





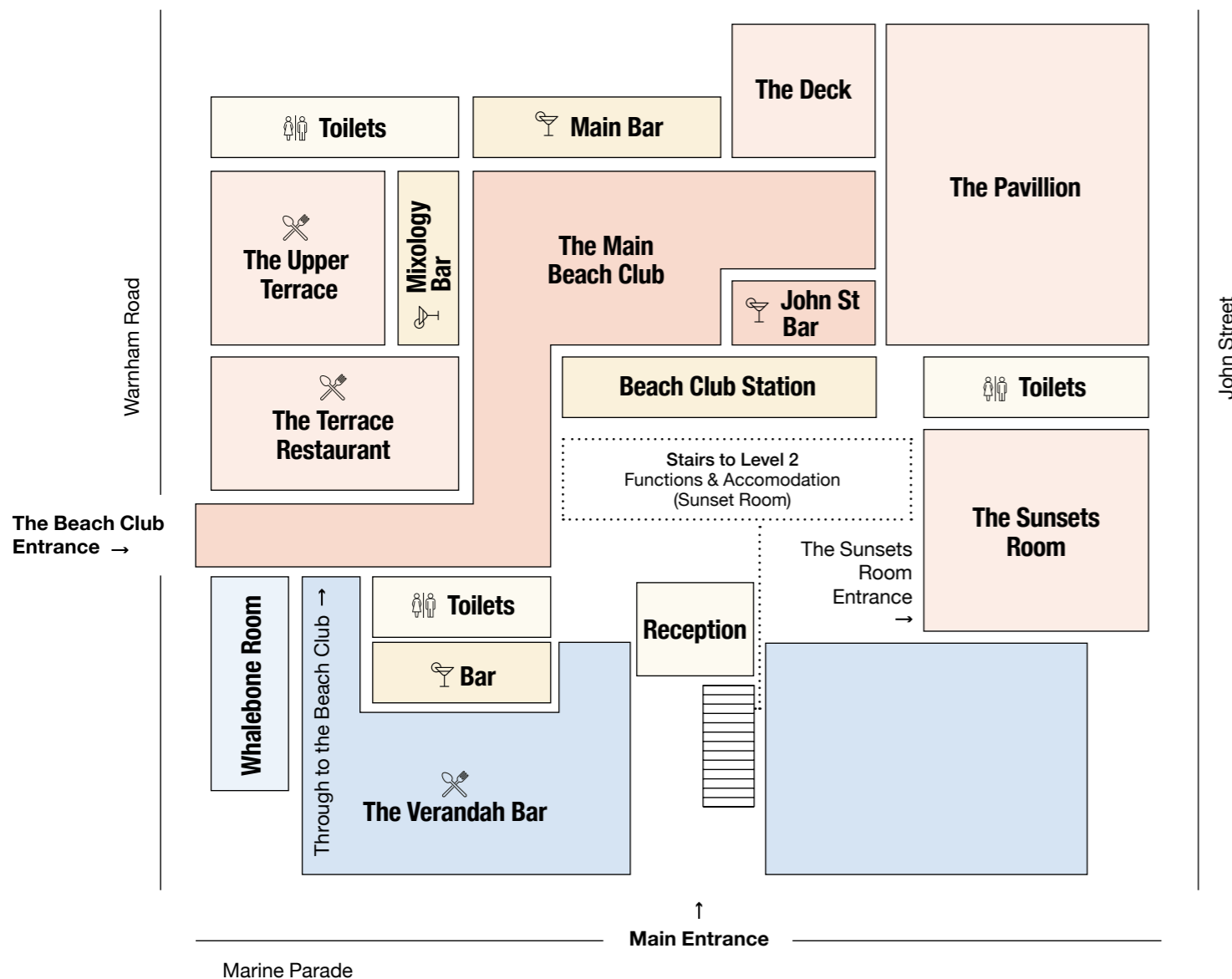
# Unique spaces for memorable experiences

AT 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

PRIVATE EVENTS  
AT THE  
COTT



## 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 COAST 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.

## 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

AT THE COTT  
PRIVATE EVENTS

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 Lower Terrace

AT THE COLT PRIVATE EVENTS

RELAXED SOPHISTICATION,  
ALL YEAR-ROUND.

The Lower Terrace, a bright and stylish indoor-outdoor space nestled within the Beach Club. Designed with relaxed sophistication in mind, this versatile venue features natural timber finishes, lush tropical greenery, and ambient fireplace accents — perfect for creating memorable experiences year-round.

