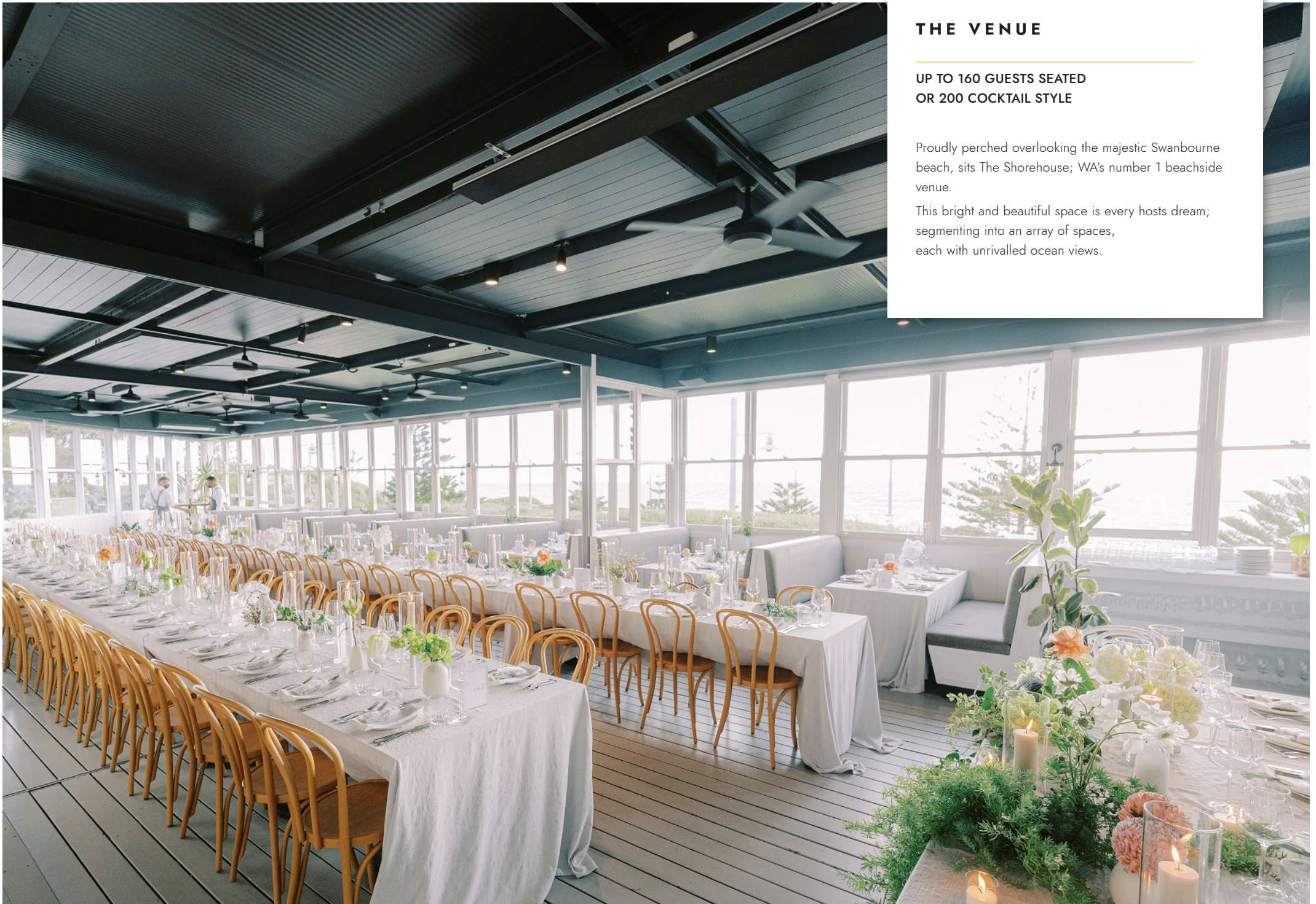


CLASSIC BEACHSIDE WEDDINGS

SHOREHOUSE

EVENTS@SHOREHOUSE.COM.AU | (08) 9286 4050 | SHOREHOUSE.COM.AU



THE VENUE

**UP TO 160 GUESTS SEATED
OR 200 COCKTAIL STYLE**

Proudly perched overlooking the majestic Swanbourne beach, sits The Shorehouse; WA's number 1 beachside venue.

