

# EVENTS



[boatshedhc.com.au](http://boatshedhc.com.au)  
[admin@boatshedhc.com.au](mailto:admin@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.

When it comes to food we like to  
add a personalised touch for your  
event. We customise our menus to  
suit this rather than a one menu fits  
all approach.





# FUNCTION ROOM

## MINIMUM FOOD & DRINK SPEND

### MONDAY-THURSDAY

\$500 | Day Function (9am-4pm)

\$1000 | Night Function (5pm-11pm)

\$200 | Room Hire

### FRIDAY

\$1000 | Day Function (9am-4pm)

\$1500 | Night Function (5pm-11pm)

\$300 | Room Hire

### SATURDAY

\$2,000 | Day Function

\$3,000 | Night Function

\$500 | Room Hire

### SUNDAY

\$1,000 | Day Function (9am-4pm)

\$2,000 | Night Function (5pm-11pm)

\$300 | Room Hire

Our stunning coastal functions venue has views of the beautiful Hallett Cove Coastline and the Conservation park. With a beautiful simple but elegant fit out the space is designed to suit a wide variety of events. Our staff will work with you to create a memorable event for your self and your guests.

## COCKTAIL STYLE (stand up)

Capacity 120

## SIT DOWN

Capacity 74 inside (can sit a further 20 outside in the terrace)

## ROOM HIRE INCLUSIONS

- Tables, Chairs, High Bars(4) and stools
- Linen
- Use of audiovisual and music system
- A5 basic menus for sit down events
- Basic entrance sign

Our events space now has FULL disabled access via the lower level carpark.

SUGARLOAF  
ROOM

SUGARLOAF  
TERRACE



*Sugarloaf*



# EVENTS

We can offer a sit down breakfast or high tea option..

Minimum 25 people

Available between 9am and 3pm only

We are more than happy to design a dedicated menu for your upcoming event.

## ADD ON

**BOTTOMLESS BRUNCH (2hrs) 40**

prosecco, mimosa, bellini  
beer, house wines, non alcoholic soft drinks ,

## TWEEN HIGH TEA

\$30 Per Kid

SAUSAGE ROLLS

MINI BURGERS

BEEF PIES

POPCORN CHICKEN & CHIP CUPS

SCONES

CHOCOLATE CUP CAKE

BEVERAGE- Milkshake, softdrink, Hot Chocolate

## BREAKFAST

**BREAKFAST A \$35**  
Meal plus

coffee, tea or juice

**BREAKFAST B \$45**

One meal  
danishes, fresh fruit

coffee, tea or juice,

**BOATSHED CLASSIC**  
eggs, sourdough, mushroom, bacon  
roasted truss tomato, chipolata,  
hash brown

**SWEET CORN FRITTER**  
roasted truss tomato, rocket, relish

**SWEET KAO**  
poached eggs, sweet potato rosti,  
bacon, baby spinach, hollandaise,

**SMASHED AVOCADO**  
grain sour dough, roasted truss tomato,  
spiced seeds, sweet potato crisps &  
poached eggs

**RICOTTA HOTCAKES**  
banana, honeycomb, maple syrup

## HIGH TEA \$50 Per Person

**BACON EGG TARTLET**  
bacon, egg, cherry tomato, parsley

**ARANCHINI BALLS**  
bocconcini & Herb, pesto aoli

**PIES**  
slow cooked beef brisket pies

**SANDWICHES**  
assorted fresh sandwiches

**SCONES**  
jam & Cream

**CHEESECAKE**  
raspberry & white chocolate cheesecake

**LEMON MERINGUE TARTLET**

**CHOCOLATE CUP CAKE**

**MACAROON**

**BEVERAGES**  
coffee, tea

## TIERED BRUNCH \$40 Per Person

**BACON EGG TARTLET**  
bacon, egg, cherry tomato, parsley

**SMOKED SALMON**  
blini, dill, sour cream

**AVOCADO & TOMATO TOAST**  
lime, salt & pepper

**SLIDERS**  
scrambled egg, bacon, relish

**MINI CROISSANTS**  
ham & Cheese

**MINI PANCAKES STACK**  
Strawberries, maple, ice cream

**MUFFINS**  
raspberry & white chocolate muffin  
lemon curd muffin

**DANISHES**  
assorted pastries

**FRESH FRUIT**

**BEVERAGES**  
coffee, tea or juice,

# CASUAL LUNCH PACKAGES

Looking for a casual lunch option. We can cater to any dietary requirements or even custom design a menu to suit your event. Available between 11:30-3:00

