

THE SHOREHOUSE





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 and we have all the ingredients for the perfect beachside event.



OCCASIONS

We're open 7 days a week for breakfast, lunch and dinner.

- Wedding
- Birthday
- Business Lunch
- Hens Party
- Champagne Breakfast
- Canapé Reception
- Bespoke Experience



PRIVATE DINING ROOM

**UP TO 100 GUESTS SEATED
& 120 GUESTS 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

There really is no better place on the coastline. Book our deck for a summertime shindig or cocktails and canapés under the stars.

GROUP DINING

The Shorehouse offers a range of semi-private spaces that can be booked for any occasion big or small. Book one of our areas for drinks and bites or dine at a big share table for group celebrations.



GROUP DINING MENU*

Available for groups of 12+ for lunch and dinner

2 Courses - \$65

3 Courses - \$85

CANAPÉS (ADD \$14pp)

Fremantle sardines, avocado & wasabi , crustini

Pumpkin & sage croquettes, roast tomato & chilli jus

Beef carpaccio & mushroom mascarpone tart

ENTRÉE

Buffalo burrata, smoked eggplant, pickled beetroot, toasted pinenuts

Market crudo, edamame & wasabi cream, sweet soy, enoki, apple, sesame seeds

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

MAIN

Wild mushroom risotto, Parmigiano-Reggiano

Oven roasted market fish, jospired leeks, beetroot & miso reduction, rocket pesto

Braised beef short rib, wild mushrooms, parsnip purée, marjoram & shallot butter

DESSERT**

Baked tiramisu, chocolate, espresso ice cream

White chocolate, banana & passionfruit tart, honey roasted macadamia, passionfruit ice cream

CHEESE PLATES TO SHARE (ADD \$8pp)

Selection of cheese, quince paste, lavosh, fruit toast

** For groups of 30+ our chef recommends serving a selection of dessert canapés

* Menus subject to seasonal changes



DINING SET MENU*

Available for groups of 12+ for lunch and dinner

2 Courses - \$65

3 Courses - \$85

CANAPÉS (ADD \$14pp)

Fremantle sardines, avocado & wasabi, crustini

Pumpkin & sage croquettes, roast tomato & chilli jus

Beef carpaccio & mushroom mascarpone tart

ENTRÉE

Buffalo burrata, smoked eggplant, pickled beetroot, toasted pinenuts

Market crudo, edamame & wasabi cream, sweet soy, enoki, apple, sesame seeds

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MAIN

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Braised beef short rib, wild mushrooms, parsnip purée, marjoram & shallot butter

DESSERT CANAPÉS (CHOOSE 4, SERVED CENTRE TABLE)

Peanut butter bar

Lemon meringue NUT FREE

Vanilla custard & fruit tart NUT FREE

Blood orange cheesecake NUT FREE

Chocolate, raspberry & pistachio tart

Milk chocolate & hazelnut truffles GF

White chocolate & passionfruit truffles NUT FREE, GF

CHEESE PLATES TO SHARE (ADD \$8pp)

Selection of cheese, quince paste, lavosh, fruit toast

* Menus subject to seasonal changes

TASTE SHOREHOUSE

5 Course Chef's selection 79
Classic wine match +65
Premium wine match +95

Market crudo, fresh plum, samphire, toasted sunflower seeds, nori salt

NV Mirabello Prosecco DOCG, Veneto, Italy
NV Pol Roger Brut Réserve, Côte des Blancs, Champagne, France

Buffalo burrata, heirloom tomatoes, fresh fig, crouton, beans, cucumber, honey

2018 Les Crêtes Mon Blanc Müller-Thurgau/Pinot Blanc, Valle d'Aosta, Italy
2015 Weinrieder BIRTHAL Pinot Blanc Weinviertel DAC, Niederösterreich, Austria

Fremantle octopus, 'Nduja sausage, kipfler potato, confit pear, black garlic

2019 VINO VOLTA Post Modern Seriousism Grenache, Swan Districts, WA
2017 Domaine de Bellene Pinot Noir, Côte de Beaune, Burgundy, France

Jospered Linley Valley pork cutlet, butternut squash purée, cherries, charred baby onion

2019 Fairbank Syrah, Heathcote, VIC
2018 Nocturne, Cabernet Sauvignon, Margaret River, WA

Fig, pistachio & goats curd tart, fig ice cream, pomegranate honey

2015 Château de Suduiraut Lions Sémillon BOTRYTIS, Sauternes AOP, France
2015 Château Pierre-Bise Chenin Blanc BOTRYTIS Quarts de Chaume AOP, France

* Sample Menu. Subject to seasonal changes.



