



# function packages

[FUNCTIONS@HILLARYSYACHTCLUB.COM.AU](mailto:FUNCTIONS@HILLARYSYACHTCLUB.COM.AU)



# VENUES



## *harbour room*

*200 seated | 300 cocktail | 180 buffet | 250 theatre*

Arguably our most popular room with stunning uninterrupted views over the Indian Ocean to one side and stunning Hillarys Boat Harbour to the other. Guests can also enjoy breaks on the balcony using the fresh air to reinvigorate for the next session

\$750 Monday - Thursday | \$950 Friday | \$1,150 Saturday - Sunday

\* Minimum 100 people or \$250 surcharge applies



## *marina room*

*150 seated | 200 cocktail | 140 buffet | 180 theatre*

Offering amazing views of the marina from the lower level of the club the Marina Room is a versatile space able to host a vast array of events from conferences, team building events, product launches, expos and more!

\$550 Monday - Thursday | \$650 Friday | \$700 Saturday - Sunday

\*Minimum 50 people or \$200 surcharge applies



## *reflections room*

*50 seated | 75 cocktail | 40 buffet | 70 theatre*

Perfect for smaller meetings, presentations and training, Reflections Room features marina views and a private entrance

\$400 Monday - Friday | \$500 Saturday - Sunday

\*Minimum 20 people or \$180 surcharge applies



## *meeting room*

*24 seated*

Perfect for boardroom meetings, small training sessions and presentations.

\$250 Monday - Friday | \$275 Saturday - Sunday

\*Minimum 10 people or \$150 surcharge applies



## **VENUE HIRE INCLUSIONS**

- Use of the venue (minimum numbers may apply)
- Dance floor (Marina and Harbour Room only)
- Tea and coffee station
- Lectern and microphone
- Tables with white or black linen
- Chairs, polished silverware, glassware and crockery
- Personalised menus for each table
- Table numbers and easel for client supplied seating plan
- Dedicated friendly and conscientious wait staff
- Directional signage to your venue
- Ample and secure parking

# BREAKFAST

## CONTINENTAL \$25 PP

*served to the centre of each table*

- Yogurt pots with fruit compote and granola topping V
- Assorted Danish pastries, brioche and artisan bread rolls served with butter and preserves V
- Sliced seasonal fruit platter GF, NF, VN
- Orange and apple juice
- Freshly brewed tea and coffee

### Continental Enhancement

- Miniature ham and cheese croissants NF \$4pp
- Tomato and cheese croissants V, NF \$4pp
- Champagne and orange juice glass \$6pp

## PLATED \$33 PP

*with continental served to the centre of each table*

- Assorted Danish pastries, croissants and brioche rolls served with butter and preserves V
- Sliced seasonal fruit platter VN, GF, NF
- Buttery scrambled eggs, bacon, chipolata sausages, hash brown, grilled tomato & field mushroom VN, GF, NF
- Orange and apple juice
- Freshly brewed tea and coffee

## BUFFET \$38PP

- Selection of cereals V, NF
- Toasted white, whole meal, multigrain breads served with butter, honey and preserves V, NF
- Sliced seasonal fruit platter VN, GF, NF

### HOT DISHES

- Scrambled eggs V, GF, NF
- Bacon GF, NF, DF
- Chipolatas sausages NF, DF
- Hash brown triangles VN, GF, NF
- Grilled tomatoes VN, GF, NF
- Mushrooms VN, GF, NF
  
- Orange and apple juice
- Freshly brewed coffee and tea selection

### BREAKFAST BUFFET ENHANCEMENTS

- Platters of assorted Danish pastries and croissants V \$5pp
- Selection of poached fruits, berry compote and yogurt V, GF, NF \$5pp
- Sliced continental meats and cheeses GF, NF \$5pp
- Champagne and orange juice glass \$6pp



# CORPORATE

## ALL INCLUSIVE PACKAGES

Our corporate event catering packages all include venue hire (minimum number surcharges apply) two choices for morning tea, afternoon tea and soft drinks served with lunch. Simply select your menu choices on the booking form and create the perfect combination of refreshments to suit your event.

### LIGHT LUNCH \$48PP

- Choice of two options for morning tea
- Choice of two sandwiches
- Choice of one wrap
- Fruit platter served with lunch
- Choice of two options for afternoon tea

*\*Chefs choice for less than 10 people*

### WARM LUNCH \$52PP

- Choice of two options for morning tea
- Choice of two panini
- Choice of one salad
- Choice of one soup
- Fruit platter served with lunch
- Choice of two options for afternoon tea

*\*Chefs choice for less than 10 people*

### PLATED LUNCH \$58PP

- Choice of two options for morning tea
- Assorted breads with lunch
- Choice of one hot dish served plated
- Choice of one salad served to the table
- Fruit platter served with lunch
- Choice of two options for afternoon tea

*\*Chefs choice for less than 10 people*

### BUFFET LUNCH \$62PP

- Choice of two options for morning tea
- Assorted breads with lunch
- Choice of two hot dishes
- Choice of two salads
- Fruit platter served with lunch
- Choice of two options for afternoon tea

*\*Minimum numbers of 30 people*

## ENHANCEMENTS

Extra selections, only in addition to the packages.

