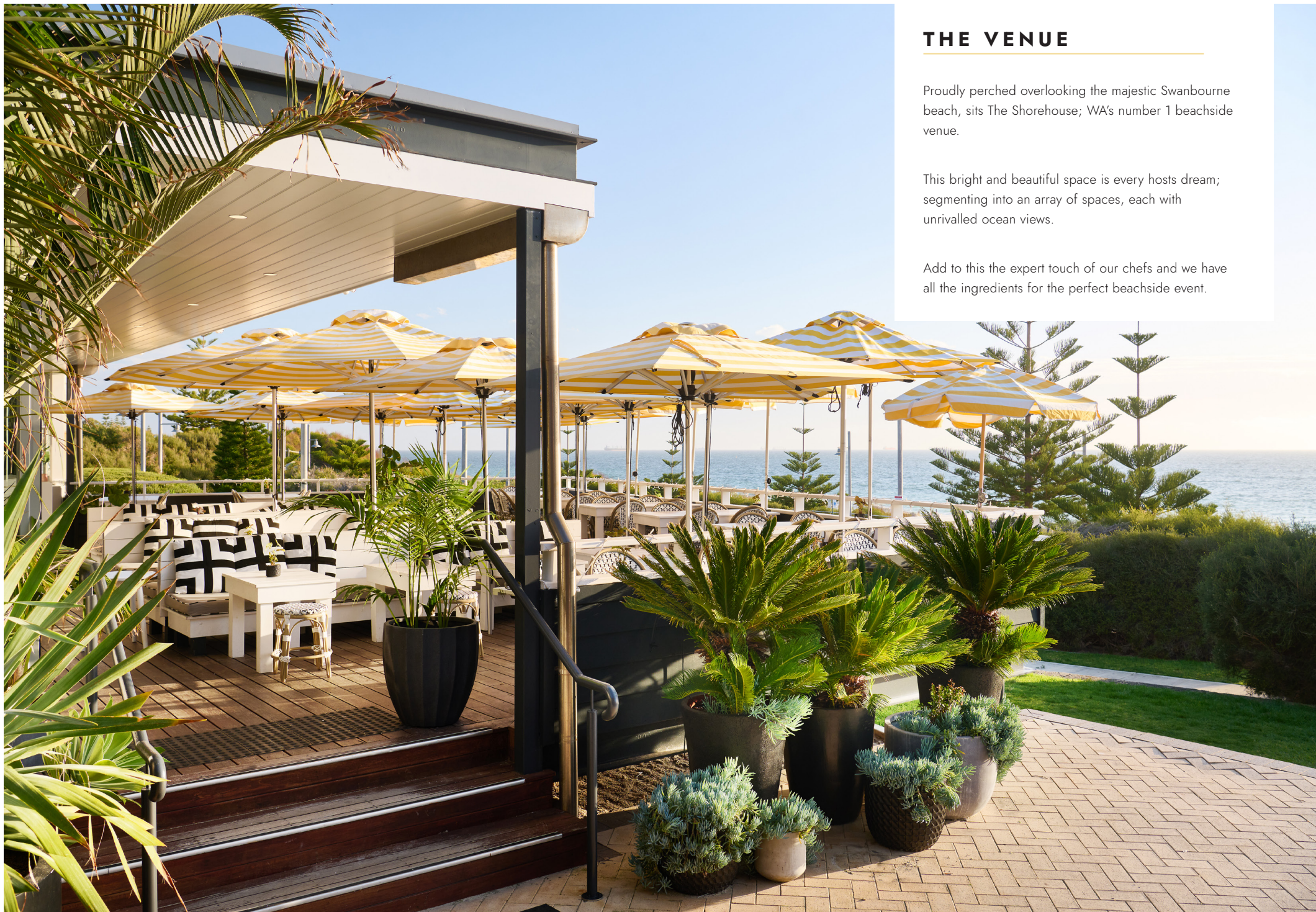


CLASSIC BEACH-SIDE EVENTS

SHOREHOUSE

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



THE VENUE

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.

