



# *FUNCTION & EVENT PACKAGES*

BIRTHDAYS - ENGAGEMENTS - CORPORATE EVENTS - COCKTAIL  
FUNCTIONS - CELEBRATIONS

Thank you for considering The Cruising Yacht Club of WA as a venue  
for your event.

At The Cruising Yacht Club of WA our aim is to work closely with you to  
ensure that your event is a stress free and happy occasion.

We are located in Rockingham and are the best location for your  
Wedding, Engagement Party, Birthday Celebration or Corporate event,  
our dedicated function room with balcony overlooks the Cockburn  
Sound and Mangles Bay and boasts some of the best sunsets in Perth.

With our flexibility, professionalism and attention to detail, our  
dedicated team will be on hand throughout your occasion, ensuring  
every detail is exactly as you imagined. In this brochure you will find  
different options available.

We offer set menu, buffet and cocktail style menus.

If you would like to come in and discuss any details and find out if your  
date is available, please do not hesitate to get in touch.

Regards, The Cruising Yacht Club Events Team



The Cruising Yacht Club of WA inc.  
functions@tcyc.com.au - 08 9527 5468

# FUNCTION ROOM

## CAPACITY & MINIMUMS

SEATED FUNCTION	COCKTAIL STYLE	BUFFET PACKAGES
Minimum: 30 guests  Maximum: 120 guests	Minimum: 30 guests  Maximum: 150 guests	Minimum: 40 guests  Maximum: 120 guests
PLATED SET MENU	CANAPE PACKAGES	PLATTERS
Minimum: 30 guests  Maximum: 120 guests	Minimum: 30 guests  Maximum: 150 guests	Minimum: 20 guests  Maximum: 150 guests

Smaller groups may be accommodated subject to minimum spend, menu selection and venue availability.

## FUNCTION ROOM HIRE

SEATED FUNCTION		COCKTAIL STYLE	
6-hour room hire up to 120 guests		6-hour room hire up to 150 guests	
Monday - Thursday	\$900	Monday - Thursday	\$800
Friday	\$1,100	Friday	\$950
Saturday & Sunday	\$1,400	Saturday & Sunday	\$1,200
Refundable Bond	\$500	Refundable Bond	\$500

Room hire fees are separate from catering and beverage pre-orders and are not redeemable from the final function spend.

# INCLUSIONS & BOND

## ROOM HIRE INCLUDES

- Full Room setup
- Linen tablecloths & napkins
- Tea & Coffee station
- Food & beverage attendants
- Cleaning
- Balcony access with ocean views
- Standard venue setup & pack-down
- Restricted membership for non-members

## REFUNDABLE BOND

- Damage to venue property or furnishings
- Excessive cleaning requirements
- Missing or damaged equipment
- Additional labour or overtime costs
- Failure to remove decorations or personal items
- Breaches of venue policies or licensing regulations

Provided no damages, excessive cleaning or additional charges occur during the function, the bond will be refunded following venue inspection.

## INCLUDED SETUP ACCESS

### Standard Functions

- 60 minutes pre-event access included for organisers and decorations setup
- 30 minutes post-event pack-down included

Additional charges may apply outside included access periods.

## EXTRA VENUE ACCESS CHARGES

Additional Access	Monday to Thursday	Friday to Sunday
• Extra Setup Hour	\$100 per hour	\$150 per hour
• Early Full-day Access	\$500	\$800

Additional access strictly subject to venue availability and prior approval.

## ADDITIONAL FUNCTION INFORMATION

### Additional Security

Additional Security may be required for:

- 18<sup>th</sup> Birthdays
- 21<sup>st</sup> Birthdays
- Large Public events
- High-risk functions

*Additional charges will apply for security*

### Minimum Catering Spend

A minimum catering spend may apply for selected dates and premium event periods.

# *SEATED FUNCTION BUFFET PACKAGES*

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Buffet packages are best suited for medium to large functions.

Minimum buffet numbers:

- Monday to Thursday: 40 guests
- Friday to Sunday: 50 guests

Smaller groups may still be accommodated subject to menu selection, minimum spend and venue availability.

For smaller celebrations, platters or cocktail style catering may be more suitable.

