

A woman in a white wedding dress is walking on a sandy beach, holding a pair of white high-heeled shoes. In the background, a person is visible holding a camera, suggesting a wedding photo session. The scene is bathed in warm, golden light, likely from the setting or rising sun.

Weddings

The Cruising Yacht Club of WA (Inc.) 



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

We have several areas including the Burgee room, front garden, and the member's bar, all overlooking the most stunning views of the Indian Ocean of any function venue.

The Burgee room is our most popular event venue, suitable for weddings, celebrations and conferences and 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 and balcony with stunning views out over the Indian Ocean The Burgee room truly is an unrivalled location for your upcoming event.

The front garden has grassed areas directly alongside the beach and is perfect for special outdoor occasions such as wedding ceremonies and sundowners.

The Member's bar is the perfect venue for smaller and more casual occasions and a great area for guests before wedding receptions begin.

*Let our passionate staff make your next event a great success. Please do not hesitate to contact our event coordinator who will be delighted to assist you further. **Email, functions@tcyc.com.au Ph, 9527 5468***



Weddings at The Cruising Yacht Club

Here at The Cruising Yacht Club the Burgee room boasts a truly versatile space catering for up to 200 people cocktail style or up to 120 people for a seated reception.

*With its own bar and dance floor, beautifully draped ceiling and balcony with stunning views out over the Indian Ocean
The Burgee room truly is an unrivalled location to host your special day.*

NON-MEMBERS

Burgee room Wedding Reception *(Pricing currently under review)*

September to May

Saturdays	\$1,000
Sunday to Friday	\$500
Public Holidays	\$1,500

June to August

Saturdays	\$500
Sunday to Friday	\$400
Public Holidays	\$1,500

Includes

- Access to members carpark for you and your guests subject to availability
- Function set with linen table cloths, napkins, appropriate tableware and glassware
- Dancefloor
- Personalised printed dinner menus and lobby signage
- Cake table and knife
- Gift table
- Lectern & microphone
- Seating Plan
- Complimentary Lawn Ceremony
- Private balcony overlooking the Indian Ocean

MEMBERS

Burgee room Wedding Reception *(Pricing currently under review)*

September to May

Saturdays	\$750
Sunday to Friday	Complimentary
Public Holidays	\$1,000

June to August

Saturdays	Complimentary
Sunday to Friday	Complimentary
Public Holidays	\$1,000

Includes

- Access to members carpark for you and your guests subject to availability
- Function set with linen table cloths, napkins, appropriate tableware and glassware
- Dancefloor
- Personalised printed dinner menus and lobby signage
- Cake table and knife
- Gift table
- Lectern & microphone
- Seating Plan
- Complimentary Lawn Ceremony
- Private balcony overlooking the Indian Ocean

Lawn or Burgee room hire for Wedding Ceremony *(Subject to availability)*

Ceremony only \$350
Complimentary with Reception Booking

Includes

- Access to members carpark for you and your guests subject to availability
- Seating for 50 people
- Signing table with linen
- Lectern & microphone
- Signage display

Minimum Purchase

A minimum catering purchase is required for Wedding functions of ~~\$55~~ per person

Extras

- Additional items available at affordable prices



Cocktail Catering

Our cocktail catering menus offer a wonderful, interactive experience for your guests, guaranteeing to provide a wide selection to cater for all dietary requirements. The signature stations are designed to offer a different dining experience for your guests and are opened at varied times throughout the evening allowing time to relish each option.

For the ultimate in hospitality for you and your guests, why not select our signature cocktail packages.

Select 3 hot & 3 cold canapé to be served on arrival. 1 substantial canapé option & 2 signature food stations, finishing with dessert station plus tea & coffee chargeable at \$80.00 per person.

We can of course put something together for you that is more bespoke to your taste and budget.

Hot canapés

- ♦ *Spiced tomato risotto balls served with a garlic aioli (V)*
- ♦ *Prawn and chorizo skewers*
- ♦ *Thai fish cakes with lime and sweet chilli dressing*
- ♦ *Chicken satay skewers with peanut dipping sauce*
- ♦ *Traditional Italian meatball with a spicy tomato dip and string spaghetti*
- ♦ *Crumbed camembert served with a cranberry sauce (V)*
- ♦ *Cajun crisp fried calamari with aioli dip and lime wedges*
- ♦ *Roasted beef served in a mini yorkshire pudding*
- ♦ *Chickpea falafel served with tzatziki (V)*
- ♦ *Skewered dukkah spiced lamb kofta*
- ♦ *Signature pork sliders*



