

ROYAL PERTH YACHT CLUB EVENTS MENU



Royal Perth Yacht Club provides the perfect setting for every event or occasion. Our chefs work closely with our events team to bring you a range of innovative and flexible catering options, from breakfast and light buffets, to spectacular dinners and cocktail receptions.

Experience the culinary delights at Royal Perth Yacht Club, all delivered with the dedicated and personal touch of our events team.

Breakfast

Plated Breakfast

Served with fresh fruit salad and Danish pastries to start, along with orange juice and freshly brewed tea and coffee

Traditional breakfast, scrambled eggs, smoked bacon, pork chipolata, grilled tomato, hash brown \$30

Scrambled eggs on toasted brioche, smoked Danish ham, mushrooms, cherry tomato relish \$32

Open toasted bagel, avocado purée, smoked salmon, spinach, poached egg \$34

Field mushrooms, toasted brioche, sautéed spinach, poached free range eggs, hollandaise sauce (V) \$34

Buffet breakfasts are available on request for events with 20 or more guests.

Please discuss with your Sales team to design a custom made breakfast buffet.

Breaks

Served with freshly brewed tea and coffee

1 item available at \$10 per person

2 items available at \$16 per person

Sweet Selection

Freshly baked scones, preserves, whipped cream

Homemade assorted cookies

Seasonal whole fruit basket

Organic honey madeleines (GF)

Banana smoothie shots

Assorted pastries and cakes

Greek yoghurt with fruit compote

'Raw' healthy nut and fruit bars

Bircher, fresh apple, coconut milk (shooter)

Savoury Selection

Chinese steamed buns

Vegetable gyoza, chilli oil (V)

Mini ham and cheese croissants

Chicken and leek pastizzis

Finger sandwiches

Savoury quinoa muffins (V)

Tea and coffee on arrival \$5

Tea and coffee for 4 hours \$10

Tea and coffee for 8 hours \$14

Orange juice \$4



Buffet Lunches

\$38 per person

Minimum 15 guests

Option 1

Caesar salad with anchovies, crispy bacon, ciabatta croutons

Roast pumpkin, sumac, sunflower seed and soft feta salad with shallots and Italian parsley (V)

Slow-roasted Angus beef, baps with caramelized onion and mustard

Penne pasta, spinach, zucchini, sugar snap peas, garlic cream, shaved parmesan (V)

Seasonal sliced fruits

Freshly brewed tea and coffee

Option 2

Roast cauliflower, turmeric, raisins, almond salad with bell peppers and olive oil dressing

Butter chicken curry

North Indian potato and chickpea curry (V)

Couscous

Rice pudding with roasted cashew nuts

Freshly brewed tea and coffee

Option 3

Niçoise salad (with or without tuna)

Shaved ham with tomato and aged cheddar cheese baguette

Slow-cooked lamb ragout, crushed new potatoes with herb butter

Penne pasta with Napoletana sauce, grilled eggplant, zucchini, olives, parmesan cheese (V)

Warm apple and berry crumble, whipped cream

Freshly brewed tea and coffee

Market Stall Lunch

\$50 per person

Minimum 40 guests

Three freshly-made Chefs salads

One roast carvery, with potatoes, jus and mustards (beef/lamb/pork)

Roast vegetables - parsnip, sweet potato, pumpkin

Dessert

Optional

Additional roast meat \$8 pp

Additional dessert \$6 pp

Steamed vegetables \$3 pp



Cocktail Menu

Cocktail Food

Suggested servings, price per person

Pre-dinner canapés	3 choices \$12
1/2 hour	4 choices \$16
1 hour	6 choices \$24
1.5 hours	8 choices \$30
2 hours	10 choices \$34

Cold Canapés

Cherry bocconcini, tomato, basil and cracked pepper skewer (V, GF)

Homemade fennel parmesan cheese biscuit with whipped cream cheese and fresh herbs (V)

Soft feta cheese with watermelon and pickled shallots (V, GF)

Petit chou with roasted pumpkin and pine nuts (V)

Spicy chorizo with roasted mediterranean vegetables

Cured ocean trout, black caviar and shaved apple on a crouton

Home cured duck with cranberry relish on toasted brioche

Smoked salmon roulade with cream cheese and fresh herbs

Poached apricot, spiced lamb and pine nuts

Hot Canapés

Sweet corn and herb tart (V)

