

THE *Cotté & Stoe* BEACH HOTEL



Weddings *by* The Sea





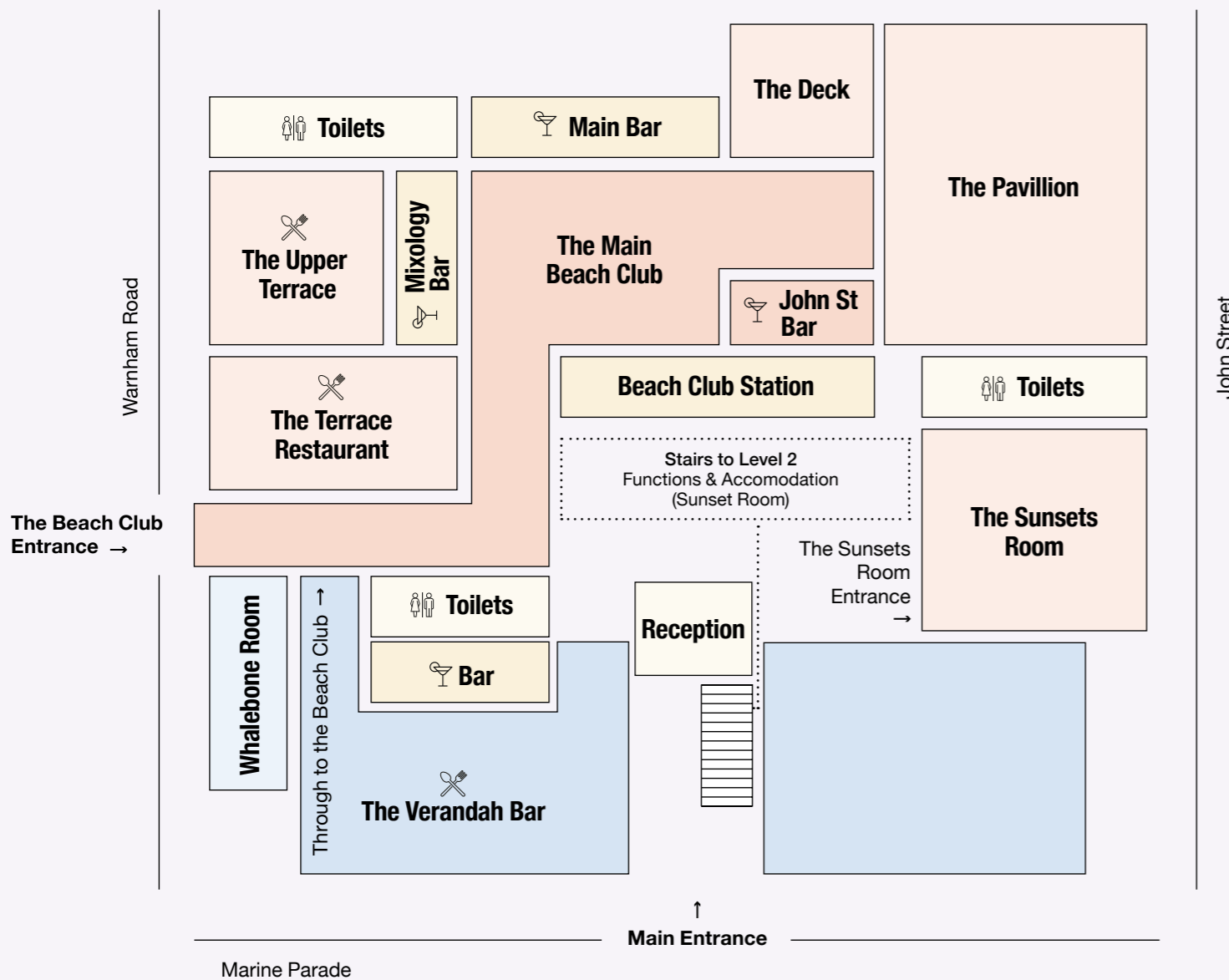
Congratulations

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*

The Lower Terrace

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.

Capacity: 80 | **Hire Fee:** \$400 | **Minimum spend:** \$4,000 (Food & Beverage)

**Subject to seasonal rates and availability*



Chapter 02

Food & beverage



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

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 polpetta, 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 vinaigrette

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

Minimum 5paxs
\$95 per person

To Start

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

Shared Entrée (Choose 3)

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

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

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.

Address

104 Marine Parade, Cottesloe
Western Australia 6011

Contact

Danika de la Porte
(08) 9383 1100
functionsandevents@cottesloebeachhotel.com.au

