



**Hillarys Yacht Club**

# **Private & Corporate FUNCTIONS 2019**

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[www.hillarysyachtclub.com.au](http://www.hillarysyachtclub.com.au)



With uninterrupted views overlooking the Indian Ocean on one side and Hillarys Boat Harbour on the other, Hillarys Yacht Club is arguably in one of the best locations in Perth. With superb facilities, secure on-site parking, great views and versatile rooms, Hillarys Yacht Club is an ideal setting for your next function and our professional and efficient team will be delighted to help plan every detail of your event.

Catering for birthday parties, engagement parties, business product launches, end of year celebrations, sporting club windups, graduations, reunions, fundraisers and galas, Hillarys Yacht Club welcomes your next function to the Club.

# Venues

## Meeting Room

Perfect for a private dining experience, the Hillarys Yacht Club Meeting Room is the ideal venue for a small banquet

CAPACITY: 25 SEATED

## Reflections

Perfect for more intimate events, Reflections features brilliant harbour views

CAPACITY: 50 SEATED | 75 COCKTAIL | 40 BUFFET

## Marina Room

Offering amazing views, the Marina Room, on the lower level of the club, also features a dance floor with plenty of room for your guests to dance the night away

CAPACITY: 150 SEATED | 200 COCKTAIL | 120 BUFFET

## Harbour Room

Arguably our most popular room with stunning uninterrupted views over the Indian Ocean to one side and stunning Hillarys Boat Harbour on the other. The Harbour Room boasts a large balcony with spectacular views. It also features a large dance floor

CAPACITY: 250 SEATED | 300+ COCKTAIL | 200 BUFFET



# Room Hire

FUNCTION ROOM	SEATED	COCKTAIL	FRIDAY	SATURDAY	SUNDAY	MID WEEK
MEETING ROOM	25	N/A	\$200	\$250	\$250	\$180
REFLECTIONS	50	75	\$450 <sup>+</sup>	\$500	\$500 <sup>+</sup>	\$400
MARINA	150	250	\$650 <sup>+</sup>	\$750	\$750 <sup>+</sup>	\$550
HARBOUR	250	300	\$950 <sup>*</sup>	\$1150 <sup>*</sup>	\$1150	\$750

## Included in the Room Hire

- House membership
- Experienced Event Coordinator to help guide you through every detail
- Guest tables and chairs
- Polished silverware, glassware and white crockery
- Linen table cloths
- Tea and coffee station
- Personalised menus
- Table numbers
- Dance floor (In Marina Room and Harbour Room)
- Lectern and microphone
- Dedicated wait staff
- Directional signage to your reception room
- Ample secure car parking

## Optional Extras

- Chair covers with sash \$5 ea
- Chair cover only \$4 ea
- Centrepiece mirror \$5 ea
- Projector and screen \$50

\*Minimum 100 guests \$250 fee for min numbers not met    + Available 7am - 4pm





# Breakfast Package



## Continental Breakfast \$21 per person

Chilled orange and apple juice, selection of cereals, yoghurt, berry compote, croissants, toast, preserves, freshly brewed tea & coffee

## Plated Breakfast \$28 per person

Chilled orange and apple juice, toast, preserves, freshly brewed tea & coffee  
Plated breakfast with a choice of 4 items from below:

Scrambled eggs, mushrooms, bacon rashers, baked beans, grilled tomatoes, hash browns, chipolata sausages

**Add a Fruit Platter per table \$3 per person**

## Buffet Breakfast \$32 per person (minimum 30 people)

Chilled orange and apple juice, selection of cereals, yoghurt, sliced fresh fruit platter, croissants, toast, preserves, rashers of bacon, scrambled eggs, grilled tomato, chipolata sausages, hash browns, freshly brewed tea & coffee

Extras \$2.50 per person - Mushrooms, baked beans, mini ham and cheese croissants



# Party Platters

\$150 each

Approximately 50 pieces per platter

**From the Sea:** Crumbed calamari rings, battered fish fillets, salt and pepper squid, prawn cutlets and seafood stick.

**Asian Inspired:** Chicken dim sims, beef dim sims, money bags, spring rolls and pork dumplings

**Aussie Plate:** Party pies, mini sausage rolls, Angus beef meatballs, chicken drumettes and assorted mini quiches

**Vegetarian:** Spring rolls, samosas, mini quiches, money bags and vegetable gyoza (v)

**Skewer Platter:** Chicken satay, lamb kofta, tandoori beef

## Cold Platters

\$100 each, serving approximately 10-15 people

**Continental Meats Platter:** Sliced roast beef, mortadella, Hungarian salami, roast turkey breast, champagne leg ham, served with chutney and seeded mustard and a baked French stick

