

FUNCTIONS GUIDE



SCAN FOR A BROCHURE





WELCOME TO CAVES

Caves House Hotel is a beautiful heritage-listed venue, restored to its former elegance and charm.

Originally built in 1903, the present Caves Hotel was rebuilt in 1938, in glorious art-deco interior styling after a fire devastated the original hotel. The venue is surrounded by 1.8 hectares of extensive heritage listed gardens and manicured lawns stretching towards the ocean, making in all a perfect relaxed location for any type of function.

Caves House Hotel offers unique function rooms seating from 20 to 110, as well as several other locations throughout our beautiful gardens.

Caves House Hotel is a scenic three-hour drive south of Perth, located at the "gateway" to several award-winning vineyards as well as the famous Ngilgi Cave and Yallingup Beach. This location makes Caves House Hotel an ideal location for any style of function. Well-appointed rooms and apartments are available to accommodate your guests with a variety of ocean or garden-facing views. All rooms booked directly receive a complimentary buffet breakfast.

If you would like further information or would like to arrange a time to meet with our Functions Manager, please call **+61 8 9750 1888** or email **functions@ychh.com.au**

We look forward to welcoming you soon

All information detailed in this package (including prices, menu options etc) is current as of July 2025 and is subject to change without notice. All prices quoted are for indicative purposes only and exclude GST.

FUNCTION FACILITIES



Injidup Room (75m sq)

A beautiful indoor room with high, ornate ceilings.

A big bay window that overlooks the gardens and art deco fireplace.
In-built projector screen and projector available for hire.

Sit-down set menu or cocktail-style catering options are available for this space as ordering from the regular menu.
Possibility to book tables without venue hire if the space is not privately reserved. Maximum of fourteen people per table.

Capacity: 42 Seated / 55 Cocktail Style Weekdays (Monday - Thursday)

\$600 - full day, 8am-4pm + \$400 if extended until 9pm
\$400 - 4hours allocation

Weekends (Friday - Saturday - Sunday)

\$750 - full day, 8am-4pm + \$400 if extended until 9pm
\$500 - 4hours allocation

**Table reconfigurations must be discussed with Functions Manager.*

FUNCTION FACILITIES



Yallingup Room (138m sq)

A beautiful conference room with high, ornate ceilings and a unique fireplace.

The Yallingup room includes exclusive use of the terrace overlooking the beautiful gardens of Caves House Hotel with glimpses of the Yallingup beach. It also includes a private bar and toilet facilities and additional room for tea, coffee, buffet and meals. Sit-down set menu or cocktail-style catering options are available for this space, as ordering from the regular menu.

Maximum of eight people per table.



Ngilgi Room

Capacity: 80 Seated / 100-150 Cocktail Style

Weekdays (Monday - Thursday):

\$950 - full day, 8am-4pm

+ \$550 if extended until 9pm (season-dependent)

Weekends (Friday - Saturday - Sunday):

\$1,200 - full day, 8am-4pm

+ \$750 if extended until 9pm (season-dependent)