CANAPÉS

Create your own canapé menu from the items below
Minimum order of 15 pieces of each item

SMALL \$5 EACH

Broccoli croquettes, roasted tomato & chilli sauce VEGETARIAN
Woodside goat's curd tart, pickled beetroot VEGETARIAN, GF OPTION AVAILABLE
Freshly shucked oyster, chardonnay vinegar GF
Sweetcorn, saffron, Asiago polenta, basil aioli VEGETARIAN
Fremantle sardines, avocado, wasabi & crustini GF OPTION AVAILABLE
Spinach & cream cheese tart, preserved lemon VEGETARIAN, GF OPTION AVAILABLE
Rare roast beef & mushroom tart GF OPTION AVAILABLE
Tempura eggplant, roast beetroot and cumin dip GF, VEGETARIAN, VEGAN OPTION AVAILABLE
Confit scallop, roasted tomato & chilli sauce GF
Grilled octopus & chorizo, black garlic GF

SUBSTANTIAL \$8 EACH

Grilled field mushroom & beetroot slider, Brie, pickled cauliflower GF OPTION AVAILABLE, VEGETARIAN
Wild mushroom risotto, Parmigiano-Reggiano GF, VEGETARIAN
Orrechiete, crab & prawn, saffron, fennel sauce
Shorehouse fish schnitzel, shoestring fries, tartare sauce GF OPTION AVAILABLE
Lamb kofta, fennel & cabbage salad, tahini yoghurt GF
Beef burger, pancetta, Swiss cheese, rocket, chilli aioli

DESSERT \$5 EACH

Peanut butter bar
Vanilla custard & fruit tart NUT FREE
Chocolate, raspberry & pistachio tart
Lemon meringue NUT FREE
Blood orange cheesecake NUT FREE
Milk chocolate & hazelnut truffles GF

GROUP BREAKFAST MENU

Available for groups of 12+

\$29pp - Includes a Tea or Coffee on arrival

\$37pp - Includes a glass of Prosecco

\$45pp - Includes a glass of Pol Roger NV Brut Réserve Champagne

TO START

Housemade Granola, rhubarb compote, macadamias, mandarin curd

THE MAIN EVENT...

Please select 2 from the 4 main options, guests can then choose from these 2 options on the day:

Seasonal fruit salad, banana & passionfruit yoghurt
Eggs Benedict, toasted english muffin, rocket, pulled pork, hollandaise sauce
Togarashi spiced scrambled eggs, avocado smash, Danish feta, rocket
Belgian waffle, mixed berries, white chocolate ganache, pistachio

SPECIAL OCCASION CAKES

Available for groups of 12+

	SMALL (12-20 GUESTS)	LARGE (20+ GUESTS)
Chocolate Ganache (GF)	\$60	\$120
Orange & Almond Cake	\$60	\$120

THE FINER DETAILS

Our chefs can write a personalised message on your cake!

We require a minimum of 7 days for your order to be placed.

DRINKS

ON CONSUMPTION

Choose from our full beverage list.

We recommend choosing 1 sparkling and up to 2 whites and 2 reds.

Ask our sommelier to handpick a fabulous wine selection to suit your tastes and budget.

