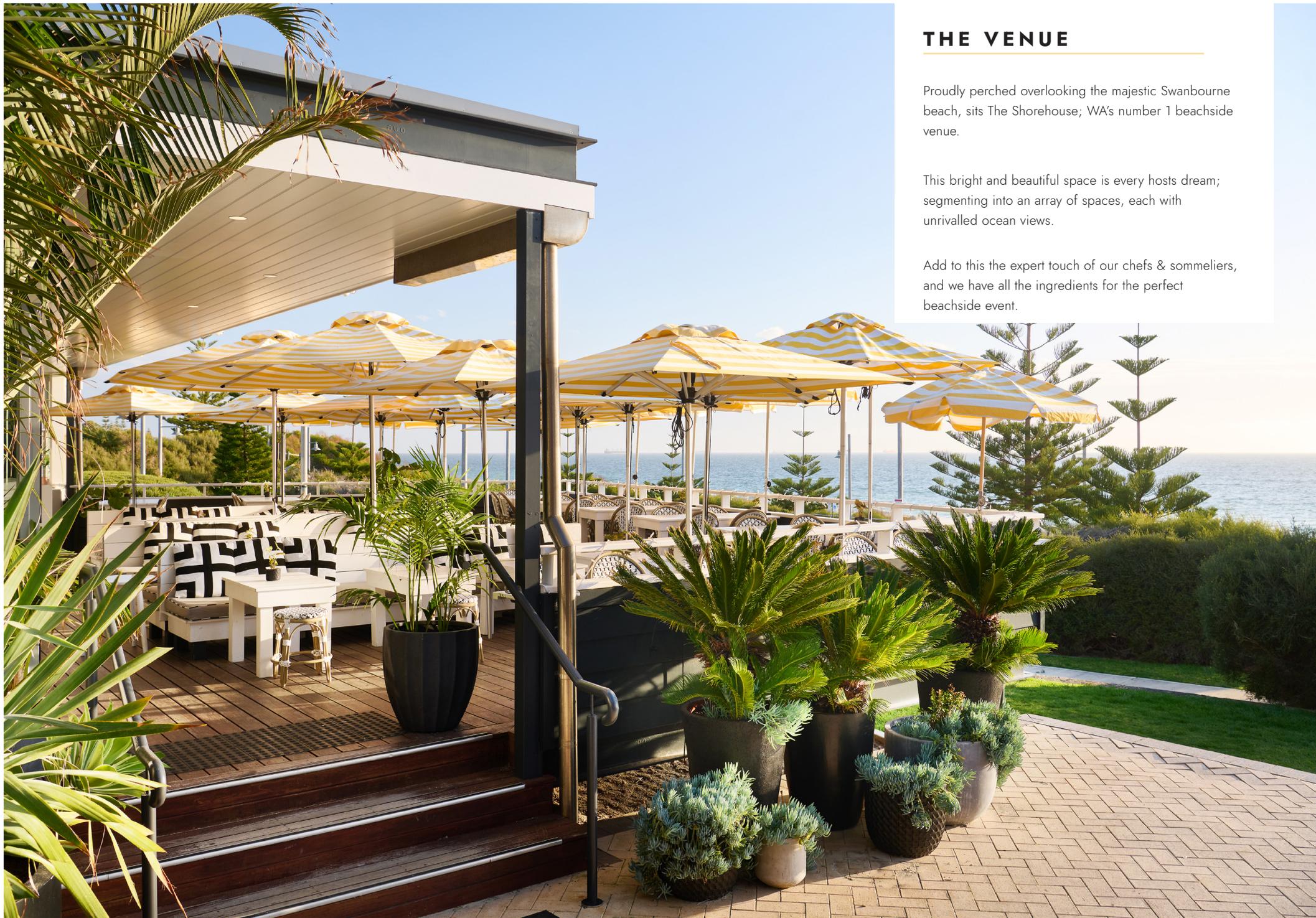


ICONIC BEACHSIDE EVENTS

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.

