

Celebrations, Meetings & Seminars

FUNCTION PACK



SOPYC



SOPYC
WEDDINGS - EVENTS

CELEBRATIONS, MEETINGS & SEMINARS—MARQUEES

With the sun setting across the river, direct beach access and a range of adaptable indoor and outdoor function areas, the South of Perth Yacht Club is the perfect venue for your ceremony and reception.

PROMENADE MARQUEE

Our Promenade Marquee is located on the river shore, overlooking the front lawn, river and Perth City. Its permeability makes it the perfect setting for both outdoor and indoor events. The dance floor under the stars makes it the most magical wedding space.

SEATED FUNCTION

- Only available after 5pm September to May
- 60-240 guests
- Venue hire fee applies to all bookings and includes tables, linen, chairs, crockery, cutlery and function coordinator
\$5,750 Friday– Sunday
\$4,750 Monday –Thursday
- Minimum spend on Food & Beverages in peak season (November and December; Friday, Saturday, Sunday nights) is \$25,000
- Minimum spend on Food & Beverages, all other times \$15,000

COCKTAIL FUNCTION

- Only available after 5pm September to May
- 60-600 guests
- Venue hire fee applies to all bookings and includes tables, linen, chairs, crockery, cutlery and function coordinator
\$5,750 Friday– Sunday
\$4,750 Monday –Thursday
- Minimum spend on Food & Beverages in peak season (November and December; Friday, Saturday, Sunday nights) is \$25,000
- Minimum spend on Food & Beverages, all other times \$15,000

ADDITIONAL FEES AND CHARGES

Sundays require an extended Licence to trade between 10pm and 12am, additional cost \$300.

BEACHSIDE MARQUEE

The Beachside Marquee is the ideal setting for intimate events. Featuring magnificent Swan River views, it is the perfect sunset cocktail hour event space.

COCKTAIL FUNCTION ONLY

- Only available after 5pm October to April
- 40-120 guests
- Venue hire fee applies to all bookings and includes tables, linen, chairs, crockery, cutlery and function coordinator
\$3,750 Friday– Sunday
\$2,750 Monday –Thursday
- Minimum spend on Food & Beverages in peak season (November and December; Friday, Saturday, Sunday nights) is \$10,000
- Minimum spend on Food & Beverages, all other times \$5,000

ADDITIONAL FEES AND CHARGES

Sundays require an extended Licence to trade between 10pm and 12am, additional cost \$300



All Marquee Availability and Access: Dinner 6pm-12am, bump in from 11am



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CELEBRATIONS, MEETINGS & SEMINARS—INTERNAL ROOMS

BALLROOM

The Main Ballroom is our most versatile room featuring chandeliers, ceiling drapes and built in dance floor along with open veranda and direct access to the front lawn for cocktail hour and outdoor space.

SEATED FUNCTION

- CABARET 60-125 guests, BANQUET 60-250 guests
- Venue hire fee applies to all bookings and includes tables, linen, chairs, crockery, cutlery and function coordinator
\$2,500 Friday– Sunday
\$1,500 Monday –Thursday
- Front Lawn Upgrade available \$1,500
- Minimum spend on Food & Beverages in peak season (*November and December; Friday, Saturday, Sunday nights*) is \$25,000
- Minimum spend on Food & Beverages, all other times \$5,000

COCKTAIL FUNCTION

- 60-120 guests
- Venue hire fee applies to all bookings and includes tables, linen, chairs, crockery, cutlery and function coordinator
\$1,500 Friday– Sunday
\$900 Monday –Thursday
- Front Lawn Upgrade available \$1,500
- Minimum spend on Food & Beverages in peak season (*November and December; Friday, Saturday, Sunday nights*) is \$25,000
- Minimum spend on Food & Beverages, all other times \$5,000

ADDITIONAL FEES AND CHARGES

Clients must provide their own adaptors if providing own equipment, such as a laptop or phones for music.

All Meeting Room Availability and Access: Morning 8.30am-12.30pm, bump in from 7.30am Afternoon 1pm-5pm, bump in from 12noon

WARDROOM

Our upstairs Wardroom offers beautiful 200 degrees views of city and river, providing a private bar and private balcony that make the room the most adaptable to all occasions.

SEATED FUNCTION

- CABARET: 16-54 guests, U-SHAPE: 16-26 guests, BANQUET: 30-90 guests
- Venue hire fee applies to all bookings and includes tables, linen, chairs, crockery, cutlery and function coordinator
Between 8.30am and 5pm:
\$1,500 Friday– Sunday
\$900 Monday –Thursday
After 5pm:
\$2,000 Friday– Sunday
\$1,500 Monday –Thursday
- Minimum spend on Food & Beverages in peak season (*November and December; Friday, Saturday, Sunday nights*) is \$10,000
- Minimum spend on Food & Beverages, all other times \$2,500

ADDITIONAL FEES AND CHARGES

Clients must provide their own adaptors if providing own equipment, such as a laptop or phones for music.

Please ask the events teams if you are unsure of what you need to provide.



All Function Room Availability and Access: Lunch 11am-4pm, bump in from 9am Dinner 6pm-12am, bump in from 4.30pm



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CELEBRATIONS, MEETINGS & SEMINARS—INTERNAL ROOMS

HERITAGE ROOM

The Heritage room is a Boardroom style meeting conference room which seats up to 16 guests. It is fully furnished and staffed, and includes a built-in data projector and drop-down screen.

