

Meribella

EVENTS



MERIBELLA

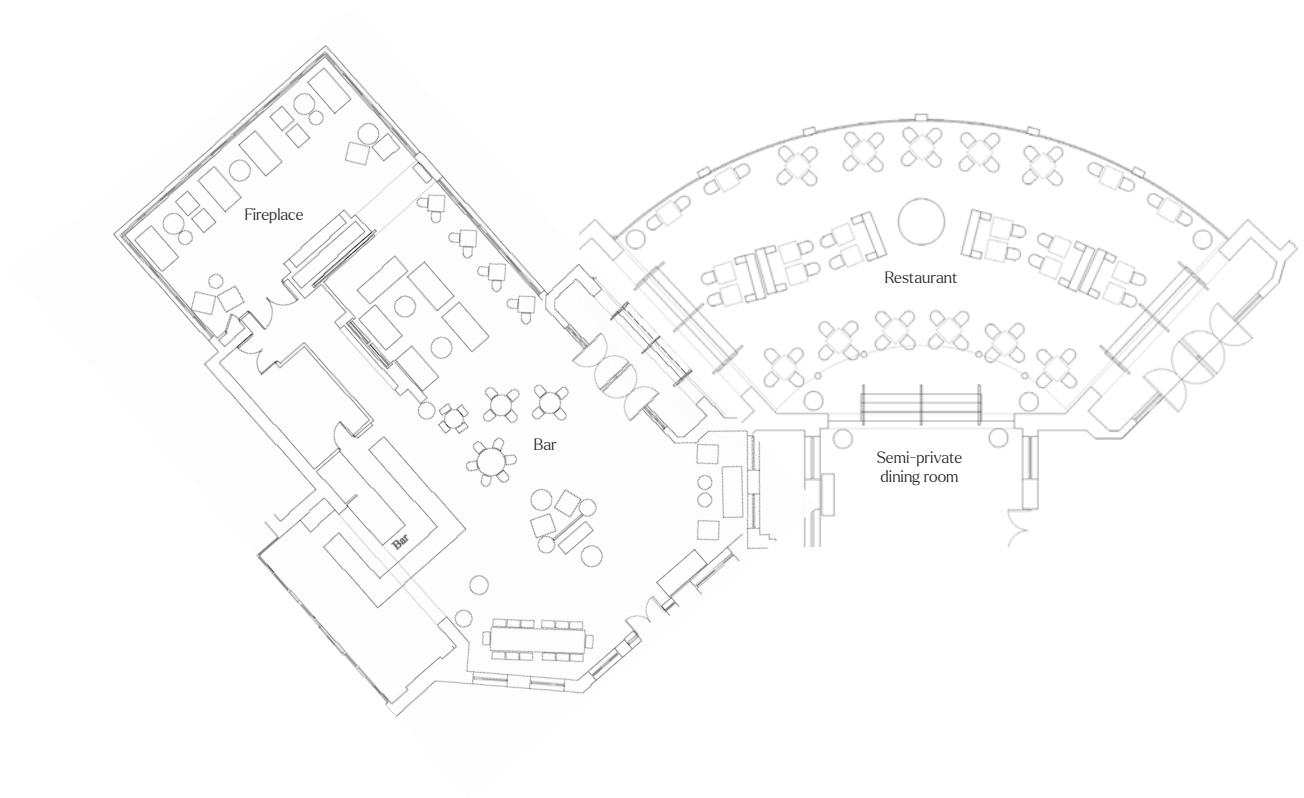
Meribella brings a new era of glamorous coastal dining to Terrigal, with a sophisticated take on the classics inspired by her iconic seaside location and nostalgic old-world charm.

CHEF JOSHUA MASON

Emerging culinary talent, Joshua Mason makes a return home to the Coast, armed with Michelin-star experience and a brief to inspire and delight. The decorated young chef cut his teeth in some of the most revered kitchens in the United States, before returning to Australia to make his mark on the Australian dining scene. Josh is supported by a passionate team, intent on re-energising Central Coast dining with a contemporary take on old-world hospitality.

“The food is designed to be
an epicurean journey.”

