

events
functions
parties

oceans bar

coogee
beach



introduction



Inspired by its waterfront location, oceans bar coogee beach is a contemporary bar & lounge venue that prides itself on serving a superb premium drinks selection & fresh, tasty food amongst a welcoming atmosphere.

Under the design direction of rowena lister of lister+co, oceans bar offers a fresh perspective on seaside venue design. From relaxed day beds & shimmering lounges to elevated indoor & outdoor seaside alfresco dining; oceans bar provides the perfect setting for any event.

The possibilities to experience the top end of beach side hospitality don't stop there, with a dance area linked to a vibrant vip room – available for exclusive use.

Oceans bar is able to offer certain sections & spaces for private functions such as corporate events, product launches, lunches, birthday parties, farewells or any special occasion for a variety of group sizes.

Food & beverage packages can be selected from our canapé & shared dining menus, or can be tailored by our chefs & talented bar team especially for your event.

To discuss any of these options or special requirements please contact our Sales Co-ordinator on 9315 9182.

Step inside oceans bar to sample the best beach side venue experience coogee has to offer.

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"My guests and I had a fantastic time celebrating my birthday at Oceans Bar, with its stunning beachside location, great food and drinks and music, I could not have hoped for a better birthday celebration!"

Mary Phillips, Coogee resident

"We arranged for our family and guests to have a pre-reception drinks at the beautiful Oceans Bar after our wedding ceremony, our family and guests relaxed over delicious cocktails and canapés which allowed my husband and I some free time to get our photos taken."

David and Lucy, Tamarama



function areas

oceans lounge 1, 2 & 3

Available individually or combined, the lounge sections are the perfect setting for small to mid-size groups. Sample the best beverage selection on offer & soak up the atmosphere amongst a selection of designer furniture pieces, from shimmering lounges to decadent arm chairs & casual ottomans.

capacity: 10 – 150 guests
(up to 200 guests in conjunction with vip room)

minimum spend may be applicable

all lounge bookings are available exclusively until 11pm, the area then becomes non-exclusive

vip room

A truly exclusive & vibrant space, oceans vip room is the premium offering for functions. Set apart from the rest of the venue by a semi-transparent screen & feature fireplace; the vip room wall to wall, is flanked with plush seating & large modular ottomans. Illuminated by vernor panton designer chandeliers & catered for privately; the vip room is the perfect destination for lounging & entertaining in style. Oceans vip room becomes party central in an instant with an exclusive dance area available to link in with your event. All functions held in the vip room include personal tray service to your guests.

capacity: up to 50 guests

minimum spend is applicable

oceans terrace

Overlooking coogee beach & the pacific ocean this undercover outdoor space is the ultimate location for alfresco waterfront dining. The terrace is available year round with in-built heating & lighting.

capacity: up to 32 guests

available from 12pm – 9:30pm

minimum spend may be applicable



vip room dining

3 course set menu

entrée:

seared qld scallops with minted pea puree & parmesan tuille

or

persian fetta & shallot tartlet with asparagus & poached quail egg

main:

grainge beef tenderloin with potato rosti, slow roasted cherry tomatoes & thyme jus

or

seared spatchcock with potato rustica, spinach & olive & red pepper vierge

dessert:

chocolate melt, double cream & poached rhubarb

or

australian cheese plate

\$55 per person

6 course oceans indulgence

amuse:

prosciutto wrapped lobster medallion with lemon buerre blanc

salad:

rocket, figs, sesame & pomegranate

starter:

crisp duck breast tartlet with asparagus & goats cheese

cleanser:

blood orange sorbet

main:

grainge beef tenderloin with rosemary white bean cassoulet, braised leek & cabernet jus

dessert:

vanilla bean crème brûlée with pineapple crisp

\$75 per person

\$115 including matched wines

*vip dining room requires a minimum of 8 guests & has a maximum of 20 guests



dining selections

canapé selections

cold

natural oysters with caviar & lemon
caramelised onion & goats cheese tartlet (v)
smoked salmon & caper blinis
vegetarian rice paper roll (v)
thai beef skewers
king prawn and shallot skewer
prosciutto wrapped bocconcini skewers

hot

tandoori chicken filo
spring rolls (v)
vegetable, cajun chicken or peking duck
mini margarita pizzas (v)
peking duck pancakes
chicken yakitori skewers
kataifi king prawns
salt & pepper squid bites

