



WEDDINGS

THE
Cottages
BEACH HOTEL

OUR JOURNEY STARTS HERE



CONGRATULATIONS ON YOUR ENGAGEMENT

**With breathtaking views of the Indian Ocean,
The Cottlesloe Beach Hotel is the perfect
setting for your wedding day.**

Enjoy the uninterrupted views with canapes as the sun sets over the ocean, then continue the celebrations throughout the evening with a sit down dinner or a cocktail style party.

Our package can be tailor made to suit your individual needs, this makes every wedding a truly unique and memorable experience.

This is your special day and we will support you every step of this amazing journey.



WEDDING PACKAGES

Cocktail Reception

\$130pp (min 50 guests)

- Exclusive use of one of our private areas
- Complimentary venue hire
- Room set with a selection of cocktail furniture, including linen
- Selection of eight canapes and two substantials
- Wedding cake to be sliced and served on platters
- Five-hour standard beverage package inclusive of our tap beer selection, red wine, white wine, sparkling wine & soft drinks
- Coffee & Tea
- Printed menus for the table
- Lectern and microphone for your MC and speeches
- In - House sound system available
- Professional and friendly staff
- Private bridal suite

Seated Reception

\$140pp (min 50 guests)

- Exclusive use of one of our private areas
- Complimentary venue hire
- Room set with a selection of round or long tables with linen
- Two course menu, alternate service entrée and main course
- Wedding cake sliced and platted for dessert with tea and coffee
- Five-Hour standard beverage package inclusive of our tap beer selection, red wine, white wine, sparkling wine & soft drinks
- Coffee and Tea
- Printed menus for the table
- Lectern and microphone for your MC and speeches
- In-house sound system available
- Professional and friendly staff
- Private bridal suite

Premium Reception

\$170pp (min 50 guests)

- Exclusive use of one of our private areas
- Complimentary venue hire
- Room set with a selection of round or long tables with linen
- Chef's choice canapes on arrival (3 pieces)
- Three course menu, set entrée, alternate service main course, set dessert
- Wedding cake to be sliced and plated for dessert
- Five- Hour premium beverage package inclusive of tap beer selection, red wine, white wine, sparkling wine & soft drinks
- Printed menus for the table
- Lectern and microphone for your MC and speeches
- In-house sound system available
- Professional and friendly staff
- One night's complimentary accommodation for the Bride and Groom





SPECIAL ADDITIONS

Oysters

Our resident Oyster shucker is available for your special day for a small hire fee. All oysters are charged on per consumption and are served fresh with a selection of condiments.

Grazing Table

Impress your guests with a selection of fresh seasonal produce. Sourced locally our tables include a variety of shaved meats and cheeses, fresh fruits, crackers, fresh breads, drips and spreads, olives and pickles.

Cocktail Hour

Pre drinks have ever looked so good, treat your guests to a selection of premium drinks selected by you. Charged on consumption per drink or choice your bar tab amount, the choice is yours.

Dessert Station

Everyone's favourite part of the meal. Our chef will put together a selection of mouth-watering desserts for you and your guests.



MENUS

Plated

ENTRÉE (Choose two items)

Harvey Beef carpaccio + crispy nori
+ Japanese sesame + wasabi peas
Salted kingfish ceviche + fresh herb salad
+ roasted hazelnuts + verjuice dressing GF DF
Roasted pumpkin ravioli + sweet fig
+ crispy pancetta + oregano, parmesan
Grilled tiger prawns + charred beans
+ honey lime dressing + shiso GF DF
Woodfired grilled Dutch carrots +
sweet smoked paprika + honeycomb + labne

MAINS (Choose two items)

Slow roasted lamb shoulder + puy lentils
+ salted mint + cherry tomatoes + jus GF
Rotisserie Mount Barker chicken +
charred lemon + baby kale GF
WA grass fed sirloin + maple roasted baby
beetroots + watercress + red wine jus GF
Market fish + baby kale + confit baby
fennel + pomegranate + almonds GF GF
Fusili pasta+ Tuscan peppers +
heirloom tomatoes + roasted garlic

