



ROYAL PERTH YACHT CLUB

Events Brochure

2022



Located just 10 minutes from the Perth CBD, Royal Perth Yacht Club offers the perfect destination for your Event. With unbeatable views and a variety of packages to accommodate unique and memorable experiences, we welcome you to explore our beautiful river side venue.

Contact us:

Zoe Clarke
Event Sales Coordinator
events@rpyc.com.au
08 9423 5509



 rpycwa
 @rpyc | @rpycevents

VENUE SPACES AT RPYC

Room	Capacity Limits				
	Cocktail	Rounds of 10	Rounds of 10 with Dancefloor	Rounds of 8	Long Tables
AMERICAS CUP COCKTAIL LOUNGE	60				
RIVER ROOM	150	60	40	48	80
PERIE BANOU ROOM	200	80	60	64	120
RIVER PERIE BANOU ROOM	350	200	160	160	192
SEAFARERS BALCONY	100	50		40	48
CATALINA BAR AND ALFRESCO	150				
CATALINA WING		120		96	
EAST LAWN	700	500	400	400	336
WEST LAWN	200	150	100	120	72
ANNEXE CLUB HOUSE	80				60
ANNEXE FULL CAPACITY (LAWN AREAS INCLUDED)	200				60





OUR MENUS AT RPYC ARE SEASONAL AND SUBJECT TO CHANGE
* SUNDAY SURCHARGE OF 15% APPLIES

Catering at Royal Perth Yacht Club



RPYC EVENTS BROCHURE 2022



3

BREAKFAST

PLATED BREAKFAST

Minimum numbers of 25

\$46 per person

Table platters of fresh fruit salad, Danish pastries, tea and coffee station and orange juice on the table

Select 1 option

TRADITIONAL BREAKFAST

Sourdough, scrambled egg, bacon, pork chipolata, sautéed mushroom, roasted tomato, hash brown

SMASHED AVOCADO

Sourdough toast, smashed avocado, crumbled feta, roasted cherry tomato, poached egg, micro herbs

EGGS BENEDICT

English muffin, poached eggs, champagne ham, wilted spinach, hollandaise

SMOKED SALMON STACK (VOA)

Brioche croûtes, smoked salmon, whipped cream cheese, spinach, shaved cucumber, fresh dill

CROQUE MADAME

Ham and bechamel open sandwich, poached egg, roasted tomato, spinach

BUFFET BREAKFAST

Minimum numbers of 35

\$45 per person

Includes tea and coffee station and orange juice on the tables

COLD

ASSORTED DANISH PASTRY (V)

FRUIT SALAD (V, GF)

TOAST AND PRESERVES (V)

YOGHURT (V)

HOT

SCRAMBLED EGG (V, GF)

PORK CHIPOLATAS

BACON

ROASTED TOMATO (V, GF)

SAUTÉED MUSHROOM (V, GF)

HOUSE MADE BAKED BEANS (V, GF)

HASH BROWN (V, GF)

UPGRADE OPTIONS AVAILABLE

Additional items to complement your buffet selection (priced per person)

SMOKED SALMON ON BRIOCHE \$5

EGGS BENEDICT \$5

CARAMEL DOUGHNUT (V), \$2.50

HOUSE MADE PUMPKIN SCONES (V), \$2.50

WAFFLES, syrup, cream (V), \$3.50

PANCAKE STATION, berry compote, cream, syrup (V), \$5



V-Vegetarian, GF-Gluten Free, VG-Vegan,
VOA-Vegetarian Option Available,
GFOA-Gluten Free Option Available,
VGOA-Vegan Option Available

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CANAPES

Minimum numbers of 30	
6 pieces (1 hour approx)	\$36 per person
8 pieces (1.5 hours approx)	\$48 per person
10 pieces (2 hours approx)	\$60 per person

COLD CANAPES

SMOKED SALMON, cream cheese roulade, fried caper (GF)
GOATS CHEESE and beetroot tart (V)
VITELLO TONNATO, rare roast beef with creamy tuna dressing, brioche croûte
TOMATO AND STRACCIATELLA CROSTINI, basil dressing (V)
FIVE SPICED CHICKEN, avocado, waffle basket
HOUSE MADE PÂTÉ, onion jam, melba toast
ROAST PUMPKIN FRITTATA, whipped feta, herb oil (V)
SOUS VIDE SALMON, cucumber, lemon mayonnaise, dill (GF)
BLUE CHEESE MOUSSE, dried fig, toasted brioche (V)
WILD MUSHROOM TART, shaved parmesan (V)

HOT CANAPES

CHICKEN SATAY, peanut sauce
MUSHROOM ARANCINI, aioli (V)
BUFFALO CHICKEN BITES
PRAWN TOAST, chilli oil
COCONUT CRUMBED PRAWN, mango dipping sauce
PORK BELLY, chilli caramel (GF)
BAKED PARMESAN POLENTA, tomato chutney (V, GF)
OYSTER KILPATRICK (GF)
VEGETARIAN CURRY PUFF (V)
PATATAS BRAVAS, chorizo, aioli (GF)
ROAST BEEF, bearnaise sauce, puff pastry
KARAAGE CHICKEN, ponzu dressing
CAULIFLOWER BITES, smokey Tennessee seasoning and chutney

SWEET CANAPES

CHOCOLATE BROWNIE, whipped cream, blueberry (V)
LEMON TART, Chantilly cream, meringue (V)
SWEET RICOTTA RAVIOLI (V)
FRESH FRUIT SKEWER, mint and lemon syrup (GF, V)
SESAME BALLS, red bean filling (V)

V-Vegetarian, GF-Gluten Free, VG-Vegan, VOA-Vegetarian Option Available,
GFOA-Gluten Free Option Available, VGOA-Vegan Option Available

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CANAPES

SUBSTANTIAL CANAPES

Minimum numbers of 40

\$14 per person

To be served in conjunction with the cocktail canapes

TWICE COOKED PORK BELLY, bao buns, herb salad, hoisin sauce

BEER BATTERED FISH GOUJONS AND CHIPS, remoulade sauce

PANKO CRUMBED CALAMARI AND CHIPS, caper mayonnaise

BEEF RIB SLIDERS, Carolina vegetable slaw, aioli, brioche bun

BUTTER CHICKEN, steamed basmati rice, mint raita (GF)