4 selections | \$20 per person

6 selections | \$28 per person

8 selections | \$35 per person

minimum 10 guests

platinum canapés

warm thai beef salad with glass noodles
char grilled lamb cutlet with pea
puree & balsamic
seared quail breast with wild mushrooms
truffled wild mushroom risotto
mini oceans beef burgers

\$6.50 upgrade per person per choice

platters

cheese platter

assortment of local & imported cheeses served
with quince paste, toasted turkish bread, crackers
& fresh fruit

\$50

antipasti platter

trio of dips, prosciutto, mediterranean vegetables,
olives, persian fetta & toasted turkish bread

\$40

platters are priced based on 10 guests



dining selections

oceans shared dining

classic menu

toasted turkish bread with pesto & balsamic

antipasti plate

fusion plate

selection of 3 wood fired pizzas

garden salad - mixed leaves, roma tomato,
spanish onion & fresh cucumber (v)

assorted ice cream baby cones

\$40 per person

minimum 6 guests

platinum menu

toasted turkish bread with pesto & balsamic

seafood plate

bbq grill plate

roasted potatoes

selection of 3 wood fired pizzas

garden salad - mixed leaves, roma tomato,
spanish onion & fresh cucumber (v)

assorted ice cream baby cones

australian cheese plate

\$55 per person

minimum 6 guests



snack share dine

snack

wood fired bread – balsamic, evoo & pesto (v)	9
herb & garlic parmesan pizza slices (v)	9
peking duck pancakes	10
fish goujons with tartare sauce	12
salt & pepper squid with chilli mayonnaise	12
prawn cocktail – 4 peeled tiger prawns with cocktail sauce	16
wedges – sour cream & sweet chilli sauce (v)	8.5
chilli dusted fries, tomato chutney (v)	8

share platters

antipasti	20
char-grilled mediterranean vegetables, spanish chorizo, prosciutto, olives, buffalo mozzarella, cherry tomatoes & pesto. served with wood fired bread	
oceans seafood	27
fresh prawns, oysters, smoked salmon, crumbed crab claws, seared scallops, caper mayonnaise & crusty bread	
bbq grill	32
beef striploin, rosemary & garlic lamb cutlets, honey soy chicken tulips, peppered jus. served with wood fired bread	
fusion	19
peking duck pancakes, spring rolls, vegetable samosas, satay chicken skewers. served with sweet chilli dipping sauce	
cheese plate	19
chef's selection of cheeses, served with quince paste, fresh fruit, crackers & crusty bread (v)	

wood-fired pizzas

margarita	12
roma tomato, buffalo mozzarella & basil (v)	
garlic prawns	18
spinach, smoked salmon & caper mayonnaise	
wild mushroom	18
spinach, parmesan & truffle oil (v)	
szechwan chicken	18
spinach, roasted capsicum, spanish onion & cucumber ribbons	
continental	18
italian salami, smoked ham, spanish chorizo, wild mushrooms, bbq sauce	
hawaiian	18
pineapple, honey smoked ham, italian tomato sauce	
supreme	18
spanish chorizo, smoked ham, roasted capsicum & olives	
prosciutto	18
rocket, cherry tomatoes & spanish onion	
roast vegetable	18
sweet potato, onion, garlic & fennel, topped with sour cream (v)	
sweet chilli chicken	18
spanish onion, snow peas & cherry tomatoes topped with sweet chilli mayonnaise	
black olive	18
rocket, potato, cherry tomatoes & buffalo mozzarella (v)	

