



LOBSTER SHACK

FUNCTIONS CERVANTES

For an exceptional and memorable celebration



Welcome to Lobster Shack

CONGRATULATIONS ON YOUR ENGAGEMENT, and thank you for considering our stunning venue for your special day. Nestled in the heart of the coastal town of Cervantes, just two hours north of Perth, our location offers an unforgettable experience.

Our beachfront deck boasts 180 degree panoramic ocean views, providing the perfect backdrop for your celebration. From start to finish, our dedicated team will attend to every detail, ensuring you can relax and enjoy your time with family and friends amidst the breathtaking scenery.

Our suggested menu and beverage options reflect the finest seasonal ingredients, with pricing inclusive of GST. Please note that food and beverage costs may vary based on availability. Final prices will be outlined in your contract. For more information, including full terms and conditions, please refer to your contract upon deposit payment.

Lobster Shack provides the perfect scenery for your special day.

Our team includes a dedicated events manager who will be with you every step of the way to ensure your day is magical and memorable.

Venue Inclusions

EXCLUSIVE USE OF OUR VENUE is granted for your event, with the choice between the main restaurant, lower or upper deck areas based on guest numbers.

Full restaurant table settings; glassware, cutlery, white linen look napkins, white linen table cloths

Cake knife, cake wine barrel podium, present table with linen

Rectangle bridal table and wine barrel podiums

Guest table & Standard venue chairs

Printed Menu

Optional use of A1 Easel

CHILDREN'S MEALS

Children's meals incur a meal charge of \$20 and beverage charge of \$7 for children aged 2 – 17.

Young adults can opt for an adult meal for the full price and \$7 for beverages.

SUPPLIER'S MEALS

All Suppliers present for the evening that require a meal incur a meal charge of \$30.

CAKEAGE

Our Chef can cut your cake and place on platters for guest self service at no charge.

Lobster Shack provide complimentary tea and coffee stations upon your request.



Venue Hire Options



MAIN DECK

Seats up to 200 | standing up to 350
Optional Marquee Hire



MAIN RESTAURANT

Seats up to 150 | standing up to 250



LOWER DECK

Seats up to 60 | standing up to 100

Reception

EACH PACKAGE HAS ITS OWN SEASONAL FOOD MENU
THAT WE WILL SEND YOU BASED ON YOUR
CHOICE OF THE BELOW.

PACKAGE ONE

Cocktail

Locally made fresh bread roll
served with an Indian Ocean sea
salt butter

Selection of six canapes (up to
2 premium)

Two Substantial items

Cake Cut and served on platters

\$85 Per Person

PACKAGE TWO

Sit Down

Locally made fresh bread roll
served with an Indian Ocean sea
salt butter

1 hour of Canapes, selection of 3

Two course alternate drop menu,
entrée & main a selection of two

Cake Cut and served on platters.

\$90 Per Person

PACKAGE THREE

Banquet Style

Locally made fresh bread roll
served with an Indian Ocean sea
salt butter

Shared entrée grazing style

Banquet style main ,selection of
four mains & three sides

Cake Cut and served on platters.

\$115 Per Person

Beverages

CLASSIC PACKAGE

De Bortoli Prosecco
3 Tales Sauvignon Blanc
Lenton Brae Rosé
Forester Estate Lifestyle Cab Sauv

Tap Beer Included:

Lobster Lager
Great Northern Original
Great Northern Mid Strength
Pirate Life South Coast Pale Ale

Premix Soft Drink
Tea and Coffee

5 hour free flow | \$75/person

PREMIUM PACKAGE

Lenton Brae Blanc de Blanc
Lenton Brae Sem Sauv Blanc
Domaine Naturaliste Discovery Chardonnay
Forester Rosé 2021
Classic package wines

Tap Beer Included:

Pirate Life South Coast Pale Ale
Pirate Life South Coast Pale Ale Mid
Brookvale Union Ginger Beer
Classic package beer

Premix Soft Drink
Tea and Coffee

**Upgrade your classic package to
Premium for an additional \$10/person**



BEVERAGE ADD-ONS

Spritz on Arrival \$17 per person

Start your reception off right with a refreshing spritz for everyone

French Fizz at Arrival \$17 per person

Greet everyone at your reception with a glass of Louis Bouillot Grand Reserve Champagne

Cash bar will be available.