SEATED MEETING

- Available all year round
- 2-16 guests
- Venue hire fee applies to all bookings and includes tables, linen, chairs, crockery, cutlery and function coordinator
\$500 Monday –Sunday
- Minimum spend on Food & Beverages is \$20 per person

ADDITIONAL FEES AND CHARGES

Clients must provide their own adaptors if providing own equipment, such as a laptop or phones for music.

Please ask the events teams if you are unsure of what you need to provide.



All Meeting Room Availability and Access: Morning 8.30am-12.30pm, bump in from 7.30am Afternoon 1pm-5pm, bump in from 12noon

COMMITTEE ROOM

The committee room is an intimate Boardroom seats up to 12 guests. It is fully furnished and staffed and Includes built-in data projector and drop-down screen.

SEATED MEETING

- Available all year round
- 2-12 guests
- Venue hire fee applies to all bookings and includes tables, linen, chairs, crockery, cutlery and function coordinator
\$400 Monday –Sunday
- Minimum spend on Food & Beverages is \$20 per person

ADDITIONAL FEES AND CHARGES

Clients must provide their own adaptors if providing own equipment, such as a laptop or phones for music.

Please ask the events teams if you are unsure of what you need to provide.



All Function Room Availability and Access: Lunch 11am-4pm, bump in from 9am Dinner 6pm-12am, bump in from 4.30p



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CELEBRATIONS, MEETINGS & SEMINARS—INCLUSIONS AND EXTRAS

Our standards are high and we aim to provide every function with quality customer service and attention to detail

VENUE HIRE INCLUSIONS

- Boardroom table style (Committee and Heritage Rooms)
- Round guest tables
- Selected minimal cocktail furniture
- Standard venue chairs
- White table cloths and napkins
- Cake wine barrel with white topper
- Presenter table
- Gift table clothed white
- Water station
- Standard Table settings including cutlery and glassware
- Wine Barrel Station (Tea, coffee and biscuits are charged separately)
- Free parking
- Lectern and microphone
- Built-in dance floor (ballroom)
- Air-conditioning (Committee, Heritage, Ballroom and Wardroom)
- Dedicated Event Manager to assist you with the planning of your day
- Experienced Duty Manager to run your day from start to finish.

EXTRAS EQUIPMENT HIRE

- Wooden dance floor 4.3 x 4.3 \$400
- Hexagon wooden arbour \$100
- Straight wooden arbour \$100
- Stage 4 x pieces (\$100/piece) \$350
- Data projector and screen (3 available) \$250
- Standard laptop \$150
- 75 Inch TV on stand/with wi-fi (3 available) \$250
- Portable PA system \$150
- Flip charts, each (3 available) \$30
- Magnetic whiteboard (2 available) \$50
- Easel – white \$30
- Easel – wood \$30
- White cake plinth \$60
- Gas heaters, each (3 available) \$30
- Cream market umbrellas, each (4 available) \$30
- Beige market umbrellas, each (4 available) \$30
- Extra Furniture (if available), per piece \$20
- Cake cutting \$50

All items are subject to other bookings and availability





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CELEBRATIONS, MEETINGS AND SEMINARS—BEVERAGE INFORMATION

Build your drinks selections by picking out of the whole dinks portfolio the ones that best adapt to your event and guests.
Most popular selection: 4 beers, 1 cider, 1 sparkling wine, 2 white wines, 1 rose, 1 red wine, and soft drinks.

BARISTA COFFEE

\$6.50

BARISTA COFFEE for up to 20 guests (pre-orders with names)

Additional to all day catering.

Milk options: full cream, skim, lactose free

Alternative milk available: oat, almond, soy

TAP BEERS

	Middy 285 ml	Jug 1140 ml
Great Northern Super Crisp 3.5	\$7	\$26
Peroni Leggera 3.5	\$9	\$34
Carlton Draught	\$7	\$26
Swan Draught	\$9	\$34
Peroni Nastro	\$10	\$38
Gage Roads Single Fin	\$8	\$30
Pirate Life Pale Ale	\$9	\$34

* middy size only available for internal rooms

BOTTLED BEERS

Carlton Dry	\$9
Great Northern Super Crisp 3.5	\$9
Carlton Draught	\$9
Little Creatures Pale Ale	\$11
LC Rogers Amber Ale 3.5	\$10
Peroni Nastro Azzurro	\$11
Gage Roads Single Fin	\$11
Corona	\$11
Peroni 3.5	\$9
Asahi Premium	\$11

BOTTLED CIDER/ GINGER BEER

James Squire Orchard Crush	\$11
Bulmers Apple cider	\$11
Matsos Ginger beer	\$14

NON ALCOHOLIC

Bundaberg Ginger Beer	\$7	
San Pellegrino Sparkling Water 750ml	\$8.5	
	Middy 285 ml	Jug 1140ml
Selection of postmix	\$4	\$13
Selection of premium juices	\$5	\$16

SPIRITS (Including standard mixer)

Skyy Vodka	\$11
Jim Beam Bourbon	\$11
Tanqueray Gin	\$11
J/Walker Red Scotch Whiskey	\$11
Bundy Dark/ Bacardi White Rum	\$11
Brandy	\$11
Makers Mark Bourbon	\$13
Canadian Club Whiskey	\$13
Bombay Sapphire Gin	\$13
Johnny Walker Black	\$13
Captain Morgan's Spiced Rum	\$13
Jack Daniels	\$13

COCKTAILS

\$20

Cocktails can be ordered for your cocktail hour, on arrival or at 9pm, or as mixture of all 3.

