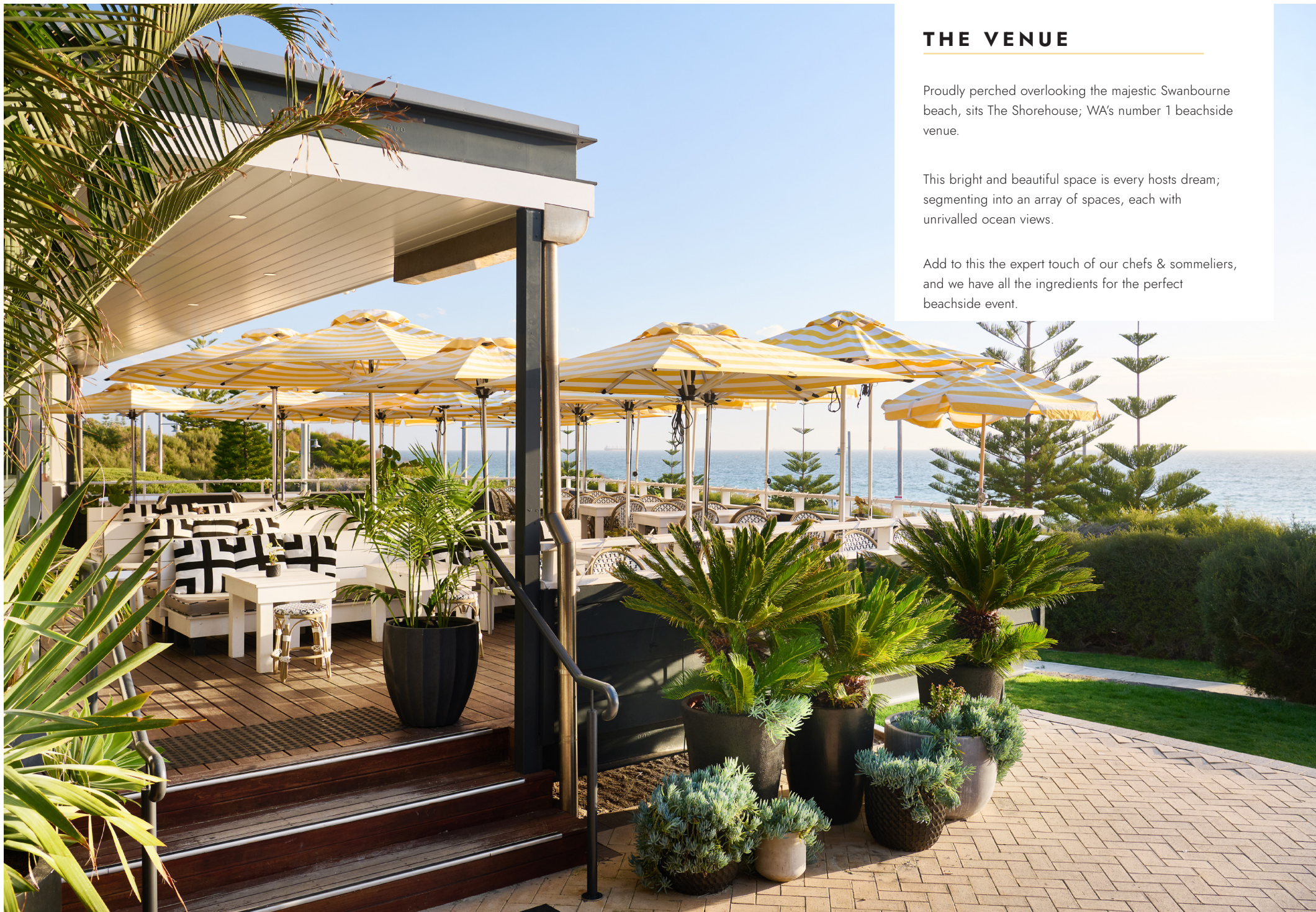


ICONIC BEACHSIDE EVENTS

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 & sommeliers, and we have all the ingredients for the perfect beachside event.

## GROUP RESERVATIONS

For 12-40 guests

At The Shorehouse, we are able to accommodate Group Reservations of up to 40 guests. You are able to book this online yourself, without having to talk to anyone! Simply select your date and total of guests, after this you will be asked to select your Group Dining Menu with a choice of the below;

**3-Course Group Menu | Classic Beachside Menu | Premium Share Menu**

*We also have a Set Kids Menu (Brekky & All Day), if required.*

These are available as an example to view in this Events Pack. Please refer to our terms and conditions at the end of this events pack.

