



Hillarys Yacht Club

FUNCTIONS PACK







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About Us



Be captivated by the beauty and tranquility of the pristine waters of the Indian Ocean and host the event of your dreams at Hillarys Yacht Club.

Whether you're planning to arrive by boat, organising an intimate cocktail gathering for 20 guests, or a grand dinner for up to 200, Hillarys Yacht Club is the perfect venue for your special occasion.

We offer everything you need to make your event unforgettable—including picturesque photo locations, stunning indoor and outdoor spaces, customisable event packages, and so much more!

To arrange an appointment and discuss your event plans, please contact our Functions Coordinator on (08) 9246 2833 or email functions@hillarysyachtclub.com.au.

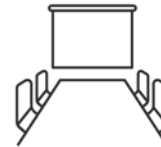
Our Services



Weddings



*Celebration
of Life*



Conferences



*Private
Functions*



School Balls



Christmas



Our Rooms



MEETING ROOM



MON-FRI



\$250

SAT-SUN

\$350



25



MIN 10 PEOPLE
OR \$150 SURCHARGE

Our Rooms



REFLECTIONS ROOM



MON-FRI



\$400

SAT-SUN

\$500



50



MIN 20 PEOPLE
OR \$180 SURCHARGE



40 BUFFET



75 COCKTAIL



Our Rooms



MARINA ROOM



MON-THURS



\$550

FRI

\$650

SAT-SUN

\$700



150



MIN 50 PEOPLE
OR \$200 SURCHARGE



140 BUFFET



200 COCKTAIL



Our Rooms



HARBOUR ROOM



MON-THURS



\$750

FRI

\$950

SAT-SUN

\$1,150



200



MIN 100 PEOPLE
OR \$250 SURCHARGE

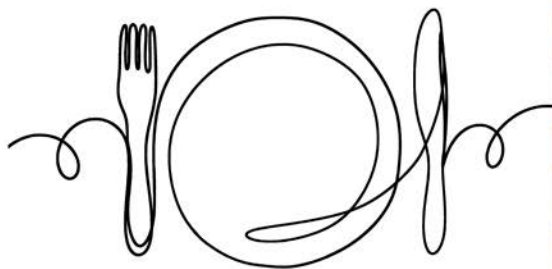


150 BUFFET



300 COCKTAIL





THE MENU



GF = GLUTEN FREE
V = VEGETARIAN
VGN = VEGAN
DF = DAIRY FREE
O = OPTION AVAILABLE UPON REQUEST

CANAPÉ PACKAGE \$49 PP

SELECT 8 ITEMS. HOT OR COLD MINIMUM 30 GUESTS
(ADD EXTRA ITEMS TO YOUR PACKAGE \$7PP PER CHOICE)

CANAPÉ OPTIONS

COLD SELECTION

- Smoked Salmon Damper, Dill & Horseradish Cream NF
- Japanese Oyster Shots with Mirin, Sake, Orange & Ginger GF NF
- Pumpkin, Spinach and Hummus Tartlets Vgn NF
- Roast Duck and Waldorf Salad Cup NF VO
- Vietnamese Rice Paper Rolls GF NF V
- Prawn Cocktail, Marie Rose GF NF
- Fetta Bruschetta Crostini NF V GFO
- Assorted Sushi NF GF VO
- Pani Puri, Indian Inspired Crunchy Shooter NF V

HOT SELECTION

- Spinach, Ricotta and Chorizo Pastie NF
- Char-Siu Pork Belly Bites GF NF
- Angus Beef Slider, Slaw (NF GFO)
- Lamb Koftas, Hummus Dip GF NF
- Mini Yorkshire Pudding, Roast Beef and Gravy NF
- Mexican Pulled Pork Taquitos with Tomato, Coriander Salsa NF GF VO
- Butter Chicken Croquettes NF
- Char Siu Pork Puffs
- Mini Beef and Guinness Pies NF
- Lemon Pepper Squid NF
- Tempura Prawns, Lime Aioli NF
- Sweet Potato & Cashew Empanadas GF Vgn
- Italian Tomato Arancini GF NF Vgn
- Vegetarian Rice Pancakes with Sweet Chilli NF GF Vgn
- Mac n Cheese Bites V NF
- Steamed Mushroom Siu Mai (dumplings) Vgn NF
- Vegetarian Frittata GF V NF



