
Beach House

Café | Restaurant | Bar

Function Information Package

14 Ocean Esp Blackmans Bay | 6229 7600 | events@thebeachhousebb.com



Thank you for choosing The Beach House as the next location for your upcoming event. Our smart but casual family style restaurant is the perfect setting for any occasion, nestled in the picturesque bay of Blackmans Bay, overlooking the Derwent River. The Beach House is a great place to be. The opportunities are vast and the restrictions limitless when organising a function with us. Our dedicated Chefs, in conjunction with our highly trained and passionate wait staff strive to organise and deliver a service above your expectations. Whether it be for a birthday party, wedding or a family gathering, we have several options to best accommodate your needs.

The following function package explores what The Beach House has to offer, and the process involved in organising a function.

Detailed below you'll find:

- Room hire cost and capacity
- Menu options, cakes & beverage packages
- Music
- Conditions of function usage

Room Hire & Capacity

We have two options available for room hire:

- The upstairs function room: a large open space designed as a casual bar environment giving you the freedom to create the space as your own. The space allows us to be able to cater up to a hundred guests standing and up to sixty guests in a seated style event.
- For larger events, we have our downstairs area which has a seated capacity of eighty guests or one hundred and fifty standing. In hiring downstairs you'll also have access and the ability to use the outside space.

Exclusive Hire:

Upstairs: Monday to Thursday \$350.00 Friday to Sunday \$450.00

Downstairs: Enquiry with our team



We do require your selected menu, guest numbers and any dietary requirements to be confirmed two weeks prior to your event date. We operate in good faith and do not require a deposit for your event. Changes to guest numbers may incur a partial or full charge to you. This will be at the discretion of the event organiser and will depend on the point in which your guest numbers change. Any 'no shows' on the day of the event will incur a full charge as all food will have been prepared for these guests.

Seated Dining:

We currently have two seated dining options. We have an alternative drop offering and also a shared feast style offering. We use these menus for bookings over twenty guests; it enables us to cater for larger numbers in a more time efficient manner. Regarding dietary requirements, we have many options to cater for majority of dietary requests (gluten free, vegetarian, vegan, dairy free, allergies).

Canape Style:

Our canape style menu is perfect for an engagement party or to celebrate an informal birthday. Our extensive range of carefully crafted items have been designed and selected using the freshest ingredients.

Cakes:

If you wish to have a cake as a part of your function, you are more than welcome to organise and bring in a cake. We highly recommend this as it's a nice way to celebrate. In serving the cake we have two different options. One being, you cutting the cake and we supply plates and spoons for \$2 per person or we can cut and plate the cake with cream for \$4.50 per person. Alternative, we can cut and platter the cake for you for large group functions.

Beverages:

Our ever changing and popular all-encompassing beverage list will be the perfect way to bring family and friends together. Whether it be a glass of wine or beer, or even a soft drink or juice for the little ones, our list has something for everyone. In organising drinks to accompany your function we allow for guests to pay for their own drinks as they go, a beverage package or alternatively, we can set up a tab with or without a monetary limit. If a tab is what you wish, we happy to restrict the items available on the tab. A general system used is house wine: a sparkling, white and red, tap beer and non-alcoholic drinks.

Party Equipment:

We have recently acquired some party equipment to help complete your event. We have various items such as a projector and screen, disco lights and a smoke machine. These can be hired for an additional cost for your event. Please speak with our function team regarding pricing for this equipment.

Entertainment:

Throughout the two levels of the restaurant, we have two different music systems which allow for CD's and devices with auxiliary capabilities to be used. We are also happy for you to organise a DJ or band to play at your function. As you would understand our restaurant is situated in a residential area so we have noise restrictions and management place restrictions on certain styles of music.

Decorations:

At The Beach House we are happy for you to decorate your tables or room however you wish. The only pieces of tableware we supply are napkins, cutlery, and a water glass. Decorations that are brought into the restaurant are required to be taken with you when you leave after your function unless arrangements are made prior to the day.