All cocktails are batch made to the numbers required, are pre-paid and available until gone.

If there is another cocktail you would like that is not on this list, please let the Events Team know.

Aperol Spritz

Aperol, Prosecco, Soda

Pink Gin Spritz

Pink Gin, Prosecco, Soda

Limoncello Spritz

Limoncello, Prosecco, Soda

Caprioska

Vodka, Lime, Sugar

Add flavours, Peach, Mango, Seasonal Berry

Tommy's Margarita

Tequila, Lime, Agave

Daiquiri/strawberry daiquiri

Rum, Lime, Sugar/Strawberry

MOCKTAILS

\$12

Tropical Punch
Seasonal Berry Punch



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CELEBRATIONS, MEETINGS & SEMINARS—WINE LIST

Please choose one Sparkling, two Whites, two Reds and a Rosé. This will be stocked and ready to go at your event.

SPARKLING

St Louis Blanc De Blanc <i>Beaune, France</i>	\$35
Trentham Estate, Family Prosecco, <i>Murray Darling, NSW</i>	\$49
San Martino Prosecco <i>Conegliano, Italy</i>	\$55
Veuve Ambal Blanc de Blancs Brut <i>Burgundy, France</i>	\$59
Leeuwin Estate Brut <i>Margaret River, WA</i>	\$110
Moet & Chandon Champagne <i>Epernay, France</i>	\$195
Taittinger Champagne <i>Reims, France</i>	\$295

RED

PINOT NOIR

Mount Trio Pinot Noir <i>Great Southern, WA</i>	\$49
Silkwood Estate 'The Bowers' Pinot Noir <i>Pemberton, WA</i>	\$60

CABERNET SAUVIGNON

Leeuwin Estate, 'Prelude' Cabernet Sauvignon <i>Margaret River, WA</i>	\$80
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CABERNET BLENDS + OTHER VARIETALS

Whistling Duck Cabernet Malbec <i>New South Wales</i>	\$35
West Cape Howe 'Hanna's Hill' Cabernet Malbec <i>Margaret River, WA</i>	\$55
Nikola Estate Cabernet Malbec <i>Margaret River, WA</i>	\$55
Stella Bella Cabernet Merlot <i>Margaret River, WA</i>	\$69
Scagliola Barbera d'Asti 'Mati' <i>Piedmont, Italy</i>	\$79

SHIRAZ + SHIRAZ BLENDS

Pirramimma Stock's Hill Shiraz <i>McLaren Vale, SA</i>	\$44
Leeuwin Estate 'Siblings' Shiraz <i>Margaret River, WA</i>	\$55
Via Caves Syrah <i>Margaret River, WA</i>	\$63
Kalleske Clarrys Shiraz Mourvèdre <i>Barossa Valley, SA</i>	\$70

WHITE

SEMILLON SAUVIGNON BLANC

Whistling Duck Sauvignon Blanc Semillon <i>Macquarie Park, NSW</i>	\$35
Amelia Park 'Trellis' Sauvignon Blanc Semillon <i>Margaret River, WA</i>	\$47
Lenton Brae Semillon Sauvignon Blanc <i>Margaret River, WA</i>	\$59

SAUVIGNON BLANC

821 South Marlborough Sauvignon Blanc <i>Marlborough, NZ</i>	\$44
Leeuwin Estate 'Siblings' Sauvignon Blanc <i>Margaret River, WA</i>	\$55
Pa Road Sauvignon Blanc <i>Marlborough, NZ</i>	\$55
Leeuwin Estate 'Art Series' Sauvignon Blanc <i>Margaret River, WA</i>	\$75

CHARDONNAY

Domain Naturaliste Chardonnay <i>Margaret River, WA</i>	\$60
Via Caves Chardonnay <i>Margaret River, WA</i>	\$63
Rosily Chardonnay <i>Margaret River, WA</i>	\$75
Leeuwin Estate 'Prelude' Chardonnay <i>Margaret River, WA</i>	\$95

OTHER VARIETALS

Kingston Estate Pinot Gris <i>South Australia</i>	\$49
Wignalls Moscato <i>Albany, WA</i>	\$50
Leeuwin Estate 'Art Series' Riesling <i>Margaret River, WA</i>	\$55
Frankland Estate Riesling <i>Frankland River, WA</i>	\$85

ROSÉ

Leeuwin Estate Rosé <i>Margaret River, WA</i>	\$50
Triennes Rosé <i>Provence, France</i>	\$65

CELEBRATIONS, MEETINGS & SEMINARS—COCKTAIL PACKAGES

For functions of over 30 guests, over 3 hours

STANDARD MENU

STANDARD 6 PIECE \$70 PP

- 6 canape options from the Standard Menu
- 1x substantial option OR 2x sliders/bao buns
- Grazing table for your guests

