



HILLARYS
BEACH
CLUB

Functions 2026

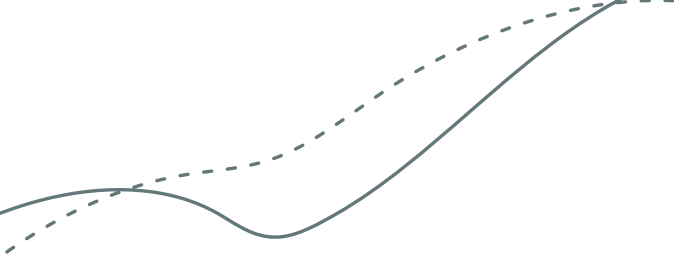


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*"Friendship and cherished moments intertwine,
creating a tapestry of joy and connection
that we hold close to our hearts."*

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If you are booking a wedding or reception, ask for a copy of the Wedding brochure.

Welcome



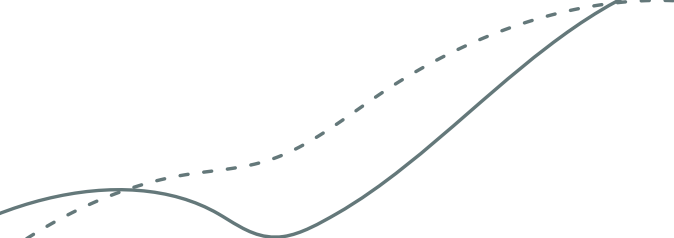
Warmest Greetings,

We extend our heartfelt invitation to you, esteemed guests, to embark on a journey of creating a memorable event as unique as your special occasion. With our scenic ocean views and versatile function spaces, we provide the backdrop, and you craft the vision for your celebration.

Our dedicated team is here to listen, understand, and bring your vision to life. Whether it's a birthday bash, a baby shower, or any other cherished event, we believe that your day should be a true reflection of your joy and individuality.

With warmth & anticipation

Ryan & Nikki Esqulant
Owners & Directors



Functions Overview

Function Process

- Send enquiry to **functions@hillarysbeachclub.com.au** please include your full name, proposed function date & time, preferred space, number of guests and contact info.
- Our functions co-ordinator will check availability of your date and let you know if it is available or suggest other dates/times that might work.
- If you choose to go ahead with a function you will be sent a confirmation which will include the hire fee for the space. Until this has been filled out your booking is not secured.
- Liaise with our functions co-ordinator regarding any questions you might have and (at least) two weeks before your event confirm and pay for your food order.
- Party time!

Hire Fee

The room/area hire fee is non-refundable; and will not be applied towards your minimum spend. Please note that your booking is not confirmed until the hire fee has been paid. Until payment is received, the function space may be allocated to another party.

Cakeage Fee

A \$50 Cakeage fee will be applied to any outside cakes or desserts to cover storage, service and cutlery costs.

Package Payments

Once you have made your food/drink choices you will be sent an invoice which must be paid before the start of your function. Additional function food and pizzas can be arranged during the event, please be aware not all items are available as they require earlier preparation.

Our event manager is Libbi, you can contact her at **functions@hillarysbeachclub.com.au** with any questions or concerns regarding your event - please allow up to two days turn around not including weekends.

Our Spaces



Private Dining

Upstairs
Max. Capacity 24

See Page 6
for more info



Alfresco

Downstairs
Max. Capacity 30

See Page 8
for more info



The View

Upstairs
Max. Capacity 40

See Page 7
for more info



Bert's Ballroom

Downstairs
Max. Capacity 150

See Page 9
for more info

Private Dining

Location: Upstairs

Max. Capacity:

24 People, Seated
Low Tables

Option One:

Food Options: Signature Set Menu
or Heart Function Menu

Min Spend: \$2,000. Includes wait staff &
table service. No split payments.

Hire Fee: \$300 - non-refundable,
not-redeemable against drinks
& food.

