



RPYC FUNCTIONS BROCHURE



Creating Lasting Memories

For enquiries contact our Events Coordinator
on (08) 9389 1555 or email eventsadmin@rpyc.com.au

About the Royal Perth Yacht Club

Set against the sparkling backdrop of the Swan River, the Royal Perth Yacht Club offers a truly unique setting for unforgettable events.


With a rich maritime heritage and a reputation for excellence, the Club seamlessly blends timeless elegance with modern sophistication.

From intimate celebrations to large-scale functions, our versatile event spaces showcase panoramic waterfront views, refined interiors, and exceptional service tailored to every occasion.

Whether you're planning a wedding, corporate event, milestone celebration, or private gathering, our experienced team is dedicated to bringing your vision to life with precision and care.

At Royal Perth Yacht Club, every event is more than just a gathering — it's an experience defined by stunning surroundings, impeccable hospitality, and moments that linger long after the final toast.

Enquire Now

 (08) 9389 1555

 eventsadmin@rpyc.com.au



Contents

About RPYC	1
Did You Know?	3
How to Book a Function	4
Your Ideal Function	5
Venue Options	5
Our Menus	17
Drinks Packages	26
Rapid Teams	29
Club Information	31
Frequently Asked Questions	32
Terms and Conditions	33



Did You Know?

RPYC members are eligible for a venue hire discount when they book one of our function spaces.

Full Member Discount	100%
Social and Centreboard Member Discount	50%
Crew, Junior and Outport Member Discount	25%

For more information on how to join up as a Member, please get in touch with our Memberships Department.



(08) 9389 1555



membercoord@rpyc.com.au

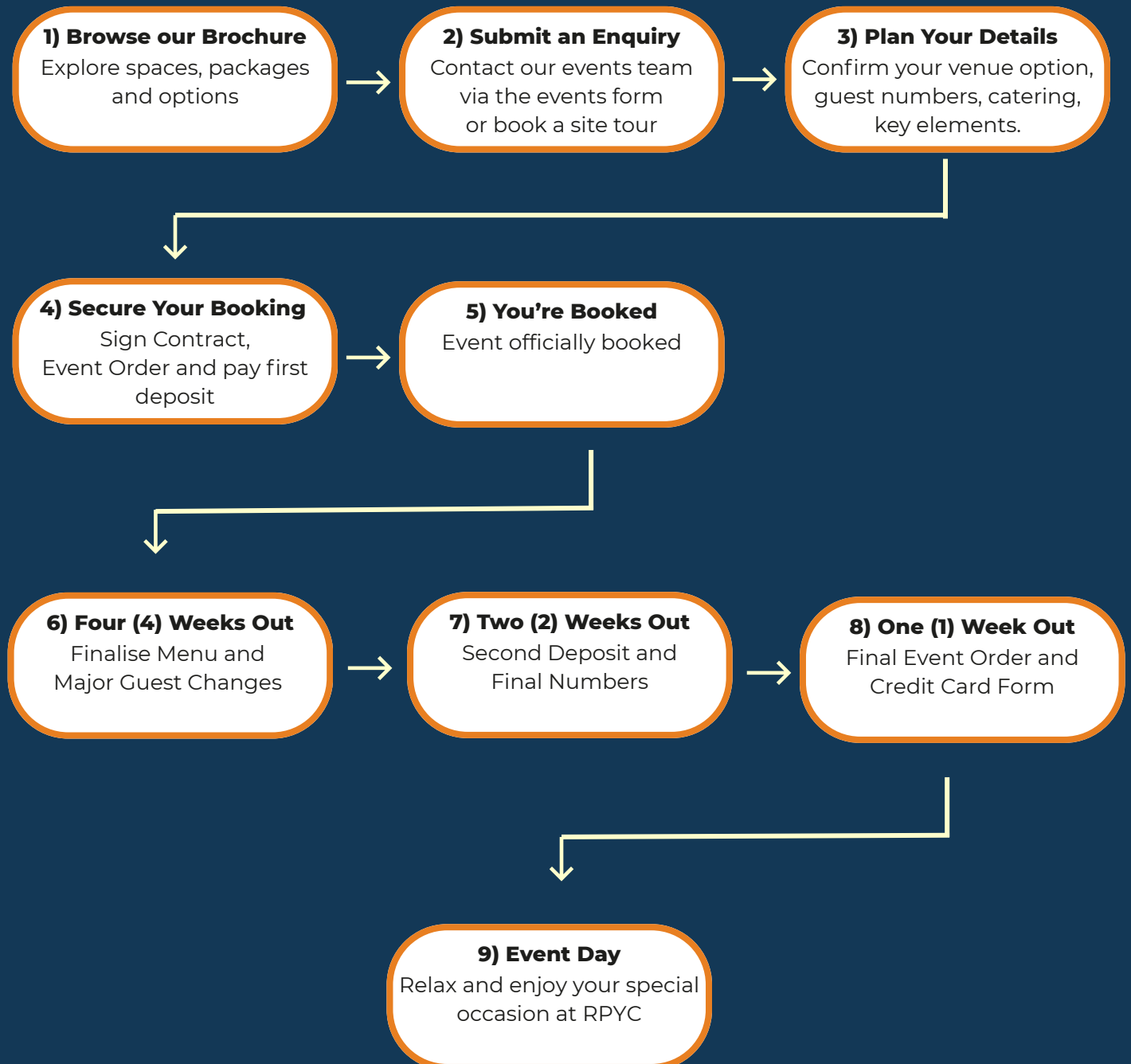


www.rpyc.com.au/membership



How to Book a Function at RPYC

We look forward to hosting your event; follow this guide to lock in your booking today



RPYC's flexible function spaces adapt effortlessly to suit both corporate and social events. Our experienced team will ensure your event is seamlessly delivered at every touch point. If premium elegance and scalability with a water view work for your function, let us do the hard work for you; call us on 08 9389 1555 or email eventsadmin@rpyc.com.au to reserve your preferred date or book a site tour.

Your Ideal Function

Corporate Events

Whether you're planning a day conference, awards night, or networking evening, our function spaces and exceptional services are designed to meet all your business needs.

Weddings

From intimate ceremonies to grand celebrations of up to 1,000 guests, our versatile spaces, tailored packages, and five-star dining make every wedding unforgettable.

Private Functions

From milestone birthdays to family dinners, Royal Perth Yacht Club is the perfect setting for life's special moments!

School Celebrations

From elegant School Balls and Graduation Breakfasts to Staff Development Days and Sundowners, we offer flexible spaces and tailored packages.

Festive Events

Whether it's a relaxed alfresco lunch, sunset cocktails, or a festive sit-down dinner, our versatile spaces and tailored packages set the scene for a jolly good time.

Wakes

We offer a serene and comforting setting to honour the life of your loved one. We understand this is a difficult time, and our dedicated team is here to provide a peaceful and respectful space for you and your guests to gather.

Venue Options

Set along the stunning Swan River, Royal Perth Yacht Club offers a versatile collection of event spaces suited to every occasion. From light-filled rooms with panoramic waterfront views to elegant dining areas and relaxed alfresco terraces, each space provides a unique and memorable setting.

