

# Weddings at The Cruising Yacht Club

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  
day is a stress free and happy occasion.

The Cruising Yacht Club of WA is located on the Rockingham foreshore 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 packages available. We offer a set menu, buffet, or  
cocktail style for a more relaxed food option.

If you would like to come in to 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,  
The Cruising Yacht Club's Events Team



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# Ceremony Package

## 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

Water station

Welcome sign

Arbour

Rehearsal (2 hours maximum)

Set up and pack down of service

Carpark access

Restricted Membership

*Council Permit for grassed area to be acquired from the City of Rockingham*





# Reception Package

## Wedding Reception Package

0-50 Guests - \$4250

50 - 100 Guests - \$5250

100 - 120 Guests - \$6450

### Inclusive of:

Room hire (Burgess Room)

Chair cover and sashes

Styled Bridal table

6m Bridal back drop

Centre pieces

Wishing well

Gift & cake table

Linen tablecloths and napkins

Ocean view balcony with  
high bar tables

Food and drink service

Tea, coffee and water station

Welcome sign and seating plan

Draped ceiling with fairy lights

Dance floor

Set up and pack down of service

Carpark access

Restricted Membership





# Reception Packages

## Inclusive of:

Venue hire, 6 hour duration

Built dance floor

Draped ceiling with fairy lights

Tables & chairs

Linen tablecloths and napkins

Crockery, cutlery and glassware

Tea and coffee station

Free parking adjacent to the club

Food and beverage attendants



## Seated Reception

Up to 120 guests

Friday & Saturday - \$1500

Sunday - \$1750

Monday to Thursday - \$900

Refundable Bond - \$500

## Cocktail Reception

Up to 150 guests

Friday & Saturday - \$800

Sunday - \$900

Monday to Thursday - \$750

Refundable Bond - \$500







# Seated Menu

# Packages

*Minimum 20 guests*

*Silver package - \$62pp*

Choice of one entrée course

Choice of one main course

*Gold package - \$75pp*

Choice of one entrée course

Choice of one main course

Choice of one dessert course

*Alternate Drop - +\$5 per course*

*All served with warm bread and butter*

*Cakeage - \$40 includes plating or cut onto platters,  
plated with strawberry & cream an extra \$2pp*

(GF - gluten free | DF - dairy free | V - vegetarian | VE - vegan)





# Entrées

Trio of oysters with red wine vinaigrette, lemon black pepper and basil oil (GF, DF)

Smokey pulled pork croquette with pickled apple and aioli

Chilled tiger prawns with mango, pickled fennel and cherry tomato (DF)

Seared scallops with bacon cream sauce and fried capers (GF)

Chickpea and zucchini frittata with tahini yoghurt (V)

Roast pumpkin and sweet potato soup with croutons and parmesan (V & VE available)







## Mains

Grilled lamb backstrap cooked pink with smashed duck fat baby potatoes, mint pea purée, jus and parsnip crisps (GF, DF)



Grilled 250g grain fed porterhouse steak cooked pink with honey and cumin roast pumpkin, grilled broccolini and rich port sauce (GF)

Crispy oven roasted spiced chicken breast with dauphinoise potatoes, greens and a white wine cream





# Mains

Grilled barramundi with sweet potato purée, asparagus, beurre blanc and fried enoki mushroom

Zucchini stuffed with tomato and eggplant salsa, crispy panko, confit rosemary & garlic chat potatoes and pickled fennel and pine nut salad (V, VE)

Lemon and thyme pork cutlet with candied apple and parsnip purée with roasted sweet potato and beetroot sided with fennel jus





# Dessert

Shared cheeseboards with 4 cheeses, dried & fresh fruit and crackers

White chocolate panna cotta with seasonal berries

Crème brûlée with biscotti

New York raspberry cheesecake with Chantilly cream and strawberries

Pavlova with Chantilly cream and fresh fruit





# Packages

## *Silver 2 Course Buffet - \$65pp*

Entrée & Main Buffet or Main Buffet & Dessert

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

## *Gold 3 Course Buffet - \$75pp*

Entrée, Main Buffet & Dessert

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

## *Platinum 3 Course Buffet - \$95pp*

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

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

## *Children's Meals - \$20pp*

Nuggets & chips, pasta napolitana or fish & chips

*Ice cream for dessert*

*Cakeage - \$40 includes plating or cut onto platters,  
plated with strawberry & cream an extra \$2pp*

