



Jetty Beach House

COFFS HARBOUR

Jetty Beach House was born of a passion for fine food, flowing drinks and unbridled revelry. We're a festival of the finer things that the Coffs Coast has on offer, and we honour the Gumbaynggirr country upon which we stand.

With panoramic ocean views, culinary delights and liberating libations, where better to make moments to remember?

We have multiple purpose built functions rooms for your celebration, all set to the sounds of rolling waves.

ΡΗΟΝΕ	WEB	EMAIL
(02) 5603 3860	jettybeachhouse.com	hello@jettybeachhouse.com



Grazing Table

Soft and hard cheeses, blue cheese, two cured meats, dips and crudites, housemade chargrilled and pickled vegetables, alto misto table olives, house made focaccia bread, selection of crackers, grapes, muscatels and preserves.

Ornately displayed centre stage for guests to enjoy with pre dinner drinks and cocktails (see our gorgeous Bang Bang cocktail list) or our Welcome Drink package.



Feasting Table

Slow Roasted Beef Sirloin, served meduim Succulent Pulled Pork Roasted Chicken Mediterranean Roasted Potatoes Chargrilled corn in browned butter Bountiful dressed salad

Served as a banquet or as a buffet.



Dessert Buffet

A selection of housemade sweet treats - one type of cake, brownie bites, two types of mini tarts, cookies, salted caramel popcorn and fresh berries.



Grazing Table on arrival

\$25pp



Grazing Table on arrival PLUS Feasting Table

\$65pp



Feasting Table PLUS Dessert Buffet

\$65pp



Grazing Table PLUS Feasting Table PLUS Dessert Buffet

\$88ph



Canape Menu

\$45pp: 3 light canapes, 3 substantial canapes\$55pp: 4 light canapes, 4 substantial canapes

Light Canapes

Freshly Shucked Oysters w/ lemon Smoked salmon bruschetta on toasted sourdough w/ labna, shaved spanish onion & crispy fried capers. Pork fennel sausage rolls, bush tomato chutney Popcorn chicken with sweet n spicy chilli glaze Calamari szechuan pepper, lime aioli Moroccan Roasted Cauliflower salad boats Battered fish mini tacos, shredded lettuce, housemade tartare sauce Buffalo fried cauliflower bites with blue cheese aioli

Substantial Canapes

Pulled Beef slider, Charred corn slaw, smoked chilli aioli Market fish w fennel & orange salad Smoky beef rib, served on cornbread polenta cake Pressed lamb shoulder with zucchini, almond flakes, cranberries, mint French onion tartlet w/ goats cheese and verde Asian style braised, sticky pork belly, carrot and ginger puree & crispy noodle salad Pakora, minted raita, pickled cucumber Soba noodle salad Boats - edamame, wakame, pickled ginger, asian herbs & Roasted sesame dressing Prawn and barramundi thai fish cake



Pizza Party

\$30pp: Select up to 4 pizzas, served w fries & garden salad

Margarita

Don't mess with the classic. Crushed San Marzano tomatoes, mozzarella & fresh basil.

Roadhouse

Charred corn, smoky bacon, Spanish onion, mozzarella & green shallots on a tomato base.

La Gamba

Chilli & garlic marinated prawns, local made chorizo, mozzarella & rocket on a tomato base.

The Left Fielder (v)

field mushrooms, Persian feta, crushed garlic, mozzarella & truffle oil on a white base.

Johnny Salami

Mild salami, mushrooms, kalamata olives, red onion & mozzarella on a tomato base.

Big Bird's BBQ

Smoked chicken, rasher bacon, Spanish onion & mozzarella on a BBQ base.

Country Pumpkin (v)

Roasted butternut pumpkin, Persian feta, mozzarella, rocket, balsamic reduction & happy seeds on a tomato base.



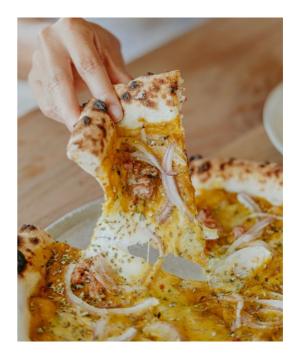
PLATTERS.

