



Thank you for your interest in Cove Licensed Café for your special event. Cove is located on the beach, in the beautiful Terrigal Haven with 180 degree ocean views.

Cove is available for exclusive use Monday to Saturday evenings. Specialising in Cocktail functions, birthday parties, weddings, engagement parties and corporate dinners

With spotlights shining on the sand and ocean, a balcony, delightful food and service, you and your guests are assured a fantastic evening.

We have a number of menus available to suit your needs and can offer exclusive use of the venue if required. A \$450 Room Hire Fee applies to all exclusive use functions.

Please note that during peak season from November through to February a minimum spend of \$1900 on food only is required in addition to the \$450 room hire charge for the exclusive use of the room.

For beverages it is popular to run a tab, where we will inform you throughout the evening of the amount should you have a pre arrange spending limit.

Beverage packages are also available

The Cove Licensed Café's friendly staff will help you coordinate your occasion to bring to life the evening you envisioned.



Function Terms & Conditions

Booking Confirmation: A tentative reservation can be made, with booking confirmed once a deposit is received.

Confirmation of Numbers: We ask that you keep in contact with Cove Cafe in regards to changes in numbers. Numbers confirmed 48 hours prior to the event will be the amount required for payment on the day of the function.

Cancellation of booking: Full refund of the deposit will be given two months prior to reservation.

Responsible service of alcohol: The Cove Licensed Café follows the Liquor License Act and therefore reserves the right to refuse service of alcohol to any person contravening the conditions of The Act.

Final payment: Is required at the conclusion of the function

Guest departure transport: Guests should pre arrange departure transport. We offer to telephone the local taxi service and can recommend mini bus services that should be arranged in advance.

Food & Wine Menus: Our Food & Wine menus are subject to change at any time. The price of the food menu will be honored once deposit is received. Our wine menu content & price is subject to availability.

Guest Speakers: Organisers of groups are to be considerate of other dining patrons therefore speeches need to be kept to a minimum.

Birthday Parties: We may request that a \$500 bond is placed down for the duration of your party. This will be fully refunded the following day once the building and surrounds has been assessed for any damage that may have occurred.

Security: Cove café may state that security is required for the duration of your function. Cove café will provide this security and the cost of this will be added to the account.



Function Menu 1

\$39 per head

Two Course

Choose 2 meals from entrée/main or main/dessert
to be serve alternately

Entrée

- salt & pepper squid with Asian herb salad & spicy Vietnamese dressing
- cove's chicken Caesar salad with garlic croutons, bacon, cos lettuce, parmesan & lemon & anchovy dressing
- cove bruschetta of champignon mushrooms, eschallot, basil pesto and goat cheese on toasted sour dough

Main

- tempura sea bream with dill dipping sauce, fresh lemon, chips and mixed leaf salad
- seared chicken breast with potato rosti, wilted spinach and béarnaise sauce
- sirloin steak with crushed chat potatoes, asparagus and a mushroom sauce
- potato and lentil salad of new potatoes, apple & cranberry dressed lentils, radish, asparagus and semi dried tomatoes

Meals accompanied with bread rolls

Dessert

- lemon meringue tarts
 - sticky date pudding with butterscotch sauce
 - chocolate mousse cake
- All desserts are served with vanilla ice cream

Tea & Coffee

All menus are subject to change



Function Menu 2

\$49 per head

Two Course

Alternate serve entrée or dessert with main course a la carte

Entrée

- salt & pepper squid with Asian herb salad & spicy Vietnamese dressing
- cove's chicken Caesar salad with garlic croutons, bacon, cos lettuce, parmesan & lemon & anchovy dressing
- cove bruschetta of champignon mushrooms, eschallot, basil pesto and goat cheese on toasted sour dough

Main

- tempura sea bream with dill dipping sauce, fresh lemon, chips and mixed leaf salad
- seared chicken breast with potato rosti, wilted spinach and béarnaise sauce
- sirloin steak with crushed chat potatoes, asparagus and a mushroom sauce
- potato and lentil salad of new potatoes, apple & cranberry dressed lentils, radish, asparagus and semi dried tomatoes

Meals accompanied with bread rolls

Dessert

- lemon meringue tarts
- sticky date pudding with butterscotch sauce
- chocolate mousse cake

All desserts are served with vanilla ice cream

Tea & Coffee

All menus are subject to change



Function Menu 3

\$59 per head

Three Course

Entrée & main course a la carte,
choose two desserts for alternate serve

Entrée

- salt & pepper squid with Asian herb salad & spicy Vietnamese dressing
- cove's chicken Caesar salad with garlic croutons, bacon, cos lettuce, parmesan & lemon & anchovy dressing
- cove bruschetta of champignon mushrooms, eschallot, basil pesto and goat cheese on toasted sour dough