Whether hosting an intimate gathering or a large-scale celebration, our venues can be tailored to suit your vision — all supported by exceptional catering and a dedicated events team to ensure a seamless experience.

Room	Venue Hire Cost	Room Capacity and Layouts												Best For
		Cocktail		Rounds of 10		Rounds of 8		Long Table		Theatre	U Shape			
		Dance Floor	Without Dance Floor	Dance Floor	Without Dance Floor	Dance Floor	Without Dance Floor	Dance Floor	Without Dance Floor					
America's Cup Cocktail Lounge	\$1,500	N/A	60	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Smaller cocktail gatherings like birthdays, wakes, and sundowners.	
River Room	\$2,000	100	150	30	60	24	48	30	60	80	30	30	Conferences, strategy sessions, lunches, or networking events.	
River Perie Banou Room	\$2,500	300	350	150	180	120	144	140	180	200	65	65	Parties, dinners, wedding receptions, conferences, balls, and wakes.	
East Lawn	\$2,500	650	700	350	400	280	320	280	330	N/A	N/A	N/A	Weddings, large cocktail parties, corporate functions, and milestone events.	
West Lawn	\$1,500	150	200	50	100	40	80	60	100	N/A	N/A	N/A	Intimate celebrations, sundowners, and family days.	
All Lawn Spaces and Catalina Alfresco	\$5,500	1100	1200	400	500	320	400	340	430	N/A	N/A	N/A	Major celebrations and events with multiple activations, zones, or breakout spaces.	
Bond Room	\$500	Capacity of 16 pax: Board Room style only												Conferences, meetings, and planning sessions.
Annexe Lawn	\$2,500	80 - 200												Ideal for a range of events from relaxed gatherings to formal celebrations.
Annexe Clubhouse	\$1,500	50 - 80												
Annexe Lawn and Clubhouse	\$3,000	80 - 500												

America's Cup Cocktail Lounge

An iconic space designed for unforgettable networking evenings. With its elegant ambiance and exclusive atmosphere, this lounge offers the perfect setting to mingle, connect, and build relationships. Guests can enjoy the luxury of access to a private bar and our Seafarer's Balcony with breathtaking views of the Swan River, the Perth City Skyline, and our marina, providing an inspiring backdrop for conversations and connections. Whether you're hosting a corporate mixer, client reception, or industry event, the America's Cup Cocktail Lounge promises an unparalleled experience that leaves a lasting impression.

Best For

Smaller cocktail gatherings such as birthdays, wakes, and sundowners.

Inclusions

High bar tables with white or black linen, white outdoor lounge sets, easel for signage, all cutlery, crockery and glassware, access to private function amenities.

Maximum Capacity | 60 pax - Cocktail Style

Venue Hire Cost | \$1,500



Bond Room

Steeped in tradition and boasting panoramic views of the marina, the Alan Bond Board Room provides a distinguished backdrop for executive meetings, high-level discussions, and strategic planning sessions. With its elegant furnishings and attention to detail, every aspect of this space exudes sophistication and refinement. Experience the privacy and prestige of the Alan Bond Board Room, where moments of significance are shaped and celebrated in style.

Best For

Conferences, meetings, and planning sessions.

Inclusions

Wifi access, data projector and screen, whiteboard, Nespresso machine, all cutlery, crockery and glassware.

Maximum Capacity | Capacity of 16 max: Board Room style only

Venue Hire Cost | \$500

Please note, for bridal parties:

All bridal parties hosted at RPYC receive complimentary access to our private Bond Room. This is the perfect space to refresh after photos and enjoy a selection of drinks and canapes while you relax before entering your reception.

With its sophisticated furnishings and meticulous attention to detail, this space ensures a refined and comfortable experience for the bridal party.



River Room

The River Room is an intimate space tailored for smaller conferences and networking events. With lots of natural light and picturesque views of the river, this charming room provides the ideal setting for intimate gatherings.

Whether you're hosting a conference, a team strategy session, or a networking evening, the River Room offers a versatile space that can be customised to suit your function. Complete with full audiovisual capabilities, we ensure seamless presentations and impactful communication.

Best For

Conferences, strategy sessions, lunches, or networking events.

Inclusions

Wifi access, high bars with black linen, outdoor lounge sets, easel for signage, all table linen, crockery and cutlery, table numbers, access to private bar, access to private function amenities, exclusive access to our Seafarer's Balcony.

Venue Hire Cost | \$2,000

Capacities

	Cocktail	Rounds of 10	Rounds of 8	Long Table	Theatre	U Shape
Dance Floor	100	30	24	30		
No Dance Floor	150	60	48	60		
					80	30



River Perie Banou

An exclusive venue, encompassing both our function rooms, is designed to elevate your event experience. This sophisticated space offers access to our America's Cup Cocktail Lounge, complete with a private bar, and the Seafarer's Balcony, with permanent fairy lights, where you and your guests can revel in stunning views of the Swan River, the Perth city skyline, and our picturesque marina.

Whether you're hosting a corporate gathering, awards night, gala dinner, EOFY celebration, or a school ball, the River Perie Banou Function Room promises an unforgettable setting.

Best for

Parties, dinners, wedding receptions, conferences, balls, and wakes.

For corporate events, the River Perie Banou is an expansive space perfectly suited for larger conferences and networking events. With ample room for presentations, breakout sessions, and networking activities, the room provides a versatile canvas for bringing your vision to life. Equipped with full audiovisual capabilities, we ensure seamless execution and engaging experiences for your attendees.

Inclusions

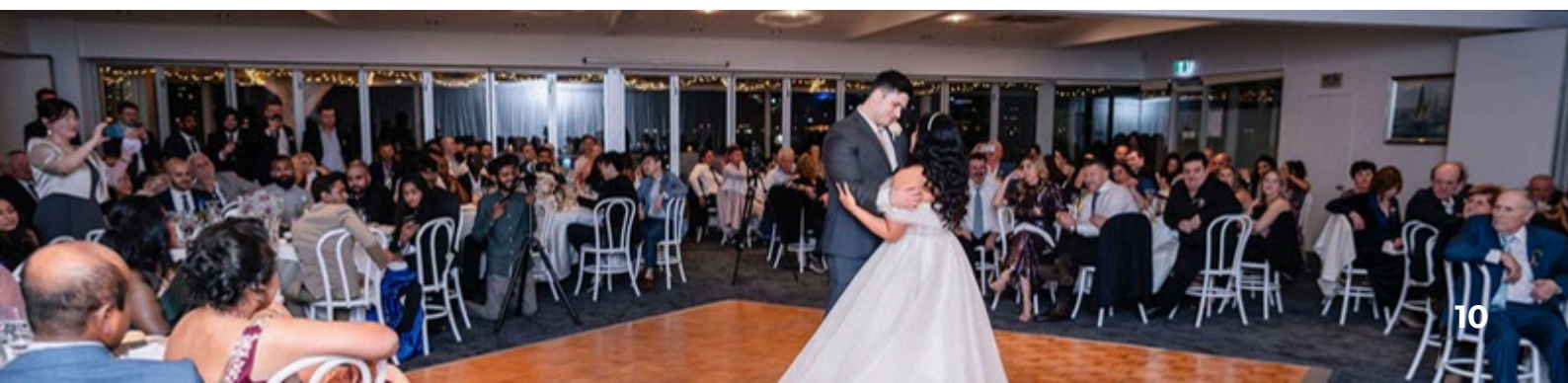
Indoor Oak Style dance floor, high bar tables with white or black linen, white outdoor lounge sets, easel for signage, cake knife and table, gift table, all table linen, crockery and cutlery, table numbers, table menus, and access to private function amenities.

