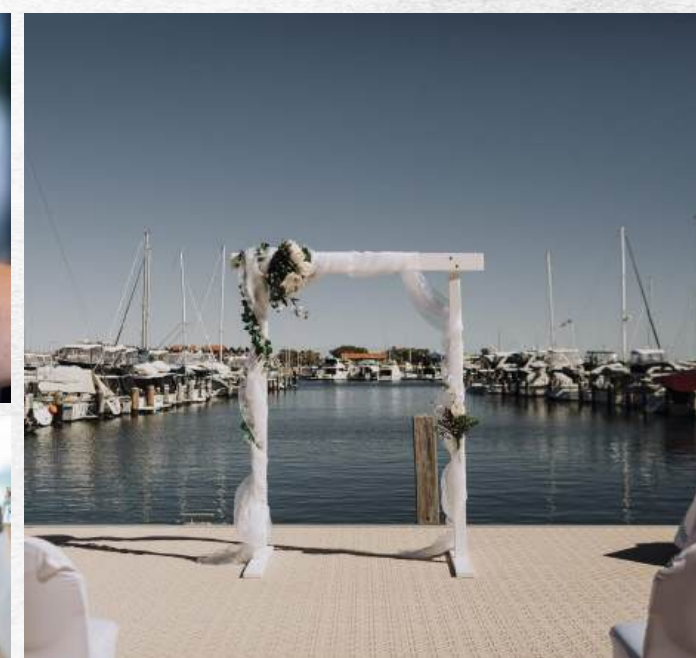


Hillarys Yacht Club

FUNCTIONS  
PACK  
2026







# Contents



ABOUT US	3
OUR SERVICES	4
INCLUSIONS OF VENUE HIRE	5
OUR ROOMS	
• MEETING ROOM	6
• REFLECTIONS	7
• MARINA	8
• HARBOUR	9
THE MENU	10
• CANAPÉ PACKAGE	11
• BUFFET	12
• PLATED	14
• CATERING-PLATTERS	17
• CATERING-CORPORATE	19
THE DRINKS	20
• PACKAGES	21
BOARDWALK CEREMONY	22
OPTIONAL EXTRAS	23
TERMS & CONDITIONS	24
ENQUIRIES	25
CONTACT US	26



# About Us



Nestled along the pristine waters of the Indian Ocean, Hillarys Yacht Club offers a unique blend of coastal beauty, relaxed sophistication, and warm hospitality. Our Club has long been a destination for those seeking an unforgettable setting to celebrate life's special moments.

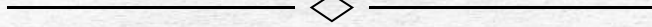
From intimate cocktail gatherings to grand dinners of up to 200 guests, we provide versatile spaces designed to cater to a wide range of events.

Whether you arrive by boat or step straight in from the shoreline, you'll be welcomed by picturesque surroundings, exceptional service, and a team dedicated to creating memorable experiences.

With stunning indoor and outdoor venues, scenic photo locations, and personalized event packages, Hillarys Yacht Club is committed to helping you design an occasion that truly reflects your vision.

To arrange an appointment or discuss your event plans, please contact our Functions Coordinator  
**(08) 9246 2833 or [functions@hillarysyachtclub.com.au](mailto:functions@hillarysyachtclub.com.au).**

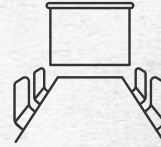
# *Our Services*



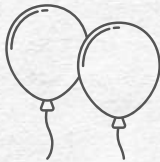
*Weddings*



*Celebration  
of Life*



*Conferences*



*Private  
Functions*



*School Balls*



*Christmas*

# Venue Hire

## INCLUSIONS

Water station

Mints (Available for Corporate Conferences Only)

Black or White Linen (Napkins and Tablecloths)

Cutlery, Crockery, and Glassware

Dancefloor\*

(\*Available in the Marina and Harbour Rooms Only)

Directional Welcome Signage in the Lobby

Microphone

Audio/Visual Facilities (Availability

Varies by Room Includes TV, Microphone & Lectern)



