



Celebrations at Baske Rooftop Bar

C.ex Coffs



The Good Vibes Guide

Minimum spend \$4,885.00
For Private Venue



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



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



Prepayment for catering and beverages at least one week prior to the event. Final numbers are required 10 business days prior. A surcharge may apply for dietary requirements.



18+ venue

Shhh...

Friday & Saturday Evenings

Entertainment finishes by 11pm
with bar closing at 11:30pm

What's Cooking

Minimum 10 people | Maximum 90

CLASSIC - \$54.00 PER PERSON

Choose 2 light and 3 substantial options

CHEFS SELECTION

Let our chefs do the selecting for you!

PREMIUM - \$64.00 PER PERSON

Choose 4 light and 3 substantial options

LIGHT

Zucchini & chickpea pakoras (1pp)

with yoghurt raita (V) (GF)

Sweet potato fries (serves 5)

served with lemon & chive sour cream
(VG optional)

Whipped goats cheese & caramelised pear (1pp)

served en croute (V)

Jalapeno poppers (1pp)

filled with tomato risotto (V)

Crispy chicken wings (2pp)

with a choice of dipping sauce - Korean, honey soy or buffalo (DF)

Salt & pepper calamari (2pp)

with house made soy & lime dipping sauce & lemon (DF)

Lemongrass beef lollipops (1pp)

sliced sirloin steak wrapped around a lemongrass stalk, flavoured with ginger, citrus & a sweet soy glaze (DF)

SUBSTANTIAL

Beef bulgogi tortilla (1pp)

slow-cooked Korean beef bulgogi with Kimchi mayonnaise & cos lettuce served with warm soft tortilla (DF)

Mushroom, spinach & brie arancini (1pp)

with arrabiata sauce (V)

Szechuan fried chicken bao bun (1pp)

with pickled cucumber, mixed salad & sriracha mayo (DF)

Fresh smoked salmon bruschetta (1pp)

served on a house made cheddar bay biscuit

Crispy pork bao bun (1pp)

with pickled Asian slaw & sweet chilli sauce (DF)

Prawn & chorizo skewers (1pp)

with chimichurri sauce (GF) (DF)

Smoked Angel Bay beef sliders (1pp)

served with cos lettuce, cheese & Cajun spiced BBQ sauce

Dietary Requirements

(GF) = Gluten Free (V) = Vegetarian (DF) = Dairy Free (VG) = Vegan

Baske Private Events uses a seasonal menu and items may vary prior to your event.
All items may contain traces of eggs, nuts or gluten as these products are used in our kitchen.
Please advise your Event Coordinator of any dietary requirements.



A Little Something Extra

Ploughman's board (serves 4-6) \$50.00

Cured meats, cheese, pickles, dip, charred capsicum, toasted flat bread (GF optional)

Chocolate dipped strawberries \$12.00

with Baileys anglaise

Churros (6) \$12.00

with chilli chocolate sauce

Selection of petit fours (3) V \$12.00





The Cherry on Top

Add to your celebration with an afternoon of bowls or lawn games on our expansive North Lawn.



BAREFOOT BOWLS

\$10.00 per person
Bowls hire, green fees & tuition



LIVE ENTERTAINMENT

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

