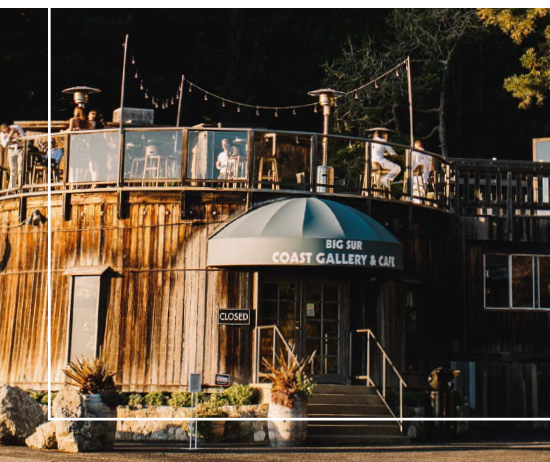




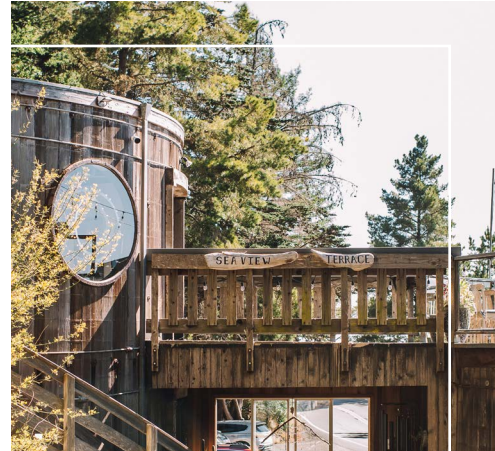
WELCOME TO COAST

COAST Big Sur is a café, gallery and boutique along Highway 1 overlooking the Pacific Ocean. The idyllic round buildings are made from old-growth redwood water towers that originally served as the storage tanks for the Oak Naval Hospital in Oakland, California.

COAST offers a variety of intimate settings perfect for weddings, brunch, lunch and dinner events. Our team of hospitality professionals look forward to creating an unforgettable experience for you and your guests.



OUR EVENT SPACES



The Seaview Terrace is the primary event space. The open-air terrace overlooks the Pacific Ocean and connects to the enclosed Rotunda Room.



The Henry Miller Gallery is an indoor, open gallery room which can function as a private room for a standalone event or as an addition to the Seaview Terrace for a larger function. The layout of this space is also well suited to hold workshops, forums, tastings, musical performances, art shows and exhibits.

PRICING

Event spaces are priced at a base rate listed in the table below. This rate includes a staff member who will facilitate COAST owned audio equipment, the set up and breakdown of tables, chairs, and provided service stations. Food and beverage offerings are priced on top of the base rate.

	SEAVIEW TERRACE (4-hour event)	HENRY MILLER GALLERY (4-hour event)	FULL BUYOUT (6-hour event)
<i>Our hours of operation are subject to change with the seasons. This may affect availability and pricing.</i>	Standing Reception 72 ppl max Seated Reception 40 ppl max Wedding Ceremony on the terrace 60ppl max	Standing Reception 35 ppl max Seated Reception 28 ppl max	<i>Coast Café, Boutique and Gallery is closed to the public for the event. Please contact COAST to discuss your guest count.</i>
Monday - Thursday	\$2,500	\$1,000	\$10,000
Friday - Sunday	\$3,500	\$1,500	\$12,000
Additional Hour Charge	\$1,000	\$300	To Be Determined



FOOD AND BEVERAGE OFFERINGS

COAST's hospitality team brings experience from world class restaurants and hotels in San Francisco and beyond.

The produce and ingredients utilized for chosen food and beverage offerings are sourced locally, seasonally, ethically and are organic whenever possible. COAST's team takes pride in accommodating most dietary preferences and allergies. Prior notification of these restrictions is necessary.



OFFERINGS

*All menus are served buffet style with service staff. If family style service or a plated dinner is desired, please inquire.
These offerings are based on seasonality and availability and are subject to change.*

Breakfast // \$16 per person + tax & service charge

- House-made granola
(two varieties, one gluten free) served with organic whole milk and oat or almond milk
- Sliced seasonal fruit
- House-made seasonal scones with homemade cultured butter
- Fresh seasonal fruit juice

Create a mimosa bar for an additional \$10 per person

Brunch // \$32 per person + tax & service charge

The Breakfast offerings in addition to-

- Seasonal frittata with local herbs, vegetables and organic eggs
- Assorted house-made breads with homemade cultured butter, fruit butter, smoked trout with everything cheese spread
- Seasonal hash with sausage, potatoes and vegetables

Sandwich Station // \$20 per person + tax & service charge

- An assortment of house-made sandwiches made with freshly baked breads
- Green salad or specialty house salad

Include both salad offerings for an additional \$4 per person // Gluten free options are available upon request

Entrée Station // \$54 per person + tax & service charge

- Select two entrees:
 - Roasted chicken with preserved lemon and sage
 - Dry aged beef ribeye with au jus (additional \$4 per person)
 - Seasonal local catch with accompanying sauces (additional \$6 per person)
 - Whole roasted stuffed vegetables
- Accompanying sides:
 - Roasted potatoes with thyme and preserved lemon
 - Roasted vegetables with accompaniments
 - Green Salad

All menus are served with filtered water.