Saffron and prawn arancini ball

Thai fish cake with sweet chilli dipping sauce

Braised local lamb shoulder, mashed royal blue potatoes

Szechuan spiced tempura prawn, lemon dipping sauce

Beef and chicken satay with homemade sauce

Meat ball skewer with chimichurri dipping sauce

Honey chicken with toasted sesame seeds

Spanner crab cake with coriander chilli sauce

Mushroom arancini ball, aioli (V)

Gourmet Fork Food

\$10 per person, in conjunction with canapé menu

Minimum 25 guests

Chicken drumettes, honey, sesame seeds, aromatic rice

Pork chipolata sausage, onion jus, whipped mash potato (GF)

Minimum 40 guests

Thai yellow vegetable curry, jasmine rice (V & GF)

Lamb tagine, prunes, apricots, honey saffron couscous

Gnocchi with lamb shoulder ragout, sautéed spinach, field mushrooms

Share Platters

Each serves 10 guests

Assorted gourmet sandwiches and wraps \$60

Mini pies, sausage rolls and quiches \$85

Asian savouries, spring rolls, samosa, curry puffs, fish cakes, sweet chilli dipping sauce \$70

Australian cheeses, quince paste, roasted nuts \$95

Assorted individual cakes and slices \$85

Sliced seasonal fruit \$70

Grazing Station

\$16 per person

Minimum 50 guests

Maximum one-hour service

Fresh breads and crackers

Cured meats - Smoked ham, salami, grilled chorizo

Marinated vegetables

Cheddar cheese and condiments

Chutney and pickles

Optional

Dolmati – Rice stuffed in vine leaf \$2

Marinated Olives \$2

Brie cheese \$3

Blue cheese \$3

Smoked salmon \$3

Fresh fruits \$3

Dried fruits \$4





Set Lunch & Dinner

Price per course, per person
(max 2 dishes)

Alternate service \$7
Choice service \$16

Twice-cooked pork belly, spiced parsnip purée, apple slaw

Spinach and ricotta ravioli, roast tomato sauce, shaved parmesan (V)

Soups, \$14 per person

Roasted butternut pumpkin and mild green curry (V)

Seafood chowder, sustainably sourced seafood, creamy corn and potato broth

Entrées, \$20 per person

Sustainably caught Exmouth poached prawns, cucumber, horseradish, fennel and baby watercress, home-made cocktail sauce

Beef tonnato, thinly sliced roast beef, creamy tuna dressing, egg, rocket leaves

Free-range chicken breast, quinoa, celery, pea sprouts, local feta cheese salad

Home-smoked duck breast sliced with apple, green beans, potato salad and white balsamic dressing

Soft poached free range egg with Niçoise salad and local truffle dressing (V)

Pesto linguini with local lamb shoulder ragout, grated Pecorino cheese

Vegetable fried rice, flaked mackerel, fresh coriander

Mains

Grilled Tasmanian salmon, creamy mashed potato, steamed asparagus, fennel and parsley salsa \$38

Roasted Cone Bay barramundi, ham hock broth, new potatoes, wilted spinach, shaved carrots \$40

Pan fried Gold Band snapper, wilted Asian vegetables, steamed jasmine rice, hot and sour sauce \$40

8 hours slow braised lamb shoulder, grilled lamb cutlet, parsnip purée, potato gnocchi, sautéed Swiss chard \$44

Mustard marinated beef rib eye, potato gratin, green beans, rich mushroom ragout \$42

Roasted beef loin, parmesan risotto, caramelized shallots and carrots, sautéed kale, red wine jus \$42

Char-grilled beef tenderloin, potato and feta gratin, classic ratatouille, café de Paris butter \$45

Set Lunch & Dinner menu continues on page 6 >

Set Lunch & Dinner continued

12 hours sous vide beef cheeks, creamy mashed potato, baby carrot, green beans, grilled mushroom, demi-glace \$40

Chicken breast with light garlic & herb butter, pea & ham risotto, fresh herbs \$36

Lemon and thyme crusted chicken breast, parsnip, roasted sweet potato cake, spinach purée, jus \$38

Sweet paprika marinated chicken, soft Taleggio polenta, confit cherry tomato, sugar snap peas, masala sauce \$38

Twice cooked Mahogany Creek duck breast, baked potato gratin, pumpkin purée, broccolini, five spiced jus \$42

