

COCO NB

INTIMATE EVENT VENUE

FUNCTION & CELEBRATION PACKAGES

An intimate space for big celebrations.



108 STURT STREET • ADELAIDE

WWW.COCONB.COM.AU

WELCOME TO COCO NB

COCO NB is an intimate event venue in the heart of Adelaide, created for celebrations that feel personal, relaxed and beautifully considered.

Perfect for intimate weddings, engagement parties, birthdays, hens nights, christenings, Christmas functions, private dinners, corporate gatherings and special occasions.

SEATED DINING	STANDING	STANDARD EVENT
24 guests	30 guests	4 hours
Long-table dining	Cocktail-style celebrations	Additional time available

Simple by design

Choose venue-only hire and bring your own food and drinks, or let our in-house team take care of the food and beverages.

Small space. Good food. Great people.

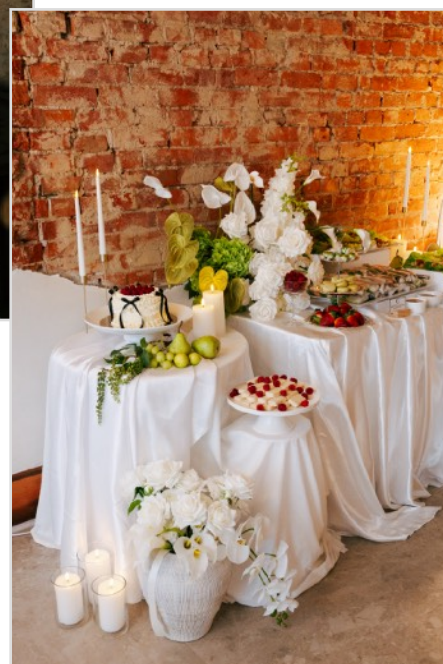


TWO WAYS TO CELEBRATE

Choose your way.

01 • BRING YOUR OWN	02 • COCO NB CATERING
Weekday \$1,290 Weekend \$1,590	Weekday \$350 venue hire + \$2,600 minimum food & beverage spend Weekend \$450 venue hire + \$3,500 minimum food & beverage spend
BYO food, drinks & alcohol	
Additional staff service fee	No additional staff service

Both options include a 4-hour event duration. Additional venue time is \$250 per hour, subject to availability and prior approval.



Make the space your own.

WEEKDAY	WEEKEND
\$1,290	\$1,590
4-hour venue hire	4-hour venue hire

Included

- Exclusive use of the COCO NB event space
- Tables and chairs
- Glassware
- Signature COCO NB styling and styling plinths
- Cake table and cake serving utensils
- Wishing well
- 3m × 6m rear catering area

BYO food, drinks & alcohol

Outside caterers welcome

If you organise your own caterer, they must provide their own cooking or heating setup, such as a food van, marquee or mobile catering station. A dedicated 3m × 6m area in the rear car park is available for catering setup. Food preparation is permitted inside COCO NB, but cooking and heating are not permitted.

Rubbish removal: \$250 if required.

For events with more than 15 guests, 2 bar staff are required at \$65 per hour per person with a 3-hour minimum.



Let us take care of the food.

WEEKDAY	WEEKEND
\$350	\$450
+ \$2,600 minimum spend	+ \$3,500 minimum spend

Your minimum spend can be used across our food and beverage options.

Two-course menu — \$79 per person

House-made focaccia with whipped butter, followed by your choice of one entrée and one main. A relaxed, satisfying option for an intimate celebration.

Three-course menu — \$99 per person

House-made focaccia with whipped butter, followed by your choice of one entrée, one main and one dessert. A classic full dining experience for a long-table celebration.

*Please note Alternative drop: 50/50 between 2 selection of each menu unless guests confirm the menu 7 days period to the event.

Entrées & mains.

Entrées

Hokkaido Scallop

Seared scallop with cauliflower purée, crispy pancetta, brown butter and chive oil.

Yellowfin Tuna Crudo

Fresh yellowfin tuna with yuzu ponzu, avocado, tobiko and shiso.

Smoked Duck

Smoked duck paired with blood orange, bitter leaves and fennel, finished with a champagne vinaigrette.

Burrata

Creamy burrata with heirloom tomatoes, basil oil and tomato jelly.



Mains

Pepper-Rubbed OBE Beef Eye Fillet with potato pavé, zucchini ribbon, bacon crumbs and shiraz jus.

36 Degrees South Beef Short Rib : Slow-cooked beef short rib with truffle pomme purée, cavolo nero and red wine jus.

King snapper with yuzu beurre blanc, baby broccolini and roasted kipfler potatoes.

Duck breast with celeriac purée, heirloom carrots, burnt orange and cherry jus.

Chicken Kyiv with butternut squash, porcini mushrooms, asparagus, beurre noisette and herb oil.

Lamb cutlet with mint and pea purée, smoked labneh, saltbush and lamb jus.

