

Wedding Packages



Hillarys Yacht Club

65 Northside Drive, Hillarys WA 6025
(08) 9246 2833
functions@hillarysyachtclub.com.au



ACCOMMODATION PARTNERS

Book your event with Hillarys Yacht Club and take advantage of our local accommodation offers. Whether it's just one night or a two week family holiday, consider staying by the marina and enjoying the ocean for a little longer. If your guests are travelling from afar, staying nearby is easy with discounts from our accommodation partners when you book your wedding at Hillarys Yacht Club.



HILLARYS HARBOUR RESORT

Overlooking the ocean and marina, stay in comfort with self-contained and serviced apartments. Hillarys Harbour Resort offers all the comforts of a home away from home.

Book your wedding with Hillarys Yacht Club and you and your guests receive 15% off the standard rate.

68 Southside Drive, Hillarys
www.hillarysresort.com.au
reception@hillarysresort.com.au
(08) 9262 7888

QUALITY RESORT SORRENTO BEACH

The closest resort accommodation to the beach in Perth is just a 10-minute walk from Hillarys Yacht Club! Spa suites, 4* hotel rooms and holiday apartments are available, with a 10% discount for those holding or attending an event at Hillarys Yacht Club!

1 Padbury Circle, Sorrento
www.sorrentobeach.com.au
reservations@sorrentobeach.com.au
(08) 9246 8100

CEREMONY

THE PERFECT WEDDING BEGINS WITH THE PERFECT CEREMONY...

Save your guests and yourself the hassle of moving venues between your ceremony and reception and host the perfect ceremony on our boardwalk jetty. With the tranquil harbour as your backdrop, say your I do's to the one you love surrounded by friends.

BOARDWALK CEREMONY \$500

Ceremony includes:

- Red carpet aisle (weather permitting)
- 20 white covered guest chairs
- Certificate signing table with 2 covered chairs
- Our Wedding Coordinator to assist the bridal party on arrival
- Our Wedding Coordinator to meet and greet guests and usher them to the ceremony area



VENUES



HARBOUR ROOM

200 seated | 300 cocktail | 180 buffet

Arguably our most popular room with stunning uninterrupted views over the Indian Ocean to one side and stunning Hillarys Boat Harbour to the other.

Complete with its own bar, a private balcony for alfresco drinks and a large dancefloor, you and your guests will love to celebrate all night long!

\$750 Monday - Thursday

\$950 Friday

\$1150 Saturday - Sunday

* Minimum 100 people or \$250 surcharge applies

MARINA ROOM

150 seated | 200 cocktail | 140 buffet

Offering amazing views of the marina from the ground floor of the Club, the Marina Room also features a dance floor with plenty of room for your guests to dance the night away.

\$550 Monday - Thursday

\$650 Friday

\$700 Saturday - Sunday

*Minimum 50 people or \$200 surcharge applies

VENUES



REFLECTIONS ROOM

50 seated | 75 cocktail | 40 buffet

Perfect for intimate weddings, Reflections features harbour views and a private entrance.

\$400 Monday - Friday

\$500 Saturday - Sunday

*Minimum 20 people or \$180 surcharge applies

MEETING ROOM

24 seated

Perfect for those closest to you to celebrate your big day.

\$250 Monday - Friday

\$275 Saturday - Sunday

*Minimum 10 people or \$150 surcharge applies

VENUE HIRE INCLUSIONS

- Use of the venue (minimum numbers may apply)
- Dance floor (Marina and Harbour Room only)
- Tea and coffee station
- Lectern and microphone
- Tables with white or black linen
- Chairs, polished silverware, glassware and crockery
- Personalised menus for each table
- Table numbers and easel for client supplied seating plan
- Dedicated friendly and conscientious wait staff
- Directional signage to your venue
- Ample and secure parking

ALL INCLUSIVE PACKAGES

We understand there is a lot to think about when it comes to planning a function. To ease the confusion, we offer some great value all-inclusive packages so that all you need to do is choose your favourite dishes from our menu.

