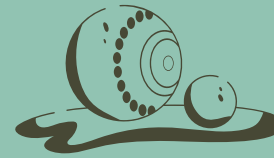




CHRISTMAS CELEBRATIONS AT C.EX COFFS

BAREFOOT BOWLS



Enjoy a wonderful summer afternoon playing barefoot bowls for your Christmas Party, accompanied by refreshing drinks and delicious platters of food. Barefoot bowls is a great way to bring people together and have some fun.

\$10pp Includes:

- Greens hire (2hrs)
- Bowls hire
- Tuition on arrival if requested

Catering Options:

- See platter options on pg. 7
- Book a table in one of our many dining venues in the club, see pg. 4 for further information.

Additional Info:

- We have two bowling greens, both with seven rinks on each. We recommend each rink has a team of four, however when playing casually, teams can have up to six.
- Kids are more than welcome to play! Speak with your Event Coordinator about having children's bowls available.

Ribeye Rooftop



Available to hire as a private space for up to 100 guests or you can reserve an area of the Rooftop Bar

BOOK THE SPACE EXCLUSIVELY

Minimum spend of \$4450
(can go towards catering and/or a pre-paid bar tab)

Decorate the space the way you like!

Choose your own entertainment/band
*additional cost

AREA RESERVED

(open to the public)

No minimum spend

Free live entertainment

Available Friday & Saturday
nights

Rules & Regulations

18

18+ venue



Smart casual dress regulations apply. Please click [here](#) for the dress code for Ribeye Rooftop Bar.



We kindly ask for beverages to be consumed in the bar purchased & not taken to other areas of the Club.



Prepayment for catering and beverages 48 hours prior to the event. Final numbers required seven business days prior.



Ribeye Rooftop Menu



Minimum 10 people, and maximum 100

CLASSIC- \$48 PER PERSON

Choose 2 light and 3 substantial options

PREMIUM - \$58 PER PERSON

Choose 4 light and 3 substantial options

LIGHT

FOOD OPTIONS

Rustic cut fries
Sweet potato chips
Whipped goats cheese &
caramelised pear
Jalapeno poppers
Chicken wings
Salt and pepper calamari
Lemongrass beef lollipops

SUBSTANTIAL

FOOD OPTIONS

Beef bulgogi tortilla
Vegetable san choy bow
Chorizo and green pea arancini
Szechuan fried chicken bao bun
Crispy pork bao bun
Prawn and chorizo skewers
Smoked Angel Bay beef sliders

ADD ONS

Ploughmans board - \$45 (serves 4)

*Cured meats, cheese, pickles, dip, charred capsicum,
toasted flat bread*

Chocolate dipped strawberries - \$10

with Baileys anglaise

Churros - \$10

with chilli chocolate sauce

Hazelnut empanadas - \$10

*coated in cinnamon sugar with a salted caramel dipping
sauce*

NOT WHAT YOU HAD IN MIND? SPEAK TO YOUR EVENT COORDINATOR FOR MORE OPTIONS

DINING OPTIONS



Papaveros

Papaveros boasts an Italian style setting offering delicious pizzas, pastas, authentic Italian entrees and mains plus a selection of delicious desserts prepared by our Italian trained chefs.

It has a lovely outside terrace, which gives the ability to have a long family style table with the freedom for guests to stand & mingle.

Can accommodate bookings up to 20pax.

Ribeye Kitchen

For an exceptional coastal dining experience, enjoy an elegant atmosphere, expertly crafted dishes and a fine selection of drinks, including locally sourced ingredients and premium steaks. Ribeye Kitchen promises a memorable meal in a refined setting.

18+ only venue, dress code applies, click [here](#) for more info!

Can accommodate bookings up to 15pax.

Brasserie

Influenced largely by modern Australian cuisine and with a few Asian inspired dishes.

The Brasserie is the perfect spot for a more casual setting.

Can accommodate bookings up to 30pax.

Please click [here](#) for menus and more information on each dining outlet, or contact your Event Coordinator.

PRIVATE ROOMS



Look for a private room? We have a range of options to meet your needs, with spaces that can accommodate up to 1000 guests depending on your preferred set up style. Our talented chefs can handle all your catering requirements, from platters and canapes to sit-down meals and buffets.