STANDARD 9 PIECE \$90 PP

- 9 canape options from the Standard Menu
- 1x substantial option OR 2x sliders/bao buns
- Grazing table for your guests

STANDARD 12 PIECE \$110 PP

- 12 canape options from the Standard Menu
- 1x substantial option OR 2x sliders/bao buns
- Grazing table for your guests

ADD-Ons STANDARD

Add an extra canape—Standard
Add an extra substantial option
Add an extra slider/bao bun

GOLD MENU

GOLD 6 PIECE \$80 PP

- 6 canape options from the Gold Menu
- 1x substantial option OR 2x sliders/bao buns
- Grazing table for your guests

GOLD 9 PIECE \$105 PP

- 9 canape options from the Gold Menu
- 1x substantial option OR 2x sliders/bao buns
- Grazing table for your guests

GOLD 12 PIECE \$130 PP

- 12 canape options from the Gold Menu
- 1x substantial option OR 2x sliders/bao buns
- Grazing table for your guests

ADD-Ons GOLD

Add an extra canape—Gold
Add an extra substantial option
Add an extra slider/bao bun

3 HOUR COCKTAIL PACKAGE \$60PP

- 4 canape options from either the Standard Menu or Gold Menu
- 1x substantial option
- Grazing table for your guests OR 2 sliders/bao buns

* Please note we do not cater separately for dietary requirements for cocktail functions. Please select your menu to accommodate all guests

* Please note, tea and coffee is not included within the menus, extra \$6 per person to be served on a station. Please speak to your Event Manager to include it in your event.





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CELEBRATIONS, MEETINGS & SEMINARS—COCKTAIL OPTIONS

STANDARD MENU

COLD CANAPES

Honey Soy Chicken Waffle Tarts with Spring Onion and Yuzu Sesame
Smoked Salmon Finger Sandwich with Dill Crème Fraiche *NF*
Cocktail Avocado Rice Paper Rolls *VEGAN GF NF*
Cocktail Prawn Rice Paper Rolls *GF DF NF*
Pumpkin Custard Tart with Tamari Pepitas *V GF NF*

HOT

Coconut Prawns with Nam Jim *NF*
Grilled Moroccan Prawns with Minted Yoghurt *GF NF*
Crumbed Fish Goujon Tartare Sauce *NF*
Calamari Twists with Lemon Mayo *NF*
California Style Crab Cakes Served with Sweet Chilli Sauce *NF*
Chicken Satay Skewers with Satay Sauce *GF DF*
Chicken Kara-age Kewpie Mayo, Bulldog Sauce & Scallion *NF*
Twice Cooked Pork Belly Bites with Thai Style Dipping Sauce *GF DF NF*
Cocktail Mini Beef Pie with Tomato Ketchup *NF*
Cocktail Sausage Rolls with Tomato Ketchup *NF*
Lamb Kofta with Yoghurt Drizzle and Crushed Pinenuts *GF DF*
Beef and Potato Croquettes served with Red Wine Jus *NF*
Pork, Basil and Parmesan Meatballs with Romesco Sauce *GF NF*

VEGETARIAN

Moroccan Cauliflower, Chilli Jam *VEGAN GF NF*
Vegetarian Pot Stickers, Black Vinegar Dipping Sauce *VEGAN DF NF*
Truffled Porcini Mushroom Arancini with Vegan Aioli *VEGAN GF NF*
Mushroom and Blue Cheese Tarts *V GF NF*
Caramelised Onion and Fetta Tartlet *V GF NF*

SOMETHING SWEET

Chocolate Tartlets with Wild Berry Mousse and Chocolate pearls *V*
Sweet Tartlets with Lemon Curd, Berry Coulis and Crushed Meringue *V NF*
Assorted Macarons *V GF*
Chocolate & Hazelnut Profiteroles *V*
Nutella Brownie Fingers *V GF*

GOLD MENU

COLD CANAPES

Half Shell Oysters with a Yuzu, Soy and Sesame Sauce, served on Rock Salt *GF DF NF*
Peking Duck Rice Paper Rolls *GF DF NF*
Prawn Mousse Cone garnished with Flying Fish Roe *NF*
Potato Roesti topped with Smoked Salmon Rosette, Sour Cream & Chives *GF NF*
Corn Fritter topped with Chorizo and Avocado Salsa *GF NF*

HOT

Thai Red Curry Marinated Grilled Beef Skewers *GF DF NF*
Wagyu Beef Dumplings with a Black Vinegar Dipping Sauce *DF NF*
Steamed Scallop Har-Gow with Chilli & Soy *GF DF NF*
Grilled Rosemary Lamb Backstrap, Classic Mint Sauce *GF DF NF*
Peking Duck Wonton *DF NF*
Seared Scallop with a Citrus Beurre Blanc *GF NF*

VEGETARIAN

Beetroot and Whipped Fetta Cone with Olive Soil and Cress *V NF*
Aloo Bonda with Tamarind Chutney *VEGAN NF*
Corn Fritter topped with Pico de Galo and Avocado Mayo *V GF NF*
Truffled Ricotta and Parmesan Baked Tart *V GF NF*
Stuffed Pumpkin Flower *V NF*
Mushroom and Goats Cheese Wellington *V, NF*