# Our Rooms

## MEETING ROOM

---



### ROOM HIRE

MON-THU \$300

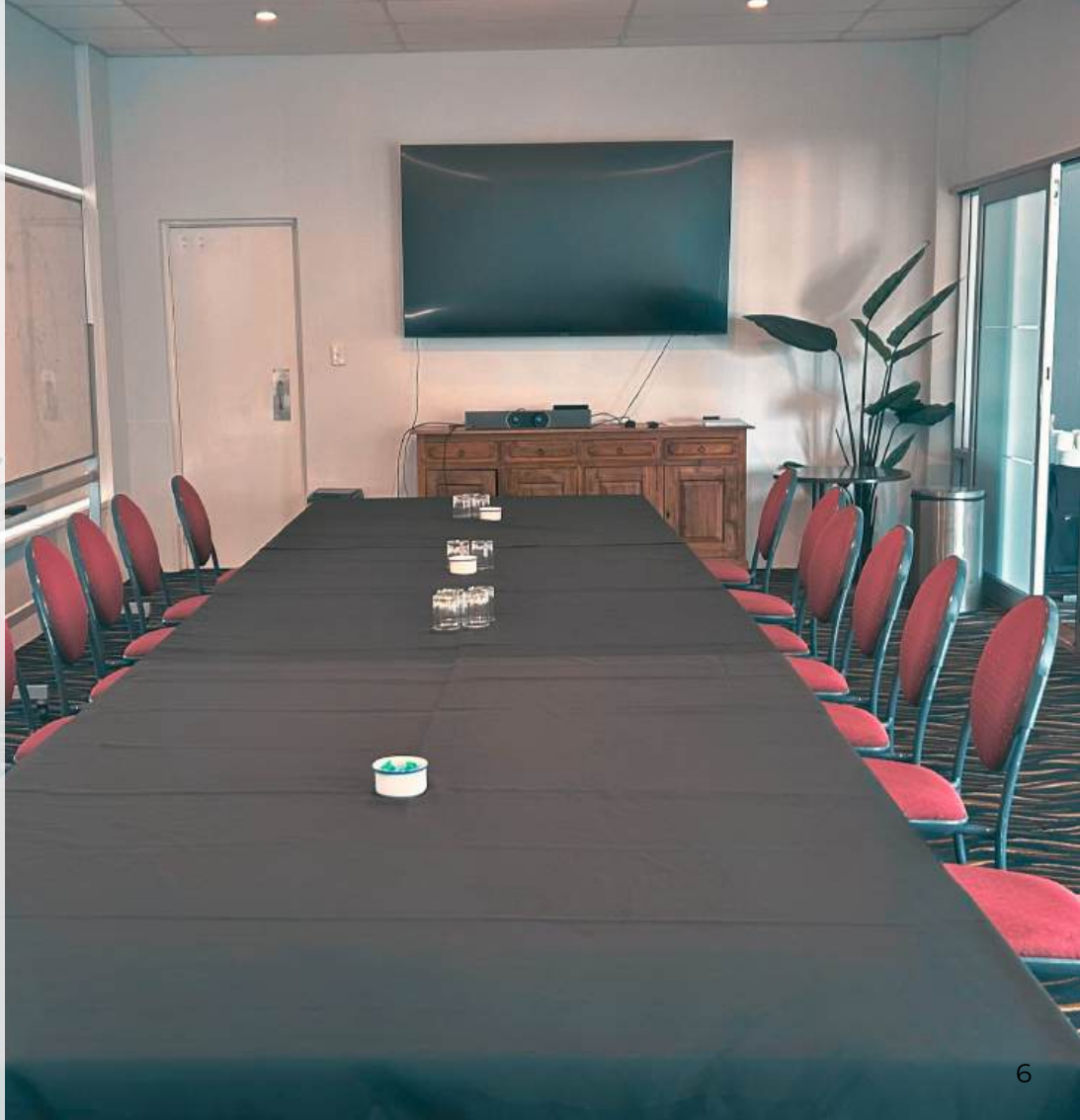
FRI-SAT-SUN \$350

---



25

---



# Our Rooms

## REFLECTIONS ROOM



### ROOM HIRE

MON-THU \$450

FRI-SAT-SUN \$550



40 BUFFET



80 COCKTAIL





# Our Rooms

## MARINA ROOM



### ROOM HIRE

MON-THURS \$650

FRI-SAT-SUN \$750



140 BUFFET



200 COCKTAIL



# Our Rooms

## HARBOUR ROOM

---



### ROOM HIRE

MON-THURS \$800

FRI-SAT-SUN \$1,200

---



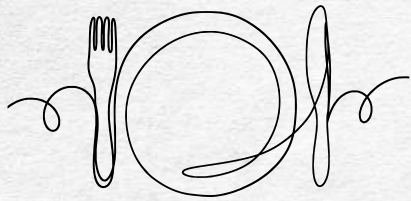
150 BUFFET



300 COCKTAIL

---

# The Menu





# Function Menu

Canapé Package \$49 Per Person

Select 7 items, Hot or Cold Minimum 30 guests

Add extra items to your package \$7pp per item

## COLD SELECTION

Smoked Salmon Damper, Dill & Horseradish Cream (NF)

Japanese Oyster Shots with Mirin, Sake, Orange & Ginger (GF, NF, DF)

Pumpkin, Spinach and Hummus Tartlets (NF, VGN, DF)

Roast Duck and Waldorf Salad Cup (NF, VO)

Vietnamese Rice Paper Rolls (DF, GF, LF, NF, V)

Prawn Cocktail, Marie Rose (DF, GF, LF, NF)

Fetta Bruschetta Crostini (GFO, NF, V)

Assorted Sushi (DF, GF, LF, NF, VO)

Pani Puri, Indian Inspired Crunchy Shooter (DF, LF, NF, V)

## HOT SELECTION

Char-Siu Pork Belly Bites (GF, NF, DF, LF)

Mini Cheeseburger (NF, GFO)

Mexican Pulled Pork Taquitos, Coriander Salsa (NF, GF, VO)

Butter Chicken Samosa (NF)

Beef and Guinness Pies (NF)

Lemon Pepper Squid (NF, DF, LF)

Tempura Prawns, Lime Aioli (NF, DF)

Sweet Potato & Cashew Empanadas (VGN, DF)

Italian Tomato Arancini (GF, NF, V)

Mac n Cheese Bites (V, NF)

Steamed Mushroom Siu Mai (dumplings) (VGN, NF)

Vegetarian Frittata (GF, V, NF)

