

*Functions at
The Cruising Yacht Club of WA (Inc)*

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Here at The Cruising Yacht Club we can cater for your celebration, whatever the occasion!

The Burgee room boasts a truly versatile space catering for up to 200 people cocktail style or up to 120 people for a seated event.

With its own bar and dance floor, beautifully draped ceiling with fairy lights and balcony with stunning views out over the Cockburn Sound.

The Burgee room truly is an unrivalled location for your upcoming event.

Let our passionate people make your next event a great success.

Please do not hesitate to contact our functions coordinator who will be delighted to assist you further.

Functions Coordinator, Amanda Beenham

Email: functions@tcyc.com.au Ph: 9527 5468

Cocktail Style Function

Room Hire: \$350

Inclusive of:

3 round tables with 30 chairs

4 high bar tables

Gift and cake table

Draped ceiling with fairy lights

Cloth linen table cloths

Tea, Coffee and Water station

Platters table

Ocean view balcony with high bar tables

Set up, pack down and cleaning

Food and drink service

Welcome sign

Carpark access

Restricted Membership

A refundable bond of \$500 is required.

Additional Items available

Chair covers & Sashes \$5 each

6m curtain backdrop with lights & delivery \$630

3m curtain backdrop with lights & delivery \$500

Wishing well \$60

Centre pieces \$30 each

Carpet runner - ivory 8m \$95

Lectern \$50

Microphone & speaker with mp3 \$100

Platters and Signature Stations

- ◆ Chicken Satay Skewers
with peanut dipping sauce \$90
- ◆ Signature Pulled Pork Sliders
with slaw on mini brioche buns \$100
- ◆ Spicy Asian Duck Spoons
with chilli, lime & coriander \$100 (GF)
- ◆ Roast Pork Belly squares
with sticky Asian sauce \$120 (GF)
- ◆ Crispy Salt & Pepper Squid \$110
- ◆ Assorted Ribbon Sandwiches
with vegetarian options \$65 (GF)
- ◆ Thai Fish Cakes with lime & sweet chilli
\$80
- ◆ Spinach & Feta Triangles \$90
- ◆ Assorted Mini Pies & Sausage Rolls \$80
- ◆ Mini Spring Rolls & Samosas
with sweet chilli sauce \$65
- ◆ Mini Cheeseburgers with caramelized
onion & pickle on mini brioche buns \$100
(GF)
- ◆ Beer Battered Fish Fillets with tartare
sauce \$110
- ◆ Crunchy Hot Chips \$40
- ◆ Crunchy Wedges
with sour cream & sweet chilli sauce \$60
- ◆ Assorted Mini Quiches \$90
- ◆ Antipasto platter \$100
- ◆ Cheese grazing platter \$140
- ◆ Oysters (natural/Kilpatrick) (30) \$100
- ◆ Mixed Sushi \$80 (GF)
- ◆ Assorted Cake Platter \$100

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, antipasto
presented with stands, baskets and signage.

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 a perfect for stand up
eating or additional entrée item brought to your table.

Aussie BBQ Station

Minimum 20 guests \$40pp

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 \$50pp

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.

Each platter caters for 8-10 guests, portion sizes and
numbers may vary for each platter

Gluten free platters available:

please add \$10 to platter price

Extra wait staff:

\$50 per hour for 2 hours per staff (min 2 hours)

Sit down Functions \$800

Minimum 50 Guests

Inclusive of:

Draped Ceilings with fairy lights

Dance floor

Cloth linen table cloths and napkins

Deluxe table setting

Gift and Cake table

Welcome sign and seating plan

Drinks and food service

Ocean view balcony with high bar tables

Carpark access

Restricted Membership

A refundable bond of \$500 is required



Buffet Packages

\$50pp Silver 2 Course Buffet

Entrée & Main Buffet or Main Buffet & Dessert

Select 2 meat , 3 vegetable and 1 entrée or dessert

\$60pp Gold 3 Course Buffet

Entrée, Main Buffet & Dessert

Select 1 entrée, 3 meat, 3 vegetable and 1 dessert

\$70pp Platinum 3 Course Buffet

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

Select 2 entrée, 3 meat, 3 vegetable and 2 dessert

\$15pp Arrival canapes (select 2 hot & cold canapes options)