Note: All beverages listed are subject to availability. In the event we do not have the beverages listed a equivalent substitute will be provided.



A Little More

Late Night Snack \$14 per piece.

Fancy a late night snack. This menu is ideally to be served at 10:30pm once you have danced the night away.

Mini Fish & Chips

Mini Gourmet Hot Dog & Chips

Pulled Pork Slider & Chips

Gourmet Ham & Cheese Toasties



Sample Menu

CANAPES

Local caught WA rock lobster Arancini, garlic infused mayonnaise
Lobster spring rolls, asian inspired dipping sauce
Fremantle octopus lightly coated in a salt and pepper battered,
citrus mayonnaise
Slow cooked pulled pork, asian slaw sliders
Balinese style chicken satay skewers
Mini Carnarvon king prawn cocktails, house made seafood sauce
Freshly shucked Coffin Bay oysters, mignonette
Buttermilk fried chicken, truffle mayo
Chinese roasted duck pancakes, hoisin, cucumber, plum sauce
Vegetarian rice paper rolls, chilli soya sauce
Mushroom arancini, garlic aioli

SHARED ENTREE

WA local caught rock lobster & homemade seafood sauce
House made pickled octopus
Steamed Carnarvon whole king prawns
Natural Coffin Bay oysters served with a mignonette
Smoked salmon, dill and cream cheese layered on a crostini house made
fresh bread served with balsamic and evoo Selection of house pickles &
chutney cured meats & parfaits
A selection of two local cheeses Fresh and dried fruit

SHARED MAINS

House made seafood chowder, house baked bread
Tempura battered spanish mackerel, house made tartare Chilli mussels
in napolitana sauce
Slow cooked lamb shoulder, mint jus
Salt & pepper calamari, citrus mayo
Maryland Jerk Chicken, sweetcorn puree
Braised Beef cheek, field mushroom, red wine jus

ENTRÉE

Baked Gnocchi, roasted butternut pumpkin, sage burnt butter sauce
Lobster Shack chowder cob
Southwest Lamb Cutlet, pistachio & bread crumb, tuscan herb
Freshly steamed Carnarvon king prawns, lettuce, avocado,
house made seafood sauce
Coconut & panko crumbed prawns, avocado, corn puree,
orange & chilli jam
Crispy free-range chicken, heirloom tomatoes, whipped goat cheese
Cured Salmon with crème fraiche and dill or smoked salmon, house
made fennel & clementine salad

MAINS

Char Grilled Beef Fillet, confit duck potatoes, field mushroom,
broccolini served with a jus
Maryland Chicken, whipped royal blue potatoes, roasted veg,
homemade garlic sauce
Spanish Mackerel, sweet potato puree, slaw, our famous tartare
Slow cooked brisket, roasted turnips, buttered greens, red wine jus
Field Mushroom stuffed with Mediterranean-style beans,
feta, pine nuts, cous cous

SIDES

WA Steak cut chips, served with housemade aioli
Duck fat chat potato, rosemary, porcini salt
Honey roast carrots, garlic, rosemary
House made garden salad Broccolini, chilli, garlic, pecorino
Mediterranean salad Roasted seasonal vegetables
Rocket & pear salad, walnuts, pecorino, lemon dressing