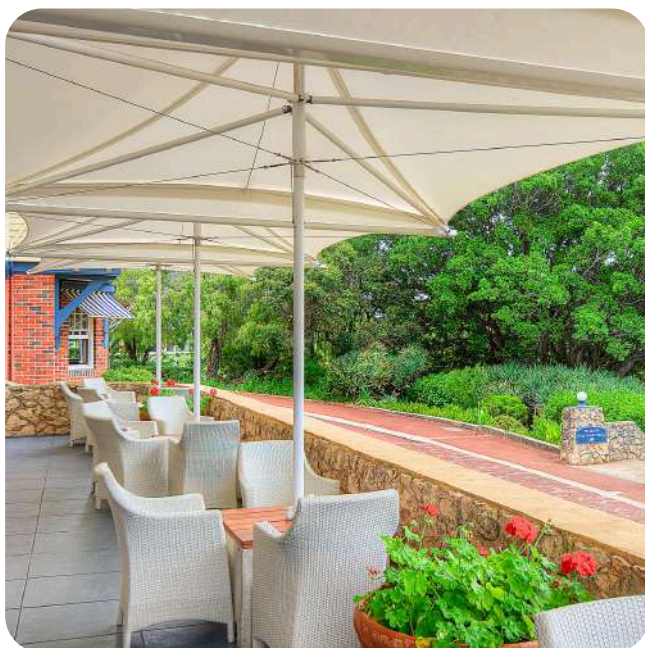
Terrace

FUNCTION FACILITIES



The Terrace (65 sq)

The Terrace is a relaxed and inviting space that looks out over our stunning heritage-listed gardens. With its natural stone pillars, open-air & undercover design, and peaceful surroundings, it's the perfect spot for private casual lunches, sundowners, or medium-sized celebrations. Enjoy the fresh air and beautiful views while dining or gathering in a space full of charm and character. Cocktail catering options are available for this space.



Capacity: 60 Cocktail Style

Weekdays (Monday - Thursday):

\$400 - 4 hours allocation

Weekends (Friday - Saturday - Sunday):

\$500 - 4 hours allocation

FUNCTION FACILITIES



The Pool Tables (40 sq)

Situated within our Beer Garden, the Pool Tables area offers a comfortable and sociable setting ideal for casual gatherings or mid-sized celebrations. This covered and heated alfresco space features a large TV, two traditional pool tables, leather lounge seating, and timber flooring, creating a warm and welcoming atmosphere.

The three seating tables can be booked individually or all together, depending on the function numbers.

Cocktail catering options are available for this space.



Capacity: 28 Seated / 40 Cocktail Style

No venue hire applies.

Please note that the pool tables will remain accessible to the general public at all times.

FUNCTION FACILITIES



The Creatures Deck

The Creatures Deck is a spacious, open-air section of our Beer Garden located next to the seasonal Creatures Bar. This vibrant outdoor setting is ideal for relaxed gatherings, larger group bookings, and casual celebrations. The Creatures Bar operates seasonally, typically during the warmer months and subject to operational demand. While the space remains open to the general public, group bookings of 50 guests or more are welcome. Cocktail catering options are available for this space.



Capacity: 110 Seated / 150 Cocktail Style

No venue hire applies.

***Table reconfigurations must be discussed with Functions Manager.**

FUNCTIONS FACILITIES

Outdoor venues are available for reception hire. A venue hire fee in addition to charges for marquees, tables, chairs, extended liquor license and any additional equipment required will be negotiated on enquiry.

Included in your venue hire is your choice of square or long tables, chairs, hire of crockery, cutlery, glassware as well as white tablecloths, white napkins, if required.

All functions must conclude by the time stated in the Function Event Order. In the case of an event going past the scheduled conclusion time, there will be a charge of \$220 per half-hour (or part thereof).

Please note: If overtime occurs, a penalty rate of \$100 per 30mins will occur.



OUTDOOR VENUES ARE AVAILABLE FOR FUNCTION HIRE

CATERING OPTIONS

Platters

STARTER PLATTERS \$3 PER PIECE

(MINIMUM ORDER 30 PIECES)

One product per platter

- Mushroom, cashew cheese, truffle, baguette (VE) (GFO)
- Salmon, avocado, cucumber, tobiko, nori - sushi (VO)
- Pumpkin, feta & caramelised onion quiche (V) (GFO)
- Rock melon, prosciutto, basil, balsamic (GF)
- Southern fried chicken, maple coffee
- Jalapeño poppers with risotto & cheese
- Prawn remoulade, Maryrose, crostini (GFO)
- Beetroot, hazelnut & goat's cheese tartlet (V) (GFO)
- Brisket, Sweet Baby Ray's BBQ sauce, pickle (GF)

INFORMAL PLATTERS \$5 PER PIECE

(MINIMUM ORDER 20 PIECES)