Venue Hire Cost

\$2,500

Capacities

	Cocktail	Rounds of 10	Rounds of 8	Long Table	Theatre	U Shape
Dance Floor	300	150	120	140		
No Dance Floor	350	180	144	180		
					200	65



West Lawn

Experience the charm of the West Lawn at the Royal Perth Yacht Club, an ideal setting for smaller, intimate gatherings. This delightful outdoor space offers access to our Catalina Bar.

Enjoy the stunning views of the Swan River, the Perth city skyline, and our picturesque marina. Perfect for intimate celebrations or private events, the West Lawn provides a serene and scenic backdrop that will make your special occasion truly unforgettable.

Venue Hire Cost | \$1,500

Best For

Intimate celebrations, sundowners, and family days.

Inclusions

Wine barrels, outdoor lounge sets, access to Catalina Bar.

Additional Items

Lawn games, outdoor umbrellas, satellite bars.

Capacities

	Cocktail	Tables of 10	Tables of 8	Long Table
Dance Floor	150	50	40	60
No Dance Floor	200	100	80	100



East Lawn

Discover an enchanting outdoor venue perfect for your special occasion. The Catalina Bar complements this picturesque area, featuring lush grass and tall trees that provide natural shade. Guests will be captivated by the stunning views of the Swan River, the Perth City skyline, and our beautiful marina. Whether you're planning an intimate gathering or a grand celebration, the East Lawn Function Space offers a serene and scenic setting that will make your wedding truly memorable.

Venue Hire Cost | \$2,500

Best For

Weddings, large cocktail parties, corporate functions, school balls, EOFY celebrations, Christmas parties and milestone events.

Inclusions

Wine barrels, outdoor lounge sets, access to Catalina stage and sound system, and Bar.

Additional Items

Lawn games, outdoor umbrellas, satellite bars.

Capacity Limits

	Cocktail	Rounds of 10	Rounds of 8	Long Table
Dance Floor	650	350	280	280
No Dance Floor	700	400	320	330



All Lawn Spaces Plus Catalina Bar Alfresco

For more complex events, book the entire outdoor event space for suitable progressive event, that can include multiple activation zones or break out spaces. Ideal for weddings and larger functions.

Venue Hire Cost | \$5,500

Best For

Major celebrations and events with multiple activations, zones, or breakout spaces.

Capacity Limits

	Cocktail	Rounds of 10	Rounds of 8	Long Table
Dance Floor	1100	400	320	340
No Dance Floor	1200	500	400	430





Fremantle Annexe

Located in the heart of Fremantle, our versatile function space offers stunning views out to the marina and the ocean.

The venue features a spacious outdoor lawn alongside a welcoming indoor clubhouse complete with a fully serviced bar.

It's ideal for a range of events from relaxed gatherings to formal celebrations.

	Venue Hire Cost	Capacity
Annexe Clubhouse (Indoor only)	\$1,500	50 - 80
Annexe Lawn	\$2,500	80 - 200
Full Capacity (Incl Lawn Area)	\$3,000	80 - 500

Parking and Guest Access

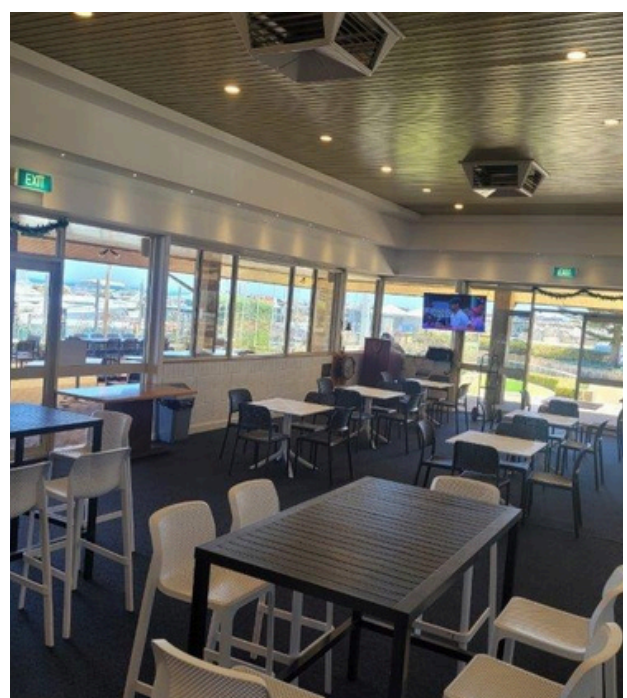
The Fremantle Annexe is easily accessible by car, bus, limo or boat!

Car parking behind the gates is only available for Members. Car parking for non-members is available along Mews Road. Please note that all parking is subject to availability and cannot be guaranteed. Should your guests plan to arrive by boat, please ensure you pre-advise our Events Coordinator prior to the function date.

What is the Staff Charge for the Fremantle Annexe?

As the Fremantle Annexe is only staffed for private and/or Club functions, a staff service does apply for the use of this function facility. Staffing hours are based 1 hour prior to the start of your function, and 1.5 hours following the conclusion of your function. This fee is applied on top of the room rental fee.





Our Menus

Indulge in the exquisite culinary offerings at Royal Perth Yacht Club, curated by our award-winning Head Chef. Our team is dedicated to delivering a dining experience that complements the style of your event, offering a diverse menu that highlights the best flavours of the seasons and region.

Our catering services feature contemporary Australian cuisine, crafted with a focus on fresh, locally sourced produce.

Whether it's a lavish banquet or a casual gathering, our bespoke catering options promise to delight your guests with every bite.