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

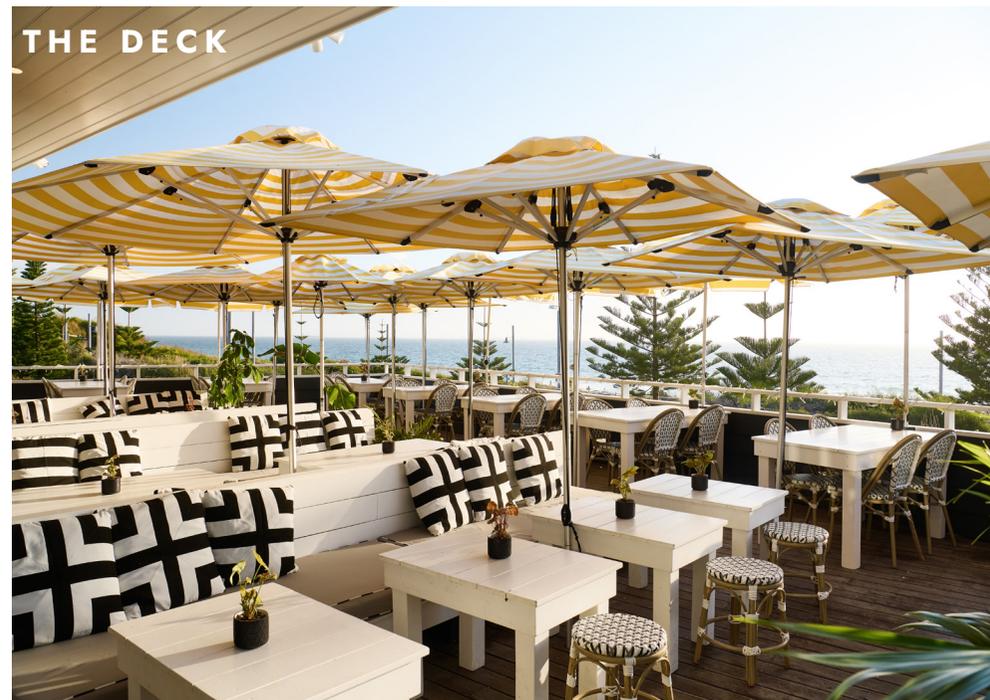
A semi-private area located at the front of the venue overlooking the deck & the Swanbourne coast. The large fireplace pillar separates the area from the main dining room giving you exclusive use. The area can accommodate up to 40 people seated or 50 people standing.

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+

\$105 per person

ENTRÉE CHOICE OF

Yellowfin tuna tartare, avocado, house pickles, tapioca crisp

La Delizia stracciatella, jospersed peach, heirloom tomato, basil

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

MAIN CHOICE OF

Ricotta gnocchi, globe artichoke, leek soffritto, Cavolo Nero, Parmigiano-Reggiano

Beef short rib, jospersed broccolini, black garlic, pickled onion, Sauce Diane

Pan fried market fish, broad beans, courgette, caper, roasted fish butter

DESSERT CHOICE OF

Baked strawberry & lemon cheesecake, roasted strawberries

Hazelnut & chocolate torte, coffee chantilly, caramelised hazelnuts

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

\$125 per person

CANAPÉS TO SHARE

Parma ham grissini, parmesan custard

O'connor beef tartare, horseradish cream, lavosh

Sun-dried tomato & Manchego croquettes, almond romesco chive

BREAD TO SHARE

Big Loaf sourdough & house churned butter

ENTRÉE CHOICE OF

Yellowfin tuna tartare, avocado, house pickles, tapioca crisp

La Delizia stracciatella, jospersed peach, heirloom tomato, basil

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

MAIN CHOICE OF

Ricotta gnocchi, globe artichoke, leek soffritto, Cavolo Nero, Parmigiano-Reggiano

Beef short rib, jospersed broccolini, black garlic, pickled onion, Sauce Diane

Pan fried market fish, broad beans, courgette, caper, roasted fish butter

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*

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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
O'Connor beef tartare, horseradish cream, lavosh
Salted cod & horseradish croquettes, herbed sour cream

BREAD

Big Loaf sourdough & house churned butter

ENTRÉE

Yellowfin tuna tartare, avocado, house pickles, tapioca crisp
La Delizia stracciatella, jospersed peach, heirloom tomato, basil
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce

MAIN PLEASE SELECT TWO

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

SIDES

Beef tallow potatoes, rosemary, garlic
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 & raspberry tart
Chocolate & coffee truffles

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

Caramel popcorn sundae, vanilla ice-cream, chocolate sauce

DRINKS

Choice of

Coke, lemonade, sparkling water



SPECIAL OCCASION CAKES

SERVES 8-16 GUESTS

Chocolate Ganache \$95

Orange & Almond Cake \$95

Our chefs can write a short personalised message on your cake (*maximum 3 words*).