## SUBSTANTIAL UPGRADES

MINIMUM 20 EACH ITEM

Tempura Fish and Chip Tubs (NF) \$13pp

Braised Beef Cheek and Mash (GF) \$14pp

Butter Chicken and Rice (GF, NF) \$14pp

BBQ Pork or Korean Chicken Bao Bun (NF) \$17pp

Chicken Teriyaki and Rice (NF, DF) \$17pp

Angus Beef Slider (NF) \$13pp

Sous Vide Rosemary Lamb Cutlet (NF, DF, GF) \$15

## ADD A DESSERT PLANK \$175

A Selection of the Chefs'

Favourite Mini Desserts (40 Pieces)

Dietary Key

NF - Nut Free

LF - Lactose Free

DF - Dairy Free

VGN - Vegan

V - Vegetarian

GF - Gluten Free

VO - Vegetarian Option Available

GFO - Gluten Free Option Available

# Function Menu

Classic Buffet \$68 Per Person

(Kids 5-12Yrs \$28PP) Minimum 30 guests

## ARTISAN BREADS

Assorted House Baked Rolls with Salted Butter

## SALADS

Aussie Potato Salad, Capers, Chives and Corn (NF, GF, DF, V)

Asian Inspired Coleslaw (NF, GF, DF, V)

Deconstructed Greek Salad (NF, GF, V, VGN)

Assorted Dressings and Condiments (NF, GF, V, VGN)

## HOT SELECTION

*Choose 2 of 6*

Char-Siu Pork Belly with Asian Vegetables (GF, NF, DF)

Grilled Barramundi Fillets, Lemon Butter Sauce (GF, NF)

Butter Chicken (GF, Contains Nuts)

Korean Baked Chicken (GF, NF, DF)

Braised Beef, Shiraz and Mushroom Ragout (GF, NF)

Penne Carbonara, Bacon, Garlic and Parmesan (NF, GFO)

## Included with Buffet Package

Baked Root Vegetables with Pink Sea Salt (GF, NF, VGN)

Steamed Broccoli and Beans (GF, NF, DF, VGN)

Cauliflower Cheese (GF, NF, V)

Steamed Rice (GF, NF, DF, VGN)

## CHEF'S DESSERTS

Chef's Choice only

A Selection of Mini Sweet Treats

\*Pre ordered Vegan or Gluten Free Dessert (4 items each)

12 +\$15 per guest. Individually Plated.