CANAPÉ UPGRADES

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
- BBQ Pork, Peking Duck or Korean Chicken
- 4 Skewers and Rice \$17pp
- Angus Beer Slider, Slaw (NF) \$13pp
- Beef, Chicken, Prawn and Fish (all 4)

DESSERT PLANK

- A Selection of the Chefs Favourite Desserts (40) \$150
Some GF
- An Individual pre-ordered Gluten Free, Nut Free or
Vegan Dessert plate can be prepared @ \$15pp (4)

CLASSIC BUFFET \$68 PP

ARTISAN BREADS

- Assorted House baked Rolls with Salted Butter

SALADS

- Scandinavian Potato Salad, Capers, Chives and Corn NF GF V
- Asian Inspired Coleslaw NF GF V
- Deconstructed Greek Salad NF GF V Vgn
- Assorted Dressings and Condiments NF GF V Vgn

HOT SELECTION

CHOOSE 2 OF 4

- Char-Siu Pork Belly with Asian Vegetables GF NF
- Grilled Barramundi Fillets, Lemon Butter Sauce GF NF
- Coq Au Vin. Chicken, Bacon, Tarragon and White Wine Cream GF NF
- Peppered Beef, Shiraz and Mushroom Ragout GF NF

served with

- Spinach, Roast Pumpkin and Ricotta Tortellini, Napolitana Sauce and Mozzarella NF V
- Baked Root Vegetables with Pink Sea Salt GF NF Vgn
- Steamed Broccoli and Beans GF NF Vgn
- Cauliflower Cheese GF NF V
- Steamed Rice GF NF Vgn

CHEF'S DESSERTS

Examples below are subject to change

CONTAINS GLUTEN AND NUTS

- Rocky Road, Cherry White Chocolate Cake, Profiteroles,

GF NF BELOW

- Kafir Lime Creme Brûlée, Mango-Lychee Jelly Shots,
- Chocolate Mousse, Lemon Meringue Pies,
- Fresh Fruit and Cream

PLATED VEGAN MEAL (PRE-ORDERED ONLY)

- Aubergine, Chickpea and Spinach Parmigiana (Notzarella)

Or

- Sweet Potato, Chickpea and Spinach Curry





BUFFET UPGRADES

SOUP

- Tell us your Favourite Soup GF NF +\$5pp

ANTIPASTO CHARCUTERIE BOARD

- Sun-Dried Tomatoes, Baby Beetroot, Aussie Olive Mix, Fetta,
- Honey Baked Leg Ham, Salami, Mortadella and Pickled Vegetables \$9pp

SEAFOOD

- Whole Exmouth Wild Prawns on Ice, Cocktail Sauce GF NF +\$8pp
- Peeled Prawn Cutlets with Cocktail Sauce GF NF +\$12pp
- Smoked Salmon, Capers and Onion GF NF +\$7pp
- Chilli-Ginger Marinated Green Lip Mussels GF NF +\$5pp
- NZ Bistro Oysters, Lemon and Dressings GF NF +\$9pp

CARVERY

- Pre-Carved Mustard Crusted Roast Beef & Gravy GF NF +\$7
- To have a Chef at the Carving Station +\$110

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

SUPPLIER MAIN MEAL ONLY \$38.00

Please note that our products either contain or/are produced in kitchens that contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives.
We cannot guarantee that any of our products are 100% allergen-free.

PLATED OPTIONS

- \$65PP 2 COURSES ENTRÉE & MAINS
- \$60PP 2 COURSES MAINS & DESSERT
- \$79PP 3 COURSES ENTRÉE, MAINS, DESSERT
- \$46PP MAINS ONLY
- \$5PP/PER COURSE TO ADD ALTERNATE DROP

ENTRÉE

Soups

- Available by request

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
- also available as Chicken Salad
- Fig, Mozzarella and Serrano Ham Salad with Rocket & Toasted Pepita Seeds GF NF
- Roasted Harissa Cauliflower with Coriander Hummus, Dukkha and Charred Turkish Bread
- Duck, Chicken and Sour Cherry Terrine, Pistachio Waldorf and Onion Jam GF

HOT

- Poached Chicken, Leek and Mushroom Vol-au-vent (Pastry Basket) NF VO GFO
- Low and Slow Lamb Croquettes, Minted Pea Crush and Baba Ganoush 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
- Freekeh and Roasted Vegetable Salad, Pomegranate and Ricotta V NF

MAIN

- Chicken Supreme Potato Rosti, Broccolini with Chardonnay Cream Sauce GF NF
 1. Spinach and Ricotta
 2. Mushroom, Bacon and Chive
 3. Camembert and Sun-dried Tomatoes
 4. Pumpkin, Kale and Mushroom





