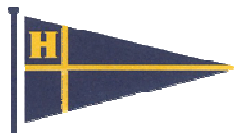




# *Function Pack*

*Valid To 30th June 2012*

Hillarys Yacht Club is a special place , overlooking the pristine waters of the Indian Ocean in the sheltered Hillarys Marina  
An ideal location for all types of events



**Hillarys Yacht Club (Inc).**

phone: (08) 9243 5333 | fax: (08) 9246 2859  
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[www.hillarysyachtclub.com.au](http://www.hillarysyachtclub.com.au)

# Welcome



Hillarys Yacht Club is located on the northern side (opposite side to shops and restaurants) within Hillarys Marina, Hillarys Yacht Club is only 15 minutes from the CBD and 10 minutes from the City of Joondalup. It is a unique venue offering superb facilities, secure on-site parking, great views, versatile club rooms and provides an ideal setting for your coming event.

Hillarys Yacht Club prides itself on a high level of service and our professional and friendly staff will meet your personal requirements and happily arrange every detail of your coming event.

We are pleased to assist in your choice of menu and beverage items. To achieve highest possible standards, ideally we need to receive confirmation of all relevant details of the function, 7 days in advance. Information such as room set-up, menu selection, beverage requirements, musicians or entertainment, estimated number of guests, duration of function and any other equipment that may be required.

Should you decide to hold your forthcoming function at Hillarys Yacht Club, a current financial member of the Club must attend the function as the host or alternatively you may apply for Social Membership.

## Room Capacities

Function Room	Dinner	Dinner Dance	Cocktail Party	Wedding	\$
Reflections	60	-	150	60	\$500.00
Marina Room	150	150	200	150	\$650.00
Harbour Room Room Hire Penalty*	250	250	300+	250	\$1000.00 \$500.00
Meeting Room	20	-	50	-	\$250.00

**\*Room hire penalty applies if the number of people attending does not reach 150pax\***

**\*All large sporting club events are to pay \$1000 bond\***

### Above charges include:

Hire of room

Room setup i.e. table & chairs

All tableware i.e. crockery, cutlery & glassware (**not linen**)

### Complimentary room hire is available for:

**\*Full financial club members \***

## Function Extras

Centerpieces	By private arrangement
Chair covers	By private arrangement
Red carpet	\$90.00
Boat arrival	By private arrangement
Cloth napkins & tablecloths	POA
Personal menus	\$1.25 per menu
Ceremony on jetty	\$300.00
Wedding cake service	Wedding cake will be charged at \$5.00 per guest if served on a plate with coulis & cream; or no charge to platter wedding cake and place cake bags beside platter for guests to help themselves.
Social membership	\$170.00 Social Membership is valid for the night of the function only and is not renewable.
Complimentary Accommodation Hillarys Harbour Resort—Hillarys Marina	Functions with >250 persons in attendance will be offered overnight accommodation at Hillarys Harbour Resort



## Breakfast Menus

### Continental

**\$18.95 per person**

**Minimum 30 persons**

Chilled orange juice  
Selection of cereals  
Croissants & toast  
Choice of preserves  
Sliced fresh fruit platter  
Freshly brewed tea & coffee

### Plated Breakfast

**\$25.00 per person**

**Minimum 30 persons**

Chilled orange juice  
Selection of cereals  
Sliced fresh Fruit platter  
Toast & preserves  
**Served to table: choice of 3 items**  
Scrambled eggs      Mushrooms  
Bacon rashers      Baked beans  
Grilled tomatoes      Hash browns  
Chipolatas sausages

### Buffet Breakfast

**\$27.50 per person**

**Minimum 30 persons**

Chilled orange juice  
Selection of cereals & yoghurt  
Sliced fresh Fruit platter  
Croissants, Danishes & toast  
Rashers of bacon, scrambled eggs  
grilled tomato, chipolata sausages  
Hash browns, eggs Benedict  
**Extras \$2.50pp**  
Mushrooms, Baked beans  
Mini Ham & Cheese Croissants  
Freshly brewed tea & coffee