Minimum numbers apply.

- Sandwich \$5pp
- Wraps \$8pp
- Panini \$9pp
- Soup \$5pp
- Hot dishes plated served alternate drop \$8pp
- Hot dishes buffet \$12pp
- Salad \$5pp

# MORNING AND AFTERNOON TEA SELECTION

- **SOMETHING SWEET**

- Sliced fresh fruit platter VN, GF, NF
- Assorted Danish pastries V
- Double chocolate chip cookies V, NF
- Assorted miniature muffins V
- Carrot cake cream cheese frosting V
- Lemon slice V
- Yogurt pots with berry compote and granola V
- Scones topped with cream and jam V, NF



- **SOMETHING SAVOURY**

- Miniature ham and cheese croissants NF
- Miniature cheddar and tomato croissants V, NF
- Sausage rolls, tomato relish NF
- Mushroom quiche V, NF
- Bacon, onion and cheddar quiche NF
- Vegetable curry puffs, sweet chilli sauce VN, NF
- \*\*Vegan savoury pastry selection (2pc) \*\*\$3p/p Surcharge

Morning or Afternoon tea only, including a tea and coffee station \$12.5pp

\* Venue hire will apply

## SOFT DRINKS

SERVED WITH LUNCH - CHOICE OF TWO

Pepsi, Pepsi Max, Lemon Squash, Lemonade, Soda Water, Lemon, Lime and Bitters

## SANDWICH

- Ham, tomato, cheddar, mustard relish NF
- Roast beef, rocket, tomato, mustard mayonnaise NF
- Egg, salad sprouts, mayonnaise V, NF
- Chicken, apple, celery, walnut, mayonnaise
- Tasmanian smoked salmon, avocado, red onion, dill cream cheese NF



# WRAPS

- Tandoori chicken, tomato, lettuce, cucumber raita NF
- Chicken Caesar – grilled chicken, cos, parmesan, bacon, Caesar dressing NF
- Pastrami, coleslaw, Swiss cheese, thousand island dressing NF
- BLT – bacon, lettuce, tomato and mayonnaise NF
- Greek – Grilled halloumi, cos, tomato, olives, cucumber, tomato, capsicum V, NF
- Mexican spiced chilli beans, avocado, lettuce, and sour cream V, NF

# WARM PANINI

- Continental – ham, salami, lettuce, sun-dried, Swiss cheese, semi-dried tomato pesto
- Roast beef, cheddar & apple NF
- Mushroom and three cheeses V, NF
- Chicken, Emmenthal, spinach and pesto mayonnaise
- Grilled halloumi and Mediterranean vegetables with hummus VN, NF
- Pulled pork, apple slaw, Swiss cheese & mustard relish NF

# LUNCH SOUPS

- Potato, leek and bacon lardons VO, GF, NF
- Roasted pumpkin cream, toasted pepitas V, GF, NF
- Roasted tomato and red pepper, sour cream VNO, GF, NF
- Curried cauliflower, coriander with toasted coconut chips VN, GF, NF



# LUNCH PLATED HOT DISHES & BUFFET DISHES

- Thai green chicken and vegetable curry served with fragrant jasmine rice GF, NF, DF
- Pan-fried barramundi and herb butter served with roast chat potatoes, peppers and onions GF, NF
- Cajun-spiced chicken thighs on smokey bean and chorizo cassoulet GF, NF, DF
- Coq au Riesling – chicken thighs, braised with mushrooms, pearl onions, bacon and in white wine cream served with buttered parsley potatoes GF, NF
- Butter chicken curry, basmati rice and condiments GF, NF
- Beef cheek braised with red wine, mushroom and bacon served with spring onion mash GF, NF
- Tasmanian salmon fillets on wilted English spinach with tomato butter sauce GF, NF
- Potato gnocchi with cream, mushroom and spinach sauce V, NF
- Sweet potato, chickpea, spinach and coconut curry with basmati rice and condiments VN, GF, NF

## SALADS

- Quinoa, roasted sweet potato & red onion with feta and cranberries & orange, honey dressing V, GF, NF
- Penne pasta, semi-dried and fresh tomato, chargrilled corn, kalamata olives, herb mayonnaise V, NF
- Asian slaw, candied peanuts, aromatic herbs, lime and chilli dressing VN, GF
- Greek salad, tomato, cucumber, capsicum medley, red onions, Danish feta, olives, & red wine vinaigrette VN, GF, NF
- Moroccan roasted vegetable couscous salad, dried fruits VN, NF
- Brown rice, grape, feta, cashew & red onion salad with lemon & olive oil V, GF
- Baby cos leaves, Caesar dressing, croutons, parmesan & crispy pancetta NF
- Gourmet potato salad, red onion, green peppers and bacon with mustard mayonnaise GF, NF





# ALL INCLUSIVE PACKAGES

We understand there is a lot to think about when it comes to planning a function. To ease the confusion we offer some great value all-inclusive packages so that all you need to do is simply choose your favourite dishes from our menu.

