

A collection of christening items arranged on a white wooden surface. On the left are two white leather shoes with gold polka dots and floral cutouts. In the center is a lit white candle in a silver holder. To the right is a wide white ribbon. Below the candle are several pieces of jewelry: a small gold flower charm, a silver flower charm, a silver oval charm with a clear stone, a silver oval charm with a pearl, and a silver oval charm with a pearl.

CHRISTENING PACKAGES

*Celebrate your child's joyous
milestone with an event fit
for a prince or princess....*

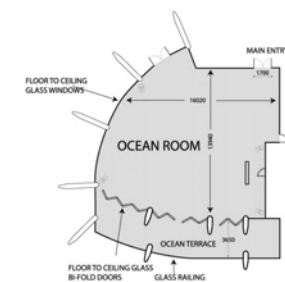
WOLLONGONG'S ONLY PREMIER BEACHFRONT EVENTS VENUE



KEY FEATURES

At City Beach there's no compromise between city sophistication and beach chic, you experience both. With a unique blend of award-winning service, luxurious state-of-the-art facilities and enchanting oceanfront views, it's easy to see why City Beach is one of Australia's most awarded reception venues.

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- State of the art audio visual equipment
 - Multi award winning catering - NSW Regional Function Centre Caterer of the Year (Restaurant & Caterers Association)
 - Incredible uninterrupted views of the Pacific Ocean on private balconies
 - Dedicated & experienced event management team
 - Rooms boast high ceilings, are flooded with natural light and have ocean views
 - Fibre optic ceiling
 - Modern & chic decor
 - Pillarless ballroom with catering capacity for 500 guests
 - Professional five-star service and food quality
 - Celebrate your child's joyous milestone with an event fit for a prince or princess
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OCEAN ROOM

- New and locally sourced menu prepared by Executive Chef Paul Hamilton.
- Full AV support is available including lighting, audio and staging.
- Dramatic floor-to-ceiling windows and outdoor balcony, overlooking Wollongong's City Beach.
- Private terrace with ocean views
- Pillarless design
- Fibre optic star light ceiling
- Complimentary Wi-Fi throughout venue.
- 195m² in area and 5.5m in height.
- Children's Entertainer

Style

Capacity

Banquet Style

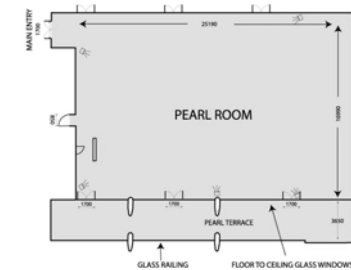
130

Banquet Style with dancefloor

110

Cocktail Style

150



PEARL ROOM

- New and locally sourced menu prepared by Executive Chef Paul Hamilton.
- Full AV support is available including lighting, audio and staging.
- Dramatic floor-to-ceiling windows and outdoor balcony, overlooking Wollongong's City Beach.
- Private terrace with ocean views
- Pillarless design
- Fibre optic star light ceiling
- Complimentary Wi-Fi throughout venue.
- 365m² in area and 4.4m in height.
- Children's Entertainer

Style

Capacity

Banquet Style	330
Banquet Style with dancefloor	300
Cocktail Style	420

MORNING/ AFTERNOON TEA MENU

\$15 per person | Minimum of 20 Guests

Your choice of two of the following items accompanied with espresso coffee & assortment of teas

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- | | |
|---|---|
| • Ham & Cheddar melts | • Lamb and rosemary feta pie |
| • Fresh fruit V GF DF | • Lemon meringue tarts V |
| • Assorted pastries V | • Assorted macaroons V GF DF |
| • Croissant's with jam and cream V | • Fruit tarts with passionfruit glaze V |
| • Fruit or savoury muffins V | • Fresh fruit skewers V GF DF |
| • Quiche Lorraine | • Bliss balls V GF DF |
| • Scones with jam and cream V | • Granola and natural yoghurt jar V |
| • Cheese kransky sausage rolls | • Raspberry and mango friands V GF |
| • Finger sandwiches with smoked salmon
and dill crème cheese | • Spinach, Orange & Beetroot Juice Shots V GF DF |
| | • Hummus and crudities V GF DF |
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All menu items are subject to seasonality and availability

GF Gluten Free V Vegetarian DF Dairy Free



*Room hire charges may apply
†Surcharge applies for Sunday's
& Public Holidays



LUNCH PACKAGES

LIGHT LUNCH

\$35 per person | Minimum of 20 Guests

- Assorted gourmet rolls and wraps
- Marinated chicken skewers
- Rocket, pear and pecorino salad
- Caesar salad
- Fresh seasonal fruit

