

SALTWATER CATERING



WELCOME

Shelter Brewing Co. is Busselton's home of great beer, great food, and great times — and now we bring that same flavour and reliability to your event at Saltwater.

As an approved Saltwater catering partner, Shelter is trusted to deliver food experiences that impress. From professional seminars and corporate lunches to weddings, cocktail parties, and large-scale expos, our team knows how to cater events of every size with seamless service and standout flavour.

Our strength is variety and quality: premium cocktail bites for sophisticated occasions, abundant platters for relaxed gatherings, and working lunches that keep business moving. Backed by our Executive Chef and a team that caters to thousands of guests every week, you can count on Shelter for fresh, vibrant food that people love.

When you choose Shelter, you're choosing:

Experience & Trust – A brand known and loved across the South West.

Proven Reliability – Service that runs smoothly, every time.

Delicious Impact – Food that elevates your event and leaves guests talking.

Shelter is the catering partner that makes your event delicious.



COCKTAIL MENU

\$75.00 Per Person · Choose 6 Bites

Served Over An Hour And A Half

OYSTERS (GF) finger lime

WHIPPED FETA (GFO) creamy feta, pumpkin seed pesto, wood-fired bread

PRAWN BUN (GFO) iceberg, cocktail sauce, crisps

CEVICHE LETTUCE CUP (GF) cured amberjack, salsa, corn nuts

CAULIFLOWER POPCORN (GF, V) avocado, ancho chilli, baby gem

SWEETCORN POPPERS (GF, V) popcorn, curry leaf, chipotle

PUMPKIN ARANCINI (GF, V, VEO) parmesan, pepitas, aioli

SAUSAGE ROLL slow cooked pork, curry ketchup, crackle

FRIED CHICKEN SLIDER (GF) country gravy, pickles, pepperoncini

LAMB KOFTA (GF) spice rub, smoky bbq sauce

BEEF TOSTADA (GF) slow cooked beef, chimichurri, corn salsa

LITTLE OTTO'S ROCKY ROAD (GF)

dark chocolate, marshmallows, pistachio, almonds, freeze dried raspberry

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | V - VEGETARIAN | VE - VEGAN

Please note our kitchen uses egg, nuts, dairy, wheat, seeds + other allergens.

Discuss any special dietary requirements with our Functions Coordinator.



FEAST MENU

\$150.00 Per Person · Three Courses

For Groups Of 20 Or More · Served Grazing Style

TO START

Choose One Option

CHARCUTERIE (GFO)

prosciutto & salami crudo, feta & olives, grilled peppers, artichokes, wood-fired bread

SEAFOOD (GFO)

chilled prawns, natural oysters, pickled octopus, dill mayo, lemon, wood-fired bread

TO FINISH

(GF)

Little Otto's Rocky Road, dark chocolate, marshmallows, pistachio, almonds, freeze dried raspberry

MAIN EVENT

Choose Five Options

GRILLED BARRAMUNDI (GF)

burnt butter, smoked almonds, chives, lemon

FRIED CHICKEN (GF)

free range chicken, country gravy, lemon

PORK SCHNITZEL (GF)

horseradish, kohlrabi, parmesan

SLOW COOKED BEEF BRISKET (GF)

chimichurri, corn salsa, lime

FALAFEL (GF, V)

chickpea, avocado, coriander, flatbread

GREEN SALAD (GF, V)

baby gem, endive, pea tendrils, pumpkin seed oil

CAULIFLOWER (GF, V)

kale, macadamia, feta

ROASTED POTATOES (GF, V)

rosemary, aioli

PLATTER MENU

Each Platter Serves 8-10 People

Served Canape Style

OYSTERS 20 PIECES (GF) finger lime	95
WHIPPED FETA SERVES 8 - 10 (GFO) creamy feta, pumpkin seed pesto, wood-fired bread	80
CHARCUTERIE BOARD SERVES 8 - 10 (GFO) prosciutto & salami crudo, feta & olives, grilled peppers, artichokes, sourdough	95
SWEETCORN POPPERS 20 PIECES (GFO, V, VE) popcorn, curry leaf, chipotle	75
PUMPKIN ARANCINI 20 PIECES (GFO, V, VEO) parmesan, pepitas, aioli	75
PRAWN BRIOCHE 10 PIECES (GFO) iceberg, cocktail sauce, crisps	90
SAUSAGE ROLL 20 PIECES slow cooked pork, curry ketchup, crackle	90
FRIED CHICKEN SLIDER 10 PIECES (GFO) country gravy, pickles, pepperoncini	90
BRISKET SLIDER 10 PIECES (GFO) slow cooked beef brisket, chimichurri, corn salsa	90
LITTLE OTTO'S CHOCOLATE EXTRAVAGANZA 32 PIECES (GF) dark chocolate biscoff, milk-chocolate chippie, white-chocolate popping candy, rocky road	105

