



THE CRUISING YACHT CLUB OF WA INC.

CONFERENCE BROCHURE

2 VAL STREET, ROCKINGHAM, WA, 6196

TEL: 08 9527 5468

EMAIL: FUNCTIONS@TCYC.COM.AU

Upstairs Function Room Hire

Day Delegate Rate: \$75 per person. Minimum 30 people

Half-Day Delegate Rate: \$60 per person. Minimum 30 people

Includes: Room hire, tea & coffee on arrival, mid-morning tea with danish pastry, afternoon tea with scone, jam & cream, lunch menu options, pads & pens, water & mints, projector, white board, Wi-Fi

For delegate numbers below 30 Room hire rates are:

Full Day (8-hours): \$750

Half Day (4-hours): \$550

Evening (6-hours): \$750

Includes: Room Setup, water & mints, pads & pens, Wi-Fi and full servicing

Additional Services & Prices

Arrival tea, coffee & biscuits: \$6.50pp

Morning tea including assorted danishes: \$10.50pp

Lunch, choose from our conference lunch menu: \$29.50pp

Afternoon tea including fresh scone with jam & cream: \$10.50pp

Fresh fruit platter (serves 10 ppl): \$90 per platter

Jugs of juice (orange/apple): \$14 per jug

Continuous tea, coffee & biscuits: \$15pp

Continuous tea, coffee, biscuits, morning & afternoon tea: \$22.50pp

Data projector: \$150 per day

Extra Day Room Hire for set up: \$500

Boardroom Hire

Max capacity: 12 guests

Room Hire: \$200

Includes: Room setup, water & mints, pads & pens, Wi-Fi, whiteboard, TV with HDMI compatibility

Additional Services & Prices

Arrival tea, coffee & biscuits: \$6.50pp

Morning tea including assorted danishes: \$10.50pp

Lunch: Choose from our conference lunch menu: \$29.50pp

Afternoon tea including fresh scone with jam & cream: \$10.50pp

Fresh fruit platter (served 10): \$90 per platter

Jugs of juice (orange/apple): \$14 per jug

Continuous tea, coffee & biscuits: \$15pp

Continuous tea, coffee, biscuits, morning & afternoon tea: \$22.50pp

Conference Lunch Menu Options

Lunch Menu 1

Gourmet filled wraps with a fresh seasonal salad

Lunch Menu 2

Artisan baguettes with assorted fillings with a fresh seasonal salad

Lunch Menu 3

Tailor-make your Lunch Menu

Select 6 items from below

Vegetarian spring rolls

Sausage rolls

Assorted filled sandwiches

Cocktail pies

Chicken tenders with ranch dressing

Assorted filled wraps

Battered fish goujons with tartare

Southern Fried chicken skewers

Salt & pepper squid

Mini tomato bruschetta

Lunch options are served buffet style.

Additional Catering Options available:

**Chef's Choice Arancini & Wedges
platter \$160**

Selection of Vegetarian Arancini and crunchy wedges

Cheese Grazing Plate \$160

Selection of cheeses, nuts, olives, dried & fresh fruits,
breads & crackers

Assorted Fresh Sushi Platter \$150

Selection of fresh assorted sushi with vegetarian options

Chicken & Pork Platter \$180

Crispy chicken tenders with ranch dressing and Sticky
Honey Pork Bites

Savoury Platter \$160

Sausage rolls, cocktail pies, spring rolls & samosas

Assorted Ribbon Sandwiches \$120

Assorted fillings with vegetarian options
Gluten Free available (additional charge)

Buffet Breakfast Menu

\$45 per person

Minimum 40 guests

Scrambled eggs

Baked beans

Tomatoes

Bacon

Chipolata sausages

Hash browns

Toast

Platter of fresh fruits

Yoghurt & granola

Beverage Station

Fruit juice

Water

Tea & coffee

**Arrival Canapes
(Minimum 50 people)**

\$45 per person

Select 6 Canapes

Standard Canape Selection

Beef Croquettes with garlic aioli
Wild Mushroom & Parmesan Bruschetta
Chef's Choice Arancini (v)(gf)
Southern Fried Chicken Skewers
Beef and Cheese Sliders
Crispy Tempura tiger prawns with lime aioli
Vegetable Spring Rolls
Tomato bruschetta (v)
Caramelised onion & Goat cheese tartlets
Prosciutto & Parmesan Crostini
Caprese Skewers

**Premium Canape Selection
+ \$3pp per Canape**

Slow Braised Lamb Sliders
Smoked Salmon Crostini
Crispy Pork Belly Bites
Marinated Prawns with cocktail sauce

Buffet Options

Minimum 50 guests

Our delicious range of buffet catering offering plenty of choice for your guests.

Silver Buffet: Soup & Buffet

\$75 per person

Select 1 Soup, 1 Roast Carvery, 2 Hot Dishes and 2 Sides

Gold Buffet: Soup, Buffet & Dessert

\$89 per person

Select 1 Soup, 2 Roast Carvery, 2 Hot Dishes, 2 Sides and Dessert Selection

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

Buffet Menu Options

Soups:

Sweet Potato & Pumpkin Soup (v)(gf)

Potato & Leek Soup (v)(gf)

Butternut Pumpkin Soup (v)(gf)

Tomato, Bacon & Sage Soup (gf)

Carvery Meat Options:

Roast lamb with gravy & mint sauce (gf)

Roast pork with gravy, apple sauce & crackle (gf)

Roast beef with gravy (gf)

Roast chicken with gravy (gf)

Hot Dish Options:

Beef Bourguignon

Creamy Garlic Chicken

Slow braised beef Ragu Lasagne with bechamel

Creamy Tuscan Chicken

Spinach & Ricotta Cannelloni (v)

Butter Chicken

Creamy wild Mushroom Pasta (v)

Sweet & Sour Pork

Sides Options:

Roast potatoes with fresh rosemary, olive oil & sea salt (v)(gf)

Dauphinoise potatoes (v)

Roasted duck fat potatoes (gf)

Medley of roasted vegetables (v)(gf)

Medley of steamed vegetables (v)(gf)

Stir fried Asian greens with oyster sauce

Stir fried egg noodles with vegetables (v)

Steamed jasmine rice

Dessert Options:

Crème brûlée

White chocolate panna cotta

Sticky date Pudding

New York Cheesecake

Season fruit platter