



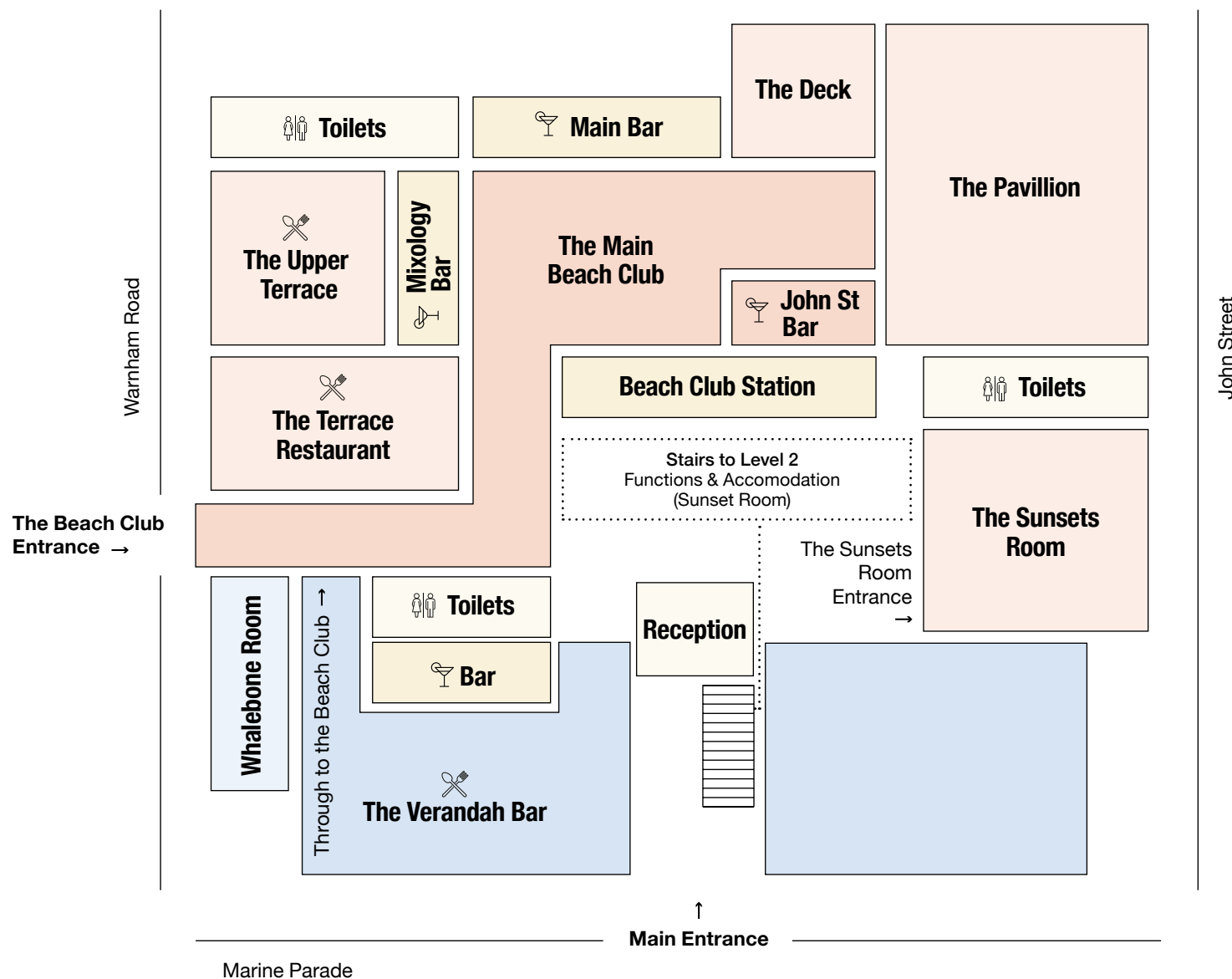


Unique spaces for memorable experiences

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



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

AT THE COTT
PRIVATE EVENTS

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:

\$800 HIRE FEE, \$8000 MINIMUM FOOD & BEVERAGE SPEND,
200 GUESTS (COCKTAIL), 110 GUESTS (SIT DOWN)

**SUBJECT TO SEASONAL RATES AND AVAILABILITY*





The Pavilion

WHERE MODERN ELEGANCE MEETS
LIMITLESS POSSIBILITIES.

