



ROYAL PERTH YACHT CLUB

WEDDINGS

2024 | 2025

YOUR DREAM WEDDING AWAITS

Set against the breathtaking backdrop of the, Swan River, our venue offers a perfect blend of elegance and natural beauty at our exclusive waterfront location.





CELEBRATE AT ROYAL PERTH YACHT CLUB

Located just 10 minutes from the Perth CBD, Royal Perth Yacht Club presents an ideal setting for your wedding event. Nestled by the riverside, our venue boasts stunning vistas and a selection of packages designed to create unforgettable moments. We invite you to discover our exquisite location and tailored offerings for your special day.

CONTACT

Joanne Walsh | Events Manager
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CEREMONY SPACE

EAST LAWN

Discover an enchanting outdoor venue perfect for your special occasion. Our newly refurbished Catalina Bar complements this picturesque area, featuring lush grass and tall trees that provide natural shade. Guests will be captivated by the stunning views of the Swan River, the Perth city skyline, and our beautiful marina. Whether you're planning an intimate gathering or a grand celebration, the East Lawn Function Space offers a serene and scenic setting that will make your wedding truly memorable.

Inclusions: Wine barrels, outdoor lounge sets, access to Catalina Stage and Bar.

Additional Items: Lawn games, outdoor umbrellas, satellite bars.

- 500

BANQUET
- 400

DANCEFLOOR
- 400

CABARET
- 330

LONG TABLE
- 700

COCKTAIL



RECEPTION SPACE

RIVER PERIE BANOU

Experience an exclusive venue designed to elevate your wedding celebration. This sophisticated space includes access to our America's Cup Cocktail Lounge, complete with a private bar, and the Seafarer's Balcony adorned with permanent fairy lights. Revel in the stunning views of the Swan River, the Perth city skyline, and our picturesque marina. The River Room promises an unforgettable setting for your special day.

Inclusions: Indoor Oak Style dance floor, high bar tables with white or black linen, white outdoor lounge sets, easel for signage, cake knife and table, gift table, all table linen, crockery and cutlery, table numbers, table menus, and access to private function amenities.

