



Function package



Venue Details

These details are indicative and may vary subject to your specific requirements

- The Commodore Claremont Yacht Club -

It is my pleasure to welcome you to the Claremont Yacht Club. The club's membership encompasses people from all walks of life who are interested in any form of on-water-activity.

In addition to the Senior Membership, the Club has a large contingent of Social Members who are looking for a safe environment to enjoy the club's relaxing atmosphere with friends & loved ones, or to enjoy one of the many functions the Club runs throughout the year. We have a long & proud history of fostering Sailing & Power-Boating activity (something we've done since 1905) in a family-oriented environment.

We have exceptional venue for holding your event, Weddings, Parties, or any type of Function you could imagine – in one of the best settings on the Swan River Being Fresh Water Bay.

Maximum capacity	Sit down & Buffet Dance floor	Sit down & Buffet No Dance floor	Cocktail	U- Shape	Board-room	Room Hire Mon - Thu	Room Hire Fri - Sat-Sun
Ballroom	Max 160	Max 200	Max 200	Max 50	Max 100	\$800	\$900
Deepdene	Max 60	Max 80	Max 100	Max 30	Max 50	\$700	\$800

30/01/2018

Claremont Yacht Club Inc.

4 Victoria Avenue, Claremont, WA

(08) 9384 8226

www.claremontyachtclub.org.au

functions@claremontyachtclub.org.au

CLAREMONT YACHT CLUB'S SET MENUS

2 Courses Entrée + Main \$45pp

Alternate Drop - \$5.00 pp

Choice—\$6.50pp

Entrée

Tapas share plate :

Chorizo

Salt and Pepper Squid

Assorted Arancini

Turkish Bread and Dips

Main

Pancetta wrapped Chicken Breast, Ratatouille

or

Vegetarian Lasagna, Greek Salad

or

Beef and Black Bean Stir-fry, Jasmine Rice

Entrée

Pre-Select 1

Tapas share plate :

Chorizo, Salt and Pepper Squid, Assorted Arancini, Turkish Bread and Dips

Or

Moroccan Spiced Chicken, Orange Infused Israeli Couscous, Yoghurt Dressing

Or

Soup & Warm Bread Rolls: Cream of Pumpkin or Tomato & Basil

Or

Greek Salad

Main

Pancetta wrapped Chicken Breast, Ratatouille

Vegetarian Lasagna, Greek Salad

Beef and Black Bean Stir-fry, Jasmine Rice

Pork Loin, Creamed Savoy Cabbage, Apple Puree

Slow Cooked Lamb Shank, Creamy Pomme Purée, Rich Red Wine Jus

Red Onion and Blue Cheese Tartlets

All set menu options can cater for a minimum of 40 guests

We cater for various dietary requirements, please contact us for options

CLAREMONT YACHT CLUB'S SET MENUS

CHOICE 3

3 courses Entrée + Main + Dessert—\$55pp

Entrée

Pre-Select 1

Tapas share plate :