## PACKAGE 1 \$40 | PER PERSON

### CHOICE OF MEAL

#### STEAK SANGA

Steak, mushroom, caramelised onion, bbq sauce, lettuce, tomato, mayonnaise served with chips

#### BATTERED FISH & CHIPS

leafy green salad, chips, tartare, lemon

#### CHICKEN SNITTY

chips, leafy green salad, sauce

#### SALT & PEPPER SQUID SALAD

asian salad, chili lime aioli

### CHOICE OF DRINK

#### COFFEE

Long black, cappuccino, latte, flat white, chai late, iced latte, iced chai, pot of tea for one

#### SOFT DRINK

coke, coke no sugar, sprite, lemon lime & bitters, lift, raspberry lemonade, juice

Includes still and sparkling Purezze Water

## PACKAGE 2 \$50 | PER PERSON

### CHOICE OF MEAL

#### STEAK SANGA

Steak, mushroom, caramelised onion, bbq sauce, lettuce, tomato, mayonnaise served with chips

#### BATTERED FISH & CHIPS

leafy green salad, chips, tartare, lemon

#### CHICKEN SNITTY

chips, leafy green salad, sauce

#### SALT & PEPPER SQUID SALAD

asian salad, chili lime aioli

### CHOICE OF DRINK

#### BUBBLES

Zontes 'Footstep' Prosecco

#### BEER

Hahn Super Dry, Corona, Coopers Pale Ale

#### WINE

Mr Riggs 'The Gaffer' Shiraz  
Mr Riggs Sauvignon Blanc  
Flowers for Lucy 'Moscato'

#### COFFEE/TEA

Long black, cappuccino, latte, flat white, chai late, iced latte, iced chai, tea pot for one

#### SOFT DRINK

coke, coke no sugar, sprite, lemon lime & bitters, lift, raspberry lemonade, juice

# EXTRAS

Something to start your event off in style or finish it with a beautiful lollie or dessert table.

## GRAZING TABLE

### \$20 | PER PERSON

Minimum 50 people or more

Prosciutto, mild sopressa, salami, camembert, provolone, bocconcini, roasted capsicum, mixed olives, toasted baguette, dips vegetable crudities,

## CHARCUTERIE BOARDS

### \$100 | LARGE

Prosciutto, mild sopressa, salami, camembert, provolone, bocconcini, roasted capsicum, mixed olives, toasted baguette, dips vegetable crudities,

## DESSERT TABLES

### THE LOLLIE SHOPPE

### \$10 | PER PERSON

A selection of lollies & chocolates

## DESSERT TABLE

### \$20 | PER PERSON

A selection. of individual desserts, cakes & sweets and lollies



# COCKTAIL FOOD

PER HEAD

**NIBBLES PACKAGE**  
\$15pp  
choose 3 options

**CANAPE PACKAGE**  
\$25pp  
choose 4 options

**FULL CANAPE SERVICE PACKAGE**  
\$40pp  
choose 6 options

**PLATTERS**  
20 pieces per platter

We suggest...

Event at lunch or dinner time  
5-6 peices per person

Pre dinner drink or light nibbles 2-3

Evening event 3-5 pieces

For weddings we suggest a little more food  
8-9 pieces served some one arrival and later  
into the evening.