# Function Menu

## Optional Extras

### SEAFOOD

Whole Exmouth Wild Prawns on Ice, Cocktail Sauce (GF, DF, NF) +\$8pp  
Peeled Prawn Cutlets with Cocktail Sauce (GF, DF, NF) +\$14pp  
Smoked Salmon, Capers and Spanish Onion (GF, NF, DF) +\$7pp  
Chilli-Ginger Marinated Green Lip Mussels (GF, DF, NF) +\$5pp  
NZ Bistro Oysters, Lemon and Dressings (GF, DF, NF) +\$9pp  
Fresh Sydney Rock Oyster (GF, NF, DF) +\$16PP

### CARVERY - Choose One Protein

Pre-Carved Roast Beef, Turkey or Pork & Gravy (GF, NF, DF) +\$8  
Pre-Carved Slow Roasted Lamb (GF, NF, DF) +\$9pp  
To have a Chef at the Carving Station +\$110  
Additional Protein \$8pp

### DONUTS

Donut Wall Full of Flavoured Donuts, Sweet Treats,  
Ice-Creams and Toppings +\$6pp  
or  
Swap the Dessert Buffet for the Donut Wall with all the Trimmings

### A WORLD OF CHEESE

International Cheese Board +\$7pp  
King Island Brie, Danish Blue, Margaret River Semi Mature Cheddar and  
Netherlands Gouda, accompanied with Crackers, Lavosh, Grissini,  
Fresh and Dried Fruits (V, GF)

### PLATED VEGAN MEAL (Pre-ordered only)

Sweet Potato, Chickpea and Spinach Curry, Rice, Poppadom (GF, DF, V, VGN, NF)

# Function Menu

## Plated

### PLATED OPTIONS

2 COURSES ENTRÉE & MAINS OR MAINS & DESSERT \$70PP

3 COURSES ENTRÉE, MAINS, DESSERT \$80PP

TO ADD ALTERNATE DROP \$8PP/PER COURSE

SUPPLIER MAIN MEAL ONLY \$38.00

MINIMUM 30 GUESTS

### ENTRÉE

#### HOT

Chicken, Leek and Mushroom Vol-au-vent (NF, VO, GFO)

Low and Slow Lamb Croquettes, Minted Pea Crush and Baba Ghanoush (GF, NF)

Rottneest Scallops with Sweet Corn Salsa, Asparagus and Citrus Butter (GF, NF)

Pork Belly and Chilli Money Bag (NF, GFO)

Caramelized Onion, Pumpkin, Pepper and Polenta Tart, Pear & Rocket Salad (NF, V)

Lemongrass and Ginger Prawn Pastry Cup (NF, GFO)

Seafood Strudel, Assorted Seafood, Filo Pastry, Rocket & Sorrel Cream (NF)

#### COLD

Smoked Salmon and Avocado Tian, Crayfish Salad, Ginger-Lime Dressing (GFO, NF)

Prawn Papaya Salad, Crisp Vegetables, Mint, Coriander and Nuoc Cham Dressing (GFO, VO, NF, DF)

Roasted Harissa Cauliflower with Coriander Hummus, Dukkha and Charred Turkish Bread (V)

Smoked Chicken Waldorf Salad, Celery, Apple, Walnuts & Grapes (GF, VO)





# Function Menu

## Plated

### MAIN

Chicken Kiev Breast Stuffed with Spinach and Ricotta or Mushroom, Bacon and Chive  
Served with Potato Rosti, Broccolini with Chardonnay Cream Sauce (GF, NF)

