

Wedding Brochure



***The Cruising Yacht Club
of Western Australia inc.***

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The Cruising Yacht Club of WA

Wedding Brochure

Congratulations on your upcoming wedding

Thank you for considering The Cruising Yacht Club of WA as a venue for your special day. At The Cruising Yacht Club our aim is to work closely with you to ensure that your special is a stress free and happy occasion.

The Cruising Yacht Club of WA is located in Rockingham and is the best location for your private wedding reception, our dedicated function room with balcony overlooks the Cockburn Sound and Mangles Bay and boasts some of the best sunsets in Perth.

With our flexibility, professionalism and attention to detail, our dedicated team will be on hand throughout your day, ensuring every detail is exactly as you imagined.

In this brochure you will find different options available. We offer set menu, buffet or BBQ menu for a more relaxed food option as well.

If you would like to come in a discuss any details and find out if your date is available, please do not hesitate to get in touch, I will be very pleased to meet with you.

Regards,

Amanda Beenham

Sit down Reception

Room Hire - 6 hours, up to 120 guests

- ◆ Friday & Saturday - \$1000
- ◆ Sunday - \$1000
- ◆ Tuesday to Thursday - \$900
- ◆ Refundable Bond - \$500

Room hire includes:

- ◆ Built dance floor
- ◆ Draped Ceiling with fairy lights
- ◆ Table & Chairs
- ◆ Linen Tablecloths and Napkins
- ◆ Crockery, cutlery & glassware
- ◆ Tea & Coffee station
- ◆ Free parking adjacent to club

Cocktail Style Reception

Room Hire - 6 hours, up to 150 guests

- ◆ Friday & Saturday - \$650
- ◆ Sunday - \$650
- ◆ Tuesday to Thursday - \$600
- ◆ Refundable Bond - \$500

Room hire includes:

- ◆ Built dance floor
- ◆ Draped Ceiling with fairy lights
- ◆ Table & Chairs with covers
- ◆ Linen Tablecloths and Napkins
- ◆ Crockery, cutlery & glassware
- ◆ Tea & Coffee station
- ◆ Free parking adjacent to club

Ceremony & Reception Packages

♦ Wedding Ceremony Package \$850

Inclusive of:

Room Hire (Private garden or Burgee Room)
30 Chairs with covers (no sashes)
Signing table with two chairs with covers (no sashes)
Speaker system with microphone
Tea, Coffee & water station
Welcome Sign
Rehearsal (2 hours maximum)
Set up and pack down of service
Carpark access
Restricted Membership

Council Permit for grassed area out the front
City of Rockingham

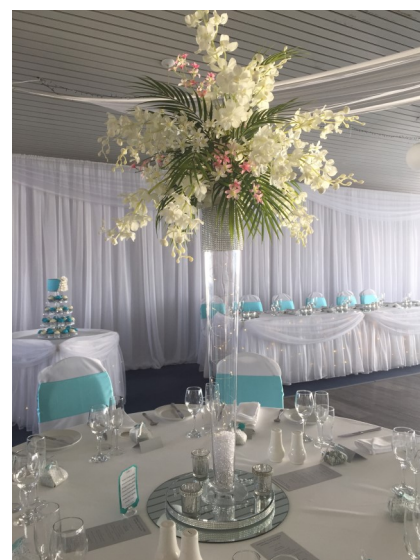
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♦ Wedding Reception Package

0-50 guests - \$4250
50-100 guests - \$5250
100 –120 guests - \$6450
Maximum 120 guests

Inclusive of:

Room Hire (Burgess Room)
Chair covers and sashes
Styed Bridal table, 6m Bridal backdrop,
Centre pieces
Wishing Well,
Gift & cake table
Cloth linen table cloths and napkins
Food and Drink service,
Tea, Coffee & water station
Welcome Sign and seating plan
Draped ceilings with fairy lights,
Dance floor
Ocean view balcony with high bar tables
Set up and pack down of service



Buffet options

- ♦ *\$50pp Silver 2 Course Buffet*

Entrée & Main Buffet or Main Buffet & Dessert

Select 2 main , 3 vegetable or salad and 1 entrée or dessert options

- ♦ *\$60pp Gold 3 Course Buffet*

Entrée, Main Buffet & Dessert

Select 1 entrée, 3 main, 3 vegetable or salad and 1 dessert options

- ♦ *\$70pp Platinum 3 Course Buffet*

Entrée, Main Buffet & Dessert (alternate drop entrée & dessert)