## Conference Special

**\*Minimum of 10 people\***

**\*ALL INCLUSIVE\***

**\$40.00 per person**

**\$45.00 per person—Harbour Room**

Room Hire  
AV - whiteboard, screen, data projector, flipchart.  
Room set-up  
Iced mints and water  
Continuous tea and coffee  
Morning Tea - selection of muffins, Danishes and fruit platter  
Lunch - 2 x Wet dishes and jasmine rice  
    1 x calamari and chips  
    1 x salad  
    1 x fruit platter  
    1 x cheese platter  
    Orange juice and squash  
Afternoon Tea - biscuits

## Cocktail Menu

**\*10 items @ \$40.00 per person**

Oysters with tomato, chilli and coriander  
Pinwheels—salmon and cream cheese or ham, ricotta and spinach  
Mini beef mignons with béarnaise sauce  
Chicken drumettes served with honey soy or satay sauce  
Angus beef meatballs with sweet and sour sauce served in a china spoon with rissonni  
Stuffed jalapenos filled with cream cheese served with guacamole  
Vegetarian spring rolls  
Champagne poached scallops with avocado guacamole and red caviar  
Duck liver pate on melba toast with shiraz syrup  
Gourmet sausage rolls made in house with fresh sausage meat and provolone cheese  
Gourmet party pies  
Mini sushi platters

### Dessert Canapés

**\$4.00 per item**

Lemon curd tarts with fresh strawberries  
Chocolate truffles  
Strawberries with chocolate dipping sauce

## Bigger Bytes \$6.50 per item per person

Fish and chips served in a noodle box  
Salt and pepper squid with chips served in a noodle box  
Mini beef roll—Angus sirloin with caramelized onion  
Mini hot dog—pork Cumberland and sun dried tomato salsa  
Mini beef mignons—fillet steak wrapped in bacon served with a béarnaise sauce  
Chicken Kiev—mini chicken breast wrapped in Parma ham, filled with garlic butter  
Macadamia and herb crusted lamb cutlets



## 3 Course A-la-carte Menu

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**\*All a-la-carte menus conclude with tea, coffee, & mints\***  
**Note: \$5.00pp extra for orders taken on the day**

**\*Alternate Drop\***

Menu 1 .....	3 canapés (from cocktail menu), 1 soup, 2 main course, 1 dessert selection .....	\$65.00 pp
Menu 2 .....	3 canapés (from cocktail menu), 1 entrée, 2 main course, 1 dessert selection .....	\$70.00 pp
Menu 3 .....	3 canapés (from cocktail menu), 2 entrée, 2 main course, 1 dessert selection .....	\$75.00 pp
Menu 4 .....	3 canapés (from cocktail menu), 2 entrée, 2 main course, 2 dessert selection .....	\$80.00 pp

**Pre-set—Turkish bread with a selection of dips and Antipasto pre set @ \$60.00 per table**  
**Standard bread selection—mixed sour dough bread rolls**

**Soups—served with croutons and chives**

Mushroom and basil  
Pumpkin soup with crème fraiche and chives  
Potato and leek with sour cream and parsley  
Sweet corn and chicken  
Tomato and roast capsicum

**Entrée**

**Hot**

Trio of fettuccine with a chicken carbonara sauce and shaved parmesan

Seared scallops - seared scallop skewer with truffle infused cauliflower puree finished with hazelnut oil

Lamb cutlets—macadamia nut and fresh herbed crusted lamb cutlets served on a medley of baby cos lettuce, chickpea and cherry tomatoes, finished with a herbed oil vinaigrette

Mediterranean Lamb—lamb shoulder marinated in Mediterranean spices then slow roasted, served on a bed of traditional tabouleh

Chicken and thyme mousse with a root vegetable slaw

Salmon rilette with a cucumber carpaccio and cherry tomato sauce

Leek and brie tartlet with mediterranean style vegetable salsa

Garlic and chilli prawns with a cocktail sauce served on pilaf rice

Beef stroganoff served on a bed of pearl cous cous

**Main Course**

**\*All main courses served with garden salad and seasonal vegetables\* ( 2 x bowls per table)**

Chicken breast wrapped in prosciutto with a blue cheese sauce served on lyonnaise potatoes

Slow roasted lamb shoulder braised in ale and rosemary served on gourmet potatoes finished with shiraz jus