Add to this the expert touch of our chefs and we have all the ingredients for the perfect beachside event.

THE DECK

20 - 90 guests

The deck is perfect for a summertime shindig or cocktails and canapés under the stars. With a third, half or the full deck available for cocktail style functions, this is the perfect location to watch the sunset overlooking one of Perth's best beaches.

THE FIREPLACE

20 - 50 guests

A semi-private area located at the front of the venue overlooking the deck & the Swanbourne coast. The large fireplace pillar separates the area from the main dining room giving you exclusive use. The area can accommodate up to 40 people seated or 50 people standing.

PRIVATE DINING ROOM

60- 120 guests

Our stunning Private Dining Room at the southern end of the venue seamlessly separates from the main restaurant via frosted sliding doors, making a completely private space. There are a range of layouts available with the option to include our popular booth seating. It is the perfect space for any large occasion. The versatile space can accommodate up to 100 guests seated or 120 standing.

Minimum Spends apply. Enquire with our events team for current spends and availabilities



GROUP DINING MENU

Available for groups of 12+ for lunch and dinner

3 Courses - \$95

3 Courses with Canapes or Cheese \$110

CANAPÉS

Parma ham grissini, parmesan custard

Manjimup truffle and porcini mushroom croquette, Manchego, truffled aioli

Beef tartare, horseradish cream, lavosh

ENTRÉE

La Delizia stracciatella, compressed persimmon, heirloom tomato, radicchio, fennel seed cracker *vegetarian*

Shark Bay Amberjack tartare, kohlrabi, cucumber, buttermilk dressing, dill *gluten free, dairy free option*

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce *gluten free*

MAIN

Ricotta gnocchi, butternut pumpkin, goats curd, walnut, sage *vegetarian*

Pan fried market fish, braised fennel, cannellini bean, chimichurri *gluten free, nut free, dairy free option*

Beef short rib, shiitake cream, kipfler potato, jospersed mushroom, burnt onions, jus *gluten free, dairy free option*