These packages include:

- Venue hire (minimum numbers may apply)
- Dance floor (Marina and Harbour Room only)
- Tea and coffee station
- Lectern and microphone
- Tables with white or black linen
- Bridal, cake and gift tables, clothed and skirted
- Placement of couple supplied place cards and bonbonniere (conditions apply)
- Chairs, polished silverware, glassware and crockery
- Personalised menus for each table
- Table numbers and easel for client supplied seating plan
- Wedding cake cut and served on platters or placed in couple supplied cake bags
- Dedicated friendly and conscientious wait staff
- Directional signage to your venue
- Ample and secure parking

ALL-INCLUSIVE: COCKTAIL \$100PP

COCKTAIL GOLD PACKAGE AND A 4 HOUR SILVER DRINKS PACKAGE

ALL-INCLUSIVE: SET MENU \$140PP

PLATED GOLD PACKAGE AND A 5 1/2 HOUR SILVER DRINKS PACKAGE

ALL-INCLUSIVE: BUFFET \$125PP

BUFFET GOLD PACKAGE AND A 5 1/2 HOUR SILVER DRINKS PACKAGE

BUILD YOUR OWN PACKAGE

If you would like full flexibility when planning your event, we offer the ability to design your own function package to suit your style and budget. After all, it's your event and we want to make it perfect for you.

Simply select your venue, meals and drinks combination and any extras to create your ideal package.

COCKTAIL PACKAGES

Small portions of food are designed to be eaten easily and served to your guests by our friendly wait staff who circulate the room. Minimum of 30 guests.

SILVER COCKTAIL \$45PP

3 choices from cold selection
5 choices from warm selection

GOLD COCKTAIL \$55PP

3 choices from cold selection
5 choices from warm selection
1 choice from substantial selection

PLATINUM COCKTAIL \$68PP

3 choices from cold selection
6 choices from warm selection
2 choice from substantial selection
1 choice from dessert selection

COCKTAIL MENU SELECTION

COLD COCKTAIL SELECTION

(Addition to package \$5.5pp per choice)

- ½ Shell natural oysters, tabasco, lemon, mignonette GF, NF, DF
- Oyster with mirin & ginger dressing, seaweed salad GF, NF, DF
- Spiced tostadas with avocado, tomato & coriander salad NF, VN
- Smoked salmon, dill scone, horseradish crème fraîche NF
- Chicken liver parfait, orange marmalade, crostini NF
- Assorted sushi: teriyaki chicken, prawn and vegetarian with soy, wasabi, pickled ginger GF, NF, VO

WARM COCKTAIL SELECTION

(Addition to package \$6.5pp per choice)

- Creamy wild mushroom and blue cheese tartlet NF, V
- Seared local scallops, chorizo and cauliflower puree GF, NF
- Salt and pepper squid, lime mayonnaise GF, NF
- Panko crumbed prawn, lime wasabi aioli NF, DF
- Pumpkin and cheddar arancini, smokey paprika aioli NF, V
- Chicken satay skewers, lime peanut sauce GF, DF
- Cocktail sausage rolls, tomato relish NF
- Beef and beer pies, BBQ sauce NF
- Prawn gyoza, sesame soy dip NF
- Vegetable spring rolls with plum, ginger dip NF, VN
- Cheddar and bacon quiche V, NF

SOMETHING MORE SUBSTANTIAL SELECTION

(Addition to package \$15pp per choice)

- Slow-braised beef cheek, buttery mash, mushroom and bacon ragu GF, NF
- Thai green chicken and vegetable curry, fragrant jasmine rice and pineapple salsa GF, NF, DF
- Butter chicken curry, basmati rice, roti GFO, NF
- Sweet potato, chickpea, coconut and spinach curry, basmati rice, roti VN, NF, GFO
- Salmon confit on soba noodle salad, toasted sesame ponzu dressing NF, DF
- Barramundi with spring onion mash, peppers, red onion, saffron rouille GF, NF
- Pulled pork slider with slaw and chipotle aioli in toasted brioche bun NF
- Gnocchi with creamy tomato and spinach sauce, shaved parmesan NF, V
- Wild mushroom and pea risotto, crème fraîche and shaved pecorino V, DF