AT THE
COTT PRIVATE EVENTS

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

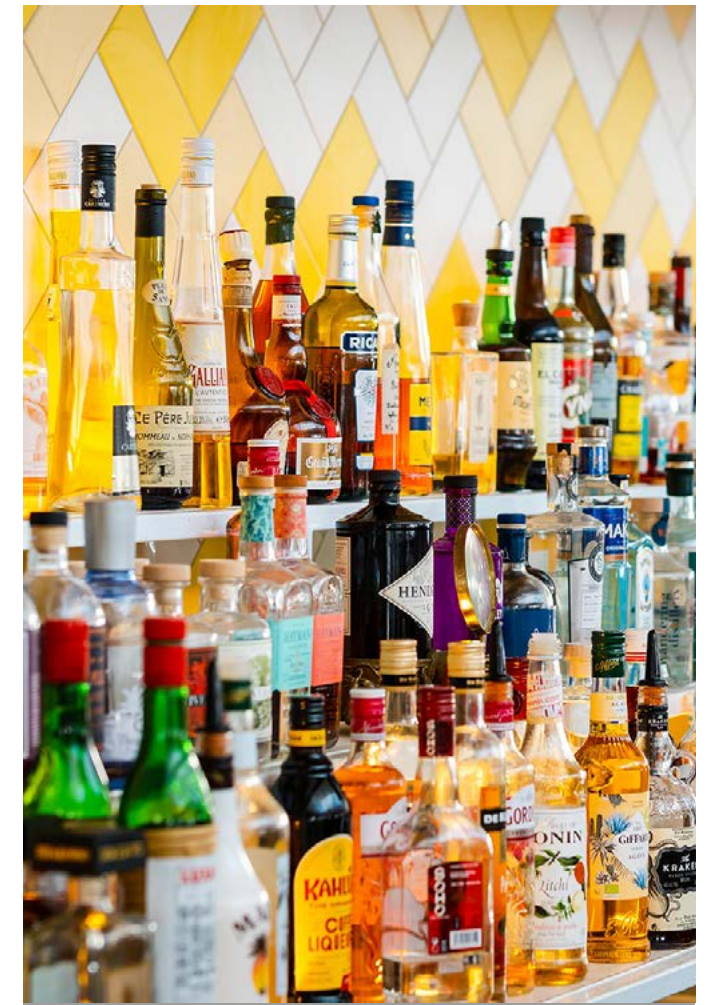
Terrace is the perfect choice for hosting a casual cocktail party for up to 70 guests. Whether you envision an intimate gathering or a lively celebration, this space invites you to immerse yourself in the beauty of the surroundings while creating an event to remember.

