

THE SHOREHOUSE


CONTENTS

THE VENUE .3

4. THE PRIVATE DINING ROOM

THE DECK .5

6-8. FOOD

DRINK .9

10. SOMETHING A LITTLE SPECIAL

IN GOOD COMPANY .11

12. CONTACT US



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 couple's dream; segmenting into an array of spaces, each with unrivalled ocean views.

From small, intimate celebrations to the big & beautiful, our versatile venue offers a range of options for your big day.

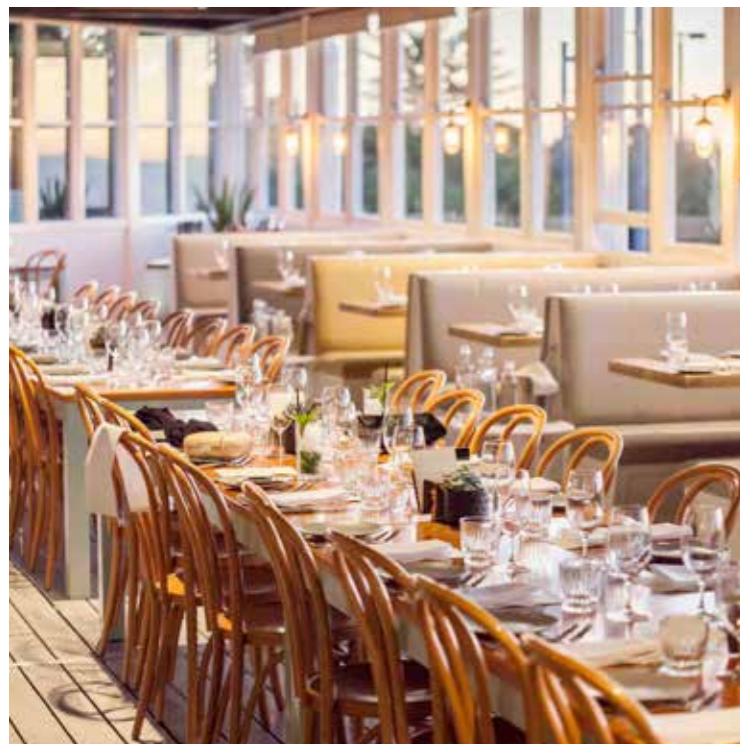




PRIVATE DINING ROOM

UP TO 100 GUESTS SEATED
& 120 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 40-100 guests in a range of layouts with an option to use our popular booths.



You can play your own music in the private room via the venue speakers.

DJs and musicians are welcome in the private room but we cannot accommodate a full band.

You are welcome to use our wireless microphone for any speeches.

THE DECK

UP TO 80 GUESTS COCKTAIL STYLE

There really is no better place on the coastline. Book our deck for an alfresco 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.





FOOD

WEDDING MENU ONE (SEATED)

2 Course - \$65
3 Course - \$85

CANAPÉS (add \$15pp)

Choose any 3 small canapés from our Canapé Menu

ENTRÉE

Buffalo burrata, peach, heirloom tomato, puffed buckwheat, balsamic reduction

Crudo, baby cucumber, capsicum, basil, tomato consommé

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

MAIN

Curry roasted pumpkin, marinated feta, puffed quinoa, jaspered grapes, pepitas

Oven roasted market fish, black olives, crushed potatoes, tomato, saffron, wilted spinach

Chargrilled Linley Valley pork cutlet, sprouts, broccoli, mizuna, compressed apple

DESSERT CANAPES

Chocolate & hazelnut cups

Lemon meringue tart

Peanut butter salted caramel

Almond financier's, quince jam

CHEESE PLATES TO SHARE (add \$8pp)

Our chefs are very flexible; we can happily tailor a menu to suit your tastes & budget

Menus are subject to seasonal changes

We cater for all dietary requirements

FOOD

WEDDING MENU TWO (SEATED)

2 Course - \$55

3 Course - \$75

CANAPÉS (add \$15pp)

Choose any 3 small canapés from our Canapé Menu

SHARED ENTRÉE

Tempura eggplant, roast beetroot & cumin dip

Crudo, baby cucumber, capsicum, basil, tomato consommé

Salchichón salami, Jamón Serrano Reserva, Lomo, grilled vegetables, ciabatta

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

SHARED MAIN

Slow cooked Shoulder of Dorper Lamb, Moroccan cous cous, seasonal jospiced vegetables

DESSERT CANAPES

Chocolate & hazelnut cups

Lemon meringue tart

Peanut butter salted caramel

Almond financier's, quince jam

CHEESE PLATES TO SHARE (add \$8pp)