BBQ LUNCHEON

\$55 per person | Minimum of 20 Guests

- Gourmet sausages
- Rosemary and lamb cutlets
- Minute steaks
- Marinated chicken skewers
- Braised onions
- Jacket potato with sour crème
- Sour dough bread rolls
- Slaw
- Caesar salad
- Greek salad
- Beetroot and condiments
- Fresh seasonal fruit
- Lemon meringue

CITY BEACH BUFFET

\$65 per person | Minimum of 20 Guests

- Sour dough bread rolls
- Assorted cold cut meats
- Mixed leaf salad
- Greek salad
- Garlic and rosemary potatoes
- Seasonal vegetable panache
- Scented lemon and rosemary chicken
- Carved beef tenderloin with mustard crust and pan juices
- Broccoli and pine nut tossed rag pasta with rose sauce and pecorino
- Seared salmon fillet
- Condiments, pickles and beetroot
- House made cheese cake
- Fresh seasonal fruit



“Thank you for the excellent & professional service from the team at City Beach.
The venue is beautiful and we would definitely host another function at City Beach!”

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PLATED MENU

2 Course Menu	\$65 per person
3 Course Menu	\$75 per person
Minimum	20 Guests

ENTREES

- Goats cheese panna cotta, caramelised pear confit with a watercress salad and parmesan wafer V GF
- BBQ prawn salad with City Beach dressing GF DF
- Rare roasted tuna with soba noodle salad and teriyaki, wasabi and yuzu dressing
- Beef and caramelised onion ravioli with wild mushroom crème tossed sauce
- Prawn and tomato risotto GF
- Tibetan 11 spice chicken with chickpea salad and coriander yogurt GF
- Roasted pumpkin and goats curd tart with balsamic glaze V
- Asparagus tossed with shallots and lemon butter sauce on potato gnocchi gratin V
- Blue swimmer crab ravioli with rose bisque
- Crispy pork belly with papaya salad and Asian sauce GF DF

SIDES Your choice of two salads per table to accompany main meals

- Cherry tomato, olive, feta and mixed leaf salad V GF
- Pear, blue cheese & rocket salad V GF
- Garden leaf salad V GF DF
- Rocket, pecorino and pine nut salad V GF
- Roasted beetroot, honeyed pumpkin, pine nut and rocket salad V GF DF

MAINS

- Pork cutlet with peppered tomatoes, broccolini and hoi sin glaze **DF**
 - Barramundi fillet with mash, zucchini ribbons and lemon beurre blanc **GF**
 - Lamb rump with minted pea puree, pearl onion jus and olive oil whipped potatoes **GF**
 - Pan roasted chicken supreme on thyme & pumpkin mash with broccolini & mushroom jus **GF DF**
 - Spinach, ricotta and asparagus pine nut strudel with currant glaze **V**
 - Seared salmon with saffron and red pepper sauce, roasted kumara and sauté spinach **GF DF**
 - Beef tenderloin and root vegetables with madeira jus **GF DF**
 - Corn fed roasted chicken breast with caramelised root vegetables, red cabbage & thyme jus **GF DF**
 - Lamb loin with smoked eggplant puree, heirloom carrot, broccolini & onion marmalade jus **GF DF**
 - Potato gnocchi with vegetable ragout and parmesan **V**
 - Seared salmon fillet with Moroccan crust and Mediterranean cous cous **DF**
 - Crispy duck breast, bok choy, crispy vermicelli and Peking sauce **GF DF**
 - Slow tender beef cheek with Paris mash, mixed beans, Dutch carrot and bordelaise sauce **GF**
 - Snapper fillet with fennel, onion, braised potatoes and saffron aioli **GF**
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DESSERTS

- Chocolate fondant with milk ice cream and chocolate shavings
- Wild mixed berry and honeycomb ice cream parfait with peppermint toffee bark **GF**
- Orange cake with orange blossom syrup and mascarpone **GF**
- Steamed fig pudding with lemon grass and butterscotch sauce and honeycomb glaze
- Chocolate brownie terrine with blood orange sorbet and chocolate sauce
- Passionfruit panna cotta, strawberry coulis and raspberry dust meringue **GF**
- Ashgrove cloth aged cheddar with fig paste, fig and apricot bread
- Trio of sorbet **GF**

All menu items are subject to seasonality and availability

GF Gluten Free **V** Vegetarian **DF** Dairy Free

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BUFFET DINNER MENU

BBQ DINNER

\$55 per person | Minimum of 20 Guests

- Gourmet sausages
- Rosemary and lamb cutlets
- Minute steaks
- Marinated chicken skewers
- Braised onions
- Jacket potato with sour crème
- Sour dough bread rolls
- Slaw
- Caesar salad
- Greek salad
- Beetroot and condiments
- Fresh seasonal fruit
- Lemon meringue

