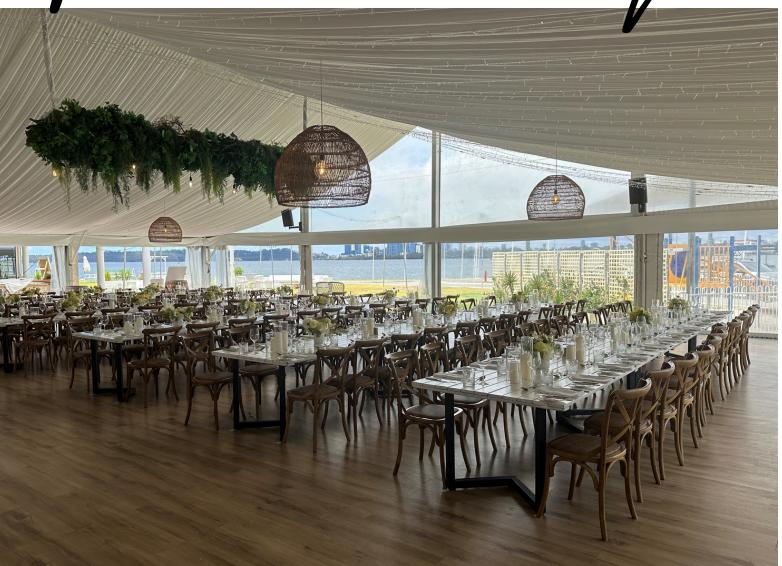
Celebrations, Meetings & Seminars Venue Options 2024 - 2025



The 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.

> Available after 5:00pm September - May

VENUE HIRE \$5,750 Friday- Sunday \$4,750 Monday -Thursday

SEATED FUNCTION 60-240 guests

COCKTAIL FUNCTION 100-600 guests

Minimum spend on Food & Beverages, peak season: (November and December; Friday, Saturday, Sunday nights) \$25,000

Minimum spend on Food & Beverages, all other times \$15,000





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

> VENUE HIRE \$2,500 Friday- Sunday \$1,500 Monday -Thursday

SEATED FUNCTION 60-250 guests

60-350 guests

Minimum spend on Food & Beverages, peak season: (November and December; Friday, Saturday, Sunday nights) \$25,000 Minimum spend on Food & Beverages, all other times \$5,000

> FRONT LAWN UPGRADE \$1,500

The Beachgide Marquee



The Beachside Marquee is the ideal setting for intimate events. Featuring romantic lighting and river views, it is the perfect sunset cocktail hour event space.

> Available after 5:00pm October - April

VENUE HIRE \$3,750 Friday- Sunday \$2,750 Monday -Thursday

COCKTAIL FUNCTION ONLY 40-120 guests

Minimum spend on Food & Beverages, peak season: (November and December; Friday, Saturday, Sunday nights) \$10,000

Minimum spend on Food & Beverages, all other times \$5,000

The 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.

> VENUE HIRE \$2,000 Friday- Sunday \$1,500 Monday -Thursday

> SEATED FUNCTION 30-90 guests

COCKTAIL FUNCTION 30-120 guests

Minimum spend on Food & Beverages, peak season: (November and December; Friday, Saturday, Sunday nights) \$10,000

Minimum spend on Food & Beverages, all other times \$2,500

The 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 builtin data projector and drop-down screen.

