

Onslow
BEACH RESORT

THE
BEACH
CLUB

*Meetings
+ Events*





Onslow Beach Resort

+

The Beach Club

Located on the waterfront of Beadon Bay in Onslow, Western Australia, the Onslow Beach Resort is the ultimate venue in the Pilbara for all your meeting and event needs.

With the ocean as your backdrop, the function spaces offer panoramic views, salty breezes and golden sunshine, creating the perfect setting for parties, celebrations, networking, seminars, workshops and meetings.

The Beach Club restaurant and bar serves up delicious food and drink creations, an upbeat vibe and a team of dedicated staff, for a sensational coastal outback experience.

There are also 86 stylish, modern apartment-style suites, plus a swimming pool, barbeques, gym, tour desk, car hire and ample parking.

GET IN TOUCH WITH US

(08) 9184 6586

beachclub@onslowbeachresort.com.au

www.onslowbeachresort.com.au

Cnr Second Avenue & Third Street
Onslow WA 6710

Function Spaces

SUNRISE ROOM

Calming ocean views are the star attraction of the Sunrise Room. Situated on the first floor above The Beach Club with stair or lift access. Bi-fold glass doors open out onto a private deck awash with natural light, creating an ideal breakout or cocktail area.

VENUE HIRE - ROOM ONLY

HALF DAY | \$200 FULL DAY | \$350

Includes set up, pens and pads, water jugs, bowl of mints, whiteboard, 60" TV with HDMI connectivity, free Wi-Fi.

VENUE HIRE - ROOM + BAR

HALF DAY | \$400 FULL DAY | \$550

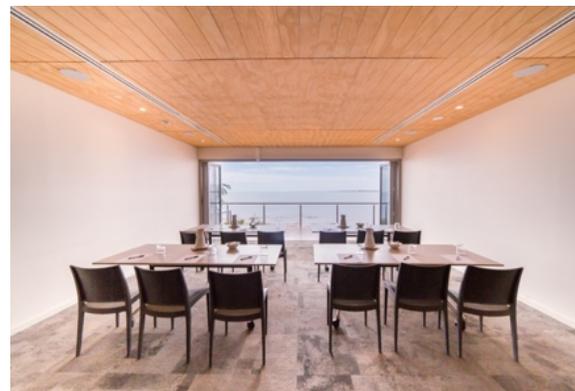
Includes set up and fully staffed bar for the duration of your event.

ROOM MEASUREMENTS

Area: 62.7m² Height: 2.62m
Length: 11.12 Width: 5.69m

CAPACITY

Theatre Style: 60	Classroom: 33	U-Shape: 22
Square: 24	Boardroom: 20	Banquet: 70
Cabaret: 56	Cocktail: 80	





Function Spaces

POOLSIDE AREA

Glam up your event with a poolside locale. Sunny and shaded areas framed by tropical gardens, with the azure pool as your centrepiece to enjoy Onslow's balmy days and evenings.

VENUE HIRE

EVENT DURATION | POA

Includes set up. Ask our Events Coordinator for a customised quote.

MEASUREMENTS

Total Area: 235m² (Deck: 185m², Pool: 50m²)

Total Length: 23.5m

Total Width: 10m

Pool Length: 12.5m

Pool Width: 4m

CAPACITY

Cocktail: 80



Function Spaces

LAWN AREA

Beachside on Beadon Bay, in front of The Beach Club, this beautiful strip of green grass is a flexible space for corporate and social events. Umbrella shades can be used for daytime and string lights create a whimsical feel as the sun sets.

VENUE HIRE

EVENT DURATION | \$150

Includes set up. Note: 3 week's notice is required to secure liquor licence.

MEASUREMENTS

Area: 152m²

Length: 23.5m

Width: 6.5m

CAPACITY

Cocktail: 100

EQUIPMENT HIRE

Bouncy Castle | \$250

Juice Machine (holds 2 juices) | \$50





Function Spaces

RESTAURANT + BAR EXCLUSIVE USE

Hire out The Beach Club's entire waterfront venue, including the restaurant, bar and lawn area. With a sparkling ocean backdrop and a variety of delectable menus from our talented team, you can be assured your banquet, cocktail function or soirée will be an unforgettable event.

