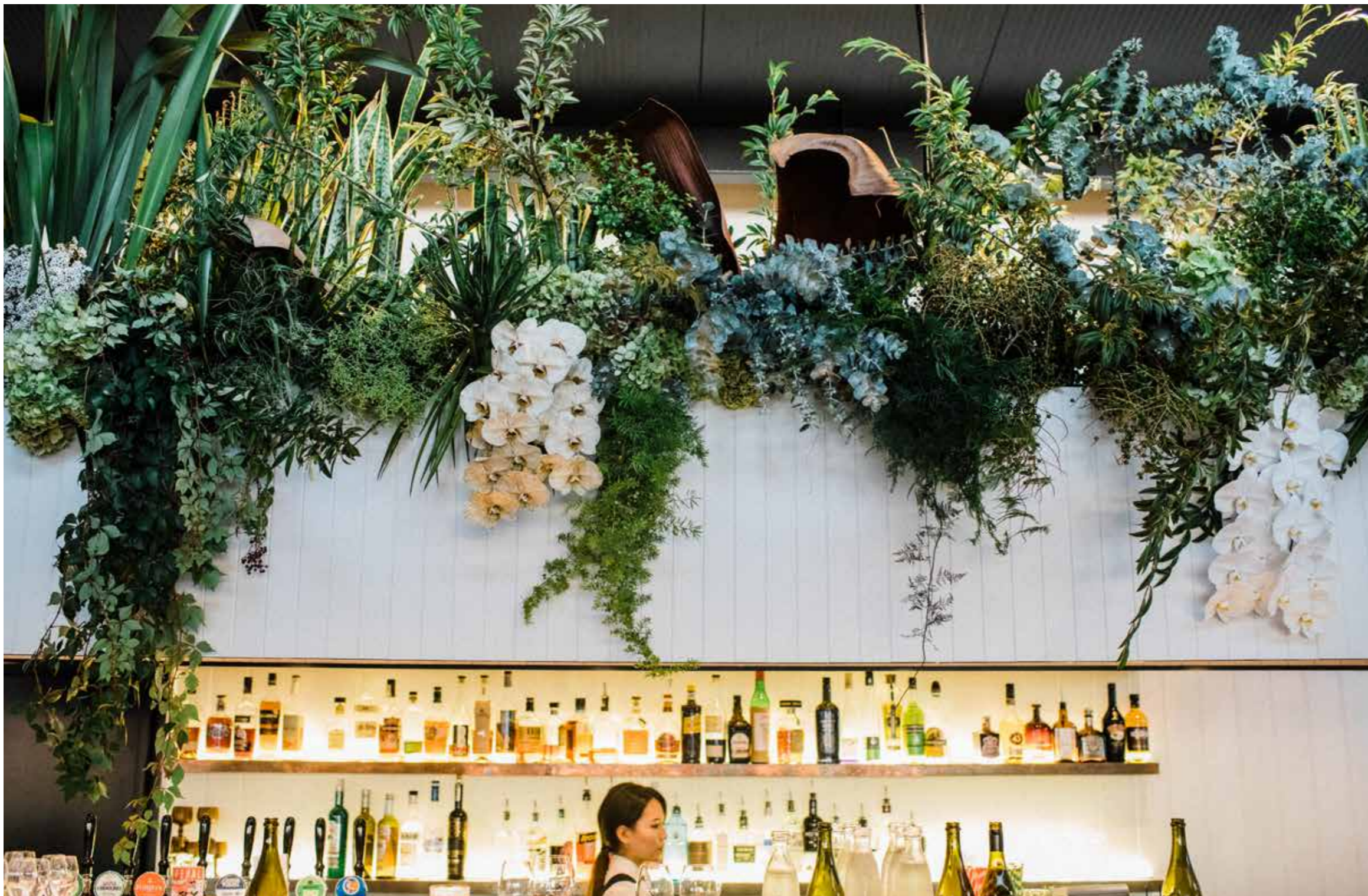


CLASSIC BEACHSIDE WEDDINGS

THE SHOREHOUSE





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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.