Seafood Bon Bon, Prawns, Scallops, Calamari, Emperor, Basil, Garlic in a Filo Pastry Parcel (NF)

Cider Braised Pork Belly, Baked Apple Colcannon Mash, Broccolini and Mustard Glaze (GF, NF)

Atlantic Salmon Fillet, stuffed with Prawns & Creamy Spinach, New Potatoes and Fennel (GF, NF)

Korean Spiced Chicken Thigh, Kim Chi and Zucchini Fritters (NF)

Grilled Barramundi Fillet, Turmeric Coconut Curry, Greens and Rice Dumplings (GF, NF, DF)

Slow Braised Beef Cheeks, Truffle Mash, Bacon and Shiraz Ragu (GF, NF)

Duck A L'Orange, Fondant Potato, Steamed Greens (GF, NF)

Gold Band Snapper, Smoked Salmon, Avocado & Champagne Cream (GF, NF)

### PREMIUM MAIN UPGRADE @ +\$10PP

Char-grilled 200g Beef Fillet, Potato William, Garlic Basil Prawn Parcel and Basil Cream Sauce (NF, GFO)

Herb Crusted Lamb Rack, Baked Potato Crush, Crispy Brussels, Baby Carrots & Rosemary Jus (NF, GFO)

Red Emperor Fillet, Mediterranean Orzo, Fennel and Rocket Salad (GF, NF)

### PLATED VEGAN MEAL Pre-ordered only

Sweet Potato, Spinach, Chickpea and Coconut Curry, Basmati Rice and Roti (VGN, GFO, NF)

### KIDS OPTIONS \$28pp

Chicken Nuggets and Chips

Fish and Chips

Includes vanilla ice-cream & chocolate sauce for dessert



# Function Menu

## Plated

### DESSERTS

Upside Down Passionfruit Cheesecake with Lychee,  
Mango Salsa (NF, GFO)

Chocolate Marquise with Raspberry Ice-Cream (GF, NF)

Lemon Myrtle Panna Cotta with Macadamia Praline (GF)

Sticky Fig Pudding, Butterscotch Sauce & Vanilla Ice-  
Cream (NF)

Cappuccino Chocolate Cake, Tia Maria Sponge and  
Mascarpone Foam (NF, GFO)

Lemon Grass and White Chocolate Brûlée, Almond  
Biscotti (GF, NFO)

Eaton Mess- Think Pavlova Trifle with Marinated Fresh  
Berries (GF, NF)

Coconut Cherry Slice, Coconut Ice-Cream (V, GF, NF, VGN)

### INTERNATIONAL CHEESE PLATE +\$10PP

Cheese Board for each table with Quince, Dried and  
Fresh Fruits, Crackers and Assorted Nuts (Shared)

Dietary Key

NF - Nut Free

LF - Lactose Free

DF - Dairy Free

VGN - Vegan

V - Vegetarian

GF - Gluten Free

VO - Vegetarian Option Available

GFO - Gluten Free Option Available



# Function Menu

## Catering Platters

### GRAZING TABLE \$420

Charcuterie Board, Cheese Board, Crudités, Fruit Platter and Dips, Turkish Bread (50pax)

### CHARCUTERIE BOARD \$210

Prosciutto, Ham, Salami, Olives, Crudités, 2 Dips, Toasted Turkish Bread. (30pax)

### CHEESE BOARD \$180

Double Cream King Island Brie, Margaret River Cheddar, Gouda, Crackers, Grissini, Lavosh, Fresh, Dried Fruit, Quince (V, NFO) (20pax)

### SUSHI PLATTER \$95

A Variety of Fillings includes Vegetarian (GF, NF) (40pc)

### ASSORTED SANDWICHES \$160

Chefs' Selection of Fillings (NF) includes Vegetarian (20 rounds)

### GLUTEN FREE SANDWICHES \$100

Chefs' Selection of Fillings (NF, GF) includes Vegetarian (10 rounds)

### DIPS AND BREAD \$110

2 Dips, Vegetable Crudities, Grilled Turkish, Crackers and Olives (NF, GFO, V) (20 pax)

### SEAFOOD TRAWLER \$275

1kg Tempura Prawns, 1kg Battered Fish, 1kg Lemon Pepper Squid Strips and 1kg Chips with Tartare Lemon (NF)