VENUE HIRE
EVENT DURATION | \$500

Includes set up and staffing.

MEASUREMENTS

Total Area: 355m² (Restaurant: 203m², Lawn: 152m²)

CAPACITY

Banquet: 200 Cocktail: 250

RESTAURANT + BAR RESERVED AREAS

VENUE HIRE
Subject to availability.

ROOM MEASUREMENTS

Area: 203m² Height: 2.62m

Function Menus



BREAKFAST

PER PERSON:
ONE SELECTION | \$6
TWO SELECTIONS | \$12
THREE SELECTIONS | \$17
FOUR SELECTIONS | \$21
FIVE SELECTIONS | \$30

CHOOSE FROM:

Lemongrass bircher muesli with yoghurt and blueberry compote
Mini bacon and egg rolls with tomato relish
Ham and cheese croissants
Smoked salmon and cream cheese en croûte
Mixed fruit skewers
Lemon curd crêpes

MORNING/AFTERNOON TEA

PER PERSON:
ONE SELECTION | \$6
TWO SELECTIONS | \$12
THREE SELECTIONS | \$17

CHOOSE FROM:

Scones with jam and cream
Mixed fruit skewers
Lemongrass bircher muesli with yoghurt and blueberry compote
Ham and cheese croissants
Homemade choc chip cookies
Assorted mini danishes
Blueberry muffins



HIGH TEA

\$35 PER PERSON | MINIMUM 2 PPL

Chef's house-made petit fours, scones with jam and cream, chicken duxelle sandwiches, goat's cheese and onion tart, smoked salmon and cream cheese en croûte

Includes a pot of english tea or coffee

*High tea orders require 24hrs notice

*Prices are per person inclusive of GST. Unless otherwise indicated, menus require a minimum of 10 people. Menus may be subject to change without notice. Valid until 31 December 2021.

Function Menus



LUNCH

OPTION 1 | \$27 PER PERSON

Chef's selection of sandwiches and wraps
Seasonal fruit platter
Soft drink jugs

OPTION 2 | \$28 PER PERSON

Chicken and prawn noodle boxes
Seasonal fruit platter
Soft drink jugs

OPTION 3 | FROM \$15 TO \$55 PER PERSON

Order a-la-carte from The Beach Club Menu
Pre orders required for functions over 12ppl

LUNCH ADDITIONS

PER PERSON:

Sausage rolls | \$6
Vegetable spring rolls | \$6
Bacon and cheese quiches | \$6
Pork and chive dumplings | \$5.50

BEVERAGES

Tea and coffee station | **Half Day \$7pp** | **All Day \$12pp**

Barista made coffee available, charged on consumption

Juice jugs | **\$15 each**

Orange, apple, pineapple, tomato

Soft drink jugs | **\$12 each**

Coke, Coke No Sugar, Dry Ginger, Sprite, Lift

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Day Delegate Package

\$80 PER PERSON | MINIMUM 10 PPL

VENUE HIRE & EQUIPMENT

Full day room only hire of the Sunrise Room

Room set up, pens and pads, water jugs, bowl of mints, whiteboard, 60" TV with HDMI connectivity, free Wi-Fi

ARRIVAL

Freshly brewed tea and coffee

MORNING TEA

Select **two** of the following options, served with tea and coffee:

Mixed fruit skewers

Lemongrass bircher muesli with yoghurt and blueberry compote

Ham and cheese croissants

Blueberry muffins

WORKING LUNCH

Served in the Sunrise Room or The Beach Club restaurant + bar:

Selection of sandwiches and wraps **or** Chicken and prawn noodle boxes

Fruit platter

Soft drink and juice jugs

AFTERNOON TEA

Select **two** of the following options, served with tea and coffee:

Mixed fruit skewers

Scones with jam and cream

Homemade choc chip cookies

Assorted mini danishes

ADD SUNDOWNER PACKAGE

\$35 PER PERSON

1 hour of chef's selection of canapés, house beer and wine

Served in the Sunrise Room or The Beach Club restaurant + bar



Canapé Menus

ONE HOUR

PER PERSON: FIVE SELECTIONS \$27 | SIX SELECTIONS \$32 | SEVEN SELECTIONS \$37 | EIGHT SELECTIONS \$42

TWO HOURS

PER PERSON: FIVE SELECTIONS \$49 | SIX SELECTIONS \$59 | SEVEN SELECTIONS \$69 | EIGHT SELECTIONS \$79

CHOOSE FROM:

COLD

Maple glazed turkey rillettes with blinis
Roast beef with blue cheese mousse
Cream cheese and salmon roulade en croute
Smoked salmon mousse
Cajun prawns and guacamole

HOT

Prawn twisters with sweet chilli sauce
Vegetable spring rolls with sweet chilli sauce (v)
Chicken satay skewers with peanut sauce
Falafel with tzatziki (v)
Chilli and marmalade glazed pork belly skewers
Truffled mushroom arancini (v)
Chorizo tomato fritters
Fig and goat's cheese puffs (v)
Duck and camembert sausage rolls
Bacon and prunes skewers with maple syrup pecan dust

SWEET

Vanilla bean panna cotta and raspberries
Gin 75 jelly and cream
Lemon curd and meringue tarts
Rum and raisin chocolate balls
Toblerone cheesecake bites
Baklava bites

ADD SUBSTANTIALS

\$8PP PER OPTION

Fish and chips with tartare sauce
Pulled pork sliders
Noodle stir fry (veg opt avail)
Chef's selection of pizzas

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Buffet Menus

MINIMUM 20 PPL

All buffets are served with bread rolls and condiments

OPTION 1 | \$46 PER PERSON

Select 2 mains, 2 sides, 1 dessert

OPTION 2 | \$57 PER PERSON

Select 2 mains, 3 sides, 2 desserts

MAINS

Grilled barramundi, garlic butter sauce with fried capers and fennel

Roast beef seared with mustard, thyme and garlic

Hickory smoked roast pork

Maple glazed ham

Grilled chicken fillets, bacon, sage and butter sauce

Egg noodle stir fry with chicken and asian style vegetables (veg opt avail)

Butter chicken with steamed rice and coriander

SIDES

Herb butter steamed seasonal vegetables

Thyme and rosemary roasted vegetables

Potato salad with parsley and bacon

Potato gratin – baked potatoes, bacon, cream cheese, garlic and herbs

Tabouli salad – couscous, parsley, mint, coriander, tomato, onion

Caesar salad – cos lettuce, croutons, bacon, parmesan, anchovies

Garden salad – mesculin, tomatoes, cucumber, carrot, capsicum, green sprouts

Roast vegetable salad- roasted mediterranean vegetables, feta, slivered almonds

DESSERTS

Flake cheesecake

Pavlova with strawberry, kiwi and passion fruit

Vanilla panna cotta with blueberry compote

Chocolate mud cake

BUFFET ADDITIONS

Antipasto Platter | \$92 (serves 10)

Cured and smoked meat, olives, sundried tomatoes, breads and dips

Cheese Platter | \$120 (serves 10)

Dutch smoked cheese, camembert, blue cheese, quince paste, dried fruit and crackers

Seafood Station | \$26 (per person)

Exmouth prawns, oysters, fish goujons, salt and pepper calamari



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Set Menus

MINIMUM 15 PPL
Pre-order or served alternate drop



SET MENU 1

2-COURSE | \$50 PER PERSON

Select 2 options each from the entrée + main, or main + dessert

3-COURSE | \$65 PER PERSON

Select 2 options each from the entrée, main, dessert

ENTRÉE

- Salt and pepper calamari with asian salad and ponzu dressing
- Brie and caramelised onion tart with rocket and balsamic (gf)
- Pork belly with maple apple purée
- Crumbed prawn bao buns with sweet chilli sauce
- Grilled beef strips with asian herb salad and crispy onions