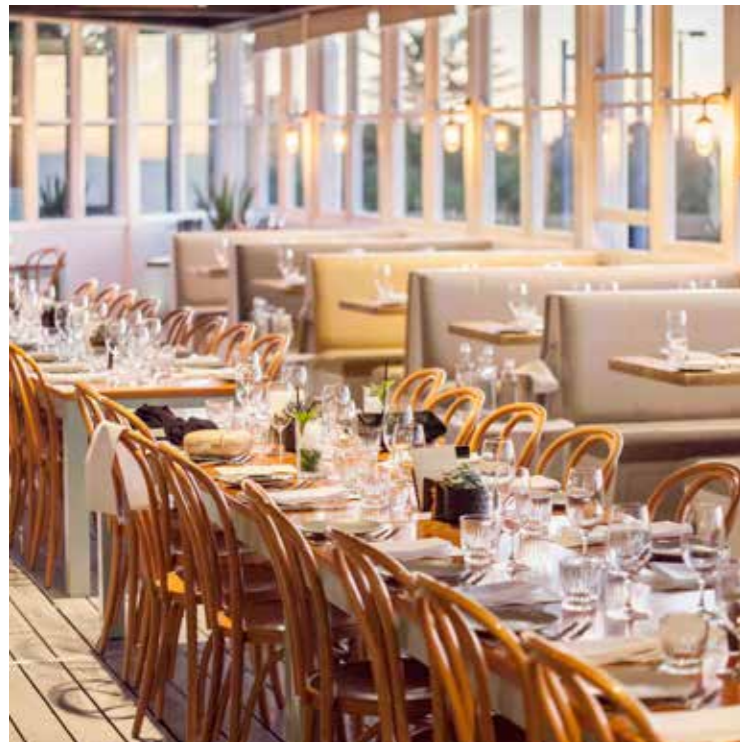




PRIVATE DINING ROOM

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.



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.





TO EAT

WEDDING MENU ONE (SEATED)

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

CANAPÉS (add \$14pp)

Choose any 3 small canapés from our Canapé Menu

ENTRÉE

Buffalo burrata, romesco, rocket, buckwheat tuile, balsamic reduction
Market crudo, melon, burnt cream, pepitas, wasabi
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce

MAIN

Curry roasted pumpkin, marinated feta, puffed quinoa, josphered grapes, pepitas
Oven roasted market fish, parsnip purée, autumn vegetables, lemon oil, red wine dressing
Jospered Linley Valley pork cutlet, truffled mash, caramelised witlof, silver beet, sprouts

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

Beetroot & baby kale salad, truffled vinaigrette, goat's curd

Crisp Shark Bay cuttlefish, rouille, black sesame, nori salt

Jamón Serrano Reserva, Lomo, salchichón salami, pickled vegetables

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

SHARED MAIN

Slow cooked Shoulder of Dorper Lamb, Moroccan cous cous, seasonal jospired 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

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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

Pumpkin and sage arancini, basil aioli

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

Mushroom tarts, truffle mascarpone

Beef tartare, lavosh, smoked eggplant purée

Tempura eggplant, roast beetroot and cumin dip

SUBSTANTIAL \$8 EACH

Pork scotch roll, BBQ sauce, watercress

Buffalo burrata, beetroot, heirloom tomatoes

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

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 and when it's gone, it's gone.





FOR DRINKING

ON CONSUMPTION

Choose from our full beverage list. We recommend choosing 1 sparkling, 2 whites and 2 reds. Ask our sommelier to handpick a fabulous wine selection to suit your tastes and budget. See our full beverage list attached.

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 Pol Roger Brut Réserve Vertus Côte de Blancs France
 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



IN GOOD COMPANY

If you choose The Shorehouse for your wedding reception, feel free to recruit anyone you like to care of the finer details.

However, we can personally vouch for those 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

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