Palate Cleanser (\$7 per person)

Sorbet selection: Watermelon, coconut, mandarin

Desserts (\$19 per person)

Cold

Chocolate and lemon délice, hazelnut dacquoise, mango sorbet, praline soil (GF)

Mango pudding, raspberry sago pearls, vanilla ice cream, almond crunch

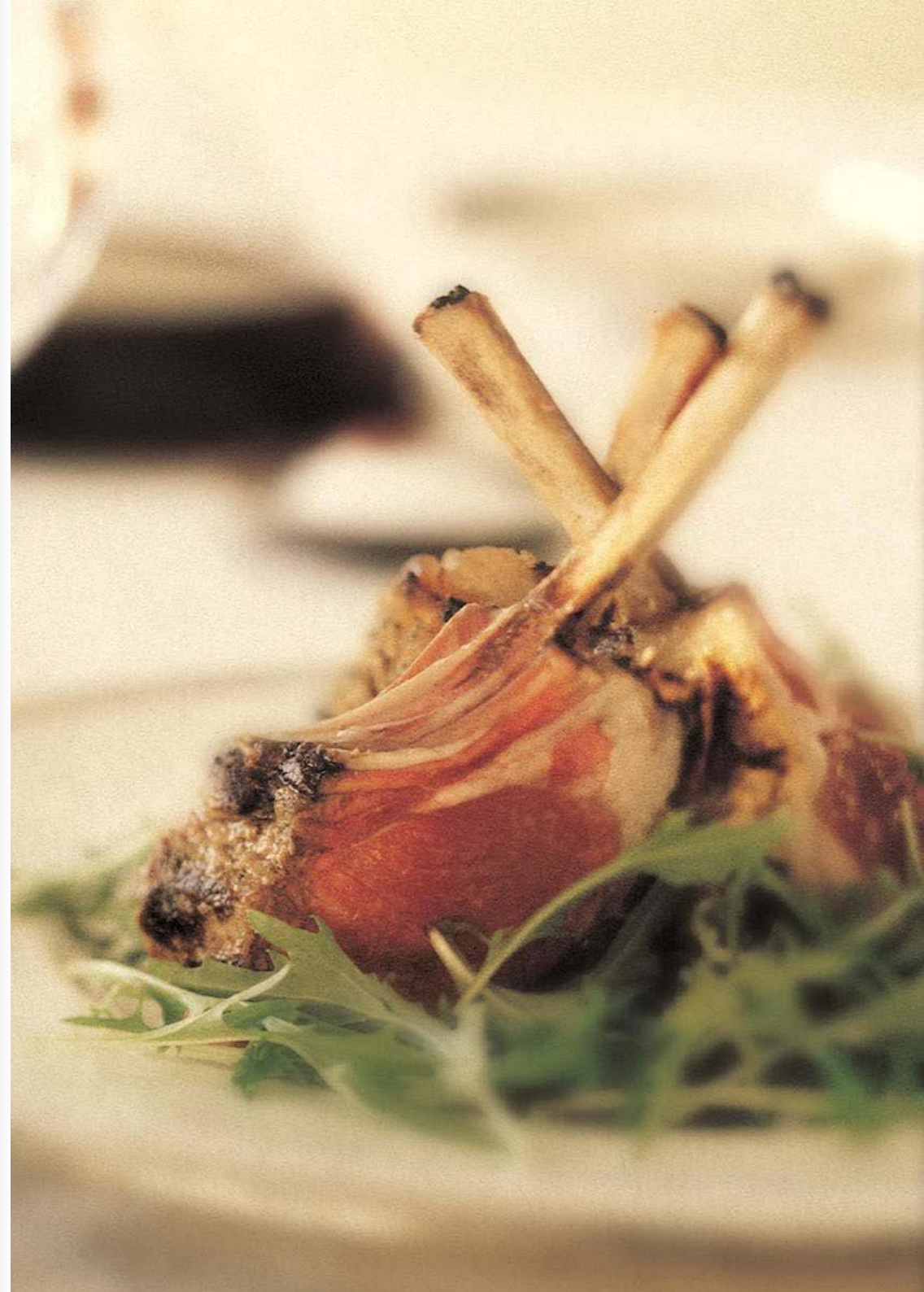
Bittersweet chocolate and raspberry noisette, crème mascarpone, carrot jelly

