



COASTAL CATERING — CELEBRATIONS & RETREATS MENU

Coastal Celebration

A relaxed, sun-drenched shared menu for hens weekends, wellness retreats, and milestone getaways on the South Coast.

\$105pp • Minimum 20 guests

ARRIVAL

- Iced fruit-infused water & mocktail station
- Whipped ricotta crostini, honey, chilli
- Watermelon and feta bites, mint

GRAZING TABLE

- Flatbread, hummus, tzatziki, romesco
- Marinated olives, roasted nuts
- Local cheeses, charcuterie, seasonal fruit

SHARED MAINS

- Lemon and herb roasted chicken thigh, chimichurri
- Haloumi and vegetable skewers (vegetarian)
- Quinoa, pomegranate and herb salad

SWEET FINISH

- Mini pavlovas, passionfruit, cream
- Chocolate and raspberry brownie bites
- Seasonal fruit platter

ADD-ONS

- Sweet prawns — \$22 per person
- Oysters (natural or kilpatrick) — \$39 per half dozen
- Champagne toast — \$15 per person
- Wine pairing — \$38 per person
- Cheese table — \$19 per person
- Cocktail masterclass — \$45 per person
- Mocktail bar — \$12 per person
- Celebration cake service — \$8 per person
- S'mores fire pit station — \$14 per person
- Waitstaff — \$65/hr, 4hr minimum
- Bartender — \$70/hr, 4hr minimum

Dietary requirements and allergies accommodated on request. Add-ons priced separately — recommended lead time 5 business days.

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