**Antipasto Selection Platter:** Olives, semi sundried tomato, marinated feta, marinated artichoke hearts, avocado dip, roasted spicy capsicum dip with toasted Turkish bread (v)

**Crisp Cold Cut Vegetable Platter:** Hommous and roasted spicy capsicum dip with carrots, celery, mini roma tomatoes, cucumber and capsicum (v, gf)

**Fresh Fruit Platter:** A beautifully presented combination of seasonal fresh fruits (v, gf)

**Wrap Platter:** Chef's selection of meat and vegetarian wraps



# Cocktail Packages

## Gold Cocktail Menu \$45 per person

Your selection of 3 cold canapés, 5 hot canapés and 1 dessert canapé

## Diamond Cocktail Menu \$50 per person

Your selection of 3 cold canapés, 3 hot canapés, 2 larger bites and 2 dessert canapés

## Platinum Cocktail Menu \$60 per person

Your selection of 3 cold canapés, 4 hot canapés, 3 larger bites and 3 dessert canapés

# Cocktail Menu

## Cold Canapés

Champagne ham, ricotta & baby spinach pinwheel

Tasmanian smoked salmon, capers & cream cheese pinwheel

Assorted sushi served with soy dipping sauce & pickled ginger (gf)

Trio of Mini Cones: Avocado and pine nut; beetroot and goats cheese; spiced capsicum and prawn

Vegetarian tortilla wrap with caramelised onion, goats cheese and rocket (v)

Cucumber, hummus and almond wheel (v, gf)

Chorizo, feta, sundried tomato and basil skewer

## Hot Canapés

Hoi Sin meatball with spring onion

Angus beef mignons with béarnaise dipping sauce (gf)

Chorizo and prawn skewer served with tzatziki dipping sauce

Mushroom risotto balls (gf, v)

Mini shredded lamb pie

Crumbed camembert with a cranberry dipping sauce (v)

Gourmet sausage rolls with provolone cheese, served with tomato chutney

## Larger Bites

Lamb kofta pitas with spicy yogurt

Pulled pork steamed bun

Crumbed whiting and hand cut chips

Crispy chicken soft taco topped with a chipotle sauce

Vietnamese salad (v, gf)

Mini Angus beef cheese burger

## Dessert Canapés

Mini jam donuts

Tiramisu

Chocolate hazelnut cheesecake

Assorted mousse filled chocolate cones: Citrus; strawberry; chocolate; coffee (gf)

gf: Gluten Free

V: Vegetarian



# Set Menu Packages

## Silver

### Entrée

Antipasto platter for the table

### Mains

Choice of two mains\*

### Dessert

Choice of one dessert

**\$68 per person**

## Gold

Your choice of 1 hot & 2 cold canapés

### Entrée

Choice of one entrée

### Mains

Choice of two mains\*

### Dessert

Choice of one dessert

**\$73 per person**

## Diamond

Your choice of 1 hot & 2 cold canapés

### Entrée

Choice of two entrées\*

### Mains

Choice of two mains\*

### Dessert

Choice of one dessert

**\$78 per person**

## Platinum

Your choice of 2 hot & 2 cold canapés

### Entrée

Choice of two entrées\*

### Mains

Choice of two mains\*

### Dessert

Choice of two desserts\*

**\$83 per person**

\* Served alternate drop

## Upgrades

### Cold Seafood Platter

A fresh selection of octopus, mussels, salmon and prawns

**\$10 per person**

### Antipasto Platter

Olives, sundried tomatoes, marinated artichokes, feta, selection of cold meats, selection of dips and Turkish bread

**\$10 per person**

### Cheese Platter

Chef's selection of fine Australian cheeses served with crackers and dried fruits

**\$10 per person**

Orders taken on the day

**\$5 per person  
per course**



# Set Menu Options

Selection of breads - mixed sourdough bread rolls

## Entrée

Potato & leek soup (gf, v)

Lamb kofta served with an oven baked vegetable stack (gf)

Chicken, caramelised leek and roasted red capsicum tart with rocket and balsamic glaze

Ratatouille tart on a bed of baby spinach finished with a balsamic glaze (v)

Shredded crab rillettes salad topped with marinated garlic prawns and smoked salmon

Poached salmon fillet served with fresh Asian slaw

## Main Course

Oven baked chicken Maryland with a Pomodorina sauce served with potato gratin and broccolini (gf)