CITY BEACH BUFFET DINNER

\$75 per person | Minimum of 20 Guests

- Sour dough bread rolls
- Assorted cold cut meats
- Mixed leaf salad
- Greek salad
- Garlic and rosemary potatoes
- Seasonal vegetable panache
- Scented lemon and rosemary chicken
- Carved beef tenderloin with mustard crust and pan juices
- Broccoli and pine nut tossed rag pasta with rose sauce and pecorino
- Seared salmon fillet
- Condiments, pickles and beetroot
- House made cheese cake
- Orange and almond blossom cake with mascarpone

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8 Canape Selection \$65 per person
 8 Canape + 2 Substantial \$75 per person
 8 Canape + 4 Substantial \$80 per person

2 Dessert Canapes \$10 per person
 3 Dessert Canapes \$15 per person
 Minimum of 20 Guests



COLD CANAPES

- Poached king prawns with rose sauce and pink sea salt GF DF
- Thai beef salad tartlets
- Tartar tuna en croute DF
- San choy bau GF DF
- Freshly shucked natural Sydney rock oysters GF DF
- Freshly shucked pacific oysters with soy and ginger salsa GF DF
- Smoked salmon with sweet cucumber on sesame rye DF
- Assorted handmade nori sushi rolls GF

- Rolled shallot omelette with salmon pearls GF
- Beetroot and feta mousse, pine nuts and olive shortbread crumbs V
- Shrimp, cucumber and dill butter on toasted rye
- House cured salmon and beetroot salad with crème fraiche dressing GF
- Crab and avocado tartlets with bloody mary sauce DF
- King fish sashimi with papaya salad GF DF
- Pork or vegetarian rice paper rolls V GF DF

HOT CANAPES

- Vegetable filo parcel with coriander yogurt V
- Lamb shank baby pies with spiced tomato relish
- Chevre cheese, sweet onion jam and confit tomato tartlet V
- Chargrilled prawns with rouille and lemon salsa DF
- Peking duck pancakes with shallot, cucumber and hoisin DF
- Salt and pepper dusted calamari with aioli GF
- Corn and crab cakes with nam jim DF
- Tempura prawns with Asian dipping sauces DF
- Pancetta thyme and chicken tarts DF

- Mini leek and potato tart with goats cheese glaze V
- Lamb and chicken mini meatballs GF
- Bread stuffed mushrooms with brie and pine nuts V
- Vegetable pakoras with minted yogurt sauce V
- Tarragon and mustard crab tartlets GF
- Filo parcel with seared honey and ginger duck breast
- Slow roasted prawns with red Thai curry, ginger and chilli GF DF
- Lobster, lemon grass and coconut bisque GF

SUBSTANTIAL CANAPES

- City Beach Fish and Chips, tartar sauce and fresh lemon
- Red chicken curry with Jasmine rice **GF** **DF** Vegetarian option available
- Filo pastry filled with chicken, cinnamon and spice
- Moroccan chicken pie with tomatoes and saffron honey jam
- Butternut and chestnut veloute shots **V**
- Leek and potato tart with goats cheese glaze **V**
- Mushroom frittata **V**
- Tuna croquettes

- Wagyu steak sandwich **DF**
- Chicken pattie sliders
- Scallops in the half shell with goats curd and crispy pancetta **GF**
- Tandoori chicken skewers with cucumber raita **GF**
- Lamb skewers with Nepalese 7 spice
- Pumpkin and feta arancini **V**
- Thai style beef kebabs with mint yogurt **GF**

DESSERT CANAPES

- Lemon meringue tartlets
- Chocolate tartlets with salted caramel
- Fruit tarts with passionfruit glaze
- Assorted fruit macaroons
- Date and walnut crostata
- Swiss chocolate mousse **GF**
- Chocolate mud with pistachio mousse

- Strawberry yogurt mousse with almond sponge
- Assorted mini cones
- Mango panna cotta with pistachio fairy floss **GF**
- Mini eclairs (your choice of vanilla or chocolate)
- Profiteroles (your choice of vanilla or chocolate)
- Cannoli (your choice of vanilla or chocolate)

All menu items are subject to seasonality and availability

GF Gluten Free **V** Vegetarian **DF** Dairy Free

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+Surcharge applies for Sunday's & Public Holidays

A large, elaborate grazing table is the central focus of the image. It is laden with a wide variety of meats, including sliced salami, prosciutto, and other cured meats. There are also several small bowls containing dips and spreads. Fresh vegetables, such as cherry tomatoes, cucumbers, and bell peppers, are scattered throughout the table. Breads and pastries are also visible, along with some small containers of condiments. The table is set on a wooden surface, and the overall presentation is very appetizing and visually appealing.

