

Weddings at The Cruising Yacht Club

Thank you for considering The Cruising Yacht Club of WA
as a venue for your special day.

At The Cruising Yacht Club our aim is to work closely with you to ensure that your special
day is a stress free and happy occasion.

The Cruising Yacht Club of WA is located on the Rockingham foreshore and is the best
location for your private wedding reception. Our dedicated function room with
balcony overlooks the Cockburn Sound and Mangles Bay and
boasts some of the best sunsets in Perth.

With our flexibility, professionalism and attention to detail, our dedicated team will be on
hand throughout your day, ensuring every detail is exactly as you imagined.

In this brochure you will find different packages available. We offer a set menu, buffet, or
cocktail style for a more relaxed food option.

If you would like to come in to discuss any details and find out if your date is available,
please do not hesitate to get in touch, I will be very pleased to meet with you.

Regards,
The Cruising Yacht Club's Events Team



2 Val Street, Rockingham WA 6168 | (08) 9527 5468 | functions@tcyc.com.au



Ceremony Package

Wedding Ceremony Package - \$850

Inclusive of:

Room hire (Private Garden or Burgee Room)

30 chairs with covers (no sashes)

Signing table with two chairs with covers (no sashes)

Speaker system with microphone

Water station

Welcome sign

Arbour

Rehearsal (2 hours maximum)

Set up and pack down of service

Carpark access

Restricted Membership

Council Permit for grassed area to be acquired from the City of Rockingham



Reception Package

Wedding Reception Package

0-50 Guests - \$4250

50 - 100 Guests - \$5250

100 - 120 Guests - \$6450

Inclusive of:

Room hire (Burgee Room)

Chair cover and sashes

Styled Bridal table

6m Bridal back drop

Centre pieces

Wishing well

Gift & cake table

Linen tablecloths and napkins

Ocean view balcony with
high bar tables

Food and drink service

Tea, coffee and water station

Welcome sign and seating plan

Draped ceiling with fairy lights

Dance floor

Set up and pack down of service

Carpark access

Restricted Membership



Reception Packages

Inclusive of:

Venue hire, 6 hour duration
Built dance floor
Draped ceiling with fairy lights
Tables & chairs
Linen tablecloths and napkins

Crockery, cutlery and glassware
Tea and coffee station
Free parking adjacent to the club
Food and beverage attendants



Seated Reception

Up to 120 guests
Friday & Saturday - \$1500
Sunday - \$1750
Monday to Thursday - \$900
Refundable Bond - \$500

Cocktail Reception

Up to 150 guests
Friday & Saturday - \$800
Sunday - \$900
Monday to Thursday - \$750
Refundable Bond - \$500





Seated Menu

Packages

Minimum 20 guests

Silver package - \$62pp

Choice of one entrée course

Choice of one main course

Gold package - \$75pp

Choice of one entrée course

Choice of one main course

Choice of one dessert course

Alternate Drop - +\$5 per course

All served with warm bread and butter

Cakeage - \$40 includes plating or cut onto platters,

plated with strawberry & cream an extra \$2pp

(GF - gluten free | DF - dairy free | V - vegetarian | VE - vegan)



Entrées

Trio of oysters with red wine vinaigrette, lemon black pepper and basil oil (GF, DF)

Smokey pulled pork croquette with pickled apple and aioli

Chilled tiger prawns with mango, pickled fennel and cherry tomato (DF)

Seared scallops with bacon cream sauce and fried capers (GF)

Chickpea and zucchini frittata with tahini yoghurt (V)

Roast pumpkin and sweet potato soup with croutons and parmesan (V & VE available)





Mains

Grilled lamb backstrap cooked pink with smashed duck fat baby potatoes, mint pea purée, jus and parsnip crisps (GF, DF)

Grilled 250g grain fed porterhouse steak cooked pink with honey and cumin roast pumpkin, grilled broccolini and rich port sauce (GF)

Crispy oven roasted spiced chicken breast with dauphinoise potatoes, greens and a white wine cream





Mains

Grilled barramundi with sweet potato purée, asparagus, beurre blanc and fried enoki mushroom

Zucchini stuffed with tomato and eggplant salsa, crispy panko, confit rosemary & garlic chat potatoes and pickled fennel and pine nut salad
(V, VE)

Lemon and thyme pork cutlet with candied apple and parsnip purée with roasted sweet potato and beetroot sided with fennel jus



Dessert

Shared cheeseboards with 4 cheeses, dried & fresh fruit and crackers

White chocolate panna cotta with seasonal berries

Crème brûlée with biscotti

New York raspberry cheesecake with Chantilly cream and strawberries

Pavlova with Chantilly cream and fresh fruit



Packages

Minimum 40 guests

Silver 2 Course Buffet - \$70pp

Soup & Main Buffet

Select 1 Roast Carvery with condiments & gravy, 2 hot dishes, 2 sides & a soup

Gold 3 Course Buffet - \$80pp

Soup, Main Buffet & Dessert

Select 2 Roast Carvery with condiments & gravy, 2 hot dishes, 2 sides, a soup & a dessert

Platinum 3 Course Buffet - \$95pp

Entrée, Main Buffet & Dessert

Select 2 Roast Carvery with condiments & gravy, 2 hot dishes, 2 sides, a soup, assortment of petite fours and cheese & fruit platter for each table to finish