Canapés

\$7 each | Minimum 20 people

Cold

Wagyu Beef Tartare (GF, DF)

Prawn Cracker, Yuzu Aioli, Wakame, Sesame Seeds

La Delizia Stracciatella (VG)

Pickled Green Tomato, Nordic Cracker

Spanner Crab Salad (GF, DF)

Pressed Watermelon, Nam Jim, Basil Crisp

Pacific Oyster (GF, DF)

Apple Granita, Finger Lime, Chive

Gin Cured Salmon

Black Sesame Cone, Dill Mousse, Roe

Pork & Pistachio Terrine (GFO)

Pickles, Mustard, Sorrel

Asparagus Tartlet (GF, DF, VG)

Cashew Cream, Confit Cherry Tomato, Sherry Pearls

Hot

Porcini Mushroom Arancini (V)

Parmesan Mayonnaise, Basil

Lamb Arrosticini (DF, GF)

Salsa Verde, Pickled Shallots

Prawn Tostada

Chipotle Mayonnaise, Salsa Roja, Daikon Slaw

Jamon and Manchego Croquette

Paprika Aioli, Parsley Oil

Chorizo & Scallop Pincho (GF)

Grilled Apple, Green Goddess

Beef Cheek and Guinness Pie

Mustard Jus, Potato Purée

Miso Glazed Eggplant (GF, VG)

Crisp Polenta, Yuzu Sesame, Spring Onion

Dessert

Chocolate Tart (GF)

Orange Gel, Mint

Il Gelato Mini-Ice Cream Cones

Choux Bun

Vanilla Bean Cream, Macerated Strawberry

Pavlova (GF)

Passionfruit Curd, Double Cream, Raspberry Coulis, Berry Dust

Charred Pineapple (GF, VG)

Rum Syrup, Coconut Sorbet, Coriander



Substantial Canapés

\$14 each | Minimum Order 20 people

Pink Snapper (GF)

Green Beans, Capers, Champagne Butter Sauce

Lamb Rump (GF, DF)

Broccolini, Romesco, Smoked Almonds

Coffee Rubbed Dry Aged Beef Picanha (GF, DF)

Chimichurri, Patatas Bravas

Beer Battered Barramundi (DF)

Potato Frites, Tartare Sauce, Lemon

Ricotta Gnocchi (V)

Pumpkin Purée, Hazelnut, Sage, Pecorino

Beef Slider

Maple Bacon, Cheddar, Pickle, Relish

Roast Fennel (GF, VG)

Cashew Cream, Crispy Leek, Chilli Oil

Dietary Package

\$49 per person | Minimum Order 5 people

All are Gluten Friendly and Vegan

Asparagus Tartlet (DF)

Cashew Cream, Confit Cherry Tomato, Sherry Pearls

Miso-Glazed Eggplant

Crisp Polenta, Yuzu Sesame, Spring Onion

Onion Bhajis

Coconut Raita, Coriander

Roast Fennel

Cashew Cream, Crispy Leek, Chilli Oil

Mushroom Slider

Truffle Vegan Mayo, Pickles, Smoked Relish



Buffet Menu

Club Price \$60pp | External Bookings \$90pp

Buffets with a selection of themes inspired by international cuisines.

Our mouth-watering generous buffets are perfect for corporate functions and a more casual self-service style of dining.

European Inspired

Beef Bourguignon

Braised Beef Cheeks in Red Wine with Mushrooms and Pancetta

Cider and Mustard Braised Pork Belly

Caramelised Apple, Crackle

Spinach and Ricotta Cannelloni

Bechamel, Parmesan, Tomato Basil Sugo

Crispy Roasted Potatoes

Garlic, Sage

Green Beans Almondine

Lemon

Dressed Green Leaf Salad

Herbs, Radish, Tomato, Dijon Dressing

Middle Eastern Inspired

Slow Roasted Lamb Shoulder

Zaatar and Preserved Lemon

Sumac Spiced Chicken Tagine

Olives, Raisins

Eggplant and Feta Borek

Pinenuts

Saffron and Almond Pilaf

Heirloom Carrots

Labneh, Dukkha, Honey

Fattoush Salad

Pomegranate, Crispy Pita

Asian Inspired

Slow Braised Beef (GF, DF)

Soy, Ginger and Star Anise

Hainanese Style Poached Chicken (GF, DF)

Shallot, Chilli Oil, Crispy Chicken Skin

Thai Green Vegetable Curry (GF, VG)

Coconut Broth, Thai Basil

Red Cabbage and Carrot Slaw (GF, VG)

Green Onion, Sesame Dressing

Stir Fried Greens (GF, VG)

Crispy Lotus, Garlic and Oyster Sauce

Desserts

Select any two with your buffet package

Lemon Pies

Italian Meringue, Double Cream

Chocolate and Raspberry Verrines (GF)

Chocolate Crumbs

Passionfruit and Coconut Cheesecake

Vanilla Cream

Mini Pavlova (GFO)

Cinnamon Cream, Strawberries

Orange and Tonka Bean Pannacotta (GF)

Hazelnut Brittle

Signature Buffet

Enhance your event with one of our signature upgrades.

Best for up-levering your buffet catering option.

Pre-Dinner Snacks Package

Club Price \$7 | External Price \$10

House-Made Focaccia (GFO)

Whipped Ricotta, Aged Balsamic

House-Made Dips (GFO)

Breads, Cultured Butter

Local Olives (GF, VG)

Gremolata

Pre-Dinner Grazing

Club Price \$14 | External Price \$20

Sliced Jamon Serrano (GF, DF)

Mandarin Oil

Pacific Plate Oysters (GF, DF)

Lemon, Chilli

Octopus Escabeche (GF, DF)

Chilli, Lime, Parsley

Grilled Chorizo (GF, DF)

Honey, Lemon

Family Style Dining

Minimum Order: 20 pax

Package 1	1 Entrée, 2 Mains, 2 Sides, 1 Dessert	\$90
Package 2	2 Entrées, 2 Mains, 3 Sides, 2 Desserts	\$100
Package 3	2 Entrées, 3 Mains, 3 Sides, 2 Desserts	\$110

Best for intimate shared experiences, where guests can serve themselves from a range of satisfying dishes.

Entrée

Shark Bay King Prawns (GF)

Lemon, Chilli, Nduja, Citrus Beurre Blanc

Hiramasa Kingfish Crudo (GF, DF)

Pickled Rockmelon, Poppy Seeds, Lemon Oil

Black Angus Beef Arrosticini (GF)

Parmesan Anchovy Cream, Charred Cos

La Delizia Burrata (GF, V)

Eggplant, Green Raisins, Coriander

Crispy King Oyster Mushroom (GF, VG)

Capsicum Ragu, Oregano

Mains

Harvey Beef Reserve Beef Tomahawk (DF)

Chimichurri, Onion Rings

Crispy Skin Snapper (GF)

Fried Cauliflower, Romesco Sauce

Linley Valley Porchetta (GF)

Sage and Onion, Apple Sauce

San Danielle Prosciutto Wrapped Crayfish Tail (GF) (+\$15)

Frisee Salad, Potato Frites

Fried Eggplant (GF, VG)

Pickled Mushrooms, Curry Leaf, Tofu

Sides

Twice Cooked Crispy Baby Potatoes (GF, DFO, VG)

Sage, Parmesan

Tomato & Mozzarella Salad (GF, V)

Pickled Red Onion, Basil

Charred Miso Broccoli (GF, VG)

Raisins, Preserved Lemon, Smoked Almonds

Leaf Salad (GF, VG)

Orange, Fennel, Balsamic Walnuts, Sherry Dressing

Korean Style Slaw Salad (GF, VG)

Kimchi, Yuzu Seeds, Crispy Onions

Desserts

Passionfruit Tart

Citrus Curd Sauce, Almond Praline

Profiterole

White Chocolate and Raspberry Crème Pâtissière

Flourless Chocolate Torte (GF)