These packages include:

- Venue hire (minimum numbers may apply)
- Dance floor (Marina and Harbour Room only)
- Tea and coffee station
- Lectern and microphone
- Tables with white or black linen
- Chairs, polished silverware, glassware and crockery
- Personalised menus for each table
- Table numbers and easel for client supplied seating plan
- Dedicated friendly and conscientious wait staff
- Directional signage to your venue
- Ample and secure parking

## **ALL-INCLUSIVE: SET MENU \$115PP**

**PLATED GOLD PACKAGE AND A 4 HOUR SILVER DRINKS PACKAGE**

## **ALL-INCLUSIVE: BUFFET \$105PP**

**BUFFET GOLD PACKAGE AND A 4 HOUR SILVER DRINKS PACKAGE**

## **ALL-INCLUSIVE: COCKTAIL \$100PP**

**COCKTAIL GOLD PACKAGE AND A 4 HOUR SILVER DRINKS PACKAGE**

# BUILD YOUR OWN PACKAGE

If you would like full flexibility when planning your event, we offer the ability to design your own function package to suit your style and budget. After all, it's your event and we want to make it perfect for you. Simply select your venue, meals and drinks combination and any extras to create your ideal package.

## COCKTAIL PACKAGES

Small portions of food designed to be eaten easily and served to your guests by our friendly wait staff who circulate the room.

### SILVER COCKTAIL \$45PP

3 choices from cold selection  
5 choices from warm selection

### GOLD COCKTAIL \$55PP

3 choices from cold selection  
5 choices from warm selection  
1 choice from substantial selection

### PLATINUM COCKTAIL \$68PP

3 choices from cold selection  
6 choices from warm selection  
2 choice from substantial selection  
1 choice from dessert selection

# COCKTAIL MENU SELECTION

## **Cold Cocktail Selection**

*(Addition to package \$5.5pp per choice)*

- ½ Shell natural oysters, tabasco, lemon, mignonette GF, NF, DF
- Oyster with mirin & ginger dressing, seaweed salad GF, NF, DF
- Spiced tostadas with avocado, tomato & coriander salad NF, VN
- Smoked salmon, dill scone, horseradish crème fraîche NF
- Chicken liver parfait, orange marmalade, crostini NF
- Assorted sushi: teriyaki chicken, prawn and vegetarian with soy, wasabi, pickled ginger GF, NF, VO

## **Warm Cocktail Selection**

*(Addition to package \$6.5pp per choice)*

- Creamy wild mushroom and blue cheese tartlet NF, V
- Seared local scallops, chorizo and cauliflower puree GF, NF
- Salt and pepper squid, lime mayonnaise GF, NF
- Panko crumbed prawn, lime wasabi aioli NF, DF
- Pumpkin and cheddar arancini, smokey paprika aioli NF, V
- Chicken satay skewers, lime peanut sauce GF, DF
- Cocktail sausage rolls, tomato relish NF
- Beef and beer pies, BBQ sauce NF
- Prawn gyoza, sesame soy dip NF
- Vegetable spring rolls with plum, ginger dip NF, VN
- Cheddar and bacon quiche V, NF

## **Something more substantial selection**

*(Addition to package \$15pp per choice)*

- Slow-braised beef cheek, buttery mash, mushroom and bacon ragu GF, NF
- Thai green chicken and vegetable curry, fragrant jasmine rice and pineapple salsa GF, NF, DF
- Butter chicken curry, basmati rice, roti GFO, NF
- Sweet potato, chickpea, coconut and spinach curry, basmati rice, roti VN, NF, GFO
- Salmon confit on soba noodle salad, toasted sesame ponzu dressing NF, DF
- Barramundi with spring onion mash, peppers, red onion, saffron rouille GF, NF
- Pulled pork slider with slaw and chipotle aioli in toasted brioche bun NF
- Gnocchi with creamy tomato and spinach sauce, shaved parmesan NF, V
- Wild mushroom and pea risotto, crème fraîche and shaved pecorino V, DF

## **Dessert selection**

*(Addition to package \$5.5pp per choice)*

- Chocolate Dipped Strawberry V, GF, NF
- Chocolate and caramel tartlets V, NF
- Miniature lemon meringue tarts V, NF
- Chou chous – assorted profiteroles V, NF

# SET MENU PACKAGES

Choose your favourite dishes from our menu. Additional charges of \$8pp apply if you would like your guests to choose their dish (from your chosen options) on the day. All packages include a bread roll to start.

