papaveros

Located on the ground floor at C.ex Coffs, Papaveros boasts an Italian style setting offering delicious pizzas, pasta, authentic Italian entrees and mains plus a selection of delicious desserts.

The Brasserie

Influenced largely by modern Australian cuisine, The Brasserie at C.ex Coffs serves up simple, wholesome and delicious dishes using only the freshest produce.



PLANK

PLANK is located on the western deck, serving delicious cakes and sweets as well as tasty sandwiches and daily lunch specials seven days a week. Offering light snacks and tasty grab and go items for a quick bite to eat.

Ribeye Rooftop Bar and Kitchen

Ribeye Rooftop Bar & Kitchen is fully licensed, offering both a premium dining experience with the Ribeye Kitchen and a more casual setting with Ribeye Rooftop Bar that offers a selection of tapas and share plates.



Step 3 – Choose Your Beverages

1. Bar Tab

Choose the type of beverages you would like served, for how long and to a set budget.

2. Beverage Packages

The ideal way to control the cost of beverages at your event with tiered packages to suit your requirements.

3. Cash Sales

Guests are able to purchase their own beverages by cash, or card!

Beverage packages

Minimum 50 people.

Beverage packages

2 hours – \$50.00 per person

3 hours – \$55.00 per person

4 hours – \$60.00 per person

5 hours – \$65.00 per person

Assorted softdrinks and orange juice included

White Wine

Choose 2 from the following:

- Beach Hut Chardonnay, SA
- Chain of Fire Semillon Sauvignon Blanc, NSW
- Angas Angus Premium Moscato, SA
- Redbank Pinot Grigio, VIC
- Pikorua Sauvignon Blanc, Marlborough NZ

Red Wine

Choose 2 from the following:

- Woodbrook Farm Shiraz, NSW
- Chain of Fire Merlot, NSW
- Woodbrook Farm Cabernet, SA
- Ha Ha Marlborough Pinot Noir, NZ
- Earthworks Shiraz, SA

Sparkling

- Craigmoor Sparkling, South Eastern Australia

Draught Beer

Choose 4 from the following:

- Great Northern Supercrisp
- Carlton Dry
- Balter XPA
- Stone and Wood Pacific Ale
- Tooheys New
- Tooheys Old
- XXXX Gold
- Hahn Super Dry
- Carlton Draught
- VB
- Hahn Premium Light

Bottled Beer

Choose 3 from the following:

- Great Norther, Super Crisp
- Carlton Dry
- XXXX Gold
- Tooheys New
- Tooheys Old
- Hahn Super Dry
- James Squire 150 Lashes
- Hahn Premium Light



Cocktail Hour!

Are you thinking a Celebration isn't really a celebration without a few cheeky cocktails? You are right! Your Event Coordinator is able to assist with customising a Beverage Package to suit your requirements.



Ask your Event Coordinator about our non-alcoholic options! We have a range of beer and mocktails available; zero alcohol and zero headaches the next day!

Step 4 – select your AV Requirements, Equipment and Additional Extras



Equipment & Audio Visual

The following items are complimentary and included in your room hire:

- Whiteboard and Markers
- Portable Projector Screen
- Lectern
- Microphone (1)
- WiFi
- Audio
- Clicker



Entertainment

Our on-site Entertainment Manager, Marshal Duff, would be delighted to assist with entertainment bound to get the party started.



External Suppliers

C.ex Coffs is proud to work with a team of dedicated suppliers, both locally and nationally. From theming to florists and photographers to cake makers; we have a number of suppliers waiting to create the celebration of your dreams.



Other Equipment Available

- Cable High Speed Wireless Internet (POA)
- Laptop \$50.00
- Additional Microphone \$80.00
- Data Projector \$170.00
- Portable Dance Floor \$300

If you require additional equipment or an audio visual technician for your event, we work closely with reputable suppliers and can source a quote on your behalf or arrange contact with suppliers direct.



Styling

C.ex Coffs has a range of in house centerpieces available to hire. Alternatively we can point you in the right direction for amazing theming and decor specialists.



Security

C.ex Coffs has security requirements for particular events. These requirements can be discussed with your Sales and Events Coordinator.



Paperwork

The finishing touches make for the perfect event.

Ask your Event Coordinator about the following options:

- Seating Chart
- Table Numbers
- Menus
- Place Cards

Commercial printing can be arranged for a small cost.



Additional Extras

Are you looking to make your celebration extra special? Your Event Coordinator can assist with pricing for everything from Kids Activity Packs to Chair Covers and Chocolate Fountains to Champagne Towers.



Location & Access options



C.ex Coffs

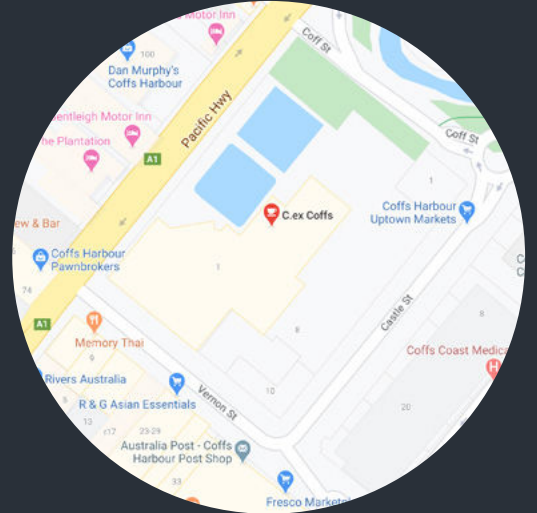
C.ex Coffs is conveniently located in the centre of the Coffs Harbour CBD with easy access to Coffs Harbour Regional Airport and public transport options.

Parking

C.ex Coffs offers the convenience of on-site parking with a multi-storey carpark, accommodating up to 400 cars. The car park is accessed from Castle Street and parking is complimentary. Additionally, the public car park opposite C.ex Coffs provides a surplus of parking options.

Accessibility

Accessible parking, amenities and lift/ramp access are all available.



Contact us

Please contact our Events Team for further information.

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