



LAMONT'S

Smiths Beach

OVERVIEW

Situated within the premier Smith's Beach Resort and with the beachfront location just a short walk away, Lamont's Smiths Beach has been providing some of the finest food and beverage services for over 30 years.

If you struggle to find the time and resources to plan meetings and events then let Lamont's Smiths Beach take the stress away.

Lamont's offers a personalised and professional service from start to finish for your conference, meeting, seminar or function. Our experience, eye for detail and professional work ethic will ensure that your next event is your best ever.

Lamont's offers a range of gourmet dining and beverage catering options during your conference. For those looking to add to their experience and take advantage of the unique offerings of the region, the team at Lamont's Smiths Beach are available to assist with arranging any of the below suggestions both onsite or within our stunning surrounds.

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SMITHS BEACH
RESORT

WINE AND FOOD TASTING EXPERIENCES

OPTION 1

Casual wine tasting in the Lamont's Smiths Beach Bar

Guests can taste Lamont's wines at their leisure in a semi tutored style information session on the varieties, regions and crafting. Olives & sparkling water are served.

Cost: \$15 per person

Duration: 30 Mins

OPTION 2

Wine tasting in the Lamont's Smiths Beach Bar plus Canapés

Chef's selection of canapés to be served during a "cellar door wine tasting" – Lamont's staff will conduct a casual and informal discussion on current release wines and the history of Lamonts whilst a selection of canapés will be served throughout the hour.

Cost: \$30 per person

Duration: 60 Mins

OPTION 3

Wine tasting in the Lamont's Smiths Beach Bar plus additional Sommelier Fee

A premium wine appreciation event conducted by our Sommelier. The focus is on wine education and appreciation, with substantial small plated items served during the event. This can be an informal presentation or seated, depending on your number of guests.

Cost: \$60 per person

Duration: 60 Mins

OPTION 4

Wine pairing menu

Five small courses paired with a premium selection of local and imported wines, presented by either Lamont's sommelier, Kate Lamont or special guest speaker (such as winemakers from Cape Mentelle, Devils Lair or Cherubino Wines). This is a premium wine experience where we pitch International wines against local wines. Suited to groups with a passion for food and wine.

Cost: POA

Minimum number: 15 persons Maximum number: 40 persons

MASTERCLASS WITH KATE LAMONT

▲ Kate Lamont's philosophy is to 'take the best produce you can find, treat it with respect and intelligence and then let the food speak for itself'. Kate is operating partner in the Lamont's family food and wine businesses and, as one of WA's most successful chefs, has written bestselling cooking books. Here Kate will share and demonstrate her flair in the kitchen with you over this 4 hour masterclass. After the class sit and enjoy the delicious 4 courses demonstrated served with Lamont's wines. Ask us about adding the recipe collection to take away from the class.

Cost: \$200 per person

Duration: 4 hours

Best suited for 8 to 15 persons

Best suited to Beach House accommodation due to larger kitchen

PRIVATE CHEF DINNER

▲ Dinner party anyone? Your Private Chef offers a full fine dining experience served in the privacy of your Villa or Beach House! We can also arrange champagne breakfasts. Details sent on request.

Cost: POA

Minimum number: 2 persons

Maximum number: 15 people

SPECIALTY HAMPERS

▲ If you want to make your stay a little bit special or simply tailor your event to your style, our gourmet range of hampers are available for pre-ordering to be ready in your room on arrival or pick up from Lamont's Gourmet Deli and Cafe when required. From chocolate truffles to bottles of French champagne, a delicious anti-pasto platter to nibble; one of our delicious breakfast hampers or for the super health conscious enjoy our "Green" hamper - including fresh juice and health smoothies. Enjoy on the beach or take to one of your planned activities during your stay.

Cost: From \$40 per person

Minimum 2 pax

Booking essential for all of the above.

FOOD AND BEVERAGE PACKAGES

OPTION 1 - \$25.00 PER PERSON

Morning tea ONLY

- ▲ Chef's selection: Assorted savoury and sweet muffins, freshly baked danishes, seasonal fruit platter
- ▲ Unlimited barista coffee, organic tea selection and juices

OPTION 2 - \$35.00 PER PERSON

Lunch ONLY

- ▲ Choose one salad
 - Smoked Salmon and Avocado Salad
 - Chicken and Spinach Salad
 - Caramelised Pumpkin and Goats Curd Salad
- ▲ Crusty bread
- ▲ Unlimited barista coffee, organic tea selection and juices

OPTION 3 - \$65.00 PER PERSON

Morning and afternoon tea (choice of two per session)

- ▲ Lunch – Chef's selection toasted baguettes with assorted fillings & fresh fruit platters
- ▲ Unlimited barista coffee, organic tea selection and juices

OPTION 4 - \$80.00 PER PERSON

Morning and afternoon tea (choice of two per session)

- ▲ Lunch – set main, salad, set dessert, fresh fruit platter
- ▲ Unlimited barista coffee, organic tea selection and juices



DELEGATE PACKAGE \$175 per person per day.

BREAKFAST

- ▲ In room hamper **or**
- ▲ Buffet (includes continental and 5 hot food choices) **or**
- ▲ A la carte (from popular Lamont's breakfast brunch menu)

MORNING AND AFTERNOON TEA

- ▲ Chocolate brownie, scones, jam and cream, fruit platter **or**
- ▲ French pastries, chocolate brownie squares, fruit platter **or**
- ▲ Cheese and fruit platter

Includes juice, sparkling water and unlimited barista coffee all day

LUNCH (PER DAY)

- ▲ Mixed meat and salad baguettes; roast vegetable and cheese baguettes; fruit and cheese **or**
- ▲ Smoked salmon and avocado salad; chicken and spinach salad; caramelised pumpkin and goats curd salad; crusty bread **or**
- ▲ Tapas hamper for offsite experiences

DINNER

- ▲ 3 courses from the seasonal a la carte menu **or**
- ▲ Shared feasting menu (8 dishes served plattered for guests to share) **or**
- ▲ Stand up cocktail style with substantial finger food

Includes beer and Lamont's white and red table wines for 2.5 hours over dinner

Vegetarian and gluten free menu options available.

