

— CLASSIC BEACHSIDE WEDDINGS —

THE SHOREHOUSE  


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# THE VENUE

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**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.

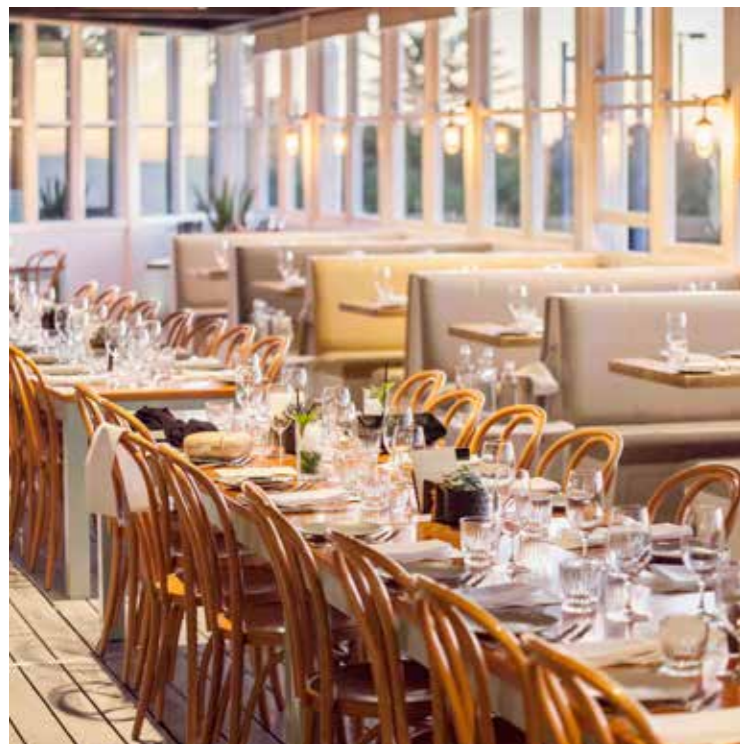




## PRIVATE DINING ROOM

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**

Watermelon, grilled nectarine, buffalo mozzarella, croutons, organic honey

Black Kingfish Crudo, wasabi cream, daikon, dukkah

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

#### **MAIN**

Mixed grain, broccolini, bean & radish salad, poached egg, pangrattato

Oven-roasted market fish, grilled witlof, salted grapes, sunflower seeds, fennel purée

Rolled lamb shoulder, smoked eggplant, chilli bean paste

#### **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 zucchini flowers, chilli & lime mayonnaise

Geraldton Kingfish crudo, wasabi cream, pickled daikon, dukkah

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*

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RYAN AMMON PHOTOGRAPHY

## FOOD

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### 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

Heritage chicken rillettes, onion jam, orange, grilled ciabatta

Beef tartare, smoked eggplant pureé, lavosh

Tempura eggplant, chilli & lime mayo

### SUBSTANTIAL \$8 EACH

Pork scotch roll, BBQ sauce, watercress

Watermelon, grilled nectarine, buffalo mozzarella, croutons, organic honey

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

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### 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](http://www.omgevents.com.au)

Touched by Angels [www.touchedbyangels.com.au](http://www.touchedbyangels.com.au)

Synpase Lighting [www.synapseevents.com.au](http://www.synapseevents.com.au)

### FLORISTS

Natural Art Flowers by Rebecca Grace [www.naturalartflowers.com.au](http://www.naturalartflowers.com.au)

Fox & Rabbit [www.foxandrabbit.com.au](http://www.foxandrabbit.com.au)

### WEDDING PHOTOGRAPERS

Natasja Kremers [www.natasjakremersblog.com](http://www.natasjakremersblog.com)

Peggy Saas [www.peggysaas.com](http://www.peggysaas.com)

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# CONTACT US

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