## EXCLUSIVE AREAS

We have multiple areas available to suit all your function and events needs.

Whether you're looking for an intimate get-together by The Fireplace, a truly breath-taking Sundowner on The Deck, or use of the Full Venue to create a memorable moment filled with the finest Food & Beverage the coast has to offer, rest assured our team is on hand to make it happen.

With over a Decade of Events Experience, The Shorehouse sets the tone for creating unforgettable beachside moments.

### Areas Available

Areas available for Exclusive Hire can be found on the next page.

### Dates and Minimum spends

For exclusive use of an area, a minimum spend is required. This will vary depending on date and time.

We advise you to have an indication of not only your preferred date, but flexibility of dates should your original date not be available.

### Make an enquiry

The best way to enquire is to complete our online booking form.

Alternatively, you can email [events@shorehouse.com.au](mailto:events@shorehouse.com.au)

### Terms and conditions

Please see all terms and conditions at the end of this events pack.



## 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 - 100 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 90 guests seated or 100 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 - \$105 per person

### ENTRÉE CHOICE OF

La Delizia stracciatella, Cara Cara orange, fennel, Block 275 canola

Bluefin tuna tartare, avocado, house pickles, tapioca crisp *gluten free, dairy free*

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

### MAIN CHOICE OF

Ricotta gnocchi, roasted squash, zucchini pesto, brown butter & sage *vegetarian*

Pan fried market fish, sugarloaf cabbage, roasted fish butter, midnight purple potato *gluten free, nut free option, dairy free*

Beef short rib, pomme puree, jospersed broccolini, peppercorn jus *gluten free, dairy free option*

### DESSERT CHOICE OF

Bitter orange & mascarpone mille-feuille, guava, macadamia *nut free option*

Espresso bavarois tart, chocolate & coffee ganache, plum ice cream *nut free*

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

Children under 12 can dine from our Kids Set Menu (\$35)

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





## CLASSIC BEACHSIDE MENU

\$135 per person

### CANAPÉS *TO SHARE*

Parma ham grissini, parmesan custard

Sun-dried tomato & Manchego croquettes, almond romesco chive

O'Connor beef tartare, horseradish cream, lavosh

### BREAD *TO SHARE*

Big Loaf sourdough & house churned butter

### ENTRÉE *CHOICE OF*

La Delizia stracciatella, Cara Cara orange, fennel, Block 275 canola *vegetarian*

Bluefin tuna tartare, avocado, house pickles, tapioca crisp *gluten free, dairy free*

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

### MAIN *CHOICE OF*

Ricotta gnocchi, roasted squash, zucchini pesto, brown butter & sage *vegetarian*

Pan fried market fish, sugarloaf cabbage, roasted fish butter, midnight purple potato *gluten free, nut free option, dairy free*

Beef short rib, pomme puree, josphered broccolini, peppercorn jus *gluten free, dairy free option*

### SIDES *TO SHARE*

Fries, spiced salt *gluten free, dairy free*

Iceberg wedge, sea blight, dill ranch, pickled onion *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.

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# PREMIUM SHARE MENU

\$145 per person

All courses are served Sharing Style in the centre of the table. We cannot amend this service style.

## CANAPÉS

Freshly shucked oyster, chardonnay vinegar

Blue swimmer crab gougère, buttered corn, chive

O'connor beef tartare, horseradish cream, lavosh

## BREAD

Big Loaf sourdough & house churned butter

## ENTRÉE

La Delizia stracciatella, Cara Cara orange, fennel, Block 275 canola *vegetarian*

Bluefin tuna tartare, avocado, house pickles, tapioca crisp *gluten free, dairy free*

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*

Zucchini & roasted squash risotto, pesto, brown butter & sage *gluten free*

## SIDES

Pomme puree, chives *gluten free, dairy free*

Maple roasted pumpkin, miso butter, buttered pepitas *contains pork, gluten free*

Iceberg wedge, sea blight, dill ranch, pickled onion *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 ONLY