## SILVER SET MENU \$58PP

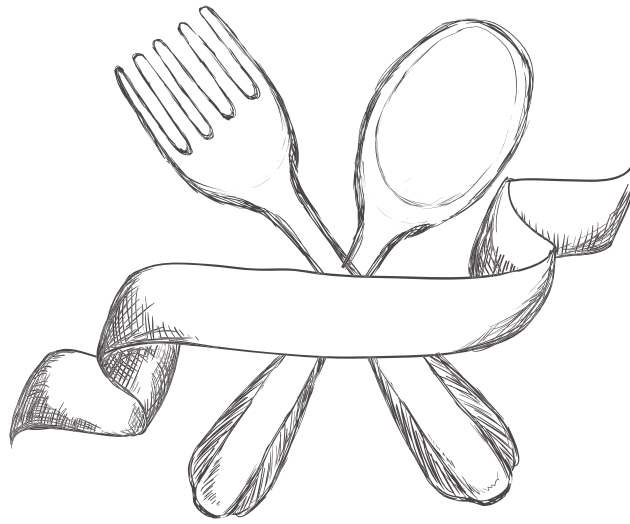
1 entree selection  
1 main selection  
1 dessert selection

## GOLD SET MENU \$68PP

2 canapes  
1 entree selection  
2 main selection served alternate drop  
1 dessert selection

## PLATINUM SET MENU \$83PP

3 canapes  
2 entree selection served alternate drop  
2 main selection served alternate drop  
2 dessert selection served alternate drop



# SET MENU SELECTION

## CANAPES SELECTION

- Tostadas with avocado, tomato & coriander salad VN, NF
- Smoked salmon, dill scone, horseradish crème fraîche NF
- Chicken liver parfait, orange marmalade, crostini NF
- Creamy wild mushroom and blue cheese tartlet V, NF
- Salt and pepper squid, lime mayonnaise GF, NF, DF
- Panko crumbed prawn, lime wasabi aioli NF, DF
- Pumpkin and cheddar arancini, smokey paprika aioli V, NF
- Chicken satay skewers, lime peanut sauce GF, DF
- Cocktail sausage rolls, tomato relish NF
- Beef and beer pies, BBQ sauce NF
- Prawn gyoza, sesame soy dip NF, DF
- Vegetable spring rolls with plum, ginger dip VN, NF, DF
- Cheddar and bacon quiche NF

## ENTRÉE

- Potato, leek and bacon soup, gruyere crostini GFO, NF
- Roasted pumpkin cream soup with toasted pepitas V, GF, NF
- Roasted tomato, caramelized red onion and whipped feta tart with rocket salad, balsamic glaze V, NF
- Slow-braised beef and tomato ragu with cavatelli pasta, shaved parmesan and salsa verde NF
- Poached king prawns, spiced avocado salad, burnt orange dressing, toasted almonds DF, GF
- Teriyaki salmon soba noodles, shiitake mushrooms and Japanese pickled cucumber NF, DF

## MAIN

- Roasted chicken breast, potato gratin, carrot & tarragon puree, broccolini with chardonnay jus GF, NF
- Coq au Riesling - Chicken breast with mushroom, bacon, pearl onions in white wine cream sauce, buttery mash, glazed carrots and minted peas GF, NF
- Pan-fried barramundi on spring onion mash, piperade, asparagus and dill butter GF, NF
- Crisp skin barramundi on creamy pea, bacon hock and mint risotto pea tendril salad GF, NF
- Crisp skin salmon fillet with buckwheat noodle salad, yuzu and soy dressing, toasted sesame seeds NF, DF
- Salmon fillet, coconut rice, Asian slaw and Thai red curry sauce GF, NF, DF
- Slow-braised beef cheeks, spring onion mash, glazed carrots and broccolini thyme jus GF, NF
- Chargrilled 200g beef fillet, potato pave, glazed heirloom carrots, broccolini, red wine jus GF, NF
- Vegan option - sweet potato, spinach, chickpea and coconut curry, basmati rice and roti paratha VN, GFO, NF

## DESSERT

- Lemon meringue tart with raspberry compote V, NF
- Dark chocolate and caramel tart white chocolate and raspberry mousse V, NF
- Chocolate brownie chocolate sauce and vanilla bean ice cream V, NF
- Vanilla bean panna cotta, roasted seasonal fruits, vanilla syrup and churros crisp V, NF, GFO
- Orange and almond cake with vanilla & orange blossom syrup, vanilla bean ice cream V, GFO, VNO





# BUFFET MENU PACKAGES

Choose from the Gold or Platinum Buffet Packages or Create your own buffet. All the flexibility you need to cater for a large group of people. Minimum of 30 adults required for a buffet package. Children aged 5-12 years old are charged at 50% of the cost of the buffet.

