



**FUNCTION PACK**

**2024**

# WELCOME

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Dive into the charm of The Ocean Beach Hotel, standing tall since 1908. With two stunning function rooms boasting Indian Ocean views, your event is set to be one to remember.

From milestones to corporate gatherings, we've got the backdrop and flexibility you need. Let us make your day fun and memorable with our function options below.

	Cocktail Capacity		Weather Protection
	Seated Capacity		Private Bar
	House Music		Private Music
	WIFI		Wheelchair Access





# THE TOP BAR

Our rooftop bar features stunning uninterrupted views overlooking North Cottesloe beach and a 180° bar.

Your next milestone will be one to remember on our rooftop with a selection of drink packages and food to effortlessly cater for your guests needs.

								
TOP BAR	320	N/A	✓	✓	✓	✓	1/2	✗











# THE SALOON BAR

Our iconic Saloon Bar is a great backdrop for your next celebration! With the option of roping off a selected area to make the most of the ocean views, or having a bit more privacy in our Upper Deck. You're sure to soak in the vibes of Cottesloe while enjoying some food and drinks with loved ones.



								
UPPER DECK	30-70	N/A	✓	✗	✗	✓	✓	✗
ROPED AREA	TBA	TBA	✓	✗	✗	✓	✓	✓



# THE CONFERENCE ROOM

Our conference room is perfect for your next corporate gathering, with stunning ocean views on the balcony and a generous size floor to fit your team.

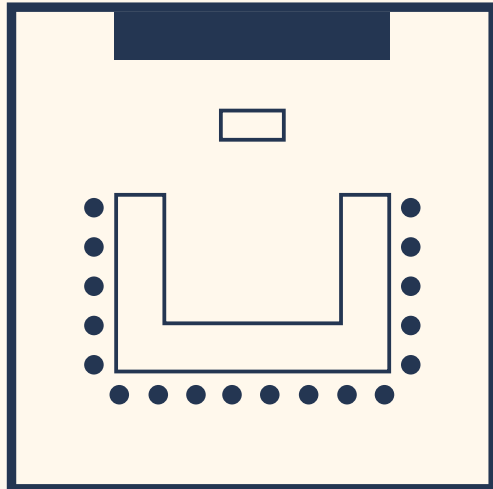
After conference sundowner? Ask our team about our Top Bar for drinks and nibbles after the work is done!



								
CONFERENCE ROOM	N/A	TBA	✗	✓	✓	✓	✓	✗

# THE CONFERENCE ROOM

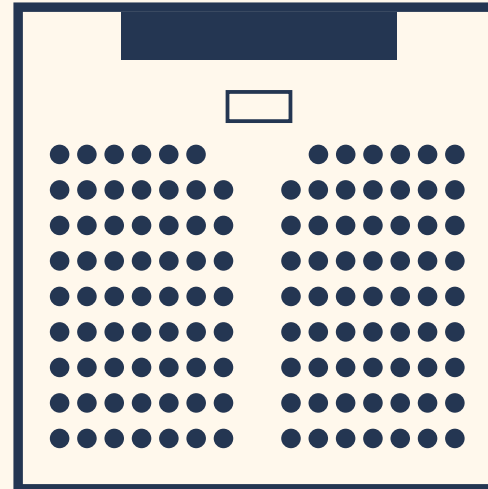
## SEATED ARRANGEMENTS AND CAPACITY



### U-SHAPE

- Seating around three sides of the room (good for presentations)
- Square layout conducive to discussion
- Presentation space in the middle of the room

**Capacity: Maximum 30**



### THEATRE STYLE

- Used for product launches, presentations, displays
- Used to present to large numbers of delegates
- Allows for optimal room occupancy

**Capacity: Maximum 60**



# COCKTAIL PARTY PLATTERS

## \$90 PLATTERS

### MIXED PLATTER

pies, sausage rolls, samosas, prawn twisters

### MARGHERITA PIZZA PLATTER

tomato, fior di latte, basil

### VEGETARIAN PIZZA PLATTER v

with artichokes, mushrooms olives, roasted capsicum

### TROPICAL PIZZA PLATTER

ham, pineapple, tomatoes

### BOURBON CHICKEN PIZZA PLATTER

roasted chicken, bacon, mushrooms, onions, parmesan, ranch dressing, spring onions