DESSERT SELECTION

(Addition to package \$5.5pp per choice)

- Chocolate Dipped Strawberry V, GF, NF
- Chocolate and caramel tartlets V, NF
- Miniature lemon meringue tarts V, NF
- Chou chous – assorted profiteroles V, NF

SET MENU PACKAGES

Choose your favourite dishes from our menu. Additional charges of \$8pp apply if you would like your guests to choose their dish (from your chosen options) on the day. All packages include a bread roll to start. Minimum of 30 guests.

SILVER SET MENU \$58PP

1 entree selection
1 main selection
1 dessert selection

GOLD SET MENU \$68PP

2 canapes
1 entree selection
2 main selection served alternate drop
1 dessert selection

PLATINUM SET MENU \$83PP

3 canapes
2 entree selection served alternate drop
2 main selection served alternate drop
2 dessert selection served alternate drop



SET MENU SELECTION

CANAPES SELECTION

- Tostadas with avocado, tomato & coriander salad VN, NF
- Smoked salmon, dill scone, horseradish crème fraîche NF
- Chicken liver parfait, orange marmalade, crostini NF
- Creamy wild mushroom and blue cheese tartlet V, NF
- Salt and pepper squid, lime mayonnaise GF, NF, DF
- Panko crumbed prawn, lime wasabi aioli NF, DF
- Pumpkin and cheddar arancini, smokey paprika aioli V, NF
- Chicken satay skewers, lime peanut sauce GF, DF
- Cocktail sausage rolls, tomato relish NF
- Beef and beer pies, BBQ sauce NF
- Prawn gyoza, sesame soy dip NF, DF
- Vegetable spring rolls with plum, ginger dip VN, NF, DF
- Cheddar and bacon quiche NF

ENTRÉE

- Potato, leek and bacon soup, gruyere crostini GFO, NF
- Roasted pumpkin cream soup with toasted pepitas V, GF, NF
- Roasted tomato, caramelized red onion and whipped feta tart with rocket salad, balsamic glaze V, NF
- Slow-braised beef and tomato ragu with cavatelli pasta shaved parmesan and salsa verde NF
- Poached king prawns, spiced avocado salad, burnt orange dressing, toasted almonds DF, GF
- Teriyaki salmon soba noodles, shiitake mushrooms and Japanese pickled cucumber NF, DF





MAINS

- Roasted chicken breast, potato gratin, carrot & tarragon puree, broccolini with chardonnay jus GF, NF
- Coq au Riesling - Chicken breast with mushroom, bacon, pearl onions in white wine cream sauce, buttery mash, glazed carrots and minted peas GF, NF
- Pan-fried barramundi on spring onion mash, piperade, asparagus and dill butter GF, NF
- Crisp skin barramundi on creamy pea, bacon hock and mint risotto pea tendril salad GF, NF
- Crisp skin salmon fillet with buckwheat noodle salad, yuzu and soy dressing, toasted sesame seeds NF, DF
- Salmon fillet, coconut rice, Asian slaw and Thai red curry sauce GF, NF, DF
- Slow-braised beef cheeks, spring onion mash, glazed carrots and broccolini thyme jus GF, NF
- Chargrilled 200g beef fillet, potato pave, glazed heirloom carrots, broccolini, red wine jus GF, NF
- Vegan option - sweet potato, spinach, chickpea and coconut curry, basmati rice and roti paratha VN, GFO, NF

DESSERT

- Lemon meringue tart with raspberry compote V, NF
- Dark chocolate and caramel tart white chocolate and raspberry mousse V, NF
- Chocolate brownie chocolate sauce and vanilla bean ice cream V, NF
- Vanilla bean panna cotta, roasted seasonal fruits, vanilla syrup and churros crisp V, NF, GFO
- Orange and almond cake with vanilla & orange blossom syrup, vanilla bean ice cream V, GFO, VNO



BUFFET MENU PACKAGES

Choose from the Gold or Platinum Buffet Packages or Create your own buffet. All the flexibility you need to cater for a large group of people. Minimum of 30 adults required for a buffet package. Children aged 5-12 years old are charged at 50% of the cost of the buffet.