With capacity for up to 80 guests' cocktail-style or 60 guests seated, The Terrace is ideal for everything from intimate celebrations and corporate gatherings to milestone occasions and long-table lunches or dinners.

## THE DECK:

\$400 HIRE FEE, \$4000 MINIMUM FOOD & BEVERAGE SPEND,  
80 GUESTS (COCKTAIL), 60 GUESTS (SIT DOWN)

*\*SUBJECT TO SEASONAL RATES AND AVAILABILITY*

# The Deck

EMBRACE COASTAL CHIC



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.

## THE DECK:

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

*\*SUBJECT TO SEASONAL RATES AND AVAILABILITY*





# The Beach Club

PRIVATE EVENTS  
AT THE  
COAST

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.

## THE BEACH CLUB:

PRICING AVAILABLE ON REQUEST  
250 - 840 GUESTS (COCKTAIL)

*\*SUBJECT TO SEASONAL RATES AND AVAILABILITY*

# Canape Menu

**4 for \$29 | 6 for \$43 | 8 for \$58**

## Canape's

Ora King salmon, spicy salmon mousse, crispy rice  
Shark Bay tiger prawn skewer, smoked paprika, salsa verde  
Kingfish crudo, jalapeño, yuzu vinaigrette  
Prosciutto, watermelon and bocconcini skewer, basil  
Chicken and leek pasty, spicy tomato  
Pork, fennel and apple sausage roll, tomato chutney  
Smoked brisket croquettes, house BBQ sauce, pepper mayo  
Quattro cheese arancini, sugo, basil

Pizza pomodoro al taglio, cherry tomato, basil, oregano  
Cauliflower cheese croquette, spiced aioli

Chocolate brownie, vanilla cream  
Crème brûlée tart, strawberry curd  
Mini cannoli, mascarpone, chocolate, pistachio  
Assorted macarons

## Substantials +\$10pp

Roasted eggplant, roasted capsicum, pine nut and currant agrodolce  
Salt and pepper fried squid, Bloody Mary sauce  
Crumbed fish and chips, tartare, lemon  
Fried sweet and spicy chicken slider, slaw  
Cheeseburger, pickles

## Additional Canape's

1 doz fresh oysters, mignonette, lemon \$60  
WA crayfish mini slider, yuzu ranch sauce, cabbage slaw \$15pp  
Baked local half-shell scallop, sushi rice, wasabi mayo \$10pp  
Local brined whiting tostada, peach salsa, avocado purée \$10pp  
Additional share plate option(recommend for 8~10paxs per 1plate)



## Additional Share Plate Option (Recommend for 8~10paxs per 1plate)

### Charcuterie & Cheese Platters \$140

A chef's selection of cured meats, aged cheddar, camembert, marinated artichokes, guindilla peppers, roasted nuts, pickled onion, house focaccia, artisan crackers

### Seafood Platters \$220

Local oyster, rhubarb mignonette, Exmouth prawn cocktail, Bloody Mary mayonnaise, WA scallop crudo, white balsamic dressing, blue swimmer crab, white soy cream, Moreton Bay bugs, fennel cream

### Dessert Platters \$140

Chef's selection of sweet & savoury, honeycomb, dark chocolate fondue, roasted nuts, seasonal fruits

# Sit Down Plated Menu

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Two course for \$80pp  
Alternative serve entrée and main and two sides for table

Three course for \$95pp  
Alternative serve entrée, main, and dessert and two sides for table

## For the table

House made focaccia, cultured butter, balsamic vinegar, olive oil

## Entrée

Brined market fish tostada, peach salsa, avocado puree  
Baked local half shell scallop, sushi rice, wasabi mayo  
Heirloom tomato, golden beetroot, la delizia burrata, black garlic, hazelnut  
Beef tartare, smoked potato puree, rocket, rosemary lavosh  
Lamb and pistachio polpette, eggplant caponata, sumac yoghurt

## Main

Local market fish, pippies, native herbs  
Roasted eggplant, roasted capsicum, pinenut and currant agrodolce  
Angus beef sirloin, nduja butter, black garlic jus  
Mushroom risotto, local wild mushroom, portobello mushroom puree, taleggio  
Charred free range chicken breast, chermoula, pickled mustard and olive leaf, hummus