SIDES (Choose two items)

Honey roasted baby carrots + tahini yoghurt
+ pomegranate V GF
Rocket & pear salad + toasted walnuts
+ shaved parmesan V GF
Dry brushed kipfler potatoes + confit garlic
+ rosemary salt V GF V+ DF
Bitter leave + red currants + sunflower seeds,
sherry dressing V GF V+ DF
Roasted cauliflower salad + baby greens
+ crispy chickpeas V GF V+ DF

SWEETS

Raspberry & lime cheesecake
+ gingernut crust + candied fruits
Flourless chocolate cake + crushed
hazelnuts + cinnamon cream V GF
Caramelised pear + brandy syrup
+ espresso infused ice cream
Elderflower panna cotta + brown butter
crumble + gin soaked berries



Cocktail Reception Canape Options

FROM THE SEA

Char-grilled calamari, cranberries,
sherry dressing GF DF
Beer battered tiger prawn, lemon aioli,
chilli, coriander Salted kingfish,
picked herbs, hazelnuts, verjuice GF DF

RAISED ON LAND

Prosciutto wrapped pear + roquette,
basil oil GF DF
Rare roasted wagyu beef + pickled Shimeji
mushrooms + baby coriander GF DF
Slow braised beef cheek & manchego
croquette + herb aioli
Mini beef burger + charcoal bun +
tomato relish + cheddar cheese Pork &
sage sausage rolls, smoked sesame seeds

FROM THE VEGETABLE PATCH

Roasted baby beets + goats curd
+ pumpnickel + aged balsamic V
Witlof salad + Kalamata olives + chilli
+ baby capers + walnut brittle V GF V+ DF
Baby bocconcini + cherry tomato + basil,
balsamic GF V
Smoked eggplant crostini
+ shaved courgette, feta V
Sweetcorn fritters + avocado & chilli salsa V

SOMETHING SWEET

Elderflower almond cake + mascarpone
+ raspberry coulis V
Espresso brownie + Kahlua buttercream
+ gold leaf V
Raspberry & lime cheesecake bites
+ ginger nut crust
Flourless chocolate cake + crushed
hazelnuts + cinnamon cream V GF
Sweet & zesty lemon pie + double cream
+ candied fruits
Mini doughnuts, dark chocolate
dipping sauce

SUBSTANCIALS

Exmouth calamari + chili sambal
+ kaffir lime + Thai basil
Beer battered Shark Bay whiting + chips
+ chunky tartare + fresh lemon
Wild mushroom risotto + shaved pecorino
+ truffle oil + baby herbs V
Buttermilk fried chicken slider, + jalapenos,
+ coleslaw +burnt chilli aioli, chips GFO
Raw baby kale salad + broccoli, grains +
pickled chilli + toasted quinoa +coconut
dressing V V+



BEVERAGE PACKAGE

SAMPLE ONLY

Sandalford House Sparkling
 Sandalford Wine Makers White
 Sandalford Wine Makers Red
 James Squire Pale Ale
 Stella Artois
 Little Creature Rogers
 Hills apple cider
 Soft Drinks & Juice

**Please note you can upgrade your beverage packages at an additional cost*



YOUR WEDDING NIGHT

Offering a choice of thirteen hotel rooms for you and your wedding guests, a few of which have their own private balconies and panoramic views of Cottesloe Beach and Rottnest Island, you will have the best seats in the house (or on the coast for that matter!) to watch our famous W.A sunset.

The hotel is close to public transport, barbeque facilities, cafes, shops, scenic walkways, a golf course, tennis courts and much more. After soaking up the sun or after a long day at work our guests can enjoy our stylish Beach Club, the sophisticated Cott & Co. Fish Bar and the craft beer paradise Verandah Bar with special in-house guest prices.

To enquire about our special wedding room rates please speak to our events team.





Make an appointment with our dedicated events teams to view the space
and discuss your plans for your special day

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