



Weddings *by* The Sea





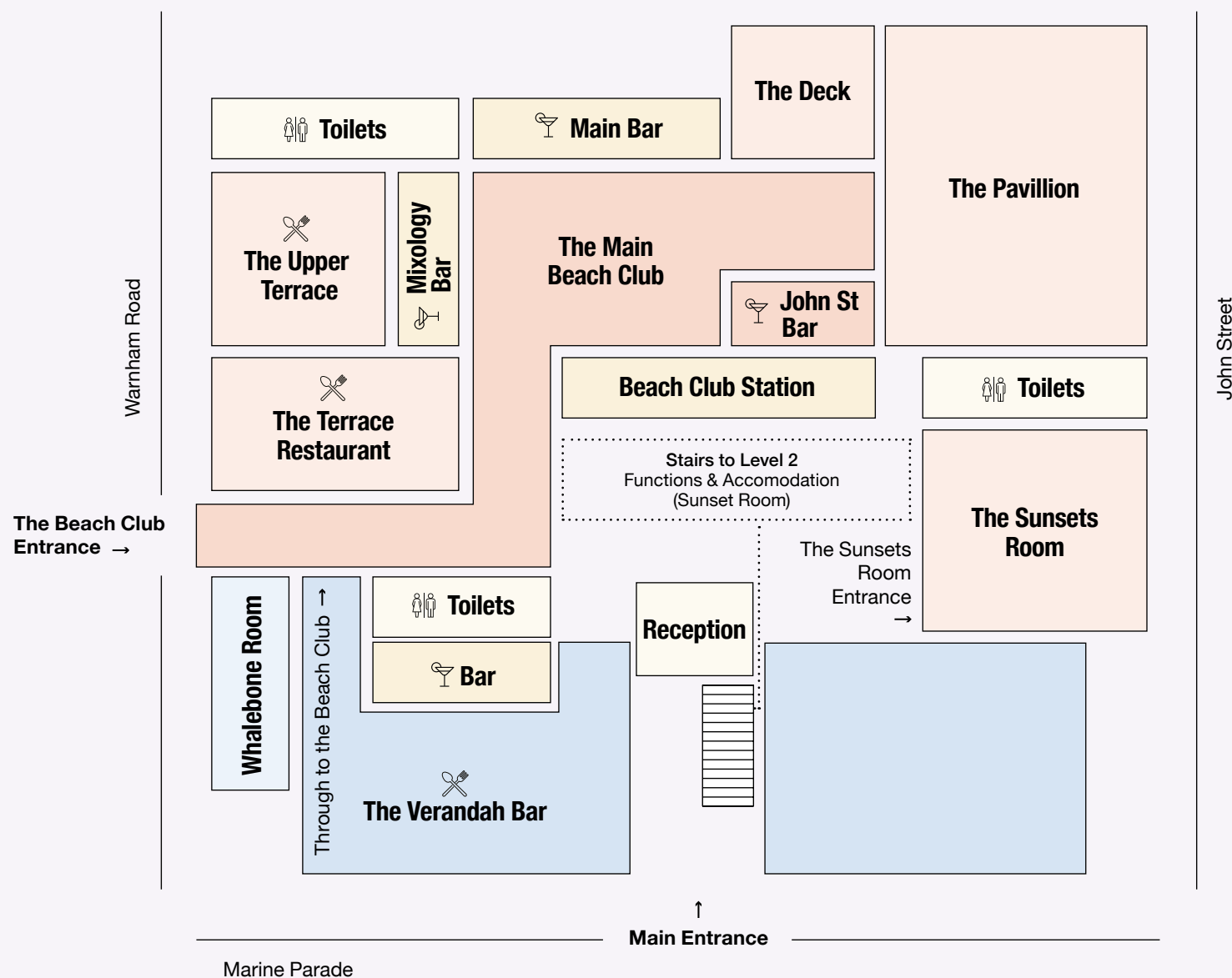
Congratulations

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:** \$800 | **Minimum spend:** \$8000 (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:** \$500 | **Minimum spend:** \$5,000 (Food & Beverage)

\$50 Per hour per waiter | Dedicated waiter service

**Subject to seasonal rates and availability*



Chapter 02

Food & beverage



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
Prendiville Reserve Chardonnay, Margaret River, WA
(Pinot Riesling available on request)
Prendiville 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.*



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 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 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

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Contact

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