

# Functions and Events

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## *The perfect setting*

Coco Upstairs Lounge Bar provides an intimate atmosphere designed to make every occasion a memorable experience. We offer our lounge bar for both private & non-private events, providing a beautiful environment for personal celebrations, social gatherings, corporate functions & meetings. We can expertly tailor our space to meet your individual requirements. Catering for sit down functions of up to 40 people or stand up cocktail parties of up to 70 people, our choice of function packages offer a variety of menu options to suit all types of events, including;

- fingerfood packages
- 2 and 3 course set menus
- family style shared menus
- breakfast/lunch menus
- all inclusive or limited selection bar tabs
- per person beverage packages

We specialise in daytime corporate meetings and conferences. Food and beverage options can include but are not limited to;

- beverages, both non-alcoholic and alcoholic
- morning/afternoon tea
- breakfast and lunch service

We are also able to supply audio visual equipment including projector and screen at no additional cost.

Our dedicated and professional function team will personally manage your event from first enquiry to the last drink, ensuring every requirement is met.



### **Kids Parties Now Available**

Please contact our Functions Manager for further details.

Further Information view our website [www.cocolounge.com.au](http://www.cocolounge.com.au)

Or contact our Functions Manager - Rachel Herft Mobile 0417 156 887

Email: [functions@cocolounge.com.au](mailto:functions@cocolounge.com.au)

coco lounge

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# Canapés

thai chicken sausage rolls

prawn spring rolls

porcini mushroom & boconcini arancini balls

assorted sushi with wasabi soy

cajun marinated chicken skewers with natural yoghurt

smoked trout spoons with citrus dressing

salt & pepper spiced calamari with lime aioli

tempura king prawns with wasabi mayo

pumpkin, sage and fetta stuffed button mushrooms with pesto aioli

dolmades served with tzatziki

falafels topped with a vanilla bean & pumpkin puree and Persian fetta

beef & burgundy vol au vents

bagel crisps topped with aioli and chorizo

assorted sweet canapés/pastries/tarts etc

## price

selection of 6 canapés - 6 pieces per person \$19.50 per person

selection of 8 canapés - 8 pieces per person \$24.50 per person

selection of 10 canapés - 10 pieces per person \$29.50 per person

# Mini Meals

Mini meals are slightly larger portions than individual canapés and are designed to be eaten standing as a compliment to any canapé package.

salt & pepper calamari & chip boxes

chicken & mushroom risotto bowls

fish & chip boxes

mini beef burgers

mini veggie burgers

## price

per serve - \$6.50

# Sit Down Dining Options

## Family shared menu lunch & dinner

*Our shared menu is a selection of our favourite dishes served to your table 'family style'. This informal way of eating is designed to represent a touch of the Mediterranean family culture, sharing good food, wine and conversation with loved ones. Enjoy...*

### **Mezze Platter**

Duo of marinated olives, sweet sundried tomatoes, Persian fetta & two dips with warm pita bread

### **Arancini**

Homemade porcini mushroom & bocconcini filled arancini balls with aioli

### **S&P Squid**

Shallow fried salt & pepper dusted squid with watercress & mandarin segments

### **Veal**

Parmesan & herb crusted veal cutlet served with creamy cauliflower skordalia & caramelised shallots

### **Risotto**

French porcini mushroom & chicken risotto with fresh spinach

*followed by*

### **Sorbet**

Trio of sorbets in individual waffle cones

### **3 Blind Mice Cheese Board**

Selection of blue, hard & soft cheeses with lavosh

### **price**

shared selection of all 7 dishes above \$39.50 per person

minimum 6 people

# Function Set Menu

## ENTREES

### Pork Belly

Mini slow-roasted pork belly with homemade apple sauce & celeriac remoulade

### Arancini

Homemade porcini mushroom & bocconcini filled arancini balls with aioli

### S&P Squid

Shallow fried salt & pepper dusted squid with watercress & mandarin segments

### Salmon

Vodka & beetroot cured salmon with a roast baby beetroot & orange salad, lavosh & crème fraiche

## MAINS

### Gnocchi

Potato & ricotta gnocchi carbonara with bacon, mushrooms, spring onion, white wine & fresh egg

### Ravioli

Sweet potato & leek ravioli in a creamy white wine reduction trickled with truffle oil (V)

### Chicken

Capsicum & ricotta cheese filled chicken breast with sautéed homemade gnocchi, drizzled in a red pepper coulis

### Veal

Parmesan & herb crusted veal cutlet served with creamy cauliflower skordalia & caramelised shallots

### Fish

Pan-fried snapper fillet with lemon & baby leek risotto & baked truss cherry tomatoes (G)

### Coco Beef Burger

Warm brioche bun with a premium ground beef pattie, caramelised onion, beetroot, tomato, pineapple, bacon, lettuce & chilli aioli

