

CityBeach
EVENTS · WEDDINGS

CHRISTENING **PACKAGES**

TABLE OF CONTENTS









CONTENTS

3 Our venue

6 Our packages

7 Menus

12 Grazing table

13 Platters & upgrades

14 Beverage packages

15 Upstyle your events

16 Handy hints

KEY FEATURES

Celebrate your childs joyous milestone with an event fit for a prince or princess.

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.

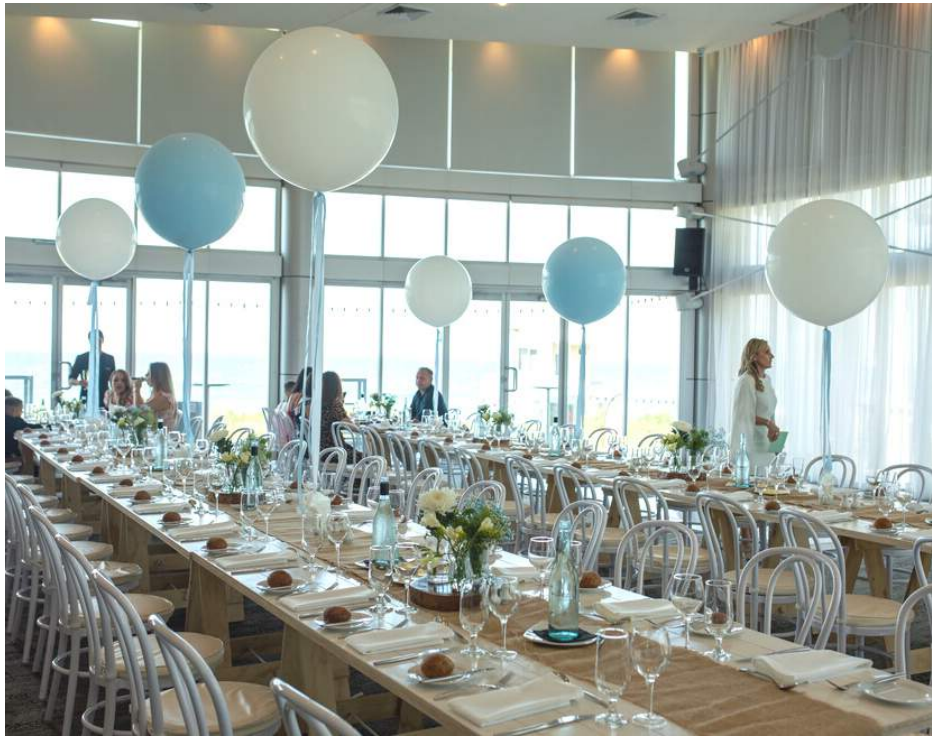
City Beach's professional team continue to deliver impeccable service and outstanding catering, allowing you to focus on delivering your message and achieving results.







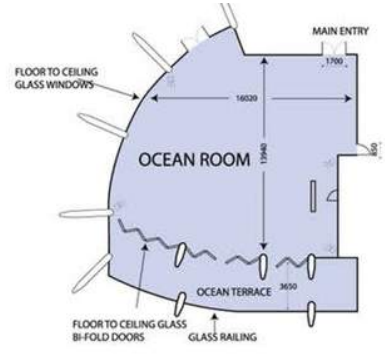
OCEAN ROOM











- 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
- 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	130
Banquet Style w Dance floor	110
Theatre Style	150
Caberet Style	80
Cocktail Style	150
U-Shape Style	30

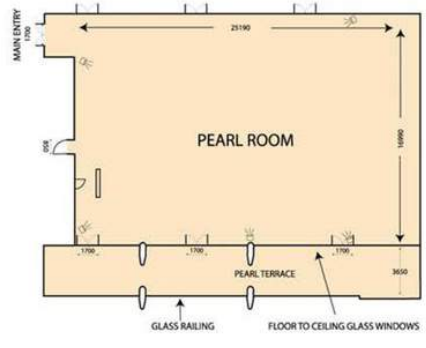
PEARL ROOM











- 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	400
Caberet Style	220
Cocktail Style	420
U-Shape Style	50





CHRISTENING PACKAGES

TWO COURSE	THREE COURSE	FOUR COURSE
$88PP	$95PP	$115PP

- Your choice of two, three or four courses
- Two sides per table to accompany mains meal & freshly baked sour dough roll
- Four hour standard beverage package; includes beers, sparkling, red & white wine, cider, soft drinks and juices
- Espresso coffee & selection of T2 loose leaf teas
- Your christening cake cut and served onto platters to the guest tables
- Stylish White square cake table
- City Beach theming and centre pieces – we have some stunning centre pieces that we arrange complementary
- Spectacular fibre optic star-light ceiling
- Complementary White Dance Floor upgrade
- Coloured lighting throughout the room as per your choice of colour
- Complementary Bentwood Chair upgrade
- 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 to your specification
- Room hire and exclusive use of the private balcony over-looking the ocean for 4 hours

OPTIONAL EXTRAS

Face Painter
Digital Mirrored Photobooth
Flower Wall
Plinths, Flowers, balloons & decor

Price based on 60 adults

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

PLATED**MENU**



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

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."

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)

OUR PICK
8 Canapes + 4 Hr Bev Package $92

OUR PICK
5 Canapes + Grazing Station + 4 hr Bev $95

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

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



KIDS MENU

MAIN

Please select one item from the below options:

- Fish & chips
- Chicken schnitzel & chips
- Chicken nuggets & chips
- Bolognese pasta
- Napolitana pasta
- Chicken skewers with steamed rice

DESSERT

- Ice cream & topping

INFANTS (0-2 YRS)

Complimentary

Receive a bowl of chips & ice cream

Soft drinks & juices

CHILDREN (3-12 YRS)

50% of adult price

Receive main course, dessert

Unlimited soft drinks & juices

YOUNG ADULTS (13-17 YRS)

Remove $10 off adult price

Receive the adults meal without alcoholic beverages

All menu items are subject to seasonality & availability



GRAZING **TABLE**

Selection of charcuterie pate, terrine with a selection of homemade chargrilled vegetables, breads and dips

Price $1300

Caters Up to 80 people

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

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 person
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.



BEVERAGE PACKAGES

STANDARD

BOTTLED BEER
James Boags 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.

UPSTYLE YOUR EVENT

A stunning collection of centrepieces, chandeliers, card boxes, welcome signs, cake tables and more...













HANDY HINTS

PRICING

All prices quoted 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 accomodation 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.





WOLLONGONG'S ONLY PREMIER BEACHFRONT EVENTS VENUE

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