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## *SILVER BUFFET \$75PP*

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### **Includes:**

- 1 Soup
- 1 Roast Carvery
- 2 Hot Dishes
- 2 Sides
- Bread rolls & butter

### **Soup Options:**

- Sweet Potato & Pumpkin Soup (v) (gf)
- Potato & Leek Soup (v) (gf)
- Butternut Pumpkin Soup (v)(gf)
- Tomato, Bacon & Sage Soup (gf)

### **Carvery Options:**

- Roast Chicken with gravy (gf)
- Roast Pork with gravy, apple sauce & crackle (gf)

### **Hot Options:**

- Butter Chicken
- Chicken Cacciatore
- Slow cooked Beef Ragu Lasagne
- Sweet & Sour Pork
- Creamy Pesto Chicken Pasta
- Creamy Wild Mushroom Pasta (v)
- Baked Mac & Cheese (v)

### **Side Options:**

- Roast Potatoes with fresh rosemary, olive oil & seas salt (v)(gf)
- Medley of Roast Vegetables (v)(gf)
- Medley of Steamed Vegetables (v)(gf)
- Steamed jasmine rice (v)(gf)
- Stir Fried Noodles with Vegetables (v)

# SEATED FUNCTION BUFFET PACKAGES

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## GOLD BUFFET \$89PP

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### Includes:

- 1 Soup
- 2 Roast Carvery
- 2 Hot Dishes
- 2 Sides
- Dessert Selection
- Bread rolls & butter

### Soup Options:

- Sweet Potato & Pumpkin Soup (v) (gf)
- Potato & Leek Soup (v) (gf)
- Butternut Pumpkin Soup (v)(gf)
- Tomato, Bacon & Sage Soup (gf)

### Carvery Options:

- Roast Chicken with gravy (gf)
- Roast Pork with gravy, apple sauce & crackle (gf)
- Roast Beef with gravy (gf)

### Hot Options:

- Beef Bourguignon
- Creamy garlic Chicken
- Slow Braised Lamb Shoulder
- Slow Cooked Braised Beef Ragu  
Lasagne with Bechamel sauce
- Creamy Tuscan Chicken
- Spinach & Ricotta Cannelloni (v)

### Side Options:

- Roast Potatoes with fresh rosemary, olive oil & seas salt (v)(gf)
- Medley of Roast Vegetables (v)(gf)
- Medley of Steamed Vegetables (v)(gf)
- Steamed jasmine rice (v)(gf)
- Stir Fried Noodles with Vegetables (v)
- Dauphinoise Potatoes

### Dessert Options:

- White Chocolate Panna Cotta
- Sticky date Pudding
- New York Cheesecake
- Chocolate Brownie
- Season Fruit Platter

# SEATED FUNCTION BUFFET PACKAGES

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## PLATINUM BUFFET \$109PP

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### Includes:

- 1 Soup
- 2 Premium Roast Carvery
- 2 Premium Hot Dishes
- 2 Sides
- Dessert Selection
- Cheese & fruit platters
- Bread rolls & butter

### Soup Options:

- Sweet Potato & Pumpkin Soup (v) (gf)
- Potato & Leek Soup (v) (gf)
- Butternut Pumpkin Soup (v)(gf)
- Tomato, Bacon & Sage Soup (gf)

### Hot Options:

- Slow Braised Lamb Shoulder
- Red Wine Beef Cheeks
- Crispy Pork Belly
- Garlic Butter Barramundi
- Creamy Garlic Prawns
- Creamy Wild Mushroom Risotto (v)
- Slow cooked beef Short Ribs

### Dessert Options:

- White Chocolate Panna Cotta
- Sticky date Pudding
- New York Cheesecake
- Chocolate Brownie
- Season Fruit Platter

### Carvery Options:

- Roast Chicken with gravy (gf)
- Roast Pork with gravy, apple sauce & crackle (gf)
- Roast Beef with gravy (gf)

### Side Options:

- Duck Fat Roast Potatoes
- Dauphinoise Potatoes
- Stir Fried Asian Greens
- Roasted Vegetables
- Steamed Jasmine Rice

# SEATED FUNCTION SET MENU

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Buffet packages are best suited for medium to large functions.

Minimum set menu numbers:

- 30 guests minimum
- 120 guests maximum

Set menus are best suited for formal seated events, corporate dinners, birthdays, celebrations and wedding-style dining.

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## 2 COURSE SET MENU \$79PP

Includes:

- Bread Rolls & butter
- Choice of Entree & Main OR  
Main & Dessert

## 3 COURSE SET MENU \$95PP

Includes:

- Bread Rolls & butter
- Choice of Entree, Main & Dessert

Set Menu selections are required prior to the function date.

Alternate drop available +\$5pp

### Entrée Options:

- Roast Pumpkin Soup
- Beef Croquettes
- Tomato Bruschetta
- Salt & Pepper Squid
- Pumpkin & Feta Arancini

### Main Course Options:

- Beef Bourguignon
- Creamy Garlic Chicken
- Slow Braised Lamb Shoulder
- Slow cooked Braised beef ragu  
lasagne
- Creamy Tuscan Chicken
- Spinach & Ricotta Cannelloni (v)

### Dessert Options:

- White Chocolate Panna Cotta
- Sticky Date Pudding
- New York Cheesecake
- Chocolate Brownie
- Seasonal Fruit Platter

# COCKTAIL STYLE PLATTERS

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Recommended for groups of 20 guests or more.