Citron torte, lychee jelly, green tea cream, orange salsa

Warm

Signature sticky date pudding, toffee sauce, poached apricots, local clotted cream

Caramelized apple tart, ginger sablé Breton, vanilla gelato



Buffet Dinner Menu

Minimum 25 pax

Endeavour buffet, \$70 per person

Cold selection

Assorted bread rolls
Antipasto cold meats, pickled vegetables
Sliced Portuguese chicken with quinoa salad and olive oil dressing
Sliced Tasmanian smoked salmon and caper mayonnaise
Daily selection of salads

Hot selection

Grilled Saddle Tail snapper, capers and fresh herb
Slow-braised beef rump, vegetable and borlotti bean cassoulet, red wine jus
Honey and soy baked chicken drumsticks steamed gai lan
Slow-roasted lamb leg with roasted root vegetables
Penne pasta, mushrooms, tomatoes, chili flakes, torn basil leaves (V)
Rosemary roasted gourmet potatoes (V)
Steamed vegetables, olive oil and sea salt (V)

Dessert selection

Sticky date pudding, toffee sauce
Crème brûlée
Apple crumble
Assorted individual tarts and slices
Fresh fruit salad
Freshly brewed tea and coffee

Etchell buffet, \$80 per person

Cold selection

Assorted bread rolls
Antipasto cold meats, pickled vegetables
Sliced Tasmanian smoked salmon, caper mayonnaise
Chicken chimichurri, Israeli couscous
Marinated Fremantle octopus salad, lime olive oil dressing
Selection of fresh salads

Hot selection

Roasted chicken tikka, cucumber raita, mango chutney
Aged sirloin beef, slow roasted, root vegetables, horseradish jus
Sustainable barramundi, herb lemon, thyme panko crumbs
Great Southern lamb leg, sous vide, couscous, raisins apricots and almonds
Cauliflower gratin with shaved parmesan (V)
Seasonal steamed vegetables, olive oil, sea salt (V)
Vegetable Créole jambalaya, chopped fresh tomatoes and saffron (V)

Dessert and cheese selection

Sticky date pudding, toffee sauce
Lime panna cotta
Apple and berry crumble
Assorted individual tarts and slices
Selection of cheeses and crackers
Freshly brewed tea and coffee



BBQ Menu

Lawn BBQ Menu

All barbecues include the following items:

Chef's selection of salads

Australian barbecue sausages

Fried onions

Mustard, sauces and dressings

Fresh fruit salad

Please select your choices from the list below:

Sirloin steaks

Grilled Western Australian fish fillets

Herb marinated boneless chicken thigh

Grilled lamb chops

Roasted field mushrooms, feta crumbs (V)

Charred corn cobs, spiced butter (V)

1 choice \$40

2 choices \$50

3 choices \$60

\$100 fee for Chef for groups under 20 guests applies



BBQ Menu

Chef's Private BBQ, \$98 per person

Maximum 20 guests, cooked by your own personal Chef and served family style

Oysters, smoked salmon, prawns

Fresh salads

Eye fillet steaks

Herb crusted lamb cutlets

Selection of seasonal seafood

Marinated chicken

Grilled field mushrooms

Roast corn cob (V)

Assorted vegetables (V)

Mustard, sauces and dressings (V)

Fresh fruit and Australian cheese plate



Beverages

Sparkling Wines

Azahara Moscato	\$30
New South Wales	
Angove 'Chalk Hill' Blue Bubbles (Stelvin) NV	
Western Australia	\$39
Willow Bridge Blanc de Blanc	
Western Australia	\$50
Chandon NV	
Victoria	\$60
Chandon Rosé, Brut NV	
Victoria	\$60
Möet & Chandon	
France	\$150

Chardonnay

Rockcliffe 'Third Reef'	
Western Australia	\$50
Howard Park Flint Rock	
Western Australia	\$60
Vasse Felix,	
Western Australia	\$60
Shaw & Smith M3 2014	
South Australia	\$80

Riesling

Brown Brothers Crouchen	
Victoria	\$45
Seven Hill Inigo	
Clare Valley	\$60

Sauvignon Blanc

You, Me & The Gatepost	
Western Australia	\$38

Karri Oak	
Western Australia	\$45
Pocketwatch	
Western Australia	\$55
Cape Mentelle Georgiana	
Western Australia	\$55
Shaw & Smith	
South Australia	\$60

