



# Royal Perth Yacht Club Wedding Menu





# Celebrate

## at Royal Perth Yacht Club

Just footsteps from the picturesque Swan River, the Royal Perth Yacht Club's location, five-star service and attention to detail make it the premier choice for weddings.

Providing the perfect setting paired with award-winning cuisine by catering partner Hyatt Regency Perth, the Royal Perth Yacht Club offers packages that can be tailored to your requirements, all delivered with the dedication and personal touch of our events team.

### ENQUIRIES

To further discuss the options for your wedding, please call our wedding specialist on 08 9389 1555.

## Cocktail Menu

### Cold Canapé Selection

Cherry bocconcini, tomato, basil and cracked pepper skewer (V, GF)  
 Homemade fennel parmesan cheese biscuit, whipped cream cheese, fresh herbs (V)  
 Soft feta cheese, watermelon, pickled shallots (V, GF)  
 Petit chou, roasted pumpkin, pine nuts (V)  
 Spicy chorizo, roasted Mediterranean vegetables  
 Cured ocean trout, crouton, black caviar, shaved apple  
 Home-cured duck, cranberry relish, toasted brioche  
 Smoked salmon roulade, cream cheese, fresh herbs (G)  
 Poached apricot, spiced lamb, pine nuts

### Hot Canapé Selection

Sweet corn and herb tart (V)  
 Saffron and prawn arancini ball  
 Thai fish cake, 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  
 Meatball skewer with chimichurri dipping sauce  
 Honey chicken, toasted sesame seeds  
 Spanner crab cake, coriander chilli sauce  
 Mushroom arancini ball, aioli (V)

### Design Your Own Menu

*(suggested servings)*

		Per Guest
Pre-event	(3 canapés)	\$12
For 30-minute event	(4 canapés)	\$16
For one-hour event	(6 canapés)	\$24
For 90-minute event	(8 canapés)	\$30
For two-hour event	(10 canapés)	\$34

*For events running longer than two hours over a meal period, we recommend serving canapés in conjunction with food stations and/or share platters.*

## Cocktail Menu

### Share Platters

*Each serves 10 guests*

Assorted gourmet sandwiches and wraps	\$60
Sliced seasonal fruit	\$70
Asian savouries, spring rolls, samosas, curry puffs, fish cakes, sweet chilli dipping sauce	\$70
Mini pies, sausage rolls and quiches	\$85
Assorted individual cakes and slices	\$85
Australian cheeses, quince paste, roasted nuts	\$95

### Food Station

#### Minimum 25 guests

Chicken drumettes, honey, sesame seeds, aromatic rice	\$10
Pork chipolata sausage, onion jus, whipped mash potato (GF)	\$10

#### Minimum 40 guests

Thai yellow vegetable curry, jasmine rice (V, GF)	\$10
Lamb tagine, prunes, apricots, honey saffron couscous	\$10
Gnocchi, lamb shoulder ragout, sautéed spinach, field mushrooms	\$10

### Grazing Station \$16

*Minimum 50 guests, maximum 1-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 vine leaf	\$2	Smoked salmon	\$3
Marinated Olives	\$2	Fresh fruits	\$3
Brie cheese	\$3	Dried fruits	\$4
Blue cheese	\$3		

## Wedding Set Menu

### Soups \$14 per person

- Roasted butternut pumpkin, mild green curry (V)
- Sustainably-sourced seafood chowder, creamy corn and potato broth

### Entrees \$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 apple, green beans, potato salad, white balsamic dressing
- Soft poached free-range egg, Nicoise salad, local truffle dressing (V)
- Pesto linguini, local lamb shoulder ragout, grated Pecorino
- Vegetable fried rice, flaked mackerel, fresh coriander
- Twice-cooked pork belly, spiced parsnip purée, apple slaw
- Spinach and ricotta ravioli, roast tomato sauce, shaved parmesan (V)

