




**SBH**  
SOUTH BEACH HOTEL

**FUNCTION PACKAGE**



## *the* COURTYARD

**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

### MAXIMUM CAPACITY

40 GUESTS STANDING

30 GUESTS SEATED

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

**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



### PLATTERS - 24 PIECES

<b>TRIO OF DIPS</b> v, vgo, gfo	75
toasted focaccia, house made dips, olives, evoo + gluten free bread alternative gf/o	8
<b>GRAZING BOARD</b> gfo	120
chefs' selection of cured meats, assorted local cheeses, dried fruits, mixed nuts, quince paste, marinated olives, crackers, grissini, toasted focaccia + gluten free bread alternative gf/o	8
<b>MINI QUICHES</b> v	120
house made mini quiches with roast pumpkin and feta	
<b>SAUSAGE ROLLS</b>	120
house made chorizo sausage rolls served with tomato sauce	
<b>BEEF PIES</b>	120
house made, ale braised, beef pies served with tomato sauce	
<b>BEEF BRISKET CROQUETTES</b>	100
smoked beef brisket croquettes served with aioli	
<b>VEGETARIAN CROQUETTES</b> v	100
manchego and leek croquettes with confit garlic aioli sauce	
<b>MOZZARELLA &amp; TOMATO ARANCINI</b> v	100
semidried tomato, mozzarella, herb arancini with confit garlic aioli sauce	
<b>SEAFOOD PLATTER</b>	140
lemon pepper calamari, beer battered local snapper goujons, panko crumbed prawns, fresh lemon wedges, tartare sauce	
<b>OYSTERS (2 DOZEN)</b> gf	120
freshly shucked oysters served with lemon wedges, tabasco, & shallot vinaigrette. Served natural or killpatrick.	

v: vegetarian, vg: vegan, gf: gluten free



## TASTE SOUTH BEACH HOTEL

### PLATTERS - 24 PIECES

<b>POPCORN CHICKEN</b> gf	<b>90</b>
1kg marinated popcorn chicken served with peri mayo sauce.	
<b>CHICKEN SKEWERS</b> gf	<b>100</b>
lemongrass marinated chicken, satay sauce and crushed peanuts	
<b>CAULIFLOWER POPCORN</b> gf v	<b>80</b>
fried cauliflower florets, hot sauce, toasted sesame seeds, spring onion	
<b>SLIDER PLATTERS</b>	<b>130</b>
<i>your choice of:</i>	
smokey chipotle pulled pork, pickles, slaw, aioli	
crispy chicken, slaw, ranch	
grilled haloumi, red onion, roast capsicum, peri mayo, rocket	
<b>QUESADILLA PLATTER</b>	<b>120</b>
<i>your choice of:</i>	
smokey chipotle pulled pork, jalapenos, roast capsicum, red onion, spinach, mozzarella	
grilled chicken and spanish chorizo, red onion, roast capsicum, spinach, mozzarella	
al "granjero" = mushroom, red onion, spinach, mozzarella	
<b>FRUIT PLATTER</b>	<b>100</b>
seasonal fruit, greek yoghurt, mixed nuts	
<b>SWEET PLATTER</b>	<b>100</b>
house made sticky date pudding, chocolate brownie served with butterscotch sauce, chocolate sauce, whipping cream dip.	

v: vegetarian, vg: vegan, gf: gluten free



## TASTE SOUTH BEACH HOTEL



PIZZAS - SERVED ON A SAN MARZANO TOMATO BASE

<b>MARGHERITA</b> v, vgo, gfo fior di latte, basil, evoo	22
<b>MEAT LOVERS</b> vgo, gfo spanish chorizo, salami, ham,	28
<b>PROSCIUTTO</b> vgo, gfo chilli, fior di latte, parmigiano reggiano, rocket, evoo	28
<b>VEGGIE</b> v, vgo, gfo grilled eggplant, roast capsicum, artichoke, spinach, feta	24
<b>PRAWN</b> vgo, gfo smoked pancetta, chilli, red onion, basil pesto	28
<b>CHORIZO</b> kalamata olives, roast capsicum, red onion, feta, basil	26
<b>HAWAIIAN</b> vgo, gfo ham, pineapple, mozzarella	24
+ gfo/gluten free base	5
+ dfo/vegan cheese	3

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## TASTE SOUTH BEACH HOTEL



### PLATED

\$45 FOR 2 COURSE / \$55 FOR 3 COURSE (10PAX MIN)

### ENTRÉE

lemongrass marinated chicken skewers, satay sauce, char lime, roasted cashews

marinated fremantle octopus, whipped fetta, olive tapenade, toasted focaccia

roasted champignon mushroom, house made sweet & sour sauce, toasted sesame seeds, spring onion

cured meats, marinated olives, aged cheddar, pickles, toasted focaccia

### MAIN

charred atlantic salmon, crispy bacon, capers, roasted kipfler potato salad

moroccan spiced lamb cutlets, roasted vegetable couscous, harissa, crispy chickpeas, fresh coriander

cajun grilled chicken breast, muhammara sauce, roast potatoes, broccolini

pumpkin gnocchi, semidried tomato, aglio sauce, pepitas, parsley, grana padanow

### DESSERT

sticky date pudding, butterscotch sauce, vanilla ice cream

chocolate brownie, marshmallow cream, chocolate ice cream

new york style cheesecake, passion fruit coulis, fresh whipped cream

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# TERMS & CONDITIONS

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.

We 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 10 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.

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).

[sbh.net.au](http://sbh.net.au) | (08) 9335 2088 | 396 South Terrace, South Fremantle, WA