White Varietals

Xanadu Exmoor Drive Sauvignon Blanc	
Semillon, Western Australia	\$45
Ferngrove Symbols Sauvignon Blanc Semillon	
Western Australia	\$50
Cornu Copia Sauvignon Blanc Semillon	
Western Australia	\$50
Lagaria Pinot Grigio	
Italy	\$55
Paul Nelson Fumé-Blanc	
Western Australia	\$60

Rosé

Rusden 'Poco Loco' 2014	
Western Australia	\$55

Pinot Noir

Rockcliffe 'Third Reef'	
Western Australia	\$50
Kapuka	
Marlborough, New Zealand	\$60

Shiraz

You, Me & The Gatepost	
Western Australia	\$38
Cape Mentelle Marmaduke	
Western Australia	\$55

Four in Hand	
Barossa	\$65
Penny's Hill 'Skeleton Key'	
Victoria	\$80

Red Blends

Karri Oak Cabernet Merlot	
Western Australia	\$45
Xanadu Exmoor Drive Cabernet Sauvignon	
Western Australia	\$45
Ferngrove Symbols Cabernet Merlot	
Western Australia	\$50
Cornu Copia, Cabernet Merlot	
Western Australia	\$50
Howard Park Cabernet Sauvignon	
Western Australia	\$55
Henschke 'Keynote Euphonium' Shiraz	
Cabernet Sauvignon Merlot 2012	
South Australia	\$110

Draught Beers

	Glass	Jug
Cascade Premium Light	\$6	\$16
Carlton Draught	\$7	\$19
Rogers Amber Ale	\$8	\$20
Bulmer's Original Cider	\$8	\$20

Australian Beer Bottles

Cascade Premium Light	\$8
Crown Lager	\$10
Little Creatures Pale Ale	\$10
Little Creatures Rogers	\$10
4 Pines Amber Ale (B)	\$10
4 Pines Kolsch (B)	\$10
4 Pines Pale Ale (B)	\$10
Stone & Wood 'Pacific Ale' (B)	\$10

Imported Beer Bottles

Corona	\$11
Asahi	\$11
Heineken	\$11
Becks	\$11

Spirits

Johnnie Walker Red Label	\$9
Jim Beam Bourbon	\$9
Smirnoff Vodka	\$9
Gordon's Gin	\$9
Bundaberg Rum	\$9
Premium spirits	\$10

Soft Drinks and Juices

	Glass	Jug
Coke, Diet Coke, Sprite,	\$4	\$12
Squash		
Fruit Juice (apple/orange)	\$5	\$14

Packages

	Per Guest
4 hours soft drink only	\$15
5 hours soft drink only	\$20
6 hours soft drink only	\$25

Beverage Packages

Sandra Package

Sparkling

Angove 'Chalk Hill' Blue Bubbles (Stelvin) NV
Western Australia

White

You, Me & The Gatepost
Semillon Sauvignon Blanc
Western Australia

Red

You, Me & The Gatepost
Shiraz
Western Australia

Draught Beers

Cascade Premium Light
Carlton Draught

Non-alcoholic Beverages

Coke, Diet Coke, Lemonade, Lemon Squash
Orange Juice, Pineapple Juice, Apple Juice

Lunch and cocktail service

1 hour	\$20
1 ½ hours	\$24
2 hours	\$26
3 hours	\$30
Dinner service	
4 hours	\$36
5 hours	\$40
6 hours	\$44

The following upgrades to your beverage packages are available:

Spirits

Available for two hours at the commencement of your event
Jim Beam Bourbon, Gordon's Gin,
Bundaberg Rum, Smirnoff Vodka,
Johnnie Walker Red Label

½ hour	\$8
1 hour	\$12
2 hours	\$24

Bottled Beer

Heineken, Asahi, Becks, Corona, Little
Creatures, Crown Lager
Choice of two – an additional \$11
Choice of three – an additional \$16

Eliza Package

Sparkling

Angove 'Chalk Hill' Blue Bubbles (Stelvin) NV
Western Australia
Your choice of one white and one red wine
from the following:

White

Karri Oak Semillon Sauvignon Blanc
Western Australia
Cornu Copia Sauvignon Blanc Semillon
Western Australia
Plantagenet 3 Lions Sauvignon Blanc
Western Australia

