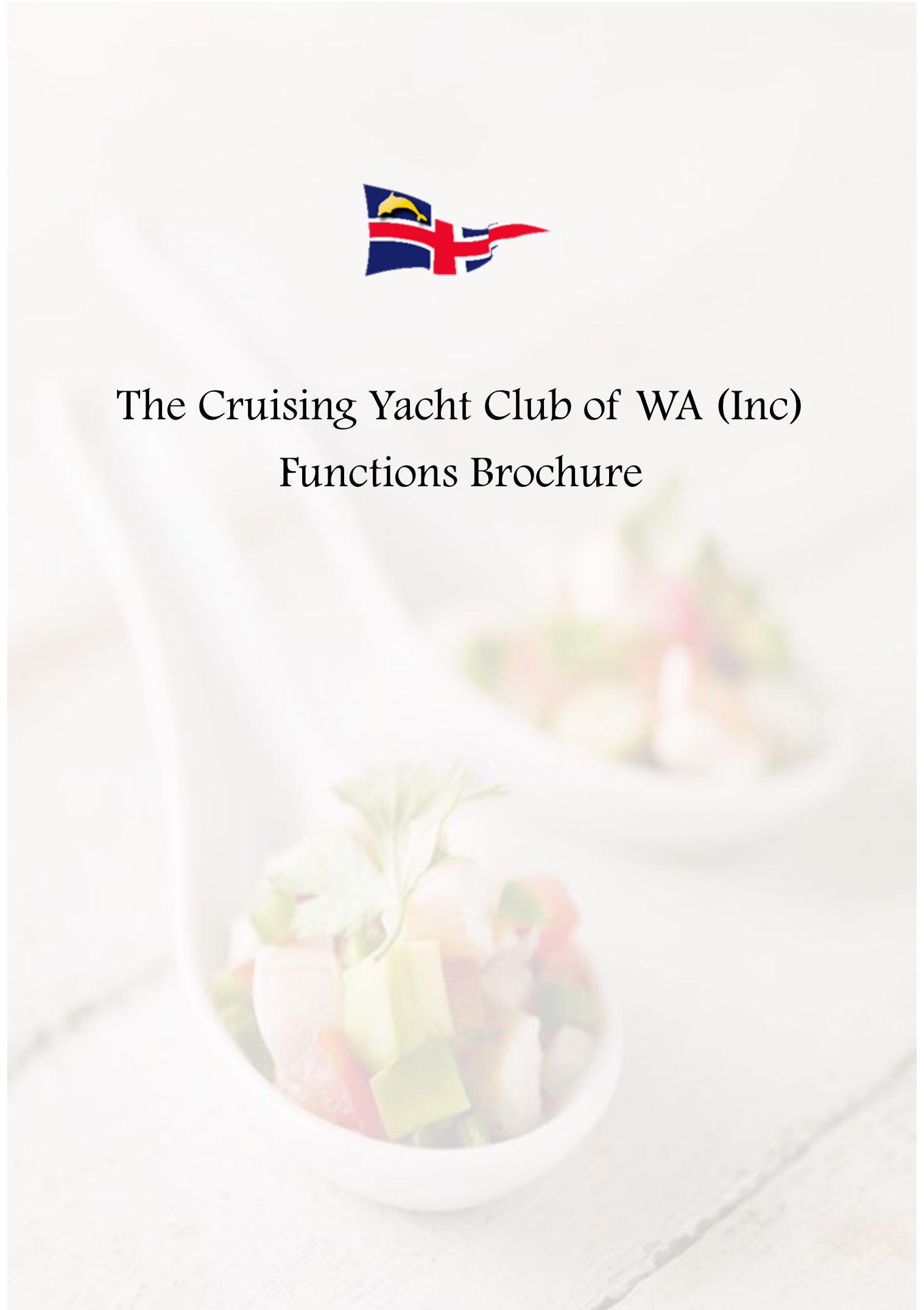




The Cruising Yacht Club of WA (Inc)
Functions Brochure



Sit Down Dinner Package

Room Hire:	0-50 people \$500
	50-75 people \$650
	75 + people \$800

Inclusions:

- ◆ Exclusive Burgee Room venue hire
- ◆ Ocean View balcony
- ◆ Beautifully draped ceiling with fairy lights
- ◆ Dance Floor
- ◆ Chairs without covers & sashes
- ◆ Cloth linen table clothes and napkins
- ◆ Basic Table setting
- ◆ Tea, Coffee and Water Station
- ◆ Cleaning, Set up and Pack down
- ◆ Drinks and Food service
- ◆ Yacht Club Carpark access
- ◆ Organisational meetings

Cocktail Style Function

Inclusions: \$300

- ◆ Exclusive Burgee Function Room Venue Hire
- ◆ Ocean View Balcony
- ◆ Beautifully draped ceiling sails with fairy lights
- ◆ Dance Floor
- ◆ 3 Round Tables with 30 chairs
- ◆ 5 Round tall high bar tables
- ◆ Cloth linen table clothes for tables & high bars
- ◆ Tea, Coffee & Water station
- ◆ Cleaning, set up and pack down
- ◆ Drinks and Food service
- ◆ Yacht Club carpark access
- ◆ Organisational meetings

Additional Items:

Cake cutting & serving	\$50
Cake Table & knife	\$50
Gift Table	\$25
Lectern	\$50
Microphone and/or Loudspeaker with MP3 player	\$100
Skirted Bridal Table	\$100
Table plan & List	\$100
Wedding Arch	\$150
Curtained Backdrop	\$400
Chair covers & sashes	\$5ea
Centrepieces	\$15ea
Wishing Well	\$80

Discounts and Rates

- ◆ Public Holidays + 50% Room Hire
- ◆ Members discount of 20% on room hire or package, excludes catering, drinks or additional items and services
- ◆ Off Season special 20% discount May, June, July and August
- ◆ Members receive 20% discount on top of 20% off season special

Catering Options

Platters & Canapes

Prawn & Chorizo Skewers	\$110
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
Mini Bruschetta's with balsamic glaze	\$80 Veg
Roast Pork belly squares with sticky Asian sauce	\$120
Crispy salt & Pepper squid	\$110
Assorted ribbon Sandwiches	\$65 Veg Opt
Thai Fish Cakes with lime & sweet chilli	\$80
Smoked Salmon ribbons with Dill Crème fraiche	\$100
Spinach & Feta Triangles	\$90 Veg
Mini Pies & Sausage Rolls	\$80
Spring Rolls & Samosas with sweet chilli sauce	\$65
Assorted Meat selection Platter	\$90
Mini Cheeseburgers with caramelised onion & pickle on mini Brioche	\$100
Beer battered Flathead fillets with tartare sauce	\$110
Crunchy Beer Battered Chips Platter	\$40 Veg
Crunchy Wedges with sweet chilli sauce & sour cream	\$60 Veg
Mini Quiches with assorted fillings	\$90 Veg opt
Fish & Chip cones (10 serves)	\$150
Antipasto Platter	\$120
Seafood Selection Platter	\$120
Cheese grazing platter, with crackers, dried fruits & grapes	\$140 Veg
Oyster Natural or Kilpatrick (30 Oysters)	\$100
Mixed Sushi Platter	\$80 Veg opt
Mixed Cake Selection Platter	\$100
Mini Grazing Platter (cheese, breads, antipasto)	\$140

- ◆ Platters are ordered individually at price
- ◆ Each Platter is comparable to 10 side plates worth of food
- ◆ Individual portions sizes and numbers for each style of platter varies
- ◆ Walk around service at \$50 per hour for staffing (minimum 2 hours per staff)

Station Options

Grazing Station (nibbles for up to 100) \$600

A beautifully presented selection of chesses, breads, nuts, olives, dried and fresh fruits, cold cuts, antipasto presented with stands, baskets and signage.

A casual and rustic way to really add a wow factor and variety to your celebration.

Paella Station (50 portions) \$400

Available on the balcony or in our beer 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 people) \$40pp

Available on the balcony or in our beer garden, have a delicious BBQ cooked for you with a range of serve your own salads. Including per person a 200g steak, 2 sausages, 100g of chicken skewers, Greek or garden salad, potato salad, pasta salad, dinner roll & butter and pickled beetroot.