Option Two:

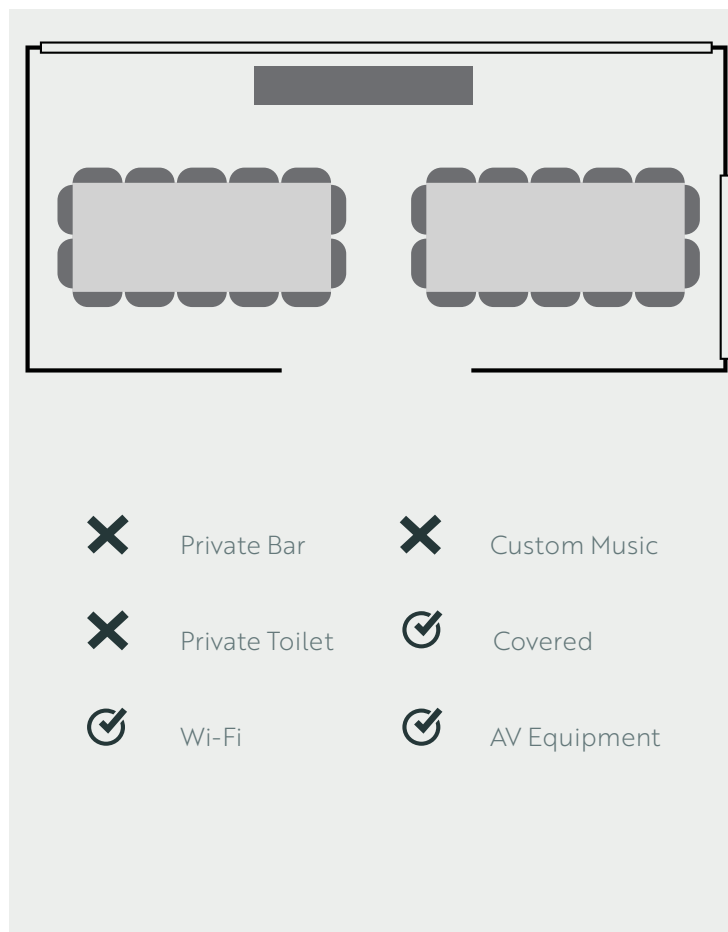
Food Options: A La Carte Only

Hire Fee: \$300 - non-refundable,
not-redeemable against drinks
& food. No wait staff or table service

Private Area: Completely private

Time: Available for 4 hrs, unless
otherwise agreed.

Payment: We require pre-orders to be
made a minimum of 14 days prior to
event, followed by payment.



The View

Location: Upstairs

Max. Capacity:

40 People Cocktail/Canape Style
Mix of High Tables

Food Options:

The Heart Function Menu

Min Spend: \$2,000

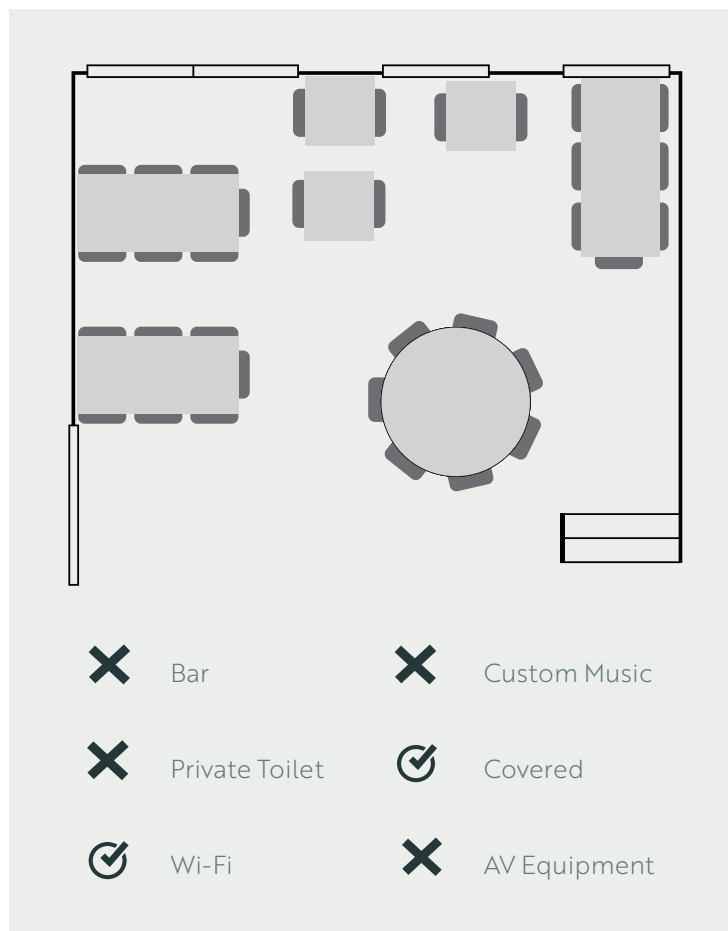
No wait staff & table service

Hire Fee: \$300 - non-refundable,
not-redeemable against drinks & food.

Semi Private Area: Separate, but not
fully private

Time: Available for 4 hrs, unless
otherwise agreed.

Payment: We require pre-orders to be
made a minimum of 14 days prior to
event, followed by payment.



Alfresco

Location: Downstairs

Max. Capacity:

30 People Casual Mixed Eating Style
Mix of Low Tables

Food Options:

Order A La Carte* Order on the day or pre-order pizzas/canapes from Bert's menu.

Min Spend: N/A

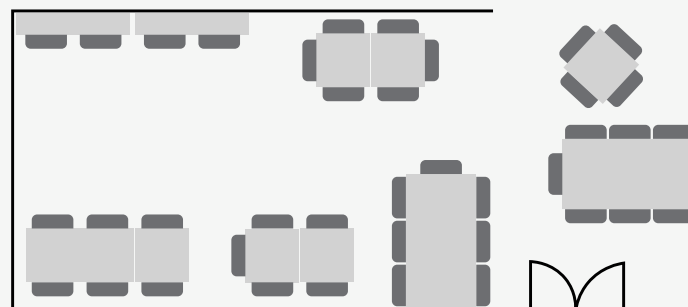
No wait staff & table service

Hire Fee: \$300 - non-refundable, not-redeemable against drinks & food. Table service not available.

Semi-Private Space: Sectioned Off

Time: This space is available for 4 hours unless otherwise agreed.

Payment: We require pre-orders to be made a minimum of 14 days prior to event, followed by payment.



Bar



Custom Music



Private Toilet



Covered



Wi-Fi



AV Equipment



Bert's Ballroom

Location: Downstairs

Max. Capacity:

60 People Seated* OR
150 Cocktail/Canape Style

Food Options:

Bertie's Menu or
Signature Set Menu (Sit Down Only)

Table Service : Available

Min Spend: \$6,000

Hire Fee: \$600 - non-refundable,
not-redeemable against drinks & food.

Private Space: No other guests are
allowed in this area.

Room Includes: Projector & Microphone
Equipment

DJ Equipment Hire: \$250

Time: This space is available for 4 hours
unless otherwise agreed.

Payment: We require pre-orders to be
made a minimum of 14 days prior to
event, followed by payment.

Room Access

You are welcome to access the room for decoration
and set up 2 hours prior to the start of your booking
unless otherwise arranged with the event manager.

Room Set-Up

Room comes as is in a mix of high tables, low tables
& chesterfield couches. White table linen by request,
price TBA.

Mid Week Pricing Available

The prices included here are for Fridays - Sunday, we
offer alternative pricing for midweek bookings from
Mon - Thur.

\$2000 - Minimum Spend | \$500 - Hire Fee

*Larger Functions

Seated events for 60 guests or more are available.
Please note that external furniture hire is required for
larger groups, and additional fees will apply.