GRAZING TABLE

Selection of Charcuterie, Pate, Terrines with a selection of
homemade chargrilled vegetables, bread and dips.

Price	\$1300
Caters	Up to 80 people

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GOURMET PLATTERS

We recommend 1 platter per table to graze
or 2 platters per table for substantial.

BREAD AND DIPS

\$40 each | Designed for 10 people

Grilled flat bread, sourdough slices with hummus, beetroot dips, tzatziki and wild olives.

ANTIPASTO PLATTER

\$100 each | Designed for 10 people

Slices of prosciutto, sopressa, Danish salami, chargrilled artichokes, dolmades, feta stuffed bell peppers, marinated egg plant, mixed olives, grilled courgette, marinated mushrooms, fire roasted red peppers, roma tomatoes, hummus and breads.

SEASONAL FRUIT PLATTER

\$60 each | Designed for 10 people

COLD SEAFOOD PLATTER

\$100 each | Designed for 10 people

Freshly shucked oysters and ocean King prawns with Maria rose sauce and lemon. (1 oyster and 2 prawns per person)

HOT SEAFOOD PLATTER

\$100 each | Designed for 10 people

Tempura prawns, salmon balls, oysters Kilpatrick, salt and pepper calamari, scallop in half shell with aioli and crispy capers.

CHEESE SELECTION

\$110 each | Designed for 10 people

Chef's selection of three cheeses from home and abroad with dried fruit, assortment of crackers and breads.

VEGETARIAN ANTIPASTO PLATTER

\$70 each | Designed for 10 people

Chargrilled artichokes, dolmades, feta stuffed bell peppers, marinated eggplant, mixed olives, grilled courgette, marinated mushrooms, fire roasted red peppers, roma tomatoes, hummus and breads.

CITY BEACH TAPAS PLATTER

\$100 each | Designed for 10 people

Salt n pepper calamari, grilled Spanish chorizo, roasted bell peppers with feta, chargrilled marinated octopus, chermoula lamb skewer, roasted haloumi, aioli and crispy fried capers.

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MENU UPGRADES

OYSTER BAR

\$15 per person | Minimum of 20 Guests

Freshly shucked natural Sydney rock oysters served with three dipping sauces and lemon.

Allowance 3 oysters per person

DUMPLING BAR

\$20 per person | Minimum of 20 Guests

Assortment of steamed dumplings served with dipping sauces.

Allowance 5 dumplings per person

Add a dumpling chef | \$150

CHEESE BUFFET

\$20 per person | Minimum of 20 Guests

Chef's selection of three cheese from home and aboard, with dried fruit, assortment of crackers and breads.

DESSERT BUFFET

\$20 per person | Minimum of 20 Guests

A beautiful way to display a range of delightful handmade style dessert treats for your guests to enjoy.



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BEVERAGE PACKAGES

STANDARD PACKAGE



STANDARD BEERS

Tooheys Extra Dry
Hahn Premium Light
Carlton Draught



SPARKLING WINE

Pepperton Cellar Reserve Sparkling NV



WHITE WINE

Pepperton Cellar Reserve Sauvignon Blanc



RED WINE

Pepperton Cellar Reserve Shiraz



CIDER OPTIONS

Pear Cider
Apple Cider



NON-ALCOHOLIC

Soft Drinks & Juices
Espresso Coffee
Selection of Teas

STANDARD PACKAGE

1 hour service	\$22 per person
2 hours service	\$28 per person
3 hours service	\$32 per person
4 hours service	\$35 per person
5 hours service	\$38 per person

BEVERAGE UPGRADES

OPTION 1 UPGRADE

UPGRADED BEERS

James Boag's Premium
Hahn Premium Light
Hahn Super Dry

UPGRADED WINE OPTIONS

(select 1 Red & 1 White from the following)

Beelgara Sparkling NV Brut Cuvee
Peppertons Estate Two Thumbs Sauvignon
Blanc & BTW Chardonnay (or BTW Pinot Grigio)
Peppertons Estate Two Thumbs Shiraz & BTW
Cabernet Merlot (or BTW Pinot Noir)

CIDER OPTIONS

Pear & Apple Cider

NON-ALCOHOLIC

Soft Drinks & Juices
Espresso Coffee
Selection of Teas

OPTION 2 UPGRADE

UPGRADED BEERS

James Boag's Premium
Peroni
Hahn Premium Light

UPGRADED WINE OPTIONS

(select 1 Red & 1 White from the following)