Table Cloths:

The Beach House do not own our own tablecloths. We are more than happy to provide this service for a cost of \$25.00 per tablecloth. These costs cover the hiring and dry cleaning of these items. The number of tablecloths will depend on the number of guests and the configuration of the table layout.

Time of Function:

When organising your function, it is important to have a rough start and finish time in mind. Our Restaurant opens at 10am on Monday to Thursday and from 8:00am on Friday to Sunday . In regard to a finish time, the Restaurant has a liquor license until 12:00AM. It is a Restaurant requirement to perform a taxi and last drinks call no later than 23:15PM. In saying this the staff and supervisor on duty reserves the right to judge and implement appropriate measures as they see fit.

Transport:

We are more than happy to liaise with transport companies on your behalf. Please let us know of any requirements you may have and we will accommodate these for you.

Damage to the property during your event/ cleaning after your event:

By confirming your booking of this venue and/or using the venue, you agree:

- To leave the property as you found it.*
- That nothing will be nailed, screwed, or adhered to any part of the property without prior permission from the function staff.*
- You are responsible for any loss or damage to the property including to furnishings and fixtures occurring during your event or associated with your event.*
- You are responsible for removing all items brought to the property by you or for your event.*
- To pay the costs of the repair of any damage caused to the property by any act or omission of you, your agents or staff, or any of your guests.*
- To pay the costs of any cleaning of the property or related costs after the event necessary (as judged by the owners) because of your event.*

Behaviour at the event:

By confirming your booking of this venue and/or using the venue you agree that:

- You are responsible for your behaviour at the property, together with the behaviour of your guests, agents, or staff while they are at the property.*
- Your event must be conducted in an orderly and lawful manner.*
- The owners may request that you, or your agents, guests, or staff leave the event and the property at any time at their discretion.*



Function Menu Packages

Our function menu offering has been designed to accommodate various dining experiences for you and your guests.

We pride ourselves on being accommodating to all your requests so please do not hesitate to contact us to discuss your upcoming function.

Please advise us of any dietary requirements when selecting your menu.

Canape Menu – Cocktail Style

Our kitchen team have created a wonderful list of canapés for your cocktail event canapés are \$6 each and you can choose any of the below. Minimum of 6 canapés to be selected.

In addition to the below canapés, we are pleased to offer a grazing table addition to your selected canapés. This will include dips, fruit, charcuterie, cheeses and an array of accompaniments. This offering will be \$20 per person in addition to your canapés.

Fish

Szechuan pepper calamari with herb aioli
Grilled king prawn skewer
Crispy tempura fish goujons with tartare sauce
Natural oysters with lemon
Sesame crusted tuna with soy and sesame sauce
Spicy prawn sushi
Kingfish ceviche with lime and chilli
Smoked salmon rillette on crisp bread

Meats

Satay chicken skewers
Crispy pork belly bite with miso caramel
Chicken karaage with spring onion, pickled cucumber, kewpie mayo
Chicken wings with buffalo sauce
Chicken and ham terrine with pickles
Mini veal and ricotta meat balls with napolitana sauce
Chicken or pork belly bao buns with pickles and gochujang mayo
Pork dumplings with a sesame dipping sauce
Lamb slider with pickled cucumber and tzatziki
Pork croquettes with herb mayo

Garden

Crisp bread with Danish fetta, tomato and onion salsa and balsamic
Vegetable spring rolls with Vietnamese dipping sauce
Mushroom arancini with truffle aioli
Cauliflower bites with gochujang mayo
Spiced beetroot with citrus labneh
Jalapeno poppers with a cream cheese filling
Cauliflower bao bun with pickles and gochujang mayo
Vegetarian sushi roll
Corn and haloumi fritters with gochujang sauce

Dessert

Mini cheesecake – mixed flavours
Chocolate mousse cups
Mini lemon meringue
Chocolate dipped strawberries
Apple crumble tarts
Profiteroles with crème patisserie

Standard Alternative Drop Menu - Seated

Two Course: \$60

Three Courses: \$75

Our standard alternative drop menu has been curated for you to create your own menu from dishes below. There are four options for each course, please select two from each course to create your own menu.

