



swan
yacht
CLUB inc

ESTABLISHED 1904



WEDDING PACKAGE

Swan Yacht Club • 2024

CONTACT OUR FUNCTION & EVENTS MANAGER: ADELE ROBINS
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 and Function Club Membership: 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.

Club License: The Swan Yacht Club is licensed to 12:00am Monday to Friday, 12:00am on Saturdays and 10:00pm on Sundays. If a function client requires extended licensing until midnight on Sunday, the Club can apply for an Extended Trading Permit on behalf of the client at a cost to the client.

Cancellations: ALL cancellations must be received in writing for a deposit to be refunded.

- Any event cancelled after a deposit is paid, incurs a full loss of the deposit.
- Cancellation within 3 months of the reserved date will incur a fee of 50% of total cost of the wedding.
- Cancellation within 30 days of the event will incur a fee of 100% of total cost of the event.

Should your event be postponed, your deposit will be held over; however, charges may apply dependent on notice given on change of date.

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 Confirmation and Arrangement: You are required to finalise arrangements by personal appointment with the Swan Yacht Club no less than 8 weeks prior to the Event. Final numbers are required on or by 14 days prior to the event. The final account will be based on these numbers as a minimum charge.

8 Week Review: An onsite meeting will be arranged with the client 8 weeks prior to their Wedding. All details including Menu Choice, Supplier Information and event details will be required.

Final Meeting: An onsite meeting will be arranged with the client 1 week prior to the Wedding. This meeting will be during normal business hours, Monday to Friday, unless otherwise organised. All items required to be setup by the Swan Yacht Club will need to be delivered on this day in boxes suitable for safe storage.

Delivery and Storage of Merchandise: The Swan Yacht Club is not responsible for providing personnel for this purpose. The storage of materials or items for your event is subject to the availability of space and must be requested in advance.

Insurance & Damages: 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.

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 business days. The Swan Yacht Club accepts cash, cheques & credit cards (Visa & MasterCard only). EFT details can be obtained from our office.

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.

TERMS & CONDITIONS CONTINUED

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.

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

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 the day off your event, if available, 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 an 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.

Guest Allergies ad 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.

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.

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

Floor & seating Plan: Your floor plan, seating plan and chart must be finalized when providing your final numbers - at least 14 days (2 weeks) 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.

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

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 day.**

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 wedding 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



CEREMONIES AT SWAN YACHT CLUB

Swan Yacht Club offers a beautiful outdoor ceremony area located on the balcony of the first floor of the venue. The balcony has a beautiful outlook over the Swan River.

The cost of hiring the ceremony area is \$300 additional extra on top of the function space.

This includes a non-alcoholic beverage station which will be set up prior to the start of the ceremony.

The area is available to your party 30 mins prior to the ceremony start time. The main bar area downstairs will be operating, but music will be turned down during the ceremony.

The ceremony area is part of the venue premises and therefore no BYO beverages & food are permitted.

Rice and confetti are not permitted.

Please note that the ceremony option is only available for couples who also decide to have their reception at the club.



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 bridal table
 - Round Tables with White Linen Tablecloths
 - White Linen Napkins
- 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

GALLERY



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)
 - Lemon and thyme grilled chicken, mushroom medley, steamed greens, porcini and truffle cream (gf)
 - 80 degrees slow cooked Pork belly, Kumara mash, braised cabbage, apple cider Jus

Cold

- Chilli and dill marinated prawns, avocado and corn salsa, radicchio salad (gf)

\$70 P/PERSON

Main - Alternate Drop (Choose two)

- Grilled barramundi, broccolini, potato fondant, dill, and lemon butter sauce (gf)
- Moroccan chicken, Paris mash, charred broccolini, puttanesca sauce.
- Sirloin (200g), potato gratin, buttered greens, red wine jus (gf)

Dessert (Choose one)

- Chocolate fondant, vanilla cream, chocolate sauce
- Custard tart, macerated berries, vanilla cream
- Citrus tart, whipped cream, berry coulis

MENU INCLUDES BREAD ROLLS

TEA & COFFEE STATION INCLUDED



SILVER SIT DOWN PACKAGE

MINIMUM NUMBERS OF 25 PAX

Canapés on arrival (optional extra)

Entree (Choose one)

Hot

- Seared scallops, carrot puree, prosciutto and micro green salad (gf)
- Roasted duck breast, beetroot and fennel relish, baby carrots, jus (gf)
- Vegetable tortellini, mushroom, thyme butter (v)

Cold

- Smoked salmon, asparagus, pickled beetroot, dill & caper salad (gf)

MENU INCLUDES BREAD ROLLS

\$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, puy lentils, citrus jus (gf)

Dessert (Choose one)

- Sticky date pudding, caramel sauce, vanilla ice cream, fresh berries
- Lemon meringue tart, macerated berries, vanilla cream
- Caramel tart, almond praline, strawberries

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, babaganoush, 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)

- Tiramisu, Kahlua cream, fresh berries
- White chocolate tart, chocolate glaze, nut praline (gf)
- Cheese platter to share, dry fruits, crackers

MENU INCLUDES BREAD ROLLS

TEA & COFFEE STATION INCLUDED



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

• FLAT FEE FOR CHEF TO CARVE, 2 HOURS: \$75.00



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

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/ puttanesca sauce and olives
- Butter Chicken Thigh with steamed rice
- Roast Pork Loin w/ sticky mustard jus (gf)
- Potato gnocchi w/ pesto and cream, wilted spinach, parmesan (v)

Sides

- Seasoned Roast Potatoes
- Oven Roast Pumpkin
- Steamed Mixed Vegetables
- Steamed Rice
- Potato Gratin
- Cauliflower Mornay
- Crispy fried chips (gf)

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

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)
- Roast Beef with horseradish mayo (gf)

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
- Mini beef sausage rolls
- Mini beef pie
- Mini spinach & ricotta rolls
- Italian meatballs with Napoli sauce
- Tomato & basil arancini ball (gfo)
- Sticky pork belly bites (gf) (df)
- Prawn dumplings with sweet ginger sauce
- Beef Nachos with corn chips (gf)
- 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)
- Pork bao bun with sriracha Mayo
- Beetroot falafel sliders (v)

Dessert

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

Canapes are served over a 1.5 - 2 hour period



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

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

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*