Steak & Seafood BBQ Station (Minimum 20 people) \$50pp

Available on the balcony or in our beer garden, have a delicious steak and seafood BBQ cooked for you with a range of serve your own salads. Including per person a 200g steak, 4 BBQ prawns, 150g Barramundi or Salmon, Greek or Garden salad, potato salad, pasta salad, dinner roll & butter.

Buffet & Table Service Options

Packages:

For the perfect sit down dinner style to suit your celebration choose between our packages and options, with a choice of mains being served to your guests or in a buffet arrangement and all entrée and dessert options served to the table.

When applicable Bridal tables will be provided table service before the rest of guests even in a buffet scenario.

Alternate drop options mean that every second person will be served the alternate choice for either entrée or dessert when more than one option is selected for that course.

2 Course Silver	Choose 2 meats, 3 vegetables, 1 dessert or 1 soup option	\$50pp
2 Course Gold	Choose 3 meats, 3 vegetables, 2 dessert or 2 soups options	\$55pp
3 Course Silver	Choose 1 soup, 3 meats, 3 vegetables & 1 dessert option	\$60pp
3 Course Gold	Choose 2 soups, 3 meats, 3 vegetables & 2 desserts options	\$70pp

Buffet & Table Service Notes

- ◆ Kids under 5 years eat free
- ◆ Kids 12 years and under are half price of adult price
- ◆ Kids 13 years and over are at full adult price

Soup Options:

Potato & Leek Soup	(veg)
Pumpkin Soup	(veg)
Minestrone Soup	
Rich Tomato Soup	(veg)

◆ Bread Roll & butter included with soup entrée

Meat Options:

Crusted Beef Roast
Crispy Crackle Roast Pork
Roast Turkey with stuffing
Roast Chicken with stuffing
Garlic Chicken Mignons
Grilled Seasonal Fish
Baked Seasonal Fish in creamy sauce
Beef Lasagne with béchamel sauce
Creamy Bacon Fettuccini Carbonara
Beef Chilli Con Carne with rice
Thai Green Chicken Curry with rice
Butter Chicken with rice

◆ Gravy, Apple Sauce, cranberry Sauce included where applicable

Vegetarian Options:

Spinach 7 Ricotta Cannelloni	(veg)
German Potato Salad with bacon and egg	(veg opt)
Cheesy Potato bake	(veg)
Traditional Greek Salad	(veg)
Garden Salad with seasonal greens	(veg)
Cold Pasta Salad	(veg)
Roasted Hassel back potatoes	(veg)
Steamed Carrots & Peas	(veg)
Crunchy Coleslaw	(veg)
Vegetarian Lasagne	(veg)

Desserts Options:

White Chocolate Panna Cotta with mixed berry compote
Chocolate Mousse
Mini Fruit Pavlovas
Churros with Chocolate & Butterscotch sauces
Cheesecake
Chocolate Brownies
Sticky date Pudding
Seasonal fruit salad

◆ Extra meat or vegetarian options available at \$5pp per option (buffet only)

Drink Packages:

Choose from one of our inclusive drinks packages to have a fixed cost per head for 5 hours of service.

Silver Package:	Middies of tap beer & cider, wine by the glass and soft drink	\$50pp
Gold Package:	Silver Package + basic spirits & packaged beer/cider	\$75pp
Platinum Packages:	Gold Package + Premium spirits & ready drink	\$100pp
Premium Package:	Platinum Package + table waiter service	\$125pp
Junior Package:	Unlimited soft drink & juice (strictly under 18s)	\$20pp
Drinks on Arrival:	A selection of drinks on arrival for your guests	\$6pp
Drinks on Table:	Jugs of tap beer or cider and selected bottles of wine	\$25pp

Drinks Package Notes:

- ◆ Drinks packages must include all guests 18 and over
- ◆ Bridal table or selected groups (less than 10 people) can upgrade their package
- ◆ Additional bar tab can be added on top of drinks package for selected group
- ◆ Drinks package can be combined with other options such as bar tab, drinks on arrival or drinks on tables if you wish to extend your offerings
- ◆ Drinks service must stop by 11.30pm Monday to Saturday and 9.30pm Sunday
- ◆ Wristbands may be required to distinguish those with different drink package options
- ◆ Responsible service of alcohol still applies and no refund will be provided for guests cut off from service
- ◆ In certain cases one drink per person policy may be implemented at the discretion of Club Management