SOMETHING SWEET

Passionfruit Eaton Mess Jars: Vanilla Soil, Lemon Curd, Crushed Meringue, Passionfruit Coulis, Chantilly *V*
Assorted French Petit Fours *V*

** Please note we do not cater separately for dietary requirements for cocktail functions. Please select your menu to accommodate all guests*

** Please note, tea and coffee is not included within the menus, extra \$6 per person to be served on a station. Please speak to your Event Manager to include it in your event.*



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CELEBRATIONS, MEETINGS & SEMINARS—COCKTAIL OPTIONS

SUBSTANTIAL BOWLS

Fish Goujons with Fries and Tartare Sauce *NF*
Crispy Pork Belly Bites with Asian Slaw *GF DF NF*
Twice Cooked Chicken Wings, with a Smoky Seasoning *DF NF*
Moroccan Cauliflower with Tamarind Chutney & Coriander *VEGAN GF NF*
2 Grilled Miso Glazed Lamb Cutlets *GF DF NF*
Sweet and Sour Pork with Jasmine Rice *NF*

SLIDERS & BAO BUNS

Classic Beef Slider, Pickle, Onion Jam, Melted Cheese, Tomato Relish *NF*
Vegetarian Slider: Portobello Mushroom, Caramelised Onion, Sliced Tomato & Hummus *V NF*
Pulled Pork Bao, Chipotle Mayo, Asian Slaw *NF*
Miso Eggplant Bao, Sweet Chilli Slaw Vegan *NF*

GRAZING TABLE INCLUSIONS

A Selection of Cheeses – St Duke’s Blue, Dellendale Outback Brie, Somerset Hill Cheddar, WA
Red Leicester, Quince Paste
Cold Cuts – Honey Baked Ham, Jamon Serrano, German Mild Salami, Black Pepper Mortadella,
Chicken, Pork and Pistachio Terrine & Foie Gras Mousse
Marinated Olives, Pepperdews, Marinated Vegetables and Caperberries
Grapes, Strawberries, Dried Fruits and Mixed Nuts
Ciabatta Loaf, Selection of Gourmet & Seeded Wafers

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CELEBRATIONS, MEETINGS & SEMINARS

(Minimum 40 Guests)

All menus include bread rolls & butter (v nf), one per person, seasonal salads to the table with mains (vegan gf nf) and tea, brewed coffee and chocolates served to the table after dessert.

3 COURSE SET MENU \$95 PER PERSON

One entrée, one main and one dessert option (Set option per course)

Add \$5 per course for an additional option per person for alternate drop courses \$100, \$105, \$110

Additions or alterations to the dishes will incur a \$5 pp surcharge.

Any dietary specific meals not specified at the time final numbers are required will incur a full meal charge.

Bespoke Menus start from \$130 pp

ENTRÉE

Porcini Chicken, Pumpkin Puree, Mushroom Duxelle, Asparagus & Salsa Verde *GF DF NF*

Marinated Grilled Prawns, Avocado Corn Salsa, Heirloom Cherry Tomatoes, Fresh Herbs *GF DF NF*

Grilled Lamb Backstrap, Hummus, Fetta, Pine nuts, Pomegranate Arils *GF NF* (Pomegranate subject to availability)

Sliced Prosciutto, Rocket, Radicchio and Green Pea Salad with Shaved Parmesan, Balsamic Glaze and Spiced Walnuts *GF*

Ginger Steamed Rankin Cod, Braised Shallot, Pickled Enoki Mushrooms, Edamame and a Yuzu, Soy and Sesame Dressing *GF DF NF*

Torched Tofu, Seaweed Salad, Pickled Enoki Mushrooms, Yuzu, Soy & Sesame Dressing, Puffed Black Rice *VEGAN GF NF*

Roast Beetroot, Carrot and Arugula Salad with Vegan Fetta, Pickled Beetroot Puree, Yellow Lilliput Peppers and Candied Pepitas *VEGAN GF NF*

DESSERT

Warm Chocolate Fondant, Berry Coulis, Chantilly *V NF*

Classic Tiramisu garnished with a Chocolate Feuilletine *V NF*

Red Velvet with a Raspberry Macaron and Edible Flowers *V*

GF Orange and Almond Cake Whipped Cream and Orange Glaze *V GF*

GF Chocolate Mud Cake with Fresh Strawberry and Cream *V GF*

Free-Standing Crème Brulée with a slice of Orange and Lemon Balm *V GF*

Raspberry Baked Cheesecake *V NF*

MAIN

Seared Chicken Supreme, Potato Dauphinois, Broccolini, Red Wine Jus *GF NF*

Braised Beef Cheek, Celeriac Mash, Port Wine Jus, Pickled Radishes *GF NF*

Grilled Barramundi Fillet, Pumpkin Gratin, Buttered Green Beans and a Dashi Velouté *GF NF*

Roast Lamb Rump, White Bean Cassoulet, Roast Dutch Carrots, Lilliput Peppers and Shaved Parmesan *GF NF*

Grilled Sirloin, Asparagus Spears, Roasted Kipfler, Tomato Provencale, Bearnaise *NF*

Miso Glazed Salmon Fillet, Savoury Rice, Asian Greens, Edamame and a Ginger Glaze *GF DF NF*