One product per platter

- Chicken skewers with satay sauce, green onion, sesame (GF)
- Choux pastry, whipped brie, aged honey (V)
- Ham, cheese & mustard croissants
- Mini assorted quiches (VO) (GFO)
- Panko prawns with nori hollandaise
- Sausage rolls with tomato relish (VO)
- Assorted arancini balls with pecorino & truffle mayo (VO) (GFO)
- Chinese spring rolls with hoisin sauce
- Salt and pepper squid with tartare sauce
- Sweet potato croquettes with beer cheese sauce (V) (GF)
- Beef Cheek Croquettes with horseradish cream (GFO)

Please note: Prices are subject to variation if booked 12 months in advance

CATERING OPTIONS

Platters

SUBSTANTIAL PLATTERS \$10 PER PIECE

(MINIMUM ORDER 20 PIECES)

One product per platter

- Sticky Lamb Ribs with Pomegranate Glaze - pickled onions and minted yoghurt (GF)
- Steamed Bao Buns with Fried Chicken - chipotle mayo and slaw
- Jerk Chicken Thighs - pineapple chutney and grilled lime (GF)
- Sticky Char Siu Pork Skewers - Chinese BBQ sauce and toasted sesame (GF)
- Grilled Chicken Souvlaki Wrap Halves - with tzatziki, pickled onion, and tomato
- Slow-Braised Beef Brisket Sliders - pickled cabbage and smoky BBQ sauce
- Mini Prawn Rolls - buttered brioche buns with dill mayo.
- Mini Salmon Cakes - hot honey, hung yoghurt (GF)
- Battered Fish & Chips - lemon, tartare
- Black Bean Tostada - charred corn, avocado crème, pico de gallo (V)
- Gnocchi - mushroom, thyme, truffle (V) (GFO)

DESSERT PLATTERS \$4 PER PIECE

(MINIMUM ORDER 20 PIECES)

One product per platter

- Profiteroles (V)
- French salted caramel doughnuts (V)
- Mini pavlova (V) (GF)
- Chocolate brownie (V) (GF)
- Mini fruit tarts (V) (GFO)

Please note: Prices are subject to variation if booked 12 months in advance

CATERING OPTIONS

Large Share / Grazing Boards

Served on a large wooden board designed to share between 10 people.

The Dips Board \$110.00

Hummus, beetroot and hazelnut, guacamole, smoked salmon, dill and cream cheese, with marinated olives, grilled chorizo, Turkish bread wafers and assorted crackers and corn chips.

Caves Cheese Board \$150.00

King Island Blue, Margaret River Brie, Watsonia vintage cheddar, pate, quince paste, dried fruits, sourdough bread and toasted baguette.

The Charcuterie and Cheese Board \$160.00

Sopressa and calabrese salami, prosciutto, King Island blue, Margaret River brie, Watsonia vintage cheddar, cornichons, quince paste, pear slices and toasted baguette.

*Platters must be ordered at least 21 days in advance

*Full payment is required, on ordering.

* VE (Vegan), GF (Gluten Free), GFO (Gluten Free Option), V (Vegetarian), VO (Vegetarian Option)

Please note: Prices are subject to variation if booked 12 months in advance

CATERING OPTIONS

Canapé & Cocktail Style - \$80pp

Select up to 5 choices. 10 pieces per person in total

COLD

Beef tataki, wasabi crème, pickled daikon, wonton (GF)
Crispy pork belly, green apple gel, fennel (GF)
Duck pancake, hoisin, cucumber
White anchovies, romesco, focaccia
Prawn, brioche, chives
Smoked salmon, dill crème fraîche, preserved lemon, crostini (GFO)
Pumpkin purée, nori, togarashi (V) (GF)