Each platter is designed to share and is suitable for approximately 8-10 guests.

Platters are designed as a light shared catering and may not substitute a full meal service for larger groups.

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## HOT PLATTERS

- Sticky Honey Pork Bites (gf) \$125
- Crispy Salt & Pepper Squid \$120
- Crispy Chicken Tenders with ranch dressing \$110
- Chefs choice vegetarian Arancini (v)(gf) \$110
- Mini Pies & Sausage Rolls \$130
- Mini Spring Rolls & Samosas \$90
- Mini Cheeseburger Sliders with beef & cheese on brioche \$105
- Caramelised Onions & Goats cheese tartlets (v) \$110
- Prawn Twists with aioli mayo \$110
- Hot Chips \$45
- Crunchy Wedges \$65

## COLD PLATTERS

- Vegetarian Crostini Selection \$125
- Assorted fresh Sushi Selection
- Assorted filled Sandwiches with vegetarian options (v) \$150  
\$90

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## PIZZA PLATTERS

- Margherita Pizza \$110
- Roasted vegetables Pizza \$115
- Pepperoni Pizza \$120
- Italian Sausage & broccolini Pizza \$125

## SHARED PLATTERS

- Trio of Dips \$85
  - Cheese Grazing Board \$160
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# CANAPÉ MENU

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Minimum 30 guests - up to 150 guests

Package:	Price:
6 Canapés	\$45pp
8 Canapés	\$55pp
10 Canapés	\$65pp

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## HOT CANAPÉ SELECTIONS

- Beef Croquettes with garlic aioli
- Wild Mushroom & Parmesan Bruschetta
- Chefs Choice Arancini
- Southern fried Chicken Skewers
- Beef and cheese sliders
- Crispy Tempura Prawns with lime aioli
- Vegetable Spring Rolls

## COLD CANAPÉ SELECTIONS

- Tomato Bruschetta
- Prosciutto & Parmesan Crostini
- Caramelised onion & goat cheese tartlets
- Caprese Skewers

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## PREMIUM CANAPÉ SELECTIONS + \$3PP PER CANAPÉ

### HOT CANAPÉ SELECTIONS

- Slow Braised Lamb Sliders
- Crispy Pork Belly Bites

### COLD CANAPÉ SELECTIONS

- Smoked Salmon Crostini
  - Marinated Prawns with cocktail sauce
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# MAIN BAR HIRE

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## **Main Bar Reserved Area**

4-hour reserved area booking, including access for organisers 30 minutes prior to the function for setup and decorations and 30 minutes following the event for pack-down and removal of decorations.

Suitable for casual celebrations, birthdays, social gatherings and informal events.

Please note this is not an exclusive venue hire. The main bar will remain open to members and guests during the function. A designated section of the venue will be reserved and cordoned off exclusively for your group.

## **Capacity:**

Minimum Guests: 30

Maximum Guests: 50

## **Entertainment:**

No DJ or live entertainment permitted downstairs.

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## **Minimum Spend Requirements and Bar Area Hire**

Minimum Spend (min. spend can be used towards bar tab or food pre-order)

<b>Day</b>	<b>Minimum Spend</b>	<b>Bar Area Hire</b>
Monday to Thursday	\$500	\$200
Friday	\$800	\$300
Saturday & Sunday	\$1,000	\$350

## **Main Bar roped off area hire includes:**

- Full area setup
  - Linen tablecloths & napkins
  - Seats for all guests
  - Tea & Coffee Station
  - Food & Beverage attendants
  - Buffet/Platter table setup
  - Cleaning
  - Standard setup & pack-down
  - Restricted Membership for non-members
  - Parking subject to availability
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## **Please Note:**

Cocktail-style functions include self-service buffet catering and platters.

Staff attended buffet service is available for additional \$50 per hour.

Room hire fees are separate from catering and beverage pre-orders and are not redeemable from the final function spend.

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# BEER GARDEN HIRE

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## **Main Bar Reserved Area**

4-hour reserved area booking, including access for organisers 30 minutes prior to the function for setup and decorations and 30 minutes following the event for pack-down and removal of decorations.

Suitable for casual celebrations, birthdays, social gatherings and informal events.

Please note this is not an exclusive venue hire. The main bar will remain open to members and guests during the function. A designated section of the venue will be reserved and cordoned off exclusively for your group.

## **Capacity:**

Minimum Guests: 20

Maximum Guests: 60

## **Entertainment:**

No DJ or live entertainment permitted downstairs.

