



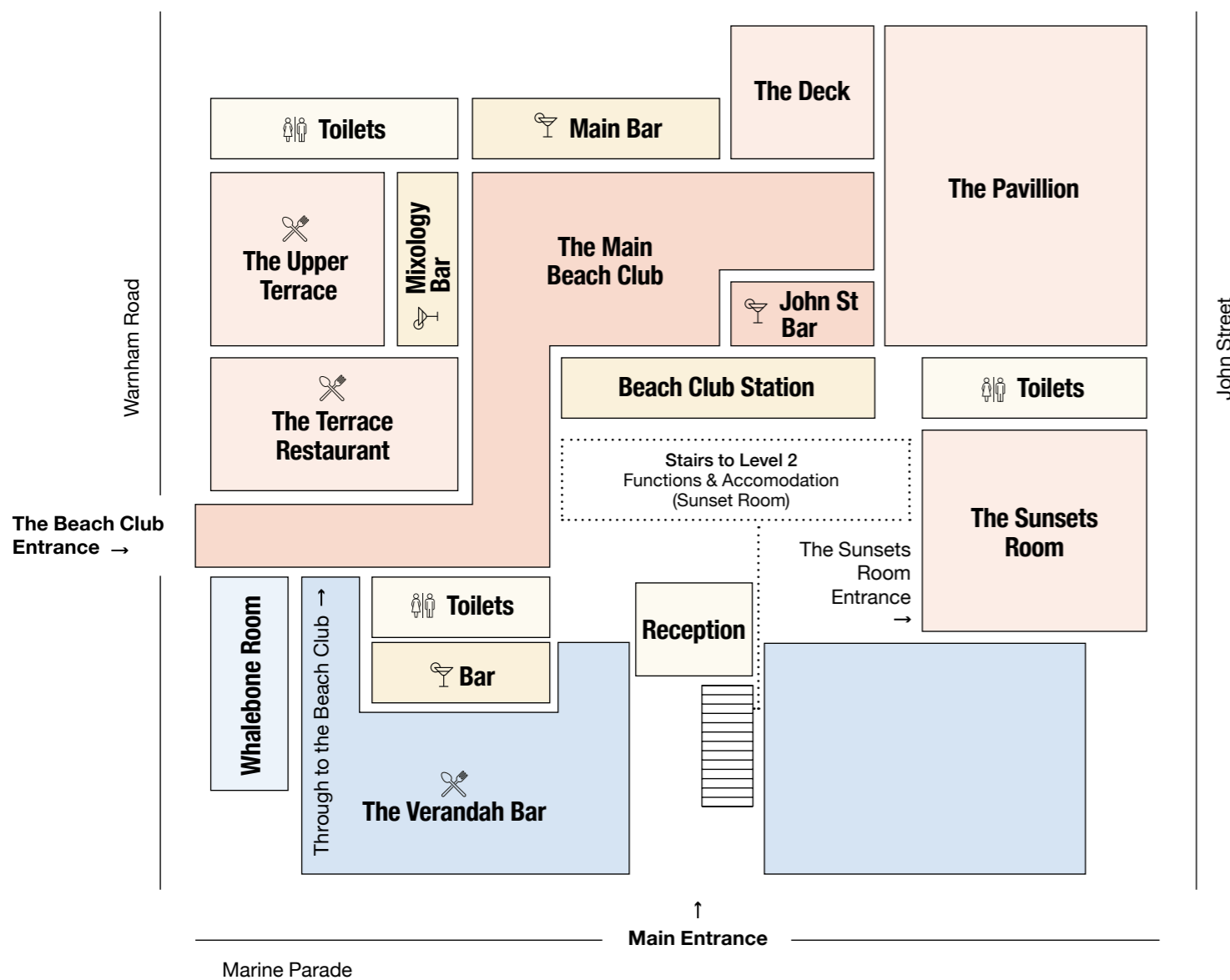


# Unique spaces for memorable experiences

THE COTTESLOE BEACH HOTEL  
PRIVATE EVENTS

The Cottesloe Beach Hotel is the ideal venue for your next event. Our experienced team will be by your side to deliver a memorable experience for all. The Cottesloe Beach Hotel offers a wide variety of unique spaces, ensuring your event and vision comes to life.