### GLUTEN FREE SAVOURY \$180

10 Sausage Rolls, 10 Party Pies, 10 Prawn and Lemongrass Dumplings, 10 Sweet Potato & Cashew Taquitos



# Function Menu

## Catering Platters

### BUILD YOUR OWN COCKTAIL FOOD

#### MIN 20 OF EACH ITEM

Party Sausage Rolls (NF)	\$4.00
Party Pies (NF)	\$4.00
Vegetarian Quiche (NF V)	\$4.00
Butter Chicken Samosas	\$4.50
Vegan Empanadas (NF Vgn)	\$2.50
3 Tempura Chicken Nuggets (NF)	\$2.50
Vegetable Gyoza (NF)	\$2.50
Ratatouille Hummus Tart (NF Vgn)	\$2.50
Vegetable Spring Rolls (NF Vgn)	\$4.00
Vegetarian Arancini (GF NF V)	\$3.30
Mushroom Siu Mai ( Vgn NF)	\$3.50
Prawn Cocktail Spoon (NF GF)	\$3.30
Sweet Potato & Cashew Taquitos (GF, Vgn)	\$3.50
Char Siu Pork Belly Bites (NF GF)	\$4.00
Sushi Variety (NF GF)	\$3.30
Smoked Salmon Scones (NF GFO)	\$4.50

### PIZZA SLABS (18PC) \$65EA

#### GLUTEN FREE +\$8EA

BBQ Meat Lovers (NF)
Hawaiian (NF)
Margherita (NF, V)
Chicken and Mushroom (NF)

### MORE SUBSTANTIAL

#### MIN 20 OF EACH ITEM

Tempura Fish and Chip Tubs (NF) \$13pp
Braised Beef Cheek and Mash (GF) \$14pp
Butter Chicken and Rice (GF, NF) \$14pp
Bao Bun (NF) \$17pp
<i>BBQ Pork or Korean Chicken</i>
Chicken Teriyaki and Rice (NF, DF) \$17pp
Angus Beef Slider (NF) \$13pp
Sous Vide Rosemary Lamb Cutlet (NF, DF, GF) \$15

### LARGE BOWL OF CHIPS \$35

Tomato Sauce and Aioli (NF, V)

### SEASONAL FRUIT PLATTER \$110

Slices of Fresh Fruit (VGN, V, NF, GF, DF)

### DESSERT PLANK \$175

Chef's Selection of Cakes, Slices and Mini-Sweets (40pc)

### PRE ORDERED VEGAN OR GLUTEN FREE

#### DESSERT PLATE

(4 items each) +\$15 per guest.  
Individually Plated.

# Function Menu

---

Corporate

## BREAKFAST ON THE RUN

*\$20 PER PERSON- MINIMUM 10 GUESTS*

Ham and Cheese Croissant, Mini Sweet or Savoury Muffin, Fresh Fruit Platter

## MORNING OR AFTERNOON TEA

*\$15 PER PERSON, MINIMUM 10 GUESTS*

1 x Sweet & 2 x Savoury Items Per Guest

## CHEFS CHOICE ONLY

## TEA AND COFFEE OPTIONS

Percolated Coffee Station

-Includes Envelope Tea Bags \$3PP

Barista Coffee Machine, Self-Serve \$5PP

-Includes Envelope Tea Bags \$3PP

*All dietary requirements or restrictions will incur a \$4 per person surcharge for a separate meal.*

*All dietary and food restriction requests must be submitted no later than 7 days prior to the event.*

*Requests will not be accepted on the day of the event.*

## HOT LUNCH

*\$25 PER PERSON, MINIMUM 15 GUESTS*

## CHEFS CHOICE ONLY

Examples include (Varies Daily) Butter Chicken & Rice, Fish and Chips, Chicken Parm and Salad, Braised Beef and Pasta etc.