- Seafood Strudel: Prawns, Scallops, Calamari, Emperor, Basil, Garlic in a Fillo Pastry Parcel NF
- Cider Braised Pork Belly, Baked Apple Colcannon, Broccolini and Mustard Glaze GF NF
- Atlantic Salmon Fillet, stuffed with Prawns & Creamy Spinach, New Potatoes and Fennel GF NF
- Poached Barramundi Fillet, Turmeric Coconut Curry, Greens and Rice Dumplings GF NF
- Shark Bay Pink Snapper, Champagne Cream Sauce, Potato Gratin and Grilled Asparagus GF NF
- Slow Braised Beef Cheeks, Truffle Mash, Bacon and Shiraz Ragu GF NF
- Confit Duck Leg, Potato Anna, Morello Cherry Sauce GF NF

PREMIUM MAIN UPGRADE @ +\$8PP

- 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

- Aubergine, Chickpea and Spinach Parmigiana (Notzorella)

Or

- Sweet Potato, Spinach, Chickpea and Coconut Curry, Basmati Rice and Roti Vgn, GFO, NF

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, Vanilla Ice-Cream V GF NF

INTERNATIONAL CHEESE PLATE +\$7PP

- Cheese Board for each table with Quince, Dried and Fresh Fruits, Crackers and Assorted Nuts

KIDS OPTIONS \$28pp

- Chicken Nuggets and Chips
- Fish and Chips
- Cheeseburger Spring Rolls and Chips

Served with vanilla ice-cream & chocolate sauce for dessert

SUPPLIER MAIN MEAL ONLY \$38.00

CATERING

GRAZING TABLE

\$420

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

CHARCUTERIE BOARD

\$210

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

CHEESE BOARD

\$180

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

SUSHI PLATTER

\$85

A variety of fillings including Vegetarian (30pc) GF NF

ASSORTED SANDWICHES

\$110

Chefs' selection of fillings (20 rounds) NF Some Vegetarian

GLUTEN FREE SANDWICHES

\$80

Chefs' selection of fillings (10 rounds) NF GF Some Vegetarian

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 and Lemon

GLUTEN FREESAUVOURY

\$180

10 Sausage Rolls, 10 Party Pies, 10 Chicken Satay Skewers, 10 Rice Noodle Vegetarian Spring Rolls

BUILD YOUR OWN COCKTAIL FOOD

Min 20 of each item

Individual Gluten Free or Vegan Plate can be prepared if pre ordered.

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





MORE SUBSTANTIAL MIN 20 OF EACH ITEM

- Fish and Chip Tubs (NF) \$13pp
 - Butter Chicken and Rice (GF NF) \$14pp
 - Braised Beef Cheek and Mash (GF NF) \$14pp
 - Angus Beef Slider, Slaw (NF) \$13pp
 - 4 Skewers and Rice (NF) \$17pp
- Beef, Chicken, Prawn and Fish*
- Boa Bun \$15pp
- BBQ Pork, Peking Duck or Korean Chicken*

PIZZA SLABS (18PC) \$65EA GLUTEN FREE +\$8EA

1. BBQ Meat Lovers NF
2. Hawaiian NF
3. Margherita NF V
4. Chicken and Mushroom NF

LAST MINUTE FOOD OPTIONS (UNTIL 9PM)

These Build Your Own items are available on the day.
Min 20 of Each as per Build your own \$75

- Vegetarian Gyoza (V)
- Samosas (V)
- Spring Rolls (V)
- Vegetable Siu Mai (GF)
- Crumbed Squid
- Arancini (GF V)
- 3 Chicken Nuggets

LARGE BOWL OF CHIPS \$35

Tomato Sauce and Aioli NF V

SEASONAL FRUIT PLATTER \$110

Slices of Fresh Fruit (Vgn V NF GF)

DESSERT PLANK \$150

Chefs Selection of Cakes, Slices and mini-Sweets
(40pc)

Pre ordered Vegan or Gluten Free Dessert Plate (4)
+\$15 per guest. Individually plated.