# Our spaces



# Capacities

- THE SUNSETS ROOM:** 200 GUESTS (COCKTAIL) 110 GUESTS (SIT DOWN)
- THE PAVILION:** 220 GUESTS (COCKTAIL) 100 GUESTS (SIT DOWN)
- THE UPPER TERRACE:** 70 GUESTS (COCKTAIL)
- THE DECK:** 50 GUESTS (COCKTAIL) 20 GUESTS (SIT DOWN)
- THE TERRACE RESTAURANT:** 80 GUESTS (COCKTAIL) 40 GUESTS (SIT DOWN)
- THE BEACH CLUB:** 250 - 840 GUESTS (COCKTAIL)

# Sunsets Room



UNFORGETTABLE MOMENTS WITH PANORAMIC OCEAN VIEWS OVER THE INDIAN OCEAN.

The Sunsets Room West features a private bar and wide balcony with stunning views over the Indian Ocean. It's the perfect setting to welcome your guests as they enjoy canapés and drinks with uninterrupted views of the famous Cottesloe coastline. When combined seamlessly with our Sunsets Room East, we can expand to cater for up to 200 guests.

It's the ideal space for both cocktail and sit down events with many set up arrangements available to ensure the space is personalised to you. The Sunsets Room already has the dancefloor covered in the west side with an in house sound system ready for you to use or alternatively, the ability to provide any entertainment such as a band or DJ.

## THE SUNSETS ROOM:

\$700 HIRE FEE, \$7000 MINIMUM FOOD & BEVERAGE SPEND, 200 GUESTS (COCKTAIL), 110 GUESTS (SIT DOWN)

*\*SUBJECT TO SEASONAL RATES AND AVAILABILITY*





# The Pavilion

AT THE COTT PRIVATE EVENTS

WHERE MODERN ELEGANCE MEETS  
LIMITLESS POSSIBILITIES.

The Pavilion, is a stylish event space nestled within The Beach Club. Adorned with contemporary furniture and thoughtfully designed intimate seating areas, The Pavilion sets the stage for unforgettable gatherings of up to 220 guests. From lively cocktail functions to elegant sit-downs The Pavilion's is the ideal choice for those seeking a sophisticated and

tailored event space. With its expansive open space and lofty ceiling, this versatile venue awaits your creative touch, ready to be transformed into the event of your dreams. Enjoy private access to the bar and conveniently located restrooms, ensuring a seamless and memorable experience for all.

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## THE PAVILION:

\$1000 HIRE FEE, \$10,000 MINIMUM FOOD & BEVERAGE SPEND,  
220 GUESTS (COCKTAIL), 100 GUESTS (SIT DOWN)

*\*SUBJECT TO SEASONAL RATES AND AVAILABILITY*

# The Upper Terrace

THE COTT PRIVATE EVENTS AT

BEACH VIEWS MEET A RELAXED ATMOSPHERE FOR THE CASUAL COCKTAIL PARTY.

Situated conveniently opposite our Mixology Cocktail Bar in The Beach Club, you will find the charming Upper Terrace. This space features two spacious, beautifully tiled tables that provide an ideal vantage point for taking in stunning views of Cottesloe Beach. With its relaxed atmosphere and picturesque setting, the Upper

Terrace is the perfect choice for hosting a casual cocktail party for up to 70 guests. Whether you envision an intimate gathering or a lively celebration, this space invites you to immerse yourself in the beauty of the surroundings while creating an event to remember.

## THE UPPER TERRACE:

\$300 HIRE FEE, \$3000 MINIMUM FOOD & BEVERAGE SPEND, 70 GUEST (COCKTAIL)

*\*SUBJECT TO SEASONAL RATES AND AVAILABILITY*





# The Deck

EMBRACE COASTAL CHIC

PRIVATE EVENTS  
AT THE  
COTT

The Deck is a private elevated space nestled within The Beach Club, it offers an intimate setting for up to 50 guests in a cocktail-style arrangement or 20 guests seated comfortably.

From its elevated position, The Deck provides a unique perspective, allowing you and your guests to enjoy an exclusive event in a causal, relaxed environment.

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## THE DECK:

\$300 HIRE FEE, \$3000 MINIMUM FOOD & BEVERAGE SPEND,  
50 GUESTS (COCKTAIL), 20 GUESTS (SIT DOWN)

*\*SUBJECT TO SEASONAL RATES AND AVAILABILITY*



AT THE  
COTT PRIVATE EVENTS

# The Beach Club

CELEBRATE BY THE SEA IN STYLE.