Children's Meals - \$20pp

Nuggets & chips or fish & chips with *Ice cream for dessert*

*Cakeage - \$40 includes plating or cut onto platters,
plated with strawberry & cream an extra \$2pp*



Buffet Menu

Soups

Thai sweet potato & pumpkin (v) (gf)

Potato & Leek (v) (gf)

Cauliflower, cheese & bacon

Creamy chicken & sweet corn

Butternut Pumpkins (v) (gf)

Tomato, bacon & sage (gf)

Carvery options

Roast Lamb with gravy & mint sauce (gf)

Roast Pork with gravy, apple sauce & crackle (gf)

Roast Beef with gravy & horse radish cream (gf)

Roast Chicken with gravy



Hot dish options

Chicken Cacciatore (gf)

Butter Chicken Curry

Thai Green Chicken Curry (gf)

Thai Yellow Chicken Curry

Sweet & Sour Fish

Beef Bourguignon

Beef Rendang (mild)

Sweet & Sour Pork

Creamy Pesto Chicken & Bacon Pasta

Creamy Wild Mushroom Pasta (v)

Lamb Rogan Josh

Stir Fried Pork Belly & Kai Lan with fresh chilli



Sides

Smashed sea salt & rosemary chats (v) (gf)

Dauphinoise Potatoes (v)

Roast Duck fat Potatoes (gf)

Medley of Roast Vegetables (v) (gf)

Medley of Steamed Vegetables (v) (gf)

Stir Fries Asian Greens with oyster sauce

Steamed Jasmine Rice (v) (gf)

Fried Rice (v) (gf)

Stir Fried egg noodles with vegetables (v)

Spaghetti with Aglio e olio (v)



Dessert

Crème Brulee

White Chocolate Panna Cotta

Selection of Local & International Cheeses

Assorted Cheesecakes

Assorted Macarons



Platters

Caters 5 to 8 people

Sticky honey pork bites \$120

Crispy salt & pepper squid \$110

Spicy crispy chicken tenders with ranch dressing \$100

Assorted sandwich triangles with vegetarian options \$80

Mini pies and sausage rolls \$100

Mini spring rolls & samosas with sweet chilli sauce \$65

Mini cheeseburgers with caramelised onion & pickle on mini brioche buns \$100

Hot chips \$40

Crunchy wedges \$60

Antipasto \$100

Cheese grazing \$140

Grazing Table

\$25pp - minimum 40 people

Whole glazed leg of ham

Margaret River brie

Smoked cheddar cheese

Blue cheese

Vintage cheddar cheese

Kalamata olives

Stuffed olives

Cherry tomato, bocconcini and basil salad

Fresh fruit

Mixed nuts

Vodka and black pepper cured salmon

Prosciutto and melon balls

Hungarian salami

Toasted breads, crostini and crackers

House made dips

*Gluten free platters available: please add \$10 to platter price
Extra wait staff: \$50 per hour for 2 hours per staff (min 2 hours)*

Cocktail Menu





Canapés Menu

Pricing

6 Canapés \$25pp - select 3 from each list

8 Canapés \$33pp - select 4 from each list

10 Canapés \$40pp - select 5 from each list

List 1

Beer battered fish goujons with tartare sauce

Moroccan spiced chicken skewers with lime aioli

Vegetable & pinenut tartlets (v)

Crostini, smoked salmon with dill & lemon mascarpone

Chinese roast pork belly bites

Crostini with avocado, grilled corn & beetroot salsa (v)

Goat cheese, dill & fried capers on toasted baguette (v)

Tomato & basil bruschetta (v)

List 2

Szechuan beef fillet skewers with spicy dipping sauce

Deconstructed duck wontons with hoi sin & spring onion

Tempura tiger prawns with lime aioli

Seared local scallops with prosciutto crumb (gf)

Natural oysters with cracked pepper & lemon (gf)

Prawn & scallop arancini with smoked aioli

Oysters kilpatrick

Mini Meals \$14pp

Suggested after canapés service

Fish & chips with tartare & lemon

Pulled pork apple & fennel slaw slider with chips

Roast beef & gravy roll with chips

Shrimp & pork belly fried rice

Hokkien noodle stir fry with chicken or vegetarian

Buttermilk fried chicken with chips

Drinks Packages

Silver Drinks Package

3 hours - \$65pp 4 hours - \$75pp 5 hours - \$85pp

Includes:

Madfish Prosecco - WA
Wavelength Sauvignon Blanc Semillon - WA
Wild Flower Sauvignon Blanc - WA
Wavelength Shiraz - WA
Risky Business Shiraz Grenache Tempranillo—WA

Draught Beers & Cider (Middies only)

Soft Drink

Gold Drinks Package

3 hours - \$75pp 4 hours - \$85pp 5 hours - \$95pp

Includes:

Swings & Roundabouts Sparkling - WA
Madfish Sauvignon Blanc Semillon - WA
Howard Park Flint Rock Chardonnay - WA
Silkwood Estate Pinot Noir - WA
Domaine Naturaliste Cabernet Sauvignon - WA

Draught Beers & Cider (Middies only)

Soft Drink

