



swan
yacht
CLUB inc

ESTABLISHED 1904



FUNCTION PACKAGES

Swan Yacht Club • 2023/2024

CONTACT OUR FUNCTION & EVENTS MANAGER:
FUNCTIONS@SWANYACHTCLUB.COM.AU

RIVERSIDE RD, PRESTON POINT, EAST FREMANTLE
(08) 9339 3520
WWW.SWANYACHTCLUB.COM.AU

TERMS & CONDITIONS

Please read this form carefully when booking your function date. This form must be signed and returned to secure your function booking.

Function Bookings: Full payment of the allocated area hire will cover a Function membership for the host of the function until the end of the financial year.

Tentative Booking: Tentative bookings will be held for a period of 7 days, after which the date will be automatically cancelled unless an extension is requested.

Confirmation of Booking: A signed copy of these terms and conditions together with your deposit of the room hire fee is returned to secure your booking. Confirmation cannot be assumed until the confirmation form and credit card security form has been signed and received.

Cancellations: ALL cancellations must be received in writing for a deposit to be refunded. Refunds will be less an administration fee of \$100.00. 90 days prior to the booked event date, a 50% deposit will be refunded. 60 days prior to the booked event date, NO deposit will be refunded.

Swan Yacht Club reserves the right to cancel any agreement for hiring a function area. Such actions will only be taken in the event of extreme necessity. Notice of cancellation will be given at the earliest possible date and any paid hire fee will be refunded. If the club has a reason to believe that a specific event will affect the smooth running of the Club's business, its security or reputation, the club reserves the right to cancel the event.

Pricing: Whilst every endeavour will be made to maintain prices as printed, all prices are subject to alteration for product availability and market cost variations. Prices can be subject to an estimated 5% increase per annum. Goods and services tax is included in our pricing.

Final Numbers: Final numbers are required on or by 10 days prior to the function. The final account will be based on these numbers as a minimum charge.

Payment: Final numbers and 100% payment of the final food bill and/or drinks package is required a minimum of one week, 7 business days prior to the function. All other charges incurred must be paid on completion of the event unless prior arrangements have been made. Outstanding accounts must be settled within five working days. The Swan Yacht Club accepts cash, cheques & credit cards (Visa & MasterCard only). EFT details can be obtained from our office.

Insurance & Damages: A \$1000.00 bond payment must be received at the time of booking for all 21st birthdays. SYC does not accept responsibility for damage or loss of any customer or guest's property at any time during or after the function. We recommend organizers arrange their own insurance. Organizers are also financially responsible for any damage to fittings, property or equipment by guests, customers, or outsider contractors during or after your function. Confetti, glitter, and sprinkles is not permitted on the grounds or inside the Swan Yacht Club.

Rose petals are acceptable outdoors. Missing items or damage to the Club's facilities, furnishings or fittings will be the charge to the hirer. This includes repairs, damage made by candle wax on linen or carpet, labour, or replacement as deemed necessary by management. For prompt recognition and resolution, all concerns and discrepancies must be raised with the Function's Coordinator prior to the event or with the Duty Manager during the event. Staff are not responsible for any set up or take down of not Yacht Club décor, this includes lifting or carrying, prior arrangements must be made.

Duty of Care: Under the Liquor Licensing laws of WA, the Swan Yacht Club have a duty of care to all our customers.

The Club reserves the right to refuse service (but not limited to)

- Person who shows signs of intoxication
- Persons suspected of being under the age of 18 years old

The Club reserves the right to remove the offending guest/s from the premises or close the bar entirely. Any damages or cleaning required will apply.

We reserve the right to be shown proof of age if requested. It is the responsibility of the function holder to advise us if minors will be attending a function.

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

Food and Beverage: All food and beverage must be purchased from the Club, with the exception of Celebration Cakes. A \$30.00 fee will be charged for the cutting of celebration cakes. Please Note: The Swan Yacht Club policy and Food safe guidelines do not allow the removal of remaining food from the premises.

Celebration Cakes: Cakes are to be made by an external supplier organised by the client. All cakes are to be delivered no earlier than 11am on the day of the function. Left-over cake must be collected by the client on the day or the day after the event if organised by Function Supervisor, otherwise it may be disposed of.

