

Boatshed

HALLETT COVE BEACH



EVENTS 2026

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



EVENTS

INCLUSIONS

Sugarloaf Room & Terrace Only
In-house Sonos sound system +
Microphone + Digital Projector +
Smart TV + private bar + small
outdoor terrace

HIRE INFORMATION & MINIMUM SPEND

SUGARLOAF ROOM & TERRACE

VENUE HIRE

\$200 SUGARLOAF ROOM & TERRACE

Hire times DAY 9am-4pm or NIGHT 5pm- 11pm

MINIMUM SPEND (public holidays excluded)

Wednesday to Sunday

DAY \$1,000

NIGHT \$3,000

Saturday

DAY \$2,500

NIGHT \$4,000

Sunday

DAY \$3,000

CAPACITY

Sugarloaf Space & Terrace

Standing Max 80 Guests /Sit Down Max 50 Guests

Sugarloaf Space, Terrace and Upper Deck

Standing Max 110

RESTAURANT

Exclusive use sit down set menu/feed me options only

Min 45 pax

Minimum Spend

\$5000 Mon- Fri

\$6000 Sat & Sun

PLEASE ENQUIRE FOR
SEPERATE ALL INCLUSIVE
EVENT & WEDDING
PACKAGES

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

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

CORN FRITTERS- Sweet Chilli

CHICKEN WINGS

LEMON MERINGUE TARTLET

SALTED CARAMEL TARTS

MINI CHEESECAKES

MACAROONS

DONUT- Hazelnut, Caramel, Jam

\$70 PLATTERS

THAI FISH CAKES

BEEF BRISKET PIE- tomato sauce

CHICKEN VOL AU VENT

MUSHROOM VOL AU VENT

ARANCHINI- herb & bocconcini

SPINACH & FILO PASTRIES

LAMB KOFTA- garlic sauce

SPICY MEATBALLS

DUCK SPRING ROLLS- Plum Sauce

CHICKEN SATAY

SMOKED SALMON BLINIS

NATURAL OYSTER- Yuzu

\$90 PLATTERS

CHARCUTERIE BOARDS

PANKO CRUMBED PRAWNS

CRAB TOAST

SALT & PEPPER SQUID

PRAWN COCKTAIL WONTON CUP

KILPATRICK OYSTERS

SLIDERS

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

\$110 PLATTERS

FISH & CHIPS

GREEN CHICKEN CURRY

CRAB LINGUINE

RIGATONI ALLA VODKA

BEEF CHOW MEIN NOODLES

SCOLLOPS- butter, pancetta crumb

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
SMOKED SALMON CARPACCIO, LEMON, BEETROOT, ORANGE, RADISH, HORSERADISH CREAM
FRIED SQUID, CORIANDER, SHALLOTS
TIGER PRAWN, AVOCADO SALSA, ICEBERG, MARIE ROSE SAUCE

MAINS

BATTERED FLATHEAD, LEAFY GREEN SALAD, CHIPS, TARTARE, LEMON
CHICKEN SCHNITZEL, CHIPS, SLAW, LEMON
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

DESSERTS

CHICKEN BREAST, PUMPKIN PUREE, BRAISED CABBAGE, ASAPARGUS, SALSA VERDE
SPENCER GULF KING PRAWNS, APPLE SOY, SLAW
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

SAMPLE
MENU
ONLY

BEVERAGES

DRINKS PACKAGES

BEVERAGE PACKAGE

4 Hours of Drinks Service

\$80 per person

6 Hours of Drinks Service

\$120 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

Not included in drinks packages

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

TERMS & CONDITIONS

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.

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.

DEPOSIT

A \$200 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.

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