DESSERT

Quince & walnut tart, spiced anglaise, roasted quince, pear sorbet

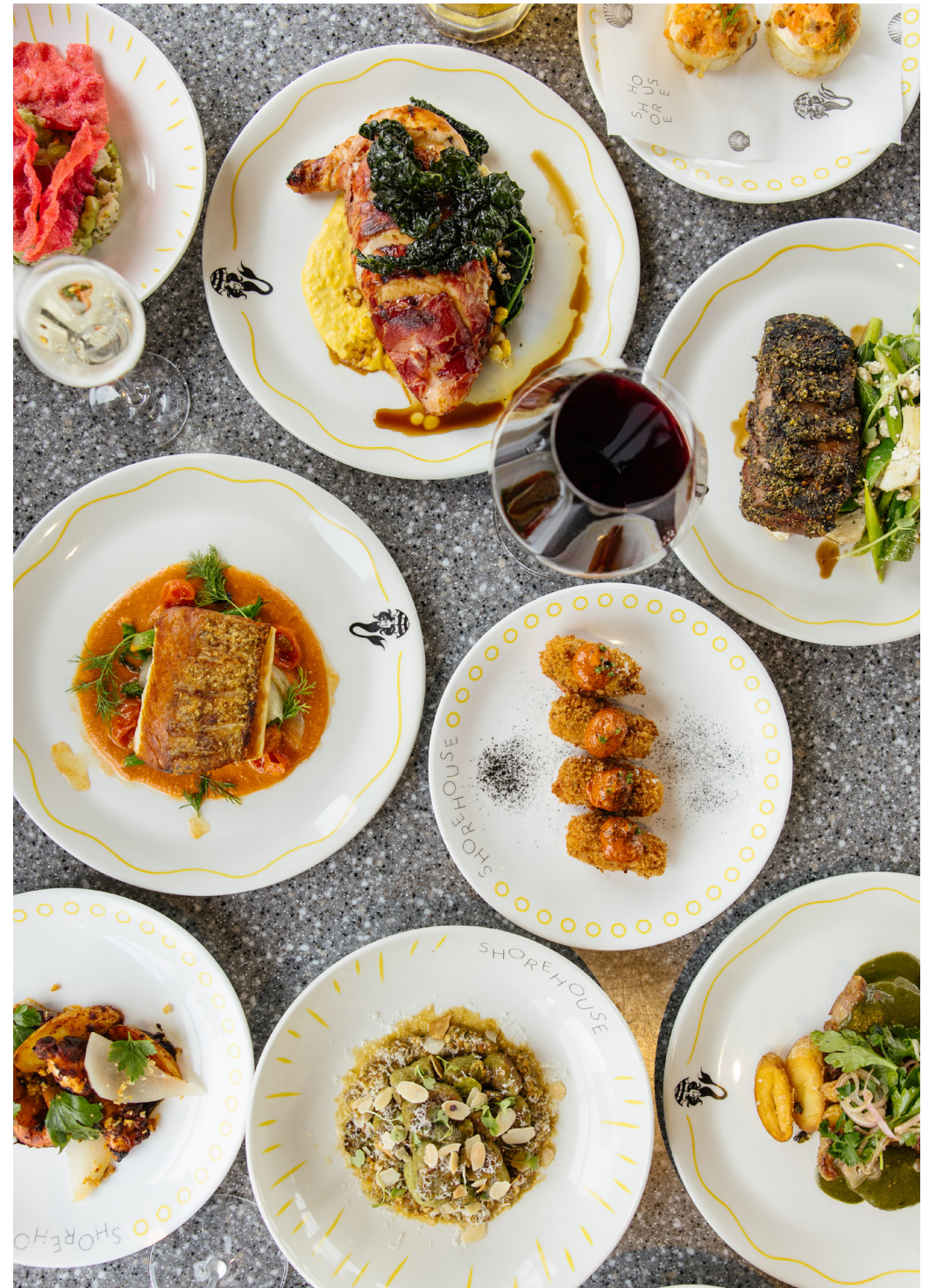
Cherry cheesecake, chocolate ganache, coconut sorbet, maraschino, coconut tuile *nut free*

CHEESE PLATES TO SHARE

Selection of cheese, quince paste, lavosh, fruit toast

Please note menus and price are subject to change without notice.

Children under 12 can dine from our Kids Set Menu





CLASSIC BEACHSIDE MENU

\$120 per person

CANAPÉS

Parma ham grissini, parmesan custard

Manjimup truffle and porcini mushroom croquette, Manchego, truffled aioli

Beef tartare, horseradish cream, lavosh

BREAD

Bread & house churned butter

ENTRÉE

La Delizia stracciatella, compressed persimmon, heirloom tomato, radicchio, fennel seed cracker *vegetarian*

Shark Bay Amberjack tartare, kohlrabi, cucumber, buttermilk dressing, dill *gluten free, dairy free option*

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce *gluten free*

MAIN

Ricotta gnocchi, butternut pumpkin, goats curd, walnut, sage *vegetarian*

Pan fried market fish, braised fennel, cannellini bean, chimichurri *gluten free, nut free, dairy free option*

Beef short rib, shiitake cream, kipfler potato, jospersed mushroom, burnt onions, jus *gluten free, dairy free option*

SIDES TO SHARE

Fries, spiced salt *gluten free, dairy free*

Mixed green salad, pickled fennel, shallots, burnt citrus vinaigrette *gluten free, dairy free*

DESSERT CANAPÉS

TO SHARE

Lemon meringue *nut free*

Vanilla custard & fruit tart *nut free*

Strawberry & rhubarb cheesecake *nut free*

Chocolate & coffee truffle *gluten free*

Please note menus and price are subject to change without notice.