- 200

BANQUET
- 160

DANCEFLOOR
- 160

CABARET
- 190

LONG TABLE
- 350

COCKTAIL



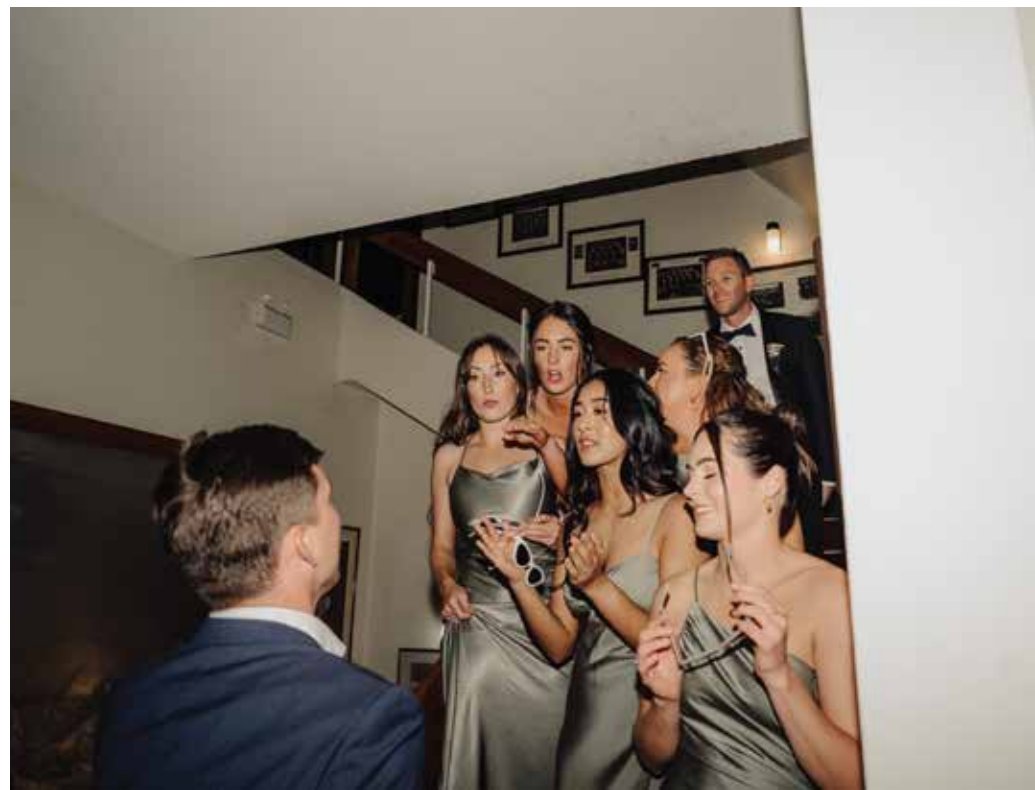
BRIDAL PARTY

BOND ROOM

All bridal parties hosted at RPYC receive exclusive access to our private Bond Room. This is the perfect space to refresh after photos and enjoy a selection of drinks and canapes while you relax before entering your reception.

Named after a prominent figure in the Club's rich legacy, this private room offers a unique and elegant atmosphere. Steeped in tradition and boasting views of the marina, the Bond Room provides a distinguished and serene backdrop for your wedding day preparations.

With its sophisticated furnishings and meticulous attention to detail, this space ensures a refined and comfortable experience for the bridal party.



CATERING AT ROYAL PERTH YACHT CLUB

Indulge in the exceptional culinary offerings at Royal Perth Yacht Club, curated by our esteemed Head Chef, Clinton Fox. Our catering services feature contemporary Australian cuisine, crafted with a focus on fresh, locally sourced produce.

Chef Clinton and his talented team are dedicated to delivering a dining experience that complements the elegance of your wedding. Offering a diverse menu that highlights the finest flavours of the region, our bespoke catering options promise to delight your guests with every bite. Whether it's a lavish banquet or a more casual gathering, our culinary expertise will make your special day truly unforgettable.



COCKTAIL

CANAPES

Minimum numbers of 30

\$6 per canape | Minimum selection of 6 canapes

COLD CANAPES

Crab remoulade, cucumber, puffed rice (GF)

Tomato and mozzarella skewers, basil oil (V, GF)

Oysters, bloody Mary dressing, lemon (GF)

Prosciutto, ricotta and honey crumpet

Chicken liver parfait, plum, lavosh

Pumpkin, miso and cashew tart (VGO)

HOT CANAPES

Chicken satay, peanut sauce

Arancini - zucchini and smoked mozzarella, saffron aioli (V)

Zucchini & mint fritters, tomato relish (VGO, GFO)

Beer battered prawn, lemon mayo

Pork belly, chili caramel (GF)

Cauliflower bite, celery salt, ranch (VGO, GFO)



SWEET CANAPES

Chocolate brownie, hazelnut praline

Fresh fruit tart, vanilla custard (GFO)

Cannoli, rum and raisin, ricotta cannoli

Mini ice cream cones

COCKTAIL

SUBSTANTIAL CANAPES

\$14 per person | Minimum numbers of 40

To be served in conjunction with cocktail canapes.

Crumbed lamb cutlet, cucumber, mint, harissa (GFO)

Roast beef, Yorkshire pudding, gravy, horseradish

Fried chicken sliders, pickles, cheese, remoulade

Barramundi goujon, chips, tartar, lemon

Pork belly bao, cucumber, coriander, hoisin

Ricotta gnocchi, sage, garlic, brown butter



COCKTAIL LIVE STATIONS

Minimum numbers of 50 | Priced per person

To be served in conjunction with cocktail canapes. Only available outdoors.