Dark Chocolate Mousse, Choc Crackle

Banana and Coconut Slice (GF, VG)

Macadamia Snow

Plated Breakfast

\$48 Per Person

To Start

Bakery & Sweets

Freshly baked Croissants & Danishes

Selection of muffins

Toasted banana bread with whipped maple butter

Fruit platter

House made granola pots with coconut yoghurt and berry compote

Select one (1) of the following

Scrambled Eggs on Toast (GFO) | Sourdough Bread, Bacon, English Sausage, Braised Beans, Charred Tomato, Hashbrowns

Poached Eggs (GF) | Two Poached Eggs, Potato Hash, Grilled Chorizo, Lime, Coriander and Candied Chilli Salad, Chipotle Hollandaise

Smashed Avocado (GFO, V) | Ciabatta, Cherry Tomato Salsa, Two Poached Eggs, Basil Pesto, Feta

Eggs Benedict (GFO) | Two Poached Eggs, English Muffin, Spinach, Bacon, Chives, Hollandaise

Vegan Scramble "Eggs" (GF, DF, VG) | Tofu, Chilli, Lime, Coriander, Toasted Ciabatta, Grilled King Oyster Mushroom



Plated Dining

Minimum Order: 20 people

Two Courses	\$80
Three Courses	\$100
Alternate Drop	+10 per person per course
Choice	+15 per person per course

Entrée

Kingfish Crudo (GF)

Smoked Beetroot, Dill, Chive Oil, Buttermilk Dressing

Hiramasa Kingfish Crudo (GF, DF)

Pickled Rockmelon, Poppy Seeds, Lemon Oil

Roasted Duck Breast (GF)

Miso Potato, Wild Berries, Watercress, Orange and Honey Glaze, Jus

Fremantle Octopus (GF)

Kipfler Potato, Chorizo Crumbs, Tzatziki, Sherry Glaze

Crayfish Medallions wrapped in Prosciutto (GF) (+\$15)

Fondant Potato, Celery Root Salad

Shark Bay Prawns (GF)

Broad Beans, Pickled Shimeji Mushroom, Oregano, Bisque Reduction

Roasted Pork Belly (DF)

Baby Fennel, Salsa Verde, Soft Shell Crab, Celery Salt

Ricotta Gnocchi (V)

Crispy Leek, Parmesan Cream, Basil, San Marzano Sugo

Charred Asparagus (GF, VG)

Pickled Cherry Tomato, Pistachio Butter, Basil Oil

Mains

Crispy Skin Chicken Breast (GF)

Braised Witlof, Parsnip Purée, Pancetta, Salsa Verde, Jus

200g Harvey Reserve Beef Fillet (GF)

Onion Soubise, Potato Dauphinoise, Cavolo Nero, Bordelaise Sauce

200g Venison Rump (GF)

Baby Beets, Whipped Goats Curd, Sorrel and Merlot Reduction

Lamb Rack (GFO) (+ \$10)

Parmesan and Parsley Crust, Baby Carrots, Mustard, Juniper and Mint Sauce

300g Pork Cotoletta

Green beans, Café de Paris Butter, Radish Salad, Cider Velouté

Abrolhos Island Scallop Risotto (GF)

Saffron, Purslane and Shaved Pistachio Salsa

Crispy Skin Gold Band Snapper (GF) (+\$15)

Wild Asparagus, Poached Lobster, Caviar Beurre Blanc

Smoked Eggplant (V)

Miso Skordalia, Mint Salad, Zucchini Flower Croquette

Braised Fennel in Baharat (GF, VG)

Butter Bean Hummus, Charred Onion Ragù, Almonds, Chilli

Desserts

Chocolate Cremeux

Cinnamon Pastry, Mandarin Crisp, Hazelnut Gelato

Berries and Cream (GF)

Set Yoghurt, Raspberry Sorbet, Honeycomb, Strawberry Chips

Banana Pudding

Dulce de Leche, Rum and Raisin Ice-Cream, Banana Chips, Bitter Chocolate Sauce

Pistachio Friand (GF)

Saffron Poached Pear, Pistachio Gelato, Candy Nuts

Raspberry and Chocolate Éclair

Italian Meringue, Micro Mint

White Chocolate Parfait (GF)

Sesame Tuille, Coconut Sorbet, Chocolate Crumble

Chocolate and Raspberry Cake (GF, VG)

Berry Compote, Buckwheat Crumble



Conference Package

Minimum Order: 20 people

All Day Conference: \$85 | Half Day Conference: \$75

Coffee and Tea Station All Day

Morning Break

Served with Fruit Platter

Choose one from the following:

**Mini Breakfast Brioche
Bacon and Egg Sliders (GFO)**

Ham and Gruyere Croissants
Dijon Mustard

Mini Falafel Wraps (VG)
Hummus, Pickles, Cucumber

Apple and Cinnamon Muffins (V)
Freshly Baked

Toasted Banana Bread
Pecan Crumble, Whipped Maple Butter

Lunch Buffet

Choose one from the following:

Slow Roasted Lamb Shoulder (GF)
Zaatar and Preserved Lemon,
Saffron and Almond Pilaf

Hainanese Style Poached Chicken (GF, DF)
Shallot, Chilli Oil, Crispy Chicken Skin, Steamed
Fragrant Jasmine Rice

Beef Bourguignon (GF)
Braised Beef Cheeks in Red Wine with Mushrooms
and Pancetta, Crispy Roasted Potatoes

Spinach and Ricotta Cannelloni (V)
Bechamel, Parmesan, Tomato Basil Sugo

Lunch Sandwiches

Served on White, Seeded Loaves (GFO, DFO)

Choose two (2) from the following:

Lemon and Tarragon Poached Chicken
Aioli, Rocket

Roast Beef
Caramelised Onion, Cress, Horseradish Cream

Smoked Salmon
Cream Cheese, Dill, Cucumber

Charred Zucchini (V)
Basil Pesto, Spinach, Goats Curd

Avocado and Hummus (VG)
Beetroot Relish, Sprouts

Afternoon Tea

Pork and Fennel Sausage Rolls
Smoked Tomato Ketchup

Caramelised Pumpkin Quiche (GFO, V)
Aged Cheddar, Spring Onion

Double Chocolate Chip Fudge Brownie (GF)
Double Cream

Butter Scones
Cultured Butter, Berry and Star Anise Jam

Basque Cheesecake (GF)
Seasonal Fruits, Lemon Honey Cream

Live Stations

Oyster Station (\$45pp)

Freshly Shucked Pacific Oysters

Served with Lemon and Chilli

Shallot and Chardonnay Vinegar Mignonette (+\$2)

Sesame and Soy Dressing (+\$2)

Fennel and Chilli with Rice Vinegar (+\$2)

Freshly Grated Horseradish (+\$2)



Paella Station

Paella de Chorizo (GF) - \$25pp

Spanish Chorizo and Free-Range Chicken, Saffron Calasparra Rice, Slow Cooked Tomato Sofrito, Sweet Capsicum, Oregano and Lemon