Our private event rooms are the perfect canvas for your festive celebration! Imagine capturing memories with a fun photo booth, belting out your favourite tunes with a karaoke machine, or dancing the night away on a vibrant dance floor. Our Event Coordinators are here to help you customize every detail and add those extra touches that will make your event truly spectacular.

[Click here](#) to explore our celebrations package, where you'll find detailed information on our rooms, pricing, capacities, and alternative menu options.

****Please note - there is a minimum spend required for alternate drop and buffet style events***



Includes a tea & coffee station, Christmas themed decorations & Bon Bons

*2-Course
alternate drop Menu*

\$59 *Per head*

MAINS

Choose 2 options to be served alternatively

Roast Turkey served with baked vegetables, cranberry sauce & gravy

~

Baked Ham with honey glaze served baked vegetables

~

Roast Lamb served with baked vegetables Yorkshire pudding and lashings of gravy

~

Chicken breast mini roast filled with honey and macadamia nuts with truffle scented mash and seasonal greens

DESSERT

Choose 2 options to be served alternatively

Pavlova
Christmas pudding
Chocolate Mousse
Lemon meringue tart

Buffet Menu

\$54 *Per head*

HOT SELECTION

Choose 2 options

Roast Turkey
Baked Ham with honey glaze
Roast Lamb
Roast Chicken
Roast Pork

SIDES

Choose 4 options

Tossed green salad
Coleslaw
Pasta salad
Medley of vegetables
Roasted honey pumpkin
Rosemary and sea salt potatoes
Roasted carrots
Yorkshire puddings
Cauliflower bake

DESSERT

Choose 2 options

Pavlova
Christmas Pudding
Passionfruit cheesecake
Mud cake
Fruit salad

Speak with your Event Coordinator about including a seafood buffet to start! * POA

Platters

CLASSIC **\$72** Per Platter PLATTER

(30 Pieces per platter)
Choose 3 options from the below

- Tempura Fish bites
- Vegetarian spring rolls V
- Spinach and gruyere puffs V
- Mini gourmet quiches *V option avail.
- Mini sausage rolls
- Party pies

PREMIUM **\$95** Per Platter PLATTER

(30 Pieces per platter)
Choose 3 options from the below

- Tempura prawns
- Spinach and feta rolls V
- Peking duck spring rolls
- Deep fried pork and vegetable gyoza
- Chicken breast pieces wrapped in bacon
- Lamb loin skewers
- Smokey BBQ glazed pork riblets

FRUIT **\$78** Per Platter PLATTER

Each platter serves 10 people

- Variety of freshly cut seasonal fruit

SLIDER **\$176** Per Platter PLATTER

(30 sliders per platter)

- 10 x pulled pork with crunchy slaw
- 10 x lightly spiced vegetable pattie with yoghurt V
- 10 x cheeseburger with tomato relish

ANTIPASTO **\$188** Per Platter PLATTER

Each platter serves 10 people

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

CRUDITES **\$88** Per Platter PLATTER

Each platter serves 10 people

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

DESSERT **\$126** Per Platter PLATTER

(30 pieces per platter)

- A selection of petite fours*

*subject to availability

CHEESE **\$199** Per Platter 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

Gourmet Canapes

CLASSIC \$29 Per Person

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

PREMIUM \$49 Per Person

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

DELUXE \$71 Per Person

Suitable for a 3-hour event. Please select 4 classic options and 5 premium options

CLASSIC Selection

- Melon and blue cheese encroute
- Mixed sushi with pickled ginger, wasabi and soy
- Rare roast beef and sun-dried tomato on Turkish bread
- Sweet chilli chicken skewers
- Arancini balls
- Chicken tenderloin satay skewers
- Mini gourmet quiches

PREMIUM Selection

- Mini filet mignons – filet beef wrapped in bacon with béarnaise sauce
- Smoked trout with creamed horseradish on croutons
- Smoked salmon pikelet with crème fraiche, dill and caviar
- Vietnamese rice paper rolls – roasted duck, Asian greens, coriander, bean shoots & carrot with a soy, lemongrass & 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

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.

We're confident you'll have an amazing time celebrating the holiday season at C.ex Coffs. Contact our friendly events team to book your Christmas party and make it truly special!

Contact us

Please contact our Events Team for availability
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Coffs Harbour NSW 2450

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