CHICKEN AND CHORIZO PAELLA | \$25

Saffron rice, grilled peppers, chicken, chorizo (add seafood +\$5 per person)

NASI GORENG | \$30

Chicken and beef skewers, stir fried nasi goreng, peanut sauce, prawn crackers

PIZZA | 2 for \$25 | 4 for \$35

Meat lovers, ham, beef, chicken, red onion, cheese, BBQ sauce

Hawaiian, ham, pineapple, cheese

Prawn, cherry tomato, basil, chili

Vegetarian, roast pumpkin, red onion, spinach, mozzarella

BBQ | \$30

Steaks, sausages, onions, coleslaw, pasta salad, potato salad, bread rolls

SLIDER BAR | 2 for \$25 | 4 for \$35

Charred beef, bacon, American cheese, pickles

Fried chicken, jalapeno relish, aioli, iceberg

Mushroom & haloumi, tomato chutney, rocket

Cheese kranski, grilled onions, mustard



COCKTAIL SHARED PLATTERS

Minimum of 5 platters per order | Priced per platter | Serves 10

Bread and Dips, 3 dips, toasted bread and crackers (V,GFOA) | **\$54**

Antipasto, sliced meats, cheese, marinated vegetables, olives, dip and bread | **\$120**

Sushi, assorted gourmet sushi rolls, soy, wasabi, ginger (VGOA) | **\$90**

Gourmet pies & sausage rolls, tomato sauce | **\$90**

Assorted sandwich platters (VOA,GFOA) | **\$100**

Fruit platter (GF,VG) | **\$70**

Dessert platter, Chefs' selection of assorted desserts and slices (V) | **\$110**





COCKTAIL GRAZING TABLES

Minimum numbers of 40 | Priced per person

Can accommodate dietary requirements on request.

MIDDLE EASTERN | \$30

Salmon tarator, lamb kofta, falafel, dips, raw and pickled vegetables, spiced nuts, bread

MEDITERRANEAN | \$30

Sliced cured meats, meatballs, frittata, marinated vegetables, olives, cheese, bread, crackers

AUSTRALIAN | \$30

Sliced honey glazed ham, sausage rolls, onion & cheddar quiche, avocado dip, vegetables, bread

DESSERT TABLE | \$30

Chefs' selection of dessert; pastries, slices, fresh fruit, macarons, petit four



DINING

FAMILY STYLE

\$90 per person | Minimum numbers of 35

SELECT TWO MAINS, TWO SALADS AND TWO SIDES.
SELECT TWO DESSERTS TO BE SERVED ON PLATTERS WITH TEA AND COFFEE.

MAINS

Roast beef sirloin, red wine jus, Yorkshire puddings
Baked gold band snapper, roasted capsicum, beurre Blanc (GF)
Lamb leg baked in banana leaf, chili, garlic (GF)
Char grilled chicken, nduja, crispy chickpeas (GF)
Stuffed butternut pumpkin, baked ricotta, pistachio and mint pesto

SIDES

Steamed garden vegetables, herb butter (V,GF)
Potato, mashed / roasted / gratin / fried (V, GF)
Honeyed carrots, pecans, feta (V, GF)
Roast cauliflower, pomegranate, sesame (V, GF)
Chopped vegetable salad, truffle vinaigrette (VG, GF)
Cos, rocket, roast pear, red onion, tomato & feta (GF)
Rice salad, herbs, dried fruit, nuts (V, GF)

DESSERT

Lemon meringue tart (GFO)
Fresh fruit (GF)
Chocolate tart (GFO)
Apple crumble w' custard
Profiteroles





DINING BUFFET

\$85 per person | Minimum numbers of 35

HOT OPTION ONE

Roast beef, gravy, Yorkshire pudding
Grilled chicken thigh, garlic & thyme
Seafood pie – salmon, prawn, scallops, white wine
sauce, mashed potato
Leek, pea & saffron rice pilaf
Roast potato, pumpkin & red onion
Steamed broccoli, lemon & olive oil

DESSERT

SELECT 2 OPTIONS

Passionfruit cheesecake (GFO, VGO)
Chocolate brownie, cream (GFO)
Coconut panna cotta, mango (GF)
Mini profiteroles
Lemon tart
Vanilla crème brulee

OR

HOT OPTION TWO

Roast pork loin, crackling, apple sauce
Baked snapper, lemon butter sauce
Chicken korma, basmati rice
Crushed new potatoes, sour cream & chives
Pumpkin stuffed with lentils, feta, herbs
Buttered green vegetables

ALL BUFFETS SERVED WITH:

Bread rolls, dip, whipped butter, olives
Chopped green salad, lemon vinaigrette
Potato salad, egg, spring onion, mustard mayo
Roast sweet potato salad, red onion, chick peas, feta