Paella Valenciana (GF) - \$27pp

Free Range Chicken and Rabbit, Saffron Calasparra Rice, Green Beans, Artichokes, Sofrito, Rosemary and Lemon

Paella de Marsico (GF)

Shark Bay Prawns, Local Mussels, Fremantle Octopus, Local Squid, Saffron Calasparra Rice, Pimentón, Tomato and Parsley Sofrito, Peas and Lemon



Pizza Station

Choose

Two Flavours | \$25

Three Flavours | \$30

Four Flavours | \$35

GF Available | +\$2

Margherita

San Marzano Sugo, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil

Prosciutto

San Danielle Prosciutto, San Marzano Sugo, Buffalo Mozzarella, Rocket, Parmesan

Salsiccia & Friarielli

Italian Pork Sausage, Broccolini, Mozzarella, Garlic, Chilli, Olive Oil

Funghi (V)

Wild Mushroom, Garlic Cream, Mozzarella, Pecorino, Thyme, Truffle Oil

Frutti di Mare

San Marzano Sugo, Prawns, Squid, Mussels, Chilli, Lemon, Parsley

Capricciosa

San Marzano Sugo, Buffalo Mozzarella, Leg Ham, Olives, Artichokes, Mushrooms



Shared Platters

Serves 10 people | Minimum Order 2 platters

Freshly Baked Breads and House Made Dips (DF, GFO, VGNO)

Aged Balsamic, Cultured Butter, Dukkha,
Extra Virgin Olive Oil
\$60

Antipasto Platter (GFO)

Mortadella, Prosciutto, Salami, Selection of Cheeses,
Marinated Vegetables, Quince Paste, Olives, Fruits,
Hummus, Breads
\$130

Sushi Platter (GFO, DF, VGNO)

Gourmet Selection of Freshly Made Sushi, Wasabi,
Pickled Ginger
\$100

Sausage Rolls and Pies

House Made Pork and Fennel Sausage Rolls,
Gourmet Red Wine and Pepper Pies,
Smoked Tomato Chutney
\$95

Prawn Platter (GF, DF)

Prawn Cocktail Platter, Cos Lettuce,
Avocado Mousse, Marie Rose Sauce
\$160

Fruit Platter (GF, VGN)

Selection of Local Fruits
\$70

Dessert Platter (V)

Chef's Selection of Assorted Desserts and Slices
\$100

Sandwich Platters (GFO) | \$100

Each Platter consists of two of the following:

Lemon and Tarragon Poached Chicken

Aioli, Rocket

Roast Beef

Caramelised Onion, Cress, Horseradish Cream

Smoked Salmon

Cream Cheese, Dill, Cucumber

Charred Zucchini (V)

Basil Pesto, Spinach, Goats Curd

Hummus, Avocado, Beetroot Relish, Sprouts (VGN)



Grazing Tables

Minimum Order: 40 people



Middle Eastern

Salmon Tarator, Lamb Kofta, Falafel, Dips, Raw and
Pickled Vegetables, Spiced Nuts, Bread
\$35

Mediterranean

Sliced Cured Meats, Meatballs, Frittata, Marinated
Vegetables, Olives, Cheese, Bread, Crackers
\$35

Australian

Sliced Honey-Glazed Ham, Sausage Rolls, Onion &
Cheddar Quiche, Avocado Dip, Vegetables, Bread
\$35

Dessert Table

Chefs' Selection of Dessert; Pastries, Slices, Fresh Fruit,
Macarons, Petit Four
\$35

Drinks Packages

Enhance your event with our exceptional beverage services at Royal Perth Yacht Club, curated by our Food and Beverage Manager.

We pride ourselves on partnering with local suppliers to offer premium beverage packages and flexible on-consumption options tailored to your preferences. We also offer a fresh spritz bar and a selection of expertly crafted cocktails available upon arrival, ensuring a delightful start to your event. With a focus on quality and local flavours, our beverage services are designed to complement and elevate your overall experience.

Signature Package

Includes one sparkling, one white, one red or rosé

Our house wines are sourced from premium Margaret River, WA, or SA wineries, and especially made for RPYC

Hours	2	3	4	5	6
Price PP	\$40	\$44	\$62	\$66	\$72

Wine Selections
Australia II Sparkling
Twilights Semillon Sauvignon Blanc
Matilda Bay Rosé
Catalina Cabernet Merlot
Sanders Shiraz
Beer Selections
Gage Roads Side Track XPA Midstrength
Gage Roads Single Fin Summer Ale
Rocky Ridge Draught Lager
Matso's Ginger Beer



Classic Package

Includes one sparkling, one white, one red

Hours	2	3	4	5	6
Price PP	\$50	\$60	\$66	\$72	\$80
Wine Selection					
Riva Prosecco					
Altus Rise Chardonnay					
Juniper Estate Semillon Sauvignon Blanc					
Gipsie Jack Cabernet Sauvignon					
Franca's Vineyard Tempranillo					
Silkwood Estate Pinot Noir					
Beer Selection					
Gage Roads Side Track XPA Midstrength					
Gage Roads Single Fin Summer Ale					
Rocky Ridge Draught Lager					
Matso's Ginger Beer					



Premium Package

Includes one sparkling, one white (or one white and one rosé), one red and a Spritz on arrival

Hours	2	3	4	5	6
Price PP	\$65	\$73	\$81	\$89	\$97
Wine Selection					
Howard Vineyard Blanc de Blancs					
Sandalford Sparkling Chardonnay Pinot Noir					
Lange Estate 'Travelling Stock Route' Sauvignon Blanc					
3drops Mount Barker Riesling					
Domaine Naturaliste Discovery Chardonnay					
Rameau d'Or Cotes de Provence Rosé					
Howard Park 'Miamup' Cabernet Sauvignon					
Sandalford Shiraz					
Beer Selection					
Gage Roads Side Track XPA Midstrength					
Gage Roads Single Fin Summer Ale					
Rocky Ridge Draught Lager					
Matso's Ginger Beer					



* Cider available on request

Spritz Bar

Introducing our vibrant Spritz Bar, an exciting addition to your event at Royal Perth Yacht Club.

Designed to run alongside one of our premium beverage packages, the Spritz Bar offers a refreshing and stylish selection of spritzes that are perfect for any occasion.

Hours	1	2	3
Price PP	\$30	\$45	\$55

Aperol Spritz

Aperol, Sparkling Wine, Soda, Orange

Limoncello Spritz

Limoncello, Sparkling Wine, Soda, Lemon

Berry Spritz

Crème De Mure, Sparkling Wine, Soda, Mixed Berries

Passionfruit Spritz (Non-Alcoholic)

Passionfruit Pulp, Hardys Zero Sparkling Wine, Soda, Lime

Cocktail on Arrival

Welcome your guests in style with our Cocktail on Arrival service.

Designed to complement one of our premium beverage packages, this service offers a selection of expertly crafted cocktails, setting the perfect tone for your event.

Start your celebration with a touch of elegance and sophistication, ensuring an unforgettable first impression.