This bright and beautiful space is every hosts dream; segmenting into an array of spaces, each with unrivalled ocean views.



PRIVATE DINING ROOM

UP TO 100 GUESTS SEATED
OR 110 COCKTAIL STYLE

Our stunning Private Dining Room seamlessly separates from the main restaurant via frosted sliding doors, making a completely private space with separate entrance. The versatile space can accommodate 40-120 guests in a range of layouts with an option to use our popular booths.



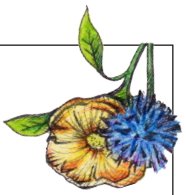


THE DECK

UP TO 90 COCKTAIL STYLE

If non-traditional is your style, there really is no better place on the coastline. Book our deck for an alfresco reception and enjoy cocktails and canapés under the stars. Watch the sunset with Champagne flute and oyster in hand... the perfect place to toast your big day.





FOOD

STANDARD MENU

\$95pp

ENTRÉE

La Delizia stracciatella, red onion jam, asparagus, broad beans, croutons

WA black kingfish tartare, avocado, pickled jalepeño, apple purée, beetroot cracker

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce

MAIN

Broad bean & pecorino risotto, courgette, pea shoots

Pan fried market fish, tomato vinaigrette, braised fennel, green olives, dill

Beef short rib, leek cream, pickled onion, baby carrots, jus

DESSERT CANAPÉS

Choose any 4 dessert canapés from our Canapé Menu



CLASSIC BEACHSIDE MENU

\$115pp

CANAPÉS

Parma ham grissini, parmesan custard

Chicken and Manchego croquettes, smoked tomato aioli & chives

Beef tartare, horseradish cream, lavosh

BREAD

Bread & house churned butter

ENTRÉE

La Delizia stracciatella, red onion jam, asparagus, broad beans, croutons

Futari Wagyu MS 8+ carpaccio, garlic and anchovy cream, parmesan crisp, rocket

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce

MAIN

Broad bean & pecorino risotto, courgette, pea shoots

Pan fried market fish, tomato vinaigrette, braised fennel, green olives, dill

Green Ranges lamb back strap, herb & pistachio crust, snowpeas, asparagus, feta, mint, jus

DESSERT CANAPÉS

Choose any 4 dessert canapés from our Canapé Menu

ADDITIONAL EXTRA - TO FINISH

ADD CHEESE TO SHARE - \$15pp

Selection of cheese, quince paste, lavosh, fruit toast



PREMIUM WEDDING MENU

\$130pp

This is a sample only and the menu can be curated with our chef based on seasonal availability.

CANAPÉS

Freshly shucked oyster, chardonnay vinegar
Sourdough crumpet, smoked mackerel rilette
Beef tartare, horseradish cream, lavosh
Crispy eggplant, roast beetroot and cumin dip

BREAD

Bread & house churned butter

ENTRÉE

La Delizia stracciatella, red onion jam, asparagus, broad beans, croutons
Fremantle octopus, 'Nduja sausage, kipfler, poached pear, black garlic
WA black kingfish tartare, avocado, pickled jalepeño, apple purée, beetroot cracker

MAIN TO SHARE

O'Connor 1kg premium tomahawk
Jospered spiced whole chicken
12 hour cooked lamb banjo
Broad bean & pecorino risotto, courgette, pea shoots

SIDES

Duck fat potatoes, horseradish aioli
Mixed garden leaves, shallots, capers, citrus vinaigrette
Broccolini, green beans, garlic, tahini labne, smoked almonds

DESSERT CANAPÉS

Choose any 5 dessert canapés from our Canapé Menu



PLEASE NOTE MENUS AND PRICE ARE SUBJECT TO CHANGE WITHOUT NOTICE. SOME OF OUR DISHES CONTAIN NUTS. WHILE WE TAKE PRECAUTIONS TO MINIMISE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE 100% ALLERGEN FREE.