## 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+, booking before 11:30AM.

\$49pp – Includes a Tea or Coffee

\$59pp – Includes a glass of Prosecco

\$79pp – Includes a glass of Champagne

### TO START

Housemade Granola, rhubarb compote, macadamias, mandarin curd

### THE MAIN EVENT

House smoked salmon, poached egg, horseradish hollandaise, dill, seed cracker

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

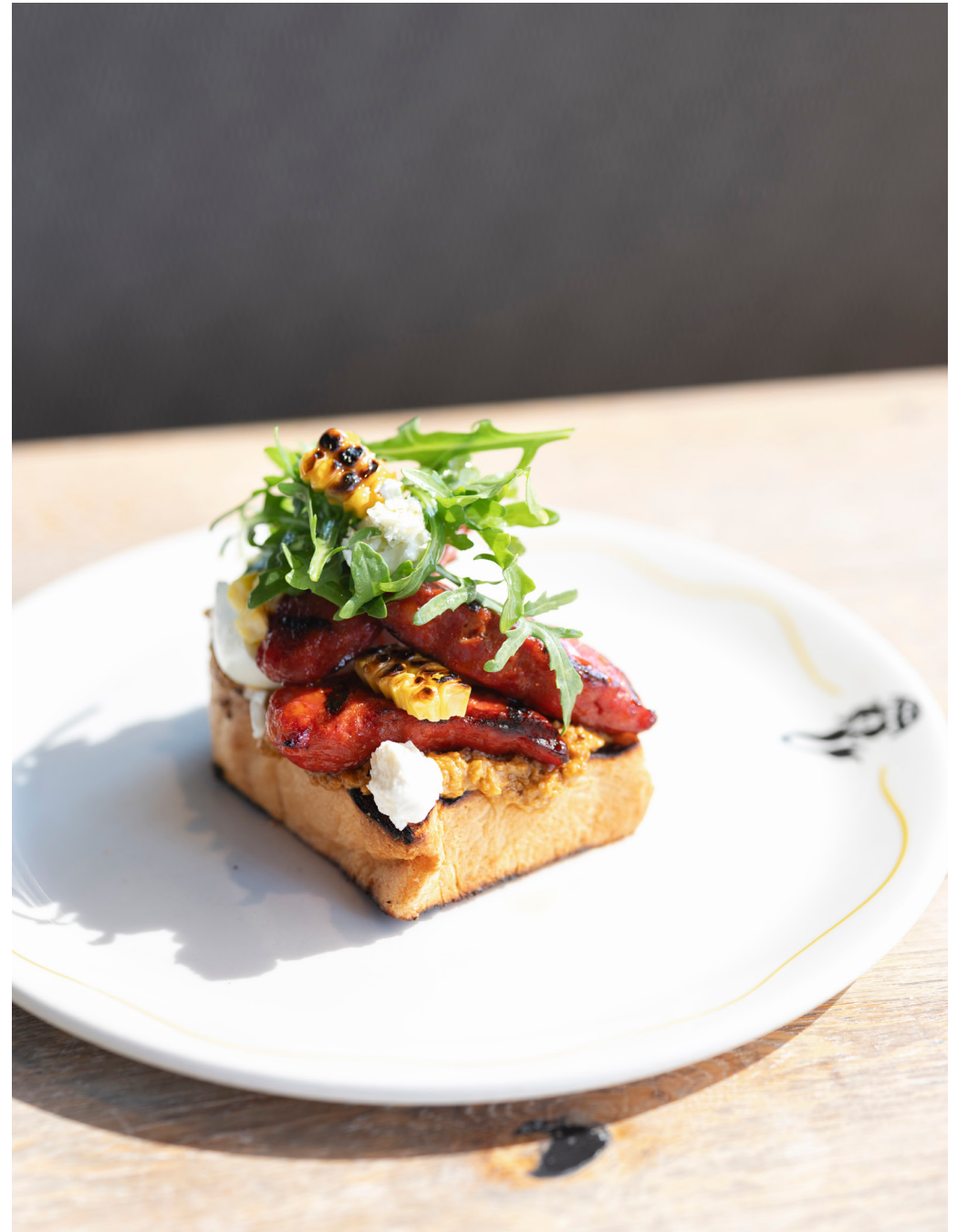
### DRINKS

*Choice of*

Chocolate or vanilla milkshake, soft drink, juice

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



## CANAPÉS

Create your own canapé menu from the items below.

Minimum order of 20 pieces of each item.