ADD ON

Prawns, Oysters, Smoked Salmon, Condiments
\$10 per person

DINING

PLATED

Minimum numbers of 30
3 Courses | \$82 per person
2 Courses | \$66 per person

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

ENTRÉE
Crispy confit pork belly, bean and tomato salad, black garlic aioli (GF)
Miso pumpkin tart, goats curd, spinach, candied pine nuts (V, VGO)
Ricotta gnocchi, cherry tomato sauce, basil, parmesan crisp (V)
Beef cheek ravioli, braised greens, mushroom cream sauce
Marinated bluefin tuna, avocado, lime, chili crunch (GF) **+\$5**
Grilled tiger prawns, orange, watercress, saffron aioli (GF) **+\$5**
Baked half shell scallops Rockefeller, lemon **+\$5**

MAIN
Roast duck, duchess potato, buttered cabbage, port wine jus (GF)
Grilled barramundi, lime and coconut broth, bok choy, jasmine rice, chili sambal (GF)
Char grilled chicken breast, farro, courgettes, tomato & thyme jus
Pork cutlet roasted savoy cabbage, sweet potato puree, apple cider jus, crackling (GF)
Lamb rack, lentils, medjool dates, baby carrots, salsa verde (GF)
Roasted zucchini, wild rice, cashew & feta stuffing, harissa dressing (V, VGO, GF)
Baked snapper, confit leeks, crushed potato, crab, dill butter (GF) **+\$10**
Char grilled beef fillet, potato fondant, braised short rib, smoked tomato jam (GF) **+\$10**

DESSERT
Warm sticky date pudding, brandy sauce, vanilla ice cream
Chocolate & hazelnut brownie, whipped Nutella
Baked citrus cheesecake, vanilla roast strawberries, fresh cream (GFO, VGO)
Lemon meringue pie, crystallised rose, blackberries (GFO)
Pear frangipane tart, dark chocolate cremeaux, vanilla custard (GFO)
Pyengana cheddar, roast walnuts, apple, lavosh (GFO)



BEVERAGES

AT ROYAL PERTH YACHT CLUB

Enhance your event with our exceptional beverage services at Royal Perth Yacht Club, curated by our Food & Beverage Manager, Cathal Grealish.

We pride ourselves on partnering with local suppliers to offer premium beverage packages and flexible on-consumption options tailored to your preferences. We also offer a fresh spritz bar and a selection of expertly crafted cocktails available upon arrival, ensuring a delightful start to your event. With a focus on quality and local flavours, our beverage services are designed to complement and elevate your overall experience.



BEVERAGE
PACKAGES

SELECT ONE SPARKLING, ONE WHITE, ONE RED

ZERO ALCOHOL PACKAGE

HOURS	2	3	4	5
PRICE PP	\$50	\$60	\$66	\$72

WINES

Hardys Zero Alcohol Sparkling

Hardys Zero Alcohol Chardonnay

Hardys Zero Alcohol Shiraz

BEER

Peroni Zero Beer

POST MIX SOFT DRINKS

PACKAGE ONE

HOURS	1	2	3	4	5
PRICE PP	\$34	\$40	\$44	\$62	\$66

WINES

Hardys Riddle Sparkling

Hardy's The Riddle Sauvignon Blanc

Hardys The Riddle Moscato

Hardys The Riddle Shiraz

BEERS

Gage Roads Side Track XPA Midstrength

Otherside Social Lager

POST MIX SOFT DRINKS

PACKAGE TWO

HOURS	2	3	4	5
PRICE PP	\$50	\$60	\$66	\$72

WINES

Zilzie Prosecco

Moon Struck Sauvignon Blanc

Tatachilla White Admiral Pinot Grigio

Brown Brothers Origins Series Shiraz

Brown Brothers Origins Series Cabernet Sauvignon

Brown Brothers Origins Series Tempranillo

BEERS

Gage Roads Side Track XPA Midstrength

Gage Roads Single Fin Summer Ale

Otherside Social Lager

Matsos Ginger Beer

POST MIX SOFT DRINKS

PACKAGE THREE

HOURS	3	4	5
PRICE PP	\$63	\$69	\$80

WINES

Swings And Roundabouts Sparkling

Swings & Roundabouts Sauvignon Blanc Semillon

Houghton Reserve Chardonnay

Swings And Roundabouts Rose

Swings And Roundabouts Cabernet Merlot

Silkwood Estate 'The Bowers' Pinot Noir

BEERS

Gage Roads Side Track XPA Midstrength

Gage Roads Single Fin Summer Ale

Otherside Social Lager

Matsos Ginger Beer

POST MIX SOFT DRINKS



BEVERAGES

ON CONSUMPTION

All beverages consumed during your function will be charged, per bottle, to a beverage tab.