*gluten free bread & pizza bases available on request

snack share dine



dine

seared john dory	26.5
char-grilled fennel, watercress, snow peas & fresh citrus salad	
fish & chips	22.5
tempura flathead with shoestring fries, dill mayo & lemon	
peri peri chicken breast	26.5
roasted roma tomato polenta & green papaya salad	
parmesan crusted veal	27
rocket, roasted capsicum, spanish onion & salsa verde	
220g beef tenderloin	30
sautéed potatoes, asparagus, confit tomatoes & garlic herb butter	
pasta marinara	21
tagliatelle with mixed fresh seafood & italian tomato sauce. served with a garlic herb crouton	
oceans beef burger	18
100% angus beef patty, bacon, swiss cheese, pickles, lettuce, tomato & bbq sauce. served with fries & tomato chutney	
chicken burger	18
seared chicken breast, lettuce, avocado spanish onion, tomato & sweet chilli sauce. served with fries & aioli	
chicken caesar salad	19
cos leaves, shaved parmesan, crisp prosciutto, egg & croutons with an anchovy based dressing	

sides

orange, spinach & spanish onion (v)	8
garden salad	8
mixed leaves, roma tomato, spanish onion & fresh cucumber (v)	
chilli dusted fries, tomato chutney (v)	8
wedges, sour cream & sweet chilli sauce (v)	8.5

sweets

chocolate fudge cake with double cream & strawberries	10
pavlova with whipped cream, fresh summer fruits & passionfruit coulis	10
ice cream sundae with marshmallows, hazelnuts & chocolate sauce	10



beverage packages

classic oceans

sparkling wine

bay of stones chardonnay pinot noir nv brut,
sth eastern australia

white wine

bay of stones sauvignon blanc, sth eastern australia

red wine

bay of stones shiraz, sth eastern australia

bottled beer

crown lager

draught beer

carlton draught

pure blonde

cascade premium light

soft drinks & mineral water

2 hours \$29pp | 3 hours \$39pp | 4 hours \$49pp

platinum

sparkling wine

chandon nv brut, vic
chandon brut rose, vic

white wine

brothers parade sauvignon blanc, adelaide hills sa

red wine

rockbare mojo shiraz, mclaren vale, sa

bottled beer

crown lager

draught beer

stella artois

carlton draught

pure blonde

cascade premium light

coopers pale

soft drinks & mineral water

2 hours \$39pp | 3 hours \$49pp | 4 hours \$59pp

beverages charged on consumption & bar accounts

Allow your guests to select from our wide selection of beverages, or from your own predetermined custom selection.

All accounts require a credit card to be held at the bar at the beginning of the event. You can choose to select a limit on the account, which may be increased at any time with your authorisation.

Guests will be given identification wristbands & will be able to obtain beverages from the bar. Tray service is available at an additional charge, however needs to be arranged prior to the event.

add the following to any package

corona, asahi or hoegaarden for \$3.50 per person.

Arrival cocktail for \$10 per person, customised by our bar team for your function.

cocktails

classics

caprioska 16
muddled fresh lime shaken with sugar & absolut vodka –
flavours available: lychee, kiwi fruit, strawberry,
passionfruit, mango, peach, vanilla

mojito 16
havana white rum muddled with fresh lime & mint,
topped with soda

cosmopolitan 16
absolut vodka, cointreau & cranberry juice with
a squeeze of fresh lime & burnt orange zest

mai tai 16
havana white rum, mt gay rum & orgeat with fresh
lime juice served over ice

martini standard 17 premium 19
classic gin and vodka martini – flavours available:
vanilla, chocolate, lemongrass, strawberry, raspberry,
passionfruit, blackberry

caipirihna 16
fresh muddled lime shaken with raw sugar & cachaca

pina colada 16
havana white rum, malibu, pineapple juice & a dash
of coconut cream

mint julep 17
makers mark bourbon, fresh mint leaves & a hint of sugar,
served over crushed ice

daiquiri 16
havana white rum with freshly sweetened lime juice,
served either straight or frozen – flavours available:
strawberry, mango, raspberry, passionfruit, mixberry,
vanilla & kiwi fruit

mavita 17
1800 reposado tequila & cointreau shaken with
fresh lime & served with a salt rim

old fashioned standard 17 premium 19
your choice of whiskey served over a bitters infused
sugar cube & fresh orange

oceans cocktails

pimms sangria 16
pimms number 1 cup & bombay sapphire gin with a
splash of merlot & cinnamon

lazy sombrero 16
1800 blanco, aperol & lemon z shaken with pink
grapefruit & lemon