PAN FRIED RICOTTA GNOCCHI, roast tomato sugo, shaved parmesan (V)

FIVE CHEESE RAVIOLI, sage butter, shaved parmesan (V)

CHAR SIU BAO, steamed buns with pork filling (2 per serve)

STICKY DATE PUDDING, butterscotch sauce, poached apricot, whipped cream (V)

GRAZING BOARDS

GRAZING TABLES

Minimum numbers of 40

Priced per person

CHARCUTERIE \$25

Double smoked ham, Hungarian salami, bresaola, cacciatore, sun-dried tomatoes, stuffed baby bell peppers, Jalapeños, marinated seasonal vegetables, local olives, assorted dips, giardiniera vegetables, relishes and condiments, crackers, freshly baked bread, candied nuts

PLANT BASED \$21

Marinated seasonal vegetables, local olives, sun-dried tomatoes, marinated red peppers, balsamic marinated mushrooms, roasted vegetable salad, assorted dips, giardiniera vegetables, mixed grain salad, pickles, chutneys, crackers, freshly baked bread, candied nuts

OPTIONAL UPGRADE

*Add a selection of gourmet cheeses and condiments to your grazing table for an additional \$5pp

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GFOA-Gluten Free Option Available, VGQA-Vegan Option Available

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AFTER SOMETHING UNIQUE?

FOOD STATIONS

Minimum numbers of 50

Priced per person

To be served in conjunction with the cocktail canapes

HOT

PORCHETTA, roasted gourmet potatoes, masala jus, \$22

ROAST BEEF RUMP, fresh baked bread rolls, red wine jus, mustards, \$20

BUTTERMILK FRIED CHICKEN, slider rolls, coleslaw, smokey BBQ sauce, \$20

ASSORTED VEGETABLE TEMPURA, ponzu dressing (V), \$20

COLD

CURED SALMON, crème fraîche, bagel crisps, shaved fennel and cucumber salad, \$22

ICED COCKTAIL SEAFOOD STATION, oysters, poached and marinated prawn cutlets, Fremantle octopus, pickled sardines, mussels, chilli marinated squid, condiments, \$45

DESSERT STATION, chefs' selection of cocktail size desserts and pastries, fruit platter, macarons, whipped cream, berry compote, \$30

LIVE STATIONS

Minimum numbers of 50

To be served in conjunction with the cocktail canapes. Only available outdoors or on the balcony.

SEAFOOD PAELLA

FRESH FISH, mussels, prawns and local squid sautéed with saffron rice and vegetables, \$30

YAKITORI GRILL

CHARCOAL GRILLED BEEF, chicken and prawn skewers with a selection of sauces, steamed rice and condiments, \$32

NASI GORENG

CHICKEN AND BEEF SKEWERS, stir fried nasi goreng, condiments, prawn crackers, \$32

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GFOA-Gluten Free Option Available, VGOA-Vegan Option Available

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SHARED PLATTERS

Minimum of 5 platters per order (priced per platter)

BREAD AND DIPS - Chefs' selection of 3 dips served with toasted breads (V, GFOA), \$54

ASSORTED GOURMET SUSHI ROLLS WITH CONDIMENTS (VGQA), \$90

SAVORY PLATTER - vegetable dumplings, curry puff, spring rolls, samosa, sweet chilli sauce (V), \$100

MUSHROOM ARANCINI, pistou mayo (V), \$80

GOURMET PIES SAUSAGE ROLLS, tomato sauce, \$90

ASSORTED SANDWICH PLATTERS (VOA, GFOA), \$100

FRUIT PLATTER (GF, VG), \$70

WHOLE FRUIT BOWL (GF, VG), \$52

DESSERT PLATTER - Chefs' selection of assorted desserts and slices (V), \$110

CHOCOLATE PETIT FOUR PLATTER (V), \$85

CHEESE PLATTER, King Island Roaring Forties Blue, Cape Wickham Double Brie, Surprise Bay Cheddar, quince paste, dried fruits lavosh crackers (V, GFOA), \$180



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GFOA-Gluten Free Option Available, VGQA-Vegan Option Available

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RPYC EVENTS BROCHURE 2022



FAMILY STYLE DINING

Why not try something different?

Our family style dining menu is designed to be social!

FAMILY STYLE

Minimum numbers of 35

\$86 per person

Select two mains, two salads and two sides.

To finish select three desserts to be served on platters with tea and coffee.

MAINS

TWICE COOKED PORK BELLY, roasted apples, jus, crackling (GF)

CHAR GRILLED FLAT IRON STEAK, patatas bravas, jus (GF)

BAKED SALMON, creamed leek, fried capers (GF)

PAN FRIED BARRAMUNDI, corn salsa, herb dressing (GF)

BRAISED LAMB SHOULDER TAGINE, pearl couscous, za'atar yoghurt

WHOLE ROASTED PERI PERI CHICKEN, new potatoes, ranch dressing (GF)

ROASTED EGGPLANT, rich tomato sugo, mozzarella, fresh basil pistou (GF)

SALAD

GARDEN SALAD, tomatoes, capsicum, red onion, cucumber, mixed leaves, herb vinaigrette (VG, GF)

QUINOA SALAD, Persian feta, grapes, cherry tomatoes, fresh herbs, lemon dressing (V, GF)

ASIAN SLAW, chilli and lime dressing (VG, GF)

PUMPKIN, rocket, pepitas, dill dressing, crumbled feta (V, GF)

SIDES

ROASTED CAULIFLOWER, three cheese sauce (V)

STEAMED GARDEN VEGETABLES (VG, V, GF)

ROASTED BROCCOLI, miso dressing (V)

POTATO, leek and rosemary gratin (V, GF)

ROASTED VEGETABLES (VG, V, GF)

PARISIAN MASHED POTATOES (V, GF)

NASI GORENG (V)

DESSERT

CHOCOLATE BROWNIE (V)

VANILLA ÉCLAIR (V)

LEMON MERINGUE TART (GFOA)

FRESH FRUIT SALAD (GF)

MANGO PUDDING (GF)

CHOCOLATE TART (GFOA)

MINI DOUGHNUT (V)

MACARON (V)