## SEAFOOD

**NATURAL OYSTERS 90**

lemon

**KILPATRICK OYSTERS 110**

bacon, kilpartick sauce

**PRAWN COCKTAIL 100**

mango salsa, cos, cocktail sauce

**SCOLLOPS 120**

butter, pancetta crumb

**ANCHOVIE TOAST 80**

garlic, tomato capers, red onion,

**PRAWN ROLL**

garlic, tomato capers, red onion,

**SALT & PEPPER SQUID 120**

Asian slaw

**SMOKED SALMON BLINIS 80**

cream friache

**CHILI LIME PRAWNS 100**

siracha aoli

**FISH & CHIPS 120**

battered fish, slaw, fries, tartare

## MEAT

**CHICKEN VOL AU VENT 80**

leek, pancetta, tarragon

**DUCK SPRING ROLLS 80**

plum sauce

**LAMB KOFTA 100**

garlic sauce

**FRIED CHICKEN SLIDERS 100**

chipotle sauce, lettuce, tomato

**CHEESEBURGER SLIDERS**

special sauce, cheese, lettuce, tomato

**CHICKEN SATAY 100**

thai peanut sauce

**KOREAN FRIED CHICKEN 120**

Chips, slaw, chipotle

**GREEN CHICKEN CURRY 120**

rice, roti

**BEEF PIE 80**

slow cooked beef brisket pie, ketchup

**BUTTERMILK CHICKEN TACO**

slaw, chipotle salsa fresca, coriander,  
mayonnaise,

**PULLED PORK SLIDER**

slow cooked pork, slaw, asian dressing

## VEGETERIAN

**VEGETERIAN SUSHI 80**

soy sauce, wasabi

**ARANCHINI 80**

herb & bocconcini, pesto aioli

**PUMPKIN TART 70**

pesto, red onion fetta,

**MUSHROOM VOL AU VENT 80**

leek, mushroom, tarragon

**CORN FRITTERS**

coconut sirarcha

## VEGAN

**PUMPKIN ARANCHINI 80**

Spicy relish

**PLANT BASED BURGERS 100**

Chicken or Beef

**KFC TACOS**

Korean Fried Cauliflower Tacos, Slaw,  
Vegan Mayo, Salsa fresca

## SWEETS

**LEMON MERINGUE TARTLET**

**CHOCOLATE BROWNIE 80**

**SALTED CARAMEL TARTS 80**

**MACAROONS 80**

**ASSORTED MINI DONUTS 80**

## 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

# SIT DOWN EVENTS

## INDIVIDUAL SIT DOWN

### 2 ENTREE, 2 MAIN

Alternative Drop 55  
Guest Choice. 65

### 1 ENTREE, 2 MAIN, 1 DESSERT

Alternative Drop 60  
Guest Choice. 70

### 2 ENTREE, 2 MAIN, 2 DESSERT

Alternative Drop 70  
Guest Choice. 80

## ENTREE

### HERB & BOCCONCINI ARANCHINI

pesto aioli, rocket, parmesan

### SALT & PEPPER SQUID

Asian greens, chili aioli, lemon

### PRAWN COCKTAIL

cos, mango salsa, cocktail  
sauce

### BEEF CARPACCIO 22

pecorino, rocket, horseradish aioli

### KINGFISH SASHIMI

coconut, lime, nahm jim, mint

### SCOLLOPS

yea puree, pancetta crumb

### SOUP

warm bread

## DESSERTS

### CHOCOLATE FONDANT

coulis, strawberries, ice cream

### CHEESECAKE

lemon curd, fresh raspberries, white chocolate,

### APPLE & RASPBERRY CRUMBLE

vanilla bean ice cream

### PAVLOVA

seasonal fruits, fresh cream, praline

### STICKY DATE

butterscotch sauce, ice cream

## MAINS

### CHICKEN SALTIMBOCA

pancetta, sage, caper berry sauce, beans

### EYE FILLET STEAK

smashed potato, broccoli, jus, cafe de Paris

### PORK BELLY

caramel sauce, peanuts, apple, barramundi, thai bail, nahm Jim

### SLOW COOKED LAMB

rbaby carrots, potato, jus

### MUSHROOM RISOTTO

wild mushroom, thyme, fried enoki, parmesan

### KING GEORGE WHITING

handcut chips, tartare, garden salad. lemon

### CHICKEN PARMIGIANA

panko crumbed chicken parmigiana, handcut  
chips

### CRISPY SKIN SALMON

baby potato, broccolini beurre blanc,

### LAMB RACK

pea puree, pancetta, jus, mint

## SIDES

### LEAFY GREENS 4

### STEAMED GREENS 6

### ROAST POTATOS 6

# SHARING

## SIGNATURE BANQUET

\$100 per person

HOUSE BREAD

MIXED OLIVES

STARTERS

choose 3

SMALL

choose 2

LARGER

choose 2

DESSERT

choose 3

SIDES

LEAFY GREENS

STEAMED GREENS

BABY CARROTS

ROAST POTATOS

## STARTERS

OYSTERS 7EA

pickled cucumber, yuzu

CRAB TOAST

blue swimmer cream friache,  
parsley, chili, lemon

SCOLLOPS

pea puree, pancetta crumb

SALT AND VINEGAR POTATO CAKE

caviar, cream friache

SWEETCORN FRITTERS

coconut sambal, ice berg

ARANCINI AL FORMAGGIO

mozzarella, grana padano, aioli

ANCHOVIES TOAST

tomato, lemon, oil, lemon, garlic

## LARGER

SLOW COOKED LAMB

1.2kg lamb shoulder, jus

HALF CHICKEN

mint salmoriglio, toasted almond,  
chicken jus

WHOLE BABY BARRAMUNDI

ginger, Soy, chili

600G RIB EYE