All our seafood is sourced locally or from Western Australia





Local Suppliers

CAKES & BAKED GOODS

Megs Cake + Styling

Meghan Harvey

@Megscakes8

0409 207 129

Back Beach Bakehouse

Backbeachbakehouse.com

Contact@backbeachbakehouse.com

0418 331 520

PHOTOGRAPHY

Still Shots Photography

Jordyn Thompson

0437 269 221

STYLING

Gather Events

Britt Brown

Gatherevents.wa@gmail.com

@gatherevents_wa

MUSIC

Kim Stolen

@kimstolenmusic

kimstolen@live.com

Kirk Whyte

Kirk Whyte Entertainment

0417 973 449

Silva Dee

Silvadeemusic.com

0458 243 761

FLORIST

Dandy Blooms

Renee Creagh

0419 945 025

Accommodation

PINNACLES MOTEL

Cervantespinnaclesmotel.com.au
08 9652 7145

PINNACLES EDGE RESORT

Pinnaclesedgeresort.com.au
08 9652 7145

BUNGALOW LUXURY BEACH HOUSE

@Bungalowbeachhouse_cervantes

MARGARITAVILLE

*https://www.airbnb.com.au/
rooms/758274403020539076*

RAC CERVANTES HOLIDAY PARK

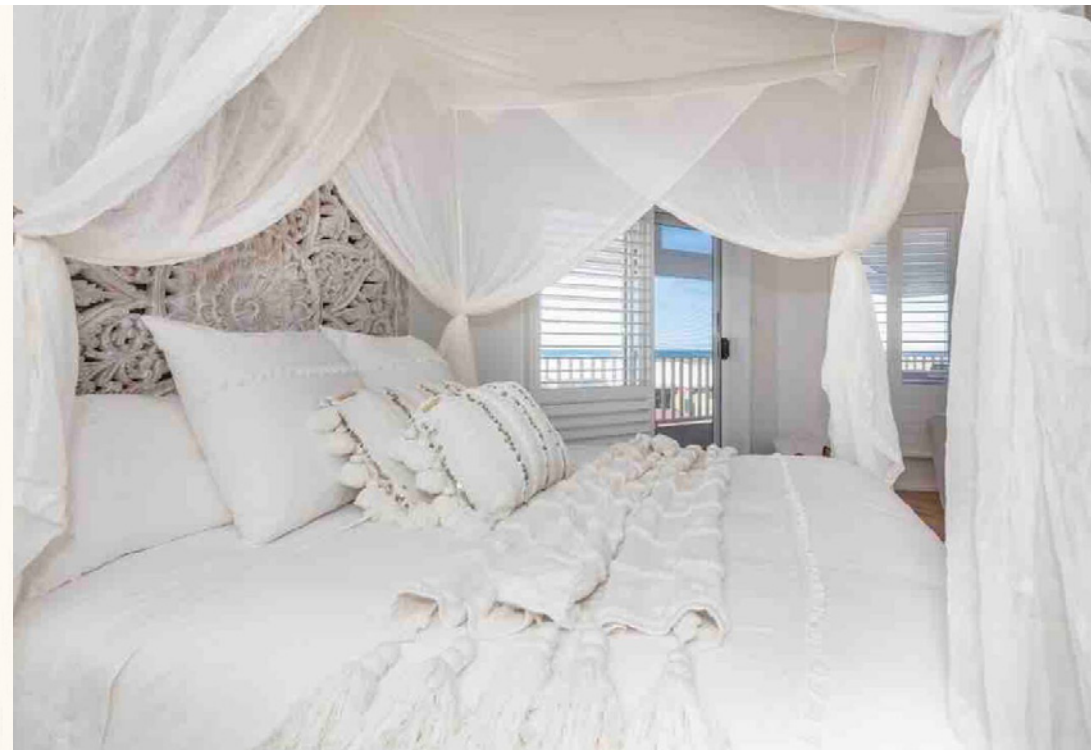
Parksandresorts.rac.com.au
08 9652 7060

CERVANTES HOLIDAY HOMES ACCOMMODATION

Cervantesholidayhomes.com.au
0417 990 292

CERVANTES WINDBREAK B&B

Windbreakbandb.com
08 9652 7929





*If you would like to discuss how Lobster Shack can tailor an exclusive
breath taking experience for your wedding,
please contact us.*

*Say "I do"
on the beach*

*Emily Milliken or Jessica Griffiths
(08) 9652 7010*

*functions@lobstershack.com.au
www.lobstershack.com*

*39 Catalonia Street, Cervantes, WA, 6511
PO Box 40, Cervantes, WA, 6511*

LOBSTER SHACK
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LOBSTER SHACK TERMS AND CONDITIONS

LOBSTER SHACK

The Lobster Shack venue is available from 4:30pm onwards. Ven-ue hire includes use of the venue from 5:30pm - 11pm. Extra time (up to midnight): \$500 hour or part thereof. Please note, Lobster Shack is open to the public until 3:30pm.

Lobster Shack accepts no responsibility for the damage or loss of property left in or outside the venue, prior to, during or after the event.

The Customer is liable for breakages, losses, damage and excessive cleaning required which may be charged to the nominated credit card after the event.

The Customer is liable for any damages sustained to function facilities and/or surroundings made by guests or outside contract companies to during, or after the function. This includes, but is not limited to, building infrastructure, sports cars, surf gallery items, display goods, merchandise, glassware, crockery, audio-visual equipment, furniture, bathrooms, dance floor and decorations.