Grilled Polenta Fingers, Sauteed Arugula, Mushroom Ragout, Crispy Chickpeas and Fried Basil *VEGAN GF NF*

Sun Dried Tomato Risotto Cake with Chargrilled Zucchini, Red Capsicum and Olive Caponata, and Green Oil *VEGAN GF NF*

(Extra \$15PP) Pan Seared Beef Fillet, Parmesan Pave, Blistered Truss Cherry Tomatoes, Creamed Spinach, Brandy Jus *GF NF*

ADD-ONS

Add canapes during the cocktail hour (from \$10 per person) - Choose from our canape menu

Add a Grazing Table for your guests during the cocktail hour (Standard \$900, Extravagant \$1,300)

Add an Antipasto platter to the table (\$100 each)

Add a Cheeseboard to the table (\$100 each)

Please note dietary requirements can be catered for but require 10 days notice

DIETARIES:

V=VEGETARIAN | NF=NUT FREE | VE=VEGAN | GF=GLUTEN FREE | DF=DAIRY FREE | VEO= VEGAN OPTION AVAILABLE | NFO= NUT FREE OPTIONAL AVAILABLE



SOPYC

CELEBRATIONS, MEETINGS & SEMINARS—SET MENUS (10 to 40 guests max)

All menus include bread rolls & butter (v nf), one per person, seasonal salads to the table with mains (vegan gf nf) and tea, brewed coffee and chocolates served to the table after dessert.

3 COURSE ALTERNATE DROP MENU \$130 PER PERSON

Alternate drop entrée, alternate drop main and alternate drop dessert.

Additions or alterations to the dishes will incur a \$5 pp surcharge.

Any dietary specific meals not specified at the time final numbers are required will incur a full meal charge.

Bespoke Menus start from \$150 pp

ENTRÉE

Marinated Prawns, Avocado & Corn Salsa, Heirloom Cherry Tomatoes, Fresh Herbs GF, DF, NF

Sliced Prosciutto, Roast Pear and Rocket Salad, Shaved Parmesan, Candied Walnuts and Balsamic Glaze GF

Grilled Lamb Backstrap, Pumpkin Puree, Lilliput Peppers, Green Peas and Mint Salsa Verde GF, DF, NF

Torched Tofu, Seaweed Salad, Pickled Enoki Mushrooms, Yuzu, Soy & Sesame Dressing, Puffed Black Rice VEGAN GF NF

MAIN

Grilled Sirloin, Creamy Mashed Potato, Blistered Truss Tomatoes & Red Wine Jus GF, NF

Pan Seared Salmon Fillet, Roast Kipfler Potatoes, Asparagus and Red Pepper Caponata GF, DF, NF

Chicken Kiev, Herbed Risoni, Broccolini and a Basil Cream Sauce NF

Grilled Polenta Fingers, Sauteed Arugula, Mushroom Ragout, Crispy Chickpeas and Fried Basil VEGAN GF NF

DESSERT

Warm Chocolate Fondant, Berry Coulis and Chantilly Cream V, NF

Classic Cheesecake, Fresh Berries and Passionfruit Coulis V, NF

Individual Fruit Plate VEGAN GF NF

ADD-ONS

Add canapes during the cocktail hour (from \$10 per person)- Choose from our canape menu

Add a Grazing Table for your guests during the cocktail hour (Standard \$900, Extravagant \$1,300)

Add an Antipasto platter to the table (\$100 each)

Add a Cheeseboard to the table (\$100 each)

Please note dietary requirements will be allocated the Vegan GF NF option on the menu, 10 days notice required.

DIETARIES:

V=VEGETARIAN | NF=NUT FREE | VE=VEGAN | GF=GLUTEN FREE | DF=DAIRY FREE | VEO= VEGAN OPTION AVAILABLE | NFO= NUT FREE OPTIONAL AVAILABLE



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CELEBRATIONS, MEETINGS AND SEMINARS—SET MENUS ADD-ONS

GRAZING TABLE

A Selection of Cheeses – St Duke’s Blue, Dellendale Outback Brie, Somerset Hill Cheddar, WA Red Leicester, Quince Paste.

Cold Cuts – Honey Baked Ham, Jamon Serrano, German Mild Salami, Black Pepper Mortadella, Chicken, Pork and Pistachio Terrine & Foie Gras Mousse.

Marinated Olives, Pepperdews, Marinated Vegetables and Caperberries.

Grapes, Strawberries, Dried Fruits and Mixed Nuts.

Ciabatta Loaf, Selection of Gourmet & Seeded Wafers.

Gluten Free Crackers

ADD-ON CHEESEBOARD (to the table)

St Duke’s Blue, Dellendale Outback Brie, Somerset Hill Cheddar, WA Red Leicester Quince Paste.

Grapes, Strawberries, Dried Fruits and Mixed Nuts.

Selection of Gourmet & Seeded Wafers.

ADD-ON ANTIPASTO (to the table)

Honey Baked Ham, Jamon Serrano, German Mild Salami, Black Pepper Mortadella, Chicken, Pork and Pistachio Terrine, WA Red Leicester Marinated Olives, Pepperdews, Marinated Vegetables and Caperberries.

Selection of Gourmet & Seeded Wafers.

