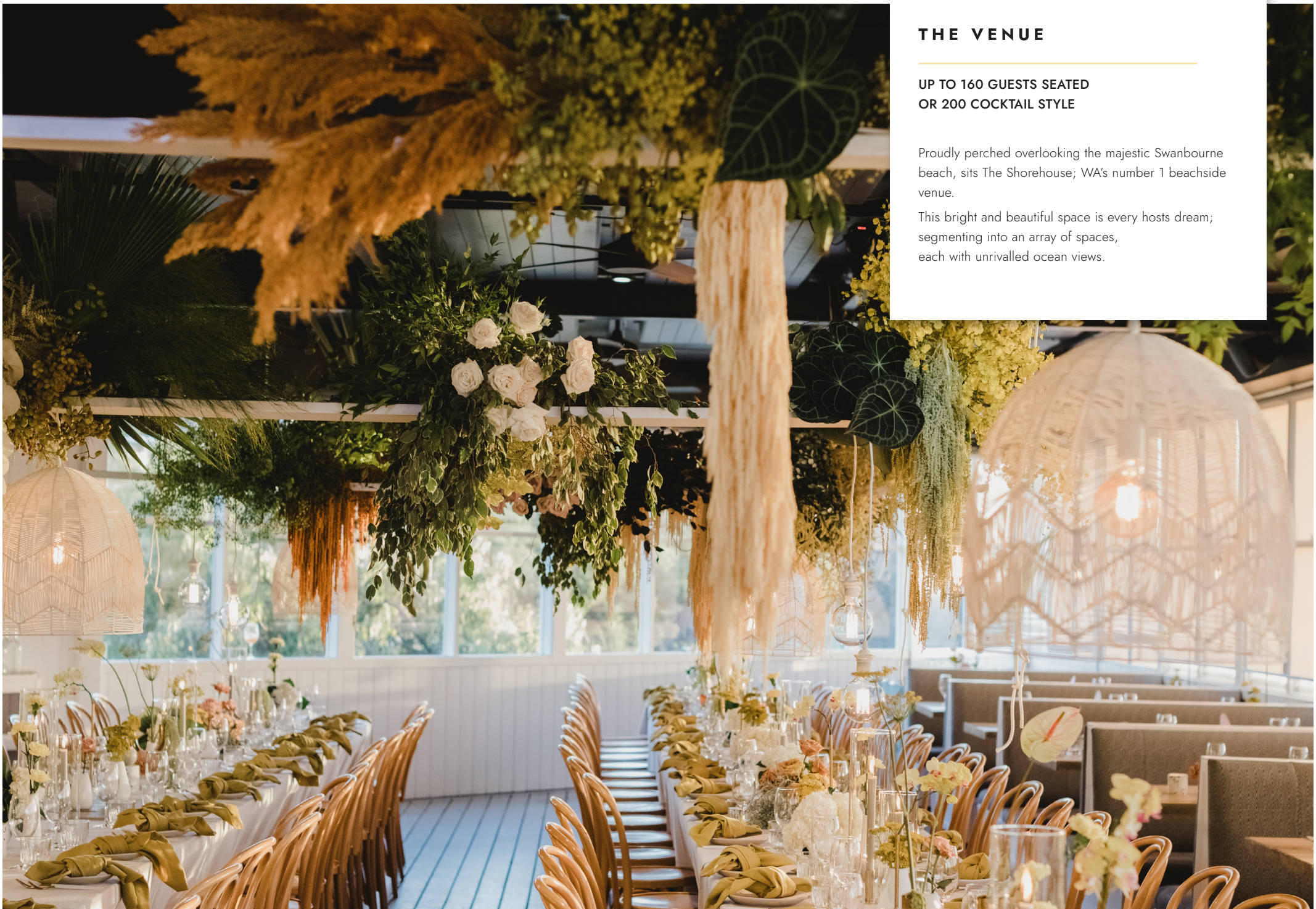


LUXURY BEACHSIDE WEDDINGS

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 90 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 evening 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.



AWARD-WINNING FOOD & BEVERAGE

OUR CHEFS

The Shorehouse was named Best Restaurant in Western Australia at the recent AHA Awards, with our Head Chef Pali Singh also recognised with the prestigious Head Chef Award.

With the choice of Three Menus carefully curated by our Head Chef, to ensure not only a delectable day, but also ensure the evening runs smoothly during your dinner reception. Our menus have been designed with your day in mind.

The recommend serving style consider the timing of the evening to ensure you can maximise time spent on the dancefloor.

SOMMELIER TEAM

The Shorehouse Beverage team boats many an accolade over the last decade, mostly recently securing the prestigious recognition of Three Glasses at Australia's Wine List of The Year Awards - for the fifth consecutive year.

After a decade of awards and hosting coveted beachside weddings, our Sommelier and Bartender team know how to whet every guests appetite.

Their Drinks Packages and Drinks on Consumption options have had a rejuvenation in October 2025, ensuring only the finest winemakers are available from across the globe.

Our Events Manager not only helps plan your day at The Shorehouse, but enlists the award-winning expertise of The Shorehouse team to ensure no detail is forgotten.