### Mains, Priced Individually

- 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

## Wedding Set Menu

### Mains continued

- Eight 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
- 12 hours sous vide beef cheeks, creamy mashed potato, baby carrot, green beans, grilled mushroom, demi-glace \$40
- Chicken breast with light garlic and herb butter, pea and 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

### Set Menu Alterations

- Alternative service of any one course (maximum two dishes) \$7
- Choice service (maximum two dishes) \$16

*All menus include a selection of bread rolls, freshly-brewed tea and coffee, served with petits fours.*





## Wedding Set Menu

### Palate Cleanser     \$7 per person

Sorbet selection: Watermelon, coconut, mandarin

### Cold Desserts     \$19 per person

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 Desserts     \$19 per person

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

Caramelized apple tart, ginger sablé Breton, vanilla gelato

### For our younger guests

Under 4 years old     No charge

Buffet (4-12 years)     75% off full price

Children Set Menu (Under 12)     \$25 inc soft drinks

- Battered fish and chips, salad and sundae
- Chicken nuggets, chips, salad and sundae
- Spinach and ricotta ravioli, salad and sundae
- Chicken and salad wrap, chips and sundae

## Wedding Buffet

Endeavour Buffet, \$70 per person

### Cold Selection

Assorted bread rolls

Antipasto cold meats, pickled vegetables

Sliced Portuguese chicken, quinoa salad, olive oil dressing

Sliced Tasmanian smoked salmon, caper mayonnaise

Chef's selection of four salads

### Hot Selection

Grilled saddle tail snapper, capers, fresh herbs

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, roasted root vegetables

Penne pasta, mushrooms, tomatoes, chilli flakes, basil leaves (V)

Rosemary roasted gourmet potatoes (V)

Steamed vegetables, olive oil and sea salt (V)

### Sweet Selection

Sticky date pudding, toffee sauce

Crème brûlée

Apple crumble

Assorted individual tarts and slices

Fresh fruit salad

Freshly-brewed coffee and tea

## Wedding Buffet

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 with herb lemon and thyme panko crumbs

Sous vide Great Southern lamb leg, couscous, raisins apricots, almonds

Cauliflower gratin, shaved parmesan (V)

Seasonal steamed vegetables, olive oil and sea salt (V)

Vegetable Créole jambalaya, chopped fresh tomatoes, saffron (V)

### Sweets and Cheese Selection

Sticky date pudding, rich toffee sauce

Lime panna cotta

Apple and berry crumble

Assorted individual tarts and slices

Selection of cheeses and crackers

Freshly-brewed coffee and tea



## Beverage Packages

### Eliza Package

*Includes sparkling, one white wine, one red wine, Australian draught and light beers and a selection of soft drinks.*

#### Sparkling

Angove 'Chalk Hill' Blue Bubbles (Stelvin) NV, WA

#### White

*Your choice of one from the following:*

Karri Oak Semillon Sauvignon Blanc, WA

Xanadu Exmoor Drive Sauvignon Blanc Semillon, WA

Plantagenet 3 Lions Sauvignon Blanc, WA

#### Red

*Your choice of one from the following:*

Karri Oak Cabernet Merlot, WA

Xanadu Exmoor Drive Cabernet Sauvignon, WA

Cape Mentelle Marmaduke Shiraz, WA

#### Draught Beers

Cascade Premium Light, Carlton Draught

#### Non-alcoholic Beverages

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



## Beverage Packages

### Matilda Package

*Includes sparkling, one white wine, one red wine, Australian draught and light beers and a selection of soft drinks.*

#### Sparkling

Willow Bridge Blanc de Blanc, WA

#### White

*Your choice of one from the following:*

Ferngrove Symbols Sauvignon Blanc Semillon, WA

Lagaria Pinot Grigio, Italy

Rockcliffe 'Third Reef' Chardonnay, WA

#### Red

*Your choice of one from the following:*

Xanadu Exmoor Drive Cabernet Sauvignon, WA

Ferngrove Symbols Cabernet Merlot, WA

Rockcliffe 'Third Reef' Pinot Noir, WA

#### Draught Beers

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

#### Non-alcoholic Beverages

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

## Beverage Packages

### Catalina Package

*Includes two sparkling wines, two white wines, two red wines, Australian draught and light beers and a selection of soft drinks.*