GOLD BUFFET MENU \$59PP

FROM THE BAKERY

- Chargrilled Turkish bread VN, NF
- Freshly baked bread rolls VN, NF
- Served with butter, olive oil, and dips V, GF

COLD SELECTION

- Gourmet potato salad, red onion, green peppers and bacon with mustard mayonnaise GF, NF, DF
- Asian slaw, candied peanuts, aromatic herbs, lime and chilli dressing VN, DF, GF
- Greek salad, tomato, cucumber, capsicum medley, red onions, Danish feta, olives, with red wine herb vinaigrette V, NF, GF

HOT BUFFET

- Thai green chicken and vegetable curry NF, GF, DF
- Tasmanian salmon fillets with tomato, butter and basil sauce NF, GF
- Roasted beef blade, gravy and condiments NF, DF, GFO
- Fragrant jasmine rice VN, GF, NF
- Minted baby potatoes VN, GF, NF
- Steamed seasonal vegetables, extra virgin olive oil, sea salt VN, GF, NF

SOMETHING SWEET

- Chef selection of tarts, cakes, pastries and sweet treats
- Sliced fresh seasonal fruit platter VN, GF, NF

PLATINUM BUFFET MENU \$69PP

FROM THE BAKERY

- Chargrilled Turkish bread VN, NF
- Freshly baked bread rolls VN, NF
- Served with butter, olive oil, and dips V, GF

COLD SELECTION

- Antipasto - selection of sliced continental meats, ham, salami and prosciutto, marinated feta, olives, grilled vegetable antipasto, vine-ripened tomatoes with pickles, chutneys and grissini NF
- Prawn platter, cocktail sauce and lemon wedges GFO, NF, DF
- Gourmet potato salad, red onion, green peppers and bacon with mustard mayonnaise GF, NF
- Asian slaw, candied peanuts, aromatic herbs, lime and chilli dressing VN, GF
- Greek salad, tomato, cucumber, capsicum medley, red onions, Danish feta, olives, with red wine herb vinaigrette V, GF, NF

HOT BUFFET

- Kashmiri butter chicken curry GF, NF
- Barramundi with a lemon and dill beurre blanc GF, NF
- Slow-braised beef with red wine & mushroom GF, NF, DF
- Steamed basmati rice VN, GF, NF
- Minted baby potatoes VN, GF, NF
- Steamed seasonal vegetables, extra virgin olive oil, sea salt VN, GF, NF

SOMETHING SWEET

- Chef selection of tarts, cakes, pastries and sweet treats
- Cheeseboard - selection of Australian cheeses, quince paste, dried fruits, nuts and assorted lavash
- Sliced fresh seasonal fruit platter VN, GF, NF



CREATE YOUR OWN BUFFET MENU \$79PP

FROM THE BAKERY

- Chargrilled Turkish bread VN, NF
- Freshly baked bread rolls VN, NF
- Served with butter, olive oil, and dips V, GF

COLD SELECTION

- Choose 4 salads

Choose 2 Enhancements | Seafood platter not included

CARVERY

- Roasted beef blade, gravy and condiments DF, NF, GFO

HOT BUFFET

- Choose 3 dishes from the main selection
- Choose 3 dishes from vegetable, potato and rice

SOMETHING SWEET

- Chef selection of tarts, cakes, pastries and sweet treats
- Sliced fresh seasonal fruit platter VN, GF, NF

SALAD SELECTION

(choose four items)

