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THE VENUE

From seminars or conferences to professional development days and product launches, City Beach will ensure your business event is a success.

Coordinating every aspect of your event, the venue's dedicated and profesional team allow you to focus on delivering your message and achieving results.

"FABULOUS VENUE,
GREAT FOOD AND
AWESOME VIEWS"





VENUE PERKS

LOCATION

The venue boasts exquisite views of the stunning sands of City Beach and iconic Wollongong Lighthouse, a few minutes' walk from the hustle and bustle of the city centre.

ROOMS

With an abundance of natural light and unrestricted access to your private terrace this really is a sophisticated experience for your guests.

FOOD

From a multi-award winning kitchen, with Executive Chef, Paul Hamilton at the helm, City Beach menus are innovative, flexible and delicious.

TRANSPORT

The venue benefits from free public parking around the venue and accessible bus links.

KEYFEATURES

The venue boasts exquisite views of the stunning sands of City Beach and iconic Wollongong Lighthouse, a few minutes' walk from the hustle and bustle of the city centre. Incorporating modern, classic design whilst retaining its form and function, City Beach is a sleek and sophisticated venue in an inspirational beachfront setting.

Situated 300m from the Win Sports & Entertainment Centres, the venue benefits from local accommodation and public transport options as well as offers ample free parking spaces.

Our two event spaces, both offer a pillar-less, fully open space and can accommodate up to 330 people for a sit-down event and up to 440 people for cocktails with fantastic views of the beach and Wollongong's industrial hub, Port Kembla.

Each room boasts its own private bar and beach terrace with ocean aspect; by day this maximises the natural light in the event space, improving delegate focus and alertness. By night, the venue transforms with customisable external and internal lighting to highlight your brand.

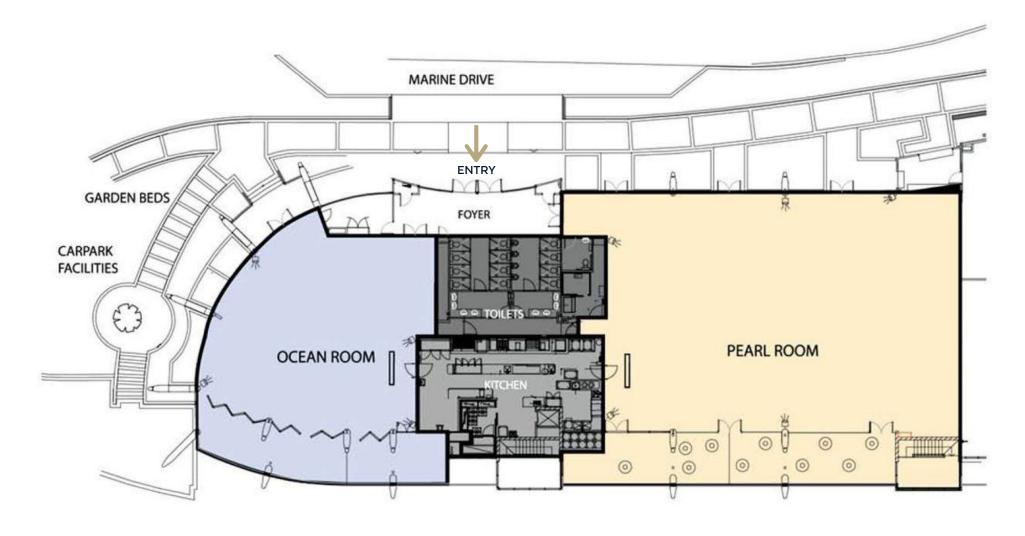
City Beach's professional team continue to deliver impeccable service and outstanding catering, allowing you to focus on delivering your message and achieving results.







FLOORPLAN



PACIFIC OCEAN





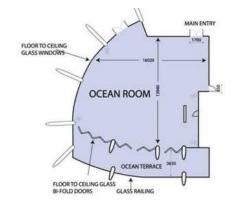
OCEANROOM











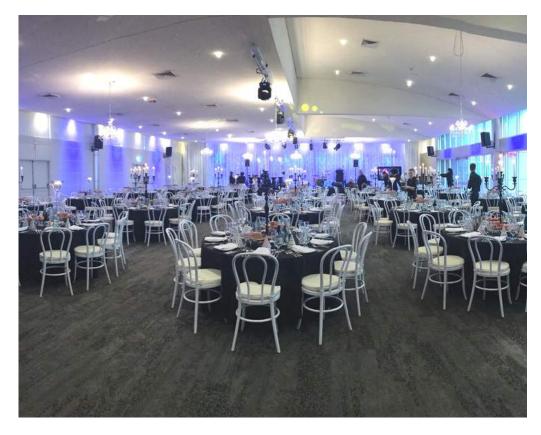
- New locally sourced modern Australian menu prepared by Executive Chef Paul Hamilton.
- Full AV support, including lighting, audio, staging, furniture & dance floor.
- Dramatic floor-to ceiling windows and private terrace overlooking South Beach.