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## **Minimum Spend Requirements and Beer Garden Hire**

Minimum Spend (min. spend can be used towards bar tab or food pre-order)

<b>Day</b>	<b>Minimum Spend</b>	<b>Bond</b>
Monday to Thursday	\$500	\$500
Friday	\$800	\$500
Saturday & Sunday	\$1,000	\$500

## **Main Bar roped off area hire includes:**

- Full area setup
  - Linen tablecloths & napkins
  - Seats for all guests
  - Tea & Coffee Station
  - Food & Beverage attendants
  - Buffet/Platter table setup
  - Cleaning
  - Standard setup & pack-down
  - Restricted Membership for non-members
  - Parking subject to availability
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## **Please Note:**

Cocktail-style functions include self-service buffet catering and platters.

Staff attended buffet service is available for additional \$50 per hour.

Room hire fees are separate from catering and beverage pre-orders and are not redeemable from the final function spend.

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# FUNCTION EXTRAS & HIRE ITEMS

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Items:	Price:
Speaker & Microphone Hire	\$100
Projector & Screen hire	\$75
Chair Cover Hire	\$4 per cover
DJ Power Access Setup	\$50
Extra Tables	\$30 per table
Cakage Fee (cut, plated & served)	\$2.50pp

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## FUNCTION TERMS & CONDITIONS

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### **Tentative Bookings:**

Tentative bookings will be held for a period of TWO WEEKS and will be automatically cancelled unless other arrangements have been made.

### **Confirmation of Booking:**

All deposits must be paid within ONE WEEK of written confirmation and the return of signed copy of terms and conditions.

Deposit will be room hire fee and refundable bond.

### **Bank Details:**

The Cruising Yacht Club of WA (inc)

BSB: 036 060

A/C: 00 00 23

### **Settlement of Account:**

The final account payment for your function is required no later than *14 days* prior to your function date.

### **Catering & Beverages:**

ALL FOOD AND BEVERAGE SELCTION TO BE SUPPLIED by The Cruising Yacht Club of WA (inc)

To ensure your catering needs are met, we require your menu selection 3 weeks prior to function date. Please advise of any dietary requirements.

No outside catering (except for Birthday, Engagement, Wedding cakes) will be permitted on the premises.

Vegetarian and Gluten Free meals can be catered for, however specifics must be given upon confirmation of your final menu.

### **Responsible Service of Alcohol:**

The Club reserves the right to inspect and control all functions being conducted on Club premises. Management reserves the right to stop any function where excessive drinking occurs. State Law prohibits the service of alcoholic beverages to anyone who cannot provide photographic evidence that they are over 18 years of age or any person who is visibly intoxicated. Management reserves the right to make this determination.

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# *CONT. FUNCTION TERMS & CONDITIONS*

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## **Liquor License:**

The Cruising Yacht Club of WA (Inc) is a fully Licensed venue.

## ***NO PRIVATE SUPPLIES OF ALCOHOL MAY BE BROUGHT ON THE PREMISIS.***

The Club is licensed from Monday to Saturday 6:00am to Midnight Sunday 10:00am to 10:00pm. Functions will cease service of alcohol 15 minutes prior to the end of the function. A substantial meal must be provided for any function involving alcohol service as per liquor licensing requirements.

## **Bump-In, Bump Out & Time Extensions:**

The booking is for the date and times of the function only and additional dates for set up and pack down of a function outside of that time may incur an additional charge.

## **Music and Entertainment:**

The Cruising Yacht Club reserves the right to refuse any musical and/or entertainment acts which we deem as being inappropriate for the Yacht Club. Your musical entertainment must not exceed 94 decibels at the approved measuring points at any time. Due to the local residence and the Council policies, all music and entertainment must cease at 12 midnight.

## **Damage to the Club:**

Function organisers are financially responsible for any damage to The Cruising Yacht Club of WA (Inc) property caused by their guests.

## **No Smoking Policy:**

The entire club, balcony or entrances are strictly non-smoking, all smokers must use designated areas in front of club on ground floor.

## **Cancellation of a Function:**

Cancellations must be in writing. In the event you need to cancel your booking more than 2 weeks prior to function date \$100 of the Deposit will be retained and remaining balance will be refunded.

In the unfortunate event you need to cancel your booking within 2 weeks prior to function date the full deposit amount and 50% of catering costs quoted or invoiced will be retained.

## **6 Month Cancellation Policy:**

In a situation where the Club undertakes major actions which could impair or prevent the Club from being able to carry out and perform any agreed Function or Event, the Club will provide 6 months or more notice and will provide a full refund of payments made.

## **Force Majeure:**

Where matters beyond the control of the Club impair or prevent the Club from being able to carry out and perform any agreed Function or Event, the Hirer releases the Club from any liability or loss incidental or consequential to such matters.

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