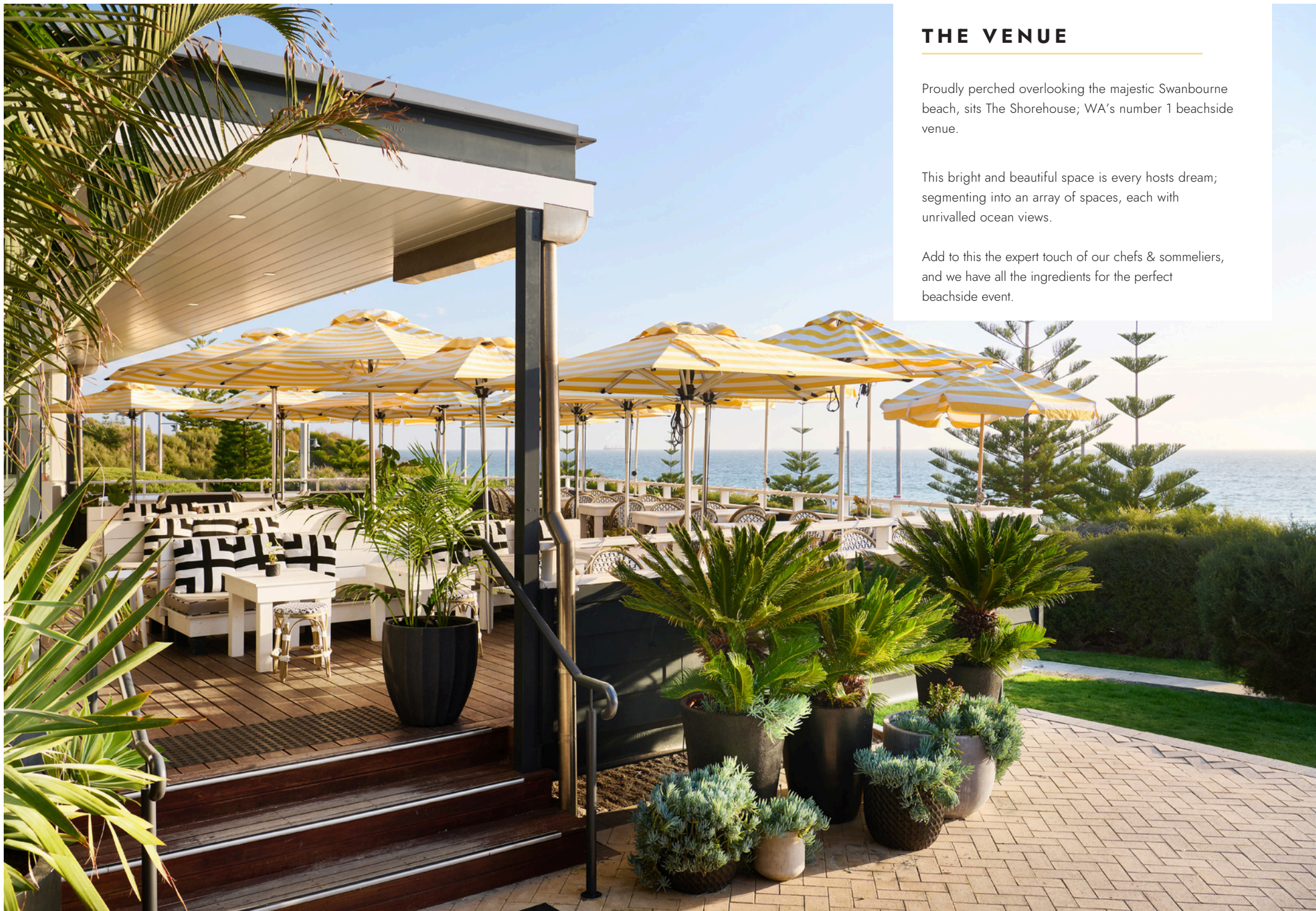


ICONIC BEACHSIDE EVENTS

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+

\$110 per person

ENTRÉE CHOICE OF

Yellowfin tuna tartare, avocado, house pickles, tapioca crisp *Gluten, Dairy & Nut Free*

La Delizia stracciatella, pickled beetroot, pine nut, basil, balsamic *Gluten Free & Nut Free option*

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce *Gluten & Nut Free*

MAIN CHOICE OF

Pan seared market fish, jospersed leeks, pickled shallot, burnt leek & butter emulsion, sea blite *Gluten Free & Dairy Free option*