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GFOA-Gluten Free Option Available, VGOA-Vegan Option Available

OUR MENUS AT RPYC ARE SEASONAL AND SUBJECT TO CHANGE

SET COURSES

PRICING AND INCLUSIONS

PLATED STANDARD

Minimum numbers of 30
Includes fresh baked bread rolls and butter, tea
and coffee served with dessert

3 course \$82 per person
2 course \$66 per person

UPGRADES AVAILABLE

Alternate drop \$12 per person, per course
Choice \$22 per person (main course only)



PLATED PREMIUM

Minimum numbers of 30
Includes fresh baked bread rolls and butter, tea
and coffee and petit fours served with dessert

3 course \$96 per person
2 course \$80 per person

UPGRADES AVAILABLE

Alternate drop \$14 per person, per course
Choice \$28 per person (main course only)





SET COURSES

PLATED STANDARD

Minimum numbers of 30

Includes fresh baked bread rolls and butter, tea and coffee served with dessert

3 course \$82 per person

2 course \$66 per person*

UPGRADES AVAILABLE

Alternate drop \$12 per person, per course

Choice \$22 per person (main course only)

ENTRÉE

ZA'ATAR MARINATED CHICKEN, quinoa tabouleh, lemon dressing, house made labneh (GF)

ROASTED HEIRLOOM BEETS, rocket leaves, balsamic reduction, whipped feta (V, GF)

PAN FRIED RICOTTA GNOCCHI, sage butter, kale, shaved parmesan (V)

SOY BRAISED PORK BELLY, apple slaw, chili caramel (GF)

RARE ROAST BEEF, baby cos leaves, anchovy dressing, shaved parmesan, sourdough croûte, baby capers

CURED SALMON, whipped dill cream, pickled red onion, shaved cucumber, bagel crostini

MAIN

CHICKEN BREAST, four cheese whipped polenta, broccolini, confit tomato peperonata (GF)

CHAR GRILLED SIRLOIN STEAK, potato and bacon gratin, greens, rich mushroom ragout (GF)

PAN FRIED CONE BAY BARRAMUNDI, lemon risotto, shaved fennel, asparagus salad (GF)

PRESSED LAMB SHOULDER, creamy mashed potato, green peas, caramelized red onion, minted jus (GF)

HERB MARINATED PORK SCOTCH FILLET, braised red cabbage, duck fat potatoes, broccoli, calvados jus, pork crackling (GF)

DESSERT

WARM STICKY DATE PUDDING, whipped cream, toffee sauce, brandied apricots (V)

DARK CHOCOLATE BROWNIE, raspberry compote, thickened cream (V)

VANILLA CHEESECAKE TART, boysenberry compote, micro herbs (V, GFOA)

STRAWBERRY SHORTCAKE, fresh strawberries, Chantilly cream (V)

COCONUT AND MANGO DACQUOISE, vanilla mousse, mango coulis (V)

*A dessert buffet can be added to your 2 course meal for an additional \$30 per person

Includes warm sticky date pudding with butterscotch sauce, Chefs' selection of desserts and pastries, fruit platter, macarons, whipped cream, berry compote

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SET COURSES

PLATED PREMIUM

Minimum numbers of 30

Includes fresh baked bread rolls and butter, tea and coffee and petit fours served with dessert

3 course \$96 per person

2 course \$80 per person

UPGRADES AVAILABLE

Alternate drop \$14 per person, per course

Choice \$28 per person (main course only)

ENTRÉE

PAN FRIED HALF SHELL SCALLOPS, 'nduja vinaigrette, avocado puree, micro herbs (GF)

HOUSE SMOKED SALMON, capers, brown bread pudding, lemon mascarpone, micro herbs

HICKORY SMOKED DUCK BREAST WITH CELERIAC AND APPLE REMOULADE, watercress salad (GF)

CEVICHE KING FISH, coconut emulsion, shaved cucumber, chilli crisp, micro herbs

BEEF TENDERLOIN TATAKI WITH PONZU DRESSING, pickled daikon, seasoned wakame salad, garlic chips (GF)

PAN FRIED RICOTTA GNOCCHI, wild mushrooms, pecorino cream, truffle oil (V)

PUMPKIN GRATIN, crispy za'atar spiced chickpeas, marinated courgettes, saffron dressing, micro herbs (V, GF)

MAIN

18-HOUR BEEF RIBS WITH ROASTED BABY CARROTS, potato rosti, broccolini, smoky BBQ jus (GF)

STIRLING RANGES SCOTCH FILLET, pomme dauphine, parsnip puree, charred asparagus, Café de Paris butter, jus

DUCK LEG CONFIT, pumpkin puree, corn and green beans succotash, caramelized orange sauce (GF)

SMOKED LAMB RUMP WITH ROASTED HEIRLOOM BEETS, Israeli cous cous, house-made labneh, jus, pistachio (GF)

PAN FRIED NORTHWEST SNAPPER, fondant potato, braised leek and fennel, bouillabaisse broth, micro herbs (GF)

BRAISED PORK BELLY, roasted savoy cabbage, sweet potato puree, compressed apple, crackling (GF)

MOUNT BARKER CHICKEN BREAST, porcini mushroom risotto, charred asparagus spears, garlic and herb crumb, truffle beurre monte (GF)

DESSERT

CHOCOLATE JAFFA TART, macerated orange, whipped cream, dark chocolate ganache (V, GFOA)

LEMON TART, meringue shards, whipped cream, raspberry coulis (V, GFOA)

GOLD BAR, chocolate sponge, mousse, raspberry gelée, roasted hazelnuts (V, GF)

APPLE AND CUSTARD TART, vanilla frangipani, thick cream (V)

PASSIONFRUIT AND COCONUT DOME, mango coulis (V, GF)

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GFOA-Gluten Free Option Available, VGQA-Vegan Option Available

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BUFFETS

BUFFET 1

Minimum numbers of 35
\$84 per person

FRESH BREAD AND CONDIMENTS

GARDEN SALAD (V, GF)
ASIAN SLAW, chilli and lime dressing (V, GF)
PUMPKIN, rocket, pepitas, dill dressing (V, GF)