Slow braised lamb shoulder served with crushed mustard potatoes and roasted tomatoes, topped with a mint Jus (gf)

Mustard glazed salmon fillet served with stuffed zucchini and glazed carrots

Grilled Barramundi topped with a prawn skewer, lemon butter potatoes and broccolini (gf)

Beef & Guinness en croute served with potato gratin and roasted tomatoes

Slow braised pork shoulder with a sticky Texas sauce on caramelised sweet potato mash and broccolini

Bocconcini and tomato stuffed zucchini topped with a tomato salsa (v, gf)

## Desserts

Lemon tart with Chantilly cream and raspberry coulis

Warm apple pie with custard

Tiramisu with Chantilly cream

Chocolate almond cake with whipped cream (gf)

Mini pavlova topped with fresh fruits (gf)

Carrot cake with Chantilly cream

Trio of mini mousse tartlets





# Buffet Menus

Gold \$59 pp	Diamond \$64 pp	Platinum \$69 pp
Chef's antipasto platter	Chef's antipasto platter	Chef's antipasto platter
4 cold buffet	6 cold buffet	7 cold buffet
2 hot buffet	2 hot buffet	3 hot buffet
1 hot carvery	1 hot carvery	2 hot carvery
Seasonal vegetables & roast potatoes	Seasonal vegetables & roast potatoes	Seasonal vegetables & roast potatoes
1 dessert	2 desserts	2 desserts
Tea & coffee	Tea & coffee	Tea & coffee

## Buffet Upgrades

Choice of 3 canapés on arrival	\$12 per person
Chef's Selection of Cheeses	\$5 per person
Whole cooked prawns	\$5 per person



## Hot Buffet

Potato and leek soup (v, gf)  
Butter chicken (gf)  
Beef Rogan josh (gf)  
Beer battered fish of the day  
Slow roasted beef brisket with  
creamy pepper sauce

Grilled fish of the day (gf)  
Rosemary and lemon chicken  
(whole chickens portioned)  
Slow roasted pork shoulder with a  
smokey barbecue sauce

Creamy chicken, pine nut and  
pesto rigatoni  
Roasted vegetable and ricotta  
lasagne (v)  
Penne seafood marinara

## Cold Buffet

Tasmanian smoked salmon (gf)  
Continental meat selection  
Roasted meat selection  
Bean, feta and sundried tomato  
salad (v, gf)

Traditional Greek salad (v, gf)  
Couscous, roasted pumpkin and  
basil salad (v)  
Char grilled vegetable and  
bocconcini cheese salad (v, gf)

Potato salad (v)  
Beetroot, spinach and feta salad  
(v, gf)  
Fresh garden salad (v, gf)  
Coleslaw (v)

## Hot Carvery

Honey & cajun baked ham  
Roast beef with a  
pepper & mustard crust

Rosemary roast leg of lamb (gf)  
Roast leg of pork (gf)

Roast turkey (gf)

## Desserts

Lemon tart with Chantilly cream and  
raspberry coulis  
Warm apple pie with custard  
Tiramisu with Chantilly cream

Chocolate almond cake with  
whipped cream (gf)  
Mini pavlova topped with  
fresh fruit (gf)

Carrot cake with Chantilly cream  
Assorted mini mousse tartlets



# Beverage Packages

A beverage package is charged per person at a set price for a set period of time. The beverage package begins at pre-dinner drinks. Under 18's are charged a \$15pp soft drink package.

## Silver

Includes soft drinks, tap beers (Cascade Premium Light, Great Northern, Carlton Draught) and wines:

Stony Peak Brut  
Stony Peak Semillon Sauvignon Blanc  
Stony Peak Shiraz Cabernet Sauvignon

	Standard	Include Premium Tap Beers	Include 2 Bottled Beers
<b>1 Hour</b>	\$22	\$23.50	\$24.50
<b>2 Hours</b>	\$26	\$29	\$31
<b>3 Hours</b>	\$33	\$37.50	\$40.50
<b>4 Hours</b>	\$37	\$43	\$47
<b>5 Hours</b>	\$40	\$47.50	\$52.50

## Gold

Includes soft drinks, tap beers (Cascade Premium Light, Great Northern, Carlton Draught) and wines:

Wolf Blass 'Bilyara' Brut  
Hartog's Plate Sauvignon Blanc Semillon  
Wolf Blass 'Bilyara' Chardonnay  
Hartog's Plate Cabernet Merlot  
Wolf Blass 'Bilyara' Shiraz