Club License: The Swan Yacht Club is licensed to 12:00am Monday to Friday, 12:00am on Saturdays and 10:00pm on Sundays. Additional trading time for Sunday functions is available; this will incur a license fee.

Public Holidays: A 20% surcharge will apply to any function booked on a public holiday; this will apply to the total food and beverage account.

TERMS & CONDITIONS

CONTINUED

Payment Security: The Swan Yacht requires that all function holders give a credit card as security. This card will not be charged without authorization except in the event of payment not being received within seven days of the function being held.

Security: If deemed necessary the Swan Yacht Club will employ a security guard to ensure safety for all guests at cost to the function holder. Security will be 2 for the 1st 100 people & 1 per 50 after that.

Bump-in and Bump-out of Merchandise and

Entertainment: The Swan Yacht Club is not responsible for the storage of materials or items for your event is subject to the availability of space and must be requested in advance. The Club will take all necessary care but accepts no responsibility for damage or loss of merchandise left in the Club prior, during or after events.

Access to the room prior to the event, is subject to availability on the day, and dependent on time of year. Hiring of the space only entitles you access half an hour prior to event start time, unless previously agreed upon. All items must be removed immediately following each event. If event is finishing at midnight, and pack-down cannot be achieved within the hour period, an additional charge will be added to the final bill and an agreed time the following morning to collect will be given.

Entertainment: The Club reserves the right to monitor and control the noise level of all sources of entertainment within The Swan Yacht Club. The Swan Yacht Club has the right to refuse any musical acts which are deemed inappropriate for the venue. All live music and DJs are to be approved by management before booking. Only the upstairs function space can have live music and DJ, however they are only to be played within the room and not in any outside setting without prior approval from Management. Smoke machines are NOT allowed in any function rooms.

Members Discount: Members discount only applies to full members hosting and paying the full amount of the function bill. All other member functions will be charged at the function/ guest pricing.

Guest Allergies and Dietary Requirements: All dietary or allergy requirements for your guests must be given to the Function Manager at least 14 days prior to your function. While the staff will take the utmost care, no responsibility will be taken by the Club for any guest with a life-threatening food allergy.

I acknowledge and agree to abide by the above terms and conditions.

Floor & seating Plan: Your floor plan, seating plan and chart must be finalized when providing your final numbers – at least 10 days prior to your function date.

SYC Staff Custom Print: Unfortunately, we cannot provide or print custom menus, seating charts or name settings. These must be supplied by the client. We are most happy to place these out, pending SYC staff having access to these items within an agreed / appropriate amount of time prior to your function. Should you wish to request SYC's menus, we will print these on A5 white paper with black print, and feature these in A5 menu holders.

Smoking: Smoking is prohibited on Swan Yacht Club buildings premises. Outside facilities on the outskirts are available.

Name:

Date of Function:

Function Number:

Deposit:

Date:

Please be aware that if the above is not signed and returned, the club reserves the right to enforce the terms and conditions where applicable.

THANK YOU

**Thank-you for considering the
Swan Yacht Club as the venue for
your special event.**

The Swan Yacht Club is committed to providing exceptional service, quality food and reasonable prices to ensure that your function is a memorable event.

The following function package has been designed to give you ideas on what the Swan Yacht Club can provide.

It includes room hire costs, catering packages and beverage options.

If you have any questions or suggestions about what you would like to see in our package, please do not hesitate to contact us.

We look forward to hearing from you soon.

Regards,
Adele Robins
Functions Manager
functions@swanyachtclub.com.au
(08) 9339 3520



FUNCTION ROOMS AVAILABLE

Area Hire is Inclusive of:

- Function Membership at Swan Yacht Club included for the financial year function is booked in
- Lectern and Microphone
- Stage for bands or Award presentations
- Round Tables with White or Black Linen Tablecloths
- Tables fully set with crockery, cutlery and appropriate glassware

We are happy to recommend suppliers to assist you further with decorations, music, flowers or entertainment.

Please note that to hire the upstairs function room there is a minimum of 60 people during the week and 80 people for weekends.

