



East Fremantle  
Yacht Club  
ESTD. 1933



2024  
Functions Brochure

# East Fremantle Yacht Club

# Welcome

## to Perth's premier riverside venue

We look forward to working with you to create a memorable function, whether it be your dream wedding day, a black tie event, casual cocktail style birthday party or a corporate breakfast meeting or sundowner, our friendly and professional staff are here to help you create the perfect event.

*Get in touch!*

Base of Petra Street  
East Fremantle WA 6158

Office Hours:  
Monday - Friday  
9am - 5pm

08 9339 8111  
functions@efyc.com.au



WWW.EFYC.COM.AU





*We can't wait to  
work with you!*

## Function Rooms

All our beautiful function rooms offer full river views with balcony access overlooking the Swan River.

We can accommodate from 30 to 200 guests seated and up to 300 guests for cocktail style events, depending on which room you would like to hire.

The Club has a full liquor licence and is available for breakfast, lunch or dinner functions.

<b>River Room</b>	\$900 (100 - 150 guests)
<b>Ward Room</b>	\$700 (30 - 70 guests)
<b>Observation Deck</b>	\$450 (30 - 50 guests)
<b>All Rooms Combined</b>	\$1400 (up to 300 guest)

### Room Hire Includes

- All furniture and table linen
- Large dance floor (River Room or when using River Room & Ward Room together)
- Full views of the Swan River and balcony access
- Stage, lectern and microphone
- 2m x 3m screen and projector (River Room)
- Printed menus – for sit down functions only
- Skirted bridal table, cake table, gift table, buffet tables
- Staff and service resources

## Food

### Canapes & Platters

Create your own canape menu by selecting from a range of delicious hot & cold canapes and platters. Available for events with a minimum of 30 people, cost per piece.

### Grazing Tables

Why not wow your guests with a beautifully set grazing table on arrival. Contact us for a personalised quote.

### Buffet Menus

Enjoy a range of hot & cold dishes, desserts and optional add ons from just \$58 per person - minimum 40 people.

### Plated Menus

Choose from a delicious range of entrée, main and dessert menu options to create a bespoke alternate drop 2 course dinner menu for \$55 per person or 3 course dinner for \$68 per person. Dietary requirements can be catered for with prior notice.

### Conference & Meeting Menus

We offer plated or buffet breakfast menus, lunch and morning or afternoon tea options for business events. Price on request.

### High Tea

Enjoy an indulgent high tea while overlooking the stunning Swan River. Includes high tea table decorations and specialty china, seasonal sweet and savoury selections & unlimited tea! Contact us for a personalised quote.



*Create a  
bespoke menu  
to suit any  
event!*



*Beverage on consumption packages also available!*

## Beverage Packages

We offer a range of beverage packages to suit any budget and occasion.

### **Alcoholic**

Includes a range of tap beer, sparkling, white & red wines, and non-alcoholic options available for your choice of 2, 3, 4 or 5 hours.

2hr \$50 | 3hr \$60 | 4hr \$65 | 5hr \$70

### **Soft Drink**

Includes a classic range of soft drinks available for 2, 3, 4 or 5 hours.

2hr \$15 | 3hr \$18 | 4hr \$22 | 5hr \$25

### **Signature Cocktails**

Signature cocktails are available for those keen to add a little something extra to their beverage package.

Minimum 20 people | \$15 per cocktail

### **Mocktails**

We offer a range of mocktails which can be added to any beverage package.

\$8.50 per mocktail.

### **Tea & Coffee**

A self-serve tea & coffee station can be added on to any beverage package for \$3.00 per person.



*Create a  
bespoke menu  
to suit any  
occasion!*

Our function menus provide options to suit any occasion and budget - from canapes and grazing tables to corporate breakfast buffets or sit down two or three course meals. We can cater to all dietary requirements given sufficient notice.





“

We love love here at East Fremantle Yacht Club and can think of nothing better than helping you bring to life your perfect wedding day.

”



## *Styled your way*

Whether you want traditional circle tables with white linen or a long table set up, we can work with you and any external suppliers to create a perfectly styled wedding that reflects your unique personality as a couple.







## *Optional Add Ons*

Our dedicated Functions Coordinator is here to make your event as unique and special as you are. Whether you want Cross Back or Tiffany chairs, coloured plates, gold cutlery or green napkins - let us know and we'll work with you to bring your vision to life.

### **Champagne Tower**

We offer champagne towers of varying sizes depending on the number of guests you have. Prices starting from \$400.

### **Chocolate Fountain**

Top your event off with a decadent chocolate fountain and array of fresh fruits and other delectable treats for dipping.

### **Slushy Machine**

Choose two to four flavours to create your own bespoke alcoholic or non-alcoholic slushy experience. Two non-alcoholic flavours starting from \$200.

### **Specialty Chairs**

Tiffany, Cross Back and other specialty chairs can be provided on request at additional cost. Ask us today for a personalised quote.