SEAFOOD TRAWLER \$275

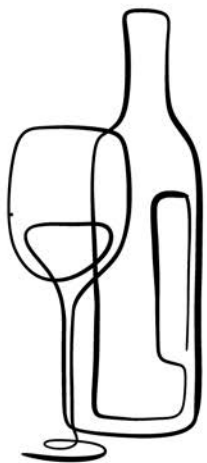
1kg Tempura Prawns, 1kg Battered Fish, 1kg Lemon Pepper
Squid Strips and 1kg Chips with Tartare and Lemon

LARGE BOWL OF CHIPS \$35

Tomato Sauce and Aioli NF V

Notes





THE DRINKS



Our bar is available to pay for drinks on consumption or by having guests purchase their own. For a bar tab option, please select a maximum of 2 sparkling, 2 white wines and 2 red wines for your guests. You can choose to have all tap beers available or choose your own selection.

Bar tabs are a pre-paid amount which can be increased on the day if necessary. Please contact our functions coordinator for an updated beverage menu.

BENETEAU DRINKS PACKAGE

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

Inclusions:

Morgans Bay Sparkling Cuvee
Morgans Bay Sauvignon Blanc
Morgans Bay Cabernet Merlot
Great Northern Super Crisp, Carlton Draught
Post Mix Soft Drinks

CARIBBEAN DRINKS PACKAGE

3hr \$ \$65pp | 4hr \$75pp | 5hr \$85pp

Inclusions:

Brown Brothers Prosecco
Saint Clair Sauvignon Blanc
Nikola Estate Chardonnay
Devils Lair Fifth Leg Rose
Nikola Estate Cabernet Sauvignon
Stella Bella Cabernet Merlot
Great Northern Super Crisp, Carlton Draught
Post Mix Soft Drinks

ADD ALL TAP BEERS TO YOUR PACKAGE \$10PP

Please note - wine bottles will be remove from tables 30 minutes prior to the conclusion of the beverage package. Drinks will still be available over the bar until the end of the package time.

Notes



TERMS & CONDITIONS

It is important to us that your event is as successful as it can be! To ensure the organisation of your function runs as smoothly as the day itself, we would appreciate your attention and cooperation to the following policies:

TENTATIVE BOOKINGS will be held for a period of seven (7) days, which will automatically be cancelled if required deposit has not been paid, unless alternative arrangements have been made.

PAYMENTS RECIEVED all monies due for your wedding is to be in total no later than 14 days prior to the event date.

CONFIRMATION To confirm a reservation, a signed copy of the Terms & Conditions as well as a \$1,000.00 non-refundable deposit is required prior to the tentative booking time lapsing. The reservation is not confirmed until these are received. *Please note that prices are subject to change without notice. Indicative pricing is available from our website.

CANCELLATION POLICY In the event of a cancellation the following terms will apply:

All cancellations must be made in writing

- 100% monies paid is non refundable within 3 months prior to function
- 75% monies paid is non refundable within 6 months prior to function
- In the event that Hillarys Yacht Club Inc. refuses a guest due to lack of or proof of required paperwork regarding vaccinations, or other government directives, 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). Hillarys Yacht Club Inc. reserves the right to refuse entry to any persons not complying with any governmental directives and the host of the booking will not be refunded any costs associated with their refused patrons attendance.

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.

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 client arranges 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. 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. Please note that smoke machines are not permitted within the venue.

SMOKING & VAPING Smoking is not permitted on the balcony or entrances to the building (no smoking on water side of building). Designated smoking areas will be advised by Hillarys Yacht Club Inc. staff on the day of the function.

GUEST PARKING Guests may park their cars in the secured parking within the clubhouse or across the road in the adjacent beach side parking. Reserved parking bays must not be used by guests at any time.

VENUE ACCESS Function clients may gain access to the venue no earlier than two (2) hours prior to function start time unless previously approved by 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. Responsible Service of Alcohol conditions are always adhered to, and it is at the Manager's discretion whether to cease service based on these conditions being breached. This will be decided upon on a case-by-case basis.

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 advised no later than 14 days prior to the function.

FINAL ATTENDANCE NUMBERS AND ACCOUNT SETTLEMENT Final attendance numbers are required 14 days prior to the function along with full payment of the final invoice.

METHOD OF PAYMENT We accept cash, bank cheque, Visa, Mastercard, Bankcard and PayPal (1.1% charge) via our website. We do not accept Diners, Amex and personal cheques. A 0.72% surcharge applies to all credit card payments.

BANK ACCOUNT DETAILS Commonwealth | BSB: 066-000 | ACCOUNT: 17414612
Remittance advice to functions@hillarysyachtclub.com.au. Please include Function ID number with remittance.



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



(08) 9246 2833



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



WEBSITE



EMAIL FUNCTIONS