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

PREMIUM SHARE MENU

\$135 per person

CANAPÉS

Freshly shucked oyster, chardonnay vinegar

Shark Bay prawn mousse, salmon roe, fingerlime, sweetcorn loaf

Beef tartare, horseradish cream, lavosh

BREAD

Bread & house churned butter

ENTRÉE

La Delizia stracciatella, compressed persimmon, heirloom tomato, radicchio, fennel seed cracker *vegetarian*

Shark Bay Amberjack tartare, kohlrabi, cucumber, buttermilk dressing, dill *gluten free, dairy free option*

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce *gluten free*

MAIN PLEASE SELECT TWO

O'Connor 1kg premium tomahawk *gluten free, dairy free*

Jospered spiced whole chicken *gluten free, dairy free*

12 hour cooked lamb banjo *gluten free, dairy free*

Broad bean & pecorino risotto, courgette, pea shoots *gluten free*

SIDES

Beef tallow potatoes, horseradish aioli *gluten free, dairy free*

Jospered brassicas, parmesan custard, pumpkin seed dukkah, Grana Padano *gluten free*

Mixed green salad, pickled fennel, shallots, burnt citrus vinaigrette *gluten free, dairy free*

DESSERT CANAPÉS

Strawberry & rhubarb cheesecake *nut free*

Lemon meringue *nut free*

Vanilla custard & fruit tart *nut free*

Chocolate & raspberry tart *nut free*

Chocolate & coffee truffles *gluten free*

Please note menus and price are subject to change without notice.

Dietary requirments can be catered for individually.

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KIDS DINING SET MENU

\$35 PER CHILD

AVAILABLE FOR KIDS UNDER 12

MAIN

Choice of

- Crumbed whiting, tartare, shoestring fries, lemon
- Kid's buttermilk chicken, mixed leaves, shoestring fries
- Ricotta gnocchi, cherry tomatoes, Napoli sauce, parmesan

DESSERT

Choice of

- Funfetti vanilla ice-cream sandwich
- Chocolate chip ice-cream sandwich

DRINKS

Choice of

- Coke, lemonade, sparkling water



SPECIAL OCCASION CAKES

	SMALL (8-16 GUESTS)	LARGE (16-24 GUESTS)
Chocolate Ganache (GF)	\$75	\$120
Orange & Almond Cake	\$75	\$120

Our chefs can write a short personalised message on your cake
We require a minimum of 4 days notice for your order to be placed.

CAKEAGE: If you wish to bring your own cake, a fee of \$5 per person applies



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15% SURCHARGE ON ALL PUBLIC HOLIDAYS. CREDIT/DEBIT CARD PROCESSING FEES APPLY

GROUP BREAKFAST MENU

Available for groups of 12+

\$45pp – Includes a Tea or Coffee on arrival

\$58pp – Includes a glass of Prosecco

\$75pp – Includes a glass of NV Pol Roger *Réserve BRUT*

TO START

Housemade Granola, rhubarb compote, macadamias, mandarin curd

THE MAIN EVENT

House smoked salmon, horseradish hollandaise, caviar, dill, seed cracker, artisan muffin

Togarashi spiced scrambled eggs, smashed avocado, Danish feta, rocket

Belgian waffle, blueberries, banana, cumin caramel, double cream, pecan

Please note menus and price are subject to change without notice.