****Please note dietary requirements can be catered for but require 10 days notice****





SOPYC

MEETINGS & SEMINARS—BREAKFAST CATERING MONDAY-SUNDAY

BREAKFAST OPTIONS

Suitable for all large events and seminar-style breakfast presentations and meetings.

Minimum of 30 guests.

PLATED BREAKFAST

\$45 PP

- Unlimited brewed coffee and tea
- On arrival pre-set on the table Greek honey yoghurt, muesli, and berry jars & assorted Danishes
- Toasted whole meal bread & scrambled eggs *V, NF*
- Choice of (3) of the following sides:
 - Rashers of bacon *GF DF NF*
 - Hash browns *V GF DF NF*
 - Blistered vine ripened tomatoes *VEGAN, GF, NF*
 - Field mushrooms, herb butter *V GF NF*
 - Baked beans *V GF NF*

BUFFET BREAKFAST

\$35 PP

- Unlimited brewed coffee and tea station
- Assorted juices to the table
- Seasonal Fruit Platter per table *VEGAN GF NF*
- Yoghurt pots, toasted muesli and fresh berries *V GF*
- Scones, jam & cream *V NF*
- Warm Ham & Cheese croissants *NF*
- Assorted quiches *NF*

MEETINGS & SEMINARS—MONDAY and TUESDAY CATERING

Upto 16 guests

SEMINAR PACKAGES

MORNING TEA

Choose 2 options

ALL DAY SEMINAR

\$50pp

- Brewed coffee and tea
- Morning Tea
- Lunch
- Afternoon Tea

Fresh Fruit Platter *VEGAN GF NF*
Double Choc Fudge Brownie *V GF*
Macadamia Slice *V*
Portuguese Custard Tarts *V NF*

HALF DAY SEMINAR

\$20pp

- Brewed coffee and tea
- Morning Tea OR Afternoon Tea

LUNCH

Selection of Sandwiches including vegetarian options.
(1 round per person)

LUNCH ONLY

\$20pp

AFTERNOON TEA

Choose 2 options

Fresh Fruit Platter *VEGAN GF NF*
Cheese Board, Selection of Cheeses, Crackers, Dried Fruit and Nuts *V*
Vegetable Crudites with Hummus Dip *VEGAN GF NF*
Carrot Cake *V*

OVER 16 GUESTS, PLEASE ENQUIRE

Please note dietary requirements will be allocated the Vegan GF NF option on the menu, 10 days notice required.

DIETARIES:

V=VEGETARIAN | NF=NUT FREE | VE=VEGAN | GF=GLUTEN FREE | DF=DAIRY FREE | VEO= VEGAN OPTION AVAILABLE | NFO= NUT FREE OPTIONAL AVAILABLE



SOPYC

MEETINGS & SEMINARS—WEDNESDAY to SUNDAY CATERING

SEMINAR PACKAGES

ALL DAY SEMINAR **\$60pp**

- Brewed coffee and tea
- Morning Tea
- Lunch
- Afternoon Tea

HALF DAY SEMINAR **\$20pp**

- Brewed coffee and tea
- Morning Tea OR Afternoon Tea

LUNCH ONLY **\$40pp**

ADD-Ons WED-SUN

Classic Beef Slider: Pickle, Onion Jam, Melted Cheese, Tomato Relish **NF** **\$8 each**

Pulled Pork Bao, Chipotle Mayo, Asian Slaw **\$8 each**

Antipasto board **\$225 each**

Cheeseboard **\$225 each**

MORNING TEA

Choose 2 options

Fresh Fruit Platter *VEGAN GF NF*

Assorted Danish Pastries *V*

Banana Bread Fingers, Whipped Cream & Maple Syrup *V NF*

Double Choc Fudge Brownie *V GF*

Macadamia Slice *V*

Portuguese Custard Tarts *V NF*

Warm Ham & Cheese Mini Croissants *NF (Vegetarian Option Available)*

Beef Sausage Rolls with Tomato Ketchup *NF*

LUNCH

Includes standard, one individual bowl and one salad

STANDARD

Chef's Selection of Sandwiches and Wraps which includes vegetarian options. (½ Sandwich & ¼ Wrap)

Mediterranean Frittata *V GF NF*

INDIVIDUAL FOOD BOWL

(served buffet style for 40 or more guests)

Thai Green Chicken Curry, Jasmine Rice, Fried Shallot & Coriander *GF DF NF*

Chicken Karaage with Lime Chilli Slaw, Kewpie Mayo, Tonkatsu Sauce and Spring Onion *NF*

Penne Boscaiola with Mushrooms, Bacon in a Creamy Parmesan Sauce *NF*

Satay Chicken Skewers, Sesame Noodles and Satay Sauce *GF*

Creamy Pumpkin Risotto with Parmesan Cheese and Toasted Pepitas *V GF NF (Vegan Option Available)*

SALAD

Rocket & Radicchio Salad with Radish, Orange, Toasted Almonds & Mustard Dressing *VEGAN GF*

Spring Salad with Baby Spinach, Cucumber, Minted Green Peas, Sliced Red Radishes and Fetta *V GF NF*

Caprese Style Salad with Rocket, Roma tomatoes, Cherry Bocconcini, Basil and Balsamic Glaze *V GF NF*

AFTERNOON TEA

Choose 2 options

Fresh Fruit Platter *VEGAN GF NF*

Cheese Board, Selection of Cheeses, Crackers, Dried Fruit and Nuts *V*

Vegetable Crudites with Hummus Dip *VEGAN GF NF*

Assorted Mini Quiches including Vegetarian *V*

Carrot Cake *V*

Please note dietary requirements can be catered for but require 10 days notice.