> VENUE HIRE \$500 Monday -Sunday

2-16 guests

Minimum spend on Food & Beverages: \$20 per person

The Committee Room



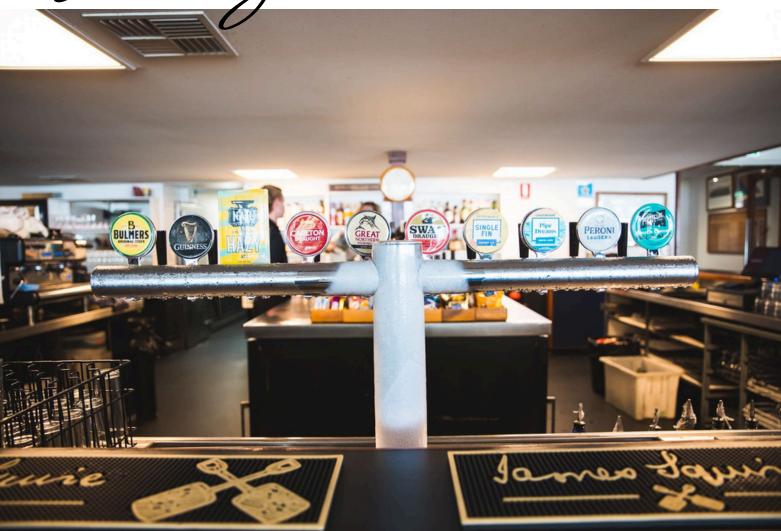
The committee room is a small intimate Boardroom seats up to 12 guests. It is fully furnished and staffed and Includes built-in data projector and drop-down screen.

> **VENUE HIRE** \$400 Monday –Sunday

2-12 guests

Minimum spend on Food & Beverages: \$20 per person

Geverages



ON CONSUMPTION

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', 2 Red Wines, All soft drinks.

Contrail Menny



Our cocktail menu provides the option for a grazing table to start your event, followed by canapes, sliders or bao buns and substantial options.

6 CANAPE MENU PER PERSON \$70 STANDARD- \$80 COLD Grazing table + 6 canapes + 1 substantial OR 2 slider/bao

> 9 CANAPE MENU PER PERSON \$90 STANDARD- \$105 GOLD Grazing table + 9 canapes + 1 substantial OR 2 slider/bao

12 CANAPE MENU PER PERSON \$110 STANDARD- \$130 GOLD Grazing table + 12 canapes + 1 substantial OR 2 slider/bao

3 HOUR COCKTAIL MENU \$60 PER PERSON

4 canapes+ 1x substantial option + Grazing table for your guests OR 2 sliders/bao buns.

Add-ons available

Sit Down Menny



All menus include bread rolls, one per person, seasonal salads to the table with mains, and tea, brewed coffee and chocolates served to the table after dessert.

3 COURSE SET MENU \$95 PER PERSON Set Plated Entrée, Main and Dessert

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.

Minimum 40 guests.

Set Menus for 10-40 guests available.

Conference Menug



All menus include bread rolls, one per person, seasonal salads to the table with mains, and tea, brewed coffee and chocolates served to the table after dessert.

CONFERENCE MENUS

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

BREAKFAST OPTIONS \$35-\$45 PER PERSON Plated or Buffet Breakfasts

ALL-DAY SEMINAR OPTIONS \$50-\$60 PER PERSON

HALF-DAY SEMINAR OPTIONS-\$20 PER PERSON

> LUNCH ONLY OPTIONS available

Contact us



FUNCTION ROOM	ROOM SIZE (M2)	SIT DOWN	COCKTAIL
Promendade Marquee	230	40-240	60-600
Ballroom	370	40-250	60-350
Beachside Marquee	160	N/A	40-120
Wardroom	65	30-90	30-120
Committee Room	24	12	N/A
Heritage Room	42	16	N/A

SOUTH OF PERTH YACHT CLUB 2 CANNING BEACH ROAD, APPLECROSS PERTH WA 6153 T 9364 5844 E EVENTMANAGER@SOPYC.COM.AUw WWW.SOPYC.COM.AU



Terms & 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.

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%.

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

Minimum Spends Apply

Please note, during peak season, minimum spends will apply to all events held between October and March. These spends will factor in demand, venue selected and complexity of the event.

Confirmation of Final Numbers (guests attending)

Final numbers are required 7 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, it's 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, in-cluding 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 func-tions. 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 Public holidays will attract a 15% surcharge to the total cost of the Event.