- Complete remote controlled black-out blinds for presentations
- Fibre optic star light ceiling
- Complementary wifi
- 222m2 in area and 5.5m in height

Style	Capacity
Banquet Style (no stage)	120
Banquet Style w Dance floor	100
Theatre Style	150
Caberet Style	80
Cocktail Style	110
U-Shape Style	30

• Pillarless open plan room design

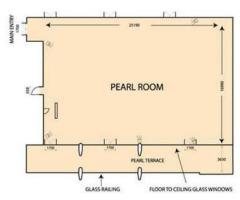
PEARL ROOM











- New locally sourced modern Australian menu prepared by Executive Chef Paul Hamilton.
- Full AV support, including lighting, audio, staging, furniture & dance floor.
- Dramatic floor-to ceiling windows and private terrace overlooking South Beach.

- Pillarless open plan room design
- Fibre optic star light ceiling
- Complementary wifi
- 425m2 in area and 4.4m in height

Style	Capacity
Banquet Style	280
Banquet Style w Dance floor	250
Theatre Style	350
Caberet Style	220
Cocktail Style	350
U-Shape Style	50



DAY DELEGATE PACKAGES

Full Day \$75pp Half Day \$69pp*

- Room hire in either the Ocean Room or Pearl Room and exclusive use of the private balcony overlooking the ocean for eight hours
- Continuous espresso coffee & selection of teas served throughout the day
- Your selection of morning tea items
- Your selection of lunch items
- Fresh whole fruit replenished throughout the day
- Jugs of soft drink & juice to accompany lunch
- Your selection of afternoon tea items

- Audio visual equipment including an 8ft projector screen, lectern, hand-held microphone & stand, flip chart and whiteboard
- Wireless internet access
- City Beach note pads and pens
- Iced water and mints
- All table linen & set-up
- A dedicated host will serve your conference needs throughout the day

*Half day package includes exclusive access to either the Ocean or Pearl room for 5hrs. Choice of morning or afternoon tea. Minimum numbers apply.

Surcharge applies for Sunday & Public Holiday.

BREAKFAST MENU



CONTINENTAL BREAKFAST \$25pp | Min 20 guests

- Toasted sour dough with assorted jams and spreads
- Assorted pastries
- Stewed fruit compote
- · Muesli and yogurt
- · Rice pudding with mixed berry compote
- · Whole seasonal fruit
- · Espresso coffee and assortment of teas
- Fruit juices





BIG BUFFET BREAKFAST \$50pp | Min 20 guests

- Toasted sour dough with assorted jams and spreads
- Assorted pastries
- Stewed fruit compote
- Muesli and yogurt
- Crispy bacon

Sauté field mushrooms

- Scrambled eggs
- Wild pork sausages
- Truss vine ripen tomatoes
- · Rice pudding with mixed berry compote
- · Whole seasonal fruit
- · Espresso coffee and assortment of teas
- Fruit juices



PLATED BREAKFAST \$60pp | Min 20 guests

- · Plated breakfast menu customised by our Executive Chef
- · Fresh seasonal fruit platter per table
- · Assorted pastry platter per table
- · Espresso coffee and assortment of teas
- Fruit juices

MORNING/AFTERNOON TEA MENU

\$15 per person | minimum 20 guests

Your choice of two of the following items accompanied with espresso coffee & assortment of teas. Each extra item \$5.50 per person.

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



LUNCHPACKAGES



BUFFET LUNCH \$65pp | Min 20 guests

·Sour dough bread rolls

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



BBQ LUNCH \$55pp | Min 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

Room hire charges may apply Surcharge applies for Sunday & Public Holiday.