### SMALL \$5 EACH

Sun-dried tomato & Manchego croquettes, almond romesco, chive

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

Parma ham grissini, parmesan custard *gluten free option*

O'Connor beef tartare, horseradish cream, lavosh *gluten free option, dairy free option*

Blue swimmer crab gougère, buttered corn, chive

Tempura cauliflower, zaatar, tahini yogurt *vegetarian*

### MEDIUM \$9 EACH

O'Connor beef skewer, red zhoug *gluten free, dairy free*

Panko prawn, pickled cucumber, tarama

Cured Abrolhos Island scallop, green apple *gluten free*

Lamb Kofta, mint yoghurt

Falafel skewer, hummus *vegetarian*

### SUBSTANTIAL \$15 EACH

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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DRINKS PACKAGES PRICED PER PERSON

HOUSE

\$62 for 2 hours  
\$75 for 3 hours.  
\$90 for 4 hours  
\$110 for 5 hours  
\$125 for 6 hours

includes  
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

includes  
one sparkling wine  
choice of: Howard Park Petit Jete **or** Versetto Prosecco  
one white wine  
choice of: Fraser Gallop SSB **or** Singlefile Riesling **or**  
Juniper Three Fields Chardonnay  
one red wine  
choice of: In Dreams Pinot Noir **or** Olivers Taranga Shiraz **or**  
Juniper Three Fields Cabernet

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

includes  
one sparkling wine  
choice of: Clover Hill Rose **or** Patrick Piuze French Bubble  
two white wines  
choice of: Domaine de Vedlihan SB **or** Henschke Peggy's Hill Riesling **or** Other Wine Co  
Pinot Gris **or** Shadowpoint Chardonnay **or** Fraser Gallop Parterre  
Chardonnay  
two red wines  
choice of: Luna Estate Pinot Noir **or** Clarendon Hills Grenache **or**  
Olivers Taranga Shiraz **or** Cullen Cabernet **or** Il Traliccio Sangiovese

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



# DRINKS

## ON CONSUMPTION

Find below a selection of wines curated by our sommelier. Available for groups of all sizes. Required for groups of 25+.

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

### SPARKLING

|                                    |                                |     |
|------------------------------------|--------------------------------|-----|
| Howard Park 'Petit Jeté'           | Pemberton, WA                  | 68  |
| Clover Hill Rosé                   | Tasmania, TAS                  | 110 |
| Versetto PROSECCO                  | Veneto, ITA                    | 78  |
| Patrick Piuze <i>French Bubble</i> | Burgundy, France               | 92  |
| Billecart-Salmon 'Le Réserve' BRUT | Mareuil-sur-Aÿ, Champagne, FRA | 195 |
| Taittinger 'Cuvée Rosé' ROSÉ       | Champagne, FRA                 | 298 |

### WHITE

|                                                    |                                |     |
|----------------------------------------------------|--------------------------------|-----|
| Fraser Gallop Sauvignon Blanc Semillon             | Margaret River, WA             | 65  |
| Cullen <i>Evie Clarke</i> Semillon Sauvignon Blanc | Margaret River, WA             | 78  |
| Domaine du Vedlihan Sauvignon Blanc                | Pays d'Oc, France              | 92  |
| Singlefile Riesling                                | Great Southern, WA             | 65  |
| Henschke Peggy's Hill Riesling                     | Eden Valley, SA                | 75  |
| The Other Wine Co Pinot Gris                       | Adelaide Hills, SA             | 78  |
| Alasia Cortese                                     | Gavi, Italy                    | 95  |
| Aphelion <i>Welkin</i> Chenin Blanc                | Adelaide Hills, SA             | 68  |
| Juniper Estate <i>Three Fields</i> Chardonnay      | Margaret River, WA             | 75  |
| Fraser Gallop <i>Parterre</i> Chardonnay           | Margaret River, WA             | 140 |
| Shadow Point Chardonnay                            | Santa Barbara, California, USA | 98  |
| Domaine Laroche Petit Chablis                      | Chablis, Burgundy, France      | 125 |
| Jean Jacques Girad Chardonnay                      | Burgundy, France               | 165 |
| Clos d'Eglise Chardonnay                           | Macon, Burgundy                | 135 |

### FROM THE SHORE

|                               |                    |    |
|-------------------------------|--------------------|----|
| Shorehouse Fizz               | Great Southern, WA | 55 |
| Shorehouse White Pinot Grigio | Great Southern, WA | 55 |
| Shorehouse Red Shiraz/Pinot   | Great Southern, WA | 55 |