Chorizo, Salt and Pepper Squid, Assorted Arancinis, Turkish Bread and Dips

Or

Moroccan Spiced Chicken, Orange Infused Israeli Couscous, Yoghurt Dressing

Or

Soup & Warm Bread Rolls: Cream of Pumpkin or Tomato & Basil

Or

Greek Salad

Or

Smoked Salmon & Caper Salad

Or

Thai Beef Salad

Or

Truffle Parmesan Risotto

Main

Pre-Select 2

Pancetta wrapped Chicken Breast, Ratatouille

Beef and Black Bean Stir-fry, Jasmine Rice

Pork Loin, Creamed Savoy Cabbage, Apple Puree

Slow Cooked Lamb Shank, Creamy Pomme Purée, Rich Red Wine Jus

Sirloin Steak served Medium, wild mushroom ragu, red currant jus

Seared Swordfish, rocket and tomato salad, balsamic reduction

Red Onion and Blue Cheese Tartlets

Vegetarian Lasagna, Greek Salad

Dessert

Pre-Select 1

Selection of Petit Fours

Apple Crumble, Vanilla Custard

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice-Cream

Fruit Salad

Cheese Board

Vanilla Bean & Raspberry Tarts

Chocolate Mousse Tartlets

Profiteroles with Chocolate Sauce and a Crème Anglaise

Vanilla Bean Crème Brulee

Brandy Snap Baskets filled with Ice-cream and berries

CLAREMONT YACHT CLUB'S SET MENUS

CHOICE 4

3 courses Entrée + Main + Dessert—\$65pp

Alternate Drop \$5.00 pp

Choice \$6.50 pp

Entrée

Moroccan Spiced Chicken, Orange Infused Israeli Couscous, Yoghurt Dressing

Soup & Warm Bread Rolls: Cream of Pumpkin or Tomato & Basil

Greek Salad

Smoked Salmon & Caper Salad

Thai Beef Salad

Truffle Parmesan Risotto

Scallops wrapped in Prosciutto with a cauliflower puree

Oysters: *Natural / Kilpatrick / Tempura*

Thai beef salad with crispy noodles

Main

Chicken Breast Wrapped in Pancetta on a Bed of Ratatouille

Beef and Black Bean Stir-fry with Jasmine Rice

Pork Loin with Creamed Savoy Cabbage and Apple Puree

Sirloin Steak served Medium with a Wild Mushroom Ragu and Redcurrant Jus

Fillet Steak served Medium with Béarnaise Sauce and Charred Asparagus

Slow cooked tender Duck Confit with a Plum Jus

Slow Cooked Lamb Shank, Creamy Pomme Purée, Rich Red Wine Jus

Roasted Lamb Rack with a Rosemary and Red Currant Jus

Baked Skin- on Barramundi, Potato Cake and Lime Beurre Blanc Sauce

Seared Swordfish, Rocket and Tomato Salad with Balsamic Reduction

Vegetarian Lasagna with a Greek Salad

Red Onion and Blue Cheese Tartlets

Dessert

Selection of Petit Fours

Apple Crumble with Vanilla Custard

Sticky Date Pudding with Butterscotch Sauce and Vanilla Ice-Cream

Fruit Salad

Cheese Board

Vanilla Bean & Raspberry Tarts

Chocolate Mousse Tartlets (GF option available)

Profiteroles with Chocolate Sauce and a Crème Anglaise

Vanilla Bean Crème Brûlée (GF)

Brandy Snap Baskets filled with Ice-cream and berries

BREAKFAST MENUS

Plated breakfast menu \$30 pp

(Minimum 30 guests)

To Start

Traditional Bircher Muesli with Greek Yoghurt, Seasonal Berries
Fresh Seasonal Fruit Platter, served to the table

Hot Breakfast

Pre-Select 1

Scrambled Eggs on Toast with Bacon, Sausage,
Grilled Tomato and Hash Browns

or

Eggs Florentine with Spinach & Hollandaise Sauce

or

Smoked Salmon & Scrambled Eggs with Asparagus Spears

From the bakery

(Basket selection per table)

Danish Pastries

Mini Croissants

Banana Bread

Toast with Condiments

Buffet Breakfast Menu \$35 pp

(Minimum 40 guests)

To Start

Traditional Bircher Muesli with Greek Yoghurt, Seasonal Berries
Fresh Seasonal Fruit Platter & Continental Meat & Assorted Cheeses

Hot Breakfast

Fluffy Scrambled Eggs

Roma Tomatoes, Oregano

& Cracked Black Pepper

Freshly Cooked Bacon Rashers

Grilled Sausages

Hash Browns

Pancakes with Maple Syrup

From The Bakery

Danish Pastries

Mini Croissants

Banana Bread

Toast with Condiments



BUFFET MENUS

All our Buffet menus can cater for a minimum of 40 guests

Buffet Menu 1 \$50pp

3 x Hot Mains (1 meat, 1 veg, 1 fish)

2 x Hot Sides

3 x Salad Options

Fruit Salad

Buffet Menu 2 - \$50pp

1 x Carvery Selection

2 x Hot Mains

3 x Hot Sides

3 x Salads

1 x Dessert

Buffet Menu 3 - 65pp

Tapas Platter Entrée

2 x Carvery Selections

3 x Hot Mains

3 x Hot Sides

3 x Salads

1 x Dessert



CANAPES MENUS

8 items \$33 pp

6 Items \$25 pp

10 items \$40 pp

50% mix from each section below

Eg 8 items 4 and 4 from the below choices.

Bruschetta:

Tomato & Basil *or* Pear & Pancetta *or* Pomegranate, Pine nut & Balsamic

Mushroom Ragu *or* Pumpkin & Feta *or* Beef Ragu Arancini

Duck wontons with plum sauce

Beef meatballs

Blini with Goats Cheese & Red Onion

Bocconcini, Tomato and basil (GF)

Vegetarian tartlets

Roasted Vegetable and Halloumi Skewers (GF)

Beef fillet skewers (GF)

Lamb koftas

Oysters – natural or Kilpatrick (GF)

Garlic butter prawns (GF)

Scallops wrapped in prosciutto

Moroccan Chicken Skewers with Tzatziki (GF)

Salmon roulade (GF)

Optional add-ons:

Mini meals \$10.00 each

Served in noodle boxes.