bernaise, garlic butter

MUSHROOM RISOTTO

field mushroom, enoki, chives, cream, pecorino

## SMALL

BEEF CARPACCIO 22

pecorino, rocket, horesradish aoili

HUMMUS 14

roasted chick peas, paprika

KINGFISH SASHIMI

coconut, lime, nahm jim, mint

KING PRAWNS

chili, lime butter, corn puree

HALOUMI CHIPS

pomegranate, mint, yoghurt

POLENTA FRIES

parmesan, pesto, salt

SALT & PEPPER SQUID

chili, lime, garlic, aoili

## DESSERTS

CHEESECAKE

lemon curd, fresh raspberries, white chocolate,

PAVLOVA

seasonal fruits, fresh cream, praline

STICKY DATE

butterscotch sauce, ice cream

LEMON TART

meringue, raspberries

# BEVERAGES

## DRINKS PACKAGES

PRE DINNER DRINKS  
1 Hour of Drinks Service

\$20 per person

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.

## WINES

### BUBBLES

Zontes Footstep 'Bolle Felici' Prosecco  
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 Sun Surfer' Fiano  
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

Haku Vodka  
Roku Gin  
Bacardi Rum  
Bundaberg Rum  
Jack Daniels Tennessee  
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

## COCKTAILS

Margarita  
Cosmopolitan  
Mojito  
Mango Daiquiri  
Slice of Paradise  
Sex on the Beach  
Pimms Spritz  
Aperol Spritz  
Rosy Rabbit-Non Alcoholic  
Blueberry Mojito- Non Alcoholic  
Passion Spritz - Non Alcoholic

### NO ALCHOL BEER

Heaps Normal XPA  
Heaps Normal Lager  
Heinekken

# Terms and Conditions

## TENTATIVE BOOKING

A tentative booking is held for a maximum of 14 days from the initial booking enquiry.

## CONFIRMATION FORM

Our Booking form will be sent via email. This is to be signed by both the client and functions manager.

Signing is acknowledgement of all booking details and terms and conditions.

## CANCELLATIONS

All cancellations must be presented in writing.

Any cancellations made within 180 days are fully refundable.

Cancellations made within 90 days of your event are 50% refundable.

Cancellations made with 30 days or less notice are non-refundable.

All bookings made with less than 30 days to the event, deposits are automatically non-refundable.

## DEPOSITS & PAYMENTS

A 50% Deposits is required for all functions and is required to be paid within 14 days from when the tentative booking was made.

The remaining invoice is to be paid 30 days before.

Food and beverage invoices must be paid within 7 days prior to your event booking.

A bar tab can be arranged and payable at the end of the evening but we you will need to pay prior to leaving or the credit card on file will be used to process this. This only applies if you have filled out the credit card on file agreement prior to the event otherwise the account must be settled on the evening.

## FINAL NUMBERS, MENU SELECTIONS & DIETARY REQUIREMENTS

Final numbers, food, beverage, dietary requirements and any additional selections are to be confirmed in writing 7 days prior to the event.

## INSURANCE, DAMAGE & CLEANING

We do not take responsibility for any damaged, lost or stolen items that take place before, during or after the event. You are responsible to pay for all damages to the venue that occur for the whole duration of your event. No attachments are to be used on the walls and no confetti, glitter or table scatters are allowed. Any additional charge will be added if these items are used. All cleaning is included within the cost of your event but any additional cleaning that is abnormal require an additional charge.

## EXTERNAL CATERING, BYO & CAKEAGE

Food and beverage selections are to be organised on site. We do not allow BYO. Cakeage fee of \$2 per person is required for any cakes or desserts brought into the venue for your event, with the exception of 'gift or bonbonniere'.

## SECURITY

Some events may require security, an additional charge will apply. Any other security arrangements can be made upon request.

## MINORS

Minors are welcome on the premises in the company of their legal guardian. Minors are not allowed to purchase or consume any alcohol and must vacate the premises by midnight.