

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.

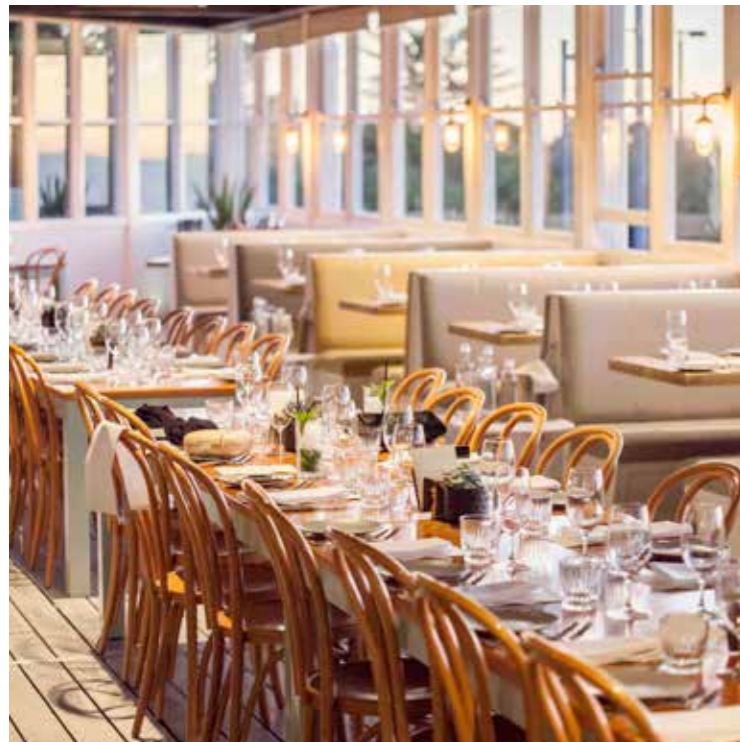




PRIVATE DINING ROOM

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 \$15pp)

Choose any 3 small canapés from our Canapé Menu

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, josphered leeks, beetroot & miso reduction, rocket pesto

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

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 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

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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

Broccoli croquettes, roasted tomato & chilli sauce

Woodside goat's curd tart, pickled beetroot

Freshly shucked oyster, chardonnay vinegar

Sweetcorn, saffron, Asiago polenta, basil aioli

Fremantle sardines, avocado, wasabi & crustini

Spinach & cream cheese tart, preserved lemon

Rare roast beef & mushroom tart

Tempura eggplant, roast beetroot and cumin dip

Confit scallop, roasted tomato & chilli sauce

Grilled octopus & chorizo, black garlic

SUBSTANTIAL \$8 EACH

Grilled field mushroom & beetroot slider, Brie, pickled cauliflower

Wild mushroom risotto, Parmigiano-Reggiano

Orrechiete, crab & prawn, saffron, fennel sauce

Shorehouse fish schnitzel, shoestring fries, tartare sauce

Lamb kofta, fennel & cabbage salad, tahini yoghurt

Beef burger, pancetta, Swiss cheese, rocket, chilli aioli

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

- \$45 for 2 hours
- \$60 for 3 hours
- \$75 for 4 hours
- \$85 for 5 hours
- \$90 for 6 hours

- Shorehouse Fizz
- Shorehouse White
- Shorehouse Red

Tap beer - Running with Thieves Draught,
Balter Captain Sensible,
Atomic Gage Roads XPA,
Seasonal Cider

Soft drinks + filtered water

Mid

- \$60 for 2 hours
- \$75 for 3 hours
- \$90 for 4 hours
- \$100 for 5 hours
- \$110 for 6 hours

- NV Mirabello *Prosecco*, Treviso Veneto, Italy
- 19 Fraser Gallop *Estate Sem/Sauv Blanc*, Margaret River WA
- 17 Adria Vini Italia *Montepulciano*, Montepulciano d'Abruzzo DOC

Tap beer - Running with Thieves Draught,
Balter Captain Sensible,
Atomic Gage Roads XPA,
Seasonal Cider

Soft drinks + filtered water

Premium

- \$70 for 2 hours
- \$90 for 3 hours
- \$110 for 4 hours
- \$125 for 5 hours
- \$140 for 6 hours

- NV Franck Bonville Blanc de Blancs, Champagne, France RM
- 18 Flowstone *Moonmilk* Savagnin/Viognier, Margaret River WA
- 17 Clos de L'Eglise Chardonnay, Mâcon, France
- 17 Les Bremellies Pinot Noir, Loire Valley, France
- 16 Fraser Gallop *Parterre* Cabernet Sauvignon, Margaret River WA

Tap beer - Running with Thieves Draught,
Balter Captain Sensible,
Atomic Gage Roads XPA,
Seasonal Cider

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

Studio Events www.studioevents.com.au

Hire Society www.hiresociety.com.au

FLORISTS

Matthew Landers www.matthewlanders.com

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

Rose + Bud www.roseandbud.com.au

WEDDING PHOTOGRAPERS www.natasjakremersblog.com

Natasja Kremers www.peggysaas.com

Peggy Saas

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