\$18 per person | 50 Cocktails

\$17 per person | 100 Cocktails

Tiramisu Espresso Martini

Fresh Espresso, Coffee Liqueur, White Crème De Cacao, Vanilla Vodka, Mascarpone

Negroni

Gin, Sweet Vermouth, Campari

Boaties Seabreeze

Vodka, Cranberry Juice, Grapefruit Juice

Aviation

Gin, Maraschino Liqueur, Crème de Violette, Lemon Juice

Bellini

Prosecco, Peach Nectar

Boom

Tanqueray Sevilla Gin, Orange Bitters, Fever Tree Mediterranean Tonic, Garnished with Orange

Bloody Mary

Tomato Juice, Vodka, Worcestershire, Tabasco



Sponsor Information

Rapid Teams

About Rapid Teams

Rapid Teams are on a mission to deliver engaging, results-driven team-building programs, events and workshops that ignite lasting change.

They are a small team but they punch above their weight with impact and quality in their customer service, innovative program offerings and, of course, delivery.

They work with a really diverse range of clients, from corporate teams to leadership groups, school teachers, HR professionals, and remote or on-site iron ore teams. Their flexibility in program delivery means they can accommodate various group sizes and locations, making impactful team building accessible to all.

They do all sorts of programs from 'just having fun' through to 'team development linked to your company's vision, mission and values.

Team Building Programs

Rapid Teams' team building activities and workshops are fun whilst getting a bit more serious by bringing in workplace elements and basic behavioural leadership concepts. Delivered by a senior facilitator, their sessions are contextualised to reflect your values, vision and mission.

Team Development Programs

Rapid Teams' team development workshops are led by their experienced senior consultants who specialise in fostering long-term growth. They take the time to understand your team's strengths, challenges, and strategic objectives to design a workshop tailored to your needs. With a focus on clear goals and seamless delivery, they ensure you feel confident in your team's development journey.

Each team development workshop is designed to enhance skills, refine roles, and build deeper team cohesion. Their approach blends interactive learning with practical strategies, empowering your team to improve communication, collaboration, and overall performance in a meaningful way.

Get in touch



1300 773 867



team@rapidteams.com.au



www.rapidteams.com.au



Club Information

Parking and Guest Access

RPYC is easily accessible by car, bus, limo or boat! Coaches can drive through the Club gates into Club grounds and complete a full turning circle, making access easy for large vehicles.

Car parking for Non-Members is available in the Matilda Bay Reserve public car park adjacent to our Club gates. Current prices are \$1.80 per hour or \$13.00 for a full day from 8am – 5pm, Monday to Friday (except public holidays). Car parking for Full Members is available within the Club grounds. Please note that all parking is subject to availability and cannot be guaranteed.

Special Dietary Requirements

We are pleased to accommodate dietary requests presented by your function guests. Our dedicated team of chefs will endeavour to ensure a selection of alternatives are provided at no additional charge. *Limits apply.*

Smoking Policy

In support of the wellbeing of guests and staff, all function areas are strictly non-smoking.

Security Policy

For the safety, security and comfort of your guests and the Club's Members it is a requirement that crowd control personnel be onsite for your event. Security requirements are dependent on the number of guests in attendance, and function service time frames. Security personnel will be booked by the Event Coordinator and all fees are charged to the client.

Our Club's Sailing Seasons

It's important to note that as a Member's Club, our facilities are dedicated to our Members and the sport of sailing. You can expect sailors around the Club during the following times.

Wednesday Sailing - Year Round

From 2:00pm-3:00pm / 5:00pm-6:00pm

Twilights at RPYC

Fridays | November through to March

From 5:00pm-9:00pm

Saturday Sailing

October through to April

From 1:00pm-2:00pm / 5:00pm-7:00pm

Watch out for the bags in the hallway of our main Clubhouse during results presentations on sailing days. This is a tradition of the Club to allow Members the flexibility to leave belongings in the Clubhouse during results ceremonies.

From time to time, the Club hosts large sailing regattas and Club events. Our Event Coordinator will always ensure this information is communicated to you, our client, should it impact on your function at RPYC.

Frequently Asked Questions

1) Can I outsource food and beverage for my function?

With our experienced team of hospitality professionals, we are proud to offer all catering and beverage services in house. We do not allow outsourced food and beverages at our venue.

2) I would like to feature a cake at my function. Is this allowed?

Of course! Cakes are welcome to be enjoyed at all RPYC Functions. Cakeage fees apply should you wish to serve the cake at your function. Please request information on cakeage fees from our Events Coordinator.

3) Does the venue have any age restrictions if parents are in attendance?

As long as parents are accompanying minors, there are no age restrictions in our function spaces. Where alcohol is being serviced, ID is required.

4) Do the menus at RPYC accommodate children?

They certainly do! With any set course menu, family style menu or buffet menu our team are happy to offer children's meals at \$25 per child. This includes a choice of one main meal (items subject to change) soft drink, and an ice cream.

5) Does RPYC have a policy around drones?

Yes. Please ensure you discuss this prior to operating any remotely controlled aircraft or drones above Club grounds. Drones are not permitted to be flown on Club grounds without the permission of the General Manager.

6) What time will the bar close?

Our venue policy is set so that all function bars close 30 minutes prior to the agreed conclusion time of your event.

7) Are there any restrictions on photo locations at the Club?

We encourage you and your guests to snap those happy moments whilst at your private function. It is important to note that our Members Boats are private property and cannot be featured or used as props. Our jetties are a fantastic photo location, but permission must be granted prior to your function. Please speak to your Event Sales Coordinator about this. These same restrictions apply in our Wardroom.

8) Will the DJ be able to supply sparklers and fog machines on our dance floor?

Due to the height of our ceilings, we do limit DJ set ups to Cold Sparks ONLY. Fog machines are not permitted to be used on site. We do prefer your DJ liaises directly with our Events Coordinator prior to your function date to discuss their setup requirements

9) Décor and styling on the day:

How much time will our suppliers have to bump in our décor and equipment?

Functions over 200 pax are granted access up to six (6) hours prior to guest arrival.

Functions under 200 pax are granted access up to two (2) hours prior to guest arrival.

Early access must be prearranged with your Events Coordinator and cannot always be guaranteed.

Please ensure all supplier information and contact details are passed on to your Events Coordinator at least four (4) weeks prior to your function date.

All outsourced items and supplies must be collected and removed from the venue within 24 hours following the conclusion of the function.

Terms and Conditions

1) Entire Agreement: The parties agree that this Agreement constitutes the entire agreement between the parties and supersedes any prior agreements. This Agreement applies to the exclusion of any terms or conditions contained in any prior written or oral communication between the parties.

2) Basis of Agreement: The Club's ability to provide the services outlined in the Agreement is subject to any national emergency, pandemic or epidemic, regional, statewide or nationwide industrial disputes, picketing, natural disaster, war, Government (Federal, State or Local) orders, restrictions upon travel or transportation, supply of food and beverages, or any other act beyond the reasonable control of the Club that may impact on the Club's ability to perform its obligations under this Agreement (**Unavoidable Event**). If an Unavoidable Event occurs, the Club is not liable for any loss of profit, outgoing, expense, charge, loss or damage whether based on breach of contract, warranty or otherwise.