CANAPÉS

Create your own canapé menu from the items below. Minimum order of 20 pieces of each item

SMALL \$5 EACH

Chicken and Manchego croquettes, smoked tomato aioli & chives

Freshly shucked oyster, chardonnay vinegar *gluten free, dairy free*

Parma ham grissini, parmesan custard *gluten free option*

Sourdough crumpet, smoked mackerel rilette

Beef tartare, horseradish cream, lavosh *gluten free option, dairy free option*

Crispy eggplant, roast beetroot and cumin dip *gluten free option, dairy free option, vegetarian*

MEDIUM \$9 EACH

Spiced beef skewers, smoked tomato aioli *gluten free, dairy free*

Pork neck skewers, romesco *gluten free, dairy free, contains nuts*

Abrolhos Island Scallop, prosciutto and panko butter *gluten free*

Zucchini & feta fritter slider, herb mayo, tomato relish, rocket *vegetarian*

SUBSTANTIAL \$12 EACH

Panko prawn slider, tarama, pickled cucumber, warrigal greens

Buttermilk chicken slider, slaw, chilli mayo, coriander

Angus beef burger, pancetta, Maffra cheddar, rocket, aioli

Blue swimmer crab & prawn orecchiette, saffron, tomato, pangrattato *dairy free*

Wild mushroom risotto, Parmesan reggiano *gluten free, dairy free option, vegetarian*

King George whiting schnitzel, fennel & cabbage salad, shoestring fries *dairy free*

We can cater to dietary requirements for individuals. Separate canapes will be provided upon request with prior notice. Please note our allergy policy.

DESSERT \$5 EACH

Peanut butter bar

Vanilla custard & fruit tart *nut free*

Chocolate & raspberry tart *nut free*

White chocolate & passionfruit truffles *nut free, gluten free*

Lemon meringue *nut free*

Strawberry & Rhubarb cheesecake *nut free*

Chocolate & Coffee truffles *gluten free*

PLEASE NOTE, SOME OF OUR DISHES CONTAIN NUTS. WHILE WE TAKE PRECAUTIONS TO MINIMISE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE 100% ALLERGEN FREE. 15% SURCHARGE ON ALL PUBLIC HOLIDAYS. CREDIT/DEBIT CARD PROCESSING FEES APPLY





SOMETHING A LITTLE SPECIAL

OYSTER SHUCKER

Love Oysters? Treat your guests with A Shorehouse Shucker while you are enjoying reception drinks.

CHEESE TABLE

Our Cheese Table is the perfect way to finish a meal. Ideal for cocktail functions or a great way to get guests up after a sit down dinner.

COCKTAIL BAR

Fancy an hour of G&Ts? Perhaps you're a fan of the Aperol Spritz? We can set up a dedicated cocktail bar serving your favourite. There is no extra charge, just the price of the drinks consumed, or set a bar tab and when it's gone, it's gone.





DRINKS

FIXED PRICE PACKAGES

HOUSE

\$60 for 2 hours
\$75 for 3 hours.
\$95 for 4 hours
\$100 for 5 hours
\$110 for 6 hours

Shorehouse Fizz
Shorehouse White
Shorehouse Red

Two Tap Beer Options
Soft drinks + Sparkling water

CLASSIC

\$75 for 2 hours
\$90 for 3 hours
\$100 for 4 hours
\$115 for 5 hours
\$135 for 6 hours

Curated beverage package with help from our sommelier which includes;
One sparkling wine
One white wine
One red wine

Three Tap Beer Options
Soft drinks + Sparkling water
Tea & Coffee

PREMIUM

\$95 for 2 hours
\$115 for 3 hours
\$130 for 4 hours
\$150 for 5 hours
\$175 for 6 hours

Curated beverage package with help from our sommelier which includes;
One sparkling wine
Two white wines
Two red wines

Three Tap Beer Options
Soft drinks + Sparkling water
Tea & Coffee



DRINKS

ON CONSUMPTION

Find below a selection of wines curated by our sommelier

For your function, we recommend choosing 1 sparkling and up to 2 whites and 2 reds