MAIN

- Pan seared chicken breast, prosciutto and sage, potato dauphinoise oven roasted tomatoes, jus
- Grilled barramundi, herbed potato croquette, cherry tomatoes, lemon beurre blanc sauce
- Black angus sirloin steak served medium, roasted chats, asparagus, crispy leeks, baby carrots, red wine jus
- Seafood pappardelle with mussels, prawns, squid, scallops, chorizo, napoli sauce, parmesan, rocket
- Ratatouille, braised vegetables cooked in herbs and tomatoes with sour cream, cream cheese, pepitas, honey drizzle (v)

DESSERT

- Vanilla panna cotta with blueberry compote
- Chocolate tart filled with chocolate ganache, vanilla bean ice cream
- Salted caramel ice cream, moscato macerated strawberries, meringue shards, cream

SET MENU 2

2-COURSE | \$67 PER PERSON

Select 2 options each from the entrée + main, or main + dessert

3-COURSE | \$89 PER PERSON

Select 2 options each from the entrée, main, dessert

ENTRÉE

- Grilled beef strips with asian herb salad and crispy onions
- Scallops with truffle oil parsnip purée
- Salmon tataki – seared salmon with honey ginger sauce, enoki mushroom and microherb salad
- Eggplant caviar with cream cheese en croute (v)
- Pork belly with apple cinnamon jus
- Fennel crusted feta balls, roasted beetroot, walnut and herb salad

MAIN

- Prosciutto wrapped chicken breast stuffed with mushrooms, spinach and parmesan, served with potato dauphinoise, oven roasted tomatoes
- Grilled salmon, herbed potato croquette, cherry tomatoes, lemon beurre blanc sauce
- Eye fillet served medium, fondant potatoes, speck, broad beans, cherry tomatoes, green pea purée, red wine jus
- Lamb cutlet, fondant potatoes, wilted spinach, pumpkin purée, rosemary jus

DESSERT

- Raspberry sorbet, mascarpone cheese, meringue shards, blueberry compote
- Coffee chocolate marquise, french vanilla ice cream, chocolate shards
- Lemon curd, vanilla shortbread tart, torched meringue

Beverage Packages

Charged on consumption



HOUSE SELECTION

Tap Beer

Carlton Dry
Stella Artois

Bottled Beer

Corona
Hahn SuperDry
Little Creatures Pale Ale
Hahn 3.5

White Wine

Credaro Five Tales SBS
Plantagenet Three Lions Chardonnay
Azahara Sparkling

Red Wine

Credaro Five Tales Shiraz
Snake and Herring Cabernet Sauvignon

Soft Drink

Coke
Coke No Sugar
Dry Ginger
Sprite
Lift

STANDARD SELECTION

Tap Beer

Carlton Dry
Stella Artois

Bottled Beer

Corona
Hahn SuperDry
Little Creatures Pale Ale
Hahn 3.5

Cider

Bulmers Apple
Rekorderlig Strawberry and Lime

White Wine

Credaro Five Tales SBS
Plantagenet Three Lions Chardonnay
Azahara Sparkling

Red Wine

Credaro Five Tales Shiraz
Snake and Herring Cabernet Sauvignon

Standard Spirits

Jim Beam, Jack Daniels
Karloff Vodka
Bundaberg Rum, Bacardi Rum
Gordon's Gin
Johnny Walker Red Label Scotch
Jose Cuervo Tequila
Canadian Club