Must be bought in conjunction with a Platter or Canapés selection.

Curry and rice (GF available)

Fish and chips with tartare sauce

Asian Stir fry (GF available)

- Vegetable or Beef or Prawns or Chicken

Slider burgers

- Vegetable or Beef or Pork

Mini roast meat rolls

- Beef or Lamb or Pork or Turkey

Desserts canapés \$4.50 each pp

Assorted petits fours

Assorted macarons

Vanilla and raspberry tart

Chocolate fudge brownie





PLATTERS

SANDWICH PLATTER - \$75 - 1 platters serves 8—10 persons

(white, brown and multigrain)

Choose 5 different options (GF available for additional cost)



Egg & Salad
Ham, Cheese, Tomato
Cheese & Tomato
Cheese & Pickle
Salami & Pickle
Salad
Tuna, Sweetcorn & Mayo
Chicken & Mayo
Turkey & Cranberry
Roast Beef & Horseradish

COLD PLATTERS - \$55 8-10 people

Crudités & Dips (GF)

Cheese Platter: one Blue, one Brie, one Cheddar with accompanying Dried Fruits and Crackers

Antipasto Platter: assorted Sliced Meats, Turkish Bread, Dips, Olives

HOT PLATTERS - Serves 8-10 based on 40 pieces

PLATTER A \$75.00

Sausage Rolls
Mini Assorted Pies
Mini Assorted Quiche

PLATTER B \$85.00

Salt and Pepper Squid
Coconut Prawns
Thai Fish Cakes
Fish Goujons

PLATTER C \$85.00

Tandoori Chicken Skewers
Vegetarian Samosas
Onion Bhaji

PLATTER D \$75.00

Tomato & Basil Bruschetta
Pear & Pancetta Bruschetta
Pomegranate, Pine nut and
Balsamic Bruschetta

PLATTER E \$75.00

Assorted Arancinis:
Mushroom Ragu
Pumpkin & Feta
Beef Ragu

TERMS AND CONDITIONS

1. Booking Confirmation

To fully confirm a reservation, a signed copy of the letter of confirmation and a \$500 non-refundable deposit are required.

The reservation is not be confirmed until these are received.

2. Consumption of Food and Beverage

Function spaces may only be hired with a food and beverage package.

Function organisers or their guests are only permitted to supply their own food or beverages by prior permission and only under exceptional circumstances.

Birthday cakes and wedding cakes are an exception (cake plating charge applies).

3. Payment

The contract signatory is liable to pay all monies due under this agreement.

We do not provide credit.

All accounts must be paid in full either with credit card, cash, direct debit or bank cheque at least seven working days prior to the function date.

Personal and company cheques are only accepted a minimum of 10 days prior to event date and the payment is not considered to be paid until funds are cleared .

All function events are to be pre-paid prior to event date.

Whilst every effort is made to maintain printed prices, ALL prices are subject to change to cover product increases plus the cost of services, GST is included on all quotes.

4. Minimum Guest requirement

All function areas at The Claremont Yacht Club have a required 50 minimum number of guests. In the event that a function falls below the minimum stated, the payee is required to pay for the minimum amount that has been assigned to each function

5. Final Numbers

We require confirmation of final numbers seven working days prior to your function.

Charges will be based on the guaranteed number or the number attending, whichever is greater.

If any changes within the seven days may incur extra charges and can only be made with the authorization management

TERMS AND CONDITIONS – 2

6. Cancellations

In the event of cancellation the following terms will apply:

All cancellations must be made in writing.

Deposit is non-refundable at all times.

For cancellations made within one month prior of the function date, the organiser will be charged 50% of the total estimated value of the function.

For cancellations made within seven days prior to the function date the organiser will be charged the total quoted price of the function.

Should the club have reason to believe that a specific event will affect the smooth running of the club's business, its security or reputation, the club reserves the right to cancel the event.

7. Membership

Any person organising a Function at Claremont Yacht Club must be a member of the club .

Should the booking party not be a financial member then membership for the Claremont Yacht Club will be charged over and above of any other charges associated with the function.

Membership of the club under this arrangement entitles the person organising the Function to a 12 month membership of the Claremont Yacht Club and allows them the rights of a Social Member for the duration of the membership.

The membership may be renewed following the expiration of this period.