### PUMPKIN & PESTO PIZZA PLATTER v

pumpkin, feta cheese, pine nuts, rocket, pesto base

### MOROCCAN LAMB PIZZA PLATTER

pulled lamb, capsicum, onions, minted yoghurt, rocket

### GARLIC TURKISH BREAD & DIPS vo, v

### VEGETABLE CRUDITES & DIPS gf, vo, v

## \$100 PLATTERS

### ASSORTED SUSHI gf, vo, dfo

### MINI BRUSCHETTA v

tomato medley, whipped feta, basil

### SATAY CHICKEN SKEWERS df, gf

peanut sauce

### SWEETCORN & ZUCCHINI FRITTERS df, v

tomato chutney

### ASSORTED CHEESE PLATTER gfo

### SEASONAL FRUIT PLATTER

## \$130 PLATTERS

### ROAST BEEF & GRAVY

mini brioche bun

### BUTTERMILK FRIED CHICKEN

sriracha mayonnaise, coleslaw, steamed bao bun

### PULLED BEEF CROQUETTES

chilli & rum sauce

### BEETROOT FALAFEL gf

tzatziki & pomegranate

### WILD MUSHROOM MEDLEY ON CRISPY POLENTA v, gf, dfo

buffalo mozzarella

### CHICKEN, CHORIZO & JALAPENO PAELLA BALLS

romesco sauce

### PORCINI MUSHROOM ARANCINI

grana padano, truffle oil

## \$160 PLATTERS

### TEMPURA PRAWNS

cocktail sauce

### RARE SALMON ON CRISPY WONTON SKIN

wasabi mayonnaise

### COCONUT POACHED PRAWNS gf, df

### OYSTERS gf, df

natural or finger lime vinaigrette

### SEAFOOD MEDLEY

battered fish, lemon pepper squid, panko crumbed prawns, seared scallops

(VE) Vegan (VO) Vegan Option (V) Vegetarian (GF) Gluten free  
(GFO) Gluten free option (DF) Dairy Free (DFO) Dairy Free Option



# MEETING LUNCH PACKAGES

## CLASSIC LUNCH PACKAGE \$60pp

*Minimum 15 people*

Continuous tea & coffee throughout your conference

Selection of morning and afternoon biscuits & cookies

### LUNCH

A classic lunch menu will be advised by our functions team at the time of booking with seasonal menu items

#### EXAMPLE CLASSIC LUNCH MENU

Selection of gourmet sandwiches, assorted fillings, gourmet pizzas, garden salad

Platter of Australian cheeses, sundried fruit, nuts, crackers, seasonal fresh fruits

Chilled juices & soft drinks

## PREMIUM LUNCH PACKAGE \$70pp

*Minimum 15 people*

Continuous tea & coffee throughout your conference

Selection of morning and afternoon biscuits & cookies

### LUNCH

A premium lunch menu will be advised by our functions team at the time of booking with seasonal menu items

#### EXAMPLE PREMIUM LUNCH MENU

Selection of gourmet cold cuts featuring ham, salami, pastrami, free range chicken, fresh slices of roast beef

Chef's selection of three assorted salads, seasonal mixed green, dressing, condiments

Assortment of fillings; sundried tomato, avocado, mushroom, jarlsberg cheese, assorted salad greens

From the bakery; fresh breads, assorted fresh rolls, Turkish flat bread

Platter of Australian cheeses, sundried fruit, nuts, crackers, seasonal fresh fruits

Chilled juices & soft drinks

# BEVERAGE PACKAGES

## STANDARD PACKAGE

4 Hours \$56pp | 5 Hours \$60pp

- 1 Sparkling
- 1 White wine
- 1 Red wine

Sparkling and wine to be advised by our functions team for current selection

Standard Tap Beers & Cider

Fruit Juices & Soft Drinks

## GOLD PACKAGE

4 Hours \$62pp | 5 Hours \$66pp

- 1 Sparkling
- 2 White wines
- 2 Red wines

Sparkling and wine to be advised by our functions team for current selection

Premium & Standard Tap Beers & Cider

Fruit Juices & Soft Drinks

## PLATINUM PACKAGE

4 Hours \$72pp | 5 Hours \$76pp

- 1 Premium sparkling
- 2 Premium white whines
- 2 Premium red wines

Sparkling and wine to be advised by our functions team for current selection

Premium & Standard Tap Beers & Cider

Fruit Juices & Soft Drinks

### PRE-PAID BAR TAB

A pre-paid bar tab can be arranged for your function with any amount equalling or exceeding the space's minimum spend requirements. Your bar tab can be reviewed as your function progresses and increased if required. We will always ensure you are in control of any exceeding amount.



### Cocktail on Arrival \$16

Choose from Aperol Spritz or Pink Gin Spritz

### Spirit Upgrade

Add basic spirits to any package for \$27pp

# BOOKING INFO

## VENUE HIRE

Includes staffing, tables and chairs, venue cleaning

**SUNSET ROOM:** \$700

**TOP BAR:** \$500

(This includes the use of the stage if required)

**UPPER DECK OF SALOON BAR:** \$150

**MINIMUM SPEND** \$5000

(not including venue hire)

**SUNSET ROOM:** \$5000

**TOP BAR:** \$5000

**UPPER DECK OF SALOON BAR:** \$2000

## PLEASE NOTE

For any pre-paid bar tab the full amount must be paid 14 days prior to your event.

The minimum spend can go towards pre-arranged food platters and beverages as well as beverages purchased on the night.

A minimum of 10 platters must be ordered per 100 guests.

The OBH does not hold 18th Birthday parties.

Our Top Bar incurs noise from the open plan to Saloon Bar down stairs. While every effort is made to keep this to a minimum, some noise will be unavoidable.

We are happy to assist you with additional requirements such as balloons, cakes, audio visual, etc, upon request.

**Underage Guests:** Juveniles are welcome to attend functions at the OBH providing a parent or legal guardian is with them at all times and they have been pre-approved by management. The underage guest must always have soft drinks ordered for them.

No beverages or food apart from a cake can be brought onto the premises. The client is required to cut and serve the cake themselves or a fee will be applicable.





**Do you have any other event ideas?  
Don't hesitate to ask our functions team!**

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Cottesloe, Western Australia**

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  **Ocean Beach Hotel**