UPSTAIRS

WEST BAR & BALCONY

MAIN FUNCTION ROOM & BALCONY

MON - THU | FRI - SUN |

\$480

\$900

\$660

\$1200

DOWNSTAIRS

ALFRESCO

1/2 ALFRESCO (BUILDING / WATER)

SOCIAL AREA (FISH BOWL)

RIVERDECK

MON - THU | FRI - SUN

\$360

\$600

\$240

\$360

\$240

\$360

\$360

\$600



FUNCTION ROOMS GALLERY

UPSTAIRS



MAIN FUNCTION ROOM



BALCONY



WEST BAR & BALCONY

DOWNSTAIRS



ALFRESCO



1/2 ALFRESCO (BUILDING / WATER SIDE)



SOCIAL AREA (FISH BOWL)



BRONZE SIT DOWN PACKAGE

MINIMUM NUMBERS OF 25 PAX

Canapés on arrival (optional extra)

Entree (Choose one)

Hot

- Tart with pumpkin, feta, caramelised onion, dressed salad (v)
- Prawn risotto with pancetta, peas, fennel, lemon herb oil & dill, parmesan (gf)
- Lemongrass grilled chicken, soba noodles, red curry dressing, Bok choy, fresh chilli

Cold

- Exmouth prawns, avocado, pickled radish, iceberg salad, lime dressing (gf)

\$70 P/PERSON

Main - Alternate Drop (Choose two)

- Grilled snapper, broccolini, potato fondant, beurre blanc sauce (gf)
- Roasted chicken breast, roasted potato, baby carrots, mushroom ragu (gf)
- Sirloin (200g), potato gratin, buttered green beans, red wine jus (gf)

Dessert (Choose one)

- Chocolate fondant, vanilla cream, chocolate sauce
- Panna cotta, mixed berry compote, whipped cream (gf)
- Citrus tart, whipped cream, berry coulis

MENU INCLUDES BREAD ROLLS

TEA & COFFEE STATION INCLUDED



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SILVER SIT DOWN PACKAGE

MINIMUM NUMBERS OF 25 PAX

Canapés on arrival (optional extra)

Entree (Choose one)

Hot

- Seared scallops, cauliflower puree, chorizo crumbs (gf)
- Roasted duck breast, celeriac puree, baby carrots, jus (gf)
- Vegetable tortellini, mushroom, thyme butter (v)

Cold

- Smoked salmon, asparagus, puy lentil, dill & caper salad (gf)

\$80 P/PERSON

Main - Alternate Drop (Choose two)

- Crispy skin barramundi, mashed potato, asparagus, lime burre blanc (gf)
- Scotch fillet (200g), grilled zucchini, roasted potato, red wine jus (gf) (df)
- Confit duck leg, braised red cabbage, potato gratin, cranberry glaze (gf)

Dessert (Choose one)

- Sticky date pudding, caramel sauce, whipped cream
- Lemon tart, macerated berries, vanilla cream
- Crème brulee, biscotti, berry coulis

MENU INCLUDES BREAD ROLLS

TEA & COFFEE STATION INCLUDED



GOLD SIT DOWN PACKAGE

\$90 P/PERSON

MINIMUM NUMBERS OF 25 PAX

Canapés on arrival (optional extra)

Appetizer

- Bruschetta on arrival

Entrée (Choose one)

Hot

- Pork belly, carrot puree, grilled scallops, cider jus (gf)
- Trio of oysters- natural, Kilpatrick, tempura -wasabi mayo
- Herb lamb cutlet, balsamic glazed onion, pea puree, mint glaze (gf) (df)

Cold

- Seared duck breast, roasted peach, almond, mixed lettuce, sherry vinaigrette (gf)(df)

Main - Alternate Drop (Choose two)

- Eye fillet (150g), fondant potato, mushroom medley, wilted kale, red wine jus (gf)
- Lamb rump, roasted garlic mashed potato, asparagus, broccolini, jus (gf)
- Red emperor, sweet potato mash, caponata, sauteed greens (gf) (df)

Dessert (Choose one)

- Raspberry, white chocolate cheesecake, raspberry coulis, vanilla cream
- White chocolate tart, chocolate glaze, pistachio praline (gf)
- Cheese platter to share, dry fruits, crackers