## Sides (Choose 2)

Duck fat chat potato, rosemary, garlic  
Quinoa salad, avocado, broad bean  
Couscous salad, pistachio, rocket, salsa verde  
Garden salad, endive, witlof, oakleaf, tarragon dressing

## Dessert

Hazelnut semifreddo, Nutella, gianduja  
La Delizia ricotta tart, sour cherry, berries compote  
Tiramisu  
Lychee granita, whipped coconut, pineapple, raspberry

## Additional Canapé Option

2 for \$15pp | 3 for \$21pp

Ora king salmon, spicy salmon mousse, crispy rice  
Shark bay tiger prawn skewer, smoked paprika, salsa verde  
Kingfish crudo, jalapeno, yuzu vineaigrette  
Prosciutto, watermelon and bocconcini skewer, basil  
Smoked brisket croquettes, house bbq sauce, pepper mayo  
Quatro cheese arancini, sugo, basil

## Additional Share Plate Option (Recommend for 8~10paxs per 1plate)

1doz fresh oyster, mignonette, lemon \$60

## Additional Share Plate Option (Recommend for 8~10paxs per 1plate)

## Charcuterie & Cheese Platters \$140

A chef's selection of cured meats, aged cheddar, camembert,  
marinated artichokes, guindilla peppers, roasted nuts, pickled onion,  
house focaccia, artisan crackers

## Seafood Platters \$220

Local oyster, rhubarb mignonette, Exmouth prawn cocktail, Bloody  
Mary mayonnaise, WA scallop crudo, white balsamic dressing, blue  
swimmer crab, white soy cream, Moreton Bay bugs, fennel cream

## Dessert Platters \$140

Chef's selection of sweet & savoury, honeycomb, dark chocolate  
fondue, roasted nuts, seasonal fruits

# Shared menu

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Minimum 5paxs  
\$95 per person

## To Start

House made focaccia, cultured butter, balsamic vinegar, olive oil

## Shared Entrée (Choose 2)

Brined market fish tostada, peach salsa, avocado puree  
Baked local half shell scallop, sushi rice, wasabi mayo +\$5pp  
Cauliflower popcorn, chickpea tahini, fermented chilli sauce  
Beef tartare, smoked potato puree, rocket, rosemary lavosh  
Lamb and pistachio polpette, eggplant caponata, sumac yoghurt

## Shared Mains (Choose 2)

Local whole market fish, pippies, native herbs  
Roasted eggplant, roasted capsicum, pinenut and currant agrodolce  
Roasted pork steak, balsamic mustard sauce, charred pineapple salsa  
Smoked beef brisket, polenta, mushroom sauce

## Sides (Choose 2)

Duck fat chat potato, rosemary, garlic  
Quinoa salad, avocado, broad bean  
Couscous salad, pistachio, rocket, salsa verde  
Garden salad, endive, witlof, oakleaf, tarragon dressing

## Shared Desserts

Hazelnut semifreddo, Nutella, gianduja  
La Delizia ricotta tart, sour cherry, berries compote

## Additional Canapé Option

4 for \$29

Ora king salmon, spicy salmon mousse, crispy rice  
Shark bay tiger prawn skewer, smoked paprika, salsa verde  
Kingfish crudo, jalapeno, yuzu vineaigrette  
Prosciutto, watermelon and bocconcini skewer, basil  
Chicken and leek pasty, spicey tomato  
Pork, fennel and apple sausage roll, tomato chutney  
Smoked brisket croquettes, house bbq sauce, pepper mayo  
Quatro cheese arancini, sugo, basil  
Pizza pomodoro al taglio, cherry tomato, basil, oregano  
Cauliflower cheese croquette, spiced aioli

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## Additional Share Plate Option (Recommend for 8~10paxs per 1plate)

### Charcuterie & Cheese Platters \$140

A chef's selection of cured meats, aged cheddar, camembert, marinated artichokes, guindilla peppers, roasted nuts, pickled onion, house focaccia, artisan crackers

### Seafood Platters \$220

Local oyster, rhubarb mignonette, Exmouth prawn cocktail, Bloody Mary mayonnaise, WA scallop crudo, white balsamic dressing, blue swimmer crab, white soy cream, Moreton Bay bugs, fennel cream

### Dessert Platters \$140

Chef's selection of sweet & savoury, honeycomb, dark chocolate fondue, roasted nuts, seasonal fruits

# 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

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