## **GOLD BUFFET MENU \$59PP**

### **FROM THE BAKERY**

- Chargrilled Turkish bread VN, NF
- Freshly baked bread rolls VN, NF
- Served with butter, olive oil, and dips V, GF

### **COLD SELECTION**

- Gourmet potato salad, red onion, green peppers and bacon with mustard mayonnaise GF, NF, DF
- Asian slaw, candied peanuts, aromatic herbs, lime and chilli dressing VN, DF, GF
- Greek salad, tomato, cucumber, capsicum medley, red onions, Danish feta, olives, with red wine herb vinaigrette V, NF, GF

### **HOT BUFFET**

- Thai green chicken and vegetable curry NF, GF, DF
- Tasmanian salmon fillets with tomato, butter and basil sauce NF, GF
- Roasted beef blade, gravy and condiments NF, DF, GFO
- Fragrant jasmine rice VN, GF, NF
- Minted baby potatoes VN, GF, NF
- Steamed seasonal vegetables, extra virgin olive oil, sea salt VN, GF, NF

### **SOMETHING SWEET**

- Chef selection of tarts, cakes, pastries and sweet treats
- Sliced fresh seasonal fruit platter VN, GF, NF

# PLATINUM BUFFET MENU \$69PP

## FROM THE BAKERY

- Chargrilled Turkish bread VN, NF
- Freshly baked bread rolls VN, NF
- Served with butter, olive oil, and dips V, GF

## COLD SELECTION

- Antipasto - selection of sliced continental meats, ham, salami and prosciutto, marinated feta, olives, grilled vegetable antipasto, vine-ripened tomatoes with pickles, chutneys and grissini NF
- Prawn platter, cocktail sauce and lemon wedges GFO, NF, DF
- Gourmet potato salad, red onion, green peppers and bacon with mustard mayonnaise GF, NF
- Asian slaw, candied peanuts, aromatic herbs, lime and chilli dressing VN, GF
- Greek salad, tomato, cucumber, capsicum medley, red onions, Danish feta, olives, with red wine herb vinaigrette V, GF, NF

## HOT BUFFET

- Kashmiri butter chicken curry GF, NF
- Barramundi with a lemon and dill beurre blanc GF, NF
- Slow-braised beef with red wine & mushroom GF, NF, DF
- Steamed basmati rice VN, GF, NF
- Minted baby potatoes VN, GF, NF
- Steamed seasonal vegetables, extra virgin olive oil, sea salt VN, GF, NF

## SOMETHING SWEET

- Chef selection of tarts, cakes, pastries and sweet treats
- Cheeseboard - selection of Australian cheeses, quince paste, dried fruits, nuts and assorted lavash
- Sliced fresh seasonal fruit platter VN, GF, NF

# CREATE YOUR OWN BUFFET MENU

## \$79PP

### FROM THE BAKERY

- Chargrilled Turkish bread VN, NF
- Freshly baked bread rolls VN, NF
- Served with butter, olive oil, and dips V, GF

### COLD SELECTION

- Choose 4 salads
- \*Choose 2 Enhancements (seafood platter not included)*

### CARVERY

- Roasted beef blade, gravy and condiments DF, NF, GFO

### HOT BUFFET

- Choose 3 dishes from the Main selection
- Choose 3 dishes from Vegetable, Potato and Rice

### SOMETHING SWEET

- Chef selection of tarts, cakes, pastries and sweet treats
- Sliced fresh seasonal fruit platter VN, GF, NF

### SALAD SELECTION

*(choose four items)*

- Quinoa, roasted sweet potato & red onion with feta and cranberries & orange, honey dressing V, GF, NF
- Penne pasta, semi-dried and fresh tomato, chargrilled corn, kalamata olives, salsa verde mayonnaise VN, GF, NF
- Asian slaw, candied peanuts, aromatic herbs, lime and chilli dressing VN, GF
- Greek salad, tomato, cucumber, capsicum medley, red onions, Danish feta, olives, & red wine vinaigrette V, GF, NF
- Moroccan roasted vegetable couscous salad, dried fruits VN, NF
- Brown rice, grape, feta, cashew & red onion salad with lemon & olive oil V, GF
- Baby cos leaves, Caesar dressing, croutons, parmesan & crispy pancetta NF
- Gourmet potato salad, red onion, green peppers and bacon with mustard mayonnaise GF, NF
- Buckwheat soba noodle salad, wasabi, yuzu and soy dressing VN, NF

## MAIN SELECTION

*(Choose three items)*

- Kashmiri butter chicken curry GF, NF\*
- Creamy lamb korma GF \*
- Beef rogan josh GF, NF\*
- Sweet potato, chickpea and spinach curry in coconut curry VN, GF, NF\*
- Thai green chicken and vegetable curry GF, NF, DF \*n
- 8hr Moroccan pulled lamb shoulder, on roasted eggplant & chickpea tagine & mint yogurt GF, NF
- Tasmanian salmon fillets with tomato, butter and basil sauce GF, NF
- Coq au Riesling – chicken thighs braised with mushrooms, pickled onions and pancetta in white wine and mustard cream sauce GF, NF
- Barramundi with a lemon and dill beurre blanc GF, NF
- Potato gnocchi with mushroom, cream and spinach V, NF