APPETIZERS AND MENU ADDITIONS

*The portions of offerings are guaranteed to be abundant based on the group size,
therefore will not be replenished as they are consumed.*

Snack Bar Station // \$7 per person + tax & service charge

- Harissa spiced peanuts
- Homemade pickled vegetables
- Marinated olives with citrus and local herbs
- Za'atar trail mix

Mezze Bar // \$14 per person + tax & service charge

- Liptauer paprika cheese spread
- Sprouted hummus
- Tzatziki yogurt dip
- Vegetable crudités
- Sliced seed and almond bread (*gluten free*)
- House crackers
- Sourdough focaccia bread

Charcuterie Station // \$19 per person + tax & service charge

- 3 assorted deli meats (*eg: salami, mortadella, pate*)
- House crackers
- Sourdough focaccia bread
- Sliced seed and almond bread (*gluten free*)
- Vegetable crudités

Cheese Station // \$17 per person + tax & service charge

- 3 assorted cheeses (*eg: soft, blue, firm*)
- House crackers
- Sourdough focaccia bread
- Sliced seed and almond bread (*gluten free*)
- Vegetable crudités

Antipasti Station // \$15 per person + tax & service charge

- Roasted and marinated antipasti vegetables (*eg: summer squash, padron peppers, mushrooms*)
- House crackers
- Sourdough focaccia bread
- Sliced seed and almond bread (*gluten free*)
- Vegetable crudités

Smorgasbord Station // \$50 per person + tax and service charge

A curated assortment of appetizer station offerings

- Harissa spiced peanuts
- Roasted and marinated antipasti vegetables
- Charcuterie
- Cheeses
- Mezze dips and spreads
- House crackers
- Sourdough focaccia bread
- Sliced seed and almond bread
- Vegetable crudités

DESSERTS

Soft Serve Ice Cream Station // \$8 per person + tax & service charge

- House-made soft serve, seasonal fruit and topping bar
- Examples of toppings: chocolate ganache, roasted strawberries, sesame caramel, chocolate crumble, fresh berries, fruit jam, candied nuts, sea salt, olive oil

Cookies and Brownie Bites // \$5 per person + tax & service charge

- Ideal as a standalone offering to round out a meal or can be an accompaniment to additional sweets

Fruits + Dips // \$7 per person + tax & service charge

- Seasonal fruit with sauces for dipping
- Examples include chocolate ganache, sesame caramel, seasonal fruit butter



BEVERAGES

Non-Alcoholic Beverage Station // \$9 per person + tax & service charge

- House-made seasonal lemonade
- House-made iced herbal tisane
- Topo Chico sparkling water
- Filtered Lafler Canyon spring water

An additional \$2 per person for premium canned and bottled sodas

Coffee & Tea Station // \$6 per person + tax & service charge

- Eleventh Hour Coffee Roasters drip coffee
- 5 Mountains Tea with traditional accompaniments

Alcoholic Beverage Station // Billed by consumption

Beer: \$6/pour // Wine: \$10/glass + tax & service charge

- *Discretion Shimmer Pilsner- German style pilsner. Crisp, clean, easy drinking*
- *Alvarado Mai Tai PA- crowd pleasing, tropical style, low bitter IPA*
- *Luli Syrah- Santa Lucia Highlands. Rich and spicy with rounded dark fruits and balanced structure*
- *McIntyre Chardonnay- Santa Lucia Highlands. Rounded white with lots of yellow orchard fruit, tropical notes with a toasty, balanced finish*

This station can be curated to suit your taste and style of event. With enough lead time, our Beverage Director will be able to curate your beverage offerings, should you be interested in labels outside of what we currently carry in house. Prices and structure of beverage offerings will vary depending on what is sourced for your event.