Cold canapés

- ♦ *Smoked salmon ribbons served on a mini corn fritter with dill crème fraiche*
- ♦ *Chicken liver paté crostini served with a sweet onion marmalade*
- ♦ *Sundried tomato and basil bruschetta- pesto on toast (V)*
- ♦ *Dukkha spiced lamb served on toasted brioche with sweet relish*
- ♦ *Traditional assorted sushi pieces served with ginger, wasabi and soy accompaniments*
- ♦ *Persian feta and olive cucumber cups (V)*
- ♦ *Parma ham skewers with fig and feta cheese*



Substantial canapé item- delicious fork food, served in bowls or paper cones

- ♦ Classic beef bourguignon in a rich red wine jus served with creamed potato
- ♦ Italian meatball with rigatoni pasta in a spice tomato sauce and parmesan garnish
- ♦ Roast pork belly served with creamed potato, braised red cabbage and caramelised apple
- ♦ Crispy salt and pepper squid served with chips, lemon wedged and tartare sauce in a paper cone
- ♦ Tempura salmon goujons with a wasabi mayonnaise served with Asian coleslaw
- ♦ Marinated prawns and pork with Asian vegetables served in a filo basket
- ♦ Signature seafood chowder served with warm crusty bread
- ♦ Barramundi goujons served with chips, lemon wedge and a traditional tartare sauce in a paper cone
- ♦ Wild mushroom risotto served with parmesan shavings (V)
- ♦ Sticky pulled pork served with Asian coleslaw
- ♦ Pork and leek sausages served with a rich caramelised onion jus and cream sweet potato
- ♦ Soft shell crab taco



Signature food stations

Antipasto station

A delicious assortment of cooked and cured meats, pates and terrines served with accompaniments.

Sushi & oyster station (Extra \$5 per person) *

*Freshly shucked oysters with condiments
assorted sushi pieces served with ginger, wasabi and soy sauce.*

Italian station

*Pasta with a gorgonzola cream sauce (V)
Sauté chicken in a white wine and mushroom cream sauce on a bed of tagliatelle
Osso Bucco, braised with red wine, tomato, carrots, garlic and onion.*



Seafood station

Pan fried salmon a soft polenta with spring vegetables and salsa verde

Margarita scallops

Spanish paella

Mexican station

Cinnamon and lime chicken fajitas

Shredded pork tacos

Mexican chilli beans with wild rice

Asian

Ginger & spring onion noodle beef

Thai red beef curry

Chicken jalfrezi – chicken breast simmered in a spicy sauce served with basmati rice and cucumber raita

Indian station

Lamb korma or lamb rogan josh served with green pea Indian rice

Pork vindaloo, a traditional goan style recipe

Dessert station

An assortment of signature dessert canapés to include the below selections. Served on a station for your guests.

♦Lemon meringue

♦Raspberry and white chocolate panna cotta

♦Individual crumble

♦Chocolate fondant

♦Ice cream

♦Individual fruit pies

♦Individual chocolate mousse tarts

♦Traditional rich tiramisu

Gelato station

Signature gelato options with an assortment of accompaniments



Buffet Options

Our delicious range of buffet catering offers plenty of choice for your guests and caters for a wide range of dietary requirements.

Why not offer your guests some delicious hot & cold canapés to enjoy with an arrival drinks reception on the balcony, taking in the stunning views of the Indian Ocean then choose from our delicious buffet options.

Main course buffet

\$55.00 per person

Canapés and main course buffet

\$65.00 per person

Main course buffet, buffet dessert served with tea & coffee

\$65.00 per person

Canapés and main course buffet, with buffet dessert served with tea & coffee

\$75.00 per person

Additional hot or cold canapés may be ordered at \$10 per person

Additional substantial canapés may be ordered at \$15 per person

Additional buffet items may be ordered at \$10 per person

*Additional signature stations may be ordered at \$15 per person**

Note: Please make our event coordinator aware if you have any special dietary requirements at least 14 days prior to your event.

Buffet Main Course Menu

(V) - Vegetarian option

(GF) - Gluten free

Please select two from the following;

- ♦ *Prime tender ridge beef with a mustard crust*
- ♦ *Baked ham glazed with honey and mustard crust*
- ♦ *Roasted timber hill pork with crispy crackle*
- ♦ *Slow roasted valley lamb, marinated with garlic and rosemary*
- ♦ *Grilled chicken wrapped with bacon cooked with a garlic butter*

Vegetables both included

- ♦ *Char-grilled seasonal vegetables (V)*
- ♦ *Roasted potatoes (V)*

Fish dishes

Please select one

- ♦ *Grilled atlantic salmon with a citrus & parsley infusion (GF)*
- ♦ *Baked fish fillets served in a creamy lemon butter sauce*
- ♦ *Seafood marinara, fettuccine with mussels, calamari and prawns in a marinara sauce*

Pasta dishes

Please select one

- ♦ *Spinach & ricotta cannelloni (V)*
- ♦ *Beef lasagne with béchamel sauce*
- ♦ *Fettuccine carbonara in creamy garlic sauce with bacon*