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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GROUP BREAKFAST MENU

Available for groups of 12+

\$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, pistachio cream, chocolate

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

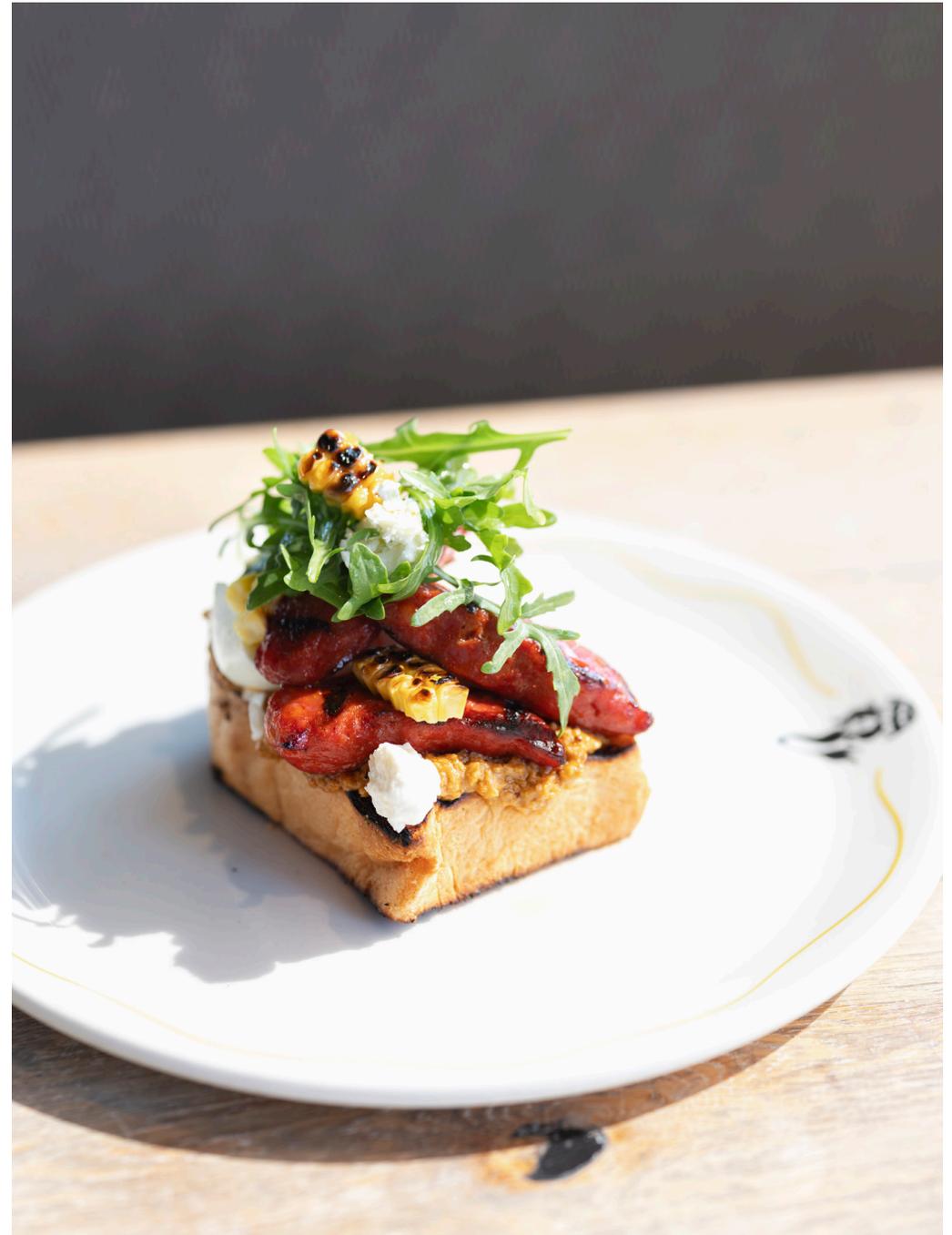
DRINKS

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*

Salted cod and horseradish croquettes, herbed sour cream

Tempura cauliflower, zaatar, tahini yogurt *vegetarian*

MEDIUM \$9 EACH

O'Connor beef skewer, red zhong *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
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RED

In Dreams Pinot Noir	Yarra Valley, VIC	85
Luna Estate <i>Eclipse</i> Pinot Noir	Martinborough New Zealand	95
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, 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

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 95

Domaine du Vedlihan Syrah Pays d'Oc, France 110

BEST PAIRED WITH - PREMIUM SHARE MENU

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. 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?

