

Boatshed

HALLETT COVE BEACH



EVENTS 2025/26

www.boatshedhc.com.au

events@boatshedhc.com.au

Thank You

for considering the
Boatshed Hallett Cove
for your next event.

Please read through the
information below and
see which best suits your
upcoming event.

Arrange a time to sit
down with one of our
events team to chat
about how we can help to
make your event a
memorable one for you
and your guests.



RESTAURANT



SUGARLOAF
TERRACE





SUGARLOAF
ROOM

FINGER FOOD

PER HEAD

NIBBLES PACKAGE

\$15pp

Choose two from A & one from B

SHORT CANAPE PACKAGE

\$25pp

choose 2 from A & B

MEDIUM CANAPE SERVICE PACKAGE

\$40pp

choose 2 from A, B, C

LONG CANAPE SERVICE PACKAGE

\$60pp

choose 2 from A, B, C, D

DIETARY REQUIREMENTS

we suggest getting individual boxes for your guests who require them rather than ordering items to suit. Boxes range from \$10-\$25 depending on individual event requirements

BY THE PLATTER 20 pieces per platter

\$70 PLATTERS

DIPS PLATTER

VEGETERIAN SUSHI

SAUSAGE ROLL-tomato chutney

MAC & CHEESE CROQUETTE

FRIED CAULIFLOWER- Korean spicy sauce

BACON & EGG QUICHES

PUMPKIN TART- pesto, red onion fetta

\$90 PLATTERS

THAI FISH CAKES

BEEF BRISKET PIE- tomato sauce

CHICKEN VOL AU VENT

MUSHROOM VOL AU VENT

ARANCHINI- herb & bocconcini

SPINACH & FILO PASTRIES

\$110 PLATTERS

CHARCUTERIE BOARDS

PANKO CRUMBED PRAWNS

CRAB TOAST

SALT & PEPPER SQUID

PRAWN COCKTAIL WONTON CUP

KILPATRICK OYSTERS

\$130 PLATTERS

FISH & CHIPS

GREEN CHICKEN CURRY

CRAB LINGUINE

RIGATONI ALLA VODKA

BEEF CHOW MEIN NOODLES

SCOLLOPS- butter, pancetta crumb

CORN FRITTERS- Sweet Chilli

CHICKEN WINGS

LEMON MERINGUE TARTLET

SALTED CARAMEL TARTS

MINI CHEESECAKES

MACAROONS

DONUT- Hazelnut, Caramel, Jam

LAMB KOFTA- garlic sauce

SPICY MEATBALLS

DUCK SPRING ROLLS- Plum Sauce

CHICKEN SATAY

SMOKED SALMON BLINIS

NATURAL OYSTER- Yuzu

SLIDERS

- Buttermilk Fried Chicken, Chipotle Sauce, Iceberg
- Beef, Cheese, Special Sauce, Lettuce, Tomato
- Pulled pork, slaw, kewpie

TACOS

- Crispy Fish, Slaw, Vegan Mayo, Salsa fresca
- Buttermilk Fried Chicken, Slaw, Vegan Mayo, Salsa fresca
- Korean Fried Cauliflower Tacos, Slaw, Vegan Mayo, Salsa fresca

A

B

C

D

SIT DOWN EVENTS

Alternative Drop

2 Courses \$60

3 courses \$70

Guests Choice

2 Courses \$70

3 courses \$80

PRICES PER PERSON

SELECT 3 FROM EACH
COURSE FOR YOUR
GUESTS TO THEN CHOOSE
FROM ON THE DAY/NIGHT
OF YOUR EVENT

ALL Dietary requirements are catered
individually. Please advise of these
when confirming numbers.

STARTERS

CURED MEAT BOARD, CHEESES, ARTICHOKE, CORNICHONS, OLIVES, BREADS

DUCK SPRING ROLL HOUSE MADE PLUM SAUCE

ARANCHINI AL FORMAGGIO, PARMIGIANO REGGIANO, PESTO, AOILI

CRAB TOAST, MAYONNAISE, LEMON, CHILLI, PARSLEY

KINGFISH SASHIMI, COCONUT, LIME, CHILLI, NAHM JIM

FRIED SQUID, CORIANDER, SHALLOTS

TIGER PRAWN, AVOCADO SALSA, ICEBERG, MARIE ROSE SAUCE

BATTERED FLATHEAD, LEAFY GREEN SALAD, CHIPS, TARTARE, LEMON

CHICKEN SCHNITZEL, CHIPS, SLAW, LEMON

CHICKEN ROULADE STUFFED PISTACHIO, GOATS CHEESE, PUMPKIN PUREE

PORK BELLY, PARSNIP PUREE, APPLE, PICKLED RADISH, WATERCRESS, JUS

LAMB ROAST, BABY CARROTS, PEA PUREE, MINT, PEA SALSA, JUS

PORK BELLY, CARAMEL SOY, CELERIAC PUREE, APPLE, MINT, CORIANDOR

BARRAMUNDI, CAULIFLOWER PUREE, LEMON-CAPER BEURRE BLANC, ASPARAGUS

EYE FILLET, POTATO, BROCCOLINI, JUS

SPENCER GULF KING PRAWNS, APPLE SOY, SLAW

STEAK FRITES- 300g SCOTCH, CAFE DE PARIS, GREEN SALAD, CHIPS

LEMON TART, RASPBERRY SORBET, MERINGUE, FRESH RASPBERRY

ROLLED PAVLOVA, CREAM, BERRIES, LEMON CURD

STICKY TOFFEE PUDDING, CREAM, ICE CREAM, BANANA, BUTTERSCOTCH SAUCE

CHOCOLATE FONDANT, WILDBERRY GANACHE, STRAWBERRIES, VANILLA BEAN
ICECREAM

MAINS

DESSERTS

BEVERAGES

DRINKS PACKAGES

BEVERAGE PACKAGE- SHORT
2 Hours of Drinks Service

\$40 per person

BEVERAGE PACKAGE- LONG
4 Hours of Drinks Service

\$60 per person

BAR SERVICE

we can offer the following bar options

ON CONSUMPTION

set a limit of time or dollar amount and we will allow the guest to charge drinks onto your tab. We will set the tab amount prior to the event and what drinks you would like to offer.