- Quinoa, roasted sweet potato & red onion with feta and cranberries & orange, honey dressing V, GF, NF
- Penne pasta, semi-dried and fresh tomato, chargrilled corn, kalamata olives, salsa verde mayonnaise VN, GF, NF
- Asian slaw, candied peanuts, aromatic herbs, lime and chilli dressing VN, GF
- Greek salad, tomato, cucumber, capsicum medley, red onions, Danish feta, olives, & red wine vinaigrette V, GF, NF
- Moroccan roasted vegetable couscous salad, dried fruits VN, NF
- Brown rice, grape, feta, cashew & red onion salad with lemon & olive oil V, GF
- Baby cos leaves, Caesar dressing, croutons, parmesan & crispy pancetta NF
- Gourmet potato salad, red onion, green peppers and bacon with mustard mayonnaise GF, NF
- Buckwheat soba noodle salad, wasabi, yuzu and soy dressing VN, NF

MAIN SELECTION (CHOOSE THREE ITEMS)

- Kashmiri butter chicken curry GF, NF *
- Creamy lamb korma GF *
- Beef rogan josh GF, NF*
- Sweet potato, chickpea and spinach curry in coconut curry VN, GF, NF*
- Thai green chicken and vegetable curry GF, NF, DF *
- 8hr Moroccan pulled lamb shoulder, on roasted eggplant & chickpea tagine & mint yogurt GF, NF
- Tasmanian salmon fillets with tomato, butter and basil sauce GF, NF
- Coq au Riesling – chicken thighs braised with mushrooms, pickled onions and pancetta in white wine and mustard cream sauce GF, NF
- Barramundi with a lemon and dill beurre blanc GF, NF
- Potato gnocchi with mushroom, cream and spinach V, NF

**note- the rice will need to be selected separately*

HOT SIDE DISHES (CHOOSE THREE ITEMS)

- Steamed basmati rice VN, GF, NF
- Spiced basmati rice VN, GF, NF
- Fragrant Jasmin rice VN, GF, NF
- Minted baby potatoes VN, GF, NF
- Rosemary and lemon roasted gourmet potatoes VN, GF, NF
- Farmers potatoes – Potatoes braised with bacon, onion and cream GF, NF
- Steamed seasonal vegetables, extra virgin olive oil, sea salt VN, GF, NF
- Roasted vegetables - carrot, zucchini, sweet potato, pumpkin, red onions VN, GF, NF
- Ratatouille – Zucchini, eggplant and capsicum medley braised in tomato and basil VN, GF, NF



BUFFET ENHANCEMENTS

Cold

- Seafood platter (served to the centre of each table) \$13p/p
- Sliced smoked salmon, ½ shell oysters, peeled prawns, mussels with sweet chilli and coriander, salt and pepper squid with mignonette and cocktail sauces GF, NF, DF
- Antipasto selection of sliced continental meats, ham, salami and prosciutto, marinated feta, olives, grilled vegetable antipasto, vine-ripened tomatoes with pickles, chutneys and grissini NF \$8pp
- Prawn whole tiger prawns served with cocktail sauce and lemon wedges GF, NF \$8pp
- Mussels New Zealand mussels, sweet chilli and coriander dressing GF, NF \$6pp
- Oysters ½ shell oysters with tabasco, mignonette, wasabi aioli GF, NF \$3.8 per oyster

Hot

Soup Station \$5pp

Choose one

- Roasted pumpkin cream toasted pepitas V, GF, NF
- Potato, leek with bacon lardons and chive crème fraiche VO, GF, NF
- Roasted tomato and red pepper, sour cream VNO, GF, NF
- Curried Cauliflower and coriander, toasted coconut chips VN, GF, NF

Carvery with chef \$14pp

- Slow-cooked beef blade, gravy and condiments GFO, NF, DF
- Roasted leg of pork, apple sauce and gravy



CATERING PLATTERS

Sandwich \$75

Traditional sandwich triangles with chef selection of fillings NF (40pc)

Gluten-Free Sandwich \$95

Traditional sandwich triangles made gluten-free with chef selection of fillings NF, GF (40pc)