Soft Drink

FULL SELECTION

Tap Beer

Carlton Dry, Stella Artois

Bottled Beer

Corona, Hahn SuperDry
Little Creatures Pale Ale, Hahn 3.5

Cider

Bulmers Apple, Rekorderlig Strawberry and Lime

White Wine

Credaro Five Tales SBS
Plantagenet Three Lions Chardonnay
Azahara Sparkling

Red Wine

Credaro Five Tales Shiraz
Snake and Herring Cabernet Sauvignon

Standard Spirits

Jim Beam, Jack Daniels, Karloff Vodka
Bundaberg Rum, Bacardi Rum
Gordon's Gin, Johnny Walker Red Label Scotch
Jose Cuervo Tequila, Canadian Club

Premium Spirits

Wild Turkey, Jack Daniel's Single Barrel
Havana Club Rum, Kraken Rum, Captain Morgan Spiced Rum
Bombay Sapphire Gin
Glenfiddich Single Malt Whiskey
Patron Tequila

RTD's

Bundaberg Rum & Cola
Canadian Club Whiskey & Dry
Jim Beam Bourbon & Cola

Soft Drink





Out Catering

Select canapés and buffet menus can be served takeaway or delivered

BBQ BUFFET

\$32 PER PERSON

Steak, sausages, caramelised onions, hot dog rolls and butter, caesar salad, garden salad, condiments

ADDITIONS

Seafood Station | \$26 (per person)

Exmouth prawns, oysters, fish goujons, salt and pepper calamari

Antipasto Platter | \$92 (serves 10)

Cured and smoked meat, olives, sundried tomatoes, breads and dips

Cheese Platter | \$120 (serves 10)

Dutch smoked cheese, camembert, blue cheese, quince paste, dried fruit and crackers

OUT CATERING TERMS + CONDITIONS

Delivery fee \$50 per order (equipment not included)

Delivery, equipment, setup and packdown \$150 per order

\$100 deposit refunded upon the return of platters

*Prices are per person inclusive of GST. Unless otherwise indicated, menus require a minimum of 10 people. Menus may be subject to change without notice. Valid until 31 December 2021.

Functions Terms + Conditions

Please read the terms and conditions below. In confirming your function by submitting the booking form and paying your deposit with the Onslow Beach Resort, you agree to be bound by these terms and conditions which constitute the agreement between the Onslow Beach Resort and you (the parties). These terms and conditions apply to the exclusion of any other terms or conditions unless they are set out in the booking form or are otherwise agreed to in writing by the parties. Previous dealings between the parties will not vary these terms and conditions. No purported variation of these terms and conditions will be effective unless in writing and signed by a person so authorised by the Onslow Beach Resort.

BOOKINGS

Tentative function bookings will be held for 30 days. A deposit of 25% of the estimated total function cost is required to confirm your booking. A quotation does not automatically confirm a booking has been made.

CONFIRMATION

The booking is confirmed when we receive the deposit. If the deposit and booking form are not returned within 30 days from when the tentative booking is made, the Onslow Beach Resort have the right to cancel your function.

FINAL NUMBERS

Final numbers must be confirmed 7 days prior to your function date. You will be required to pay the total function costs according to the final confirmed numbers. If numbers increase on the night, you will be required to pay the subsequent extra costs, however if the numbers decrease on the night, you will be required to pay as per the final confirmed numbers.

PAYMENT

A 25% deposit is required at the time of booking. Full payment is required 7 days prior to your function date. All functions must have a credit card authorisation on file at the time of booking. On the day of the function, any outstanding balance will be charged to the credit card provided. Additionally, the credit card authorisation will be used as a security to cover any incidental expenses, damage costs to the venue, or specialist cleaning fees incurred as a result of your function.

MENU, BEVERAGES AND DETAILS

Menu choices are required 30 days prior to your function date. Last minute functions can be booked, Onslow Beach Resort will advise of catering availability. We are happy to cater for guests with allergies or special dietary requirements where possible, please confirm any special requests at the same time as your final menu choice. No food or beverages will be permitted to be brought into the function by you or any of your guests, unless by prior arrangement. The Onslow Beach Resort is a fully licenced venue; alcohol not purchased through the resort cannot be brought onto or consumed on site. The Onslow Beach Resort is committed to the Responsible Service of Alcohol and adheres to the Liquor Control Act 1988 (WA) at all times.