MENU INCLUDES BREAD ROLLS

TEA & COFFEE STATION INCLUDED



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BUFFET BRONZE

MINIMUM OF 25 PAX FOR BUFFET OPTIONS

\$60.00 per person

2 Hot Mains
2 Side Dishes
2 Salads
1 Dessert

- ALL BUFFETS INCLUDE FRESH BAKED DINNER ROLLS & BUTTER + TEA & COFFEE STATION
- CHEF TO CARVE, 2 HOURS: PRICE ON APPLICATION



BUFFET SILVER

\$80.00 per person

4 Hot Mains
2 Side Dishes
3 Salads
2 Dessert



BUFFET GOLD

\$90.00 per person

Antipasto Plate
5 Hot Mains
2 Side Dishes
3 Salads
2 Dessert
Fruit Salad



ADD SEAFOOD

\$45.00 per person

Chilled Shark Bay Prawns, Marinated sardines, Smoked Salmon Slices, Cocktail Sauce & Lemon

PLEASE VIEW NEXT PAGE FOR BUFFET OPTIONS



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BUFFET OPTIONS

MINIMUM OF 25 PAX FOR BUFFET OPTIONS

Specialty Salads

- *Mediterranean*

Roast carrot & quinoa salad w/
almonds, cranberries, and baby spinach

- *Gourmet Potato*

Potato tossed w/ bacon &
spring onion dressing

- *Moroccan*

Beetroot, rocket, chickpea, roasted
capsicum, zucchini & fetta salad
w/ Moroccan dressing

- *Pumpkin and Pine nut*

Roasted pumpkin, pine nut, spinach red
onion & pesto dressing

- *Thai*

Chinese cabbage & crispy noodles w/
bean shoots & slaw dressing

- *Caesar*

Cos Lettuce w/ croutons, parmesan,
bacon & caesar dressing

- *Greek*

Olives, fetta, cucumber, tomato,
red onion & herb dressing

- *Garden*

Mix lettuce, carrot, cucumber, red
onion, tomato & balsamic dressing

- *Pasta*

Fresh basil, sundried tomato, spinach,
olive & mayo

Hot Mains

- Grass Fed Bolar Beef w/ Yorkshire pudding & horseradish (gfo)
- Beef Stroganoff w/ button mushrooms & sour cream (gf)
- Baked Barramundi w/ dill & lime sauce (gf) (df)
- Chicken Breast w/ mushrooms ragu
- Butter Chicken Thigh with steamed rice
- Roast Pork Loin w/ sticky mustard jus (gf)
- Vegetarian Penna Pasta w/ Tuscan spiced pumpkin, mushroom cream sauce (v)

Sides

- Seasoned Roast Potatoes
- Oven Roast Pumpkin
- Steamed Mixed Vegetables
- Steamed Rice
- Potato Gratin
- Cauliflower Mornay

Dessert

- Pavlova with seasonal fruit & whipped cream (gf)
- Fresh Fruit Salad
- Tiramisu
- Profiteroles dipped in chocolate
- Panna cotta w/ berry sauce (gf)
- Chocolate Mousse with raspberry swirls
- Baked New York Cheesecake

Add Cheese Platter \$15.00 p/person



PLATTER MENU

ONLY AVAILABLE FOR GROUPS OF 40 OR LESS. PLATTERS ARE BASED ON 20 PEOPLE. MIN 4-5 ITEMS PER PERSON.

- *Cold Sushi Platter*
w/ Soy Sauce: 47 pieces for \$110
(Minimum order of 2)
- *Antipasto Plate*
Cold Meat, Dips, Olives, Cheese, Dips &
Turkish Bread: \$70
- *Asian Platter*
Spring rolls, Samosas, Curry puffs
Tempura prawn & Thai fish cakes: \$65
- *Seafood Platter*
Panko crumbed Whiting, Salt & Pepper
Squid: \$85
- Assorted Quiche Platter
\$65

- *Sausage Rolls*
\$65
- *Spinach & Ricotta Rolls*
\$50
- *Hot Pies*
\$65
- *Satay Skewers*
Chicken Skewers: \$90
- *Mini Burgers*
Pulled Pork Sliders: \$90
- *Assorted Sandwich or Wrap Platter*
\$65