Salads

Please select two

- ♦ *Sweet potato and pumpkin salad with crumbled feta, yoghurt and baby spinach (V)*
- ♦ *German potato salad with bacon and egg*
- ♦ *Beetroot, feta and walnut salad, served with fresh mint leaves (V)*
- ♦ *Pear, walnut and rocket salad with goats cheese (V)*
- ♦ *Asian noodle salad - shredded cabbage, capsicum, spinach, carrot and thin noodles with a Thai dressing (V)*
- ♦ *Traditional Greek salad with a vinaigrette dressing (V)*



Dessert menu

Please select three

Served with tea & coffee

- ♦ *Traditional rich tiramisu*
- ♦ *Raspberry & white chocolate panna cotta*
- ♦ *Lemon meringue*
- ♦ *Individual crumble*
- ♦ *Chocolate fondant*
- ♦ *Ice cream*
- ♦ *Individual chocolate mousse tarts*

Kids menu

Please select one if required

(Served with ice cream)

- ♦ *Fish dippers and chips*
 - ♦ *Chicken nuggets and chips*
 - ♦ *Beef lasagne and chips*
- \$15 per child***

Please note: Children under 4 are free of charge. Children aged between 4 and 12 are half the adult menu price and can have creamy vanilla Ice cream for dessert if required. Children over 12 are full adult menu price.



Sparkling Wines

*Yellowglen Yellow Brut Cuvee **200ml** SE AUS \$10.25 Per Bottle*

Lemon sherbet characters abound with clean refreshing palate.

*Yellowglen Pink Soft Rose **200ml** SE AUS \$10.25 Per Bottle*

Strawberry notes mingle with citrus.

Tyrrell's Vintage Pinot Noir Chardonnay N.S.W \$30.00 Per Bottle

An outstanding vintage sparkling wine, made from blend of the finest Hunter Valley Noir & Chardonnay grapes.

*Laurance Blanc De Blance of Margaret River W.A \$60 Per Bottle *on request only*

A salmon pink wine. Hints of white grapefruit, freshly baked bread and subtle red current introduce a crisp and lively palate. Quenching and exhilarating

*Alfred Gratien FRANCE \$90.00 Per Bottle *on request only*

A refined blend in which the elegance of the Chardonnay melds with the fruitiness of the Pinot Meunier and the enduring flavour of the Pinot Noir. That is the art of champagne production.

White Wines

Wignalls Chardonnay (unoaked) W.A. \$22.00 Per Bottle

Exhibits fresh melons with undertones of citrus aromas. The palate consists of up front creaminess & good length.

Woodlands Chardonnay W.A. \$29.00 Per Bottle

Attractive rich flavour with sweet middle core of stone fruits, quince, cashews & spice.

Wignalls Sauvignon Blanc W.A. \$22.00 Per Bottle

Fresh pineapple, tropical fruit flavours with luscious clean refreshing finish.

Hillbille Semillon Sauvignon Blanc W.A \$22.00 Per Bottle

A very elegant wine with a beautiful bouquet of lychee & ripe fruit. Intense flavour & great balance.

Cascina Barisel Moscato D'asti ITALY \$30.00 Per Bottle

Semi-sweet, lightly sparkling, low-alcohol wine

Wignalls Late Harvest Fronti W.A. \$22.00 Per Bottle

The palate shows sweet, fresh, tropical fruit flavours with a clean semi dry finish.

Rose

Wignalls Rose W.A. \$22.00 Per Bottle

The bouquet shows characteristics of cherries and strawberries followed on by a slightly sweet, fruitful palate.

Reds

Tyrrell's 'Lost Block' Cabernet Sauvignon N.S.W \$22.00 Per Bottle

A bouquet of dark berry/cassis fruit & a velvety palate with soft tannins.

Woodlands Cabernet Merlot W.A. \$29.00 Per Bottle

The aroma & palate show brambly fruits of mulberries & blackberries, with firm tannins.

Hillbillie Merlot W.A. \$24.00 Per Bottle

Aromas of plum & red berries revealing a succulent, fleshy wine.

Watson Family Shiraz W.A. \$24.00 Per Bottle

The palate is generously constructed, rich & voluptuous, finishing with a good depth.

MollyDooker 'Two Left Feet' Shiraz S.A \$36.00 Per Bottle

Full bodied, ripe, rich & spicy with a long finish.

MollyDooker 'The Box Shiraz' S.A. \$36.00 Per Bottle

Succulent berry flavours with chocolate flavours as well as licorice & spice. A rich smooth, powerful wine.

Wignalls Cabernet Merlot W.A. \$22.00 Per Bottle

Aromas of intense blueberries, uplifted mint with hints of plums & blackberries. A soft & medium bodied texture wine.