## DESSERTS

### Franck's Panacotta

Vanilla bean panacotta with campari jelly & toffee pistachio

### Baked Pink Lady Apples

Baked apple in cointreau & cinnamon syrup with vanilla ricotta, figs & walnut crumble

## price

### standard

alternating entrees – *choose 2 entrees for alternate service*

alternating main – *choose 2 mains for alternate service*

alternating dessert

2 courses \$42.50 per person

3 courses \$47.00 per person

*all packages include fresh bread & shared rocket & parmesan salads served with mains*

### premium

choice of 2 entrees – *choose 2 entrées for guests choice*

choice of 3 mains – *choose 3 mains for guests choice*

choice of 2 desserts

2 course \$45.00 per person

3 course \$49.50 per person

 **add on Cheese Plate \$4.50 per person or Steak \$5.00 per person**

# Express A la carte Lunch

**Each guest has a choice of the following:**

**Chicken Baguette**

Chicken breast, avocado, crispy prosciutto, cos lettuce and mayonnaise

**Calamari Salad**

Grilled fresh calamari with radicchio, mandarin & a sweet citrus dressing (G)

**Gnocchi carbonara**

Potato & ricotta gnocchi carbonara with bacon, mushrooms, spring onion, white wine & fresh egg

**Coco Beef Burger**

Warm brioche bun with a premium ground beef pattie, caramelised onion, beetroot, tomato, pineapple, bacon, lettuce, hot chips & chilli aioli

**Ravioli**

Sweet potato & leek ravioli in a creamy white wine reduction trickled with truffle oil (V)

**Lamb Salad**

Spiced lamb fillets with Spanish onion, beetroot, butter lettuce & horseradish dressing (G,N)

**including one of the following beverages:**

Glass of 2010 Eighth Horse Sauvignon Blanc, Northern Victoria

Glass of 2010 Eighth Horse Shiraz, Northern Victoria

Tap beer

Boags Lite

Soft drink/juice

**price**

one course including;

glass of wine/beer/soft drink/juice

tea/coffee

\$30.00 per person

 **add on** Dessert \$8.50 per person

# Breakfast Menu

**Each guest has a choice of the following:**

**Cooked Breakfast**

Two poached or fried eggs, grilled bacon, mushrooms and tomato with Turkish toast

or

**Continental Breakfast**

Roast oat muesli with natural yoghurt and a fresh fruit plate

**including -**

your choice of fruit juice

and coffee or tea

**price**

one course including;

fruit juice

tea/coffee

\$19.00 per person

# Beverage Packages

## Unlimited Bar Tab

### **Wines**

NV Eighth Horse Sparkling Brut Cuvee, Northern Victoria

2010 Eighth Horse Sauvignon Blanc, Northern Victoria

2010 Eighth Horse Shiraz, Northern Victoria

### **Beers**

Tap beer

Boags light stubbies

### **Soft drink and juices**

#### **price**

maximum 5 hour duration \$32.00 per person

For example – unlimited bar tab for 60 people from 7.30pm-12.30pm is \$1920

## Wine & Beer Upgrade

You may choose to upgrade the standard bar tab package for the duration of your function.

Your upgrade will include all of the above plus the following wines:

### **Sparkling Wines**

NV De Meyran Blanc de Blancs, Loire Valley, France

### **White Wines**

2010 Chalice Bridge Sem Sauv Blanc, Margaret River, WA

or

2010 Man O' War Pinot Gris, Waiheke Island, NZ

### **Red Wines**

2006 Koonowla Cabernet Sauvignon, Clare Valley, SA

or

2010 Nine Yards Pinot Noir, Bellarine Peninsula, VIC

#### **price**

additional \$6.00 per person

## On consumption Bar Tab

You are welcome to pay for beverages on consumption, with or without bar restrictions, for the entire duration of the function. Beverages are charged at normal bar prices. Please choose from the above wines.

## Other Beverages Options

### Tea and coffee service

Full tea and coffee self service is available for sit down functions only.

**price**

additional \$2.50 per person

### Cocktail on Arrival

Standard cocktails may be provided on arrival. Please choose from one of the following;

**Cosmopolitan** - vodka, cointreau, cranberry juice and lime.

**Black Orchid** - Orange infused Belvedere vodka, Crème de Violette, Gomme, peach bitters, lemon

**Mango Collins** - Belvedere vodka, Mandarine Napoleon liqueur, mango, lemon, soda

**Berry Mocktail** – lime, raspberries, mint, cranberry juice, apple juice

**Tropical Mocktail** – orange, lime, pineapple, passionfruit, orange juice, pineapple juice

**price**

additional \$10.00 per person for cocktails

additional \$6.00 per person for mocktails

# Additional Services

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We are happy to organise all those little extra touches to help make your event special. Our team can assist with themes, decorations & lighting to help co-ordinate the perfect event.