Ricotta gnocchi, caramelised onion, goats' curd, hazelnuts *Nut Free Option*

Beef short rib, charred baby gem, onion soubise, café de Paris *Gluten Free Option*

DESSERT CHOICE OF

Baked strawberry & lemon cheesecake, roasted strawberries *Nut Free*

Hazelnut & chocolate torte, coffee chantilly, caramelised hazelnuts *Gluten Free Option*

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

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 *Gluten, Dairy & Nut Free*

La Delizia stracciatella, pickled beetroot, pine nut, basil, balsamic *Gluten Free & Nut Free option*

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce *Gluten & Nut Free*

MAIN CHOICE OF

Pan seared market fish, jospersed leeks, pickled shallot, burnt leek & butter emulsion, sea blite *Gluten Free & Dairy Free option*

Ricotta gnocchi, caramelised onion, goats' curd, hazelnuts *Nut Free Option*

Beef short rib, charred baby gem, onion soubise, café de Paris *Gluten Free Option*

SIDES TO SHARE

Fries, spiced salt *Dairy Free & Nut Free, Gluten Free Option*

Iceberg wedge, sea blight, dill ranch, pickled onion *Gluten, Dairy Free Option & Nut Free*

DESSERT CANAPÉS TO SHARE

Lemon meringue

Vanilla custard & fruit tart

Strawberry & rhubarb cheesecake

Chocolate & coffee truffle

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PREMIUM SHARE MENU

\$160 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 *Gluten, Dairy & Nut Free*

O'Connor beef tartare, horseradish cream, lavosh *Gluten free Option*

Salted cod & horseradish croquettes, herbed sour cream

BREAD

Big Loaf sourdough & house churned butter

ENTRÉE

Yellowfin tuna tartare, avocado, house pickles, tapioca crisp *Gluten, Dairy & Nut Free*

La Delizia stracciatella, pickled beetroot, pine nut, basil, balsamic *Vegetarian, Gluten Free & Nut Free option*

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce *Gluten & Nut Free*

MAIN PLEASE SELECT TWO

O'Connor 1kg premium tomahawk

12 hour cooked lamb banjo

Jospered spiced whole chicken

Broadbean & pecorino risotto, courgette, pea shoots

SIDES

Beef tallow potatoes, pickled mustard seeds, rosemary *Gluten, Dairy & Nut Free*

Maple roasted pumpkin, miso butter, buttered pepitas *Gluten & Nut Free, Dairy Free Option*

Iceberg wedge, sea blight, dill ranch, pickled onion *Gluten & Nut Free, Dairy Free Option*

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+

\$55pp – Includes a Tea or Coffee

\$65pp – Includes a glass of Prosecco

\$85pp – 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

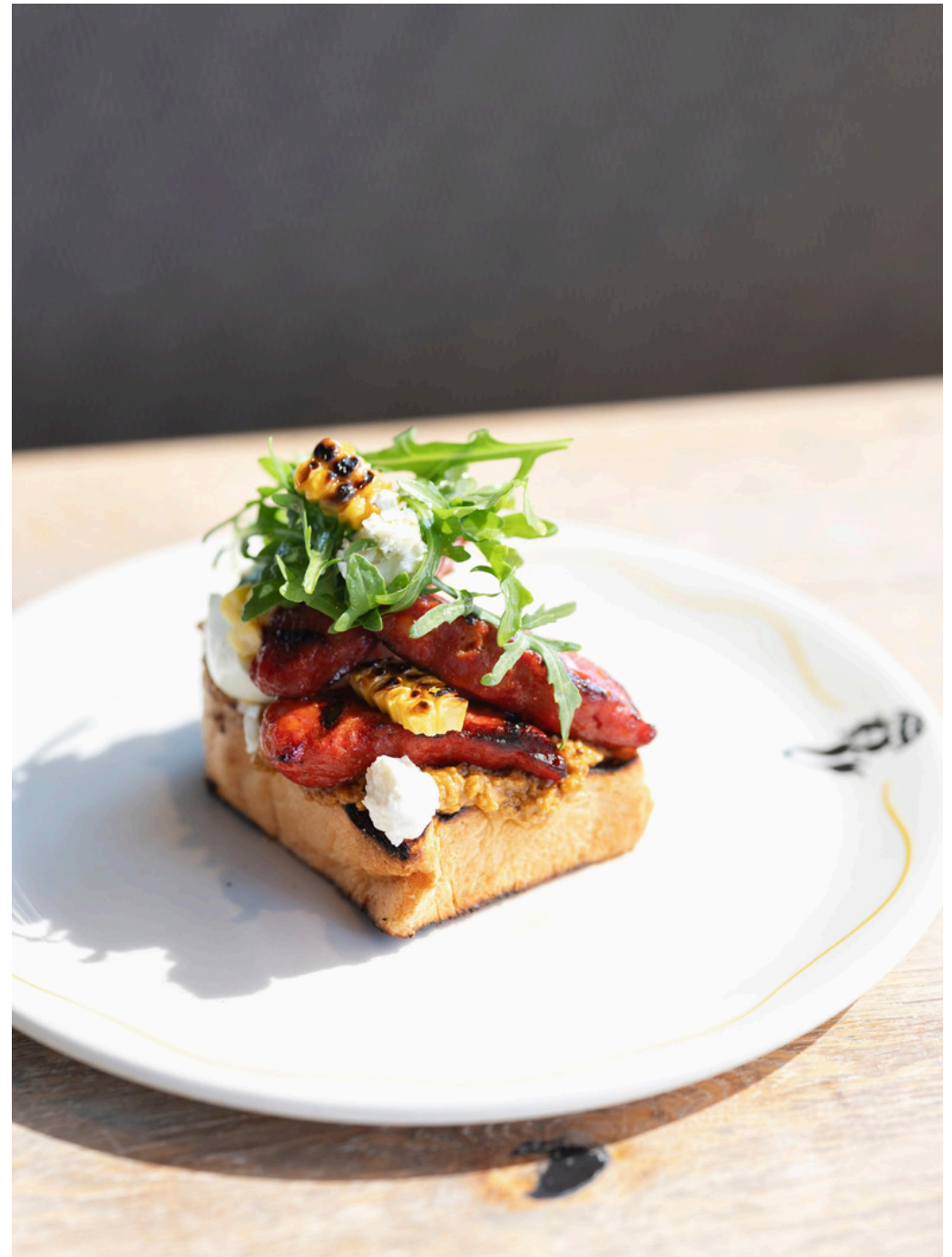
Kids waffle with ice-cream and maple syrup