CHAR GRILLED FLAT IRON STEAK, green peppercorn sauce (GF)
BAKED BARRAMUNDI, dill caper dressing (GF)
TWICE COOKED PORK BELLY, ginger soy glaze (GF)
BUTTER CHICKEN (GF)
STEAMED RICE (V, GF)
ROASTED POTATO AND ROOT VEGETABLES (V, GF, VG)
STEAMED SEASONAL VEGETABLES (V, GF, VG)
SPINACH AND CHEESE CANNELLONI, tomato sugo (V)

FRUIT PLATTER (GF, VG)
CHOCOLATE BROWNIE (V)
APPLE AND BERRY CRUMBLE (V)
COCONUT PANNA COTTA, mango coulis (V, GF)
WHIPPED CREAM (V)

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BUFFET 2

Minimum numbers of 35
\$96 per person

FRESH BREAD AND CONDIMENTS

GREEK SALAD (V, GF)
ASIAN SLAW, chilli and lime dressing (V, GF)
QUINOA SALAD, grapes, fresh salad vegetables, herbs and lemon dressing (V, GF)
CHARCUTERIE, deli meats, marinated olives, feta cheese, pickled vegetables (GF)

GRILLED BEEF SIRLOIN, seeded mustard jus (GF)
BAKED SALMON, salsa verde (GF)
BBQ PORK RIBS, smokey BBQ glaze (GF)
BUTTERMILK FRIED CHICKEN, Tennessee spice
CHARRED CORN, paprika butter (V, GF)
PUMPKIN RAVIOLI, white wine cream, parmesan (V)
VEGETABLE FRIED RICE (V, GF)
POTATO, sweet potato and leek gratin (V, GF)
STEAMED SEASONAL VEGETABLES (V, GF, VG)

SEASONAL FRUIT PLATTER (GF, VG)
DARK CHOCOLATE MOUSSE (V, GF)
STICKY DATE PUDDING, caramel sauce (V)
ASSORTED PASTRIES AND MINI DESSERTS (V)
WHIPPED CREAM (V)

UPGRADE OPTIONS AVAILABLE

Additional items to compliment your buffet (priced per person)

ASSORTED LOCAL SEAFOOD STATION with cooked whole blue swimmer crabs, whole cooked WA prawns, oysters, green lip mussels, condiments and sauces, \$32

TASMANIAN SMOKED SALMON WITH BABY CAPERS, red onion and crème fraîche, \$8





Beverage Packages

PACKAGE 1

HOURS	1	2	3	4	5
PRICE PP	\$28	\$36	\$40	\$55	\$62

Choice of one red, one white and sparkling option

SPARKLING

- Hardys 'Riddle' Sparkling

WHITE

- Hardys 'Riddle' Sauvignon Blanc
- Hardys 'The Riddle' Moscato

RED

- Hardys 'Riddle' Shiraz
- Hardys 'The Riddle' Cabernet Merlot

BEER

- Otherside Social Lager
- Gage Roads Side Track XPA Midstrength

POST MIX SOFT DRINKS

PACKAGE 2

HOURS	1	2	3	4	5
PRICE PP	N/A	\$48	\$56	\$60	\$66

Choice of one red wine, one white wine and sparkling option

SPARKLING

- ATÉ Sparkling

WHITE

- Moonstruck Sauvignon Blanc
- Brown Brothers Origins Chardonnay
- Tatchilla White Admiral Pinot Grigio

RED

- Moonstruck Shiraz
- Brown Brothers Origins Tempranillo
- Brown Brothers Origins Malbec
- Brown Brothers Origins Cabernet Sauvignon

BEER

- Gage Roads Side Track XPA Midstrength
- Gage Roads Single Fin Summer Ale
- Otherside Social Lager
- Hello Sunshine Cider

POST MIX SOFT DRINKS

*BEVERAGE PACKAGE STOCK AND PRICES ARE SUBJECT TO CHANGE BASED ON AVAILABILITY





PACKAGE 3

HOURS	1	2	3	4	5
PRICE PP	N/A	N/A	\$59	\$65	\$74

Choice of one red, one white and one sparkling option

SPARKLING

- Yarraburn Prosecco NV, SA
- Yarraburn Prosecco Rose NV, SA

WHITE

- Deepwoods Estate 'Ivory' Semillon Sauvignon Blanc, Margaret River, WA
- Houghton Reserve Chardonnay, Margaret River, WA
- Deepwoods Estate 'Harmony' Rose, Margaret River, WA

RED

- Deepwoods Estate 'Ebony' Shiraz Cabernet, Margaret River, WA
- Snake & Herring 'Wide Open Road' Pinot Noir, Great Southern, WA
- Beaumont Cabernet Merlot, Clare Valley, SA
- Credaro 5 Tales Cabernet Sauvignon, Margaret River, WA

BEER

- Gage Roads Side Track XPA Midstrength
- Gage Roads Single Fin Summer Ale
- Otherside Social Lager
- Hello Sunshine Cider

POST MIX SOFT DRINKS

PACKAGE 4

HOURS	1	2	3	4	5
PRICE PP	N/A	N/A	\$62	\$70	\$78

Choose two reds and two whites and including both sparkling options

SPARKLING

- Chandon NV Brut, VIC
- Yarraburn Prosecco Rose NV, SA

WHITE

- Singlefile Semillon Sauvignon Blanc, Great Southern, WA
- Leasingham Bin 7 Riesling, Clare Valley, SA
- Fraser Gallop Estate, Chardonnay, WA

RED

- Singlefile Cabernet Merlot, Great Southern, WA
- Credaro 5 Tales Cabernet Sauvignon, Margaret River, WA
- Rockbare Shiraz, McLarenvale, SA

BEER

- Gage Roads Side Track XPA Midstrength
- Gage Roads Single Fin Summer Ale
- Otherside Social Lager
- Hello Sunshine Cider

POST MIX SOFT DRINKS

*BEVERAGE PACKAGE STOCK AND PRICES ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

UPGRADE OPTIONS

BEVERAGE PACKAGE ADDITIONS

SPIRITS

Duration

½ hour \$24 per person

1 hour \$36 per person

BOTTLED BEER

One additional selection \$11 per person

Two additional selections \$15 per person

Three additional selections \$20 per person

• See page 20 for available beers

NON-ALCOHOLIC BEVERAGE PACKAGE

SELECTION OF SOFT DRINKS AND JUICES

Duration

4 hours \$15 per person

5 hours \$20 per person

6 hours \$25 per person

**We have a variety of non-alcoholic wines, beers and RTD's to choose from. Please enquire about including these options at your function.*