Our trendy Beach Club is the perfect space for large cocktail parties and can accommodate exclusively or partially for groups of 250 up to 840 guests. With your own private entrance off of Warnham Road, guests will be greeted to

lush greenery, three trendy bars, interactive food stations and intimate seating areas. We have the decor and furniture here so all you have to do is choose the delicious menu and beverage selections you would like to enjoy with your guests.

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## THE BEACH CLUB:

PRICING AVAILABLE ON REQUEST  
250 - 840 GUESTS (COCKTAIL)

*\*SUBJECT TO SEASONAL RATES AND AVAILABILITY*



# Canape Menu

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## (Sample menu)

### Canape's

- Fresh oyster, house hot sauce <sup>GF DF</sup>
- Shark bay tiger prawn skewer, smoked paprika, salsa verde <sup>GF DF</sup>
- King fish crudo, pickle tomato salsa <sup>GF</sup>
- Cured salmon gravalax, crème fraiche, pickled cucumber, dill tart <sup>GF</sup>
  
- Prosciutto, watermelon and bocconcini skewer, basil <sup>GF</sup>
- Beef tartare, spiced tomato, cured yolk <sup>GF DF</sup>
- Chicken and leek pasty, spicy tomato
- Pork, fennel and apple sausage roll, tomato chutney
- Smoked brisket croquettes, house bbq sauce, pepper mayo
  
- Roasted butternut pumpkin and la Delizia ricotta tart, onion jam <sup>GF V GF</sup>
- Mozzarella and herb arancini, aioli <sup>V</sup>
- House made Chickpea fritter, spiced tahini <sup>VE</sup>
- Cauliflower cheese croquette, spiced aioli <sup>V</sup>
- Caponata flat bread, whipped feta <sup>V</sup>
  
- Chocolate brownie, vanilla cream
- Crème brulee tart, strawberry curd
- Mini cannoli, mascarpone, chocolate, pistachio
- Macarons

### Substantials

- Pork and veal polpette, parmesan
- Crumbed fish and chips, tartare, lemon <sup>GFO DFO</sup>
- Salt and pepper fried squid, spiced aioli, lemon <sup>GF DF</sup>
- Fried chicken slider, slaw, grana Padano <sup>GFO DFO</sup>
- Lamb ribs, harissa, lime <sup>GF DF</sup>
- Cheeseburger sliders, pickles. – vegan option available <sup>GFO DFO</sup>



## Inclusions & Addons

Option 1:	Option 2:	Option 3:
\$50 per person	\$55 per person	\$65 per person
7x Canapes	7x Canapes	8x Canapes
	1x Substantial	2x Substantial

### Add a grazing board

- One board caters for 6 guests \$90
- Shaved prosciutto & mortadella <sup>GF</sup>
- House made flat bread, rosemary salt
- Fresh & dried fruits <sup>GF</sup>
- Chilli & lemon marinated olives <sup>GF</sup>
- Roasted nuts & lavosh <sup>GF</sup>
- Selection of two local cheeses <sup>GF</sup>
- Cornichons & relish <sup>GF</sup>

# Sit Down Plated Menu

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## (Sample Menu)

### For the table

House made foccacia, butter, olives <sup>V</sup>

### Entrée

Grilled broccoli, black tahini, buckwheat, courgette, mint <sup>VE GF</sup>  
Heirloom tomato, pickle shallots, la delizia mozzarella, basil <sup>V GF</sup>  
Market fish crudo, tomato pickle, macadamia, herb oil <sup>GF</sup>  
Grilled shark bay tiger prawns, white beans, nduja, lemon <sup>GF</sup>  
Beef sirloin carpaccio, pickled mushroom, pesto <sup>GF</sup>

### Main

Baked Eggplant, tomato, olive tapanade, basil <sup>VE GF</sup>  
Mushroom guys mixed mushroom risotto, spinach,  
grana Padano <sup>V VEO GF</sup>  
Market fish, braised leeks, tomato fumet <sup>GF DFO</sup>  
Chicken breast, pepperonata, celeriac <sup>GF DFO</sup>  
Beef sirloin (m/r) potato puree, broccolini, black pepper sauce <sup>GF</sup>

### Sides

Chicken fat potatoes, aioli <sup>GF VEO</sup>  
Baby carrots, hummus, dukkah, raddichio, carrot top pesto <sup>V GF</sup>  
Charred zucchini, white bean puree, cucumber, butter lettuce,  
pistachio, mint <sup>VE GF</sup>