*\*Rice will need to be selected separately*

## HOT SIDE DISHES

*(Choose three items)*

- Steamed basmati rice VN, GF, NF
- Spiced basmati rice VN, GF, NF
- Fragrant jasmine rice VN, GF, NF
- Minted baby potatoes VN, GF, NF
- Rosemary and lemon roasted gourmet potatoes VN, GF, NF
- Farmers potatoes – Potatoes braised with bacon, onion and cream GF, NF
- Steamed seasonal vegetables, extra virgin olive oil, sea salt VN, GF, NF
- Roasted vegetables - carrot, zucchini, sweet potato, pumpkin, red onions VN, GF, NF
- Ratatouille – Zucchini, eggplant and capsicum medley braised in tomato and basil VN, GF, NF







## BUFFET ENHANCEMENTS

### *Cold*

Seafood platter (served to the centre of each table)

\$13p/p

*Sliced smoked salmon, ½ shell oysters, peeled prawns, mussels with sweet chilli and coriander, salt and pepper squid with mignonette and cocktail sauces GF, NF, DF*

Antipasto selection of sliced continental meats, ham, salami and prosciutto, marinated feta, olives, grilled vegetable antipasto, vine-ripened tomatoes with pickles, chutneys and grissini NF \$8pp

Prawn whole tiger prawns served with cocktail sauce and lemon wedges GF, NF \$8pp

Mussels New Zealand mussels, sweet chilli and coriander dressing GF, NF \$6pp

Oysters ½ shell oysters with tabasco, mignonette, wasabi aioli GF, NF \$3.8 per oyster

### *Hot*

#### **Soup Station \$5pp**

Choose one:

*Roasted pumpkin cream toasted pepitas V, GF, NF*

*Potato, leek with bacon lardons and chive crème fraiche VO, GF, NF*

*Roasted tomato and red pepper, sour cream VNO, GF, NF*

*Curried Cauliflower and coriander, toasted coconut chips VN, GF, NF*

#### **Carvery with chef \$14pp**

Slow-cooked beef blade, gravy and condiments

GFO, NF, DF

Roasted leg of pork, apple sauce and gravy

# CATERING PLATTERS

## **Sandwich \$75**

*Traditional sandwich triangles with chef selection of fillings NF (40pc)*

## **Gluten-Free Sandwich \$95**

*Traditional sandwich triangles made gluten-free with chef selection of fillings NF, GF (40pc)*

## **Bread and dips \$60**

*Chargrilled Turkish bread with extra virgin olive oil, dukkah and dips V*

## **Antipasto \$100**

*Sliced continental meats, ham, salami and prosciutto, marinated feta, olives, vegetable antipasto and pickles served with grissini NF*

## **Savoury Platter \$135**

*Miniature beef and beer pies, sausage rolls and quiche Lorraine served with tomato relish and BBQ sauce NF (30pc)*

## **Seafood \$175**

*Cooked peeled prawns, Tasmanian smoked salmon, Salt and pepper squid, battered barramundi bites with lime aioli and sweet chilli NF (50pc)*

## **Oyster \$130**

**(Subject to change depending on Market Price)**

*3 Dozen fresh oysters served with tabasco, mignonette, wasabi mayonnaise GF, DF, NF*

## **Vegetarian Asian \$125**

*Vegetarian spring rolls, potato and pea curry puffs, vegetable gyoza served with sweet chilli and plum ginger dipping sauces V, NF, DF (30pc)*

## **Vegan and Gluten-Free \$150**

*Pumpkin and Spinach Quiche, Potato and Herb Pie, Spinach and Ricotta Sausage Rolls VN, GF, NF (30pc)*

## **Cheeseboard \$100**

*Selection of Australian cheeses garnished with dried fruit, nuts, quince paste, lavash and water crackers (for ten people)*

## **Seasonal Fruit \$50**

*Sliced fresh seasonal fruit VN, GF, NF (for ten people)*

## **Sweet Treats \$150**

*Chef selection of cakes, slices and sweet treats (30pc)*



# **BUILD YOUR OWN PACKAGE**

## **CHOOSE A DRINKS PACKAGE OR BAR TAB**

### **SILVER DRINKS PACKAGE**

**2HR \$30PP | 3HR \$35PP | 4HR \$40PP | 5HR \$45PP**

- Morgans Bay Sparkling Cuvee
- Morgans Bay Sauvignon Blanc
- Morgans Bay Cabernet Merlot
- Standard Tap Beer – Carlton Draught, Great Northern Super Crisp Lager
- Post mix soft drinks

### **GOLD DRINKS PACKAGE**

**2HR \$35PP | 3HR \$40PP | 4HR \$45PP | 5HR \$50PP**

- Wolf Blass Bilyara Brut
- Hartogs Semillon Sauvignon Blanc
- Hartogs Cabernet Merlot
- Fifth Leg Rose
- Upside Down Sauvignon Blanc
- Standard Tap Beer – Carlton Draught, Great Northern Super Crisp Lager
- Post mix soft drinks