Bread and dips \$60

Chargrilled Turkish bread with extra virgin olive oil, dukkah and dips V

Antipasto \$100

Sliced continental meats, ham, salami and prosciutto, marinated feta, olives, vegetable antipasto and pickles served with grissini NF

Savoury Platter \$135

Miniature beef and beer pies, sausage rolls and quiche Lorraine served with tomato relish and BBQ sauce NF (30pc)

Seafood \$175

Cooked peeled prawns, Tasmanian smoked salmon, Salt and pepper squid, battered barramundi bites with lime aioli and sweet chilli NF (50pc)

Oyster \$130

(Subject to change depending on Market Price)

3 Dozen fresh oysters served with tabasco, mignonette, wasabi mayonnaise GF, DF, NF

Vegetarian Asian \$125

Vegetarian spring rolls, potato and pea curry puffs, vegetable gyoza served with sweet chilli and plum ginger dipping sauces V, NF, DF (30pc)

Vegan and Gluten-Free \$150

Pumpkin and Spinach Quiche, Potato and Herb Pie, Spinach and Ricotta Sausage Rolls VN, GF, NF (30pc)

Cheeseboard \$100

Selection of Australian cheeses garnished with dried fruit, nuts, quince paste, lavash and water crackers (for ten people)

Seasonal Fruit \$50

Sliced fresh seasonal fruit VN, GF, NF (for ten people)

Sweet Treats \$150

Chef selection of cakes, slices and sweet treats (30pc)

BUILD YOUR OWN PACKAGE

CHOOSE A DRINK PACKAGE OR A BAR TAB

SILVER DRINKS PACKAGE

- Morgans Bay Sparkling Cuvee
- Morgans Bay Sauvignon Blanc
- Morgans Bay Cabernet Merlot
- Standard Tap Beer – Carlton Draught, Great Northern Super Crisp Lager
- Post mix soft drinks

2hr \$30pp | 3hr \$35pp | 4hr \$40pp | 5hr \$45pp

GOLD DRINKS PACKAGE

- Wolf Blass Bilyara Brut
- Hartogs Semillon Sauvignon Blanc
- Hartogs Cabernet Merlot
- Fifth Leg Rose
- Upside Down Sauvignon Blanc
- Standard Tap Beer – Carlton Draught, Great Northern Super Crisp Lager
- Post mix soft drinks

2hr \$35pp | 3hr \$40pp | 4hr \$45pp | 5hr \$50pp

PLATINUM DRINKS PACKAGE

- Oyster Bay Brut
- Oyster Bay Sparkling Rose
- Oyster Bay Sauvignon Blanc
- Hidden Cave Semillon Sauvignon Blanc
- Hidden Cave Cabernet Shiraz
- Oyster Bay Merlot
- Standard Tap Beer – Carlton Draught, Great Northern Super Crisp Lager
- Post mix soft drinks

2hr \$45pp | 3hr \$50pp | 4hr \$55pp | 5hr \$60pp

DRINKS PACKAGE EXTRAS

- Add all tap beers to your drinks package

1hr + \$2pp | 2hr + \$4pp | 3hr + \$5pp | 4hr + \$7pp | 5hr + \$8pp

- Add all tap beers and a choice of two bottled beers to your drinks package

1hr + \$3pp | 2hr + \$8pp | 3hr + \$10pp | 4hr + \$14pp | 5hr + \$16pp

BAR TAB

Our bar is available to pay for drinks on consumption or have your guest purchase their own drinks. Please select a maximum of 2 Sparkling, 3 White or rose wines and 3 red wines for your guests.