Main

- tempura sea bream with dill dipping sauce, fresh lemon, chips and mixed leaf salad
- seared chicken breast with potato rosti, wilted spinach and béarnaise sauce
- sirloin steak with crushed chat potatoes, asparagus and a mushroom sauce
- potato and lentil salad of new potatoes, apple & cranberry dressed lentils, radish, asparagus and semi dried tomatoes

Meals accompanied with bread rolls

Dessert

- lemon meringue tarts
- sticky date pudding with butterscotch sauce
- chocolate mousse cake

All desserts are served with vanilla ice cream

Tea & Coffee

All menus are subject to change



Function Menu 4

\$69 per head

Three Course

All courses a la carte service

Entrée

- salt & pepper squid with Asian herb salad & spicy Vietnamese dressing
- cove's chicken Caesar salad with garlic croutons, bacon, cos lettuce, parmesan & lemon & anchovy dressing
- cove bruschetta of champignon mushrooms, eschallot, basil pesto and goat cheese on toasted sour dough

Main

- tempura sea bream with dill dipping sauce, fresh lemon, chips and mixed leaf salad
- seared chicken breast with potato rosti, wilted spinach and béarnaise sauce
- sirloin steak with crushed chat potatoes, asparagus and a mushroom sauce
- potato and lentil salad of new potatoes, apple & cranberry dressed lentils, radish, asparagus and semi dried tomatoes

Meals accompanied with bread rolls

Dessert

- lemon meringue tarts
- sticky date pudding with butterscotch sauce
- chocolate mousse cake

All desserts are served with vanilla ice cream

Tea & Coffee

All menus are subject to change



Cocktail Menu

Menu 1 @ \$26.00 per head

-choice of 5-

available Monday to Thursday only

- mini quiche - mixed flavours
- vegetable samosas
- flame grilled meat balls with smoky BBQ sauce
- spring rolls with thai dipping sauce
- salt and pepper squid with basil aioli
- mini dim sims with ponzu dipping sauce
- fresh herb and parmesan crusted fish goujons
- mediterranean grilled vegetable frittata

All menus are subject to change



Menu 2 @ \$32.50 per head
-choice of 5-
available all week

- prawn gyoza with coriander and ginger dipping sauce
- chicken and garlic balls with aioli
- mini quiche mixed flavours
- vegetable samosas
- spring rolls with thai dipping sauce
- salt and pepper squid with basil aioli
- flame grilled meat balls with smoky BBQ sauce
- mini dim sims with ponzu dipping sauce
- mediterranean grilled vegetable frittata
- pork wontons with light soy dipping sauce
- seafood wontons with light soy dipping sauce
- caramelised onion and goats cheese tartlet with quince paste
- lemon thyme and parmesan fish goujons with sauce gribiche

All menus are subject to change



**Menu 3 @ \$42.50 per head
-choice of 8-
available all week**

- caramelised onion and goats cheese tartlet with quince paste
- salt and pepper squid with basil aioli
- mini quiche mixed flavours
- pumpkin and fetta arancini balls
- slow roast tomato, oregano and parmesan arancini balls
- honey mustard chicken skewers
- satay chicken skewers
- salmon tartare with lightly pickled cucumber
- lemon thyme and parmesan fish goujons with sauce gribiche
- smoked salmon, caper, dill crème fraiche and cucumber
- tempura tiger prawns with saffron aioli
- local sydney rock oysters topped with apple and verjuice
- local sydney rock oysters kilpatrick
- vegetable samosas
- madeira marsala duck liver pate en croute
- duck and hoisin spring rolls
- shiitake mushroom and leek spring roll
- cherry tomato pesto and crumbled chevre goats cheese
- scallop and shiitake har gow
- mini bbq pork buns
- homemade sausage rolls

All menus are subject to change



Skillion Beverage Package

\$40.00 per head – 4 hours

\$45.00 per head – 5 hours

Beer

Tooheys New
Tooheys Extra Dry
Bondi Blonde
Victoria Bitter
Blue Tongue Premium Light
Boags Premium Light

Sparkling Wine

Cove Premium Selection

White Wine

Cove Premium Selection Chardonnay
Cove Premium Selection Sauvignon Blanc

Red Wine

Cove Premium Selection Cab Sauvignon

Soft drinks & Fruit Juice

All beverages are subject to change and availability



Haven Beverage Package

\$48.50 per head – 4 hours

\$53.50 per head – 5 hours

Everything in Skillion Package plus

Beer

Crown Lager

Blue Tongue Lager or Pilsner

White Wine

Choice of 2

Any bottle up to the value of \$42.00

Red Wine

Choice of 2

Any bottle up to the value of \$42.00

All beverages are subject to change and availability