HOT

Beef cheek croquettes, seeded dijonnaise (GFO)
Lamb kebab, mint salsa verde, pickled goji, hemp heart (GF)
Pulled pork slider, apple & fennel slaw
Karaage fried chicken, kewpie, coffee maple
Prawn skewer, miso garlic sauce (GF)
Salt and pepper squid with yuzu mayo
Mushroom arancini, pecorino, black truffle mayo (V) (GFO)
Cauliflower 65, raita (V) (GFO)

VEGETARIAN

Yorkshire pudding, mushroom parfait, quince (V)
Cauliflower 65, raita (V) (GFO)
Choux pastry, whipped brie, aged honey (V)
Mushroom arancini, pecorino, black truffle mayo (V) (GFO)
Caramelised onion & goat's cheese tartlet (V) (GFO)

Please note: Prices are subject to variation if booked 12 months in advance

CATERING OPTIONS

Sit-down Style

Package 1 \$100 per person
Two entrées –alternate drop
OR Canapés
Two mains –alternate drop
One dessert

Package 2 \$120 per person
Canapés
Two entrées –alternate drop
Two mains –alternate drop
One dessert

Canapés – choice of 3

Entrée

Beef tartare, potato terrine (GF)
Kentucky Fried chicken, 63° egg, waffle, chipotle hollandaise
Porchetta, pâté, pickled cucumber, mint, nam jim (GF)
Prawn, New York bagel, tom yum sauce, sesame
Sardines, nori pickled zucchini, mint (GF)
Softshell crab, tikka masala, puffed rice, coriander (GF)
Mushroom parfait, quince, pickled shiitake, lavosh (V) (GFO)
Asparagus, pine nut purée, basil, parmesan (V) (GF)
Harissa spiced cauliflower, labneh, chickpea (V) (GF)

Main Course

Beef short rib, soy treacle marinade, black barley, chilli crisp carrot & parsnip (GF)
Lamb rump, tzatziki, cucumber, burnt lemon potatoes (GF)
Chicken breast, sweetcorn, pickled onion, buckwheat (GFO)
Pan-seared barramundi, potato & chive rösti, seasonal greens, tarragon hollandaise
Blackened skin-on salmon, soba noodles, sesame, wakame (GFO)
Beetroot risotto, goat's cheese, candied hazelnuts (V) (VEO) (GF)
Ricotta gnocchi, puttanesca sauce, green beans, basil (V)
Mushroom layered pasta, porcini béchamel, pecorino (V)

Dessert

Poached pear, gorgonzola & walnut tartlet
Sticky date pudding, miso butterscotch, pecan & vanilla ice cream
Chocolate crèmeux, cherry, chocolate cake (GF)
Beignets, pistachio, rose honey, mascarpone
Crème brûlée French toast, mandarin curd, white chocolate crumb

CATERING OPTIONS

Something Extra

Smoked Pit Board - \$80pp

Minimum of 10 people.

Brisket (GF)

Devil wings (GFO)

Jalapeno cheese sausage

Pulled pork (GFO)

Honey mustard chicken quarters (GF)

Sauerkraut

Mac n cheese

Charred corn (GF)

Franks hot sauce (GF)

Sweet bay rays BBQ sauce (GF)

Tomato sauce (GF)

Potato salad (GF)

Roast pumpkin w/ almonds (GF)

Pretzels

High Tea + Bubbles - \$65pp

A selection of scones, pastries, sandwiches, sweet treats, tea or coffee, and a complimentary glass of bubbles.

Minimum of 4 people.