OPEN BAR

The bar will remain open for your guests to purchase their own drinks.

SUBSIDISED

A portion to be charged to the tab and guests pay the remaining portion.

WINES

BUBBLES

Zontes Footstep 'Bolle Felici' Pressecco
Grace Under Pressure. Blanc De Blancs

WHITES

Koonara "Flowers for Lucy" Moscato
Mr Riggs Sauvignon Blanc
Paulett 'Polish Hill' Riesling
Muster Pinot Gris
D'Arenberg 'The Olive Grove'
Chardonnay Shut The Gate Rose'

REDS

XO Wine Co 'Cherry Pie' Light Red
Ben Glaetzer 'Wallace' Shiraz
Grenache
Mr Riggs 'The Gaffer' Shiraz

SPIRITS

Smirnoff Vodka
Roku Gin
Bacardi Rum
Bundaberg Rum
Jack Daniels
Canadian Club
Jim Beam
Sierra Blanco Tequila
St Agnes Brandy

BEERS/CIDER

BEER

Corona
Peroni
Furphy
Stone and Wood
Great Northern
Hahn Super Dry
Coopers Pale Ale
Asahi
Peroni Mid Strength
Hahn 3.5%
Hahn Premium Light

CIDERS

Adelaide Hills Cider

NON- ALCOHOLIC

Post Mix Drinks

Juice- Apple, orange, tropical,
pineapple Coffee, Tea

NO ALCOHOL BEER

Heinekken

ALL THE IMPORTANT DETAILS

VENUE AVAILABILITY

Sunday to Thursday 8am to 10:30pm

Friday & Saturday 8am to 11:30pm

If you require availability outside of these times, please discuss with the Events Manager.

VENUE HIRE

\$500 SUGARLOAF SPACE includes exclusive use of the Sugarloaf Room & Terrance (Not including upper deck)

\$1000 RESTAURANT and upper deck this includes the, appropriate staffing and set up support.

\$1500 ENTIRE UPPER LEVEL is applicable to use the entire upper level Restaurant, deck, terrace & Sugarloaf Room.

MINIMUM SPEND (public holidays excluded)

SUGARLOAF SPACE Friday, Saturday: \$3000/ Sunday: \$2000 (excluding long weekends) /Monday to Thursday \$1500

RESTAURANT -Minimum Spend is \$3,500 Monday to Thursday./ Friday, Saturday & Sunday \$5,000

ENTIRE UPPER LEVEL- Minimum Spend \$10,000

CAPACITY

Sugarloaf Space & Terrace: Standing Max 80 Guests /Sit Down Max 50 Guests

Sugarloaf Space, Terrace and Upper Deck: Standing Max 110

Boatshed Restaurant: Sit down Restaurant Max 70

Entire upper level: 120

**Please contact our Events Manager to discuss alternative set up and capacity.

INCLUSIONS

Sugarloaf Room Only

In-house Sonos sound system + Microphone + Digital Projector + Smart TV + private bar + small outdoor terrace

DEPOSIT

A \$500 deposit is required to secure your booking. Your booking will be considered tentative until the deposit is received.

CANCELLATIONS

Cancellation of confirmed bookings must be received by the Events Manager in writing. Should this notification be received less than 60 days prior to the event, the deposit will be forfeited. Deposits for bookings made within 60 days of the event are non-refundable.

MUSIC

+ Live music/DJ by request+ Guests can use the sound system internally. Music must be kept at a background volume until after 9pm or by arrangement only.

ALL THE IMPORTANT DETAILS

FOOD & BEVERAGE

To enable us to cater and staff sufficiently for your event we require final numbers and dietary requirements 7 days prior to the event. Please advise dietary requirements in writing. Food and beverage selections must be confirmed no less than 7 days prior to the event. Your food order and bar tab (minus deposit) is required to be paid in full 7 days prior to the event. Any balance in addition to this is payable on the day at the conclusion of the event. No food or beverage may be brought onto the premises for consumption without prior approval from the Events Manager.

CLEANING

General room cleaning is included in the room hire cost. If cleaning is deemed excessive, additional charges will be required to be paid.

DECORATIONS

Decoration costs and their set up are the responsibility of guests. Please note that no glitter, scatters or confetti are permitted. Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building.

RESPONSIBLE SERVICE OF ALCOHOL

We reserve the right to refuse service and / or entry to anyone deemed to be exhibiting intoxicated or inappropriate behaviour. Any guest refused service due to intoxication will be asked to leave the venue immediately, regardless of their association with the hirer or organiser/s. We maintain the right to cancel an event at any stage with no remuneration if the event or its guests are deemed unsafe, unhealthy, or unruly.

RESPONSIBILITY

Organisers of the event are financially responsible for any damage or breakage sustained to the hotel by the organiser, organiser's guests, invitees, or other people attending the event.

MINORS

All minors must be accompanied by a parent or guardian and are required to leave public areas by 10pm and private areas by midnight. Any guest found to be supplying a minor with alcohol or any minor found to be consuming alcohol will be required to leave the venue immediately.

The Boatshed Hallett Cove will not accept responsibility for any items lost or damaged prior to, during and after the event.