Select 2 entrée, 3 main, 3 vegetable or salad and 2 dessert options

- ♦ \$15pp Children's Meals with ice cream for dessert (Nuggets & Chips, Pasta Napolitano or fish & chips)

Entrées

- ♦ Creamy Pumpkin soup served with a swirl of cream & crispy bacon pieces
- ♦ Creamy Potato & Leek soup
- ♦ Pear and Walnut salad with blue cheese dressing
- ♦ Mushroom Arancini with sweet potato puree
- ♦ Honey BBQ Pork salad served with red cabbage slaw, cos leaves, mint, bean shoots & sweet chilli sauce
- ♦ Thai Beef salad served with crispy lettuce, cherry tomatoes, mint & cilantro leaves and cucumber spears

Mains & Vegetables

- ♦ Crusted Roast Beef, Crispy Crackle Roast Pork or Rosemary & Garlic Roast Lamb
- ♦ Chicken Mignons wrapped in Bacon, Baked fish fillets in creamy lemon sauce, Beef Bourguignonne or Fettuccini Carbonara
- ♦ Vegetarian Lasagne (gf) or Spinach & Ricotta Cannelloni (gf/v)
- ♦ Roast Potatoes or Potato au gratin
- ♦ Roast Pumpkin, Medley of steamed vegetables or Steamed peas & carrots
- ♦ Traditional Greek Salad, Garden Salad, Pasta Salad, German Potato salad or Crunchy Coleslaw

Desserts

- ♦ White Chocolate Panna Cotta
- ♦ Chocolate Mousse
- ♦ Individual Fruit Pavlova
- ♦ New York Cheesecake
- ♦ Strawberry Cheesecake



Set Menu Dining

Silver package - \$50pp

- ♦ Choice of two main courses, to be served alternate drop
- ♦ Wedding cake served as dessert with berry coulis & garnish

Gold package - \$70pp

- ♦ Choice of one entrée course
- ♦ Choice of two main courses, to be served alternate drop
- ♦ Wedding cake served as dessert with berry coulis & garnish

Platinum package - \$85pp

- ♦ Choice of two entrée courses, to be served alternate drop
- ♦ Choice of two main courses, to be served alternate drop
- ♦ Choice of one dessert course
- ♦ Wedding cake served on platters

Children's Menu

5 to 12 years - \$15 per child

5 years & under - eat free

Includes ice cream for dessert

- ♦ Chicken nuggets & chips
- ♦ Pasta with napolitana sauce
- ♦ Fish & chips

Extra items - served to share on tables

All prices are per person

- ♦ Antipasto platter - \$6.50
- ♦ Prawn & Chorizo skewers - \$7.50
- ♦ Roasted Asian Pork Belly - \$7.00
- ♦ Salt & Pepper Squid - \$7.00

Set Menu Dining options

Entrees

- ♦ Creamy Pumpkin soup served with a swirl of cream & crispy bacon pieces
- ♦ Creamy Potato & Leek soup
- ♦ Pear and Walnut salad with blue cheese dressing
- ♦ Mushroom Arancini with sweet potato puree
- ♦ Honey BBQ Pork salad served with red cabbage slaw, cos leaves, mint, bean shoots & sweet chilli sauce
- ♦ Thai Beef salad served with crispy lettuce, cherry tomatoes, mint & cilantro leaves and cucumber spears

Mains

- ♦ Fillet of Beef served with green beans, parsnip puree, roast potato and red wine jus
- ♦ Grilled Barramundi fillet plated with a sweet potato puree, roasted tomatoes and salsa verde
- ♦ Moroccan Spiced Chicken served with roasted pumpkin, feta, spinach, pine nuts and jus
- ♦ Gnocchi Napolitana served with spinach and gorgonzola cream

Dessert

- ♦ Chocolate Mousse with mint, cream and strawberries
- ♦ Vanilla Panna Cotta served with a berry coulis
- ♦ Individual Pavlova with mixed berries and passionfruit coulis



- ♦ New York Cheesecake served with cream and strawberries



We understand & take all food allergies very seriously.