DIETARIES:

V=VEGETARIAN | NF=NUT FREE | VE=VEGAN | GF=GLUTEN FREE | DF=DAIRY FREE | VEO= VEGAN OPTION AVAILABLE | NFO= NUT FREE OPTIONAL AVAILABLE



SOPYC
WEDDINGS - EVENTS

TERMS AND CONDITIONS

Bookings

Club rooms may only be hired by SoPYC members. Non-members will be awarded a 'provisional membership' to facilitate booking an event space (valid for 15 days).

Club Hours of Trade

SoPYC operates under a Club License. We are licensed 6 days until midnight. An extending trading permit (ETP) is required for events held on Sundays, after 10pm. The cost to extend trade on a Sunday until 12am is \$200. No negotiations can be entered into with staff to extend liquor service beyond permitted times.

Pricing

Venue Hire charges agreed with the Function & Event Department at the time of booking will be fixed. Venue Hire is for the day of the event only and maybe subject to time restrictions. It is important to note food and beverage prices are subject to change without notice. Prices charged will be those currently in place at the time of the Event. All prices quoted are inclusive of goods and services tax at 10%.

Minimum Spends Apply

Please note, minimum spends will apply to all events. These spends will factor in demand, venue selected and complexity of the event.

Confirmation of Final Numbers (guests attending)

Final numbers are required 14 days prior to the date of your event. The confirmed attendance number will be considered as final and any changes beyond this stage may incur further fees.

Decorations and External Supplies

Table decorations including (Centre pieces) are the responsibility of the hirer. All decorations must be approved by the club or its representative. All external suppliers are to provide the club with a certificate of currency of their public liability insurance. Any damage caused by decorations or supplier will be charged to the hirer.

The hirer is responsible for setting up and removing any special decorations or equipment. SoPYC cannot be held responsible for the loss or damage of personal possessions or equipment which must be collected within 24 hours of the Event. A cleaning fee will apply for extreme circumstances. No confetti to be used at any time. Only water soluble confetti allowed.

Catering

All food and beverages are to be purchased from the club. No outside catering is permitted. Exception being, a birthday or wedding cake.

Account Payment

All events held at SoPYC require full pre-payment. For costs that are not fixed, such as beverages on consumption (bar tab), an estimate spend will be provided and will require full pre-payment. Any pre-payment funds that remain after your event, will be refunded to your nominated account on the next business day. This applies to all current financial members.

Cancellations

Cancellations must be made in writing. The following notice periods apply:

- Meetings/Seminars held in the Heritage or Committee room: 7 days
- Dinners/cocktail parties/conferences booked for June to August: 60 days
- Dinners/cocktail parties/conferences booked for September to May: 120 days
- All wedding receptions: 180 days

When the above notice is not given, we reserve the right to retain the full deposit amount and invoice for the following (where applicable):

- 30 days or less: 90% of estimated event cost
- 60 days or less: 50% of the estimated event cost
- 90 days or less: 25% of the estimated event cost

Club Integrity

If the club has reason to believe that a specific event will compromise the smooth running of the club's business, its security or reputation, the club reserves the right to cancel the event at any time.

Damages

Missing items or damage to the club's facilities, furnishings, fittings, or function property, including excessive glassware breakages will be on charged to the organiser of the event.

Insurance

The club will take reasonable care with the security of your property but will not accept responsibility for the damage or loss of personal belongings left in the club prior to, during or after the event. Consequently, we recommend you arrange insurance for valuable items.

Parking

Please note, we have a designated car park for visitors and guests. The members car park is exclusive to members only.

Smoking

Smoking is not permitted in any area inside the club. Smoking is only permitted in designated areas outside. Smoking is not permitted on any cocktail furniture, or lawn areas set up for functions. For more information, please ask one of our friendly staff members.

Guest Allergies

Please advise of any allergies and dietary requirements 2 weeks prior to the day of your event. An allergy waiver will be required. SoPYC cannot take responsibility for any guest with life threatening food allergies.

Security

It is a club requirement that all events held at SoPYC have security present during functions & events. This does not include seminars or daytime meetings. \$90 per hour per guard will be charged to the hirer. 1 guard per 100 guests. Security must be present half an hour pre-event and half an hour post event.

Responsible Service of Alcohol

Please note, our key desire is for you and your guests to have a great time and have lots of fun. We do however have a duty of care and our managers and staff must ensure we serve alcohol responsibly.

The responsible service of alcohol is a key requirement of the Liquor Control Act. It is an offence to sell liquor to a person who is noticeably intoxicated.

ALL PRICES SHOWN IN THIS PACKAGE INFORMATION ARE BASED ON CURRENT AND FORESEEABLE COSTS, BUT MAY BE SUBJECT TO INCREASE AT THE MANAGEMENT'S DISCRETION, IN WHICH CASE A 30 DAYS NOTICE WILL BE GIVEN.

All Public holidays will attract a 15% surcharge to the total cost of the Event.