Our chefs are very flexible; we can happily tailor a menu to suit your tastes & budget

Menus are subject to seasonal changes

We cater for all dietary requirements





RYAN AMMON PHOTOGRAPHY

FOOD

CANAPÉS

Light Package - \$51

5 small + 2 substantial + 2 dessert

Substantial Package - \$74

Choose 7 small + 3 substantial + 3 dessert

Alternatively, create your own canapé menu from the items below

SMALL \$5 EACH

Woodside goat's curd tart, zucchini, basil pesto

Smokey bay oysters, chardonnay vinegar

Saffron and manchego arancini, smoked tomato aioli

Abrolhos Island scallop, avocado, cucumber, tiger's milk

Mushroom tarts, truffle mascarpone

Beef tartare, smoked eggplant pureé, lavosh

Tempura eggplant, roast beetroot & cumin dip

SUBSTANTIAL \$8 EACH

Pork scotch roll, BBQ sauce, watercress

Buffalo burrata, peach, heirloom tomato, buckwheat, balsamic

Chicken panzanella, cherry tomato, red onion, feta, basil

Orrechiete, crab & prawn, saffron, fennel sauce

Shorehouse fish n' chips, shoestring fries, tartare sauce

Braised lamb shoulder, fennel & cabbage salad, ricotta

Beef burger, pancetta, Swiss cheese, rocket

DESSERT \$5 EACH

Chocolate & hazelnut cups

Lemon meringue tart

Peanut butter salted caramel

Almond financier's, quince jam

DRINK

ON CONSUMPTION

Choose from our full beverage list or ask our sommelier to handpick a fabulous wine selection to suit your tastes & budget.

We recommend choosing 1 sparkling, 2 whites & 2 red wines but it's up to you.

Limit the bar tab to wine & beer or include as many spirits & cocktails as you wish.

DRINKS PACKAGES

Basic

\$75 for 4 hours
\$85 for 5 hours
\$90 for 6 hours

Shorehouse Fizz
Shorehouse White
Shorehouse Red

Tap beer - Tiger lager, Colonial Brewing Co.
Small Ale

Soft drinks + filtered water

Mid

\$90 for 4 hours
\$100 for 5 hours
\$110 for 6 hours

NV Adria Vini Le Dolci Colline Prosecco DOC
Veneto, Italy

2015 EVOI Sauvignon Blanc/Semillion
Margaret River

2014 Save Our Souls Pinot Noir Mornington
Peninsula

Tap beer - Tiger lager, Colonial Brewing Co.
Small Ale

Soft drinks + filtered water

Premium

\$110 for 4 hours
\$125 for 5 hours
\$140 for 6 hours

NV Duval-Leroy Brut Réserve Vertus Côte des Blancs

2014 Gunderloch Jean Baptiste Riesling KABINETT
Rheinhessen, Germany

2013 Louis Max Chardonnay Mâcon-Villages, France

2012 Cullen Cullen Vineyard Sauvignon Blanc/Semillon
Margaret River

2014 Spinifex Esprit Grenache/Shiraz/Mataro
Barossa Valley

2012 Château Brondelle Merlot/Cab Sauv Graves AOP

Tap beer - Tiger lager, Colonial Brewing Co. Small Ale

Soft drinks + filtered water





SOMETHING A LITTLE SPECIAL

OYSTER SHUCKER

Love Oysters? Treat your guests with A Shorehouse Shucker while you are enjoying reception drinks.

CHEESE TABLE

Our Cheese Table is the perfect way to finish a meal. Ideal for cocktail functions or a great way to get guests up after a sit down dinner.

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 & when it's gone, it's gone.



IN GOOD COMPANY

If you choose The Shorehouse for your wedding reception, feel free to enlist any suppliers you'd like to take care of the finer details.

However, we can personally vouch for those listed below - we've worked with them before & they know the venue.

Happy Planning!

EVENT HIRE & STYLING

OMG Events www.omgevents.com.au

Touched by Angels www.touchedbyangels.com.au

Synpase Lighting www.synapseevents.com.au

FLORISTS

Natural Art Flowers by Rebecca Grace www.naturalartflowers.com.au

Fox & Rabbit www.foxandrabbit.com.au

WEDDING PHOTOGRAPERS

Natasja Kremers www.natasjakremersblog.com

Peggy Saas www.peggysaas.com

BROCHURE IMAGERY BY

Natasja Kremers

Elena Marcon

Asthete Collective

Ryan Ammon Photography

Peggy Saas



CONTACT US

THE SHOREHOUSE

+61 8 9286 4050

278 Marine Parade, Swanbourne
Western Australia 6010

events@shorehouse.com.au
www.shorehouse.com.au