CHAMPAGNE/SPARKLING

- Yellowglen Yellow 28
- Brown Brothers Prosecco 38
- Henkell Trocken 35
- Wolfblass Bilyara Brut 25
- Oyster Bay Sparkling Cuvee Brut 42
- Oyster Bay Sparkling Cuvee Rosé 42
- Seppelt Sparkling Shiraz 45
- Chandon NV Brut 55
- Moët & Chandon Brut Imperial 110

TAP BEER/CIDER

- Great Northern Super Crisp Lager 3.5% 6/10
- 4 Pines Pacific Ale 3.5% 7/12
- Brookvale Union Ginger Beer 4% 7/12
- Bulmers Original Cider 4.7% 7/12
- Carlton Draught 4.6% 6/10
- Peroni Nastro Azzuro 5.1% 8/14
- Guinness 4.2% 7/12
- Kilkeny 4.3% 7/12
- Feature Beer

WHITE WINE AND ROSE

- Hartogs Plate Semillon Sauvignon Blanc (WA) 25
- Amberley Chenin Blanc (WA) 28
- Trentham La Familia Moscato (NSW) 28
- Devils Lair Fifth Leg Semillon Sauvignon Blanc (WA) 32
- Devils Lair Fifth Leg Rosé (WA) 32
- Oyster Bay Chardonnay (NZ) 40
- Saint Clair Sauvignon Blanc (NZ) 42
- Cape Mentelle Semillon Sauvignon Blanc (WA) 49
- Hartogs Plate Moscato (WA) 25
- Wolf Blass Bilyara Chardonnay (SA) 25
- Upside Down Sauvignon Blanc (NZ) 28
- Brown Brothers Crouchen Riesling (VIC) 28
- Alkoomi White Label Semillon Sauvignon Blanc (WA) 33
- Devils Lair Hidden Cave Semillon Sauvignon Blanc (WA) 40
- Leo Buring Riesling (SA) 42
- Oyster Bay Sauvignon Blanc (NZ) 42
- Woodlands Estate Chardonnay (WA) 50
- Cavaliere D'oro Camanile Pinot Grigio (ITALY) 45
- Shaw and Smith Sauvignon Blanc (SA) 55

RED WINE

- Hartogs Plate Cabernet Merlot (WA) 25
- Wolf Blass Yellow Label Merlot (SA) 25
- Alkoomi White Label Cabernet Merlot (WA) 39
- Pepperjack Shiraz (SA) 42
- Taylors Jaraman Cabernet Sauvignon (SA) 49
- Wolf Blass Yellow Label Shiraz (SA) 25
- Devils Lair Fifth Leg Cabernet Sauvignon Shiraz Merlot (WA) 32
- Alkoomi White Label Shiraz (WA) 39
- Devils Lair Hidden Cave Cabernet Shiraz (WA) 40
- St Huberts The Stag Tempranillo Shiraz (VIC) 32
- Oyster Bay Merlot (NZ) 42
- Oyster Bay Pinot Noir (NZ) 45
- Pepperjack Malbec (SA) 45
- Elderton Shiraz (SA) 55
- Penfolds The Creative Genius Cabernet Sauvignon 69

SPIRITS

- Absolut Vodka 8.5
- Bombay Sapphire Gin 9
- Bacardi white rum 8.5
- Johnny Walker Red Label 8.5
- Jim Beam White Label 8.5
- Jack Daniels 8.5
- Bundaberg Rum 8.5
- Black Bottle Brandy 8.5
- Captain Morgans Gold Spiced Rum 8.5
- Kraken Black Spiced Rum 9
- Glenfiddich 10.5
- Glenmorangie 13

+Mixer from 1.5

BOTTLED BEER/CIDER

LOW ALCOHOL

- Coopers Ultra Light 0.5% 5
- Cascade Premium Light 2.4% 7.5
- Peroni Leggera 3.5% 8.5
- Little Creatures Rogers 3.8% 9
- Heineken 0% 6.5

CIDER

- Strongbow Sweet, Apple, Pear 5% 8.5
- Strongbow Blossom 8.2% 9

FULL STRENGTH

- Hahn Super Crisp GF 4.2% 8.8
- Corona 4.5% 9.5
- Fat Yak Pale Ale 4.7% 9.5
- Stella Artois 4.8% 9
- Crown Lager 4.9% 9
- Victoria Bitter 4.9% 8.5
- Heineken 5% 9
- Peroni Nastro Azzuro 5.1% 9.5
- Little Creatures Pale Ale 5.2% 9.5



OPTIONAL EXTRAS

OPTIONAL VENUE UPGRADES

Chair covers with sash \$5 each

Chair covers only \$4 each

Projector and screen \$50

BOOKING REQUEST

YOUR DETAILS

Contact name:

Telephone: Email:

Address:

HYC Membership Number (if applicable):

How did you hear about our function venues?