DRINKS

Choice of

Chocolate or vanilla milkshake, soft drink, juice

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CANAPÉS

Create your own canapé menu from the items below.

Minimum order of 20 pieces of each item.

SMALL \$6 EACH

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

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*

OYSTERS \$6.5 EACH

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

MEDIUM \$10 EACH

O'Connor beef skewer, redzhoug *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 \$17 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 \$6 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 Fraser	Margaret River, WA	75
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-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

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

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

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

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

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

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



GROUP BOOKING POLICY

- Breakfast bookings are for 2 hours; lunch and dinner bookings are for 3 hours after which the table may be booked for another party. If you would like extra time, please contact us and we will do our best to accommodate. If you have confirmed alternative times with the events team, the start and finished time are strictly as agreed.
- For seated events, groups of 12 or more must dine on a set menu. Our menus and prices are subject to change due to seasonal availability and may change without prior notice.
- Groups over 12 may be sat across multiple tables and while seating areas are selectable online, and we do our best to accommodate, this cannot always be guaranteed.
- For canape (standing) style events or when booking an area exclusively, a minimum spend will apply to book an area. The minimum spend applies for Food and Beverage Only. If the minimum spend is not met, a venue hire fee up to the minimum spend will apply.
- Minimum spends are subject to change based seasonal costs.
- Deposits are required upon making a group booking. Your deposit will be redeemed from your bill on the day. The rest of the bill must be paid in full at the conclusion of your booking.
- Split billing is not available for groups.
- Due to our proximity to the ocean, we are a balloon and confetti free venue. Small table decorations are welcome. Tablecloths are not permitted.
- If booking an exclusive area (private or semi-private), a free-standing sign is welcome with the events team approval. Any other decorations must be approved by the events manager. Nothing can be taped or adhered any part of the building or furniture. .
- A cakeage fee of \$5 per person applies to bring your own cake.
- While we take precautions to minimise the risk of contamination, we cannot guarantee that any of our dishes are 100% allergen free. Please note, some of our dishes do contain nuts.
- Due to our high volume of reservations, occasionally, outdoor bookings at applicable venues may need to be moved inside.
- When booking an outside table, a back-up inside table is not reserved in case of bad weather and therefore may result in a booking cancellation.
- A 15% surcharge applies on all public holidays. Credit/Debit Card processing fees apply. Processing fees are non-refundable.

For Events Please see our Full terms & Conditions

GROUP CANCELLATION POLICY

Final numbers are required 48 hours prior to the reservation. In the case of a decline in numbers after this time, you will be charged for the number of guests you confirm for. In case of a complete cancellation, deposits are non-refundable.