Wignalls 'Long Lunch' Pinot Noir W.A \$22.00 Per Bottle

Fruit driven style, overflowing with cherries, plums & strawberries.

Wignalls Shiraz W.A \$32.00 Per Bottle

Rich flavours of strawberry, raspberry & some wild berry, with soft tannins of the finish.

Bottled Beer & Ciders

Corona	\$8.20
Crown Lager	\$8.00
Stella	\$8.00
Teds	\$7.00
Carlton Dry	\$7.00
Hahn Light	\$6.50
Kilkenny	\$9.00
Guinness	\$9.00
Strongbow	\$7.00
Asahi	\$7.00

Beer on tap

Pure Blonde

Jug: \$20.00

Pint: \$10.30 Middy: \$5.50

Cascade Premium Light

Jug: \$14.00

Pint: \$7.60 Middy: \$3.80

Carlton mid

Jug: \$16.00

Pint: \$8.90 Middy: \$4.50

Carlton Draught

Jug: \$17.00

Pint: \$8.90 Middy: \$4.60

Bulmers Cider

Jug: \$20.00

Pint: \$10.80 Middy: \$5.60

Fat Yak

Jug: \$20.00

Pint: \$10.80 Middy: \$5.60

Mixed Beverage

Bundaberg & Cola	\$10.00
Canadian Club	\$10.00
Jack Daniels	\$10.00
Jim Beam White	\$10.00
Johnny Walker Red	\$10.00
Southern Comfort	\$10.00
Absolut Botanic	\$10.00

Non-Alcoholic

Soft Drinks Jug: \$11.00

Pint: \$5.10 Middy: \$2.80

Soft Drinks Cans \$3.60

Bottle Tonic Water \$3.20

Bottle Ginger Ale \$3.20

Bottle Lemon

Lime Bitters \$4.40

Spirits & Liqueurs

From \$10.00 per nip

Vodka

Barcadi Rum

Bailey's Irish Cream

Cointreau

Gin Beefeater

Malibu

Tia Maria

Captain Morgan

Drambuie

Midori

Kahlua

Jack Daniels

Jim Beam

Johnny Walker

Ouzo

Brandy

Further options available!

Please ask our bar staff for extra details.

Drinks Packages

We have prepared a set of packages for your function that helps take the guesswork out of organising your function and provides your guest a range of drinks for a fixed price per head.

*Please note: Responsible service of alcohol applies.
Management reserve the right to refuse service.*

Silver Package

(5 hours bar service)

*Tea & Coffee Station
Juice & Soft Drink
Tap Beer - Middies*

*Cascade Premium Light
Carlton mid
Carlton Draught
Bulmers Cider
Fat Yak*

Wine by the glass

*2 Choices of White Wine
2 Choices of Red Wine*

\$50 per person

Gold Package

(5 hours bar service)

*Tea & Coffee Station
Juice & Soft Drink
Tap Beer - Middies*

*Cascade Premium Light
Carlton mid
Carlton Draught
Bulmers Cider
Fat Yak*

Wine by the glass

*2 Choices of White Wine
2 Choices of Red Wine*

Basic Spirits

*Smirnoff Vodka
Jim Beam Bourbon
Bacardi White Rum
Bundaberg Rum
Hardy's Black Bottle Brandy
Johnnie Walker Scotch*

\$80 per person

Platinum Package

(5 hours bar service)

*Tea & Coffee Station
Juice & Soft Drink
Tap Beer – Middies or Pints*

*Cascade Premium Light
Carlton mid
Carlton Draught
Bulmers Cider
Fat Yak*

Wine by the glass

*2 Choices of White Wine
2 Choices of Red Wine*

Basic Spirits

*Smirnoff Vodka
Jim Beam Bourbon
Bacardi White Rum
Bundaberg Rum
Hardy's Black Bottle Brandy
Johnnie Walker Scotch*

Premium Spirits

*Beefeater Gin
Jack Daniels Whiskey
Kahlua
Baileys
Captain Morgan
Frangelico
Malibu Coconut Rum*

\$110 per person

Premium Package

(5 hours full waiter service)

*Tea & Coffee Station
Juice & Soft Drink
Tap Beer – Middies or Pints*

*Cascade Premium Light
Carlton mid
Carlton Draught
Bulmers Cider
Fat Yak*

Wine by the glass

*2 Choices of White Wine
2 Choices of Red Wine*

Basic Spirits

*Smirnoff Vodka
Jim Beam Bourbon
Bacardi White Rum
Bundaberg Rum
Hardy's Black Bottle Brandy
Johnnie Walker Scotch*

Premium Spirits

*Beefeater Gin
Jack Daniels Whiskey
Kahlua
Baileys
Captain Morgan
Frangelico
Malibu Coconut Rum*

\$150 per person