*River Room*



“

We cater to all types of corporate functions from formal dinners to trade shows, breakfasts and multi-day conferences.

”

*Ward Room*

# How to Book

1

## Get in touch

Give our friendly Functions Coordinator a call on 9339-8111 or send an email to [functions@efyc.com.au](mailto:functions@efyc.com.au)

Please include the ideal date for your event and an estimate of the number of people attending so we can help you secure the best function room for your event.

Arrange to see our venue

2

## Secure your booking

If after speaking with our Functions Coordinator and visiting the venue you decide to go ahead with your booking we will tentatively hold your booking for 14 days.

A non-refundable deposit of \$500 for functions and \$1000 for weddings must be paid to secure your booking.

Pay deposit to secure booking

3

## Sit back & relax

This is the part where our Functions Coordinator gets busy organising your event!

After having conversations with you our Functions Coordinator will send you a detailed proposal setting out all your event requirements. Requests for changes to the proposal can be made in writing.

Confirm event details

4

## Finalise the details

Please confirm the following information with our Functions Coordinator 2 weeks prior to your event:

- Final guest numbers
- All dietary requirements
- Beverage requirements
- Any outside suppliers
- Any other special requirements

Time to party!

# Function Ts & Cs

## Bookings

Tentative bookings will only be held for 14 days. Payment of a non-refundable \$500 deposit (or \$1000 for weddings) is required to secure your booking. Payment can be made by cash, EFT, credit card or direct transfer. You must also sign a copy of these Terms & Conditions and email it to [functions@efyc.com.au](mailto:functions@efyc.com.au) to secure your — booking.

## Payments

Final payments for all functions will be invoiced after the event and must be paid within 7 days or additional — cost may occur.

## Late Fees

All catering and beverage requirements, including dietary requirements, must be made available to the Functions Coordinator at least 2 weeks prior to the event for ordering purposes. If not received prior to 2 — weeks a late fee of \$200 will be charged to the booking.

## Pricing

Every endeavour is made to maintain pricing as printed in our functions brochures, however these may be subject to change. All prices quoted are inclusive of goods & services tax at 10%. Public Holidays will attract a — 20% surcharge to the cost of food & beverage for all functions.

## Club Licencing Hours

East Fremantle Yacht Club operates under a Club Liquor Licence until midnight Monday to Saturday and 10pm Sunday. If a function client requires extended licencing the Club can apply for an Extended Trading Permit on — behalf of the client at a cost to the client.

## Room Hire

— Room hire charges apply to all functions as per our room hire rates listed in the functions brochure.

*Please  
initial next  
to each  
t&c*

# Function Ts & Cs

## Final Guest Numbers

Final guest numbers must be made available to the Functions Coordinator at least 2 weeks prior to the event, once the final guest numbers are received the client will be charged for those guests, even if the guest numbers reduce. If there is an increase in guest numbers you must inform us immediately and the client will be invoiced — separately for the difference.

## Outside Suppliers

Please ensure the Functions Coordinator is made aware of any outside suppliers coming into the Club for your function, e.g. cakes, photo booths, decorators, DJs or bands. All food and beverage must be purchased from — the Club, excluding wedding cakes or birthday cakes.

## Decorations & Outside Suppliers' Equipment

All decorations are the responsibility of the hirer, decorations must be approved by the Club, any damage caused by decorations will be charged to the hirer. The hirer is responsible for setting up and removing any decorations or equipment, EFYC will not be held responsible for the loss or damage of any equipment brought into the Club from external suppliers, all decorations and equipment must be collected within 24hrs of the — function conclusion.

## Function Club Membership

When holding a function at East Fremantle Yacht Club you will receive a Club Membership for 1 week prior — and 1 week after your event. Whilst in the Club you will need to abide by the Clubs constitution and rules.

## Cancellations

Cancellations must be made in writing a minimum of 15 days prior to the function. Cancellation after this — time will incur a penalty fee of 25% of the cost of the function package.

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# Function Ts & Cs

## Booking Variations

Variations to guest numbers, food and/or beverage packages must be received no later than 14 days prior to the function. No variations can be accommodated after this time due to ordering, rostering — and logistical issues.

## Guest Behaviour

The Club reserves the right to cancel an event at any time if the security, reputation or the smooth running of — the Club's business is at risk.

## Damage

Any missing items or damage to Club facilities, furnishings or fittings will be charged to the function — organiser.

## Cleaning

If a major clean up is required after an event, over and above our standard clean the function organiser will — be charged an additional \$200 cleaning fee.

## Insurance

The Club will not accept responsibility for any damage or loss of items left in the Club prior to, during or after — a function, we recommend you arrange insurance for any valuable items.

## Parking

EFYC is a private Club and parking is limited, members parking is to the lower level of the Club, all function — guests must park in the upper car park and street parking, disabled parking is available in the upper car park to the left of the Club entrance.