### Dessert

Chocolate torte, poached rhubarb, vanilla ice cream <sup>GF</sup>  
Vanilla pannacotta, macadamia crumble, strawberry compote <sup>GF</sup>  
Orange and polenta cake, vanilla cream, pistachio <sup>GF</sup>  
Coconut vegan gelato, granola, seasonal fruits <sup>VE</sup>



## Inclusions & Addons

### Option 1:

*Two course starting from \$70 per person*

Set entrée, alternative serve main

Bread and two sides for the table

Tea & Coffee

### Option 2:

*Three course starting from \$85 per person*

Alternative serve entrée, alternative  
serve main, alternative serve dessert

Bread and two sides for the table

Tea & Coffee

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Looking for something different? Please let your events  
coordinator know and they will provide you a quote.

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### Add a grazing board

One board caters for 6 guests \$90

House made flat bread, rosemary salt

Chilli & lemon marinated olives <sup>GF</sup>

Selection of two local cheeses <sup>GF</sup>

Shaved prosciutto & mortadella <sup>GF</sup>

Fresh & dried fruits <sup>GF</sup>

Roasted nuts & lavosh <sup>GF</sup>

Cornichons & relish <sup>GF</sup>

# Shared menu

A selection of our chef's specialties,  
to cater for everyone's palate.

**\$85 per person**

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## (Sample Menu)

### To Start

House made foccacia, butter, olives <sup>V</sup>

### Shared Entrée (Choose 2)

- Grilled asparagus, smoked macadamia, pickle shallots <sup>VE GF</sup>
- Warmed Japanese pumpkin, spiced yoghurt, pickled squash, radicchio, pepitas <sup>V GF</sup>
- Market fish crudo, tomato pickle, macadamia, herb oil <sup>GF</sup>
- Wagin duck liver parfait, cranberry mustard, brioche <sup>GFO</sup>
- Braised lamb ribs, spicy harissa, labneh <sup>DFO GF</sup>
- Roast pork belly, white bean puree, tomato salsa <sup>GF DF</sup>

### Shared Mains (Choose 2)

- Whole lamb shoulder, salsa verde, lemon <sup>GF DFO</sup>
- Whole chicken, yoghurt, paprika <sup>GF DFO</sup>
- Whole market fish, lemon, oregano, chilli <sup>GF DFO</sup>
- Beef sirloin, potato puree, black pepper sauce <sup>GF</sup>

### Sides (Choose 2)

- Chicken fat potatoes, aioli <sup>GF DF VEO</sup>
- Baby carrots, hummus, dukkah, radicchio, carrot top pesto <sup>V VE</sup>
- Charred zucchini, white bean puree, cucumber, butter lettuce, pistachio, mint <sup>VE</sup>

### Shared Desserts

- Chocolate torte, poached rhubarb, vanilla ice cream <sup>GF</sup>
- Vanilla pannacotta, macadamia crumble, strawberry compote <sup>GF</sup>



# Beverage options

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## **Standard Beverage Packages**

*Three Hours \$60 per person*

Tatachilla Brut, McLaren Vale, SA  
Sandalford 'Winemakers' White, Margaret River, WA  
Sandalford 'Winemakers' Red, Margaret River, WA  
CBH selection of tap beer & cider  
Soft drinks & Juice

*Additional hours for standard package \$14 per hour*

## **Premium Beverage Packages**

*Three Hours \$70 per person*

Da Luca Prosecco, Veneto, ITA  
Sandalford 'Estate Reserve' SBS, Margaret River, WA  
Sandalford 'Estate Reserve' Shiraz, Margaret River, WA  
Rameau d'Or, Rose, Provence FRA  
Sandalford ER Chardonnay, Margaret River, WA  
CBH selection of tap beer & cider  
Bottled Beer  
Soft drinks & Juice

*Additional hours for premium package \$16 per hour*

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Not looking for a package? You can choose your own range from our extensive beverage offerings and desired tab limit (on consumption)





# Stay the night

Offering a choice of thirteen hotel rooms, 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 rest prior too and on the evening of your event and offer your guests a convenient stay all together.

To enquire for our discounted room rates when booking your event please speak to our events team.





# Contact us

Please contact our friendly events team to answer any of your questions, we look forward to working with you to plan your dream event.

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## **Address**

104 Marine Parade, Cottesloe  
Western Australia 6011

## **Contact**

Clodagh Collins  
(08) 9383 1100  
[functionsandevents@cottesloebeachhotel.com.au](mailto:functionsandevents@cottesloebeachhotel.com.au)