	Standard	Include Premium Tap Beers	Include 2 Bottled Beers
<b>1 Hour</b>	\$24	\$25.50	\$26.50
<b>2 Hours</b>	\$30	\$33	\$35
<b>3 Hours</b>	\$35	\$39.50	\$42.50
<b>4 Hours</b>	\$40	\$46	\$50
<b>5 Hours</b>	\$45	\$52.50	\$57.50

## Diamond

Includes soft drinks, tap beers (Cascade Premium Light, Great Northern, Carlton Draught) and wines:

Yellowglen Yellow  
Devils Lair 'Fifth Leg' Sauvignon Blanc Semillon  
Alkoomi Sauvignon Blanc  
Devils Lair 'Fifth Leg' Cabernet Shiraz Merlot  
Alkoomi Shiraz

	Standard	Include Premium Tap Beers	Include 2 Bottled Beers
<b>1 Hour</b>	\$27	\$28.50	\$29.50
<b>2 Hours</b>	\$32	\$35	\$37
<b>3 Hours</b>	\$37	\$41.50	\$44.50
<b>4 Hours</b>	\$45	\$51	\$55
<b>5 Hours</b>	\$49	\$56.50	\$61.50

## Platinum

Includes soft drinks, tap beers (Cascade Premium Light, Great Northern, Carlton Draught) and wines:

Oyster Bay Sparkling Cuvee Brut  
Oyster Bay Sparkling Cuvee Rose  
Devils Lair Hidden Cave Sauvignon Blanc Semillon  
Oyster Bay Sauvignon Blanc  
Devils Lair Hidden Cave Cabernet Shiraz  
Oyster Bay Merlot

	Standard	Include Premium Tap Beers	Include 2 Bottled Beers
<b>1 Hour</b>	\$31	\$32.50	\$33.50
<b>2 Hours</b>	\$37	\$40	\$42
<b>3 Hours</b>	\$43	\$47.50	\$50.50
<b>4 Hours</b>	\$49	\$55	\$59
<b>5 Hours</b>	\$55	\$62.50	\$67.50



# Beverage List

On consumption, pre-pay the dollar amount you believe your guests will drink and you will be charged only for what is consumed. Your tab begins at pre-dinner drinks. If your bill amounts to less than the dollar amount allocated, you will receive a credit. A cash bar is available for guests to purchase their own drinks.

## Sparkling

Wolf Blass 'Bilyara' NV Brut (SA)	\$25
Yellowglen Yellow	\$28
Oyster Bay Sparkling Cuvee Brut (NZ)	\$38
Oyster Bay Sparkling Cuvee Rose (NZ)	\$38
Chandon NV Brut	\$47

## White

Trentham La Familia Moscato (NSW)	\$24
Hartog's Plate Sauvignon Blanc Semillon (WA)	\$26
Upside Down Sauvignon Blanc (NZ)	\$28
Brown Brothers Crouchen Riesling (VIC)	\$28
Alkoomi Sauvignon Blanc (WA)	\$32
Devil's Lair 'Fifth Leg' Sauvignon Blanc Semillon (WA)	\$33
Devil's Lair 'Fifth Leg' Rose (WA)	\$33
Devil's Lair 'Hidden Cave' Sauvignon Blanc Semillon (WA)	\$35
Oyster Bay Chardonnay (NZ)	\$35
Oyster Bay Sauvignon Blanc (NZ)	\$35

## Red

Hartog's Plate Cabernet Merlot (WA)	\$26
Alkoomi Shiraz (WA)	\$32
Alkoomi Cabernet Merlot (WA)	\$32
Devil's Lair 'Fifth Leg' Cabernet Shiraz Merlot (WA)	\$32
Devil's Lair 'Hidden Cave' Cabernet Shiraz (WA)	\$35
Oyster Bay Merlot (NZ)	\$35
Oyster Bay Pinot Noir (NZ)	\$35

## Draught Beer

	Middy	Pint
Cascade Premium Light, Great Northern, Carlton Draught	\$6	\$10
Premium Draught Beers: Stella Artois, Fat Yak Pale Ale, Kilkenny, Guinness.	\$7	\$12
Bulmers Cider (draught)	\$7	\$12
Brookvale Union Ginger Beer	\$7	\$12

## Bottled Beer & Cider

Cascade Premium Light	\$5.50
Carlton Midstrength	\$6.50
Carlton Draught	\$8
Peroni Leggera	\$8
Crown Lager	\$9
Corona	\$9.50
Peroni	\$9.50
Strongbow Cider	\$8





# Terms & Conditions

It is important to us that your event is successful as we take great pride in our professionalism. To ensure the organisation of your event runs as smoothly as the day itself, we would appreciate your attention to the following policies:

## TENTATIVE BOOKINGS

Tentative bookings will be held for a period of TWO WEEKS and will automatically be cancelled unless other arrangements have been made.