Roasted Cauliflower Steak with Thai green curry velouté, toasted coconut and fresh herbs.



Desserts

Yuzu Cheesecake : Yuzu cheesecake with berry coulis, shortbread crumbs and floss.

Coconut Panna Cotta : Coconut panna cotta with mango, passionfruit and macadamia praline.

Thai Tea Crème Brûlée : Thai tea crème brûlée with a delicate sesame tuile.

Dark Chocolate Delice : Rich dark chocolate delice with salted caramel and blackberry.

Lemon Sorbet : Refreshing lemon sorbet with shaved meringue, white chocolate soil and raspberry dust.

GRAZING & BEVERAGES

Easy-going, beautifully served.

Grazing & Roaming Canapés

A two-hour roaming service designed for cocktail-style celebrations, giving guests a selection of beautifully presented bites while they mingle.

4 SELECTIONS	5 SELECTIONS	6 SELECTIONS
\$45pp	\$53pp	\$59pp
2-hour service	2-hour service	2-hour service

Beverage packages

2 HOURS	3 HOURS	4 HOURS
\$38pp	\$49pp	\$58pp
House wine • beer • soft drinks	House wine • beer • soft drinks	House wine • beer • soft drinks

House wine: Shiraz, Moscato, Riesling and Sparkling. Beer: Hahn SuperDry and Coopers.

BYO spirits are welcome with a \$15 per person mixer fee, including standard mixers such as soda, water and tonic.



From delicate bites to crowd favourites.

Lobster Roll : Soft brioche filled with lobster, tarragon mayonnaise and fresh chives.

Yellowfin Tuna Tartare: Fresh yellowfin tuna on crispy wonton with avocado mousse, wasabi and tobiko.

Roast Beef Brioche: Tender roast beef in brioche with horseradish crème fraîche, pickled shallots and watercress.

Ora King Salmon: Ora King salmon served on betel leaves with sour mango, peanuts and salmon roe.

Five-Spiced Pork Belly: Tender pork belly finished with a rich tamarind caramel.

Confit Duck Croquette: Crisp duck croquette served with cranberry gel and fresh chervil.

Duck Liver Parfait: Smooth duck liver parfait with brioche, sour cherry and pistachio.

Lemongrass Pork Skewer: Fragrant lemongrass pork served with Vietnamese nuoc cham.

Wagyu Beef Slide: Wagyu beef with aged cheddar, house pickles and truffle aioli in a soft slider.

Peking Duck Bao: Soft bao filled with Peking duck, hoisin, cucumber and scallions.

Asian Pork Balls: Steamed homemade pork balls served with spicy nam jim and garnished with fresh coriander.

Wild Mushroom Tartlet: A delicate mushroom tartlet with whipped ricotta and sweet onion.

Pumpkin & Leek Arancini Crisp pumpkin and leek arancini with parmesan and basil aioli.

Sweet Potato & Chickpea Fritter (Vegan) Golden fritters served with cool coconut yoghurt.



A table made for sharing.

Shared Feast — \$79 per person

Choose 2 mains and 2 sides to share. A relaxed and generous way to gather around the table.

Shared Feast — \$99 per person

Choose 2 mains and 4 sides for a fuller feast, with a generous selection of dishes to enjoy together.

Shared Feast — \$125 per person

Choose 3 mains and 3 sides to create a generous shared feast, perfect for enjoying a variety of dishes together.

Choose mains

- Slow-roasted lamb shoulder
- Beef short rib
- Miso-glazed Atlantic salmon
- Crispy pork belly
- Thai green curry chicken
- Jerk Chicken with charred corn purée, mango salsa & chicken jus.
- Beef cheek Massaman

Choose your sides

- Duck fat roasted kipfler potatoes
- Charred broccolini with garlic & toasted almonds
- Truffle mac & cheese
- Heirloom tomato, burrata & basil salad
- Buttered mash
- Green papaya salad
- Vietnamese herb salad
- Coconut jasmine rice
- Roasted pumpkin with whipped feta & pistachio

GOOD TO KNOW

Before you book.

Capacity Up to 24 guests seated for long-table dining, or up to 30 guests for standing celebrations.

Event duration: 4 hours included. Additional venue time is \$250 per hour, subject to availability and prior approval.

BYO Food, drinks and alcohol are welcome with the BYO venue-hire option.

Outside caterers Welcome. Caterers must bring their own cooking/heating setup. A 3m x 6m rear car-park area is available.

No cooking or heating inside COCO NB. Food preparation is permitted.

Rubbish removal \$250 if required.

Bar Staff Required for events with more than 15 guests — \$65 per hour, minimum 3 hours.

Security bond \$1000 refundable.

Booking deposit 30% non-refundable deposit to secure the date.

Final payment Remaining balance and security bond due 7 days prior.

Booking lead time - Bookings are required at least 4 weeks prior.

Let's celebrate

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Made for your people. Made for your moment.