Internet Search *Word of Mouth* *Facebook* *HYC Member*

Event Planning Directory *Other*

EVENT DETAILS

Event Date:

Start Time: Finish Time:

Preferred Function Room:

Approximate number of guests:

Preferred catering package:

to discuss my event options please contact me via: Phone Email

Other special requirements/notes:

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:

CONFIRMATION

A signed copy of the confirmation letter and a \$500 non-refundable deposit are required to fully confirm a reservation within two weeks of the booking date. The reservation is not confirmed until these are received. *Please note that 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
- 100% deposit is non refundable within 3 months prior to event
- 75% deposit is non refundable within 6 months prior to event
- In the event that Hillarys Yacht Club Inc. refuses a guest due to lack of or proof of required paperwork regarding vaccinations, Hillarys Yacht Club Inc. reserves the right to not permit any refunds

GOVERNMENT DIRECTIONS

It is a condition of entry that you and your guests are required to abide by all government guidance and directives aimed at preventing the transmission of COVID-19 and other infectious diseases (including guidance and directives which may apply in the State or Territory where the event is held).

As directed by the WA Government, from the 31st January 2022, proof of vaccination will be expanded state-wide to higher risk venues including Hillarys Yacht Club. All attendees will be required to show proof of their double COVID-19 vaccination, either in a digital or paper-based form, along with approved identification if not using the ServiceWA app.

LOCKDOWN POLICY

In the event of LOCKDOWN, the following terms will apply:

- In the event of a lockdown in the Perth and Peel region during the date of your booking, you will have the option to cancel at no cost to yourself or postponing to a later date
- In the event of a lockdown outside the Perth and Peel region during the date of your booking, you will have the option to postpone for up to 6 months
- All requests must be made in writing

ROOM HIRE

Minimum numbers and penalty rates apply:

- Meeting Room - \$150 for less than 10 people
- Reflections - \$180 for less than 20 people
- Marina - \$200 for less than 50 people
- Harbour - \$250 for less than 100 people

FINAL ATTENDANCE NUMBERS

Final attendance numbers are required 14 days prior to the event along with full payment of the final invoice.

METHOD OF PAYMENT

We accept cash, bank cheque, Visa, Mastercard, Bankcard and PayPal via our website. A 0.72% surcharge applies to all credit card and PayPal payments. If you are paying by Paypal or credit card please inform the coordinator who will adjust your invoice. We do not accept Diners, Amex and personal cheques.

MENU AND DETAILS

All food and beverage selections are to be supplied by Hillarys Yacht Club Inc. Confirmation of all arrangements including any dietary requirements must be finalised no later than 21 days prior to the event.

DELIVERIES

All deliveries to the venue must be advised to the Function Coordinator 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 only be offered 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 must be removed at the conclusion 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

The client will be financially responsible for any damage to Hillarys Yacht Club Inc. property caused by their guests. Please note that smoke machines are not permitted within the venue.

SMOKING

Smoking is not permitted on the balcony or entrances to the building. Designated smoking areas will be advised by Hillarys Yacht Club Inc. staff on the day of the event.

DISPLAYS AND SIGNAGE

No items are to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building without prior consent from the Functions Coordinator.

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 and 0800 – 2200 hours on Sunday.

Functions must end by 2330 and will be required to cease service of alcohol 15 minutes prior to the conclusion 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) hour prior to function start time unless prior arrangements have been made and are approved by the Functions Coordinator.