Includes-

1 x Protein Dish

1 x Starch Dish

1 x Vegetable Dish

Large Salad

Assorted Soft Drinks

## COLD LUNCH

*\$25 PER PERSON, MINIMUM 10 GUESTS*

A Variety of Sandwiches, Wraps and Rolls

Includes Assorted Soft drinks

*Gluten Free, Vegan/Vegetarian Meals*

*Available when Pre-Ordered 7 Days Prior to Event.*

## UPGRADES

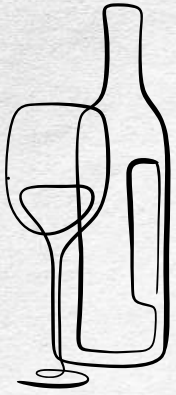
Add - A Fresh Fruit Platter \$5PP

Add - A Mini Desserts Platter \$5PP

Add - A Protein, Starch or Vegetable Dish \$8PP

Add - An Extra Salad \$6PP





# *The Drinks*



# Function Menu

## Drinks

### CASH BAR / BEVERAGE ON CONSUMPTION / BAR TAB

Our bar is available either on a consumption-based tab or with guests purchasing their own drinks.

You may choose to offer all tap beers, or select specific options from our range.

Bar tabs can be increased on the day if needed.

For our current beverage menu or to discuss your preferences, please contact our Functions Coordinator.

### ALIBI BEVERAGE PACKAGE

3HR \$ \$65PP | 4HR \$75PP | 5HR \$85PP

#### *Inclusions:*

Hillary's Yacht Club Prosecco

Hillary's Yacht Club SSB

Hillary's Yacht Club Shiraz

All Draught Beer

Post Mix Soft Drinks

### TEA AND COFFEE OPTIONS

Percolated Coffee Station, Includes

Envelope Tea Bags \$3PP

Barista Coffee Machine, Self-Serve

Includes Envelope Tea Bags \$5PP



# Boardwalk Ceremony Package

(WEATHER PERMITTING)

ALTERNATE SPACE DEPENDANT ON OTHER BOOKINGS

\$850

*Includes:*

*Reserved centre section of the boardwalk*

*22 guest chairs with covers*

*Red carpet*

*Signing table with 2 chairs with covers*

*\*Ask us about our Arbours Available for Hire!*



# Optional Extras

## CHAIR ACCESSORIES

Chair Covers \$4.00 each (White or Black)  
Coloured Chair Band \$1.00 each  
Coloured Chair Sash \$2.50 each

## AV EQUIPMENT HIRE

White Board \$30.00 each  
Flip Chart \$30.00 each  
Power Board \$3.00 each  
Projector & Screen \$100.00 per room

## TABLE ACCESSORIES

Coloured table sash \$1.00 each  
Coloured paper napkin insert \$0.50 each  
Gold charger plate \$1.00 each

## GAMES

Giant Jenga \$50.00  
Giant Connect 4 \$50.00  
Corn Hole \$50.00

## DECOR

Mirrors \$5.00 each  
Tea Lights \$0.50 each  
Red Carpet \$70.00 each  
Vases \$2.00 each (Empty)  
Black Curtain \$50  
Disco Balls on Ceiling \$5 each

## CAKE CUTTING SERVICES

Cut and Put onto Platters \$2.50pp  
Cut and individually plated, served with  
whipped cream and coulis \$5.50pp

## Terms and Conditions – Hillarys Yacht Club Inc.

At Hillarys Yacht Club Inc., we are committed to ensuring your event is as successful as possible. To assist with smooth organization and planning, we kindly ask for your attention to the following policies.

### TENTATIVE BOOKINGS

Tentative bookings will be held for a period of one (1) week. If the required deposit is not received within this timeframe, the booking will be automatically cancelled unless alternative arrangements have been made **in writing**.

### CONFIRMATION

To confirm a reservation:

- A signed copy of these Terms and Conditions, **and**
- A \$500 **non-refundable deposit** or
- A \$1000 **non-refundable deposit** for Weddings

Must be received before the tentative booking period expires. A booking is not considered confirmed until both are provided.

### CANCELLATION POLICY

All cancellations must be made **in writing**. The following cancellation fees apply:

- Within **3 months** of the event: 100% of monies paid is non-refundable - excluding deposit
- Within **6 months** of the event: 75% of monies paid is non-refundable - excluding deposit
- All Deposits are **non-refundable**.