FIXED PRICE PACKAGES

Basic	Mid	Premium
\$45 for 2 hours	\$60 for 2 hours	\$70 for 2 hours
\$60 for 3 hours	\$75 for 3 hours	\$90 for 3 hours
\$75 for 4 hours	\$90 for 4 hours	\$110 for 4 hours
\$85 for 5 hours	\$100 for 5 hours	\$125 for 5 hours
\$90 for 6 hours	\$110 for 6 hours	\$140 for 6 hours
Shorehouse Fizz	NV Mirabello <i>Prosecco</i> , Treviso Veneto, Italy	NV Pol Roger Brut <i>Réserve</i> Côte de Blancs, Champagne, France NM
Shorehouse White	19 Fraser Gallop <i>Estate Sem/Sauv Blanc</i> , Margaret River WA	18 Flowstone <i>Moonmilk</i> Savagnin/Viognier, Margaret River WA
Shorehouse Red	17 Adria Vini Italia <i>Montepulciano</i> , Montepulciano d'Abruzzo DOC	17 Clos de L'Eglise Chardonnay, Mâcon, France 17 Les Bremellies Pinot Noir, Loire Valley, France
Tap beer - Running with Thieves Draught, Balter Captain Sensible, Atomic Gage Roads XPA, Seasonal Cider	Tap beer - Running with Thieves Draught, Balter Captain Sensible, Atomic Gage Roads XPA, Seasonal Cider	Tap beer - Running with Thieves Draught, Balter Captain Sensible, Atomic Gage Roads XPA, Seasonal Cider
Soft drinks + filtered water	Soft drinks + filtered water	Soft drinks + filtered water

Please note these are sample menus and subject to changes.

TERMS & CONDITIONS

MINIMUM SPEND REQUIREMENTS

Will be quoted for each function, they are based on seasonality and other requirements - minimum spend is based on FOOD AND BEVERAGE ONLY.

DEPOSIT

A deposit will be required to secure your booking. Event deposits are strictly non-refundable.

CANCELLATION OF A BOOKING

Please notify us in writing by email of any cancellation prior to your booking date. Cancellations will result in a loss of your deposit.

Cancellations made more than 30 days prior to your booking date will incur a charge of 50% of the minimum spend or quoted food and beverage price.

Cancellations made less than 30 days prior to your booking date will incur a charge of 100% of your agreed minimum spend or the quoted food and beverage price.

If your event cannot go ahead due to Government restrictions relating to COVID-19, The Shorehouse will hold the deposit amount towards a future event within 12 months of cancellation. If you choose to cancel rather than postpone, we require cancellation in writing at least 14 days before the event and you will forfeit the deposit paid.

CANCELLATION OF AN EVENT BY THE SHOREHOUSE

The Shorehouse reserves the right to cancel an event or any associated event at its sole discretion. In the event of The Shorehouse cancelling an event, The Shorehouse may at its discretion refund any deposits paid by you less any costs and fees incurred. The Shorehouse expressly excludes any liability for any direct or indirect losses or damages howsoever arising as a result of such cancellation and will not, for example, be responsible for any travel or accommodation costs incurred. In the event of cancellation and where it deems it appropriate, The Shorehouse will use reasonable endeavours to reschedule the event and the parties agree to negotiate in good faith in such circumstances.

CHANGE OF DATES

Where possible we will try to accommodate your date change. If this is not possible, a date change is considered a cancellation and the above cancellation terms apply.

PAYMENT

A full payment of your deposit is due before your event is confirmed. The balance of the minimum spend is due 1 week prior to the event. Our preferred payment method is by EFT bank transfer. We also accept credit cards but fees apply: Amex - 2%, Visa & Mastercard 1.75%. The balance of the total bill is due on the day by cash or credit card. We do not accept cheques.

MENUS AND DIETARY REQUIREMENTS

Our menus are subject to change due to the availability of seasonal and fresh produce. Notification of any pricing changes due to seasonal change or otherwise will be in writing to you at the earliest date. Please advise if guests have special dietary requirements at least 7 days prior to your event date so the kitchen can accommodate such requirements.

Event organisers are not permitted to supply their own food or beverages under any circumstances (cakes being the exception).

CAKES PROVIDED BY THE CLIENT

A standard \$5.00 charge per person will incur for garnishing cakes provided by the client.

NOISE LEVELS

As we are located in a residential area we are obligated to maintain reasonable noise levels. Noise levels are monitored during functions and we will, at our discretion, determine if adjustments need to be made. It is the responsibility of the event client to ensure that guests comply with this 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.

SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface or part of the building. All signage in the public areas must be approved by Management.

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.