## CONFIRMATION

To fully confirm a reservation, a signed copy of the letter of confirmation and a **\$1,000.00** non-refundable deposit are required prior to the tentative booking time lapsing. The reservation is not confirmed until these are received.

\*Prices are subject to change without notice.

## CANCELLATION POLICY

In the event of cancellation the following terms will apply:

- All cancellations must be made in writing
- If payment is not received the booking will be released
- Deposit is non refundable within three months prior to event

## MINIMUM NUMBERS

Buffet and cocktail events will be charged for a minimum of 30 guests. Plated events will be charged for a minimum of 20 guests.

## FINAL ATTENDANCE NUMBERS

FINAL NUMBERS are required 10 days prior to the event with FINAL PAYMENT.

## MENU AND DETAILS

ALL FOOD AND BEVERAGE SELECTIONS TO BE SUPPLIED BY HILLARYS YACHT CLUB Inc. Confirmation of all arrangements should be no later than 30 days prior to the event.

## DELIVERIES

All deliveries to the venue must be advised to the Function Manager prior and marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the car park to the function room, assistance will be offered only if staff are available at that time. Hillarys Yacht Club Inc does not have storage facilities other than the venues booked by the client. All theming and centrepieces need to be removed at the end of the function.

## INSURANCE

Hillarys Yacht Club Inc is always extremely careful when looking after people and their belongings; however we cannot take responsibility for the damage or loss of items left in the club prior, during or after the function. We recommend that the organisers arrange their own insurance if necessary.

## DAMAGE TO PROPERTY

Function organisers are financially responsible for any damage to Hillarys Yacht Club Inc property caused by their guests. Smoke machines are not permitted.

## SMOKING

Smoking is not permitted on the balcony or entrances to the building. Designated smoking area are provided.

## DISPLAYS AND SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building without prior consent from the Functions Manager.

## AIR CONDITIONING

All function rooms are fully air conditioned.

## LIQUOR LICENSE

Hillarys Yacht Club Inc is a fully licensed venue. NO PRIVATE SUPPLIES OF ALCOHOL MAY BE BROUGHT ON THE PREMISES.

The Club is licensed from 0800 - 2400 hours Monday - Saturday, Sunday 0800 - 2200 hours.

Latest function end time is 2330. Functions will be required to cease service of alcohol 15 minutes prior to the end of the function. All Responsible Service of Alcohol conditions are adhered to at all times. It is the Manager's discretion whether to cease service based on these conditions being breached on a case by case basis.

## GUEST PARKING

Guests may park their cars in the bays available to the Clubhouse and across the road there is a large car park at the beach. Reserved parking bays may not be used by guests.

## VENUE ACCESS

Function clients may gain access to the venue no earlier than two (2) hours prior to function start time.

## ACCOUNT SETTLEMENT

10 days prior with confirmation of final numbers.

## METHOD OF PAYMENT

We accept cash, bank cheque, Visa, Mastercard, Bankcard. We do not accept Diners, Amex and personal cheques. A 1.4% surcharge applies to all credit card payments.

## BANK ACCOUNT DETAILS

Bankwest | BSB: 306 105 | ACCOUNT: 4878380

Remittance advice to fax: (08) 9448 9566 or email: functions@hillarysyachtclub.com.au. Include Function ID number with remittance.



# Booking Request

## Your Details

Contact Name:

Company Name:

Tel:

Email:

Address:

Postcode:

HYC Membership Number (if applicable):

How did you hear about our function venues?

Internet Search

Word of mouth

Facebook

HYC Member

[www.functionroomsperth.com.au](http://www.functionroomsperth.com.au)

Other:

## Event Details

Event Date:

Start Time:

Finish Time:

Preferred Function Room:

Approximate number of guests:

Menu Type:

Cocktail

Set Menu

Buffet

Drinks Package:

Silver

Gold

Diamond

Platinum

Include Premium tap beers

Include 2 bottled beers

Other special requirements/notes:

If your computer/device does not support the button above, please email this form to [functions@hillarysyachtclub.com.au](mailto:functions@hillarysyachtclub.com.au).

Thank you - we look forward to creating your event with you.