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

Children under 5 years old - eat free

Children 5 to 12 years old– half the adult price



Buffet Options

Canapes

Mini Bruschetta's
Caprese salad on a toasted ciabatta
Smoked Salmon Blinis with dill crème fraiche
Prawn & Chorizo Skewers
Satay Chicken Skewers with peanut dipping sauce
Confit Duck with potato hash with hollandaise

Entrée's

Creamy Pumpkin Soup
Potato & Leek Soup
Antipasto share plate per table
Grilled Prawn with avocado mango salsa
Crispy potato, succulent beef with spicy herb sauce

Main Options

Crusted Roast Beef Crispy Crackle Roast Pork Rosemary & Garlic Roast Lamb
Roast Chicken Chicken mignons wrapped in bacon
Seasonal baked fish fillets baked in creamy lemon sauce Creamy Bacon Fettuccini Carbonara
Vegetarian Lasagna (gf) Spinach & Ricotta cannelloni (v) (gf)

Vegetable Options

Roasted potatoes Cheesy potato bacon
Traditional Greek Salad Garden Salad with seasonal greens
Pasta Salad German Potato Salad with egg & bacon Crunchy coleslaw
Steamed carrots & peas Mixed steamed vegetables Roast pumpkin

Dessert Option

White Chocolate Panna Cotta Chocolate mousse Mini Fruit Pavlova
New York Cheesecake Strawberry cheesecake Seasonal fruit platter

Set Menu

Minimum 50 Guests

Ocean View Package \$65pp

Room Hire: \$800

Choice of either Entrée & Main or Main & Dessert

Inclusive of:

2 Course Alternate drop set menu

Centerpiece's

Gift and cake tables

Draped ceiling with fairy lights, Dance floor

Welcome sign and seating plan

Cloth linen table cloths and napkins

Tea & Coffee station

Ocean view balcony with high bar tables

Carpark access, Restricted Membership

A refundable bond of \$500 is required

Burgee Sunset Package \$95pp

Room Hire: \$800

Inclusive of:

3 Course Alternate drop set menu

Centerpiece's

Gift and cake tables

Draped ceiling with fairy lights

Welcome sign and seating plan

Cloth linen table cloths and napkins

Tea & Coffee station

Ocean view balcony with high bar tables

Carpark access, Restricted Membership

A refundable bond of \$500 is required

Set Menu Options

Entrée

Honey BBQ Pork Salad

Red cabbage slaw, cos leaves, mint,
coriander, bean shoots with a sweet chilli sauce

Smoked Salmon

On a potato rosti with grilled asparagus & lemon chervil crème fraiche

Creamy Pumpkin Soup

Served with swirl of cream & crispy bacon pieces

Chilled poached Prawn Cocktail

With crispy lettuce, creamy cocktail dressing, chives & cucumber spears

Mains

Fillet of Beef

Served with green beans, parsnip puree, roast potato and a Red wine jus

Crispy Skinned Salmon

Served with Potato Rouille and blanched broccolini

Moroccan Spiced Chicken

Served with roasted pumpkin, feta, spinach, pine nuts and jus

Gnocchi Napolitana (V)

Served with Spinach and gorgonzola cream

Desserts

Chocolate mousse

Served with mint, cream & strawberries

Vanilla Panna Cotta

Served with a mixed berry Coulis

Individual Pavlova

Served with mixed berries & passionfruit Coulis

New York Style Cheesecake

Served with a berry compote

Silver Drinks Package

3 hours - \$36pp

4 hours - \$44pp

5 hours - \$50pp

Includes:

Jean Pierre Brut Sparkling - NSW

Alkoomi Spear Tree Semillon Sauvignon Blanc - Great Southern, Western Australia

Yellow Tail Moscato - South Eastern Australia

Evans & Tate "The Go-Between" Cabernet Merlot - Margaret River, Western Australia

Yellow Tail Shiraz - South Eastern Australia

Draught Beers: Middies only

Carlton Dry Great Northern

Cascade Light White Lakes Cider

Soft Drink:

Pepsi, Pepsi Max, Lemonade, Solo & Soda Water

Gold Drinks Package

3 hours - \$42pp

4 hours - \$52pp

5 hours - \$60pp

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 Stella Artois

White Lakes Pale Ale Cascade Light White Lakes Cider

Soft Drink:

Pepsi, Pepsi Max, Lemonade, Solo & Soda Water

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.



The Cruising Yacht Club of WA (Inc)

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