Except in the case of death or personal injury caused by the Lob-ster Shack's negligence, the liability of Lobster Shack under or in connection with this agreement whether arising in contract, tort, negligence, breach of statutory duty or otherwise shall not exceed the fee paid by the Customer to Lobster Shack under this agree-ment.

Save to the extent that any claim arises out of any act or omission of Lobster Shack, the Customer agrees to indemnify, to keep in-demnified, and save harmless Lobster Shack, its employees and agents, from and against all claims, demands, actions, damages, costs, losses and expenses of any nature which may be incurred directly or indirectly by reason of the Customer making this booking, breaching this agreement and using the venue including for any actions of its invitees and guests.

Lobster shall have no liability under this agreement or be deemed to be in breach of it for any delays or failures in performance of this agreement which result from a force majeure event. Force Majeure means a circumstance beyond the reasonable control of a Lobster Shack which occurs without its fault or negligence and includes accident, storm, flood, fire, earthquake, explosion and government direction.

CHANGE OF DATE

Lobster Shack allows one date change, any further date changes will incur a \$500 fee for all bookings.

CANCELLATIONS

All cancellations must be received in writing.

Cancellation of an event from the date of deposit being received beyond 12 months before the wedding will result in a forfeit of 50% of the deposit.

Cancellation of an event in the 12 months leading up to the wed-ding will result in forfeit of the full deposit.

Cancellation of an event less than 6 months leading up to a wed-ding will result in a forfeit of the full deposit and 50% of the total cost of the function as per the signed booking form.

DUTY OF CARE & RESPONSIBLE SERVICE OF ALCOHOL

Under the Liquor Licensing Laws, Lobster Shack has a duty of care to our clients. Guests and attendees are to conduct themselves in an orderly manner and in full compliance with the Liquor Licens-ing Laws. Lobster Shack staff are instructed not to serve alcoholic beverages to any persons under the age of 18 years, or guests in a state of intoxication.

Intoxicated patrons will be asked to leave the venue at the dis-cretion of the Duty Manager, without liability, from an event for any reason. It is the responsibility of the Customer to assist the Duty Manager if this situation arises. Parents, guardians or family members are not to give alcoholic beverages to any persons under the age of 18 within the venue.

Lobster Shack reserves the right to terminate any events which are not being conducted in a lawful or orderly manner.

Lobster Shack management reserves the right to withdraw service of alcohol from an event where an alcohol related incident has occurred.

Service of alcohol must cease 15 minutes before the close of the event.

Lobster Shack has a zero tolerance for drugs being consumed on the property and reserve the right to notify the police and evict the patrons should this occur.

It is strictly prohibited to bring your own alcohol onto the prem-ises, this includes wine, beer, or spirits. Lobster Shack reserves the right to confiscate these items and they will be returned to you upon your departure.

Spirits are not permitted to be served as shots, neat or on the rocks.

It is the responsibility of the wedding party to ensure all guests are present and accounted for at the conclusion of the evening and prior to departure.

BOOKING CONFIRMATION

To reserve your wedding date, a deposit of \$3000 is required to-gether with a signed copy of the Wedding Booking Form.

inal numbers and menus be given 1 month prior to the wedding. This includes the finalisation of any special dietary requirements or meals.

Complete exclusive venue hire is subject to a minimum spend of \$15,000 on venue hire, food and beverage services.

Final balance of hire, beverage and food charges must be paid 4 weeks prior to the date of your wedding otherwise Lobster Shall may cancel the wedding.

All menus will be confirmed once the balance of the charges is paid in full. Until such time Lobster Shack reserves the right to change the menu.

Outstanding payments remaining after the event are payable by the Customer without set-off deduction or counterclaim and will be charged to the Customer nominated credit card.

Late payments: Lobster Shack reserve the right to cancel an event or charge interest for any payments not received within the time-frame outlined within these terms and conditions.

PRICING POLICY

Every Endeavor is made to maintain prices as published. How-ever, prices are subject to change without prior notice to cover unforeseen variations in costs.

Sundays & Public holidays: A surcharge of 10% will apply to food and beverage on Sundays. A surcharge of 20% will apply to public holidays.

If opting for drinks 'on consumption' 50% of your limit must be paid with the final balance 4 weeks prior to your date and the remaining is payable by the Customer without set-off deduction or counterclaim and will be charged to the Customer's nominated credit card.