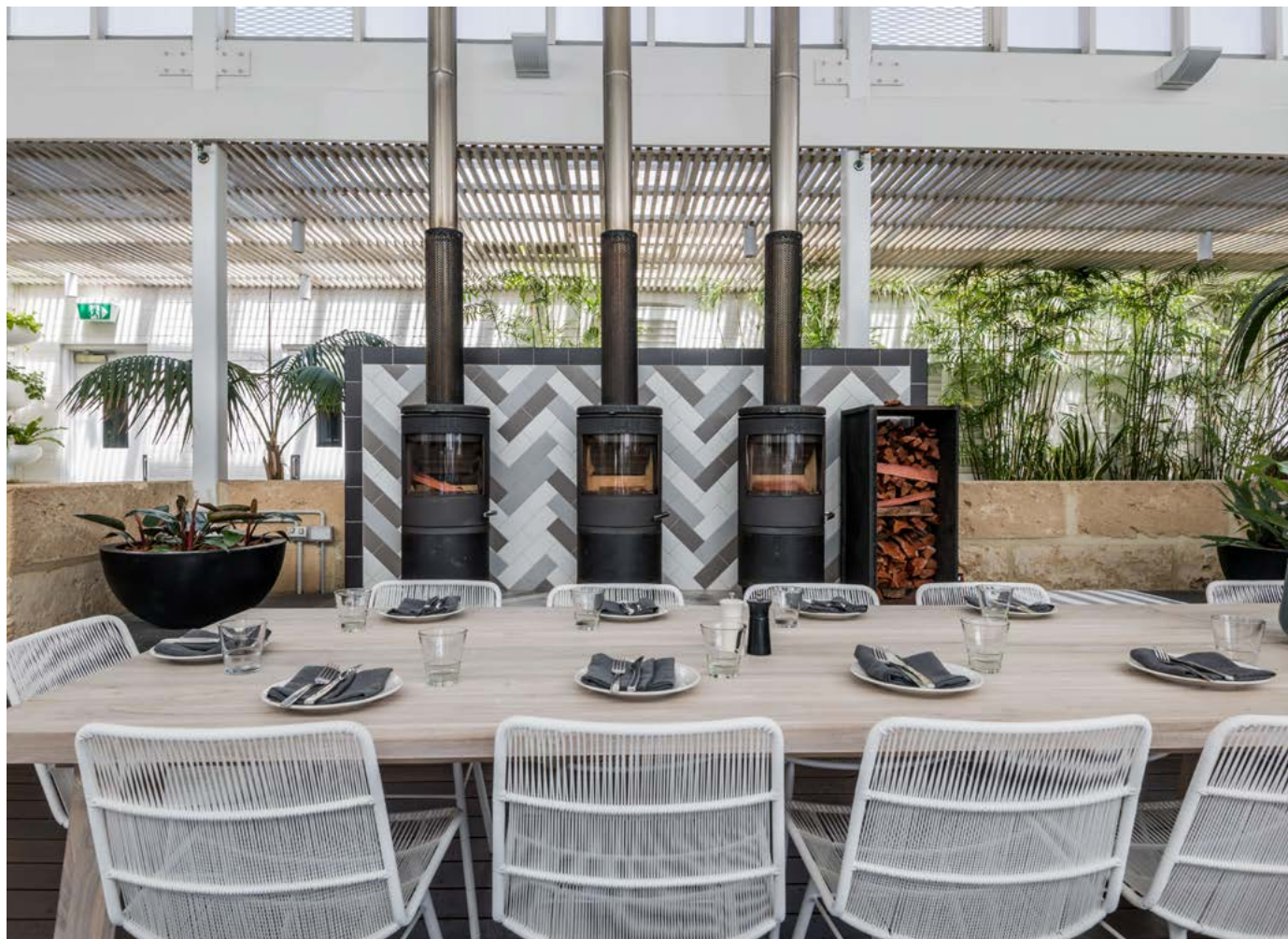
THE UPPER TERRACE:

\$400 HIRE FEE, \$4000 MINIMUM FOOD & BEVERAGE SPEND,
70 GUEST (COCKTAIL)

\$50 PER HOUR PER WAITER | DEDICATED WAITER SERVICE

**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 LOWER TERRACE:

\$500 HIRE FEE, \$5000 MINIMUM FOOD & BEVERAGE SPEND,
80 GUESTS (COCKTAIL), 60 GUESTS (SIT DOWN)

\$50 PER HOUR PER WAITER | DEDICATED WAITER SERVICE

**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:

\$400 HIRE FEE, \$4000 MINIMUM FOOD & BEVERAGE SPEND, 50 GUESTS (COCKTAIL), 20 GUESTS (SIT DOWN)

\$50 PER HOUR PER WAITER | DEDICATED WAITER SERVICE

**SUBJECT TO SEASONAL RATES AND AVAILABILITY*





The Beach Club

AT THE COAST PRIVATE EVENTS

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:

\$35,000 MINIMUM FOOD & BEVERAGE SPEND
250 - 840 GUESTS (COCKTAIL)

**SUBJECT TO SEASONAL RATES AND AVAILABILITY*

Canapé Menu

Canapés

4 for \$34 | 6 for \$49 | 8 for \$64 – Per Person

Anchovy toast, ricotta whip, red pepper jam, Turkish bread

Shark Bay tiger prawn skewer, smoked paprika, salsa verde

Kingfish crudo, jalapeño, yuzu vinaigrette

Prosciutto, watermelon and bocconcini skewer, basil

Chicken and leek pastry, 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 arancini, sugo, basil

Chocolate brownie, vanilla cream

Mini cannoli, mascarpone, chocolate, pistachio

Assorted macarons

Substantial Canapés

+\$14 each – Per Person

Salt and pepper fried squid, Bloody Mary sauce

Crumbed fish and chips, tartare, lemon

Fried sweet and spicy chicken slider, slaw

Cheeseburger, pickles

Roasted eggplant, roasted capsicum, pine nut and currant agrodolce

Additional Canapés

Oysters (1 dozen)

Fresh oysters, mignonette, lemon — \$60

Half-shell scallop

Baked local scallop, crispy rice, wasabi mayo — \$12 each

**items are subject to change*



Sharing Plates (Recommended for 8–10 guests per plate)