PRE DINNER CANAPÉS

Selection of 2 canapés: \$11.50
p/person

Selection of 3 canapés: \$15 p/person

COCKTAIL CANAPÉS

BRONZE

For Functions of 4 hours or less

Selection of 8 canapés
\$42 p/person – Min. 30 people

SILVER

For Functions of 5 hours or less

Selection of 9 canapés +1 substantial
\$50 p/person – Min. 40 people

GOLD

For Functions of 6 hours or less

Selection of 11 canapés + 1 substantial +
1 dessert
\$60 p/person – Min. 40 people

ADD ON

Substantial: \$8 each add

Dessert: \$5 each add

Cold

- Natural Oysters (gf) (df)
- Seared scallops with mango salsa (gf) (df)
- Smoked salmon blinis with horseradish cream
- Mini bruschetta (gfo) (v) (df)
- Onion jam & Danish feta tart (v)
- Pumpkin, spinach and feta fritters (v)
- Antipasto skewers (gf) (v)
- Assorted sushi & nigiri (gf)
- Beef crostini with horseradish mayo (gfo)

Hot

- Garlic prawn skewers (gf) (df)
- BBQ vegetable skewers (gf) (vegan) (df)
- Kilpatrick Oysters (gf) (df)
- Salt & pepper squid
- Crumbed whiting
- Chicken skewers with satay sauce (gfo)
- Mini beef sausage rolls
- Mini beef pie
- Mini spinach & ricotta rolls
- Italian meatballs with Napoli sauce
- Tomato & basil arancini ball (gfo)
- Battered fish tacos (soft shell)
- Sticky pork belly bites (gf) (df)
- Prawn dumplings with sweet ginger sauce
- Beef Nachos with corn chips (gf)
- Pork bao bun with sriracha Mayo
- Salt & pepper cauliflower popcorn (v)
- Assorted quiches (vo)
- Lamb kofta with honey mint yoghurt dressing

Substantial

- Roast veg salad (gf)
- Gnocchi with basil pesto (v)
- Pulled Pork sliders with sweet potato chips (gfo) (df)
- Butter chicken with rice and garlic naan bread (gfo)
- Mushroom & sage risotto (gf) (v)
- Paella (v)

Dessert

- Mini cheesecake
- Assorted mini tarts
- Panna cotta with mango & raspberry coulis (gf)
- Assorted macarons (gf)
- Mini eclairs

Canapes are served over a 1.5 - 2 hour period



SYC BBQ BUFFET

Minimum 20 people
\$40.00 per person

SYC AUSSIE BBQ BUFFET

Minimum 30 people
\$50.00 per person

Swan Yacht Club BBQ

- *Fresh Dinner Rolls*
- *Succulent Steak*
- *Sausages*
- *BBQ Vegetable Skewers (v)(vegan)*
- *Sautéed Onions*
- *Sauces and Condiments*
- *Garden Salad, Potato Salad and Fresh Coleslaw*

Swan Yacht Club Aussie BBQ

- *Tender Steak*
- *BBQ Thin Sausages*
- *Chicken Kebabs*
- *BBQ Vegetable Skewers (v)(vegan)*
- *Sautéed Onions*
- *Fresh Dinner Rolls*
- *Sauces and Condiments*
- *Garden Salad, Potato Salad and Fresh Coleslaw*
- *Fresh Fruit Salad with Whipped Cream*



DRINK PACKAGES

- 4 hour package \$55 per person
- 5 hour package \$65 per person
- 6 hour package \$75 per person

**PACKAGES APPLY TO THE ENTIRE GROUP
EXCLUDING GUESTS WHO ARE UNDER 18**

- Chalk Hill Blue Sparkling
- Chalk Hill Blue Semillon Sauvignon Blanc
- Chalk Hill Blue Cabernet Merlot
- Selected Tap Beers
- Soft Drinks
- Water

SOFT DRINK PACKAGES

- 2-hour soft drink package \$20 per person

BAR TABS

Social & Function Members:

*All drink pricing for functions fall under the guest price point
Please ask for current drinks menu for your next function*

Full Members:

*All drink pricing for functions fall under the member price point
Please ask for current drinks menu for your next function*