3) Changes to the Agreement: Except as provided at law or elsewhere in this Agreement, none of the terms of the Agreement shall be varied, waived or discharged unless by agreement between the parties in writing.

4) Governing Law and Jurisdiction: The Agreement shall be governed and construed in accordance with the laws of Western Australia.

5) Club License, Responsible Service and Liability: RPYC trades under a Club License. We are licensed to trade 6 days a week until 12midnight. An Extending Trading Permit (ETP) is required for events held on Sundays that go past 10:00pm. The cost to extend trade on a Sunday until 12midnight is \$300. No negotiations will be entered into with staff to extend liquor service hours beyond permitted times.

The Club has a duty of care to our clients under the *Liquor Control Act 1988*.

The Club is committed to and advocates for the Responsible Service of Alcohol. No external alcohol is to be brought into the venue. If guests are found to be consuming alcohol they have brought in from outside the venue it will be confiscated and they may be asked to leave the premises. If, in the Club's opinion, a Client's guest is intoxicated (as defined in the *Liquor Control Act 1988*, WA), the Club may refuse the service of liquor to that guest or entry to the premises, or may require the guest to leave the premises.

Gifts of alcohol to guests must remain sealed whilst on premises.

Our staff are trained in the Responsible Service of Alcohol and actively promote responsible alcohol consumption by our Members and their guests. We will not serve anyone under the age of 18 or serve alcohol to intoxicated guests. The bar staff and Duty Manager reserve the right to request proof of age before serving alcohol, and to stop the service of alcohol to anyone who appears visibly intoxicated. Intoxicated guests may be asked to leave the premises.

6) Conduct of the Event: The Client assumes full responsibility for the conduct of all the Client's guests. If the Client, or its guests, cause any damage to the Club or its property, the Client must promptly compensate the Club for the Club's reasonable costs of repair or rectification of the damage. The Client agrees to comply with all reasonable directions and requests made by the Club at the Event. The Club may cancel an Event without prior notice, and without liability for any loss or breach of contract, if it reasonably believes the holding of the Event will cause damage to the Club's operations, security or reputation. Abusive behaviour will not be tolerated.

7) Indemnity: The Client and the Sponsoring Member indemnifies the Club, its officers, directors, employees, and agents against any claim, action, damage, loss, liability, cost, charge, expense, outgoing, payment, cause of action or legal fees that the Club suffers, incurs or is liable to in respect of personal injury or death caused by or arising out of the Club's performance of the Agreement, damage to property caused by or arising out of the Club's performance of the Agreement, or any act undertaken or committed by the Client, its guests or the Sponsoring Member arising out of Client's performance its obligations under the Agreement (except to the extent that such claim, action or damage was caused by the Club's breach of the Agreement or the Club's negligence).

8) Damages and Insurance: If the Event organiser, a subcontracted labourer, guest or invitee or any other person in attendance at the Event causes any damage to the Club or its property, the Client or the Sponsoring Member must promptly compensate the Club for the Club's reasonable costs of repair or rectification of the damage. No items are to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the Club building.

The Club is not responsible for the loss or damage to any merchandise or equipment left in the Club prior to, during or after the completion of the Event. The Client, or its Event organisers, must arrange their own insurances for the Event.

9) Legal Fees: In the case legal proceedings are commenced by either party to this Agreement in order to enforce any term of this Agreement, the unsuccessful party must pay to the successful party all legal fees and expenses or outgoings incurred in connection with the proceedings incurred by the successful party on an indemnity basis.

10) Pricing: Venue hire charges agreed to at the time of booking confirmation are fixed. Venue hire is for the day of the function only and may be subject to time restrictions under our licensing agreements. All charges are current at the time of quotation and are subject to change. If the food and beverage costs increase for any reason beyond the control of the Club, the Client or the Sponsoring Member must pay the increase in food and beverage costs.

All public holidays will attract a 20% surcharge on the total event.

An additional cleaning fee applies for weekend functions held on Saturdays or Sundays for more than 80 people of \$200 which will appear on the booking invoice.

11) Guarantee: The Sponsoring Member agrees to guarantee all payments due to the Club.

12) Goods and Services Tax: All amounts quoted are in Australian Dollars and inclusive of goods and services tax. If the Agreement involves the supply of goods and services that constitutes a taxable supply that is connected to Australia within the meaning of the *A New Tax System (Goods and Services Tax) Act 1999 (GST Act)* the Club will ensure that it is GST registered, and issues a tax invoice in a form that is in compliance with the GST Act.

13) Debt: The Client is responsible for the payment of fees and costs associated with holding the Event following the conclusion of the Event, and if unable, within five days following the conclusion of the Event. All fees and costs, or any other liability or payment payable by the Client, can be applied to the Sponsoring Member's account. A credit card authorisation form must be completed seven days prior to the Event. If the Client owes any money to the Club under the terms of this Agreement and has not paid this amount upon demand by the Club (Outstanding Amount), the Club may choose to commence debt recovery proceedings or engage a debt recovery agency to recover the Outstanding Amount from either the Client or the Sponsoring Member. If the Club chooses to do so, the costs of commencing the debt recovery proceeding or engaging a debt recovery agency will be included in the Outstanding Amount that is recoverable from the Client or the Sponsoring Member.

14) Food and Beverage: If for any reason beyond the control of the Club any of the pre-selected food and beverage requirements are not available on the date of the Event, the parties shall agree to substitute such items with prices adjusted accordingly. If no catering and beverage menu selection have been supplied by the client, then the default 'Club Menu Selections' will apply.

All care and consideration are taken to accommodate guests' dietary requirements although no responsibility is taken for any guest with a life-threatening food allergy.

15) Consumption: No food or beverage of any kind is permitted to be brought into the Club for consumption or sale at the Event, by the Client, Sponsoring Member, guests or any other persons attending the Event.

16) Decorations: Table decorations, including centre pieces, are the responsibility of the hirer. All decorations, including candles, smoke machines, sparklers, confetti, glitter and sprinkles must be approved by the Club or its representatives. The hirer is responsible for setting up and removing any special decorations or equipment.

17) Delivery and Pick-Up: The Club must be advised seven days prior to the delivery of any items requiring receipt by the Club. All items brought into the Club are to be removed at the immediate conclusion of the Event. Assistance with movement of equipment or decorations in or out of the premises is the client's responsibility.

18) Security: Royal Perth Yacht Club reserves the right to engage registered security personnel at any event. The Events Coordinator will discuss security requirements during the booking process. No outside security is to be used. Royal Perth Yacht Club will engage the security firm on the client's behalf and this will appear as a separate invoice item.

19) Smoking: Smoking and vaping are prohibited within the function spaces.

20) Venue: The Client will not have exclusive use of the Club. The Club is a Member's Club. The Club reserves the right to accept additional bookings to utilize all areas of the Club.



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