Charcuterie & Cheese \$145

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

Seafood Platter \$145

Local oysters, mignonette, Exmouth prawn cocktail, Bloody Mary mayonnaise, WA scallop crudo, white balsamic dressing

Dessert Platter \$120

Chef's selection of sweets & savoury bites, honeycomb, dark chocolate fondue, roasted nuts, seasonal fruit

**items are subject to change*

Sit Down Plated Menu

Two-course \$95 – Per Person | Three-course \$105 – Per Person
Alternate serve courses included

For the table

House-made focaccia, cultured butter, balsamic vinegar, extra virgin olive oil

Entrée

Heirloom tomato, golden beetroot, La Delizia burrata, black garlic, hazelnut
Beef tartare, smoked potato purée, rocket, rosemary lavosh
Half-shell scallops, curry butter, coriander oil
Angus rump skewers, romesco sauce, pickled red onion
West coast fish ceviche, nduja, white balsamic vinaigrette, orange

Main

Roasted savoy cabbage, green tahini, crispy onions, chickpea crisps
Grilled market fish, café de Paris beurre blanc, wilted greens
Charred free-range half chicken, chermoula, hummus, rocket salad
Angus beef sirloin, black garlic jus, broccoli
Roasted eggplant, roasted capsicum, pine nut and currant agrodolce

Sides (Choose 2)

Duck fat chat potatoes, rosemary, garlic
Quinoa salad, radicchio, sweet potato
Garden salad, white balsamic dressing
Roasted carrot, honey glaze, tahini

Dessert

Pavlova, whipped cream, passionfruit
Lemon & pistachio cake, berry compote
Chocolate brownie, vanilla cream

Pre-Dinner Canapés

2 for \$17 | 3 for \$23 – Per Person

Shark Bay tiger prawn skewer, smoked paprika, salsa verde
Kingfish crudo, jalapeño, yuzu vinaigrette
Prosciutto, watermelon and bocconcini skewer, basil
Smoked brisket croquettes, BBQ sauce, pepper mayo
Quattro cheese arancini, sugo, basil

**items are subject to change*

Shared Menu

Minimum 5 guests — \$100 per person

To Start

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

Shared Entrée (Choose 2)

Heirloom tomato, golden beetroot, La Delizia burrata, black garlic, hazelnut
Beef tartare, smoked potato purée, rocket, rosemary lavosh
Half-shell scallops, curry butter, coriander oil
Angus rump skewers, romesco sauce, pickled red onion
West coast fish ceviche, nduja, white balsamic vinaigrette, orange

Shared Mains (Choose 2)

Roasted savoy cabbage, green tahini, crispy onions, chickpea crisps
Roasted whole market fish, café de Paris beurre blanc, wilted greens
Charred free-range whole chicken, chermoula, hummus, rocket salad
Smoked beef brisket, black garlic jus, polenta, broccoli

Sides (Choose 2)

Duck fat chat potatoes, rosemary, garlic
Quinoa salad, radicchio, sweet potato
Garden salad, white balsamic dressing
Roasted carrot, honey glaze, tahini

Dessert (Choose 2)

Pavlova, whipped cream, passionfruit
Lemon & pistachio cake, berry compote
Chocolate brownie, vanilla cream

**items are subject to change*

Beverage Options

House Package

Tatachilla Brut, McLaren Vale, SA
Winemakers Selection Classic White, Margaret River, WA
Winemakers Selection Classic Dry (Red), Margaret River, WA
Tap beer & cider
Soft drinks & Juice

Signature Package

Da Luca Prosecco, Veneto, ITA
Sandalford Estate Reserve Sauv Blanc Sem, Margaret River, WA
Sandalford Estate Reserve Shiraz, Margaret River, WA
1840 Rosé, Swan Valley, WA
Tap beer & cider
Packaged beer
Soft drinks & Juice

Reserve Package

Veuve Clicquot Champagne, Reims, FRA
Prendville Reserve Chardonnay, Margaret River, WA
(Pinot Riesling available on request)
Prendville Reserve Cabernet Sauvignon, Margaret River, WA
Chateau Esclans Whispering Angel Rosé, Provence FRA
Tap beer & cider
Packaged beer
Soft drinks & Juice

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

**items are subject to change*

PRICING OPTIONS:
(PER PERSON)

	1HR	2HRS	3HRS	4HRS	5HRS
HOUSE	\$35	\$45	\$55	\$65	\$75
SIGNATURE	\$45	\$55	\$70	\$80	\$90
RESERVE	\$65	\$85	\$110	\$130	\$145

ADD ONS:

COCKTAIL | \$10 PER PERSON PER HOUR

SPIRIT | \$8 PER PERSON PER HOUR

CONTACT US FOR FURTHER DETAILS
ABOUT OUR ADD ONS.