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MORNING & AFTERNOON BREAK

Entire Group Must Be On Package
All Packages \$30.00 Per Person

HIGH TEA

sweet scones, jam, whipped cream, passionfruit tartlets,
finger lime avocado & smoked salmon crumpet,
cream cheese, chives

BAGEL (GFO)

pesto, avocado, tomato, spring onion, pumpkin seed
bacon & egg, tomato chutney, seasonal fruit platter

MUESLI BAR (GFO)

roasted granola & bircher muesli, toasted nuts & dried fruit
yoghurt, milk, almond milk seasonal fruit platter

SAVOURY

ham and cheese toastie, cheddar, chutney sausage roll with
slow cooked pork, curry ketchup, crackle, seasonal fruit platter

CLASSIC

fresh baked cookies, cinnamon bun, seasonal fruit platter

WORKING LUNCH BREAK

\$60.00 Per Person | Choose One Option

TACO BAR

soft corn tortilla & hard-shell taco

pulled BBQ beef brisket

hot & spicy grilled chicken, baked beans, tomato salsa, chipotle glaze, lime, coriander

guacamole

sour cream

shredded cheese

SHELTER BAR

salt & pepper squid, aji amarillo chilli, lemon

sweetcorn poppers, curry leaf, popcorn, chipotle

margarita pizza, tomato, basil, mozzarella, fior di latte

pepperoni pizza, tomato, pepperoni, oregano, mozzarella

green salad, baby gem, witlof, pea tendrils, pumpkin seed oil

chips, aioli

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NEED MORE?

FUNCTIONS AND EVENTS

Breakout meeting spaces, dinner on the brew deck, sundowners overlooking the beach and more; we can host the extra event that makes your function memorable. Speak with our functions team to learn more: functions@shelterbrewing.com.au

LITTLE OTTO'S BIG CHOC SHOP

Discover a world of chocolate wonder on the Busselton Foreshore. Tee up a Little Otto's chocolate making workshop, get a tour through the production Facilities, or swing by for a gift for the kids

BREWERY TOURS

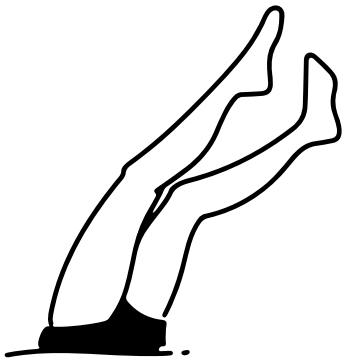
Stop by our brewery for a behind-the-scenes look at how the beers get made. You'll learn the step by step process by one of our dedicated beer experts, and taste some product along the way. Running daily at 11:30am and 3:30pm.



TERMS & CONDITIONS

To secure the date for your function, please review these Terms and Conditions.

We require our Booking Form to be completed and returned, and the room hire fee (where applicable) to be paid. In the event of a cancellation, the room hire is non-refundable.



GENERAL

Thank you for choosing Shelter Brewing Co catering for your upcoming function. To secure the date, please confirm your booking by reviewing these Terms and Conditions, completing the booking form and paying the \$500.00 booking deposit (where applicable). In the event of a cancellation, this is non-refundable.

CONFIRMATION

Final confirmation of the number of guests and menu choices are required one month prior to your booking date. This number becomes the minimum number of guests payable. It is your responsibility to advise of any guests' special dietary requirements a minimum of two weeks prior to the event, to ensure their requirements can be met. Due to seasonality there may be occasions where some ingredients are not available; in this instance an appropriate substitute will be made. All beverages are subject to availability and we reserve the right to substitute similar beverages if your first choice is not available.

PAYMENT TERMS

A \$500 non-refundable deposit must be paid to secure your booking. 50% of the total event cost minus the deposit must be paid one month from the function date. The final outstanding amount will be due one week out from the function date.

CANCELLATION OF BOOKING

If the booking is cancelled, the \$500.00 booking fee is non-refundable. If cancellation occurs more than 10 days out from the booking date, all other payments made will be refunded. No additional financial penalties apply.

EVENTS OUTSIDE OF OUR CONTROL

Shelter Brewing Co does not accept responsibility for events that are out of our control (e.g. power outage, lightning strike, bush fire). If the function is disrupted in any way due to an event that is out of our control, the payment is non-refundable.

BRAND ALIGNMENT

Shelter Brewing Co reserves the right to decline any event that, in our reasonable opinion, does not align with our brand, values, or image. This includes, but is not limited to, the nature of the event, promotional materials, sponsors, or activities associated with the booking.

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15% Public Holiday surcharges will apply.

Prices are subject to change.

GET IN TOUCH WITH US

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