Crispy skinned salmon fillet served on a nicoise salad topped with herbed butter

Barramundi fillet (with skin on) with a chilli and lime crust served on rustic sea salt and parmesan potatoes

Veal rib-eye—char grilled veal rib eye marinated in middle eastern spices, served on a mixed vegetable and saffron ragout

Grilled sirloin with chateaux potatoes served with creamy peppercorn sauce or mushroom sauce

**Continued...**

## **Main Course**

Grilled fish of the day with saffron potatoes and lemon beurre blanc

Rack of Lamb—oven roasted rack of lamb served on bubble and squeak, finished with a mint béarnaise

Steak sirloin—mustard glazed sirloin of beef and Yorkshire pudding (roasted medium) served with chateaux potato and red wine jus

Vegetarian—grilled field mushroom filled with mushroom, tomato and couscous then baked with mozzarella cheese and served with a spinach, beetroot and chickpea salad

## **Desserts**

Vanilla and saffron poached pears served on a hazelnut and almond meringue

Hazelnut and almond meringue

Coconut panna cotta with mango coulis

Butterscotch panna cotta finished with chocolate wafers and chantilly cream

Baked lemon and lime tart with chantilly cream

Strawberry brandy snap baskets with lemon cream

Passionfruit cheesecake with blackberry coulis and cream

Dark chocolate tart with a black cherry compote and fresh cream

Mini mixed fruit tartlets

Chocolate fondue platter per table—fresh fruit, nougat, marshmallows and chocolate dipping sauce,

Selection of chocolate truffles

Chocolate coated strawberries

## **Cheese platters available per table \$40.00 per platter**

Selection of cheese (3) Capel double cream blue vein, Capel vintage, Capel double cream brie served with crackers and dried fruit

Coffee and tea and mints



## **Menu 1** **\$55.00 per person**

Bread  
Soup  
1 cold buffet  
1 hot buffet  
1 hot carvery  
4 salads  
Seasonal vegetables & roast potatoes  
1 desserts  
Tea & coffee & mints

## **Menu 2** **\$60.00 per person**

Bread  
Soup  
2 cold buffet  
2 hot buffet  
1 hot carvery  
4 salads  
Seasonal vegetables & roast potatoes  
2 desserts  
Tea & coffee & mints

## **Menu 3** **\$65.00 per person**

Bread  
Soup  
3 cold buffet  
3 hot buffet  
2 hot carvery  
5 salads  
Seasonal vegetables & roast potatoes  
2 desserts  
Tea & coffee & mints

### **Bread**

Mixed sourdough dinner rolls

### **Soups**

Mushroom and basil  
Pumpkin soup with crème fraiche and chives  
Potato and leek with sour cream and parsley  
Sweet corn and chicken  
Tomato and roast capsicum

### **Hot Buffet or fork buffet**

Thai red chicken curry  
Bombay lamb curry  
Beer battered fish of the day  
Mini peppered steak with creamy pepper sauce  
Beef ravioli with a fresh Napolitano sauce  
Gnocchi in a four cheese sauce  
Chicken cacciatore  
Pork ribs with a smoky barbecue sauce

### **Cold Buffet**

Roast turkey breast w a cranberry glaze  
Roast peppered crusted beef  
Honey baked champagne ham  
Continental small goods selection  
Freshly cooked peeled prawns with cocktail sauce  
Rosemary roast lamb  
Seafood salad with a citrus vinaigrette and julienne vegetables

### **Hot Carvery**

Honey & Cajun baked ham  
Peppered roast beef w a pepper & mustard crust  
Rosemary roast leg of lamb  
Turkey breast w a cranberry glaze  
Roast leg of pork  
Rosemary and lemon chicken (whole chickens portioned)

### **Salads**

Bean, feta and sun dried tomato  
Couscous, roasted pumpkin and basil  
Traditional Greek salad  
Fresh Green salad  
Fresh Garden salad  
Caesar salad  
Coleslaw  
Thai Beef salad  
Char grilled vegetable and bocconcini cheese

