

COFFS HARBOUR JETTY

THE PIER HOTEL

EST. 1905



The Pier Hotel

FUNCTIONS PACK

The Pier Hotel

ABOUT US

The Jetty (or Pier) was built in 1892 along with timber mills in the Jetty area, bringing a need for a Hotel to serve refreshing beverages and hearty food as well as provide a comfortable bed for workmen. The Pier Hotel was built in 1905 and has long been one of Coffs most recognizable landmarks.

In the early days, the Hotel also catered for weary travellers who journeyed by land and sea up & down Australia's East Coast before guests took off on their next leg of their travel adventures. It was also a favourite holiday destination for tourists travelling by horse from as far afield as Bellingen and Dorrigo.



Following the Hotel's destruction by fire in 1914, the Proprietor of the time, William Mann rebuilt the Hotel to cater for sea-loving visitors and for those who wished to inhale the health giving ozone or contemplate an early morning plunge in the surf (before 1902 it was illegal to swim in the surf in daylight hours).

The Hotel's Manager, Mr Taylor, owned a couple of motor boats and conducted tours of the prolific snapper grounds where good catches were said to be the rule.

The friendly personable service has remained unchanged for more than a Century, ensuring the Pier Hotel is still one of the most popular pubs on the Coffs Coast.

"I think the Pier has a life all of its own. It's iconic and it's certainly the best location in Coffs Harbour for a Hotel, right on the Jetty strip with sea views. The Hotel rooms were refurbished in 2014 to stunning boutique accommodation standard. And with the newly opened rustic wine bar overlooking the jetty strip activity and the expansive Terrace bar at the back of the hotel, it is an ideal venue for group stays, parties and professional functions alike," said Warren Skinner, the owner since 2007.

Stay a while...

ACCOMMODATION

Here at the Pier we offer boutique overnight accommodation available for your next function & overnight stay.

Each of our rooms contain quality bedding, new vanities, free Wi-Fi access, LED TVs and AUSTAR

Queen, single and twin share rooms are available with a choice of ensuites
Or rooms with shared bathroom amenities.



Function Spaces

THE TERRACE BAR

The Terrace bar can be configured into a range of options and is perfect for:

- Spectacular lunches
- Dinner functions
- Small-medium meetings
- Cocktail parties



From just \$300 you can have exclusive use of the Terrace Bar.

Included is exclusive hire of the Terrace Bar; Entertainment options, microphone and PA system available and priced on request; Customised food and beverage menus as outlined + Private Bar and Waiter.

Function Spaces

THE CELLAR LOUNGE

The front Cellar Lounge was opened in May 2015 after extensive renovations to the old bottle shop and gaming area of the hotel. The whole zone was reconfigured to reveal the beautiful high ceilings, original floorboards and exposed brick of yesteryear. The front of the room was opened up with bi-fold windows overlooking the busy jetty strip. With the original fireplace back in action after so many years and a working “bottle shop” wall of diverse wines on offer, the Wine bar is an exciting and intimate new meeting space in the heart of the Jetty.

The Cellar bar can be configured into a range of options and is perfect for:

- Spectacular lunches
- Dinner functions
- Small-medium meetings
- Cocktail parties



From just \$500 you can have exclusive use of the Cellar Bar

Included is exclusive hire of the Cellar Bar; Entertainment options, Customised food and beverage menus as outlined + Private Bar and Waiter. Please note this space is not suitable for Children.

Dining Options

TWO OR THREE COURSE DINING OPTIONS

DINNER SELECTION ONE

Choose two courses (either entree & mains OR mains & dessert).
You receive two selections in each course that will be served to the table alternate choice.

DINNER SELECTION TWO

You receive two selections in all three courses - each course will be served to the table alternate choice.

ENTREE

Crab cakes w lemon, Dijon mustard, dill & an avocado and tomato salad

Seared scallops w sweet com puree, crisp prosciutto & basil oil (GF)

Slow cooked pork belly w apple, ginger puree & a fennel salad (GF)

Tempura king prawns w a lime palm sugar dipping sauce & a crisp Asian salad.

Eggplant & filo rolls with honey and ricotta dukkha (V)

MAINS

Confit duck leg w a Jerusalem artichoke puree sauteed spinach candied orange & duck jus

Grilled salmon fillet w minted crushed peas, asparagus & lemon butter sauce (GF)

Prosciutto wrapped chicken breast w an heirloom tomato & basil salad w fried bocconcini & balsamic vinegar

200g fillet mignon w fondant potato, buttered green beans & peppercorn jus (GF)

Grilled vegetable gnocchi w basil pesto & parmesan cheese (V)

DESSERTS

Chocolate plate w hazelnut praline, chocolate pate, Malibu truffles, chocolate semi freddo, & warm chocolate brownie

Apple & rhubarb crumble w a pistachio nut granola & vanilla ice cream (GF)

White chocolate caramel pudding w butterscotch sauce and vanilla ice-cream

Lemon citrus tart with toasted meringue raspberry coulis and double cream.



The Choice is Yours

PLATTERS

Canape Platter \$180

(50 pieces)

*Gluten free options available

Grilled Chorizo with semi dried tomato tapenade & olive

Triple cream brie with apple chutney (V)

Crab with mango salsa chilli & dill

Rare beef with olive tapenade & dijonaise

Smoked salmon with sour cream red onion and capers.

Asian Platter \$250

(10 pieces of each)

Fried chicken & prawn wantons

Duck spring rolls with leek & hoisin

Fried Japanese chicken pieces with 5 spice (G.F)

Satay chicken skewers with peanut sauce (G.F)

Vegetable spring rolls

Antipasto Platter \$140

(Serves 10 people) (GF Options available)

A selection of locally sauced products.

Mild salami, Spiced salami, Jamon, Grilled chorizo, Marinated olives, Semi-dried tomatoes, Brie, Aged cheddar, Basil pesto, Olive tapenade, Toasted Turkish bread & Lavosh

Slider Platter

40 Sliders \$180

80 Sliders \$350

Lamb kofta with tomato salsa & mint yogurt

Japanese fried chicken with shredded

cabbage, kewpie mayo & tonkatsu sauce

Cheeseburger melted cheese, onion, mustard & tomato sauce

Roast mushrooms with cheese, grilled onion & beetroot relish & aioli (V)

Pastry Platter \$250

(10 pieces of each)

Mini shepherd pies

Pork & Fennel sausage rolls

Mushroom palmiers (V)

Mini quiche Lorraine

Spinach & feta puffs (V)

Pizza platter \$100

Your choice of:

Margherita

Meatlovers

Supreme

Vego

Gluten free bases available prices also vary.

Finishing Touches

ADDITIONAL SERVICES



AUDIO VISUAL SERVICES

The Pier Hotel will coordinate with local AV partners to make your event as streamlined and stress-free as possible.



ENTERTAINMENT

Whether it's a band, comedian or a solo artist, we will work with you to source the entertainment you require to make your event a smashing success!



WAIT AND BAR STAFF

There is waiting and bar service attendants available for hire, including a Black-tie service to make your event that much more special.



LINEN

If you wish, we can source and hire linen tablecloths and napkins for your event with a wide range of options and prices available on request.

DECOR

For extra effect, decorative options such as flowers, balloons, staging and themes can be organized on request. Additional cost applied.

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www.thepierhotel.com.au