BEVERAGES ON CONSUMPTION

All beverages consumed during your function will be charged, per bottle, to a beverage tab. Select from the following list:

SPARKLING (per bottle)

- Hardys 'Riddle' Sparkling, \$38
- ATÉ Sparkling, \$45

WHITE (per bottle)

- Hardys 'Riddle' Sauvignon Blanc, \$38
- Hardys 'The Riddle' Moscato, \$38
- Moonstruck Sauvignon Blanc, \$45
- Brown Brothers Origins Chardonnay, \$45
- Tatachilla White Admiral Pinot Grigio, \$45

RED (per bottle)

- Hardys 'Riddle' Shiraz, \$38
- Hardys 'The Riddle' Cabernet Merlot, \$38
- Moonstruck Shiraz, \$45
- Brown Brothers Origins Tempranillo, \$45
- Brown Brothers Origins Malbec, \$45
- Brown Brothers Origins Cabernet Sauvignon, \$45

BEER

(B) = BOTTLE & (C) = CAN

AUSTRALIAN

- Cascade Light (C) 2.7% abv, \$9
- Crown Lager (B) 4.9% abv, \$11
- Carlton Mid Strength (C) 3.5% abv, \$9
- Little Creatures Rogers (B) 3.8% abv, \$11
- Little Creatures Pale Ale (B) 5.2% abv, \$12
- Brookvale Union Ginger Beer (B) 4% ab, \$11
- Gage Roads Alby Crisp Lager (B) 3.5% abv, \$9
- Gage Roads Alby Draught (B) 4.2% abv, \$10
- Gage Roads Single Fin Summer Ale (B) 4.5% abv, \$11
- Otherside Assorted (C) 4.4% abv, \$11

DRAUGHT BEER (per Middy)

- Gage Roads Side Track XPA Midstrength, \$8
- Gage Roads Single Fin Summer Ale, \$10
- Otherside Social Lager, \$8
- Hello Sunshine Cider, \$8

INTERNATIONAL

- Guinness (C) 4.2% abv, \$11
- Asahi (B) 5.0% abv, \$11
- Becks (B) 4.0% abv, \$11
- Corona (B) 4.5% abv, \$11
- Peroni (B) 5.1% abv, \$11
- Peroni Leggera (B) 3.5%, \$10
- Peroni Libera (B) 0.0%, \$8

*BEVERAGE PACKAGE STOCK AND PRICES ARE SUBJECT TO CHANGE BASED ON AVAILABILITY



Your Cocktail Moment



Cocktail
MOMENT

at ROYAL PERTH
YACHT CLUB



YOUR SANGRIA BAR

SANGRIA

@ \$20pp

Choose Red or White wine to create the perfect Sangria!

Served with seasonal fruit. Yum!

* Must run alongside a beverage package.

YOUR VODKA SODA BAR

VODKA AND SODA

Choose 2 @ \$25pp

- CHERRY COCONUT
- LIME APPLE
- APPLE RASPBERRY
- COCONUT MANGO
- LIME MINT

* Must run alongside a beverage package. Maximum of 1 hour.



YOUR GIN BAR

MIXED FLAVOURED GIN BAR WITH 3 FEVER TREE TONICS

Choose 3 gins with Fever Tree Mediterranean, Aromatic and Elderflower tonic @ \$36pp

- GREENALLS LONDON GIN
- GREENALLS PINK
- HAYMANS SLOE GIN
- HAYMANS OLD TOM GIN

MIXED GIN BAR WITH 3 TYPES OF GIN AND 1 FEVER TREE TONIC

Choose 3 gins with Fever Tree Mediterranean, Aromatic, Elderflower OR Indian tonic @ \$32pp

- GREENALLS LONDON GIN
- GREENALLS PINK
- HAYMANS SLOE GIN
- HAYMANS OLD TOM GIN

1 GIN AND 1 TONIC BAR

@ \$30pp

- GREENALLS LONDON DRY GIN
- TONIC WATER

* Must run alongside a beverage package. Maximum of 1 hour.





Handy to know

PARKING AND GUEST ACCESS

RPYC is easily accessible by car, bus, limo or boat! Coaches can drive through the Club gates into Club grounds and complete a full turning circle, making access easy for large vehicles.

Car parking for Non-Members is available in the Matilda Bay Reserve public car park adjacent to our Club gates. Current prices are \$1.80 per hour or \$13.00 for a full day from 8am – 5pm, Monday to Friday (except public holidays). Car parking for Full Members is available within the Club grounds. Please note that all parking is subject to availability and cannot be guaranteed.