Please inform us of any such allergies. Most dishes can be adapted to be gluten free & lactose

Platter options

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| ◆ Chicken Satay Skewers with peanut dipping sauce \$100 | -25 pieces |
| ◆ Signature Pulled Pork Sliders with slaw on mini brioche buns \$100 (gf available) | -20 pieces |
| ◆ Spicy Asian Duck Spoons with chilli, lime & coriander \$100 (gf) | -25 pieces |
| ◆ Roast Pork Belly squares with sticky Asian sauce \$120 (gf) | -30 pieces |
| ◆ Crispy Salt & Pepper Squid \$110 | -40 pieces |
| ◆ Paprika Chicken & Chorizo Skewers \$100 | -25 pieces |
| ◆ Assorted Sandwiches triangles with vegetarian options \$65 (gf available) | -40 pieces |
| ◆ Thai Fish Cakes with lime & sweet chilli \$80 | -30 pieces |
| ◆ Spinach & Feta Triangles \$90 (v) | -30 pieces |
| ◆ Assorted Mini Pies & Sausage Rolls \$80 | -20 of each |
| ◆ Mini Spring Rolls & Samosas with sweet chilli sauce \$65 (v) | -46 of each |
| ◆ Mini Cheeseburgers with caramelized onion & pickle | -20 pieces |
| on mini brioche buns \$100 (gf available) | -25 pieces |
| ◆ Beer Battered Fish Fillets with tartare sauce \$110 | -25 pieces |
| ◆ Assorted Mini Quiches \$90 | -36 pieces |
| ◆ Mixed Sushi \$80 (GF) | -50 pieces |
| ◆ Assorted Cake Platter \$100 | -40 pieces |
| ◆ Antipasto platter \$100 | |
| ◆ Cheese grazing platter assorted cheeses & crackers \$140 | |
| ◆ Mini Grazing platter with cheeses, breads, nuts, olives, dried fruits, cold cuts & antipasto \$140 | |
| ◆ Crunchy Hot Chips \$40 | |
| ◆ Crunchy Wedges with sour cream & sweet chilli sauce \$60 | |



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- ◆ *Gluten free platters available: please add \$10 to platter price*
 - ◆ *Extra wait staff: \$50 per hour for 2 hours per staff (min 2 hours)*

Signature Stations options

♦ Grazing Station

Nibbles for 50 guests \$300 or 100 guests \$600

A beautifully presented selection of cheeses, breads nuts, olives dried and fresh fruits, cold cuts and antipasto

♦ Paella Station

50 portions \$400

Available on the balcony or in the front garden, chef's Spanish paella cooked fresh in front of guests and served in bamboo boats. A choice of chicken, mixed seafood or vegetarian this is perfect for stand up eating.

♦ Aussie BBQ Station

Minimum 20 guests \$45pp

Available on the balcony or in the front garden, have a delicious BBQ cooked for you with a range serve your own salads. Including per person a 200g steak, 2 sausages, Chicken Skewers, Greek or garden salad, potato salad, pasta salad, dinner roll & butter.

♦ Steak & Seafood BBQ Station

Minimum 20 guests \$55pp

Available on the balcony or in the front garden, have a delicious BBQ cooked for you with a range serve your own salads. Including per person a 200g steak, 4 BBQ prawns,

150g barramundi fillet, Greek or garden salad, potato salad, pasta

salad, dinner roll & butter.



Drinks Packages

♦ Silver Drinks Package

3 hours - \$40pp 4 hours - \$50pp 5 hours - \$60pp

Includes:

Jean Pierre Brut Sparkling - NSW

Alkoomi Spear Tree Semillon Sauvignon Blanc - Great Southern, WA

Yellow Tail Moscato - South Eastern Australia

Kingston Estate Shiraz—Clare Valley, SA

Alkoomi Spear Tree Merlot Cabernet—Great Southern, WA

Draught Beers: Middies only

Carlton Dry	Great Northern	Gage Roads Single Fin
White Lakes Pale Ale	Cascade Light	Bulmers Cider

Soft Drink:

♦ Gold Drinks Package

3 hours - \$55pp 4 hours - \$65pp 5 hours - \$75pp

Includes:

Oyster Bay Cuvee Brut—Marlborough, NZ

Brands Laira Chardonnay - Coonawarra, SA

Oyster Bay Sauvignon Blanc - Marlborough, NZ

Brands Laira Cabernet Sauvignon - Coonawarra, SA

Kingston Estate Shiraz - Clare Valley, SA

Draught Beers: Middies only

Carlton Dry	Great Northern	Gage Roads Single Fin
White Lakes Pale Ale	Cascade Light	Bulmers Cider

Soft Drink:

Drink Package Notes

Drink package must include all guests 18 years and over

Bridal table can upgrade their package.

Additional bar tab can be added on top of drinks package for selected group.

Notes



The Cruising Yacht Club of WA (Inc)

Location: 2 Val Street, Rockingham Beach

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