Inclusions

- ✓ Bar
- ✓ Private Toilet
- ✓ Wi-Fi
- ✓ Custom Music
- ✓ Covered
- ✓ AV Equipment
- ✓ Screen & Projector, DJ & Microphone Equipment

Bert's Menu

This menu is available for functions minimum orderis twenty pieces. Bert's Ballroom & Alfresco Only

Smalls

AUSTRALIAN OYSTERS [DF, GF, NF]	7
Mignonette, lemon	
BEETROOT & GOATS CHEESE TART [GF, NF]	7
LOBSTER CROSTINI [DF, GFO, NF] (I)	7
fennel, dill mayo	
BRUSCHETTA CICHETTI [GFO, DF, NF, V, VG]	7
Tomato, onion, vincotto, crouton	
SPENCER GULF KINGFISH SKEWER [DF, NF]	7
Yuzu, soy, green chilli	
TRUFFLE MUSHROOM ARANCINI [GF, NF, V]	7
Truffle mayo, pecorino	
PUB PIES [NF]	7
Tomato ketchup	
BEEF WELLINGTON [NF]	7
HP sauce	
PROSCIUTTO MELON SKEWER [DF, GF, NF]	7
San Danielle prosciutto, local melon	

Desserts

CHOCOLATE BROWNIE [NF]	6
TIRAMASPOON [NF]	6
YUZU MERINGUE TART [GF, NF]	6

Medium

MINI LOBSTER TACO [NF] (I)	13
Coriander, fennel	
MINI SPENCER GULF KINGFISH TACO [DF, NF]	12
Wakame seaweed, wasabi mayo, yuzu	
MINI BEEF TACO [DF, NF]	12
Truffle teriyaki, pickled cabbage	
HOKKAIDO HALF-SHELL SCALLOP [NF] (I)	13
Lemon butter, dill, pangrattato	
CHEESEBURGER SLIDER [DFO, GFO, NF]	12
Double cheese, pickles, burger sauce	
FRIED CHICKEN SLIDER [GFO, NF]	12
Double cheese, pickles, spicy mayo	
FRIED CAULIFLOWER SLIDER [DF, GFO, NF, V, VG]	12
Lemon & pepper mayo	

Substantial

FISH & CHIPS [DF, GF, NF] (I)	15
Mushy peas, tartare, lemon	
MUSHROOM PASTA [GFO, NF, V]	15
Shallots, confit garlic, pinot gigio cream, parmigiano reggiano	
RIGATONI ALLA VODKA [GFO, NF]	15
Spicy n'duja, stracciatella	

Pizza Slabs

CUT INTO 14PCS

MARGHERITA [NF, V]	50
San marzano, mozzarella, basil	
PROSCIUTTO CRUDO [NF]	55
San marzano, rocket, parmigiano reggiano	
DIAVOLA [NF]	54
N'duja, san marzano, mozzarella, chilli, caramelised onion	
CAPRICCIOSA [NF]	55
San marzano, smoked ham, wild mushrooms, artichoke	
ZUCCA [NF, V]	50
Roasted pumpkin, goats cheese, caramelised onion	
GAMBERI [NF]	58
Marinated prawns, chilli, zucchini, fior di latte	

Platters

CHIPS [DF, GF, NF, VG]	25 EA
SQUID [DF, GF, NF] (I)	85 EA
CHICKEN BITES [GF, NF]	85 EA
TEMPURA CAULIFLOWER	55 EA
ANTIPASTI BOARD [DF, GFO, NF]	95 EA

Bert's Menu

Add-Ons

+ Grazing Board - Our signature 2m grazing table includes cold meats, bespoke cheeses and accompaniments.

Grazing Table for 30-50 guests	\$ 1,000
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Grazing Table for 60-80 guests	\$ 2,000
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Grazing Table for 100+ guests	\$ 3,000
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+ Oyster Bar - Decadent fresh oyster bar

Oyster Bar - 100 oysters	\$ 950
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Additional Oysters	\$ 7EA
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Heart Function Menu

The View or Private Dining Only

Slab Pizzas

CHORIZO & GOAT CHEESE Fior di latte, chilli, red onion, gingin honey	56
SPICY SALUMI Spicy salami, red onion, fior di latte	54
CLASSIC MARGHERITA [VGO] Fior di latte, basil, stracciatella, parmesan	50
GARLIC & CHILLI PRAWN (I) Italian tomato sauce, fior di latte, lemon, capers	58
THE CONTROVERSIAL [VGO] Glazed ham, pineapple, fior di latte, parmesan	54
TRUFFLE MUSHROOM Roast garlic, fior de latte, gorgonzola, cherry tomato	55

