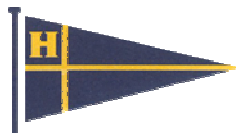




# *Function Pack*

*till 30th June 2010*

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	80	-	150	70	\$500.00
Marina Room	150	150	200	150	\$500.00
Harbour Room	300	300	TBA	300	\$1000.00
Meeting Room	20	-	50	-	\$250.00

### 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 do not pay room hire\***

- Private functions held on a Saturday or Sunday breakfast or lunch
- As part of our Winter Function Special (see page 6 for details)

## 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	\$200.00
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	\$165.00 Social Membership is valid for the night of the function only and is not renewable.



## Breakfast Menus

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### 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

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

**\*ALL INCLUSIVE\***

**\$35.00 per person**

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

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**\*10 items @ \$35.00 per person**

Oysters with Kilpatrick or fresh lemon  
Smoked salmon on anchovy toast, caper & red onion salsa  
Mini beef mignons with béarnaise sauce  
Butternut pumpkin shots  
Walnut crumbed camembert with fruit coulis  
Lamb kofta kebabs with spicy eggplant dip  
Spinach and camembert cheese tarts with caramelized onion  
Chicken skewers with chili and coriander yoghurt sauce  
Shredded duck spring rolls with a hoi-sin dipping sauce  
Arancini crumbed rice balls filled with mozzarella cheese with a beef ragout sauce  
Gourmet sausage rolls made in house with fresh sausage meat and provolone cheese  
Char gilled meatballs served with a Napolitano sauce  
Thai fish cakes with sweet chili sauce  
Garlic prawn skewers with a garlic aioli  
Prawn cocktail served in a lettuce cup  
Fruit kebabs

**Dessert Canapés**  
**\$3.50 per item**

Lemon curd tarts with fresh strawberries  
Chocolate truffles  
Strawberries with chocolate dipping sauce  
Selection of melon balls with a orange liqueur syrup

## Fork Buffets \$6.50 per item per person

Fish and chips served in a noodle box  
Thai red chicken curry and jasmine rice  
Bombay lamb curry and jasmine rice  
Macadamia and herb crusted lamb cutlets  
Veal involtini—veal filled with provolone cheese, sage and prosciutto  
Chicken Kiev—chicken breast wrapped in Parma ham, filled with garlic butter

# 3 Course A-la-carte Menu



**\*All a-la-carte menus conclude with tea, coffee, & mints\***

Menu 1 .....	3 canapés (from cocktail menu), 1 soup, 2 main course, 1 dessert selection .....	\$55.00 pp
Menu 2 .....	3 canapés (from cocktail menu), 1 entrée, 2 main course, 1 dessert selection .....	\$60.00 pp
Menu 3 .....	3 canapés (from cocktail menu), 2 entrée, 2 main course, 1 dessert selection .....	\$65.00 pp
Menu 4 .....	3 canapés (from cocktail menu), 2 entrée, 2 main course, 2 dessert selection .....	\$70.00 pp

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

## **Soups**

- Roasted sweet potato with shaved parmesan
- Pumpkin soup with crème fraiche and chives
- Gazpacho soup with fresh basil and shaved parmesan cheese \*served cold\*
- Potato and leek with sour cream and parsley
- Seafood bisque with sour cream and chives

## **Entrée**

### **Cold**

Insalata caprese-skewers of vine ripened tomatoes, bocconcini and fresh basil, with an olive oil and sea salt dressing served on rocket, broad bean and mint salad

Tian duck—low molded stack of Peking duck, tomato, cucumber and pancake, finished with a shallot and coriander dressing

### **Hot**

Char grilled vegetable and bocconcini salad - eggplant, capsicum, zucchini, bocconcini and capers mixed through a balsamic vinegar reduction

Seared scallops - pan fried scallops, served on baby spinach, red capsicum and bean sprouts finished with a sake and lime reduction

Vietnamese prawns—marinated prawns served on a shredded cabbage, red onion and coriander mix, finished with a tangy mint dressing

Warm prawn rocket and feta salad—grilled prawns in a mild chili and garlic marinade served on a stack of tomato, capsicum, chickpea, dill and shredded basil

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

Stuffed mushrooms—field mushrooms topped with pork mince, mint and cherry tomatoes, finished with a macadamia nut crust, oven baked then served on a fresh slice of homemade damper

Goat cheese tart—Krevella goats cheese filled tart served with a rocket salad

Beef Ravioli—handcrafted beef ravioli served with traditional tomato and basil Napolitano sauce finished with shaved parmesan

## **Main Course**

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

Smoked pork cutlet—pork cutlet smoked in Margaret river wine barrel shavings, finished with a roasted artichoke, basil and tomato salsa

Fillet of beef bon-bon—fillet of beef marinated in schezuan pepper, onion, mushrooms and a brandy reduction, then encased in filo pastry and cooked to golden brown, served with rosemary potatoes

King prawn skewers—king prawns skewered then marinated in sea salt, smoky paprika and fresh lime, char grilled then served on a potato and caper gratin

**Continued...**

## Main Course

Lamb back strap—char grilled lamb back straps with roasted chickpeas, broad beans and feta, finished with a fresh mint aioli

Preserved lemon poached chicken—tender chicken breast poached in fresh herbs, smoked capsicum and preserved lemon served on a char grilled warm vegetable salad

