



function  
package



## the **COURTYARD**

**NO MINIMUM SPEND**

**MAXIMUM CAPACITY**

**100 GUESTS STANDING**

The courtyard is a large open plan area within our venue which provides a fresh and relaxed ambiance. This open space area is surrounded by beautiful indoor greenery and is set out with a combination of high and low tables.

There are multiple televisions on display to keep you up to date with the latest sports game and retro arcade games to keep the little ones entertained.



## *the* DINING ROOM

**NO MINIMUM SPEND**

**MAXIMUM CAPACITY**

**40 GUESTS STANDING**

The dining room is our smaller function space connecting to the front bar and courtyard. With its cozy atmosphere and centerpiece being a roaring fireplace and TV it is the perfect backdrop for more intimate functions.

Due to its location the dining room cannot be completely sectioned off to the public or left open. This area is set out with a combination of high and low tables and has easy access to both the courtyard and front bars.



*the* **FRONT BAR**

**NO MINIMUM SPEND**

**MAXIMUM CAPACITY**  
**40 GUESTS STANDING**

The front bar is our smaller function space within the venue. Equipped with window side tables looking out onto south Terrace, this area is great for your more intimate function.

The front bar is a completely private area with its own bar and entrance made exclusive to your function.



## TASTE SOUTH BEACH HOTEL

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### CANAPÉS

\$5 EACH MINIMUM 20 PER ITEM

chorizo sausage rolls

ale braised beef pies v

zucchini & mint fritters, guacamole v

pork croquette, roasted apple mayo

cauliflower pakora, cumin yogurt, lime vg, gf

snapper & chive croquettes, aioli

kingfish, tomatillo & avocado tostada gf

smoked salmon & crème fraiche blini

spinach & feta spanakopita v

grilled chicken skewers, pesto gf

sundried tomato & herb arancini v

### SLIDERS

\$5 EACH MINIMUM 6 PER ITEM

cheeseburger, pickles, burger sauce

crispy chicken, slaw, ranch

smoked chipotle pulled pork, slaw

beer battered fish, tartare

halloumi, guacamole, rocket

### SWEET CANAPÉS

\$5 EACH MINIMUM 6 PER ITEM

double chocolate tartlets v

rose panna cotta, prosecco jelly

tiramisu v

v: vegetarian, gf: gluten free



## PLATTERS

### SERVES APPROX 10 PAX

trio of dips, olives, toasted focaccia vg + gluten free alternative gf/o	80 12
cured meats, pickles, cheddar, dips, sour dough	120
ale braised pies, chorizo sausage rolls, spinach & feta spanakopita	120
fried calamari, beer battered snapper, snapper croquettes, lemon, tartare	100
oysters, lemon, tabasco, shallot vinaigrette gf	120
selection of cheeses, walnuts, muscatels, marmalade, seasonal fruit, crisp breads v + gluten free alternative gf/o	120 8
seasonal fruit platter, honey, yoghurt, pistachios v, gf	100

## ROMAN PIZZAS

### SERVES APPROX 15 PAX

<b>MARGHERITA</b> tomato, fior de latte, buffalo mozzarella, basil v	65
<b>MEAT LOVERS</b> italian fennel sausage, spiced salami, ham	73
<b>PROSCIUTTO</b> parmesan, rocket, evo	73
<b>GARLIC PRAWN</b> zucchini, rocket, chilli	73
<b>GARLIC CHILLI PRAWN</b> chilli, bocconcini, napoli sauce, garlic	73
<b>VEGGIE</b> capsicum, zucchini, eggplant, onion, oregano, garlic, mushroom v	65
<b>PEPPERONI</b> chilli, parmesan, togarishi	68
<b>HAWAIIAN</b> ham, pineapple, mozzarella	65
+ gfo/gluten free base	5
+ dfo/vegan cheese	4

v: vegetarian, gf: gluten free, gf/o: gluten free option



## PLATED MENU

\$45 FOR 2 COURSE / \$55 FOR 3 COURSE

### ENTRÉE

panko crumbed prawns, mixed greens, confit garlic aioli, lemon

cured meats, olives, cheddar, pickles, focaccia

caramelised pork belly bao, house pickles, coriander, chilli

sundried tomato & herb arancini, basil pesto, rocket & parmesan salad v

### MAIN

WA grilled snapper, sticky asian salad, lime, sesame gf

slow cooked beef cheeks, creamy polenta, red wine jus gf

roasted chicken breast, mash potato, basil pesto gf

pea & zucchini risotto, mint, parmesan v

### DESSERT

chocolate tart, crème fraiche v

rose panna cotta, strawberry sago, strawberry sorbet

banoffee tart, vanilla ice cream v

sticky date pudding, butterscotch sauce, vanilla gelato v

v: vegetarian, gf: gluten free

## TERMS & CONDITIONS

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We don't require a minimum spend or a hire fee to hire out an area.

We do allow table decorations within reason, nothing too large and nothing that has to be pinned into the walls.

Platter orders must be ordered and paid for a minimum of 7 business days in advance. We do not allow any outside food or drinks to be brought into the venue, unless agreed prior with venue management. Cakes are allowed.

If you would like to come down and view any of the spaces we offer, please do not hesitate to let us know. We would be more than happy to arrange a time to show you around the venue.

To secure the date for your reservation we require a \$200 deposit payable by bank transfer, card or cash, this deposit is then deducted from your catering order total or is available for you to spend on the day.

The venue reserves the right to charge for any damage or costs incurred as a result of the function.

For more information or to arrange a time to see any of our spaces please contact our function team on [functions@sbh.net.au](mailto:functions@sbh.net.au).

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