FLOOR PLAN



CAPACITIES

Meribella restaurant	72 people seated, 80 people cocktail
Meribella bar	100 people cocktail
Meribella bar and restaurant	180 people cocktail (seated and cocktail style)
Semi-private dining room	12 people seated

MINIMUM SPENDS FOR MERIBELLA RESTAURANT

Sunday (Dec to Jan) - \$12,500

Friday to Saturday (Dec to Jan) - \$20,000

Friday (Feb to May, Sep to Nov) - \$12,500

Saturday (Feb to May, Sep to Nov) - \$17,500

Sunday (Feb to May, Sep to Nov) - \$8,000

Friday (Jun to Aug) - \$10,000

Saturday (Jun to Aug) - \$14,000

Sunday (Jun to Aug) - \$6,000

*Long weekends and public holidays incur higher minimum spends. Blackout dates apply. Please enquire directly for mid-week events.

PACKAGES

Canapé package

One hour package - choice of three canapés and two substantial \$99pp

Two hour package - choice of five canapés and two substantial \$129pp

Plated packages

2 or 3 course package

2 course (alternate serve) \$95pp

3 course (alternate serve) \$125pp

PACKAGES

Meribella Classic Beverage package

1 hour	\$55pp
2 hour	\$65pp
3 hour	\$79pp
4 hour	\$85pp
5 hour	\$100pp

Meribella Premium Beverage package

1 hour	\$65pp
2 hour	\$75pp
3 hour	\$89pp
4 hour	\$95pp
5 hour	\$110pp

SAMPLE MENU

CANAPÉ PACKAGES

Canapés

Crab cake

Wagyu tartare crostini

Pea and crème fraîche tart

Duck croquette with house pickles

Truffle mushroom arancini

Pork belly, parsnip and cabbage

Substantial canapés

Beef sliders

Chicken katsu sliders

Black truffle risotto

Slow cooked duck orecchiette with celeriac

Gnocchi and pecorino

Lobster roll

Stations - at an additional cost

Oysters, charcuterie or dessert



Two-hour package - choice of five canapés and two substantial. 30-minute canapé package - choice of two canapés.

*Subject to change.

SAMPLE MENU

2 OR 3 COURSE MENU

Entrée

Confit pork belly, corn, apple and leek

Handmade gnocchi, pecorino sauce, rosemary, feta and walnuts

Grilled prawns, roasted pumpkin, radish and cucumber

Wagyu tartare, potato and pickles

Mains

Grilled Murray Cod, fennel and caviar sauce

Wild mushroom and black truffle risotto

250g Black Angus beef fillet MB2+, mushroom ragu and potato fondant

Slow cooked Margra lamb rump, carrots, radish and chard

Dessert

Chocolate crèmeux cake with raspberry cream and sorbet

Caramel and white chocolate bavaois with candied peanuts



*Subject to change.

A photograph of a brown leather notebook with the brand name 'Meribella' embossed in a cursive script on its front cover. The notebook is open, showing white pages. Next to it lies a dark glass bottle of 'ciel' wine, with a white label featuring the brand name in a large, bold, sans-serif font. The bottle is partially filled with a dark liquid. Both items are resting on a light-colored wooden surface with a visible grain. The lighting is warm and directional, creating soft shadows.

One of the most eclectic cellars on the Central Coast, our wine list has been curated for the most discerning connoisseur and enthusiastic wine lover alike.

SAMPLE BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

Brokenwood "8 Rows" Sparkling Chardonnay/Pinot Noir,
South East AUS

La Vielle Ferme Rosé, FR

Opawa Sauvignon Blanc, Marlborough NZ

Yalumba "Samuel's Collection" Shiraz, Barossa Valley SA

Draught beer including Great Northern, Balter XPA, Peroni,
Carlton Dry, James Squire 150 Lashes Pale Ale,
Stone & Wood Pacific Ale

Bottled beer including Cascade Light and
Peroni Libera Zero Alcohol



PREMIUM BEVERAGE PACKAGE

Barringwood Tasmanian Cuvée Chardonnay/Pinot Noir/Pinot
Meunier, Lower Barrington TAS