WINES

SPARKLING

Hardys ‘Riddle’ Sparkling	\$38
ATÉ Sparkling	\$45

WHITE

Hardys The 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

Hardys The 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

SELECT A MAXIMUM OF FOURS WINES
AND FOUR BEERS/CIDERS

BEERS

(B) Bottles | (C) Cans

AUSTRALIAN BEERS

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

DRAUGHT BEERS

Gage Roads Side Track XPA Midstrength	\$8
Otherside Social Lager	\$8
Gage Roads Single Fin Summer Ale	\$10
Matso’s Ginger Beer	\$10



INTERNATIONAL BEERS

Peroni Libera Zero (B) 0.0% <i>abv</i>	\$8
Peroni Leggera (B) 3.5% <i>abv</i>	\$10
Guinness (C) 4.2% <i>abv</i>	\$11
Asahi (B) 5.0% <i>abv</i>	\$11
Becks (B) 4.0% <i>abv</i>	\$11
Corona (B) 4.5% <i>abv</i>	\$11
Peroni (B) 5.1% <i>abv</i>	\$11

BEVERAGES

SPRITZ BAR

Introducing our vibrant Spritz Bar, an exciting addition to your event at Royal Perth Yacht Club. Designed to run alongside one of our premium beverage packages, the Spritz Bar offers a refreshing and stylish selection of spritzes that are perfect for any occasion.

HOURS	1	2	3
PRICE PP	\$30	\$45	\$55

SELECT ONE SPRITZ

APEROL SPRITZ

Aperol, sparkling wine, soda, orange

LIMONCELLO SPRITZ

Limoncello, sparkling wine, soda, lemon

BERRY SPRITZ

Crème De Mure, sparkling wine, soda, mixed berries

PASSIONFRUIT SPRITZ NON ALCOHOLIC

Passionfruit pulp, Hardys Zero sparkling wine, soda, lime



BEVERAGES

COCKTAIL ON ARRIVAL

Welcome your guests in style with our Cocktail on Arrival service. Designed to complement one of our beverage packages, this service offers a selection of expertly crafted cocktails, setting the perfect tone for your event. Start your celebration with a touch of elegance and sophistication, ensuring an unforgettable first impression.

\$18 per person | 25-50 guests

\$17 per person | 50+ guests

SELECT ONE COCKTAIL

ESPRESSO MARTINI

Vodka, espresso, chocolate bitters, caramel, sugar

COCONUT MARGARITA

Tequila, lime juice, coconut water, sugar, natural coconut flavouring

LYCHEE MARTINI

Vodka, lychee, lemon juice, apple juice, sugar

PALOMA

Tequila, grapefruit juice, lime juice, sparkling water, sea salt

ROYAL PERTH YACHT CLUB

CLUB INFORMATION

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.



ROYAL PERTH YACHT CLUB

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.



ROYAL PERTH YACHT CLUB

FREQUENTLY ASKED QUESTIONS

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.

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 finalised when providing your final numbers – at least 2 weeks prior to your function date.

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.

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.

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.

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.