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

Pork fillet—rolled pork, filled with prosciutto, spinach and olive paste, served on a char grilled polenta wedge

Pepper crusted salmon—black pepper crusted salmon fillet (cooked medium) served on a snow pea, smoked capsicum and crispy noodle salad, finished with a Japanese flavored sesame dressing

Fish of the day—fresh fish market availability

Steamed—finished with shredded cucumber, watercress and capsicum

Grilled—finished with crispy pancetta, cherry tomatoes and fresh basil

Oven baked—seared in sun dried tomato and olive paste

Plain grilled—lightly seasoned with sea salt and cracked pepper, served with tartare sauce and lemon wedges

**\*Served on your choice of potatoes, au gratin, gourmet lightly salted or mash\***

Rack of Lamb—oven roasted rack of lamb with pancetta served on a tomato, pea and mint medley finished with a mint béarnaise

Steak sirloin—fillet of sirloin steak (cooked medium) served with a pepper, mushroom or red wine jus

Vegetable terrine— fresh seasonal vegetables set in a terrine (served cold) served on rosemary roasted potatoes finished with a red pepper coulis

## Desserts

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

Triple layered mousse gateaux—tim tam base, white chocolate centre, mint chocolate topping

Mascarpone and espresso caramel semi-freddo

Rum-baba with a bitter orange cream and citrus salad

Lime and pistachio steamed pudding served with a lemoncello shot

Muscat crème brulee with poached plum and raspberry sorbet

Blood orange and campari panna cotta with chocolate sauce, finished with shaved chocolate quills

Baked cheesecake selection—cointreau and chocolate, wildberry and mascarpone, white chocolate and blueberry

Traditional style cheesecake—tim tam and kahlua, lemon and lime, white chocolate, mixed berry

Pistachio baklava—traditional Greek baklava with the addition of pistachio nuts served warm finished with a warm sauce anglaise

## 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

# Buffet Menus



## Menu 1

**\$45.00 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

**\$50.00 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

**\$55.00 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

Pita or Turkish bread w dips  
Dinner rolls

### Soups

Roasted sweet potato with shaved parmesan  
Pumpkin soup with crème fraiche and chives  
Gazpacho soup with fresh basil and shaved parmesan cheese \*served cold\*  
Potato and leek with sour cream and parsley  
Seafood bisque with sour cream and chive

### 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  
Triple layered mousse gateaux—tim tam base, white chocolate centre, mint chocolate topping  
Mascarpone and espresso caramel semi-freddo  
Rum-baba with a bitter orange cream and citrus salad  
Lime and pistachio steamed pudding served with a lemoncello shot  
Muscat crème brulee with poached plum and raspberry sorbet  
Blood orange and campari panna cotta with chocolate sauce with chocolate sauce, finished with shaved chocolate quills  
Baked cheesecake selection—cointreau and chocolate, wildberry and mascarpone, white chocolate and blueberry  
Traditional style cheesecake—tim tam and kahlua, lemon and lime, white chocolate, mixed berry  
Pistachio baklava—traditional Greek baklava with the addition of pistachio nuts served warm finished with a warm sauce anglaise



# Christmas Menu

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**\$45.00 per person - served to your table**  
**Minimum 20 persons**

**Bread**

Turkish bread w dips

**Entrée**

Snapper fillet in pink peppercorn & champagne cream

**Main Course (1 choice only)**

Roast turkey breast w a cranberry glaze, honey baked ham, roasted potatoes & panache of vegetables

Grilled chicken breast w prosecution & mango, served w mango salsa

Mediterranean lamb shank w creamy mash potato & served in a Mediterranean sauce

**Dessert (1 choice only)**

Christmas pudding w brandy anglaise

Apple & rhubarb crumble

Pavlova w fresh fruit salad & cream

Tea, coffee, mints

# Winter Function Special

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**Available in June, July & August only**  
**All inclusive @ \$90.00 per person**

Room Hire (normally \$500 Marina Room/\$1000 Harbour Room)  
Includes white linen tablecloths and white linen napkins

3 Course A-la-carte Menu—Menu 4 (normally \$70.00pp)

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 \$34.00pp)

# Beverage Package

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**Package 1**  
**\$34.00 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  
Carlton Midstrength  
Carlton Draught  
Cascade Premium Light

Soft Drinks  
Hi C orange juice  
Water

**Package 2**  
**\$38.00 per person**  
**5 hour duration**

Yellowglen Yellow  
Rosemount Chardonnay  
Rosemount Semillon Sauvignon Blanc  
Rosemount Shiraz  
Rosemount Cabernet Sauvignon

Tap Beer  
Carlton Midstrength  
Carlton Draught  
Cascade Premium Light

Soft Drinks  
Hi C orange juice  
Water

**Package 3**  
**\$45.00 per person**  
**5 hour duration**

Yellowglen Vintage  
Devils Lair 5th Leg White  
Matua Valley Sauvignon Blanc  
Devils Lair 5th Leg Red  
Ingoldby Shiraz

Tap Beer  
Carlton Midstrength  
Carlton Draught  
Cascade Premium Light

Soft Drinks  
Hi C orange juice  
Water

# 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.

## **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: 306105

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 Large 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.