SPARKLING

21	La Kooki Carbonic Blanc de Blanc	Margaret River, WA	65
NV	Howard Park Petit Jeté	Pemberton, WA	68
NV	Handpicked	Tasmania, TAS	80
NV	La Dolci Collene ROSE PROSECCO	Veneto, ITA	70
NV	Ackerman Nouvel Esprit CRÉMANT DE LOIRE	Loire Valley, France	110
NV	Bollinger Special Cuvée	Aÿ, Champagne, FRA	195
NV	Bollinger ROSÉ	Aÿ, Champagne, FRA	255

WHITE

22	Via Caves Sauvignon Blanc	Margaret River, WA	65
22	Edwards Semillon/Sauvignon Blanc	Margaret River, WA	75
20	Donatien Bahaud La Biblioteque Sauvignon Blanc	Pouilly-Fume, France	125
22	Singlefile Riesling	Great Southern, WA	69
21	Pressing Matters RO Riesling	Tasmania, TAS	75
22	South by South West Pinot Grigio	Pemberton, WA	68
20	Les Volets Chenin Blanc	Loire Valley, France	75
20	Feudo Montoni Masso Catarratto	Sicilia, Italy	95
21	Marron Creek Chardonnay	Great Southern, WA	70
22	Xanadu Black Label Chardonnay	Margaret River, WA	95
21	Trait Wines X Chardonnay	Margaret River, WA	165
19	Clos d'Eglise Chardonnay	Mâconnais, France	130

FROM THE SHORE

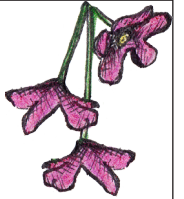
NV	Shorehouse Fizz	Great Southern, WA	50
22	Shorehouse White Pinot Grigio	Great Southern, WA	50
21	Shorehouse Red Shiraz/Pinot Noir	Great Southern, WA	50

ROSÉ

22	Nikola Estate	Swan District, WA	68
21	Château d'Esclans Whispering Angel	Provence, France	120
21	Château d'Esclans Whispering Angel MAGNUM	Provence, France	225

RED

21	Crittenden Estate Geppetto Pinot Noir	Yarra Valley, VIC	58
19	Handpicked Collection Pinot Noir	Tasmania, TAS	125
18	Jean-Jacques Girad Les Serpenteries 1ER CRU Pinot Noir	Burgundy, France	195
22	Battles Tempranillo	Margaret River, WA	70
22	Fervor No Royalty Shiraz	Great Southern, WA	72
19	Spinifex Esprit G/S/M	Barossa Valley, SA	87
20	Torbreck The Struie Shiraz	Barossa Valley, SA	175
20	Benjamin Taillandier Laguzelle Cinsault/Syrah	Languedoc, France	78
21	Higher Plane Two to Tango Cabernet/Malbec	Margaret River, WA	68
20	La Kooki Local. Knowledge Cabernet Sauvignon	Margaret River, WA	95
18	Domaine Brunet Cabernet Franc	Chinon, France	98
19	Avamposti Altrove Nebbiolo	Piedmont, Italy	125



PLEASE NOTE THESE WINES ARE SUBJECT TO CHANGES BASED ON AVAILABILITY



FREQUENTLY ASKED QUESTIONS



What type of reception can we have?

We offer both seated and cocktail style receptions.

How long are we allocated for set up?

Vendor bump in and set up is available approximately 1.5-2 hours prior to your guest arrival. This will depend on the date you have chosen. As it is a tight turn-around we do recommend letting your vendors know prior to booking them and making any arrangements. If you would like a longer set up time, additional venue hire fees may apply.

Can I bring my own furniture? Can I move furniture throughout the venue?

The Shorehouse has a picturesque array of tables and booths as well as high bar tables to incorporate into your floorplan. As we have a large variety of furniture which perfectly fits our venue, very limited external furniture is permitted. Your events manager can send you a personalised floorplan to suit your needs and maximise our current seating options. There are some stunning fixed furnishings and restaurant decor throughout the venue including our deck benches which do not move but will add a Shorehouse touch to your wedding day.