*Focusing on Regionality including wines of single variety
in the popular categories and offering a benchmark in
quality reflective of what their region does best*

Oscar's Folly Pinot Noir (VIC)
Baby Doll Sauvignon Blanc (NZ)
The Source Barossa Shiraz (SA)
Varichon et Clerc Blanc de Blanc (FR)
Bella Mondella Pinot Grigio (IT)
West Cape Howe C2C Chardonnay (WA)
Bleasdale Broadside Cabernet Blend (SA)

CIDER OPTIONS

Pear & Apple Cider

NON-ALCOHOLIC

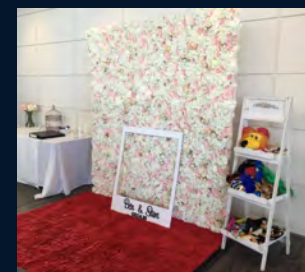
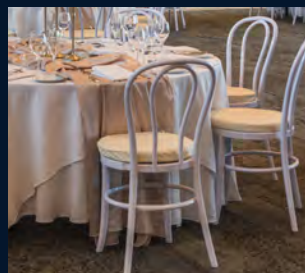
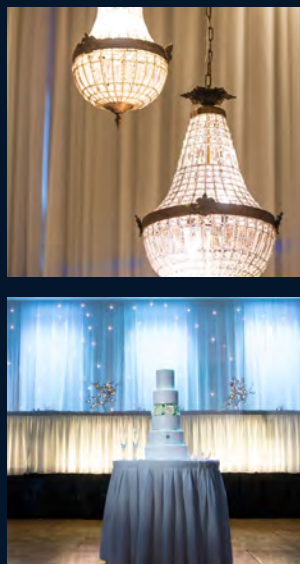
Soft Drinks & Juices
Espresso Coffee
Selection of Teas

OPTION 1 UPGRADE

1 hour service	\$25 per person
2 hours service	\$30 per person
3 hours service	\$34 per person
4 hours service	\$37 per person
5 hours service	\$40 per person

OPTION 2 UPGRADE

1 hour service	\$33 per person
2 hours service	\$39 per person
3 hours service	\$44 per person
4 hours service	\$48 per person
5 hours service	\$56 per person



Upstyle your event

A STUNNING COLLECTION OF CENTREPIECES, CHANDELIERS, CARD BOXES, WELCOME SIGNS, CAKE TABLES, PHOTOBOOTHS & MORE...



WASH YOUR CARES AWAY
AS YOU STEP BAREFOOT
ONTO THE SAND...

HANDY HINTS

INTERNET

City Beach Events provides free wi-fi internet to all delegates and event guests. For access, please see your Event Supervisor on the day of your event.

PARKING

City Beach Events is surrounded by numerous parking bays, and street parking. All parking is managed by Wollongong City Council, and varies between free un-timed parking and free timed parking. Please check street signs when making your parking arrangements. Please see map below for parking options.

CREDIT CARD SURCHARGES

If you are making a payment or settling your account with a credit card, please note that a credit card transaction fee applies. The relevant surcharge is 1.5% for Visa & Mastercard, and 2.5% for American Express. Payments by cash, cheque, eftpos or direct deposit do not attract transaction fees.

DEPOSIT & PAYMENT POLICY

The prices quoted are valid for 14 days from the date the proposal is given. A non-refundable deposit of 15% of anticipated gross revenue of your event, or \$500 – whichever is greater, is required within this period to secure your booking and to guarantee the quoted price & inclusions. We may revise prices based on current rates when confirmation is not received within the aforementioned period. Both items must be returned within seven days of confirmation, to secure your event date & time.

PRICING

All prices quoted are in Australian dollars, and include GST.

EVENT FINAL PAYMENT

Final payment is due 7 days prior to your event. City Beach reserves the right to discontinue event coordination & execution, should an event have an outstanding amount owing. If you have applied for a credit account with City Beach Events and have received approval in writing, payment of your account is required within 7 days after your event.

ACCOMMODATION OPTIONS

City Beach Events is partnered with both The Belmore All-Suite Hotel & Novotel Wollongong to provide an accommodation solution to all guests of City Beach Events. A code can be given by your event coordinator at the time of booking your event for a discounted rate. **Please note, it must be mentioned at time of reservation.**



CONTACT US TODAY

PHONE	02 4228 3188
EMAIL	sales@citybeach.events
ADDRESS	1 Marine Drive, Wollongong NSW 2500
FACEBOOK	facebook.com/citybeachfunctions
WEBSITE	www.citybeach.events