### DELIVERIES

All deliveries must be coordinated in advance with the **Function Coordinator** and clearly labelled with the event name and date.

Hillarys Yacht Club Inc. takes no responsibility for any damage incurred during delivery or installation of items.

### INSURANCE

Hillarys Yacht Club Inc. is not liable for any lost, damaged, or missing items **before, during, or after** the event. Clients are advised to arrange their own insurance if required.

### DAMAGE TO PROPERTY

Clients are financially responsible for any damage caused by themselves or their guests to Hillarys Yacht Club Inc. property.

The following are **not permitted**:

- Fixing items (e.g., nails, screws, staples, adhesives) to walls, ceilings, doors, or other surfaces
- Use of smoke machines, live animals, or confetti within the venue

Any damage to property **will incur** a fee. Additionally, excessive mess may result in a cleaning charge. This includes, but is not limited to, instances such as vomit, broken glass, or any other conditions requiring extensive cleaning.

### PHOTOGRAPHY AND MEDIA NOTICE

By attending an event at Hillarys Yacht Club, you and your guests consent to being photographed or recorded. Images and footage may be used by the Club for promotional and marketing purposes, including publication on social media, the Club's website, and other media channels.

Name \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

## VENUE ACCESS

Function clients may access the venue **no earlier than 2 hours** before the event start time unless previously approved by the Function Coordinator.

Set-up access is **not available the day before** the event due to other bookings.

For large set-ups, please liaise with the Function Coordinator in advance.

Please be advised that the **hire of function rooms** at Hillarys Yacht Club is limited to a **maximum duration of six (6) hours**. Should you wish to extend this period, prior arrangement must be made with your designated Function Coordinator.

### SMOKING

Hillarys Yacht Club Inc. is a non-smoking venue. Smoking and vaping are not permitted on balconies water side of the building or near building entrances.

### GUEST PARKING

Guests may use the secure parking within the clubhouse for the duration of the event.

Additional parking is available across the road in the adjacent beachside carpark.

**Reserved parking bays may not be used by guests at any time.**

### LIQUOR LICENSE

Hillarys Yacht Club Inc. is a **fully licensed venue**.

**No external alcohol** may be brought onto the premises.

- All evening events must conclude by **11:30pm**
- **Last drinks** will be called **30 minutes** before alcohol service ends
- The Venue Manager reserves the right to end any event at their discretion if liquor license conditions are breached.

### MENU SELECTIONS & FINAL NUMBERS

Final confirmation of:

- **Guest numbers**
- **Food and Beverage selections**
- **Dietary requirements and allergies**

is due **14 days** prior to the event. If this information is not received by that date, the Function Coordinator will finalize selections on your behalf.

**NO Outside Food or Beverage** is permitted with the **exception** of Celebration Cakes.

### FINAL PAYMENT

Full payment and a signed Event Order is required 14 days prior to the event.

Failure to receive payment by the due date may result in cancellation of the event, unless prior arrangements have been made with the Function Coordinator.

Decreases in numbers after the 14-day period will not be refunded.

### IMPORTANT NOTICE REGARDING EXCESS FOOD

Please be advised that under **no circumstances** is excess food to be taken off the premises. This policy is in place to comply with the health and safety standards of Joondalup City Council.

While this is not a legal requirement, it is a business decision made to ensure the wellbeing of our guests.

Hillarys Yacht Club **cannot** be held responsible for the mishandling or consumption of food once it has left our premises.

# Enquiries

To enquire, scan the QR code for your chosen function.



CELEBRATION OF  
LIFE



WEDDINGS



MEETINGS  
& CONFERENCES



SCHOOL BALLS




PRIVATE  
FUNCTIONS




CHRISTMAS  
FUNCTIONS

# Contact Us

 65 Northside Drive, Hillarys WA 6025

 [functions@hillarysyachtclub.com.au](mailto:functions@hillarysyachtclub.com.au)

 (08) 9246 2833

 <https://hillarysyachtclub.com.au/web/pages/private-functions>



WEBSITE