Pizzas

MARGHERITA (V) - \$30

Napolitana sauce, fresh roma tomato, mozzarella, cherry bocconcini, fresh basil

MUSHROOM (V) - \$31

Confit garlic, Mixed mushrooms, ricotta, truffle, rosemary

PEPPERONI - \$31

Napolitana sauce, pepperoni, mozzarella

PRAWN & SPANISH PROSCIUTTO - \$31

Napolitana sauce, Marinated prawns, serrano jamon, rocket, balsamic

BACON DOUBLE CHEESE BURGER - \$34

Honey mustard, ground beef, diced bacon, American cheese, white onion, pickles, lettuce

TERMS & CONDITIONS

BASIS OF AGREEMENT

Caves House Hotel aims to provide you with the highest level of service both in your planning stages and throughout your event. We will endeavor to accommodate your every request. Performance of this agreement is contingent upon the ability of Yallingup Caves House Hotel to complete same, and is subject to labour troubles, dispute strikes or picketing, accidents, Government (Federal, State or Local) requisitions; restrictions upon travel, transportation, food, beverages or supplies, and other causes, whether enumerated here in or not, which are beyond the control of Caves House Hotel.

CONFIRMATION AND DEPOSIT

A deposit is required within 14 days of receipt of booking confirmation with the hotel. The signed Terms & Conditions (as follows) must be returned to the hotel to book your event, venue and accommodation. Booking functions during various periods of high demand, the hotel may request another deposit up to 100% of the total anticipated cost of the event and associated accommodation for these functions. These conditions will be detailed in the Function Event Order and discussed with the organiser/client and the Functions Manager.

When there's no Venue Hire Fee, we do require credit card details for pre-authorization to confirm the booking, nothing will be charged to your card unless your whole gathering is a no-show, in which case there will be a \$10 per person no-show fee. To secure your booking, please finalize the pre-authorization, as it will otherwise be cancelled within a week.

PAYMENT SCHEDULE

Please note that payment of a deposit indicates that you have read, understood and accepted the Terms & Conditions. All estimated totals are inclusive of accommodation, venue hire, food and beverage, other miscellaneous and incidental items as quoted and surcharges.

1st Deposit (Non-Refundable Venue Hire)

Required fourteen (14) days after your tentative booking has been accepted by Caves House Hotel.

Final Payment

Full payment is due no later than fourteen (14) days prior to the function date, including your catering order.

Cancellation Policy

Venue Hire deposits are non-refundable. No refunds for cancelled food & beverage will be given within 14 days of your event.

The following forms of payment are accepted:

- Cash
- Credit card – surcharges apply:
 - 1.5% for all major credit cards including Visa, MasterCard, American Express & Diners Club.
 - The organiser/client is required to forward a completed credit card authorisation form to the hotel 10 days prior to deposit Schedule.
- Direct deposit into CHH bank account.

Full payment of any outstanding monies must be made immediately following the conclusion of the function. Should payment of the account fail to be received in full within fourteen (14) days after the conclusion of the function, Caves House Hotel will forward on any collection costs resulting from this non-payment to the organiser/client. These costs include any legal fees, collection agency fees or administration costs associated with non-payment of outstanding monies.

DISCLAIMER:

Storage:

The storage of materials or items for the event is subject to the availability of space and must be requested in advance. The hotel will take all the necessary care but accepts no responsibility for any loss or damaged items left in the hotel prior, during or after events. All items must be removed immediately upon departure. Should post event storage be required, it can be arranged and may incur a fee. All deliveries to the hotel must be advised prior to delivery date and must be delivered to Yallingup Caves House Hotel marked with the name and date of the event. CHH is not responsible for any loss or stolen deliveries.

Car Parking is complimentary.

TERMS & CONDITIONS

DISCLAIMER:

Every effort will be made to maintain prices as indicated however price and menus may change. A 15% surcharge applies to ALL charges on public holidays. If the Event is booked 12 months in advance, prices will be subject to review.

The final attendance number is required no later than fourteen (14) days prior to the event. Final charges will be based on the final attendance number of guests, or the final count at the event, whichever is greater.

Should the final attendance not be received fourteen (14) working days prior to the function, the expected attendance indicated on the initial function contract or correspondence will be taken as the final attendance. Should the attendance on the day of your function exceed numbers confirmed on your Function Event Order, a surcharge based on the additional guests will be added to your final function invoice.