Lady of the Party: Frozé & Frozen Lemonade Station

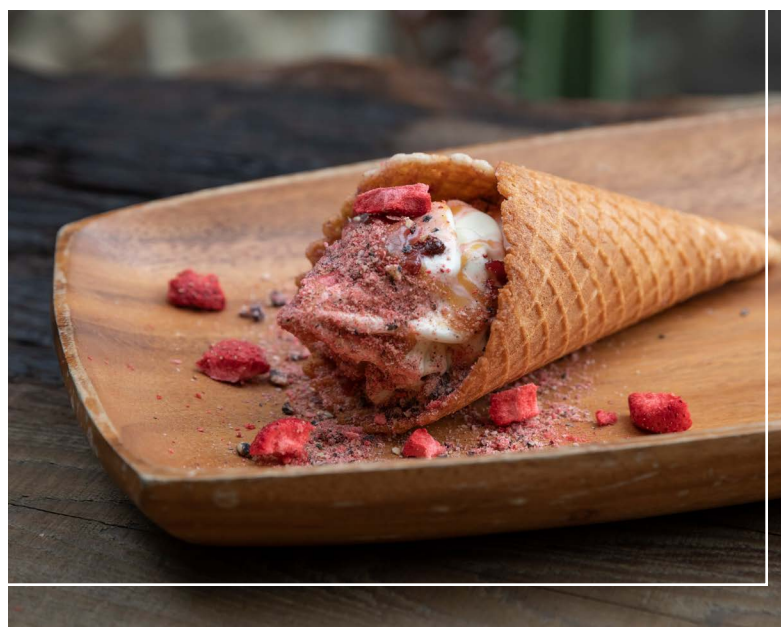
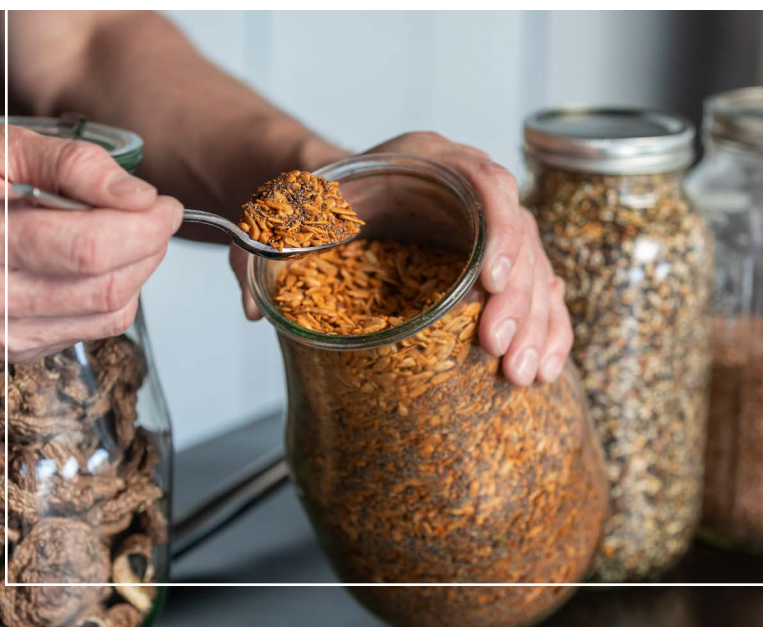
\$14/frozen rosé pour // \$6/frozen juice pour // or \$400 minimum + tax and service charge

- Frozen rosé
- Frozen seasonal fruit juice

Our Lady of the Party (the machine's given name) spins two delicious beverage offerings, an alcoholic beverage along with a non-alcoholic beverage so that everyone can enjoy something from this party queen. The seasonal fruit juice can also be served layered with the frozé as a third beverage. This comes highly recommended, because it's just that tasty. If frozé and lemonade isn't your style, there are some other recipes she's capable of spinning out. Bourbon Slushhh anyone?*

**Additional permit required for events wanting to have hard alcohol available*





EVENT POLICIES

Furniture and Fixtures

- COAST provides tables, chairs and standard linens for private events.
- Tenting rentals can be arranged through COAST and the cost will be passed on to the client.
- COAST must approve all décor and handling/moving of existing furniture and artwork.
- Artwork and sculptures present throughout the venue are not to be touched, moved or manipulated by the host or the guests in attendance.
- Event hosts are required to facilitate placing/moving any additional approved decorations on and off site.

Parking

- Events not booking a Full Buyout require the use of a shuttle service to bring guests to and from COAST if the event takes place during the business's general hours of operation. Three parking stalls will be made available to the host for the duration of the event.
- Events booking a Full Buyout will have access to entire parking lot for the duration of the event. The parking lot has 15 designated stalls. If guest attendance exceeds what the parking lot can facilitate, a shuttle service must be utilized. COAST will provide preferred shuttle company recommendations upon booking.

Music and Entertainment

- Each room is equipped with Sonos wireless speakers for background music. Playlists can easily be shared with COAST via Spotify or Pandora.
- Rental and facilitation of additional A/V equipment is the event host's responsibility. COAST will not set up, facilitate or breakdown equipment that is not owned by COAST.
- All music must be in accordance to the Monterey County noise ordinance and not exceed 85 decibels.

Payment and Deposits

- COAST requires a signed preliminary contract, credit card information and 50% deposit on the room rental in order to book the event date. This initial deposit is non-refundable.
- The remaining cost of the room rental and/or food and beverage fees will have set due dates outlined within the event contract.
- Any additional charges that occur on the day of the event (tax, gratuity, additional food + beverage add-ons etc.) will be applied to the credit card on file.

Food and Beverage Policies

- Outside food and beverages are impermissible unless prior approval is made and outlined within the event contract. COAST reserves the right to decline outside food and beverage requests.
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