

The image shows the interior of a restaurant named 'The Heart Applecross'. The room is filled with tables and chairs, mostly in shades of brown and green. In the foreground, there's a round white table with four brown leather chairs. In the background, there are rectangular tables with chairs, some with a tufted green leather booth. A tall, thin lamp with a white shade stands on the right. The walls are light-colored with paneling, and a framed picture hangs on the wall in the background.

THE
HEART
◆ APPLECROSS ◆

FUNCTIONS BROCHURE 2026

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FUNCTIONS AT THE HEART



Welcome to The Heart Applecross, where we're proud to host your next special occasion. With three adaptable function spaces, we welcome all kinds of events — from intimate gatherings to larger celebrations.

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

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.



FUNCTION SPACES



Private Dining

A refined and intimate setting, this beautiful private space is designed for long lunches, celebrations and special occasions. With elegant finishes, considered styling and a sense of quiet exclusivity, it offers a warm, sophisticated atmosphere for seated dining.

Max. Capacity: 24 People Seated

Min Spend: \$2,000

Hire Fee: \$300

Non-refundable, not-redeemable against drinks & food.

Food Options: Canapés or Set Menu

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

Room Includes: Table Service & TV.

Time: This space is available for four hours, with access two hours prior for setup.



The Wine Room

An intimate, semi-private space nestled within the wine storage, this room offers a unique and atmospheric setting. Surrounded by curated bottles and softly lit details, it feels cosy yet elevated. Perfect for smaller gatherings seeking a more secluded experience.

Max. Capacity: 15 People Standing

Min Spend: \$2,000

Hire Fee: \$300

Non-refundable, not-redeemable against drinks & food.

Food Options: Al a Carte, Canapés or Set Menu

Semi-Private Space: Sectioned for privacy

Includes table service

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

FUNCTION SPACES



The Gallery

Located near the windows, this smaller space is filled with natural light and an easy, welcoming energy. It's an ideal setting for relaxed celebrations, offering a bright and airy feel with a sense of casual sophistication.

Max. Capacity: 30 People Seated

Min Spend: \$2,000

Hire Fee: \$300

Non-refundable, not-redeemable against drinks & food.

Food Options: Sorrento Set Menu

Semi-Private Space: Sectioned for privacy

No table service

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



The Landing

Positioned beside the fireplace, this semi-private space balances openness with comfort. Featuring generous space, ambient lighting and a relaxed sense of luxury, it's ideal for larger seated gatherings of up to 60 guests while still feeling connected to the heart of the venue.

Max. Capacity: 60 People Seated

Min Spend: \$2,000

Hire Fee: \$300

Non-refundable, not-redeemable against drinks & food.

Food Options: R.Scotts Canapé Menu

Semi-Private Space: Sectioned for privacy

No table service

Time: This space is available for 4 hours unless otherwise agreed. You have access 2hrs prior to set up the room.

CANAPÉ MENU

This menu is available for functions minimum order of twenty pieces.

SMALLS

AUSTRALIAN OYSTERS [df, gf, nf] Mignonette, lemon	7
BEETROOT & GOATS CHEESE TART [gf, nf] Toasted pepita	7
KINGFISH SKEWER [df, nf] Yuzu, soy, coriander	7
MINI BEEF WELLINGTON [nf] House ketchup	7
GUINNESS & CHEDDAR CROQUETTE [nf] House ketchup	7
LITTLE PUB PIES [nf] Tomato ketchup	7
KING ORA SPICY SALMON Crispy rice, amarillo	7

MEDIUM

MINI AUSTRALIAN LOBSTER TACO [nf] Coriander, fennel	12
MINI KINGFISH TACO [df, nf] Wasabi mayo, yuzu	12
MINI BEEF TACO [df, nf] Wakame chimichurri, yuzu	12
BUTTER CHICKEN SKEWER [gf, nf] Cucumber yoghurt, pickled onions	12

CHEESEBURGER SLIDER [dfo, gfo, nf] Mustard mayo, champagne pickles	12
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FRIED CAULIFLOWER SLIDER Roast sesame mayo, pickled cabbage	12
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SUBSTANTIAL

FISH & CHUNKY CHIPS [df, gf, nf] Mushy peas, tartare, lemon	16
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SHARK BAY CRAB LINGUINE [nf] Fermented chilli, tomato butter, pangrattato	16
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AGLIO OLIO SPAGHETTI [df, gfo, nf, v, vg] Broccolini, lemon	16
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PIZZA SLAB

CLASSIC MARGHERITA [dfo, gfo, nf, vgo] Fior di latte, basil, stracciatella	50
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TRUFFLE MUSHROOM [dfo, gfo, nf] Roast garlic, fior di latte, gorgonzola, cherry tomato	54
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THE CONTROVERSIAL [df, gfo, nf, vo] Glazed ham, pineapple, fior di latte, parmesan	54
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GARLIC PRAWN [df, gfo, nf] N'duja, confit cherry tomato, lemon, soft herbs	58
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SPICY SALUMI [dfo, gfo, nf] Spicy salami, red onion, fior di latte	54
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CHORIZO & GOAT CHEESE [vo] Fior di latte, chilli, red onion, gingin honey	55
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PLATTERS

MINI AUSTRALIAN LOBSTER TACO [nf] X10 Coriander, fennel	120
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MINI KINGFISH TACO [df, nf] X10 Wasabi mayo, yuzu	130
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MINI BEEF TACO [df, nf] X10 Wakame chimichurri, yuzu	120
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TEMPURA CAULIFLOWER Roast sesame mayo	50
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SHOESTRING FRIES [df, gf, nf, vg] Salt, aioli	85
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SALT & PEPPER CRISPY SQUID Curry mayo, lemon	85
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CHICKEN BITES Roast sesame mayo	85
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DESSERT

STICKY DATE MADELEINES [nf] Butterscotch	6
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MINI CHOCOLATE & ORANGE PAVE [nf] Hazelnut praline	6
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YUZU MERINGUE TART	6
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SET MENU



Prices

Courses	Price	Inclusions
2 Course	\$65 per person	Entrée, Main
3 Course	\$79 per person	Entrée, Main, Dessert

Alternate Drop

All functions of 20+ will use an alternate drop method for their food, you will have a choice of two options for each course and this will be served in alternate drop*.

Alternate drop is a function style where two dishes are 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.

BEVERAGE PACKAGE

Drink Payment Options

Drink Packages: Package will be billed via invoice and your order must be pre-paid before the start of your function.

Cash Bar: This option can be purchased during your event and let your guests enjoy a wide selection of beverages.

Bar Tab: Set a limit of your choice and adjust as required during your event. You remain in full control of spending, with the option to switch to a cash bar at any time. Card payment and matching ID required.

Drink Prices

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.

Under18's:

- ♦ Soda or Juice - 3 Hour - \$30 | 4 Hour - \$40
- ♦ Alternatively just order individual drinks at the bar

Beverage Add-on

Add Spirit Upgrade:

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

Basic 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

- ♦ Sandalford 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

- ♦ Tai Tira SB, Marlborough, NZ
- ♦ Wills Domain SSB, Margaret River, AU
- ♦ Voyager Estate Coastal Chardonnay, Margaret River, AU

Red

- ♦ Sandalford Cab Merlot, Margaret River, AU (v)
- ♦ Wicks Pinot Noir, Adelaide Hills, AU
- ♦ Amelia Park Shiraz, Margaret River, AU

Rose

- ♦ Sandalford 1840 Rosé, Margaret River, AU (v)
- ♦ Wills Domain Rosé, 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

The Heart 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. The Heart 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 2 hrs prior.

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.