### ROSÉ

|                          |                   |    |
|--------------------------|-------------------|----|
| Adria Vini <i>Italia</i> | Lombardia, Italy  | 75 |
| Pasquiers                | Pays d'Oc, France | 82 |

### CHILLED RED

|               |              |    |
|---------------|--------------|----|
| Uva Non Grata | Lyon, France | 82 |
|---------------|--------------|----|

### RED

|                                                   |                           |     |
|---------------------------------------------------|---------------------------|-----|
| In Dreams Pinot Noir                              | Yarra Valley, VIC         | 85  |
| Luna Estate Eclipse Pinot Noir                    | Martinborough New Zealand | 65  |
| Jean Jacques Girad Pinot Noir                     | Burgundy, France          | 175 |
| Clarendon Hills <i>Domaine Clarendon</i> Grenache | McLaren Vale, SA          | 68  |
| Il Traliccio Sangiovese                           | Emilia-Romanga, ITA       | 72  |
| Vietti Perbaco Nebbiolo                           | Langhe, Piedmont          | 135 |
| Turkey Flat Butchers Block GSM                    | Barossa Valley, SA        | 75  |
| Olivers Taranga Shiraz                            | McLaren Vale, SA          | 90  |
| Domaine du Vedlihan Syrah                         | Pays d'Oc, France         | 110 |
| Juniper Three Fields Cabernet Sauvignon           | Margaret River, WA        | 75  |
| Cullen Cabernet Blend                             | Margaret River, WA        | 120 |

# MENU INSPIRATION

Below are a selection of menus that our Sommelier team has curated. Whether the occasion is a special birthday, engagement or work celebration, the below can be used to guide you in the best direction.

## LOCAL FAVOURITES

### SPARKLING

Howard Park *Petit Jeté* Margaret River, WA 68

### WHITE WINE

Singlefile Estate Riesling Great Southern, WA 65

### RED WINE

Juniper Estate *Three Fields* Cabernet, Margaret River WA 75

BEST PAIRED WITH - GROUP DINING MENU

## ITALIAN CLASSICS

### SPARKLING

Versetto Prosecco Veneto, ITA 78

### WHITE WINE

Alasia Cortese, Gavi, ITA 95

### RED WINE

Il Traliccio Sangiovese Emilia, Romanga, ITA 72

BEST PAIRED WITH - PREMIUM SHARE MENU

## ICONIC WA

### SPARKLING

Howard Park *Petit Jeté* Margaret River, WA 68

### WHITE WINE

Singlefile Estate Riesling Great Southern, WA 65

Fraser Gallop Parterre Chardonnay, Margaret River WA 140

### RED WINE

Cullen Estate Cabernet, Margaret River WA 120

BEST PAIRED WITH - CLASSIC BEACHSIDE MENU

## FRENCH SUMMER

### SPARKLING

Patrick Piuze *French Bubble* Burgundy, France 92

### WHITE WINE

Domaine du Vedlihan Sauvignon Blanc Pays d’Oc, France 92

Domaine Laroche Petit Chablis Chablis, Burgundy, France 125

### ROSÉ

Pasquiers Pays d’Oc, France 82

### RED WINE

Jean Jacques Girad Pinot Noir Burgundy, France 175

BEST PAIRED WITH - CLASSIC BEACHSIDE MENU

## AUSTRALIAN SHOWCASE

### SPARKLING

Clover Hill Rosé Tasmania 110

### WHITE WINE

The Other Wine Co Pinot Gris Adelaide Hills, SA 78

### RED WINE

Turkey Flat Butchers Block GSM Barossa Valley, SA 75

BEST PAIRED WITH - CANAPES

## AROUND THE WORLD

### SPARKLING

Palladiano Durello Spumante Veneto, ITA 78

### WHITE WINE

Henschke Peggy’s Hill Riesling Eden Valley, SA 75

Shadow Point Chardonnay California, USA 98

### RED WINE

Luna Estate Eclipse Pinot Noir Martinborough New Zealand 65

Domaine du Vedlihan Syrah Pays d’Oc, France 110

BEST PAIRED WITH - PREMIUM SHARE MENU

## FREQUENTLY ASKED QUESTIONS

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### 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. During our peak seasons, this is not possible. Only dietaries are catered for.

### 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 of 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. 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

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## 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 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 (of guest up to 40). Larger Events required 7 days prior. 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.