SPECIAL DIETARY REQUESTS

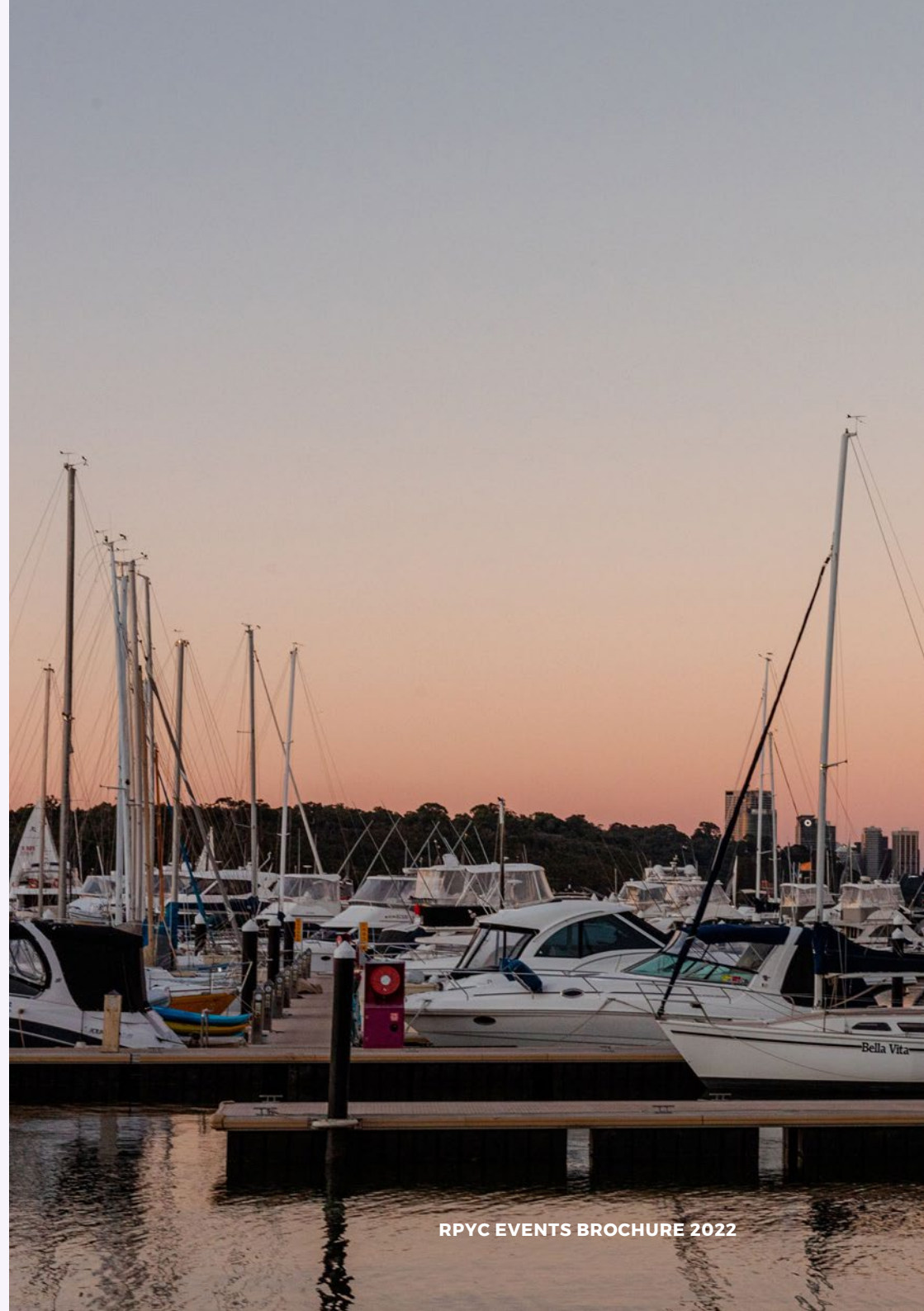
We are pleased to accommodate dietary requests presented by your function guests. Our dedicated team of Chefs will endeavour to ensure a selection of alternatives are provided at no additional charge. Limits apply.

SMOKING POLICY

In support of the wellbeing of guests and staff, all function areas are strictly non-smoking.

SECURITY POLICY

For the safety, security and comfort of your guests and the Club's Members it is a requirement that crowd control personnel be onsite for your event. Security requirements are dependent on the number of guests in attendance, and function service time frames. Security personnel will be booked by the Event Sales Coordinator and all fees are charged to the client.





Club Information

OUR CLUB'S SAILING SEASONS

It's important to note that as a Member's Club, our facilities are dedicated to our Members and the sport of sailing. You can expect sailors around the Club during the following times.

WEDNESDAY SAILING – YEAR-ROUND

From 2pm – 3pm / 5pm – 6pm

THURSDAY TWILIGHT CRUISING – NOVEMBER THROUGH TO MARCH

From 5pm – 9pm

SATURDAY SAILING – OCTOBER THROUGH TO APRIL

From 1pm – 2pm / 5pm – 7pm

- Watch out for the bags in the hallway of our main Clubhouse during results presentations on sailing days. This is a tradition of the Club to allow Members the flexibility to leave belongings in the Clubhouse during results ceremonies.

From time to time, the Club hosts large sailing regattas and Club events. Our Event Sales Coordinator will always ensure this information is communicated to you, our client, should it impact on your function at RPYC.

Room Rental Inclusions

RIVER PERIE BANOU ROOM FUNCTION SPACE:

Indoor Oak Style dance floor, high bar tables with white or black linen, white outdoor lounge sets, easel for signage, digital signage at entrance of Clubhouse, cake knife and table, gift table, all table linen, crockery and cutlery, table numbers, table menus, access to a private bar, access to private function amenities and exclusive access to our Seafarers Balcony.

EAST LAWN FUNCTION SPACE:

Wine barrels, white outdoor lounge sets, easel, digital signage, cake knife and table, gift table, all table linen, crockery and cutlery, table numbers, table menus and exclusive access to our Catalina Stage. No dance floor included.

WEST LAWN FUNCTION SPACE:

Wine barrels, white outdoor lounge sets, easel, digital signage, cake knife and table, gift table, all table linen, crockery and cutlery, table numbers, table menus. No dance floor included.





ADDITIONAL HIRE ITEMS FOR THE LAWN AREAS

LAWN GAMES - \$50 per game

- ▶ Bocce
- ▶ Giant Jenga
- ▶ Croquet
- ▶ Giant Noughts and Crosses & Hoop Toss

BEIGE UMBRELLAS (East Only) - \$250 for three

BLUE UMBRELLAS (West Only) - \$150 for two

SATELLITE BARS to compliment your
beverage service packages

- ▶ Check out our cocktail hour packages
on page 16



RPYC EVENTS BROCHURE 2022



Long Table Set Ups at the Club

The Long Table set up fee includes access to banquet sized trestles tables, white table linen, all crockery and cutlery, plus the option of including wooden feasting platforms for your family style dining menu (pictured). Please contact our Event Sales Coordinator to get a long table set up quote for your next function. When considering a Long Table setup, remember to plan minimal table décor as food is served in the middle of the table!





DÉCOR OPTIONS AT RPYC

There are plenty of ways to elevate your function space:

ROOM DRAPING

- Drape the surrounding walls or add ceiling silks to soften the room.

HIRE IN CHAIRS FOR THAT POINT OF DIFFERENCE

- Our dedicated suppliers have a range of styles on offer to compliment your theme.

DANCE FLOORS

- Why not hire one in? We can source a range of styles such as white gloss or LED!