Hot Food. \$20pp (min 25 guests) Korean Fried Popcorn Chicken, Salt & Pepper Squid, Chicken Tenders, Onion Rings & Fries

Seafood. \$30pp (min 25 guests) Sydney Rock Oysters, Kingfish Ceviche, King Prawns, Smoked Salmon, Balmain Bugs

Fruit. \$10pp (min 25 guests) Selection of the Freshest Seasonal Fruits

Dessert. \$15pp (min 25 guests) Assorted Mini Cakes & Tarts, Cinnamon Sugar Popcorn, Mini Donuts, House Made Cookies, Macaroons, Fresh Berries





Quoting Your Event

On enquiry, we will quote your menu + venue hire (based on season, number of guests, beverage requirements, space, and style of function).

Our entire venue can be hired exclusively, for the day or night for groups up to 1400.

We offer discounted packages to fundraisers, charity groups and local clubs.

You may like to ask about our "standby rates" (short notice of less than two weeks out).

Please don't hesitate to ask for a quote or to design something suitably special.

BEVERAGE PACKAGES

Select from one of our beverage packages/ add-ons, or simply set a tab to the total of your choosing. Beverages may be served from the bar, or straight to the table. We have flexible offerings, which we are happy to tailor to you.

Beers and Bubbles: \$9pp/ round

Beers, Bubbles and Seaside Spritzers: \$16pp/ round. Share a toast upon arrival.

Cocktail Hour: \$20pp/ round. Choose two custom cocktails for your guests to enjoy on arrival, after dinner, or throughout.

Celebration Beverage Package: \$55pp A three-hour bottomless package of beers and wines from our celebration range. Each additional hour charged at \$20pp or simply by consumption.

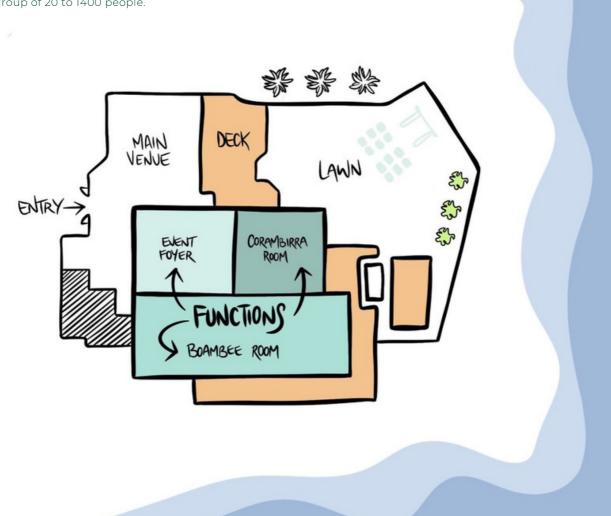
Premium Beverage Package: \$65pp A three-hour bottomless package of beers and wines from our premium range, plus a private wine tasting prior to your event. Each additional hour charged at \$25pp or simply by consumption.

View our selections here: www.jettybeach house.com/menu



FUNCTION SPACES

We have various function spaces available to suit your group of 20 to 1400 people.



BOAMBEE

ROOM

20m x 9.5m(190 sqm) Banquet = 100 people Theatre Style = 200 Cocktail = 200 people **C O R A M B I R R A**

ROOM

9.5 x 9m (85.5 sqm) Banquet = 40 people Theatre Style = 60 Cocktail = 60 people

EVENT FOYER

11 x 9.5m (104.5 sqm) Banquet = 40 people Theatre Style = 60 Cocktail = 60 people

EVENT CENTRE

20 x 19m (380 sqm) Banquet = 200 people Theatre Style = 400 Cocktail = 400 people



1,400 people including outdoor space



ADDRESS

1 Jordan Esplanade Coffs Harbour NSW 2450

CONTACT

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