## Balloons

We are able to arrange helium balloons for that extra special touch of colour. Balloons are priced at \$110 for 50 balloons or \$170 for 100 balloons including ribbons and helium.

## Audio Visual

We can provide projector, large screen and white board facilities at no additional charge.

## Cakes

12" cakes – serves approx 40 people \$95.00 each

### **STRAWBERRY & CREAM CHEESECAKE**

A HIGH SIDED SHORTCRUST BASE FILLED WITH A RICH FLAVOURED BAKED NEW YORK CHEESECAKE FULL OF ROASTED STRAWBERRIES AND TOPPED WITH A LAYER OF MARSCARPONE CHEESE GARNISHED WITH A COLLECTION OF TRUFFLES AND FRESH STRAWBERRIES

### **MIXED BERRY CHEESE CAKE**

A NEW YORK BAKED CHEESE CAKE TOPPED WITH A MIXTURE OF BERRIES/STRAWBERRIES/RASPBERRIES AND BLACK & BLUE BERRIES DUSTED WITH SNOW SUGAR

### **FLOURLESS ORANGE CAKE**

AN ALMOND MEAL BUTTER CAKE WITH WHITE CHOCOLATE GANACHE AND DECORATED WITH STENCILED HEARTS

### **DEVIL'S CHOCOLATE**

LAYERS OF MUD CAKE FILLED WITH CREAM AND STRAWBERRY JAM COVERED WITH MORE CREAM AND LIGHTLY DUSTED WITH COCOA TO MAKING IT A LITTLE MORE DEVILISH

### **BACI CHOCOLATE CAKE**

BASE OF FLOURLESS CHOCOLATE WITH A LAYER OF HAZELNUT GANACHE, SMOTHERED WITH MORE GANACHE, STENCILED WITH SNOW SUGAR STARS AND TOPPED WITH HANDMADE INDIVIDUAL HAZELNUT CHOCOLATES DRESSED IN SILVER LEAF

### **TRIMOUSSE**

A MOIST CAKE WITH THREE LAYERS OF MOUSSE (WHITE, LIGHT AND DARK) COATED IN CHOCOLATE GANACHE AND STENCILED WITH LOVE HEARTS

### **CHOCOLATE RUM TRUFFLE**

A RICH CHOCOLATE RUM CAKE GANACHED WITH CHOCOLATE AND DECORATED WITH RUM BALLS



Cake plaques - starting from \$15.00

Cakeage – if you choose to bring your own cake we charge \$30 which includes plating with cream and complete service to each guest

# Booking Terms

## *Payment:-*

- Booking deposit to confirm your function is 25% of the minimum spend.
- If you decide to cancel your event within **30** days of the booking, 50% of the deposit will be refundable and the balance held as a cancellation fee. For events cancelled with less than **14** days notification, the full deposit will be held as a cancellation fee.
- If you do not reach your minimum spend during the function the shortfall will be charged as a room hire fee.
- Full payment must be received 3 days prior to the function date.
- All payments over \$200 made by credit card incur a surcharge of 2% for visa/mastercard and 2.5% for amex/diners.
- Final numbers for catering must be confirmed 14 days prior to the function date, and unfortunately no reduction in numbers will be accepted.

## *Room Restrictions:-*

- We require a credit card guarantee 14 days prior to your function date as security against any damages that may incur. You are financially liable for any damage caused to fixtures, fittings, property or equipment for the duration of your function. Charges for damages will be billed to your credit card. some functions may require security at an additional charge.
- We do not allow live music including DJ's, however for private functions; you are welcome to make use of the in-house i-pod stereo system.
- Table decorations may be used for private functions, nothing is to be affixed to the walls/windows and no confetti or glitter is permitted.
- Smoking is only permitted on the outdoor balcony when lounge doors are closed.
- The standard time allocation for private functions is 4-5 hours and finishing time is to be no later than 1am.
- Children under the age of 18 are not permitted in the venue unless accompanied by a parent.

## *Other:-*

- If due to circumstances beyond our control your function is cancelled, we will fully refund all monies received and endeavour to assist you in finding an alternative venue.
- We have the right to refuse entry and service of alcohol to intoxicated patrons.

### minimum spends

#### **Evening functions from 6pm**

- Sunday - Tuesday - \$1500
- Wednesday & Thursday - \$2000
- Friday - \$4000
- Saturday - \$3000
- Public holiday eves - \$3000

#### **Day time functions until 4.30pm**

- Day room hire fee - \$150 for up to 3 hours duration, each additional hour is \$50 per hour.
- (Room hire fee will be waived if function spend is over \$1200 on a weekday and \$2000 on a weekend day).