LIGHTING

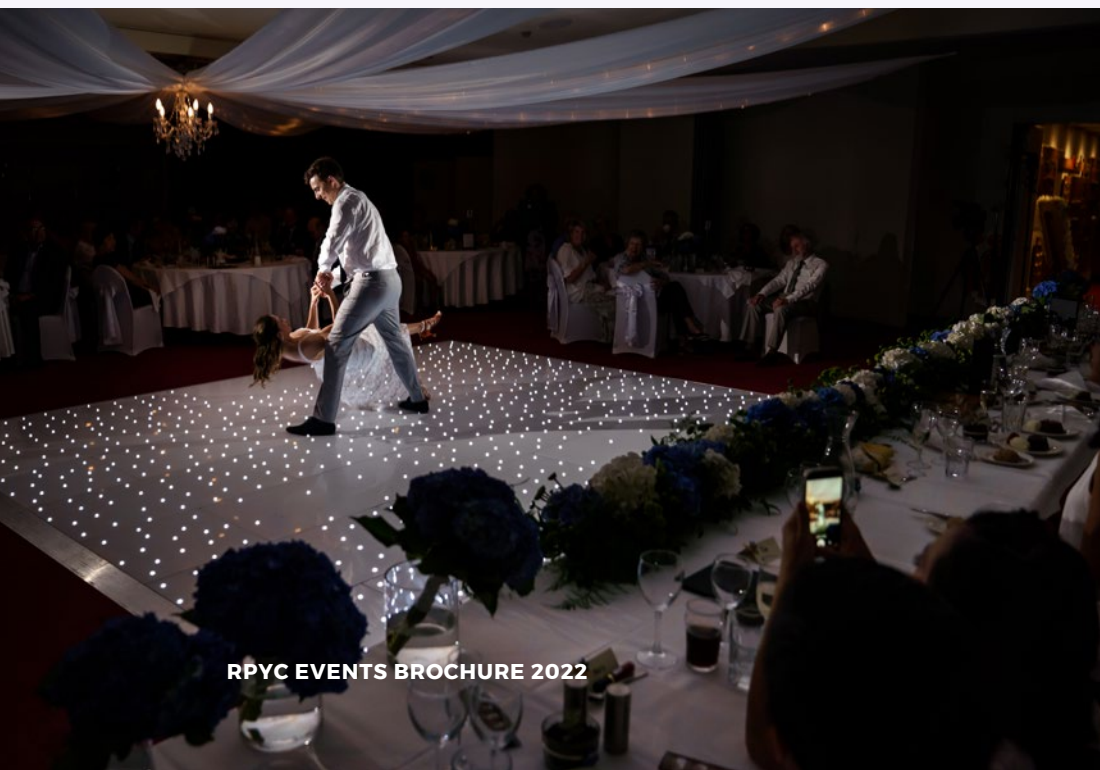
- Lift your outdoor space with floating Festoon Lighting, or cover your indoor ceiling with fairy lights and watch your function space sparkle!

MARQUEES

- Our lawn areas allow for marques of all shapes and sizes. Talk to our Event Sales Coordinator to learn more about pricing and styling options on our East and West Lawn.

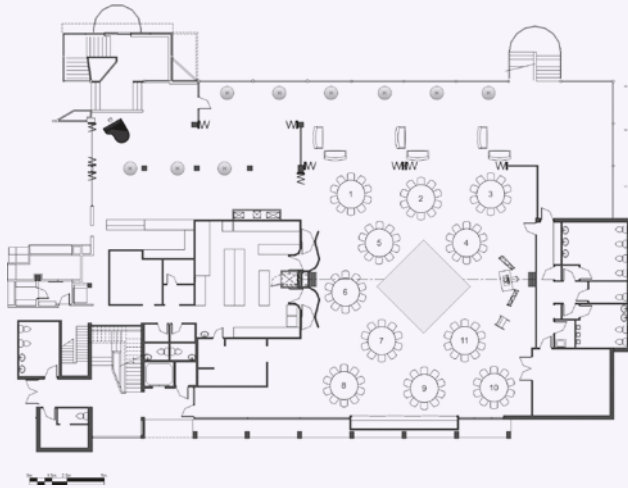
FURNITURE HIRE

- We recommend outsourcing additional cocktail furniture for your pre-reception hour to compliment your beautiful function space. We have a list of preferred suppliers who can assist with styling your function - See page 34 for more information.

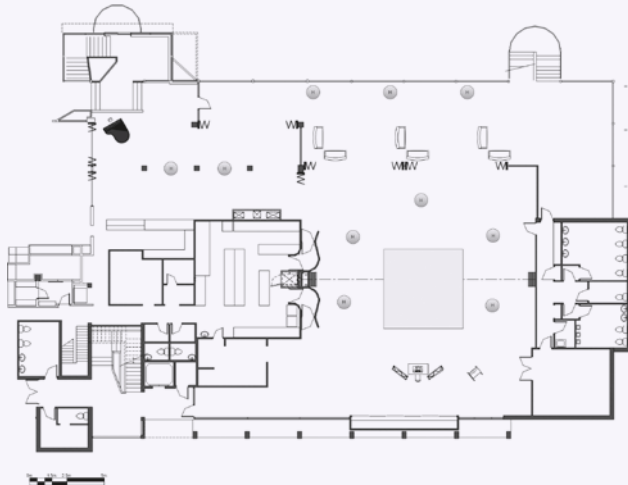


Suggested Floor Plans

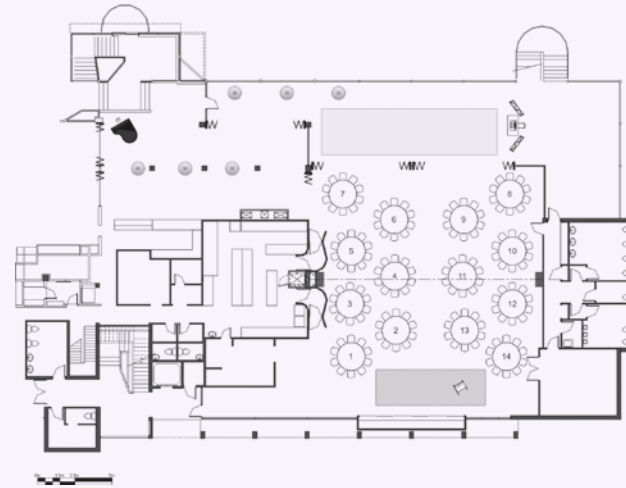
110 PAX ROUNDS OF 10 PLUS DIAMOND DANCE FLOOR