Can we have our ceremony at The Shorehouse?

Ceremonies may be possible depending on your estimated number of guests and the time of year. You are more than welcome to speak with your events manager for options.

What time can our reception start?

Most of our wedding receptions begin at 6.00pm. This is the perfect time to watch the sunset for cocktail hour on our stunning deck overlooking the Swanbourne coast. Depending on the time of year, earlier starts may be available and an additional minimum spend may apply.

Can I bring florals and decorations?

You can absolutely bring florals, table decor, linen and other features that will create a beautiful backdrop for your special day. If you are working with a florist or stylist it is best to set up a meeting with our events team to review your options. If you are not working with a stylist we do ask the set up to be minimalistic. There are special features unique to The Shorehouse such as our brass bathtub which are fixed and will give your day a Shorehouse feel.

Can we store any items overnight?

Unfortunately, due to our lack of storage, we cannot store any items overnight. All vendors will be required to bump out at midnight.

Can I organise a viewing?

Absolutely. Please contact events@shorehouse.com.au to organise a venue walkthrough with one of our event managers.

It's perfect, how can I book?

Please contact events@shorehouse.com.au to check availability and lock in a date. A 20% deposit and a booking contract will be required at the time of booking.



TERMS & CONDITIONS

CANCELLATION OF AN EVENT / FUNCTION

Notification in writing via email is required for any cancellation prior to your booking date. Event cancellations will result in a loss of your deposit. Cancellations made less than 30 days prior to your booking date will incur a charge of 50% of the agreed minimum spend. Cancellations made less than 7 days prior to your booking date will incur a charge of 100% of the agreed minimum spend. Function cancellations made within 48 hours of the booking will result in a loss of your deposit.

CANCELLATION OF AN EVENT BY THE SHOREHOUSE

The Shorehouse reserve the right to cancel any function or event or any associated event at it's sole discretion. In the event of The Shorehouse cancelling an event, The Shorehouse may, at it's discretion refund any deposits paid by you less any fees incurred. The Shorehouse expressly excludes any liability for any direct or indirect losses or damages, arising as the result of such cancellation, for example travel or accommodation costs incurred. In the event of a cancellation, The Shorehouse will endeavour to reschedule the event using reasonable measures and the parties agree to negotiate in good faith in such circumstances.

EXCLUSIVE VENUE HIRE:

An initial deposit of 20% of your quoted minimum spend is required at the time of booking to secure exclusive use of the venue. The remaining balance is due 4 weeks prior to your event. This is payable by EFT bank transfer or credit card (fees apply). A \$2000 hire fee applies on top of the agreed minimum spend and is also due 4 weeks prior to the event.

CHANGE OF DATES

Where possible, The Shorehouse will try to accommodate your date change. If this is not possible, a date change is considered a cancellation and the above cancellation policy applies.

MINIMUM SPEND REQUIRMENTS

A Minimum spend will be quoted for each function or event. They are based on seasonality and other requirements. Minimum spends are for FOOD AND BEVERAGE ONLY. If you do not reach the minimum spend you will be charged a venue hire fee up to the minimum spend. Minimum Spends are subject to change depending on current food & beverage costs. Extra set up costs may not be included in the quoted minimum spend.

DEPOSIT

A deposit will be required to secure your booking. Event deposits are strictly non-refundable. Function deposits may be refunded at the sole discretion of The Shorehouse.

FINAL NUMBERS

Final Numbers must be confirmed 48 hours prior to your event. If your guest numbers reduce less than 48 hours prior to your booking, you will be charged for the number you confirmed for. While we will endeavour to accommodate an increase in numbers, we cannot guarantee a larger table/area without reasonable notice.

EVENT TIMINGS

Start and finish times are strictly as agreed upon when booking. Any decorations must be removed before this time. Event bump in, guest arrival, guest departure and bump out times will be provided by the event manager. If your event is booked until close, bump out may occur for up to 30 minutes after your event conclusion time. The Shorehouse reserves the right to change these times at it's sole discretion.