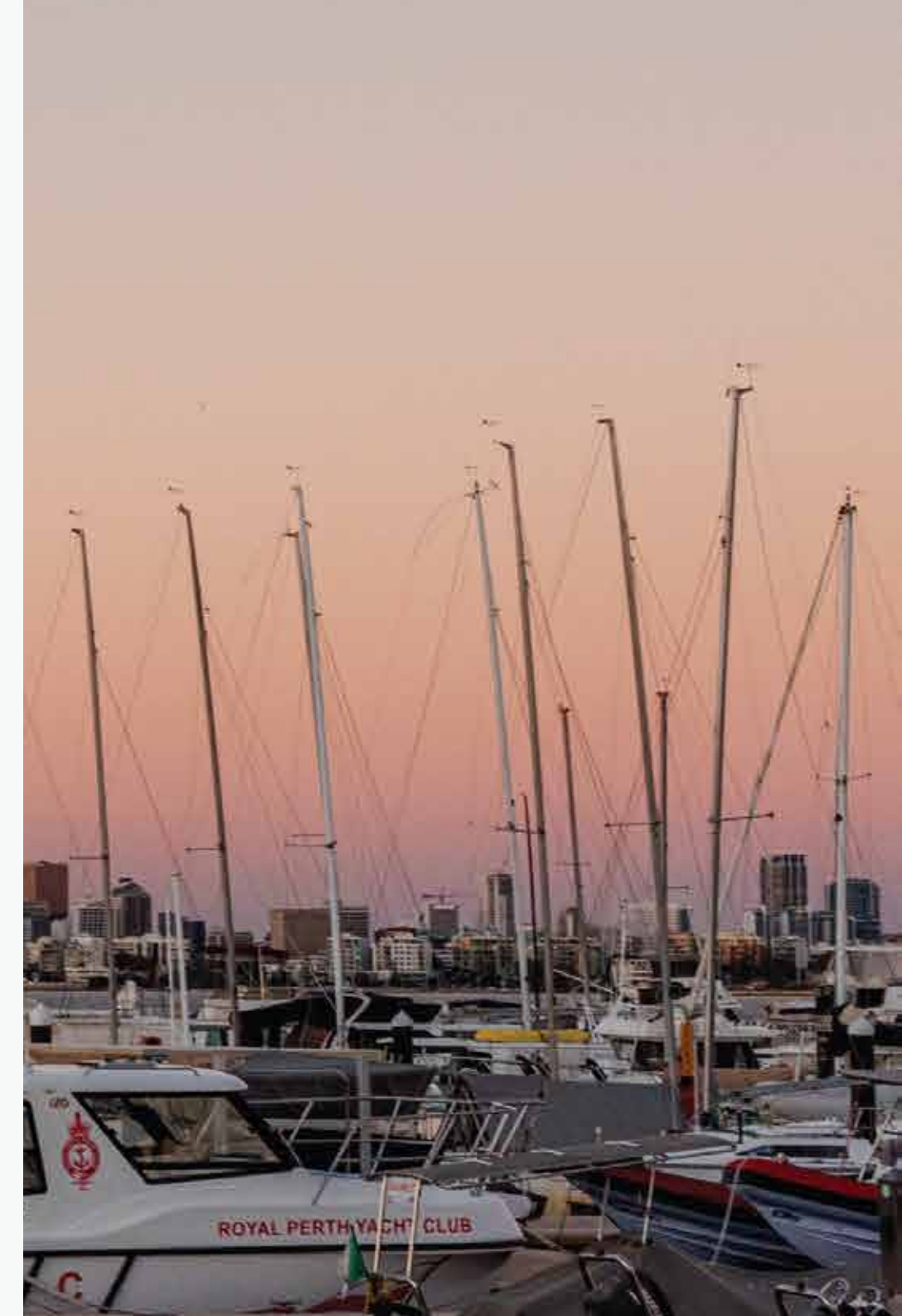


ROYAL PERTH YACHT CLUB

Australia II Drive, Crawley, WA 6009

rpyc.com.au

CREATING LASTING MEMORIES



CEREMONY PACKAGE

HAMPTONS

Introducing the Hamptons Wedding Ceremony Package, a signature offering at the Royal Perth Yacht Club. Designed to create an unforgettable experience on your special day, this package features the elegant and picturesque setting of the East Lawn.

To ensure a seamless and stress-free experience, the Hamptons package includes complete delivery, set-up, and collection services.

\$2,250, including:

Use of East Lawn
50 White Americana Chairs
4 White Pillars
4 x Vases for Tops of Pillars (no florals included)
Round Arbor (no florals included)
Delivery, Set-Up & Collection

Upgrade:

Swap Americana Chairs for Tiffany Chairs | **\$5.50 each**

