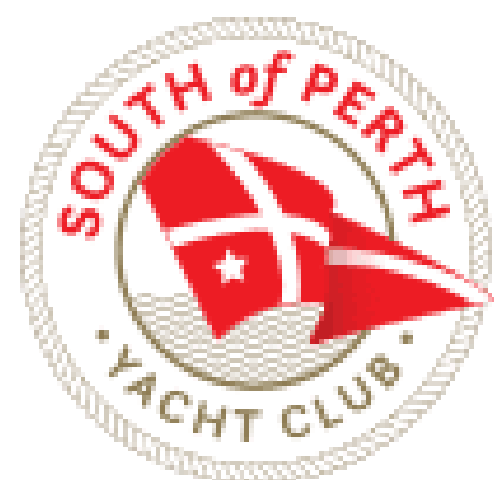


Weddings and Events

FUNCTION PACK



SOPYC



SOPYC
WEDDINGS - EVENTS

WEDDINGS AND EVENTS - 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
- 40-240 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 \$200.

BEACHSIDE 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.

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 \$200

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



SOPYC
WEDDINGS - EVENTS

WEDDINGS AND EVENTS—INTERNAL ROOMS

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

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

- 40-250 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 \$10,000
- Minimum spend on Food & Beverages, all other times \$2,500

ADDITIONAL FEES AND CHARGES

Sundays require an extended Licence to trade between 10pm and 12am, additional cost \$200.

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

- 30-90 guests
- Venue hire fee applies to all bookings and includes tables, linen, chairs, crockery, cutlery and function coordinator \$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

COCKTAIL FUNCTION

- 60-350 guests
- Venue hire fee applies to all bookings and includes tables, linen, chairs, crockery, cutlery and function coordinator \$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

Sundays require an extended Licence to trade between 10pm and 12am, additional cost \$200

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



SOPYC
WEDDINGS - EVENTS

WEDDINGS AND EVENTS—INCLUSIONS AND EXTRAS

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

CEREMONY ON THE FRONT LAWN

South of Perth Yacht Club offers a beautiful outdoor ceremony area, right by the edge of the Swan River, facing the city of Perth.

Only available when a wedding reception is booked with us, ceremony on the front lawn is \$750 (ceremonies must be conducted between 4pm and 5pm).

CEREMONY INCLUSIONS

- Fully set with 30 Americana white chairs
- Beige carpet runner
- 2 wine barrels
- white signing table and chairs
- 2 beige umbrellas

CEREMONY DETAILS

- The area is available to your party 30minutes prior to the ceremony and 1 hour after the ceremony, unless otherwise arranged with the Events manager.
- As the Quarter Deck Restaurant is open Wednesday to Sunday at lunch and dinner time, there is every possibility that members and guests may be using the venue at the same time.
- Only water soluble confetti allowed.

VENUE HIRE INCLUSIONS

- Round or banquet bridal table
- Round guest tables
- Selected minimal cocktail furniture
- Standard venue chairs
- White table cloths and napkins
- Cake wine barrel with white stand
- Gift table clothed white
- Standard Table settings including cutlery and glassware
- Placement of your provided place cards, menus, table numbers and bombonnières
- Free parking
- Lectern and microphone
- Built-in dance floor (ballroom)
- Air-conditioning (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 |
| • Stage 4 x pieces/\$100 1 piece | \$350 |
| • Portable PA system | \$150 |
| • Easel – white | \$30 |
| • Easel – wood | \$30 |
| • White cake plinth | \$60 |
| • Small glass Wishing Well | \$30 |
| • Medium white Wishing Well | \$50 |
| • 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 |

All items are subject to other bookings and availability



SOPYC
WEDDINGS - EVENTS

WEDDINGS AND EVENTS—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, all soft drinks.

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

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
ulmers 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

DRINKS ON THE LAWN UPGRADE

Add to your event a drink on arrival or during pictures time for your guests directly on the front lawn.

\$150 plus cost of drinks on consumption.

Choose:

- 2x bottled beers (one mid-strength)
- 1x sparkling
- 1x white wine
- 1x red wine

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



SOPYC
WEDDINGS - EVENTS

WEDDINGS AND EVENTS—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 Beaune, France	\$35
Trentham Estate, Family Prosecco, Murray Darling, NSW	\$49
San Martino Prosecco Conegliano, Italy	\$55
Veuve Ambal Blanc de Blancs Brut Burgundy, France	\$59
Leeuwin Estate Brut Margaret River, WA	\$110
Moet & Chandon Champagne Epernay, France	\$195
Taittinger Champagne Reims, France	\$295

RED

PINOT NOIR

Trentham Estate Pinot Noir <i>Trentham Cliffs (Mildura), NSW</i>	\$49
Silkwood Estate 'The Bowers' Pinot Noir Pemberton, WA	\$60

CABERNET SAUVIGNON

Nikola Estate Cabernet Sauvignon <i>Margaret River, WA</i>	\$55
Leeuwin Estate, 'Prelude' Cabernet Sauvignon <i>Margaret River, WA</i>	\$80

CABERNET BLENDS + OTHER VARIETALS

West Cape Howe 'Hanna's Hill' Cabernet Malbec <i>MT Barker, Frankland River</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

Ruffled Feathers Shiraz <i>Macquarie Park, NSW</i>	\$35
Bridgewood 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
Sons of Eden 'Kennedy' Grenache Shiraz Mourvèdre <i>Barossa Valley, SA</i>	\$70
Leeuwin Estate 'Art Series' Shiraz <i>Margaret River, WA</i>	\$115

WHITE

SEMILLON SAUVIGNON BLANC

Ruffled Feathers Semillon Sauvignon Blanc <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

Bridgewood 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

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
Paringa Estate Pinot Gris <i>Mornington Peninsula, Vic</i>	\$75
Chalk Hill Fiano <i>McLaren Vale, SA</i>	\$75
Frankland Estate Riesling <i>Frankland River, WA</i>	\$85

ROSE

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



SOPYC
WEDDINGS - EVENTS

WEDDINGS AND EVENTS—COCKTAIL PACKAGES

For functions of over 30 guests, over 3 hours

STANDARD MENU

STANDARD 6 PEICE \$75 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 12PIECE \$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

STANDARD 6 PEICE \$80 PP

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

STANDARD 9 PIECE \$100 PP

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

STANDARD 12PIECE \$125 PP

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

ADD-Ons GOLD

Add an extra canape—Standard

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.





SOPYC
WEDDINGS - EVENTS

WEDDINGS AND EVENTS—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.



SOPYC
WEDDINGS - EVENTS

WEDDINGS AND EVENTS—COCKTAIL OPTIONS

For functions of over 30 guests, over 3 hours

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.

* 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.





SOPYC
WEDDINGS - EVENTS

WEDDINGS AND EVENTS—SET MENUS (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*

Strawberries and Cream Gateaux with Strawberry Coulis *V*

Toblerone Mousse with Berry Compote and Almond Praline *V*

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

Mango White Chocolate Cheesecake with Passionfruit Coulis and Blueberries *V*

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
WEDDINGS - EVENTS

WEDDINGS AND EVENTS—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



SOPYC
WEDDINGS - EVENTS

WEDDINGS AND EVENTS—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
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.

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. 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 the 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.