

THE
Cottestoe
BEACH HOTEL



Weddings *by* The Sea





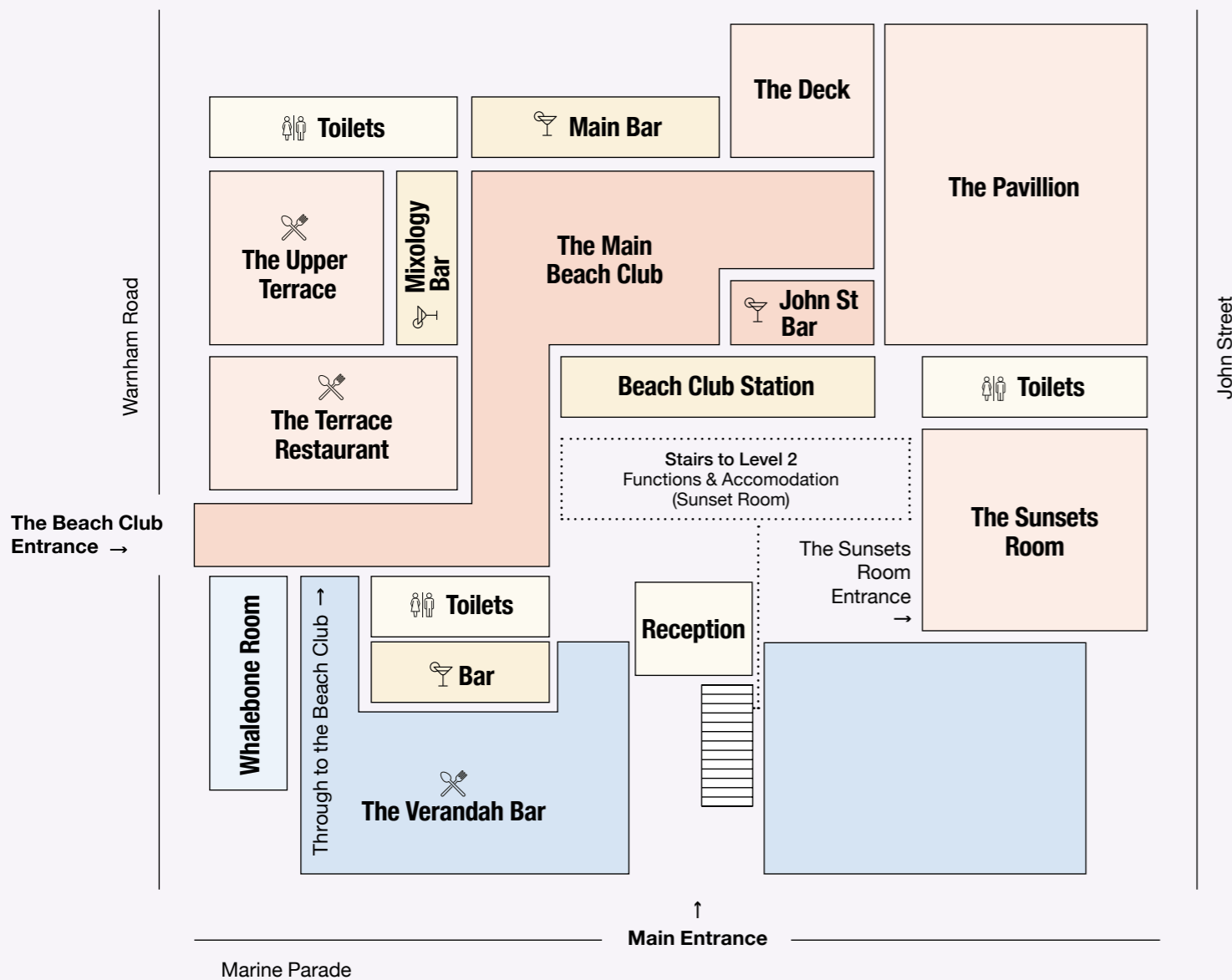
Congratulations

on your engagement

At The Cottlesloe Beach Hotel, your wedding experience is elevated with the support of a dedicated wedding coordinator who will ensure your journey is seamless and memorable. With a diverse selection of venue spaces available, accommodating guest numbers ranging from 50 to 840, you'll discover the perfect setting to bring your dream wedding to life. Indulge in the exquisite range of food and drink packages on offer, tailored to suit your preferences. From intimate celebrations to grand affairs, let us help you craft the perfect day that reflects your love story and leaves a lasting impression on all who attend.

Chapter 01

The spaces



Capacities

The Sunsets Room: 200 guests (cocktail), 110 guests (sit down)

The Pavillion: 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), 50 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 a cocktail and sit down wedding 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.

Capacity: 200 | **Hire Fee:** \$700 | **Minimum spend:** \$7000 (Food & Beverage)

**Subject to seasonal rates and availability*





The Pavilion

Where modern elegance meets limitless possibilities.



The Pavilion is a stylish event space located within The Beach Club. Boasting contemporary furniture and thoughtfully designed intimate seating areas, this venue sets the stage for unforgettable moments. Whether you envision a lively cocktail reception or an elegant seated wedding, The Pavilion can comfortably accommodate up to 220 guests. Its expansive open space and lofty ceiling offer a canvas of possibilities, where you can add your personal touch.