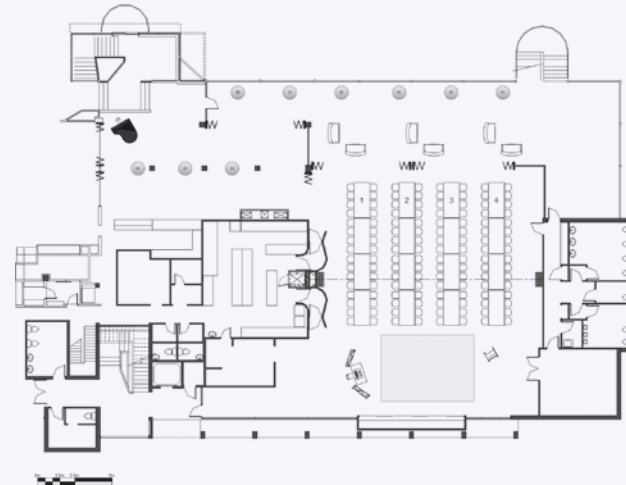
COCKTAIL STYLE 300 PAX



ROUND TABLES 140 PAX PLUS STAGE



LONG TABLE 128 PAX PLUS DANCE FLOOR



FAQs

CAN I OUTSOURCE FOOD AND BEVERAGE FOR MY FUNCTION?

With our experienced team of hospitality professionals, we are proud to offer all catering and beverage services in house. We do not allow outsourced food and beverages at our venue.

I WOULD LIKE TO FEATURE A CAKE AT MY FUNCTION – IS THIS ALLOWED?

Of course! Cakes are welcome to be enjoyed at all RPYC Functions. Cakeage fees apply should you wish to serve the cake at your function. Please request information on cakeage fees from our Event Sales Coordinator.

DOES THE VENUE HAVE ANY AGE RESTRICTIONS IF PARENTS ARE IN ATTENDANCE?

As long as parents are accompanying minors, there are no age restrictions in our function spaces. Where alcohol is being serviced, ID is required.

DO THE MENUS AT RPYC ACCOMMODATE TO CHILDREN?

They certainly do! With any set course menu, family style menu or buffet menu our team are happy to offer children's meals at \$25 per child. This includes a choice of one main meal (items subject to change) soft drink, and an ice cream.

CAN I HAVE PACKAGES DELIVERED TO THE VENUE PRIOR TO MY FUNCTION?

Yes, but please ensure these are delivered no more than 24 hours prior to the start of your function as storage space is limited at the Club. Please ensure the delivery is clearly labelled with your Function Name and Client Name. Packages must be received within the operating hours of 9am – 5pm Monday to Friday Only. Deliveries must be directed to RPYC reception at 6 Australia II Drive, Crawley, WA, 6009.

WILL RPYC STAFF PRINT CUSTOM MENUS, SEATING CHARTS AND / OR NAME SETTINGS?

Unfortunately, we cannot provide or print custom menus, seating charts or name settings. These must be supplied by the client. We are most happy to place these out, pending RPYC staff having access to these items within an agreed /appropriate amount of time prior to your function. Should you wish to request RPYC's menus, we will print these on A5 white paper with black print, and feature these in A5 Menu holders.

WHEN IS OUR SEATING PLAN DUE?

Your seating plan and chart must be finalized when providing your final numbers – at least 2 weeks prior to your function date.



DÉCOR AND STYLING ON THE DAY: HOW MUCH TIME WILL OUR SUPPLIERS HAVE TO BUMP IN OUR DÉCOR AND EQUIPMENT?

Functions over 200 pax are granted access up to 6 hours prior to guest arrival. Functions under 200 pax are granted access up to 2 hours prior to guest arrival. Early access must be prearranged with your Event Sales Coordinator and cannot always be guaranteed. Please ensure all supplier information and contact details are passed on to your Event Sales Coordinator at least 4 weeks prior to your function date. This ensures enough time to liaise and manage bump in and bump out times. Bump out times cannot be guaranteed – please also speak with your Event Sales Coordinator regarding post event access.





DOES RPYC HAVE A POLICY AROUND DRONES?

Yes. Please ensure you discuss this prior to operating any remotely controlled aircraft or drones above Club grounds. Drones are not permitted to be flown on Club grounds without the permission of the General Manager.

ARE THERE ANY RESTRICTIONS ON PHOTO LOCATIONS AT THE CLUB?

We encourage you and your guests to snap those happy moments whilst at your private function. It is important to note that our Members Boats are private property and cannot be featured or used as props. Our jetties are a fantastic photo location, but permission must be granted prior to your function. Please speak to your Event Sales Coordinator about this. These same restrictions apply in our Wardroom.

WILL MY DJ BE ABLE TO SUPPLY SPARKLERS AND FOG MACHINES ON OUR DANCE FLOOR?

Due to the height of our ceilings, we do limit DJ set ups to Cold Sparks ONLY. Fog machines are not permitted to be used on site. We do prefer your DJ liaises directly with our Event Sales Coordinator prior to your function date to discuss their set up requirements.

WHAT TIME WILL THE BAR CLOSE?

Our venue policy is set so that all function bars close *30 minutes* prior to the agreed conclusion time of your event.



Suppliers we love

STAGING, LIGHTING AND AUDIO

Stage & Studio Productions

FLORISTS

Art De Fleur

Rose and Bud

Scape by S

FURNITURE, DÉCOR AND STYLING

Black Label Events

Hire Society

The Event Mill

Maisey Event Hire

Side Serve

MARQUEES

TP & Co.

Carlisle Events

DJS

Prescription Entertainment

PHOTOGRAPHERS

Danica Zuks Photography and Videography

Tyler Brown photography

Jessica Josie photographer

Kenneth Lim Photographer

Ridhwaan Moolla Photography

Field and Skies Photography

Lasting Joys Photography

Valentine's Day Studio

Jason Tey Photography





ROYAL PERTH YACHT CLUB

Australia II Drive | Crawley | Western Australia 6009

www.rpyc.com.au