### **PLATINUM DRINKS PACKAGE**

**2HR \$45PP | 3HR \$50PP | 4HR \$55PP | 5HR \$60PP**

- Oyster Bay Brut
- Oyster Bay Sparkling Rose
- Oyster Bay Sauvignon Blanc
- Hidden Cave Semillon Sauvignon Blanc
- Hidden Cave Cabernet Shiraz
- Oyster Bay Merlot
- Standard Tap Beer – Carlton Draught, Great Northern Super Crisp Lager
- Post mix soft drinks

## DRINKS PACKAGE EXTRAS

Add all tap beers to your drinks package:

*1hr + \$2pp | 2hr + \$4pp | 3hr + \$5pp | 4hr + \$7pp | 5hr + \$8pp*

Add all tap beers and choice of two bottled beers to your drinks package:

*1hr + \$3pp | 2hr + \$8pp | 3hr + \$10pp | 4hr + \$14pp | 5hr + \$16pp*

## BAR TAB

Our bar is available to pay for drinks on consumption or have your guest purchase their own drinks. Please select a maximum of 2 Sparkling, 3 White or rose wines and 3 red wines for your guests.

### CHAMPAGNE/SPARKLING

- Yellowglen Yellow 28
- Brown Brothers Prosecco 38
- Henkell Trocken 35
- Wolfblass Bilyara Brut 25
- Oyster Bay Sparkling Cuvee Brut 42
- Oyster Bay Sparkling Cuvee Rosé 42
- Seppelt Sparkling Shiraz 45
- Chandon NV Brut 55
- Moët & Chandon Brut Imperial 110

### TAP BEER/CIDER

- Great Northern Super Crisp Lager 3.5% 6/10
- 4 Pines Pacific Ale 3.5% 7/12
- Brookvale Union Ginger Beer 4% 7/12
- Bulmers Original Cider 4.7% 7/12
- Carlton Draught 4.6% 6/10
- Peroni Nastro Azzuro 5.1% 8/14
- Guinness 4.2% 7/12
- Kilkeny 4.3% 7/12
- Feature Beer

### WHITE WINE AND ROSE

- Hartogs Plate Semillon Sauvignon Blanc (WA) 25
- Amberley Chenin Blanc (WA) 28
- Trentham La Familia Moscato (NSW) 28
- Devils Lair Fifth Leg Semillon Sauvignon Blanc (WA) 32
- Devils Lair Fifth Leg Rosé (WA) 32
- Oyster Bay Chardonnay (NZ) 40
- Saint Clair Sauvignon Blanc (NZ) 42
- Cape Mentelle Semillon Sauvignon Blanc (WA) 49
- Hartogs Plate Moscato (WA) 25
- Wolf Blass Bilyara Chardonnay (SA) 25
- Upside Down Sauvignon Blanc (NZ) 28
- Brown Brothers Crouchen Riesling (VIC) 28
- Alkoomi White Label Semillon Sauvignon Blanc (WA) 33
- Devils Lair Hidden Cave Semillon Sauvignon Blanc (WA) 40
- Leo Buring Riesling (SA) 42
- Oyster Bay Sauvignon Blanc (NZ) 42
- Woodlands Estate Chardonnay (WA) 50
- Cavaliere D'oro Camanile Pinot Grigio (ITALY) 45
- Shaw and Smith Sauvignon Blanc (SA) 55

## RED WINE

- Hartogs Plate Cabernet Merlot (WA) 25
- Wolf Blass Yellow Label Merlot (SA) 25
- Alkoomi White Label Cabernet Merlot (WA) 39
- Pepperjack Shiraz (SA) 42
- Taylors Jaraman Cabernet Sauvignon (SA) 49
- Wolf Blass Yellow Label Shiraz (SA) 25
- Devils Lair Fifth Leg Cabernet Sauvignon Shiraz Merlot (WA) 32
- Alkoomi White Label Shiraz (WA) 39
- Devils Lair Hidden Cave Cabernet Shiraz (WA) 40
- St Huberts The Stag Tempranillo Shiraz (VIC) 32
- Oyster Bay Merlot (NZ) 42
- Oyster Bay Pinot Noir (NZ) 45
- Pepperjack Malbec (SA) 45
- Elderton Shiraz (SA) 55
- Penfolds The Creative Genius Cabernet Sauvignon 69

## SPIRITS

- Absolut Vodka 8.5
- Bombay Sapphire Gin 9
- Bacardi white rum 8.5
- Johnny Walker Red Label 8.5
- Jim Beam White Label 8.5
- Jack Daniels 8.5
- Bundaberg Rum 8.5
- Black Bottle Brandy 8.5
- Captain Morgans Gold Spiced Rum 8.5
- Kraken Black Spiced Rum 9
- Glenfiddich 10.5
- Glenmorangie 13