As you make your grand entrance, you'll revel in the sense of exclusivity and sophistication. With the added convenience of a private bar and restroom facilities, every detail has been considered to ensure your utmost comfort and enjoyment. The Pavilion beckons you to transform it into the wedding space of your dreams, where cherished memories will be made amidst an ambiance of style and refinement.

Capacity: 220 | **Hire Fee:** \$1000 | **Minimum spend:** \$10,000 (Food & Beverage)

**Subject to seasonal rates and availability*

Chapter 02

Food & beverage



Canape menu

(Sample menu)

Canape's

- Fresh oyster, house hot sauce ^{GF DF}
- Shark bay tiger prawn skewer, smoked paprika, salsa verde ^{GF DF}
- King fish crudo, pickle tomato salsa ^{GF}
- Cured salmon gravalax, crème fraiche, pickled cucumber, dill tart ^{GF}

- Prosciutto, watermelon and bocconcini skewer, basil ^{GF}
- Beef tartare, spiced tomato, cured yolk ^{GF DF}
- 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 ^{GF V GF}
- Mozzarella and herb arancini, aioli ^V
- House made Chickpea fritter, spiced tahini ^{VE}
- Cauliflower cheese croquette, spiced aioli ^V
- Caponata flat bread, whipped feta ^V

- 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 ^{GFO DFO}
- Salt and pepper fried squid, spiced aioli, lemon ^{GF DF}
- Fried chicken slider, slaw, grana Padano ^{GFO DFO}
- Lamb ribs, harissa, lime ^{GF DF}
- Cheeseburger sliders, pickles. – vegan option available ^{GFO DFO}



Inclusions & addons

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

Add a grazing board

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

Sit down plated menu

(Sample menu)

For the table

House made foccacia, butter, olives ^V

Entrée

Grilled broccoli, black tahini, buckwheat, courgette, mint ^{VE GF}

Heirloom tomato, pickle shallots, la delizia mozzarella, basil ^{V GF}

Market fish crudo, tomato pickle, macadamia, herb oil ^{GF}

Grilled shark bay tiger prawns, white beans, nduja, lemon ^{GF}

Beef sirloin carpaccio, pickled mushroom, pesto ^{GF}

Main

Baked Eggplant, tomato, olive tapanade, basil ^{VE GF}

Mushroom guys mixed mushroom risotto, spinach, grana Padano ^{V VEO GF}

Market fish, braised leeks, tomato fumet ^{GF DFO}

Chicken breast, pepperonata, celeriac ^{GF DFO}

Beef sirloin (m/r) potato puree, broccolini, black pepper sauce ^{GF}

Sides

Chicken fat potatoes, aioli ^{GF VEO}

Baby carrots, hummus, dukkah, raddichio, carrot top pesto ^{V GF}

Charred zucchini, white bean puree, cucumber, butter lettuce, pistachio, mint ^{VE GF}

Dessert

Chocolate torte, poached rhubarb, vanilla ice cream ^{GF}

Vanilla pannacotta, macadamia crumble, strawberry compote ^{GF}

Orange and polenta cake, vanilla cream, pistachio ^{GF}

Coconut vegan gelato, granola, seasonal fruits ^{VE}



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 wedding 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 ^{GF}

Selection of two local cheeses ^{GF}

Shaved prosciutto & mortadella ^{GF}

Fresh & dried fruits ^{GF}

Roasted nuts & lavosh ^{GF}

Cornichons & relish ^{GF}



Shared menu

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

\$85 per person



(Sample menu)

To Start

House made foccacia, butter, olives ^V

Shared Entrée (Choose 2)

Grilled asparagus, smoked macadamia, pickle shallot ^{VE GF}

Warmed Japanese pumpkin, spiced yoghurt, pickled squash,
radicchio, pepitas ^{V GF}

Market fish crudo, tomato pickle, macadamia, herb oil ^{GF}

Wagin duck liver parfait, cranberry mustard, brioche ^{GFO}

Braised lamb ribs, spicy harissa, labneh ^{DFO GF}

Roast pork belly, white bean puree, tomato salsa ^{GF DF}

Shared Mains (Choose 2)

Whole lamb shoulder, salsa verde, lemon ^{GF DFO}

Whole chicken, yoghurt, paprika ^{GF DFO}

Whole market fish, lemon, oregano, chilli ^{GF DFO}

Beef sirloin, potato puree, black pepper sauce ^{GF}

Sides (Choose 2)

Chicken fat potatoes, aioli ^{GF DF VEO}

Baby carrots, hummus, dukkah, radicchio, carrot top pesto ^{V VEO}

Charred zucchini, white bean puree, cucumber, butter lettuce,
pistachio, mint ^{VE}

Shared Desserts

Chocolate torte, poached rhubarb, vanilla ice cream ^{GF}

Vanilla pannacotta, macadamia crumble, strawberry compote ^{GF}

Beverage options

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

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



Chapter 03

Accommodation





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 Rottneest 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 special day and offer your guests a convenient stay all together. To enquire for our discounted room rates when booking your wedding 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 wedding.

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Address

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Western Australia 6011

Contact

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