Ciel Rosé, Barossa Valley SA

Heirloom Vineyards Pinot Noir, Adelaide Hills SA

Cullen "Grace Madeline" Sauvignon Blanc/Semillon,
Margaret River WA

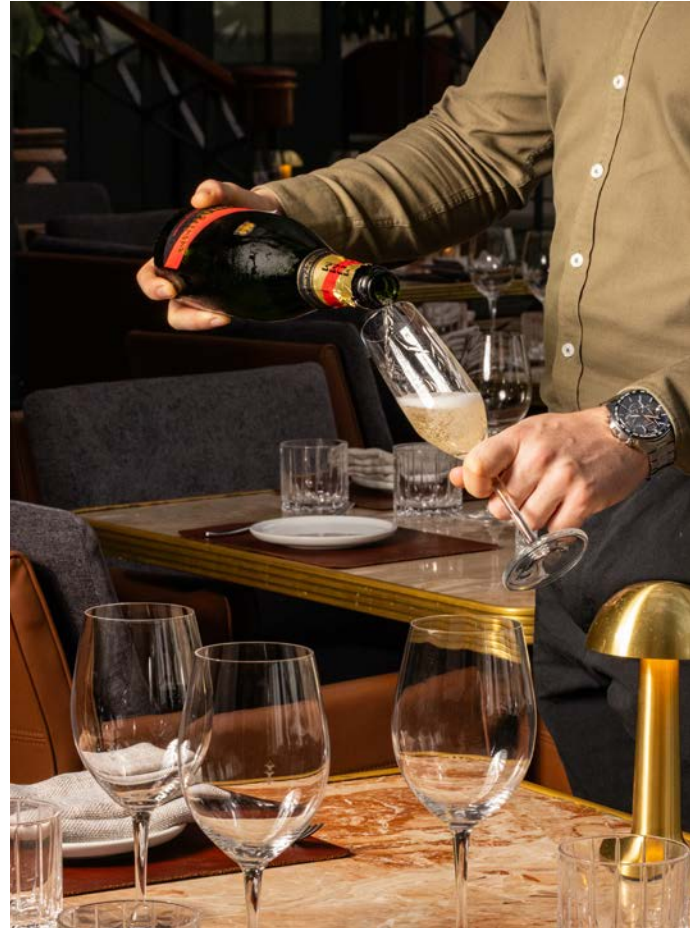
Draught beer including Great Northern, Balter XPA, Peroni,
Carlton Dry, James Squire 150 Lashes Pale Ale,
Stone & Wood Pacific Ale

Bottled beer including Cascade Light and
Peroni Libera Zero Alcohol



*Subject to change.





IMPORTANT DETAILS

Confirming your event

Our Event Specialists would love to assist you further with discussing your options and putting forward a personalised quote based on your requirements and decisions.

Should you wish to proceed, your booking will be held tentatively and a contract will be provided to you. The space is held for a period of 7 days and is not confirmed until a signed contract and deposit is received.

A first deposit equal to 20% of the estimated event total is required upon confirmation of the event. A deposit schedule will be put together for remaining payments leading up to the event. Final payment should be made 14 days prior to the event. Cancellation fees will apply accordingly.

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. Your Event Planner will be available prior to your event to discuss any of these special dietary or religious requirements with you. Some dietaries may incur additional fees.

Menu selection

The final food and beverage selection must be confirmed no later than 14 days prior to the event. Changes thereafter cannot be guaranteed and may incur additional fees.

Responsible service of alcohol

We are committed to patron care and adhere completely with the Liquor Act in regards to Responsible Service of Alcohol. It is an offence to supply liquor, allow liquor to be supplied to or consumed by a person who is under the age of 18, or is showing signs of intoxication.

Event and service surcharges

Minimum catering numbers do apply. Please enquire for further details. All prices are correct at the time/date of publication, however management reserves the right to change prices without prior notice due to market conditions. All food and beverages consumed in meeting rooms, restaurants, bars, public and private function areas must only be that of which the hotel has provided. No outside catering or beverages can be brought into the hotel without prior approval from the General Manager. Events held on Sunday incur a 10% surcharge and events held on Public Holidays incur a 15% surcharge. A merchant service fee of 1.9% applies for all credit cards. You are welcome to change your preferred method of payment to cash, direct deposit or EFTPOS as these methods do not incur a fee, however processing time frames need to be factored to meet payment terms.

Security

For your safety, we reserve the right to control specific elements of any event held within the hotel, including, management of audio volume for the consideration of others.

Level One, Crowne Plaza Terrigal Pacific

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