Platters

CHIPS [DF, GF, NF, VG]	25 EA
SQUID [DF, GF, NF] (I)	85 EA
CHICKEN BITES [GF, NF]	85 EA
TEMPURA CAULIFLOWER	55 EA

Tacos

MINI LOBSTER TACO [NF] (I) X10 Coriander, fennel	130
MINI SPENCER GULF KINGFISH TACO X10 [DF, NF] Wakame seaweed, wasabi mayo, yuzu	120
X10 MINI BEEF TACO X10 [DF, NF] Truffle teriyaki, pickled cabbage	120

Signature Menu

Bert's Ballroom & Private Dining Only | Set Menu



Courses	Price	Inclusions
Two Course	\$ 85 per person	Entrée, Main
Three Course	\$ 105 per person	Entrée, Main, Dessert

Alternate Drop

All functions of 20+ will use a alternate drop method for their food, you will be a choice of two options for each course and this will be served in alternate drop*. Alternate drop include two dishes served in alternative order around the table. Guests don't actually order their choice of dish, but the idea is that they are free to swap with their neighbour if they wish.

Menu

Our staff will email you a copy of the latest set menu when you book your function in either Bert's Ballroom or in the Private Dining Room.

Breakfast Functions

Bert's Ballroom or Alfresco Only | Set Menu



Perfect for early risers and morning celebrations, our breakfast functions offer a relaxed yet refined way to gather, connect, and enjoy the start of the day.

Please note all breakfast functions are restricted to downstairs only.

2 Course Set Menu
\$39 Per Person - Inclusive of self serve Tea, Coffee & Juice station.

Food

Mini Granola Pots (to start)

Followed by Choice of

SMASHED AVOCADO [DFO, GFO, NF, VGO]
confit tomato, pickled onion, feta'

BACON & EGG FOCACCIA SANDWICH [GFO, DFO, NF]
Double cheese, tomato relish, black pepper mayo

HOUSE MADE CREPES [NF, V]
Maple syrup, strawberries, blueberries, banana

Beverage Options

Drink Payment Options

Drink Packages: Will be billed via invoice and the invoice must be paid before the start of your function.

Cash Bar: This option lets your guests enjoy a wide selection of beverages from our selection that they can be purchased during your event.

Bar Tab: We can set up a bar tab for your function with a specific limit of your choice. You have the flexibility to review and adjust the tab as your event progresses. Rest assured, you always have control over the spending, and if you prefer, you can switch to a cash bar at any point, allowing your guests to buy their drinks individually. Required card & matching ID.

Drink Prices

Please refer to next page for options details.

Time	Package	Price	Package	Price
3 Hours	Basic	\$95	Premium	\$110
4 Hours	Basic	\$115	Premium	\$135

Non-Alcoholic Options

Over 18's: Must be part of basic or premium beverage package - regardless of drinking preferences

12-18 Year Old:

- ♦ Soda or Juice
- ♦ 3 Hour - \$30 | 4 Hour - \$40

Under 12:

- ♦ Can order & pay as normal at the bar

Beverage Add-on

Add Spirit Upgrade:

- ♦ \$20 per person
- ♦ Available for all beverage packages - please note this includes house spirits only.

Beverage Options

Standard Package

Sparkling

- ♦ Valdo Prosecco, Valdobbiadene, IT [V]
- ♦ Howard Park Petit Jeté, Pemberton, AU

White

- ♦ Wills Domain SSB, Margaret River, AU

Red

- ♦ Sandalford Cab Merlot, Margaret River, AU

Rose

- ♦ Wills Domain Rosé, Margaret River, AU

Beer, Cider & Non-Alcoholic

- ♦ All Tap Beers
- ♦ Non Alcoholic
- ♦ All Non Alcoholic Beverages

Premium Package

Sparkling

- ♦ Laurent-Perrier, Champagne, FR
- ♦ Valdo Prosecco, Valdobbiadene, IT

White

- ♦ Shaw and Smith SB, Adelaide Hills, AU
- ♦ Pedestal Chardonnay, Margaret River, AU
- ♦ Wills Domain SSB, Margaret River, AU