# Buffet Menu





# Entrees

Creamy pumpkin soup served with a swirl of  
cream & crispy bacon pieces

Pesto chicken penne salad

Spinach and feta pie

Honey BBQ pork salad served with red cabbage  
slaw, cos leaves, mint, bean shoots  
& sweet chili 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 bourguignon or lamb ragu bake

Vegetarian lasagne (gf) or cajun cous cous filled roast vegetables (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





# Dessert

Poached pears

Chocolate mousse

Individual pavlova with mixed berries and  
passionfruit coulis

Chef's choice cheesecake (3 varieties)

Strawberry cheesecake

Sticky date pudding

Berry crumble





## Platters

Caters 5 to 8 people

Sticky honey pork bites \$120

Crispy salt & pepper squid \$110

Spicy crispy chicken tenders with ranch dressing \$100

Assorted sandwich triangles with vegetarian options \$80

Mini pies and sausage rolls \$100

Mini spring rolls & samosas with sweet chilli sauce \$65

Mini cheeseburgers with caramelised onion & pickle on mini brioche buns \$100

Hot chips \$40

Crunchy wedges \$60

Antipasto \$100

Cheese grazing \$140

## Grazing Table

**\$25pp - minimum 40 people**

Whole glazed leg of ham

Margaret River brie

Smoked cheddar cheese

Blue cheese

Vintage cheddar cheese

Kalamata olives

Stuffed olives

Cherry tomato, bocconcini and basil salad

Fresh fruit

Mixed nuts

Vodka and black pepper cured salmon

Prosciutto and melon balls

Hungarian salami

Toasted breads, crostini and crackers

House made dips

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

# Cocktail Menu







# Canapés Menu

## Pricing

6 Canapés \$25pp - select 3 from each list

8 Canapés \$33pp - select 4 from each list

10 Canapés \$40pp - select 5 from each list

## List 1

Beer battered fish goujons with tartare sauce

Moroccan spiced chicken skewers with lime aioli

Vegetable & pinenut tartlets (v)

Crostini, smoked salmon with dill & lemon mascarpone

Chinese roast pork belly bites

Crostini with avocado, grilled corn & beetroot salsa (v)

Goat cheese, dill & fried capers on toasted baguette (v)

Tomato & basil bruschetta (v)

## List 2

Szechuan beef fillet skewers with spicy dipping sauce

Deconstructed duck wontons with hoi sin & spring onion

Tempura tiger prawns with lime aioli

Seared local scallops with prosciutto crumb (gf)

Natural oysters with cracked pepper & lemon (gf)

Prawn & scallop arancini with smoked aioli

Oysters kilpatrick

## Mini Meals \$14pp

Suggested after canapés service

Fish & chips with tartare & lemon

Pulled pork apple & fennel slaw slider with chips

Roast beef & gravy roll with chips

Shrimp & pork belly fried rice

Hokkien noodle stir fry with chicken or vegetarian

Buttermilk fried chicken with chips



# Drinks Packages

## *Silver Drinks Package*

3 hours - \$65pp

4 hours - \$75pp

5 hours - \$85pp

### *Includes:*

Madfish Prosecco - WA

Wavelength Sauvignon Blanc Semillon - WA

Wild Flower Sauvignon Blanc - WA

Wavelength Shiraz - WA

Risky Business Shiraz Grenache Tempranillo—WA

### *Draught Beers & Cider (Middies only)*

Soft Drink

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## *Gold Drinks Package*

3 hours - \$75pp

4 hours - \$85pp

5 hours - \$95pp

### *Includes:*

Swings & Roundabouts Sparkling - WA

Madfish Sauvignon Blanc Semillon - WA

Howard Park Flint Rock Chardonnay - WA

Silkwood Estate Pinot Noir - WA

Domaine Naturaliste Cabernet Sauvignon - WA

### *Draught Beers & Cider (Middies only)*

Soft Drink