PLATEDMENU



ENTREES

Goats cheese panna cotta, caramelised pear confit with a watercress salad & parmesan wafer (V & GF)

BBQ prawn salad with City Beach dressing (GF & DF)

Yakitori chicken with soba noodle salad, wasabi and yuzu dressing

Beef and caramelised onion ravioli with wild mushroom crème tossed sauce (pictured)

Pumpkin, gorgonzola and pine nut risotto (GF)

Blue swimmer crab ravioli with rose bisque

Crispy pork belly with papaya salad and Asian sauce (GF & DF)

Crusted salmon fillet with caponata, and dill yoghurt

Ricotta, potato and polenta gnocchi, tossed with cherry tomato, asparagus & arrabiata (GF)

SIDES

(choice of two salads per table)

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)

Morroccan pearl cous cous salad

Roasted vegetable with brown rice, and tahini yoghurt

Room hire charges may apply. Minimum numbers apply.

Surcharge applies for Sunday & Public Holiday.

MAINS

Infused pork medallion with peppered potato, 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 (pictured)

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)



Room hire charges may apply. Minimum numbers apply. Surcharge applies for Sunday & Public Holiday.



DESSERT

Chocolate fondant with milk ice cream and chocolate shavings (pictured)

Chocolate brownie terrine with nougat, chocolate sauce and nut praline

Orange cake with orange blossom syrup and mascarpone (GF)

Brie with quince, courgette and rosemary grain crackers (GF) (pictured)

Blackberry panna cotta with blackberry coulis and wattle seed glace (GF)

Black cherry steamed pudding with butterscotch sauce and white chocolate ice cream

Lemon drip cake with mascarpone and lemon curd, with a meringue sprinkle

"When I attended expos, multiple photographers had said that the food is outstanding everytime!!
They would know, as they eat at each venue they attend."



BUFFET **DINNER**

BBQ DINNER

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

Sour dough bread rolls

Mixed leaf salad

Greek salad

Garlic and rosemary chats

Assorted cold cut meats

Seasonal vegetable panache

Scented lemon and rosemary chicken

Carved beef scotch fillet with mustard crust and pan juices

Pumpkin and ricotta ravioli with Pomodoro sauce

Moroccan swordfish steaks with papaya salsa

Condiments, pickles and beetroot

House made cheese cake

Orange and almond blossom cake with mascarpone (GF)

Room hire charges may apply. Minimum numbers apply.

Surcharge applies for Sunday & Public Holiday.



CANAPE**MENU**

COLD CANAPES

Poached king prawns with rose sauce and pink sea salt (GF & DF)

Thai beef salad

Tartar tuna en croute (DF)

San choy bau (GF & DF)

Freshly shucked natural Sydney rock oysters (DF & GF)

Freshly shucked Pacific oysters with soy and ginger (DF & GF)

Smoked salmon with sweet cucumber on sesame rye (DF)

Assorted handmade nori sushi rolls (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)

Pork or vegetarian rice paper rolls (V, GF & DF)



Room hire charges may apply. Minimum numbers apply. Surcharge applies for Sunday & Public Holiday.

HOT CANAPES

Vegetable filo parcel with coriander yogurt (V)

Baby pies with lamb rogan josh and mango chutney

Chevre cheese, sweet onion jam and confit tomato tartlet (V)

Peri Peri char grilled prawns with rouille and lemon salsa (DF)

Peking duck pancakes with shallot, cucumber and hoisin (DF)

Salt and pepper dusted calamari with aioli (GF)

Tempura prawns with Asian dipping sauces (DF)

Pancetta thyme and chicken tarts (DF)

Mini leek and potato tart with goats cheese glaze (V)

Chicken mini meatballs (GF)

Lamb mini meatballs

Bread stuffed mushrooms with brie and pine nuts (V)

Vegetable pakoras with minted yogurt sauce (V)

Chicken and leek baby pies

Breaded prawns with lemon and dill yoghurt

Pumpkin arancini with arrabiata (Vegan, GF & DF)

Bolognaise arancini

Cheeseburger spring rolls

Indian vegetarian samosa with cucumber raita (Vegan, DF)



SUBSTANTIAL CANAPES

City Beach fish and chips, tartar sauce and fresh lemon

Red chicken curry with Jasmine rice (GF & DF)

Leek and potato tart with goats cheese glaze (V)

Mushroom frittata (V)

Wagyu steak sandwich (DF)

Scallop in the half shell with goats curd and crispy pancetta (GF)

Tandoor chicken skewers with cucumber raita (GF)

Lamb skewers with Nepalese 7 spice

Pumpkin arancini (V, GF, DF, Vegan)

