



FUNCTIONS

2021

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Nestled in the quiet suburb of West Beach, Beachside Restaurant is a retro inspired venue that offers the perfect function space for your next event.

We are here to make planning your event as easy and enjoyable as possible. Whether it's with family, friends, colleagues or clients, we have you covered.

We offer indoor and outdoor seating, which is open and inviting, especially with the beautiful sea breeze aerating the restaurant.

The magic of the retro vibes comes alive through unhinged décor that boasts of bamboo stems, mismatched furniture that fits right in and adds a level of excitement and relaxed atmosphere to the space. A truly unique venue.

We understand that every event is different and our function packages are intended to help with the planning of your special occasion. Our team will work closely with you to create a tailor made package that suits your individual needs to create a truly memorable event for you and your guests.

A variety of options are available for private events, birthday celebrations, parties and corporate events.

To book your function, please email
 Beachside Restaurant on enquiries@beachside.net.au
 and we will be delighted to handle your enquiry

THE BAR

Situated next to our retro bar is the ideal space to celebrate your get together over delicious sharing platters and cocktails or for casual birthday celebrations with a small group of friends or family.

Capacity

- High bar table seating 24
- Standing 35

Minimum 20 people for exclusive use

Refer page 4 for room hire and deposits



THE ROTUNDA



Ideal for a smaller scale cocktail event or a sit down dinner, the Rotunda is a small intimate room with a sandstone open fireplace and bi-fold floor to ceiling windows. Featuring an overhead projector and screen, built in speaker system and microphone for your use.

Capacity

- Sit down 40 guests
- Cocktail 60 guests



Security – required for functions with over 50 patrons (see extras)

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THE VERANDAH



The Verandah is the perfect setting for your special occasion.

The space is versatile and can cater to a range of events. From private dinners, product launches, cocktail style events to birthday celebrations. It can be set and styled to suit a variety of events.

An adjacent bar and a mixture of high tables will round up this function space. Ideal for predinner drinks at the bar following your sit down dinner or post dinner drinks. On those balmy nights, the blinds can be opened up to feel the sea breeze and to create a beautiful indoor/outdoor feel.

Capacity

- Sit down 60 guests
- Cocktail 80 guests

Minimum bar spend \$1200

ENTIRE VENUE

The entire venue is yours to do as you wish!

The Rotunda and the Verandah combined make up an ideal and unique venue for your special occasion. The open bi-fold floor to ceiling windows will connect the two areas to make it even more spacious, bright and airy

Capacity

- Sit down 100 guests
- Cocktail 130 guests

Minimum bar spend \$2000



ROOM HIRE & DEPOSITS

The Bar

No room hire, deposit \$200

The Rotunda

Room hire \$200, deposit \$500, Minimum bar spend \$800

The Verandah

Room hire \$300, Deposit \$500, Minimum bar spend \$1200

Entire Venue

Venue Hire \$500, Deposit \$500, Minimum bar spend \$2000

SECURITY

Required for functions with over 50 patrons - \$50 per hour

NB – depending on time of year and type of function upon consultation room hires can be waived

COCKTAIL FOOD

Each selection consists of an average of 30 pieces and we recommend ordering 1 to 1 ½ platters per 10 people. All food must be ordered 7 days prior to your event. Depending on COVID rules – food will be split evenly over a selection of tables for your guests to enjoy. No grazing tables permitted at this time.

COLD

Dips selection with grilled bread (15-20) \$70

Dips & Olives selection with grilled bread, olives & crudities (15-20) \$95

Cheese board 3 cheeses, fresh fruits, dried fruit, apple & pear paste, mixed nuts, lavosh, grissini and assorted condiments (15-20) \$120

Charcuterie board cheese, cured meats, pickled vegetables, olives, fresh fruits, mixed nuts, grilled bread & dips, lavosh, grissini and assorted condiments (15-20) \$130

Bruschetta (30) (Vegan) \$85
(GF available for an additional \$15)
- Fresh tomato, Spanish onion & basil
- Pumpkin pesto glazed with sticky balsamic



Vegetarian frittata with feta & roast capsicum (30) \$80

Smoked salmon crostini with cream fraiche & dill (30) \$100

Mini corn fritters with smoked salmon and avocado cream (30) \$105 or \$80 no salmon

Assorted sushi (30) \$95 ((GF)

Seasonal fruit platter \$75 -or- Seasonal fruit skewers \$90



SWEETS

Mango & almond cheesecake
Walnut & chocolate brownies
Rocky Road Pizzas
Individual panna cotta
Cream brulee

BREAKFASTS

Breakfast quiches
Ham & cheese croissants
Bircher muesli
Savoury muffins and so much more - please chat to us about your individual requirements

HOT

Chunky chips & garlic aioli (GF) \$60
(bowl \$12 or mini individual serves \$2.50 each)

Sweet potato fries with garlic aioli (GF) \$80
(bowl \$15 or mini individual serves \$3.50 each)

Assorted gourmet pastries (30) \$80

Asian platter of vegetarian spring rolls, beef dim sims, vegetable samosas with dipping sauce (60) \$80

Mini samosas with house made tamarind and cashew chutney (Vegan) (30) \$80

Dukka crumbed haloumi with pomegranate molasses (30) \$90

Chicken strips – lightly spiced and crumbed chicken breast pieces with a sweet chilli ranch sauce (30) \$90

Pizza (4 pizzas – 60 pieces)
- Rosemary & Garlic (V) \$60
- Margarita (V) / Hawaiian \$80
- 5 Meat Char Siu / Pepperoni / Chicken/ Vegetarian \$100

Arancini balls (30 large) \$90 or (30 small) \$60 (house made with pumpkin pesto / cheddar & chive / mushroom / +more)