KIDS BREKKY SET MENU

\$25 PER CHILD

AVAILABLE FOR KIDS UNDER 12

MAIN

Choice of

Bacon and egg on toast

Kids waffle with ice-cream and maple syrup

DRINKS

Choice of

Chocolate or vanilla milkshake, soft drink, juice

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CANAPES

Create your own canapé menu from the items below

Minimum order of 20 pieces of each item

SMALL \$5 EACH

Manjimup truffle and porcini mushroom croquette, Manchego, truffled aioli

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

Parma ham grissini, parmesan custard *gluten free option*

Shark Bay prawn mousse, salmon roe, fingerlime, sweetcorn loaf

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, beef fat aioli *gluten free, dairy free*

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

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

Jospered mushroom skewers, smoked tomato aioli *vegetarian*

SUBSTANTIAL \$15 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. Seperate 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*

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TASTE SHOREHOUSE

Available for groups 12 - 16

5 Course Chef's selection 98

Classic Wine Match +80

Premium Wine Match +105

SAMPLE MENU

Shark Bay Amberjack tartare, kohlrabi, cucumber, buttermilk dressing, dill

2023 Battles *Whispering Hill* Riesling, Mount Barker, WA

2023 Caple Vale *Whispering Hill* Riesling, Mount Barker, WA

Jospered chorizo, golden raisin, goat curd, witlof, basil

2021 Les Volets Chenin Blanc, Haute Valeé de l'aude, France

2022 Shaw & Smith *M3* Chardonnay, Adelaide Hills, SA

Fremantle octopus, 'Nduja sausage, kipfler, poached pear, black garlic

2022 Les Pivones Gamay, Beaujolais Villages, France

2020 Rings Spätburgunder (Pinot Noir), Pfalz, Germany

Braised pork neck, parsnip purée, baked plum jus, roasted sugar loaf cabbage

2019 Venta la Vega *Adras Aldea* Garnacha/Syrah, Almansa, Spain

2019 Avamposti *Altrove* Nebbiolo, Monferrato, Italy

Cherry cheesecake, chocolate ganache, coconut sorbet, maraschino, coconut tuile

2017 Talijancich Shiraz VINTAGE FORTIFIED, Swan District, WA

Sánchez Romate *Cardinal Cisneros* PEDRO XIMÉNEZ, Jerez-Xérèz-Sherry, Spain

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DRINKS

FIXED PRICE PACKAGES

HOUSE

\$62 for 2 hours

\$75 for 3 hours.

\$90 for 4 hours

\$110 for 5 hours

\$125 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

\$110 for 4 hours

\$120 for 5 hours

\$135 for 6 hours

Curated beverage package with help
from our sommeliers 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

\$155 for 5 hours

\$180 for 6 hours

Curated beverage package with help
from our sommeliers 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

NV	Howard Park 'Petit Jeté'	Pemberton, WA	68
NV	Handpicked 'Collection'	Tasmania, TAS	110
NV	Pallandino Durello PROSECCO	Veneto, ITA	70
NV	Ackerman 'Nouvel Esprit' CRÉMANT DE LOIRE	Loire Valley, France	110
NV	Pol Roger 'Réserve'	Épernay, Champagne, FRA	195
NV	Champagne J. Lassalle 'Préférence' MANGUM	Chigny, Champagne, FRA	410
NV	Laurent-Perrier 'Cuvée Rosé' ROSÉ	Tours-sur-Marne, Champagne, FRA	290

WHITE

23	Swell Season Sauvignon Blanc	Margaret River, WA	62
20	Donatien Bahuau Sauvignon Blanc	Loire Valley, France	78
23	Forest Hill 'Estate' Riesling	Great Southern, WA	69
23	Small Wonders Riesling	Tasmania, TAS	79
22	South by South West Pinot Grigio	Pemberton, WA	68
23	Marri Wood Park Chenin Blanc	Margaret River, WA	92
20	Les Secrets du Vin Chenin Blanc	Loire Valley, France	72
22	Il Traliccio Trebbiano	Emilia-Romagna, Italy	68
21	Swell Season Chardonnay	Margaret River, WA	72
22	Gant & Co. Chardonnay	Margaret River, WA	85
23	Shaw & Smith 'M3' Chardonnay	Adelaide Hills, SA	125
21	Jean-Jacques Girard Chardonnay	Burgundy, France	160