#### Sparkling

Chandon NV, Victoria

Chandon Rosé, Brut NV, Victoria

#### White

*Your choice of two from the following:*

Smith & Shaw Sauvignon Blanc, SA

Cape Mentelle Georgiana Sauvignon Blanc, WA

Howard Park Flint Rock Chardonnay, WA

Vasse Felix Chardonnay, WA

#### Red

*Your choice of two from the following:*

Kapuka Pinot Noir Marlborough, NZ

Vasse Felix Cabernet Merlot, WA

Cape Mentelle Marmaduke Shiraz, WA

Howard Park Cabernet Sauvignon, WA

Rockcliffe Third Reef' Pinot Noir, WA

#### Draught Beers

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

#### Non-alcoholic Beverages

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



## Beverage Packages

### Pricing

#### Package prices per guest

Duration	Eliza	Matilda	Catalina
1 hour	\$24	\$30	\$36
2 hours	\$30	\$36	\$40
3 hours	\$34	\$40	\$44
4 hours	\$40	\$44	\$50
5 hours	\$44	\$48	\$54
6 hours	\$48	\$52	\$60

#### Beverage upgrades per guest

##### Spirits

1/2 hour	\$8
1 hour	\$12
2 hours	\$22

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

##### Bottled Beer

Choice of two additional beers	\$11
Choice of three additional beers	\$16

*Heineken, Asahi, Becks, Corona, Little Creatures Pale Ale or Roger, Crown Lager, 4 Pines Amber Ale, 4 Pines Kolsch, 4 Pines Pale Ale, Stone & Wood 'Pacific Ale'*



## Beverage List

### Sparkling

Azahara Moscato, NSW	\$30
Angove 'Chalk Hill' Blue Bubbles (Stelvin) NV, WA	\$39
Chandon NV, VIC	\$60
Chandon Rosé, Brut NV, VIC	\$60
Moët & Chandon, France	\$150

### Chardonnay

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

### Riesling

Brown Brothers Crouchen, VIC	\$45
Seven Hills Inigo, Clare Valley, SA	\$60

### Sauvignon Blanc

You, Me & The Gatepost, WA	\$38
Karri Oak, WA	\$45
Pocketwatch, WA	\$55
Cape Mentelle Georgiana, WA	\$55
Smith & Shaw, WA	\$60

## Beverage List

### White Varietals

Xanadu Exmoor Drive Sauvignon Blanc Semillon, WA	\$45
Ferngrove Symbols Sauvignon Blanc Semillon, WA	\$50
Lagaria Pinot Grigio, IT	\$55
Paul Nelson Fumé-Blanc, WA	\$60

### Rose

Rusden 'Poco Loco' 2014, WA	\$55
-----------------------------	------

### Pinot Noir

Rockcliffe 'Third Reef', WA	\$50
Kapuka, Marlborough, NZ	\$60

### Shiraz

You, Me & The Gatepost, WA	\$38
Cape Mentelle Georgiana, WA	\$55
Four in Hand, Barossa, SA	\$65
Penny's Hill 'Skeleton Key', VIC	\$80

### Red Blends

Karri Oak, WA	\$45
Xanadu Exmoor Drive Cabernet Sauvignon, WA	\$45
Ferngrove Symbols Cabernet Merlot, WA	\$50
Howard Park Cabernet Sauvignon, WA	\$55
Henschke 'Keynote Euphonium' Shiraz Cabernet Sauvignon Merlot 2012, SA	\$110

## Beverage List

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

### **Australian Beers**                      **Bottle**

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

### **Imported Beers**                      **Bottle**

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

## Beverage List

### **Spirits**                                      **Glass**

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, Squash	\$4	\$12
Fruit juice (apple, orange)	\$5	\$14

### **Packages**                                      **Per Guest**

4 hours soft drinks package	\$15
5 hours soft drinks package	\$20
6 hours soft drinks package	\$25