Red

Karri Oak Cabernet Merlot
Western Australia
Xanadu Exmoor Drive Cabernet Sauvignon,
Western Australia
Cape Mentelle Marmaduke Shiraz,
Western Australia

Draught Beers

Cascade Premium Light
Carlton Draught

Non-alcoholic Beverages

Coke, Diet Coke, Lemonade, Lemon Squash
Orange Juice, Pineapple Juice, Apple Juice

Lunch and cocktail service

1 hour	\$24
1 ½ hours	\$28
2 hours	\$30
3 hours	\$34
Dinner service	
4 hours	\$40
5 hours	\$44
6 hours	\$48

The following upgrades to your beverage packages are available:

Spirits

Available for two hours at the commencement of your event
Jim Beam Bourbon, Gordon's Gin, Bundaberg
Rum, Smirnoff Vodka, Johnnie Walker Red
Label
½ hour \$8
1 hour \$12
2 hours \$24

Bottled Beer

Heineken, Asahi, Becks, Corona, Little
Creatures, Crown Lager
Choice of two – an additional \$11
Choice of three – an additional \$16

Beverage Packages

Matilda Package

Sparkling

Willow Bridge Pinot Noir Chardonnay
Western Australia

Your choice of one white and one red wine from the following:

White

Xanadu Exmoor Drive Sauvignon Blanc
Semillon, Western Australia

Lagaria Pinot Grigio
Italy

Rockcliffe 'Third Reef' Chardonnay
Western Australia

Red

Xanadu Exmoor Drive Cabernet Sauvignon
Western Australia

Ferngrove Symbols Cabernet Merlot
Western Australia

Rockcliffe 'Third Reef' Pinot Noir
Western Australia

Draught Beers

Cascade Premium Light
Bulmer's Original Cider

Carlton Draught
Rogers

Non-Alcoholic Beverages

Coke, Diet Coke, Lemonade, Lemon Squash
Orange Juice, Pineapple Juice, Apple Juice

Lunch and cocktail service

1 hour \$30

1 ½ hours \$34

2 hours \$36

3 hours \$40

Dinner service

4 hours \$44

5 hours \$48

6 hours \$52

The following upgrades to your beverage packages are available:

Spirits

Available for two hours at the commencement of your event

Jim Beam Bourbon, Gordon's Gin,
Bundaberg Rum, Smirnoff Vodka, Johnnie
Walker Red Label

½ hour \$8

1 hour \$12

2 hours \$24

Bottled Beer

Heineken, Asahi, Becks, Corona, Little
Creatures, Crown Lager

Choice of two – an additional \$11

Choice of three – an additional \$16

Catalina Package

Sparkling

Chandon NV

Victoria

Chandon Rosé, Brut NV

Victoria

Your choice of two white and two red wines from the following:

White

Shaw & Smith Sauvignon Blanc
South Australia

Cape Mentelle Georgiana Sauvignon Blanc
Western Australia

Howard Park Flint Rock Chardonnay
Western Australia

Vasse Felix Chardonnay
Western Australia

Red

Kapuka Pinot Noir
Marlborough, New Zealand

Vasse Felix Cabernet Merlot
Western Australia

Cape Mentelle Marmaduke Shiraz
Western Australia

Howard Park Cabernet Sauvignon
Western Australia

Rockcliffe Third Reef' Pinot Noir
Western Australia

Draught Beers

Cascade Premium Light, Bulmer's Original
Cider, Carlton Draught, Rogers

Non-Alcoholic Beverages

Coke, Diet Coke, Lemonade, Lemon Squash,
Orange Juice, Pineapple Juice, Apple Juice

Lunch and Cocktail Service

1 hour \$36

1 ½ hours \$38

2 hours \$40

3 hours \$44

Dinner service

4 hours \$50

5 hours \$54

6 hours \$60

The following upgrades to your beverage packages are available:

Spirits

Available for two hours at the commencement of your event

Jim Beam Bourbon, Gordon's Gin, Bundaberg
Rum, Smirnoff Vodka, Johnnie Walker Red
Label

½ hour \$8

1 hour \$12

2 hours \$24

Bottled Beer

Heineken, Asahi, Becks, Corona, Little Crea-
tures, Crown Lager, 4 Pines Amber Ale,
4 Pines Kolsch, 4 Pines Pale Ale, Stone &
Wood 'Pacific Ale'

Choice of two – an additional \$11

Choice of three – an additional \$16