### **Desserts**

Vanilla and saffron poached pears served on a hazelnut and almond meringue  
Hazelnut and almond meringue  
Coconut panna cotta with mango coulis  
Butterscotch panna cotta finished with chocolate wafers and chantilly cream  
Baked lemon and lime tart with chantilly cream  
Strawberry brandy snap baskets with lemon cream  
Passionfruit cheesecake with blackberry coulis and cream  
Dark chocolate tart with a black cherry compote and fresh cream  
Mini mixed fruit tartlets  
Selection of chocolate truffles  
Chocolate coated strawberries

# Christmas Menu



**\$50.00 per person - served to your table**  
**Minimum 20 persons**

## **Bread**

Mixed sourdough mini breads with a balsamic glaze

## **Entrée**

Poached salmon served on a watercress cream sauce

## **Main Course**

Roast turkey breast and leg ham with chestnut stuffing served with sauce on the side  
Served with root vegetables and salad to the table

## **Dessert**

Christmas puddings with brandy custard and Christmas fruit compote

Tea, coffee, mints

# Winter Function Special

**Available in June, July & August only**  
**All inclusive @ \$110.00 per person**

Room Hire (Marina Room—no charge / Harbour Room \$500)  
Includes white linen tablecloths and white linen napkins

3 Course A-la-carte Menu—4 (normally \$80.00pp)  
Bread (choice of dinner rolls or Turkish bread & dips)  
2 entrée  
2 main course  
2 desserts  
Tea, coffee & chocolates

Beverage Package 1 for 5 hour duration (normally \$40.00pp)

# Beverage Package

**Package 1**  
**\$40.00 per person**  
**5 hour duration**

Wolf Blass Bilyara Sparkling  
Wolf Blass Bilyara Chardonnay  
Saltram Makers Table Sauvignon Blanc  
Wolf Blass Bilyara Shiraz  
Saltram Makers Table Cabernet Sauvignon

Tap Beer  
Cascade Premium Light  
Carlton Midstrength  
Carlton Draught

Soft Drinks  
Hi C orange juice  
Water

**Package 2**  
**\$45.00 per person**  
**5 hour duration**

Yellowglen Yellow  
Rosemount Semillon Sauvignon Blanc  
Matua Valley Sauvignon Blanc  
Devils Lair 5th Leg Red  
Matua Valley Merlot

Tap Beer  
Cascade Premium Light  
Carlton Midstrength  
Carlton Draught

Soft Drinks  
Hi C orange juice  
Water

**Package 3—Mr Mick by Tim Adams**  
**\$50.00 per person**  
**5 hour duration**

Mr Mick Gela Blanc de Blanc  
Mr Mick Riesling  
Harewood Estate Chardonnay  
Mr Mick Cabernet Shiraz  
Mr Mick Shiraz

Tap Beer  
Cascade Premium Light  
Carlton Midstrength  
Carlton Draught

Soft Drinks  
Hi C orange juice  
Water

**ALL BEVERAGE PACKAGES CAN BE UPGRADED TO BOUTIQUE TAP BEER WHICH  
INCLUDES BEEZ NEEZ, STELLA ARTOIS AND PURE BLONDE  
EXTRA \$15.00PP**

# Confirmation of Booking



Thank you for choosing Hillarys Yacht Club for your forthcoming function. To confirm your booking a \$1000.00 deposit is payable, along with completion of the details below. A refund of the deposit is not applicable for the cancellation of the function within 3 months prior to the function date.

## Function Details:

Date of function ...../...../.....  
Function duration .....to.....  
Guest's arrival time .....  
Bridal party arrival time .....  
Estimated guests .....  
HYC function room(s) .....  
HYC to provide .....  
.....  
.....  
.....  
Hirer to provide .....  
.....  
.....  
.....  
Bridal Party Transport .....

## Bridal Party Details:

Bride's Name .....  
..... (first name) ..... (surname)  
Groom's Name .....  
..... (first name) ..... (surname)  
Address .....  
..... Postcode.....  
Phone Number ..... Mobile.....  
Email .....  
Bride's Parents .....  
Groom's Parents .....

## Entertainment / Media details:

DJ / Entertainment .....  
Photographer .....  
Videographer .....

## Host details: (must be a current financial member of the club or alternatively you may apply for social membership)

Name .....  
Membership number .....