Crispy chicken wings with sweet and spicy Asian dipping sauce (30) \$85

Skewers (30)

Chicken \$85

peanut sauce -or- sweet & spicy Asian sauce -or- Moroccan spiced with aioli

Beef with satay sauce \$95

Lamb with saffron aioli \$100

Vegetarian marinated ricotta cubes, capsicum, onion (VOA) \$90



S&P Squid (40) \$90

Coconut prawns with a chilli & lime mayo (30) \$90

Pulled pork or chicken sliders with Asian slaw & chefs sauce (30) \$120

Mini cheeseburgers beef patty, cheese & pickle mayo (30) \$120



Fish & chips individual cone serves with barramundi, chips and house made aioli (30) \$120

Butter chicken curry boats with steamed rice and pappadam (30) \$140

Asian chicken salad noodle boxes (30) \$140

Paella boats (Chicken & Chorizo) (30) \$160

SET MENUS

All set menus are based on a minimum of 20 guests

2 COURSE (entrée/main -or- main/dessert)

\$47 per person

choose from any 2 entrées, any 2 mains or any 2 desserts

Includes shared salad bowls, bread rolls and personalised menus)
(\$42 per person if alternate drop of each course)

3 COURSE (entrée/main/dessert)

\$57 per person

choose from any 2 entrees, 2 mains & 2 desserts

Includes shared salad bowls, bread rolls and personalised menus)
(\$52 per person if alternate drop of each course)

Options

Additional costs:

- add more main selections to choose from \$5 per additional main course
- Canape starters can be added to any option (refer prices in finger food section)

PIZZA PARTIES

\$35 per person

dips & olives and unlimited pizza, salad

PIZZA & PAELLA PARTIES

\$40pp (minimum 50 people)

Entrée pizzas with a paella main

HIGH TEA STYLE EVENTS

On request

All food must be ordered 7 days prior to your event



ENTRÉE CHOICES

CHICKEN CROQUETTES

Chicken and mushroom croquettes served with a Garlic Aioli

GRILLED CHICKEN TENDERS

In a garlic & herb marinade, topped with a sweet & spicy Asian sauce

LAMB SKEWERS

Paprika spiced lamb skewers served with Saffron Aioli

ARANCINI BALLS

Many flavour options available served with a napolitana sauce, rocket and parmesan

SALT & PEPPER SQUID

Lightly dusted salt & pepper squid with salad greens and Garlic Aioli



MAIN CHOICES

CRISPY SKIN PORK BELLY

Slow roasted pork belly with pickled apple, carrot & zucchini, leek & carrot mash and finished with a red wine and mushroom jus

SALMON

Crispy skin Atlantic salmon fillet on herb mash with wilted spinach, tomatoes, broccoli and hollandaise sauce

BARRAMUNDI

Roasted skinless Barramundi fillet topped with a caper butter sauce on a bed of buttered green beans

VEGETARIAN LASAGNE

Layered Mediterranean vegetable lasagne with Napoli sauce and parmesan cheese

CHICKEN INVOLTINI

Chicken pocketed with mozzarella & basil pesto, topped with garlic cream, with a side of hand cut potatoes, roasted capsicum and broccoli

MOROCCAN SPICED CHICKEN grilled chicken fillet served with lemon couscous

300gm MSA SIRLOIN

Chargrilled to your liking and served with potato mash, garlic mushrooms, steamed broccoli and a red wine & mushroom jus

PIZZA 12"

Various flavours available

RISOTTO

A creamy risotto with chicken breast, mushroom, baby spinach and truffle oil

PRAWN, MANGO & AVOCADO SALAD

A hearty salad of grilled prawns, mango, avocado, quinoa, rocket, tomato, Spanish onion and topped with slivered almonds



DESSERT CHOICES

PANNA COTTA

Creamy vanilla bean panna cotta served with a mixed berry compote

DESSERT PIZZA

Please ask our staff for flavours

CREAM BRULEE

Delicious zesty custard base with a caramelized top served with vanilla bean ice cream

CHEESE BOARD

A selection of matured cheeses, dried fruits, nuts, olives, fruit paste and lavosh

AFFOGATO

Espresso coffee
Frangelico,



served with vanilla ice cream and coffee beans and your choice of Kahlua or Tia Maria



BEVERAGES

CONSUMPTION

Set a bar tab behind and select beverages you would like to be available to your guests – we will let you know when you have reached the tab. Once your tab limit is reached, you may extend or close it. Your guests will be able to then purchase drinks at their own expense.

\$3 or \$5 SUBSIDISED

Your guests pay either \$3 or \$5 towards selected drinks and you pay the rest which will be charged to your account.

CASH BAR

Your guests purchase their own drinks at their own expense.

Beachside Restaurant/WBSLSC promotes responsible service of alcohol, any intoxicated patrons will be asked to leave, all guests are required to follow management directions at all time.

VENUE CLOSING TIME IS MIDNIGHT

EXTRAS

TABLECLOTHS

\$8 each – tablecloths are available in black or white

SECURITY

Security is a requirement for all functions over 50 guests - \$50 per hour per guard

CAKEAGE

\$55 – we will cut and serve your cake to your guests

\$20 – we provide you with the plates and you self cut/serve

MUSIC

We have inhouse music or we can play your own personal Spotify playlist. Dance floor areas can be arranged and DJ's & soloists are permitted – we however in a residential area so no bongos and certain levels must be kept.

FLOOR PLAN

We work with you to ensure the floor plan works with your event.

DIETARY REQUIREMENTS

We make most items in house sourcing locally produced products and we can cater to most dietary requirements

TABLE DECORATIONS

Upon consultation welcome to bring in your own decorations/balloons/flowers etc but no table confetti etc.

CONFETTI

We do not permit the use of confetti but rose petals are ok.



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