Thai style beef kebabs with nim jam

Cheeseburger sliders

Duck spring rolls with hoisin and plum sauce

Chorizo empanadas with hot sauce

Lamb rogan josh with brown rice

DESSERT CANAPES

Lemon meringue tartlets

Chocolate tartlets with salted caramel

Fruit tarts with passionfruit glaze

Assorted fruit macaroons

Swiss chocolate mousse (GF)

Chocolate mud with pistachio mousse

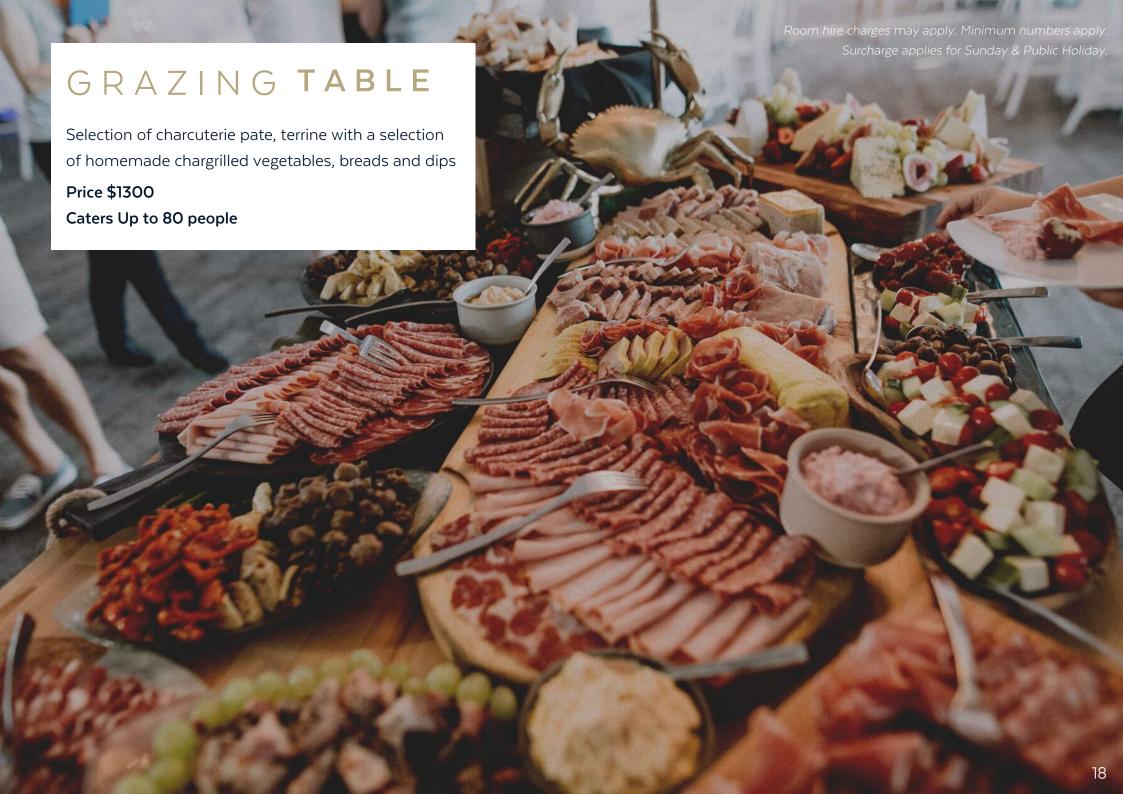
Assorted mini cones

Mango panna cotta with pistachio fairy floss (GF) $\,$

Profiteroles

Apple bites with custard

Assorted cannoli ice creams



PLATTERS & UPGRADES

BREAD & DIPS

\$45 each | Designed for 10 people Grilled flat bread, sourdough slices with hummus, beetroot drips, tzatziki and wild olives.

SEASONAL FRUIT

\$65 each | Designed for 10 people

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.

COLD SEAFOOD

\$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

\$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.

CITY BEACH TAPAS

\$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.

ANTIPASTO

\$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.

VEGETARIAN

\$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.

DUMPLING BAR

\$25 per person | Minimum of 20 Guests Assortment of steamed dumplings served with dipping sauces.

Allowance 5 dumplings per persor Add a dumpling chef | \$150

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

CHEESE BUFFET

\$25 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

\$25 per person | Minimum of 20 Guests

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

Room hire charges may apply. Minimum numbers apply.