EQUIPMENT, DECORATIONS AND ENTERTAINMENT

To personalise your function for a unique atmosphere, we are more than happy to arrange special equipment, decorations and entertainment. Charges will apply depending on the arrangements. Candles are allowed, however the flame must be enclosed in a vase or similar, tealights included. Sparklers and fires are not permitted.

NOISE LEVELS

Noise levels will be monitored by the Onslow Beach Resort's Manager on Duty and at our discretion, determine if adjustments need to be made to comply with the local government requirements. It is your responsibility to ensure that the DJ/Entertainment comply with this policy.

RESPONSIBILITY

You assume full responsibility for the conduct of your guests and you must ensure that other guests or customers staying at or visiting the Onslow Beach Resort are not disturbed by your function. You assume full responsibility for any damage to the venue by you or your guests, including but not limited to the function space, balconies/decks, restaurant, grass area, pool area, gardens, toilets, and accommodation rooms. General cleaning is included in the total function cost, however specialist cleaning fees resulting from your function will be charged accordingly. The Onslow Beach Resort does not take responsibility for damaged or lost items before, during or after your function and we recommend you arrange your own insurance if necessary. You are responsible for all persons under the age of 18 attending your function; as a fully licenced venue, it is an offence to sell or supply liquor to a person under the age of 18 years on licensed or regulated premises; or for a person under the age of 18 years to purchase, or attempt to purchase, liquor on licensed or regulated premises. It is your responsibility to inform your guests of the Onslow Beach Resort functions terms and conditions.

RIGHT OF REFUSAL

Onslow Beach Resort management reserve the right to refuse entry or to remove any guests who are intoxicated or behaving in an offensive manner. Onslow Beach Resort staff reserve the right to refuse supply of alcohol to any guest that they deem to be intoxicated, under the legal drinking age or acting in an offensive manner. We reserve the right to terminate the function if you or your guests fail to strictly comply with these terms and conditions; or due to an act which is beyond reasonable control, including but not limited to an act of God, a terrorist act, or an accident preventing the holding of the event. If removal of guests or function termination due to you or your guest's behaviour is required, no refunds will be given.

PARKING

On-site parking is free of charge, subject to availability. Alternative parking is available street side.

ACCOMMODATION BOOKINGS

Individual or group bookings can be made with our reservation team, please contact (08) 9184 6585 or bookings@onslowbeachresort.com.au.

CANCELLATION

Cancellation By Client

All cancellations must be made in writing to Onslow Beach Resort's events coordinator at beachclub@onslowbeachresort.com.au. Change of date may result in additional fees. If a function is cancelled:

6 days or more before your function date – 100% refund

5 days – 50% refund

48 hours – No refund

Cancellation by Onslow Beach Resort

Onslow Beach Resort without liability reserves the right to amend, vary or cancel a booking for any reason or at any time where, in its best judgment, road and transport, climatic, political or other circumstances deem it to be convenient or necessary. We will endeavour to rebook your function at another date suitable to you, or refund in full your deposit and other monies paid when a function is not able to commence in this event. We are unable to take responsibility for any other costs you or your guests may incur as a result and recommend you arrange appropriate insurance if necessary.

Cyclone Cancellation

If your function booking is between the months of November and April, please ensure you are aware of any potential cyclones in the area. If you are unable to proceed with your function due to a pending cyclone, Onslow Beach Resort will issue a full refund of your deposit and other monies paid. Decisions made to continue with your function during the risk of a potential cyclone will be taken into consideration when refunds are issued, if you are required to terminate or evacuate your function. Onslow Beach Resort will not accept responsibility for any travel or other expenses incurred by you or your guests and recommend you take out appropriate insurance. Our staff will be happy to assist you with current cyclone warnings, please contact us on (08) 9184 6586 or bookings@onslowbeachresort.com.au for more information.