Red

- ♦ Howard Park Scotsdale Shiraz, Great Southern, AU
- ♦ Sandalford Cabernet Merlot, Margaret River, AU
- ♦ Yalumba Vine Vale Grenache, Barossa, AU [V]

Rosé

- ♦ Sandalford Rosé, Margaret River, AU
- ♦ Leeuwin Estate Rose, Margaret River, AU
- ♦ Beer, Cider & Non-Alcoholic

All Tap Beers

- ♦ Non Alcoholic
- ♦ All Non Alcoholic Beverages

Terms & Conditions

BOOKING

A room hire fee is required as an initial security deposit to confirm your booking, along with a signed copy of the Booking Form. This submission confirms your agreement to the Terms and Conditions. Where the deposit and the signed agreement are not received within seven days of a tentative booking being placed, we reserve the right to release the booking until the deposit and signed agreement is received the booking remains tentative.

NUMBERS

The booking agreement is based on the number of people indicated on the booking form. If numbers decrease by greater than 10% you will be charged for the shortfall. Final numbers must be confirmed in writing min.14 day prior to the event. If final numbers are not provided the highest estimated number of guests as advised on the booking form will be confirmed. Clients will be required to prepay according to final confirmed numbers. If numbers increase on the night, the client must pay the extra cost. If numbers decrease on the night the client must pay for the confirmed numbers.

STAFF

Hillarys Beach Club will supply staff for waiting and clearing tables, serving the bar, and the setup and pack down of tables, chairs, glassware & crockery. Our function manager will be on hand to help plan the event.

DECORATIONS, EQUIPMENT & FURNITURE

Any candles must use a drip tray or bowl. They cannot be left unattended while lit and must be secured away from any loose and flammable objects. Any leftover decorations or equipment must be collected by 10am the following day, please note this includes florals. Some furniture items such as couches cannot and will not be removed from the room. Provided furniture is subject to change based on the needs of the venue.

CANCELLATION POLICY

For weddings we require 90 days, any cancellation after this time will incur your room hire fee being kept as the cancellation fee. For cancellations between 60 - 14 days, cancellation will incur your room hire fee and food & drink package per head being kept as the cancellation fee. For all other functions any cancellations over 30 days will have their room hire fee returned in full. Cancellations less than 30 days will not be refunded their room hire fee. All cancellations must be in writing and communicated to the event manager

FOOD AND BEVERAGE

Food and Beverage must be confirmed and paid to the venue 14 days prior to the date of the event. No food or beverage of any kind will be permitted to be brought into the venue. The menus contained herein are subject to change. Public Holidays Bookings will incur a surcharge of 15% on all food and beverage. Hillarys Beach Club can store your cake prior to your function but will not accept any liability if the cake is damaged.

PRICE VARIATION

Room hire fees and minimum spends are subject to change. Due to food and beverage price increases we cannot guarantee prices will not increase prior to your function date.

CLIENT RESPONSIBILITIES

The client is responsible for conducting their function in a legal and respectable manner, and for the conduct of their guests and invitees. The client will be charged for any damage that occurs to the restaurant, property, or staff. Management reserves the right to terminate a function or refuse service to any intoxicated guest, in accordance with Australian legislation.

DECORATIONS & ACCESS

Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the venue. All decorations are to be pre approved by the Functions Coordinator prior to the reception. You will be given access to the room prior to the event by the functions coordinator depending on the function space selected..

UNDER-AGE GUESTS

Under-age guests are welcome to attend functions providing a legal guardian is with them at all times. The under-age guest are not permitted to approach the bar. The wristband issued by security must be visible at all times.

ENTERTAINMENT

Any entertainment or equipment, including props, must be approved by management in advance of the function. Failure to advise management may result in the entertainment being banned from the venue. Hired DJ's are responsible for their own set up and equipment and must adhere to any staff instructions. Volume must remain at a reasonable level before 9pm.

DELIVERIES

All deliveries must be approved and be clearly marked with the date and day of the function, plus a list of items delivered. Suppliers are responsible for delivery and pickup.



Hillarys Beach Club
20 John Wilkie Tarn, Hillarys,
WA, 6025

functions@hillarysbeachclub.com.au
08 6285 5260