Surcharge applies for Sunday & Public Holiday.

FANCY AN UPGRADE?



EAST MEETS WEST Extra \$10pp | Min 20 guests

- · Sushi nori rolls
- · Tempura prawns
- Spring rolls
- · Salt & pepper squid
- · Chicken yakatori
- · Vegetarian noodle with garlic, chilli and soy
- · Steamed rice



NEW YORK STYLE Extra \$15pp | Min 20 guests

- Pastrami and rye
- · Smoked chicken wrap
- · Corn beef, slaw with pickles baps
- Slaw
- · Caesar salad
- Pickles
- · Lemon cheese cake
- · Chocolate brownie



BEVERAGEPACKAGES

STANDARD



BOTTLED BEER

Cascade Light
Great Northern
Cricketers Arms Keepers Lager
Mountain Goat Steam Ale
Peroni Leggara



SPARKLING WINE

Zilzie BTW Sparkling NV



WHITE WINE

Zilzie BTW Sauvignon Blanc Zilzie BTW Moscato



RED WINE

Zilzie BTW Shiraz



CIDER

Somersby Pear Cider Somersby Apple Cider



NON-ALC

Soft Drinks & Juices Espresso Coffee Selection of Teas

UPGRADED

BOTTLED BEER (+\$5PP)

Aashi Superdry Peroni Nastro Azzurro Corona

PREMIUM WINE (+\$10PP)

SPARKLING WINE

Printhie Sparkling Brut

WHITE WINE

Bella-Mondella Pinot Grigio Petal & Stem Sauvignon Blanc

RED WINE

Artemis Shiraz Pitchfork Cabernet Merlot

Room hire charges may apply. Minimum numbers apply. Surcharge applies for Sunday & Public Holiday.

HANDY HINTS

PRICING

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

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.

ACCOMMODATION OPTIONS

City Beach Events is partnered with both; The Sage Hotel & Novotel Wollongong to provide a accommodation solutions to all guests of City Beach.

We have secured exclusive partner rates to ensure you receive discounted room rates. Please advise us of your accommodation needs at the time of booking.

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.

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.

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.



PACKAGE **EXAMPLES**

CANAPEPACKAGE



CANAPES | 4 HOURS ROOM HIRE

Your selection of 8 canapes (hot and cold)

Espresso coffee & selection of loose leaf teas served via a station for the duration of your event

Spectacular fibre optic star-light ceiling | Dancefloor

Coloured lighting throughout the room as per your choice of colour

City Beach cocktail furniture & table linen | Elevated staging

Lectern, handheld microphone & stand | 8ft tripod projector screen | Wireless internet access

Cash bar or bar tab facilities available

Room set up in cocktail style and dedicated hosts for your event

\$69 PER PERSON

MAY INCLUDE VENUE HIRE



Enquire about tailoring a package to your event as often this can work out more cost effective.

Room hire charges may apply. Minimum numbers apply. Surcharge applies for Sunday & Public Holiday.

COCKTAIL PACKAGE



4HR BEV | CANAPES | 4 HOURS ROOM HIRE

Your selection of 8 canapes (hot and cold)
Four hour standard beverage package includes;
beer, red/white & sparkling wine, cider, soft drinks and juices
Espresso coffee & selection of T2 teas served via a station for the duration of your event
Spectacular fibre optic star-light ceiling | Dancefloor
Coloured lighting throughout the room as per your choice of colour
City Beach table linen | Elevated Staging

Lectern, handheld microphone & stand | 8ft tripod projector screen | Wireless internet access
Cash bar or bar tab facilities available

Room set up in cocktail style and dedicated hosts for your event

\$92 PER PERSON

MAY INCLUDE VENUE HIRE



COCKTAIL PACKAGE

With Grazing Vable





CANAPES & GRAZING STATION | 4 HOURS ROOM HIRE

Grazing Station on arrival including a selection of charcuterie, pate, terrines with homemade chargrilled vegetables, bread and dips.

Your selection of 5 canapes (hot and cold)

City Beach centrepieces as per your choice

Spectacular fibre optic star-light ceiling | White dance floor

Coloured lighting throughout the room as per your choice of colour

City Beach cocktail furniture & table linen | Elevated staging

Cash Bar or bar tab facilities available

Room set up in cocktail style and dedicated hosts for your event

\$72 PER PERSON

MAY INCLUDE VENUE HIRE



