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: 22 People Seated

Min Spend: $2,000 + 15% Service Fee

Hire Fee: No Hire Fee

18+ Only

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 4 hours, with access 2 hours prior for setup

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: Applecross Set Menu

Semi-Private Space: Sectioned for privacy

No table service

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

CANAPÉ MENU

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

SMALLS

AUSTRALIAN OYSTERS [df, gf, nf] 7
Mignonette, lemon

BEETROOT & GOATS CHEESE TART [gf, nf] 7
Toasted pepita

SPENCER GULF KINGFISH SKEWER [df, nf] 7
Yuzu, soy, coriander

MINI BEEF WELLINGTON [nf] 7
House ketchup

GUINNESS & CHEDDAR CROQUETTE [nf] 7
House ketchup

LITTLE PUB PIES [nf] 7
Tomato ketchup

KING ORA SPICY SALMON 7
Crispy rice, amarillo

MEDIUM

MINI LOBSTER TACO [nf] (i) 13
Coriander, fennel

MINI SPENCER GULF KINGFISH TACO [df, nf] 12
Wasabi mayo, yuzu

MINI BEEF TACO [df, nf] 13
Wakame chimichurri, yuzu

BUTTER CHICKEN SKEWER [gf, nf] 12
Cucumber yoghurt, pickled onions

CHEESEBURGER SLIDER [dfo, gfo, nf] 12
Mustard mayo, champagne pickles

FRIED CAULIFLOWER SLIDER 12
Roast sesame mayo, pickled lettuce

SUBSTANTIAL

FISH & CHUNKY CHIPS [df, gf, nf] (a) 16
Peas, tartare, lemon

SHARK BAY CRAB LINGUINE [nf] 16
Fermented chilli, tomato butter, pangrattato

AGLIO OLIO SPAGHETTI [df, gfo, nf, v, vg] 16
Brocollini, lemon

PIZZA

CLASSIC MARGHERITA [dfo, gfo, nf, vgo] 30
Fior di latte, basil, stracciatella

TRUFFLE MUSHROOM [dfo, gfo, nf] 32
Roast garlic, fior di latte, gorgonzola, cherry tomato

THE CONTROVERSIAL [df, gfo, nf, vo] 32
Glazed ham, pineapple, fior di latte, parmesan

GARLIC PRAWN [df, gfo, nf] 30
N'duja, confit cherry tomato, lemon, soft herbs

SPICY SALUMI [dfo, gfo, nf] 32
Spicy salami, red onion, fior di latte

CHORIZO & GOAT CHEESE [vo] 32
Fior di latte, chilli, red onion, gingin honey

KENT PUMPKIN [gfo, nf, v] 32
Goat cheese, mushroom, cavolo nero, cherry tomato, red onion & fior di latte

ITALIAN SAUSAGE [gfo, nf] 34
N'duja, pumpkin cream, gorgonzola & parmesan

SMOKED HAM [gfo, nf] 33
Scamorza, mushroom, truffle, chilli flakes

dietary | df dairy free, gf gluten free, nf nut free, o option, v vegetarian, vg vegan - seafood origin | a - australian, i - imported, m - mixed origin

CANAPÉ MENU

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

PLATTERS

MINI LOBSTER TACO [nf] **X10** (i) — 130
Coriander, fennel

MINI SPENCER GULF KINGFISH TACO [df, nf] **X10** — 130
Wasabi mayo, yuzu

MINI BEEF TACO [df, nf] **X10** — 130
Wakame chimichurri, yuzu

TEMPURA CAULIFLOWER — 50
Roast sesame mayo

SHOESTRING FRIES [df, gf, nf, vg] — 25
Salt, aioli

SALT & PEPPER CRISPY SQUID (i) — 85
Curry mayo, lemon

CHICKEN BITES — 85
Roast sesame mayo

DESSERT

MINI STICKY DATE [nf] — 6
Butterscotch

MINI CHOCOLATE BROWNIE [nfo, v] — 6
Hazelnut praline

YUZU MERINGUE TART — 6

SET MENU

Prices

Courses	Price	Inclusions
2 Course	$85 per person	Entrée, Main
3 Course	$105 per person	Entrée, Main, Dessert

Alternate Drop

All functions of 20+ will use a 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.

SET MENU

GREEN - $59PP | +$18 DESSERT

STARTER

GUINNESS & CHEDDAR CROQUETTE [nf, v]
House ketchup

HOKKAIDO SCALLOP [dfo, gf, nf]
Zucchini xo, yuzu

FRIED CHICKEN BITES [gf, nf]
Pickles, roast sesame mayo

SALT & PEPPER CRISPY SQUID [df, gf, nf]
Curry mayo, lemon

GRILLED ZUCCHINI [df, gfo, nf, v, vgo]
Sesame cream, zucchini xo, champagne pickles

MAIN

TRADITIONAL CAESAR [dfo, gfo, nf]
Roast chicken, baby cos, egg, pangrattato, parmigiano reggiano, guanciale, caesar dressing

TRADITIONAL FISH & CHUNKY CHIPS [df, gf, nf] (a)
Sea perch, mushy peas, tartare, lemon

CLASSIC STEAK SANDWICH [dfo, gfo, nf]
Peppercorn sauce, rocket, pickled shallots, parmesan, shoestring fries

RIGATONI ALLA VODKA [nf]
Spicy n'duja, stracciatella

CLASSIC MARGHERITA [dfo, gfo, nf, v, vgo]
Fior di latte, basil, stracciatella

GOLD - $95PP INC. DESSERT

STARTER

KING ORA SALMON CEVICHE [df, nf]
Nashi pear, ginger ponzu, nori noodles

BUTTER CHICKEN SKEWER [gf, nf]
Cucumber yoghurt, pickled onions

GRILLED HALLOUMI [gf, nf, v]
Gingin honey, pineapple jam

GRILLED ZUCCHINI [df, gfo, nf, v, vgo]
Sesame cream, zucchini xo, champagne pickles

MAIN

PURE WAGYU GRASS FED FILLET 250G MB4+ [dfo, gfo, nf, vgo]
Shoestring fries, rocket salad
Upgrade for $15pp

WA SNAPPER [nf]
Champagne sauce, toasted panko, seasonal greens

CRISPY SKIN CHICKEN BREAST DIAVOLA [gf, nf]
Cavolo nero, lemon

LOBSTER & PRAWN RAVIOLI [nf]
Leek burre blanc, yuzu

AGLIO OLIO SPAGHETTI [df, gfo, nf, v, vg]
Broccolini, lemon

DESSERT

STICKY TOFFEE PUDDING [nf]
Butterscotch sauce, vanilla ice cream

APPLE CRUMBLE CREME BRÛLÉE [gf, nf, v]
Spiced apples, apple crisp

SIMMOS ICE CREAM [df, gf]
Cookies 'n' cream, chocolate therapy, mint chocolate chip, blue bubblegum, lemon sorbet

dietary | df dairy free, gf gluten free, nf nut free, o option, v vegetarian, vg vegan

seafood origin | a - australian, i - imported, m - mixed origin

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 then 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.