YOUR MENU OPTIONS

3-COURSE MENU

\$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

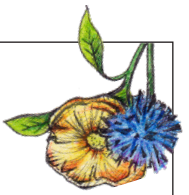
Pan fried market fish, sugarloaf cabbage, roasted fish butter, midnight purple potato
gluten free, nut free option, dairy free

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

DESSERT CANAPÉS

Choose any 4 dessert canapés from our Canapé Menu.

Served sharing style at the end of the evening.



CLASSIC BEACHSIDE MENU

\$135 per person

CANAPÉS *SWAPS AVAILABLE*

Parma ham grissini, parmesan custard
Blue-eye cod and leek croquette, sour cream, chives
O'Connor beef tartare, horseradish cream, lavosh

BREAD

Big Loaf sourdough & house churned butter

ENTRÉE *TO SHARE RECOMMENDED*

La Delizia stracciatella, Cara Cara orange, fennel, Block 275 canola
Shark Bay Amberjack tartare, fermented daikon, cucumber, buttermilk dressing, dill
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce

MAIN *CHOICE OF*

Ricotta gnocchi, roasted squash, zucchini pesto, brown butter & sage
Pan fried market fish, sugarloaf cabbage, roasted fish butter, midnight purple potato
Beef short rib, pomme purée, josphered broccolini, peppercorn jus

SIDES *TO SHARE*

Fries, spiced salt
Iceberg wedge, sea blight, dill ranch, pickled onion

DESSERT CANAPÉS *TO SHARE*

Lemon meringue
Vanilla custard & fruit tart
Chocolate & coffee truffle
Strawberry & rhubarb cheesecake

PREMIUM SHARING WEDDING MENU

\$145 per person. Designed for sharing to ensure a seamless and luxury dining experience for your guests. *Dietary guests are catered for separately.*

CANAPÉS *ON ARRIVAL AS COCKTAIL HOUR*

Freshly shucked oyster, chardonnay vinegar
Shark Bay prawn mousse, salmon roe, fingerlime, sweetcorn loaf
O'Connor beef tartare, horseradish cream, lavosh

BREAD

Big Loaf sourdough & house churned butter

ENTRÉE *TO SHARE*

La Delizia stracciatella, Cara Cara orange, fennel, Block 275 canola
Shark Bay Amberjack tartare, fermented daikon, cucumber, buttermilk dressing, dill
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce

MAIN *PLEASE SELECT TWO TO SHARE*

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

SIDES *TO SHARE*

Pomme purée, chives
Maple roasted pumpkin, miso butter, buttered pepitas
Iceberg wedge, sea blight, dill ranch, pickled onion

DESSERT CANAPÉS

Strawberry & rhubarb cheesecake
Lemon meringue
Vanilla custard & fruit tart
Chocolate & coffee truffles
Chocolate & raspberry tart

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

Sun-dried tomato & Manchego croquettes, almond romesco, chive *gluten free*

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*

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.
WE CAN CATER TO DIETARY REQUIREMENTS FOR INDIVIDUALS. SEPERATE CANAPES WILL BE PROVIDED UPON REQUEST WITH PRIOR NOTICE. PLEASE NOTE OUR ALLERGY POLICY.



MAKE IT A LITTLE MORE YOU

OYSTER SHUCKER

Create a wow-moment, and treat your guests with our iconic Shorehouse Shucker while you are enjoying arrival drinks. Shucked live for your guests.

CHEESE TABLE

Our Cheese Table is the perfect way to finish a meal. Ideal for cocktail functions or to offer you guests something to enjoy after some dancing.

THE 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 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

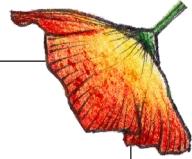
Three Tap Beer Options

Soft drinks + Sparkling water



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, Romagna, 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

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

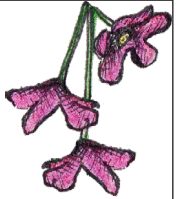
RED WINE

Luna Estate Eclipse Pinot Noir Martinborough New Zealand 65

Domaine du Vedlihan Syrah Pays d’Oc, France 110

BEST PAIRED WITH - PREMIUM SHARE MENU

DRINKS ON CONSUMPTION



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

For your wedding, we would work with our Sommelier to discuss recommend selections based on your guest numbers.

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
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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-Romagna, 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

PLEASE NOTE ALL WINES AND PRICING 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, this can be requested via our Events Manager. Additional venue hire fees will 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 are not generally recommended at The Shorehouse, however they can be considered. This is dependent on time of year, date, guest numbers and exclusive space confirmed. Please speak to your Events Manager.

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 will apply.

Can I bring florals and decorations?

Yes you can bring florals, table decor, linen and other features that will create a beautiful backdrop for your special day. None of the aforementioned are provided by The Shorehouse. If you are working with a florist or stylist it is best to set up a meeting with our Events Manager to review your options. If you are not working with a stylist we do ask the set up to be minimalist. There are special features unique to The Shorehouse such as our brass bathtub which are fixed and cannot be moved, but can be stacked with Champagne & more!

Can we store any items overnight?

Unfortunately, due to our lack of storage space, we cannot store any items overnight. All vendors will be required to bump out at midnight. Please speak to your Events Manager with any questions.

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



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 7 days prior to your wedding. Initial numbers are important in the planning stages. 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

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

CONTACT US

THE SHOREHOUSE

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