8. Dietary Requirements

Vegetarian and gluten free meals are available and we can also cater for those with allergies.

Please advise all dietary requirements seven days prior to your event date.

9. Decorations

Candles are not to be placed directly onto tablecloths or table tops. They must be placed in containers approved by the club.

Menus not printed by Claremont Yacht Club must be approved by the club to verify the correct information.

Should the organiser choose to decorate the venue themselves, please note that no sticky tape can be used on the walls and pillars. No nails or residue fasteners may be used.

The organiser will be responsible for any damage incurred during the period of setting up, running and breaking down of room

Insurance and damages of any customer or guest's property at any time during or after the event is the responsibility of the booking party.

TERMS AND CONDITIONS – 3

Contract signatories are financially responsible for any damage to fittings, property or equipment that may be caused by guests and contractors before, during and at the conclusion of the event.

Missing items or damage to the club facilities, furnishing or fittings will be charged to the booking party.

A bond of \$750.00 is required at least 7 days prior to any event.

If no damages are incurred the bond will be refunded or transferred to other costs associated with the event.

10. Delivery and pickup

Management must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance.

Assistance with movement of equipment in and out of the premises will only be possible if staff is available.

11. Room Allocation and Sound Requirements

The Claremont Yacht Club reserves the right to reassign the function to another room and/or area if the booked space is not considered suitable due to guest numbers changing significantly, extreme weather conditions or club maintenance issues which may arise and are out of management control.

Music levels will be controlled by the Duty Manager on Sunday – Thursday & public holidays, music to be turned down from 10pm, Friday and Saturday music will be turned off from 11:45pm.

12. Surcharges and Time Extensions

A **20%** surcharge applies on the full price of functions held on Sundays & Public Holidays.

All functions must finish by agreed time (as per the event order).

13. Bar and Beverages

The latest alcohol will be served Monday – Saturday is at 11.45 pm.

This is to allow all patrons time to finish their drinks and vacate the premises prior to 12.00 am.

The latest alcohol will be served on a Sunday is 9.45 pm.

This is to allow all patrons time to finish their drinks and vacate the premises by 10.00pm

Under no circumstances do we serve spirits as part of a private event or function

TERMS AND CONDITIONS – 4

14. Duty of Care

Under the Liquor Licensing Act we have a duty of care to all our customers.

The Duty Manager and bar staff reserves the right to refuse alcohol to persons they deem to be intoxicated; who they believe may harm themselves or other patrons or property.

The Claremont Yacht Club reserves the right to cease issuing alcohol to any and all persons that they deem are intoxicated, these persons may also be requested to leave the venue should they behave in a threatening or abusive manner towards staff or other persons attending the Function. The Claremont Yacht Club reserves the right to ask for proof of age.

CYC is a fully licensed venue and no alcohol is to be brought onto the premises

Persons under the age of 18 are not permitted to consume alcohol on the premises, no matter whether they are accompanied by a guardian or parent. If this occurs ALL attending the event with the underage persons will also be denied access to Licensed

15. Security

Claremont Yacht Club reserves the right to engage Registered Security personnel on any occasion they see fit, and are required to patrol all 21st Birthday. **The guest is required to cover this cost.**

The Function Manager may deem it a requirement for other events; this will be discussed with you during the booking process.

If security personnel are to be involved, they must be engaged by Claremont Yacht Club; no outside Security is to be used. The use of security personnel is now governed and controlled by Legislation and all such personnel engaged are

RESERVATION FORM

****Please return this form when paying the deposit to secure the booking****

Client details

Name:
Function day & date:
Time start & conclude:
Venue:
Approx number of guests:
Occasion:
Event name: (for signage)
Contact on the day name:
Business name: (If applicable)
Address:
Suburb: Postcode:
Mobile:
Home:
Work:
Email:

I have read understood & agree to the Terms & Conditions and accept responsibility to abide by these terms. I accept that prices are subject to change without notice.

Please forward this sheet as confirmation of payment with your deposit.

We thank you for your business.

Name & Signature: _____ Date: _____

Payment Options – Please Tick

Credit Card
E.F.T
Cash
Eftpos
Bank Cheque

Credit Card details - Required :

Type & Number:
Expiry date:
Cardholders Name:
Amount: \$
Authorised by (Signature
of cardholder):

Claremont Yacht Club Inc.

4 Victoria Avenue, Claremont WA 6010

PO Box 11, Claremont WA 691

T: (08) 9384 8226 **F:** (08) 9384 9990

W: www.claremontyachtclub.org.au

NOTES

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