PAYMENTS

Events - Total balance for the event is due 4 weeks prior to the event. Cheques are not accepted. Our preferred method of payment is by EFT bank transfer. Anything additional must be paid for on the date of your event by cash or card. We do not invoice for payments after the event conclusion. Functions - Payments are made in full on the day of your function via cash or card. We do not accept split billing for groups. We do not invoice for payment after the event conclusion. Credit Cards are accepted and credit card processing fees apply

MENUS AND DIETARY REQUIREMENTS

Our menus and menu prices are subject to change depending on seasonal availability. While we will endeavour to contact you, menus may be changed without prior notice. Set menu changes can be requested at additional costs. These will be approved by the events manager. Please advise us of any dietary requirements at least 7 days prior to your event. Event organisers are not permitted to supply their own food or beverages under any circumstances with the exception of external cakes which can be provided. A fee per person applies. Please see 'Cakes.' While we take precautions to minimise the risk of cross contamination, we cannot guarantee that any of our dishes are 100% allergen free. Please note, some of our dishes contain nuts.

CAKES

Cakes provided by the client incur a standard charge of \$5 per person The cake will be presented to you at the table and cut up by our kitchen team. Cakes are available to be purchased from the venue up to 7 days prior to your reservation.

OUTSIDE/ DECK FUNCTIONS AND EVENTS

The Shorehouse takes no responsibility for bad weather. If part or all of the deck is booked for an event, a back-up indoor space will not be provided and your event may be cancelled as per the cancellation policy.

DELIVERIES

All deliveries to the venue must be advised to the Events Manager prior and marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the loading bay to the function room, assistance will be offered only if staff are available at that time.

EXTERNAL SUPPLIERS

All set-up equipment provided by external suppliers must be approved by the events manager. All equipment must be dropped off at the time indicated by the events manager and removed from the venue at the agreed event end time. The Shorehouse is unable to store anything that has been brought in by an external suppliers past the event conclusion time. All items must be labelled with the event date and name.

SIGNAGE/ DECORATIONS

Nothing is to be nailed, screwed, stapled, taped, or adhered to any wall, door, floor, or surface in the venue. This is inclusive of the inside and outside of the building. Decorations may only be displayed if you have agreed to a minimum spend for an exclusive area. Balloons and confetti are not permitted. All decorations must be approved by the event manager. Any damage to the venue will incur a damages charge. This is inclusive of floor damage due to tape usage without permission. All signage in the public areas must be approved by management. Any restaurant signage cannot be removed for an event.

FURNITURE/RESTAURANT DECOR

Furniture within The Shorehouse cannot be removed from the venue. limited external furniture is permitted. Any external furniture you wish to bring must be approved by the manager. There are fixed furnishings within the venue which cannot be moved. Any restaurant décor cannot be moved.

NOISE LEVELS

Noise levels are monitored during functions and events at The Shorehouse and will, at The Shorehouse's discretion, determine if adjustments need to be made. It is the responsibility of the event client to ensure that guests comply with this policy. All entertainment must be approved by management, strictly no drums or amplified instruments are permitted.

SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with state laws. The Shorehouse reserves the right to eject any guests if their actions are deemed noisy, offensive or illegal.

DUTY OF CARE

Under the liquor licensing laws of Western Australia we have a duty of care to all our clients and reserve the right of our duty manager to refuse service of alcohol to persons he/she deems are intoxicated and may do harm to themselves other patrons or property

RESPONSIBILITY

You assume full responsibility of the conduct of your guests and invitees, and you must ensure The Shorehouse's other guests and visitors are not disturbed by your function, guests or invitees.

- The client is financially responsible for any damage to the venue.
- General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly.
- The Shorehouse does not accept responsibility for damage or loss of goods left on the premises prior to, during or after

CONTACT US

THE SHOREHOUSE

+61 8 9286 4050

-

278 Marine Parade, Swanbourne
Western Australia 6010

-

events@shorehouse.com.au
www.shorehouse.com.au