+Mixer from 1.5

## BOTTLED BEER/CIDER

### LOW ALCOHOL

- Coopers Ultra Light 0.5% 5
- Cascade Premium Light 2.4% 7.5
- Peroni Leggera 3.5% 8.5
- Little Creatures Rogers 3.8% 9
- Heineken 0% 6.5

### CIDER

- Strongbow Sweet, Apple, Pear 5% 8.5
- Strongbow Blossom 8.2% 9

### FULL STRENGTH

- Hahn Super Crisp GF 4.2% 8.8
- Corona 4.5% 9.5
- Fat Yak Pale Ale 4.7% 9.5
- Stella Artois 4.8% 9
- Crown Lager 4.9% 9
- Victoria Bitter 4.9% 8.5
- Heineken 5% 9
- Peroni Nastro Azzuro 5.1% 9.5
- Little Creatures Pale Ale 5.2% 9.5



# BOOKING REQUEST

## YOUR DETAILS

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Contact name:

Telephone:  Email:

Address:

HYC Membership Number (if applicable):

How did you hear about our function venues?

*Search engine*    *Recommended by a HYC Member*    *Social Media*

*Event planning directory*    *Other*

## EVENT DETAILS

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Event Date:  Start Time:  Finish Time:

Preferred Function Room:  Approximate number of guests:

Preferred catering package:

To discuss my event options please contact me via:  Phone  Email

Other special requirements/notes:

# TERMS & CONDITIONS

It is important to us that your event is successful as we take great pride in our professionalism. To ensure the organisation of your event runs as smoothly as the day itself, we would appreciate your attention to the following policies.

## CONFIRMATION

To fully confirm a reservation, a signed copy of the letter of confirmation and a \$500 non-refundable deposit is required within two weeks of the booking date. The reservation is not confirmed until these are received. Pricing is subject to change without notice. Pricing may vary. Indicative pricing is available from our website.

## MINIMUM SPEND

Minimum spend of \$1000 required each day.

## CANCELLATION POLICY

In the event of cancellation the following terms will apply:

- All cancellations must be made in writing
- If payment is not received the booking will be released
- Deposit is non-refundable within three months prior to the event
- For postponed events the deposit is non-refundable from the original date of booking

## LOCKDOWN POLICY

In the event of LOCKDOWN the following terms will apply:

- In the event of a lockdown in the Perth and Peel region during the date of your booking you will have the option to cancel at no cost to yourself or postponing to a later date
- In the event of a lockdown outside the Perth and Peel region during the date of your booking you will have the option to postpone for up to 6 months
- All requests must be made in writing

## MENU AND DETAILS

All food and beverage selections and arrangements including DIETARY REQUIREMENTS to be finalised with Hillarys Yacht Club Inc. no later than 21 days prior to the event.

## ROOM HIRE

Minimum numbers and penalty rates apply:

- Meeting Room - \$100 for less than 10 people
- Reflections - \$180 for less than 20 people
- Marina - \$200 for less than 40 people
- Harbour - \$250 for less than 70 people

## FINAL ATTENDANCE NUMBERS

FINAL NUMBERS with FINAL PAYMENT are required 14 days prior to the event.

## METHOD OF PAYMENT

We accept cash, bank cheque, Visa, Mastercard, Bankcard and PayPal via our website. A 0.72% surcharge applies to all credit card and PayPal payments. If you are paying by Paypal or credit card please inform the coordinator who will adjust your invoice. We do not accept Diners, Amex and personal cheques.

## BANK ACCOUNT DETAILS

Bankwest | BSB: 306 105 | ACCOUNT: 4878380  
Remittance advice to fax: (08) 9448 9566 or  
email: [functions@hillarysyachtclub.com.au](mailto:functions@hillarysyachtclub.com.au) Include Function ID number with remittance.

## DELIVERIES

Arrangements must be made with the Function Manager for all deliveries to the venue items that require refrigeration, prior to the date of delivery and clearly marked with the name and date of the function. 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

The client will be financially responsible for any damage to Hillarys Yacht Club Inc. property caused by any attendees.

## SMOKING

Smoking is not permitted on the balcony or entrances to the building. Designated smoking areas will be advised by Hillarys Yacht Club Inc. staff on the day of the event.

## DISPLAYS AND SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surfaces of the building without prior consent from the Functions or Food and Beverage Managers.

## 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. Bars will be closed no later than 2330 for functions Monday to Saturday. Functions will be required to cease service of alcohol at least 15 minutes prior to the end of the function. All Responsible Service of Alcohol conditions is adhered to at all times. It is the Manager's discretion whether to cease service based on these conditions being breached on a case by case basis.

## 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.

## VENUE ACCESS

Function clients may gain access to the venue no earlier than one (1) hour prior to function start time unless prior arrangements have been made and must be approved by the Functions Manager.