sucker punch 16
absolute vodka, peach schnapps & passionfruit
shaken with orange, pineapple & cranberry juice

strawberry & passionfruit sour 17
absolute vodka, alize gold, strawberry liqueur shaken
with guava & lime juice finished with a passionfruit float

lychee fizz 16
pariso lychee liquor, alize blue & fresh lemon shaken
& double strained topped with chandon brut

cookie crumble 17
bailey's, butterscotch liqueur & licor 43 shaken
with cream

red lotus 17
tanqueray gin, chambord & elderflower liqueur shaken
with freshly squeezed lime, rosemary, pineapple
& cranberry juice

smoking honcho 17
fresh lime muddled with appleton rum & apple
liqueur then shaken with apple juice, served with
a cinnamon quill

orange sherbet 17
absolut vodka, cointreau & lemon z shaken with
orange juice & freshly squeezed lime served in a
sherbet rimmed martini glass

loop de loop 16
absolut kurant, blackberry, pomegranate & raspberry
liqueurs shaken with mixberry compote & cranberry
juice served over ice with fresh mint

events terms & conditions

important information

terms & conditions

confirmation & payment

Bookings are confirmed upon receipt of a signed booking form & the payment of a 30% deposit of the quoted minimum spend.

The final account must be settled at the completion of your event by either credit card or cash.

If the function is based on a minimum spend & this figure is not achieved, the client will be charged the balance.

Please note functions held on public holidays attract a 10% surcharge.

cancellation

Cancellations made up to 3 weeks prior to a booking will have the deposit reimbursed, less any costs incurred.

For cancellations made with between 1 & 3 weeks notice, we will retain 50% of the deposit.

For cancellations made with less than 7 days notice, we will retain 100% of the deposit.

final guest numbers

Guaranteed guest numbers are required 3 working days prior to the function.

dress regulations

Oceans bar requires a smart casual dress code & management reserves the right to refuse entry when it deems necessary.

conduct of patrons / damage & insurance

For the duration of your function you & your guests must agree to act in an orderly manner & abide by all hotel policies & regulations. You will be held financially responsible for any damage caused by you or your guests to the premises or our property during a function. Oceans bar reserves the right to exclude or eject any or all of the guests attending an event at its sole discretion, without liability. Behavior from guests that is improper will not be tolerated.

Oceans bar will endeavor to take all reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function.

entertainment

Oceans bar has access to a selection of the finest local DJ's whom play regularly on Friday & Saturday nights. We can provide DJ's for private functions at a charge to the client. All entertainment in every form must be discussed & approved by the Venue Manager.

other

All prices are correct at the time/date of publication, however oceans bar coogee Beach reserves the right to change prices and content without notice due to market conditions.

All food and beverage consumed in the venue must only be that which oceans bar coogee beach has provided.

important information

responsible service of alcohol

Oceans bar coogee beach is committed to patron care and adheres completely with the Liquor Act in regards to responsible service of alcohol & current licensing laws.

We thank you in advance for your support throughout your event.

special dietary requirements

Our team of qualified chefs take great care in the preparation of menu items, however some food products may contain allergens that individual guests may be allergic to.

Our Sales Co-ordinator will be available prior to your event to discuss any of these special dietary requirements with you.

booking form

Thank you for choosing to hold your next event in Oceans Bar.

In order to secure your reservation, please print & complete the following confirmation sheet & fax to the Sales Co-ordinator on 02 9315 8113 within 7 days along with the quoted holding deposit.

your contact details

contact name

company [if applicable]

address

postcode

phone

fax

email

your event details

date of event

start time

finish time

occasion [eg. birthday]

number of guests

function area [please tick]

vip room lounge 1 lounge 2

lounge 3 oceans terrace

menu selected

beverages selected

payment

deposits due

Should you wish to pay your deposit by credit card, please complete the following details & sign.

credit card type [please tick]

visa american express

mastercard diners

credit card number

expiry

cardholder name

amount

signature

date

I hereby authorise Crowne Plaza Coogee Beach, Sydney to debit my credit card for the above amount in relation to the hotel services outlined & accept the function terms & conditions.

*Please be advised that all credit card transactions will incur a 1.5% surcharge.



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