Caves House Hotel does not accept any responsibility for damage to or loss of any organiser/client property left at Caves House Hotel prior to, during or after a function. Caves House Hotel does not accept responsibility for damage or loss to property or equipment hired from outside contractors, contracted by the organiser/client. The organiser /client is financially responsible for any damage sustained to Caves House Hotel fittings, property and/or equipment by the organiser/clients, their guests, or outside contractors prior to, during or after a function.

In no event shall Caves House Hotel be liable for the loss of profit or other similar or dissimilar collateral or consequential damages, whether based on breach of contract, warranty, or otherwise.

In the event that Caves House Hotel is unable to provide the goods and services as stipulated, you agree to indemnify Caves House Hotel for any and all liability.

General and normal cleaning is included in the cost of the room hire. Additional charges will apply in instances where additional cleaning is required. Nothing is to be nailed, screwed, stapled, or adhered to any wall, door or other surface or part of the building. Signage in the House public areas is to be kept to a minimum and must be pre-approved by the Events and Functions Manager.

Caves House Hotel reserves the right to assign another venue within Caves House Hotel in the event that the original venue booked is unavailable (due to circumstances beyond our control). In all cases, the Functions Manager will inform the organiser/client accordingly providing as much notice as possible. To ensure the organiser/client is able to adhere to the above-mentioned payment schedule, the Function Manager will make contact with the organiser/client prior to each payment schedule with an updated Function Event Order and invoicing details.

Responsible Service of Alcohol

Caves House Hotel adheres to the laws regarding responsible service of alcohol. Alcoholic beverage service will be denied to any person deemed to be under the age of 18 years or showing signs of drunken and/or violent behaviour. The organiser/client will be advised of any decisions during the event through the Hotel Manager, Events and Functions Manager or Duty Supervisor.

Caves House Hotel is required by Law to cease service of alcohol to guests displaying signs of intoxication, and to comply with the requirements under the Liquor License. Unauthorised food and beverage consumed during the event or outside licensed areas may be removed, or the guest involved may be asked to leave under management discretion.

The organiser/client is responsible for ensuring that at no time will any of the organiser/client's guests, employees, or agents commit any act on premise which is illegal, immoral, noisome or offensive, or is in breach of any Local, State and Federal Statutes, By Laws, Orders or Regulations. If Caves House Hotel has reason to believe that a guest will affect the smooth running of the business, in either security or reputation, Caves House Hotel reserves the right to remove the offending person(s) from the premises and/or in extreme cases terminate the function.

Caves House Hotel reserves the right to request a suitable Security Bond (to be paid 60 days prior to the event). Charges for any damages incurred will be deducted from this bond. Further, if the type of event requires the presence of Security or Crowd Control staff, we reserve the right to employ such suitable staff, and the cost of the employment of these staff will be payable by the organiser/client, prior to the event commencing.

In order to ensure that all our guests enjoy their stay and experience at Caves House Hotel, we require all sound levels to be kept within normal acceptable levels. Any music or other sound produced via pre-recorded or live means (i.e., DJs, bands etc) must comply with House policy, laws and requests to keep the volume within acceptable levels. The acceptable level of sound must be adhered to and finished by midnight. Failure to ensure entertainment finishes by this time may result in additional surcharges without notice.

Failure to abide by these conditions may result in charges determined by the Events and Functions Manager along with the Hotel Manager of Caves House Hotel, with possible result to loss of function.

FUNCTION AGREEMENT FORM

Please sign the Terms and Conditions below to indicate your acceptance and return with your deposit payment. This can be posted with a cheque or money order to:

Yallingup Caves House Hotel, ATT: Functions Manager, PO Box 348, Yallingup Western Australia 6282 or faxed to: (08) 9750 1560 with your credit card details (see next form). EFT transactions welcome.

I /We have read, understood and agree to abide by the above Terms & Conditions.

Name (s): _____

Signature (s): _____

Date: _____

Event Date: _____