FROM THE SHORE

NV	Shorehouse Fizz	Great Southern, WA	50
23	Shorehouse White Pinot Grigio	Great Southern, WA	50
23	Shorehouse Red Shiraz/Pinot	Great Southern, WA	50

ROSÉ

23	La Kooki 'Rosé Blonde'	Margaret River, WA	70
23	Swinney Wines	Great Southern, WA	132
21	La Petit Chat 'Malin'	Côtes de Gascogne, France	75
21	Maison Saint AIX MAGNUM	Aix-en-Provence, France	195

RED

23	Gala Estate 'White Label' Pinot Noir	Tasmania, TAS	85
19	Genetie 'Illumnie' Pinot Noir	Burgundy, France	155
22	McHerny Hohnen 'Ironstone' Tempranillo Blend	Margaret River, WA	75
22	Fervor 'No Royalty' Syrah (Shiraz)	Great Southen, WA	72
19	Spinifex 'Esprit' G/S/M	Barossa Valley, SA	87
22	Torbreck 'The Struie' Shiraz	Barossa Valley, SA	185
22	Il Meridone Nero d'Avola	Sicily, France	85
21	Marri Wood Park Cabernet Blend	Margaret River, WA	80
21	Fraser Gallop 'Parterre' Cabernet Belnd	Margaret River, WA	145
22	Wayfinder Cabernet Franc	Margaret River, WA	97
18	Domaine Brunet Cabernet Franc	Chinon, France	98
19	Avamposti 'Altrove' Nebbiolo	Piedmont, Italy	125

FREQUENTLY ASKED QUESTIONS

How can I book a function or event?

All functions from 12-40 guests are bookable through our website booking portal. Just select your preferred date, time & number of people, to see availability and follow the prompts to book. Alternatively, all events over 40 guests can be booked by submitting an enquiry form through our website. One of our events team will be in contact promptly.

Can I change the dishes on the set menu?

We may be able to add or swap items on the set menus to meet your preferences depending on when your booking is. A price change may be applicable depending on your preferences.

Can I decorate?

You are more than welcome to bring small table decorations such as flowers. We are a balloon & confetti free venue due to our proximity to the ocean. If you hire an exclusive area such as the fireplace or the private dining room with a minimum spend you may bring a free standing sign or a sign on an easel.

Can I have drinks on the deck first?

Unfortunately, our deck is always bookable for reservations so we cannot reserve a secondary table for you for drinks. If you would like to arrive early to have pre-dinner drinks at your table, please speak with the events team regarding availability.

Does a minimum spend apply to my booking?

Minimum spends are applicable to all our event spaces. These spends vary depending on the space, date, and time of your booking. The minimum spend is for food and beverages only. If your minimum spend is not reached, you will be charged a venue hire fee to make up the difference.

Can you cater to dietary requirements?

Yes, we can cater to all dietary requirements and will change the set menu as needed to accommodate. Can you please let us know your requirements up to 48 hours prior to the reservation. We may not be able to provide the options in advance as it can change depending on seasonal availability. Please speak to your waiter on the day.

Do you have a kid's menu?

Yes, we have a kids brekky menu and a kid's dining menu available. These are available to all children up to 12 years old.

Is there parking?

Yes, there is parking on both Marine Parade & off Odin Crescent however during peak times we do advise leaving early and accounting for time to find parking as it can be quite busy.

Can we bring our own cake? Can we have a cake table?

You are more than welcome to bring your own cake. We charge a cakeage fee of \$5 per person. We have special occasion cakes available to pre-purchase up until 7 days prior to your function or event. If you reserve an area exclusively, you may have a cake table. If not, we can store any small cakes in our fridge until you are ready for it to be served.

How are the tables set up?

Depending on the size of your group you could be seated on a long table or multiple smaller tables in the one area. Groups over 12 may be seated at multiple tables.



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 menus 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 your function.