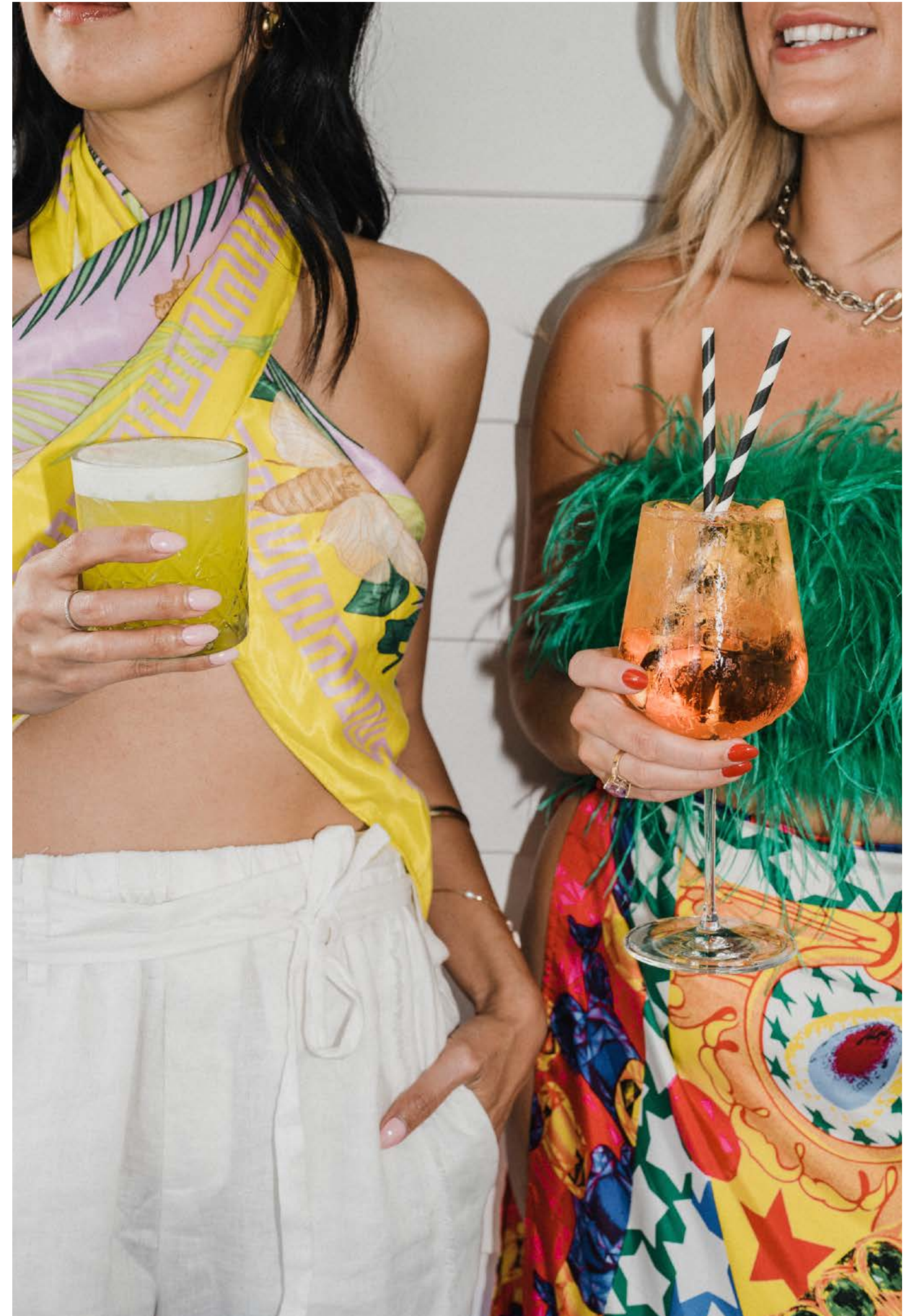




Stay the night

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.

Address

104 Marine Parade, Cottesloe
Western Australia 6011

Contact

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