



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

TRIO OF DIPS v, vgo, gfo	75
toasted focaccia, house made dips, olives, evoo + gluten free bread alternative gf/o	8
GRAZING BOARD 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
MINI QUICHES v	120
house made mini quiches with roast pumpkin and feta	
SAUSAGE ROLLS	120
house made chorizo sausage rolls served with tomato sauce	
BEEF PIES	120
house made, ale braised, beef pies served with tomato sauce	
BEEF BRISKET CROQUETTES	100
smoked beef brisket croquettes served with aioli	
VEGETARIAN CROQUETTES v	100
manchego and leek croquettes with confit garlic aioli sauce	
MOZZARELLA & TOMATO ARANCINI v	100
semidried tomato, mozzarella, herb arancini with confit garlic aioli sauce	
SEAFOOD PLATTER	140
lemon pepper calamari, beer battered local snapper goujons, panko crumbed prawns, fresh lemon wedges, tartare sauce	
OYSTERS (2 DOZEN) 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

POPCORN CHICKEN *gf* 90
1kg marinated popcorn chicken served with peri mayo sauce.

CHICKEN SKEWERS *gf* 100
lemongrass marinated chicken, satay sauce and crushed peanuts

CAULIFLOWER POPCORN *gf v* 80
fried cauliflower florets, hot sauce, toasted sesame seeds, spring onion

SLIDER PLATTERS 130
your choice of:
smokey chipotle pulled pork, pickles, slaw, aioli
crispy chicken, slaw, ranch
grilled haloumi, red onion, roast capsicum, peri mayo, rocket

QUESADILLA PLATTER 120
your choice of:
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

FRUIT PLATTER 100
seasonal fruit, greek yoghurt, mixed nuts

SWEET PLATTER 100
house made sticky date pudding, chocolate brownie served with butterscotch sauce, chocolate sauce, whipping cream dip.

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



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PIZZAS - ALL SERVED ON A SAN MARZANO TOMATO BASE
WITH MOZZARELLA (UNLESS STATED OTHERWISE)

MARGHERITA v , dfo , gfo fior di latte, basil, evoo	22
MEAT LOVERS dfo , gfo salami, ham, chorizo	28
LAMB dfo , gfo harissa sauce base, onion, beetroot, danish feta	29
VEGGIE v , dfo , gfo garlic butter base, butternut pumkin, roast capsicum, spinach, feta	26
PRAWN dfo , gfo bacon, chilli, red onion, basil pesto	28
HAWAIIAN dfo , gfo ham, pineapple	25
CHORIZO dfo , gfo ham, kalamatta olives, red onion, pickled jalapeño	26
CHICKEN CARBONARA gfo creamy chicken tenderloin, bacon, red onion, spinach	28
+ gluten free vegan cheese	6

[v/o](#): vegetarian/option, [vg/o](#): vegan/option
[dfo](#): dairy free option, [gfo](#): gluten free option



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PLATED

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

ENTRÉE

lemongrass marinated chicken skewers, satay sauce, char lime, roasted cashews [gf](#)

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

roasted champignon mushroom, house made sweet & sour sauce, toasted sesame seeds, spring onion [v](#)

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 [v](#)

DESSERT

sticky date pudding, butterscotch sauce, vanilla ice cream [v](#)

chocolate brownie, marshmallow cream, chocolate ice cream [v](#)

new york style cheesecake, passion fruit coulis, fresh whipped cream [v](#)

[v](#): vegetarian, [vg](#): vegan, [gf](#): gluten free

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. You're welcome to bring your own cake, if you'd like staff to cut and serve it to your guests there is a \$25 cakeage fee.

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.

sbh.net.au | (08) 9335 2088 | 396 South Terrace, South Fremantle, WA