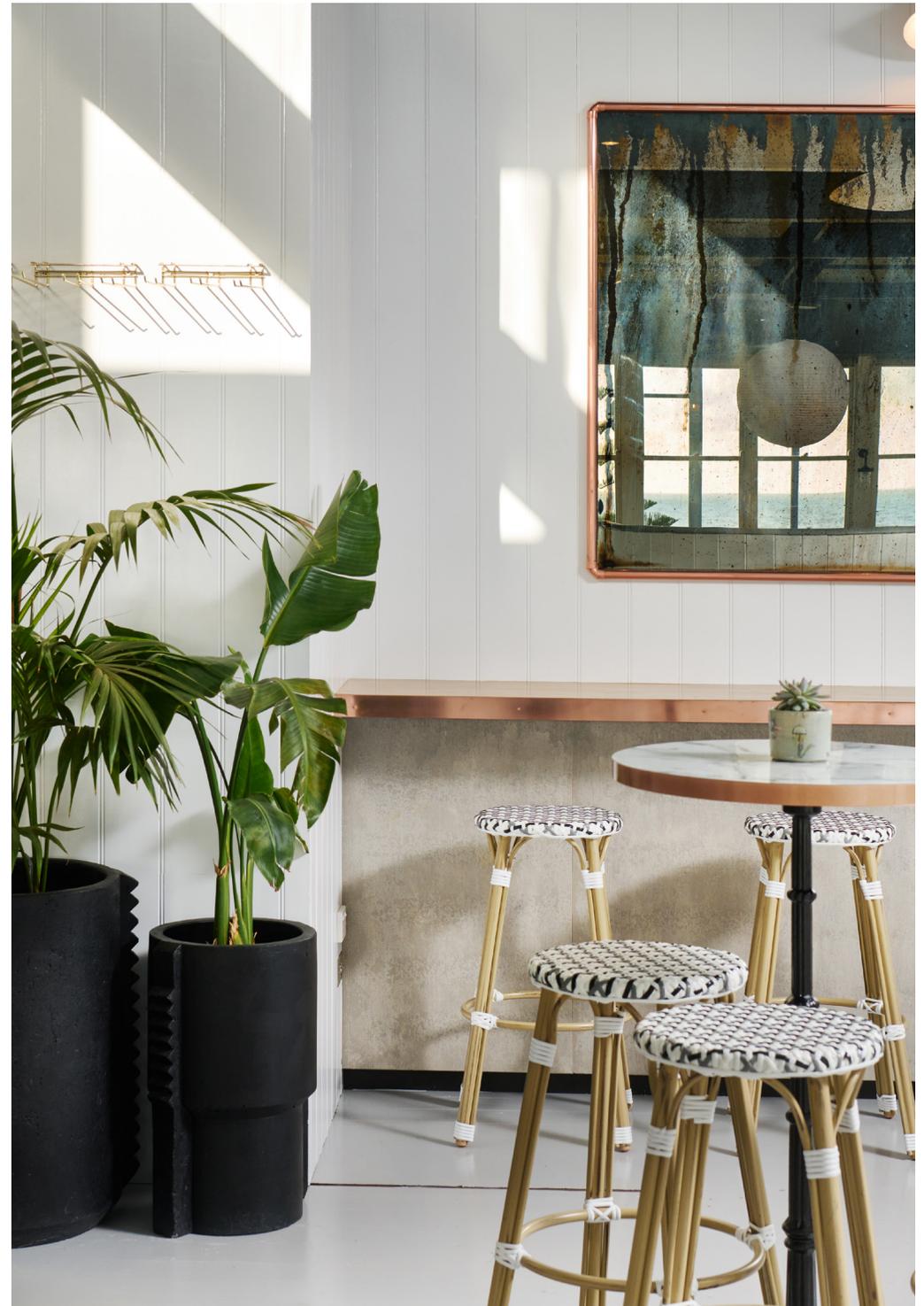
Yes, there is parking on both Marine Parade & off Odin Crescent however during peak times we do advise leaving early and accounting for time to find parking as it can be quite busy.

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

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 REQUIREMENTS

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.