## Declaration:

**I agree to abide by Hillarys Yacht Club's rules and I am aware that should I make a cancellation of the function within 3 months prior to the function date, the \$1000.00 deposit will not be refunded**

**Signed** .....

**Print Name** .....

**Date** ...../...../.....

# Terms & Conditions

## TENTATIVE BOOKINGS

Tentative bookings will be held for a period of **TWO WEEKS** and will automatically be cancelled unless other arrangements have been made.

## CONFIRMATION

To confirm a reservation, the deposit of \$1,000.00 and event form stating the selected venue, date and the time of the function will be required prior to the tentative booking time relapse.

\*Function pricing is confirmed at date of booking.

Pricing may vary prior to 30th June 2011. Pricing can be confirmed by visiting [www.hillarysyachtclub.com.au/private](http://www.hillarysyachtclub.com.au/private) functions

## CANCELLATION POLICY

Written notice is required.

After deposit has been paid - forfeiture of the deposit.

## FINAL ATTENDANCE NUMBERS

**FINAL NUMBERS** are required one week prior to the event with **FINAL PAYMENT**.

## ACCOUNT SETTLEMENT

One week prior with confirmation of final numbers.

## METHOD OF PAYMENT

We accept cash, Bank cheque, Visa, Mastercard, Bankcard. We do not accept Diners, Amex and personal cheques.

## BANK ACCOUNT DETAILS

Bankwest

BSB: 306 105

ACCOUNT: 4878380

Remittance advice to Fax: (08) 94489566

## MENU AND DETAILS

**ALL FOOD AND BEVERAGE SELECTIONS TO BE SUPPLIED BY HILLARYS YACHT CLUB Inc**

Confirmation of all arrangements should be no later than 14 days prior to the event.

## DELIVERIES

All deliveries to the venue must be advised to the Function Coordinator prior and marked with the name and date of the function.

Whilst every effort will be made to assist in the movement of goods from the car park to the function room, assistance will be offered only 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 need to be removed at the end of the function.

## INSURANCE

Hillarys Yacht Club Inc is always extremely careful when looking after people and their belongings; however we cannot take responsibility for the damage or loss of items left in the club prior, during or after the Function.

We recommend that the organisers arrange their own insurance if necessary.

## DAMAGE TO PROPERTY

Function organisers are also financially responsible for any damage to Hillarys Yacht Club Inc property caused by their guests.

A \$1000 bond is required for 21st birthdays, school balls and large functions. This will be returned after the function if no damage is evident.

## DISPLAYS AND SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building without prior consent from the Functions Manager.

## AIR CONDITIONING

All function rooms are fully air conditioned.

## **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: Sunday 0800 - 2200 hours.

## **SECURITY**

All 21st Birthdays, School Balls and all functions require security on duty for the duration of the function which is supplied by Hillarys Yacht Club and charged to the clients account.

## **GUEST PARKING**

Guests may park their cars in the bays available to the Clubhouse and across the road there is a large car park at the beach.

**Reserved parking bays may not be used by guests.**

## **STANDARD EVENT CHECKLIST - FINAL CONFIRMATION DETAILS**

Feel free to contact the Functions Manager anytime for assistance.

### **THREE MONTHS PRIOR**

Meet with the Functions Manager and finalise all Food and Beverage selections.

Advise of school ball package.

Draw up a tentative event schedule to use as a planning guide.

Organise a suitable table plan, based on your preferred seating arrangements.

### **ONE MONTH PRIOR**

Final food and beverage selections - including dietary requirements - client.

Entertainment - Hillarys Yacht Club Inc. and client.

Photographer - Client.

Security - Hillarys Yacht Club Inc.

Decorations - client.

### **ONE WEEK PRIOR**

Final number of guests and arrival time of guests.

Dietary Requirements.

Final payment (including security payment and bond if applicable)

Final seating arrangements.

Seating Plans x 2.

Final decorations to be confirmed with Function Manager.

Timing schedule for the event.

## **ROOM HIRE**

The Harbour Room (second storey) ; minimum 150 pax - maximum 300 pax.

The Marina Room (ground floor); minimum 75 pax - maximum 150 pax.

Reflections Room (ground floor); minimum 40 pax - maximum 80 pax.

Meeting Room (ground floor); minimum 10 pax - maximum 20 pax.