



The Cruising Yacht Club of WA

Function Brochure



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

Sit down Buffet Function \$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



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

Set Menu Function

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

Chair covers

Centre pieces

Gift and cake tables

Draped ceiling with fairy lights

Welcome sign

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

Alternate Drop Entrée, Main & Dessert

Inclusive of:

3 Course Alternate drop set menu

Chair covers

Centre pieces

Gift and cake tables

Draped ceiling with fairy lights

Welcome sign

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

Cider Braised Pork Belly

Served with green leaf salad, cauliflower puree & Star Anise reduction

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

Chicken Caesar Salad

Baby Cos lettuce, smoked chicken, crispy bacon, croutons, egg & Caesar dressing

Mains

Cured Duck Breast

Served with baked potato gratin, carrot puree, broccolini & five spice us

Fillet of Beef

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

Lemon & Thyme Chicken Breast

Served with roasted parsnip, sweet potato cake, spinach puree & jus

Crispy Skinned Salmon

Served with Potato Rouille and blanched broccolini

Grilled Rack of Lamb

Served with roasted beetroot, parsnip puree and red wine jus

Moroccan Spiced Chicken

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

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

Chocolate Profiteroles

With vanilla crème patisserie

New York Style Cheesecake

Served with a berry compote

Lemon Cheesecake

Served with fresh cream

Children under 5 years old - eat free

Children 5 to 12 years old- half the adult price



Cocktail Style Function

Room Hire: \$350



Inclusive of:

3 round tables with 30 chairs with covers only

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 ea

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 caramelised 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

Mini Grazing platter \$140

Each platter caters for 8-10 side plates, 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)

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 \$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, 4 BBQ prawns, 150g barramundi fillet, Greek or garden salad, potato salad, pasta salad, dinner roll & butter.

Buffet Packages

\$50pp Silver 2 Course Buffet package: Entrée & Main or Main & Dessert

Select 2 meat , 3 vegetable and 1 entrée or dessert

\$60pp Gold 3 Course Buffet package: Entrée, Main & Dessert

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

\$70pp Platinum 3 Course Buffet package: Entrée, Main & Dessert (alternate drop entrée & dessert)

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

\$15pp Arrival canapes (select 2 hot & 2 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



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

Buffet Options



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

Roast Chicken

Spinach & Ricotta cannelloni (v) (gf)

Beef lasagna with béchamel sauce

Crispy Crackle Roast Pork

Roast Turkey

Seasonal baked fish fillets baked in creamy lemon sauce

Vegetarian Lasagna (gf)

Rosemary & Garlic Roast Lamb

Chicken mignons wrapped in bacon

Creamy Bacon Fettuccini Carbonara

Vegetable Options

German Potato Salad with egg & bacon

Garden Salad with seasonal greens

Steamed carrots & peas

Cheesy potato bacon

Pasta Salad

Crunchy coleslaw

Roast pumpkin

Traditional Greek Salad

Roasted potatoes

Mixed steamed vegetables

Dessert Option

White Chocolate Panna Cotta

New York Cheesecake

Chocolate mousse

Strawberry cheesecake

Mini Fruit Pavlova

Seasonal fruit platter

Silver Drinks Package

3 hours - \$36pp 4 hours - \$44pp 5 hours - \$50pp

Includes:

Jean Pierre Brut Sparkling - NSW

Yellow Tail Semillon Sauvignon Blanc - South Eastern Australia

Yellow Tail Moscato - South Eastern Australia

Yellow Tail Cabernet Merlot - South Eastern Australia

Yellow Tail Shiraz - South Eastern Australia

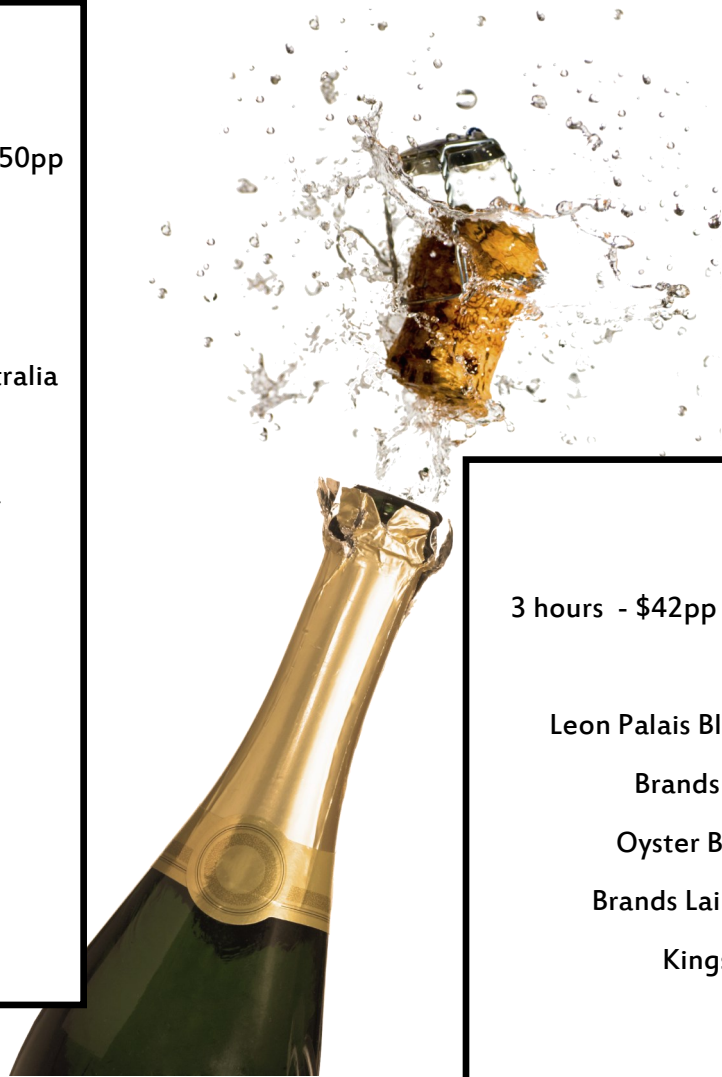
Draught Beers: Middies only

Carlton Dry Great Northern

Cascade Light Bulmers Cider

Soft Drink:

Pepsi, Pepsi Max, Lemonade, Solo & Soda Water



Gold Drinks Package

3 hours - \$42pp 4 hours - \$52pp 5 hours - \$60pp

Includes:

Leon Palais Blanc de Blanc Sparkling Chardonnay - France

Brands Laira Chardonnay - Marlborough, NZ

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

4 Pines Pale Ale Cascade Light Bulmers 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.