Entrée:

Mushroom arancini with truffle aioli

Hot smoked salmon rilette with crisp sourdough bread

Chicken and ham terrine with crisp bread, pickles and relish

Prawn and crab pate with house made focaccia and pickles

Main:

Crispy skin pork belly with beetroot puree, baby carrots and miso caramel

Veal and ricotta meat balls with napolitano sauce, soft creamy polenta, pangrattato and fresh basil

Oven baked Atlantic salmon with a soba noodle salad, sesame and soy dressing with puffed skin

Oven roasted pumpkin with romesco sauce, sauteed broccolini and spiced pepitas

Dessert:

Meringue, yuzu curd, stewed rhubarb

Bread and butter pudding with spiced apple, crème anglaise and vanilla bean ice cream

Orange infused panna cotta with chocolate mousse, hazelnut and caramel crunch

Shared Feast Menu - Seated

\$90 per person

The feast menu has been designed for you to select two dishes from each course for you and your guests to enjoy. These will be served to your guests in a shared menu offering. The two dessert options will be served as alternative drop to your guests.

Entree

Mushroom arancini with truffle aioli

Hot smoked salmon rilette with crisp sourdough bread

Chicken and ham terrine with crisp bread, pickles and relish

Calamari with Szechuan pepper, rocket and aioli

Mains

Med rare porterhouse with pepperberry jus

Chicken Maryland's with lemon and thyme Sauce

Pork belly with miso glaze

Oven baked Atlantic salmon

Sides

Mixed greens

Rocket and parmesan salad with slivered almonds

Roasted potatoes with herb butter

Fries with paprika salt

Dessert

Meringue, yuzu curd, stewed rhubarb

Bread and butter pudding with spiced apple, crème anglaise and vanilla bean ice cream

Orange infused panna cotta with chocolate mousse, hazelnut and caramel crunch

Beverage Packages

Our beverage packages encompass a range of offerings to suit your guests and budget.

If you are after a particular beverage option that you don't see on one of our packages, we are happy to discuss adding or swapping options for you. With changes to packages may include additional charges.

These packages are a 'one in all in' model. All guests over 18 will be required to be paid for with a beverage package. Guests will be provided with wrist bands to ensure transparency with payment.

<i>Duration</i>	<i>Standard</i>	<i>Premium</i>	<i>Deluxe</i>
<i>2 Hours</i>	\$51	\$65	\$75
<i>3 Hours</i>	\$63	\$77	\$87
<i>4 Hours</i>	\$75	\$89	\$99

Standard Package

Our standard package is a standard offering which encompasses the basics.

- Frankie Sparkling | Sauvignon Blanc | Shiraz
- 15oz Beer of tap
- Cascade Premium Light
- Mercury Draught Cider
- Selection of non-alcoholic beverages
- Tea & Coffee

Premium Package

Our premium package is an all-encompassing offering which is enriched with highly regarded products from across Australia and New Zealand.

- A by Arras Sparkling
 - Catalina Sounds Sauvignon Blanc
 - Beach House Chardonnay
 - Glaetzer Wallace Shiraz | Grenache
 - Beach House Pinot Noir
 - Cascade Premium Light
 - 15oz Beer of tap
 - Mercury Draught Cider
 - Selection of non-alcoholic beverages
 - Tea & Coffee
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Deluxe Package

Our Deluxe package is a premium Tasmanian focused offering, with the exception of premium wines from South Australia.

- Clover Hill MV Sparkling
- Milton Reserve Pinot Gris
- Bream Creek Chardonnay
- Kate Hill Huon Valley Pinot Noir
- Heartland Directors Cut Shiraz
- Shambles Singularity Mid
- 15oz Beer of tap
- Willie Smiths Traditional Cider
- Selection of non-alcoholic beverages
- Tea & Coffee

Add On's

Cocktails:

Treat your guests to a bespoke cocktail on arrival for an additional \$20 per person. Select a cocktail from our beverage list or work with our events team to create your own signature cocktail.

Spirits Upgrade:

You and your guests fancy spirits? Add our spirit package to one of the above for an additional \$25 per person. This will include vodka, gin, rum, whiskey, and bourbon.