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# Function Ts & Cs

## Smoking

Our Club is strictly a non-smoking venue. No smoking is permitted on the balcony. Smoking is only permitted — in our designated smoking area.

## Allergies & Dietary Requirements

All dietary or allergy requirements for your guests must be given to the Functions Coordinator 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.

## Security

All functions held at the club which are deemed necessary to have security guards present will be charged to — the person booking the event at the relevant rate unless authorised by the Functions Coordinator.

## Responsible Service of Alcohol

The East Fremantle Yacht Club is a responsible purveyor of alcohol and has the right to refuse service of — alcohol to any person. Under no circumstances may a minor consume alcohol on a licensed premises.

## 21st Birthday Parties

All 21st birthday parties must be booked in person, with payment of a \$1000 refundable security deposit to — secure your booking. Parties with over 70 guests must have security at cost to the function client.

## Signature

I have read and agree to the above Terms & Conditions set out on pages 13 - 16 of this brochure.

Signed \_\_\_\_\_

Date \_\_\_\_\_

*Please  
initial next  
to each  
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*We look forward to  
seeing you down at  
the Club soon!*



East Fremantle  
Yacht Club  
ESTD. 1933

# Canape Menu

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**Minimum 30 people**

## Cold Canapes

Butternut pumpkin tart, fetta, olive crumb (gf, dfo)  
Artichoke bruschetta, cucumber cup (gf, dfo)  
Slow braised duck, Asian crepe, hoisin glaze  
Kingfish crudo, casava cracker, chilli, lime (gf, df)  
Beef tartar, sourdough crostini, cured egg yolk (gfo, df)  
Prawn sancho bao (gf, df)

## Hot Canapes

Sundried tomato arancini (ve)  
Asparagus, courgette, ricotta frittata (gf)  
Spinach ricotta rolls  
House made sausage rolls, spiced tomato chutney  
Beef wellington, tarragon bearnaise  
Slow cooked pork belly, cauliflower puree, pickled apple, pork crackle (gf, df)  
Seared scallops, corn crema, chorizo crumb (gf, df)  
Fish and chip cups  
Brisket slider, BBQ sauce, slaw  
Korean fried chicken bao, kimchi slaw, dashi mayo

## Platters

Vegetable spring rolls, sweet chilli sauce (50 pieces)  
Curry puffs, tomato chutney (30 pieces)  
Mixed pie platter (10 chicken & 10 beef)  
Vegetarian sushi platter  
Loaded sushi platter

**Price per piece**

**\$3**

**\$3**

**\$4**

**\$4**

**\$5**

**\$5**

**\$3**

**\$3**

**\$3**

**\$4**

**\$4**

**\$4**

**\$5**

**\$6**

**\$6**

**\$6**

**Platter Prices**

**\$45**

**\$60**

**\$65**

**\$100**

**\$120**

Prices and information are current as of January 2024. Prices may change after the issue of this document. All prices are inclusive of GST.

# Buffet Menu

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**\$60 per person | Minimum 40 people**

## Cold

Bread and butter

Mixed garden green salad, balsamic vinaigrette

Roasted pumpkin quinoa salad, lemon dressing

Vine ripened tomato caprese salad, la Deliza bocconcini, ash salt, basil

Cucumber wakame pear salad, pickle chilli, white ponzu dressing

## Hot

Grilled sirloin steak, red wine jus

Crispy skin salmon, salsa verde, dill, lemon

Nepalese chicken curry

Rice

Roasted royal blue potatoes

Green beans, miso butter, sesame

Grilled baby carrots, charred corn wheels, shaved Manchego

Cavetelli pasta, broccoli pesto, smoked labneh, semi dried tomato

## Dessert

Mixed dessert platters: brownie, carrot cake, white raspberry cake

Vanilla crème caramel

Almond milk panna cotta, blueberry compote

Bread pudding, custard, cream

Fruit plate

## Optional Add Ons

Beef fillet | \$8 per person

Grilled lamb cutlets, mint sauce | \$8 per person

Steamed mussels, rich tomato sugo  
and chilli | \$100 per 30 people

Smoked salmon platter | \$120 per 30 people

Juniper poached prawns, horseradish,  
Marie Rose sauce, lemon | \$150 per 30 people

*Get in touch to  
discuss your next  
special event!*

# Plated Menu

2 Course | \$60

3 Course | \$70

## Entree

French onion soup, baked gruyere crostini, chives

Roasted cauliflower and apple soup, chilli

Lamb kofta, raita, herb salad, tahini dressing

Duck parfait, pickles, sherry gel, crostini

Beetroot cured salmon gravlax, horseradish

Zucchini salad, grilled courgettes, shaved squash, black olive crumb, fetta

## Main

Braised lamb shoulder, grilled baby eggplants, pinenut crème, mint & pomegranate

180g O'Connor sirloin, grilled Asian greens, roasted kipfler potatoes, star anise jus

Seared salmon, courgette & watercress salad, yuzu dressing

Pork belly, pumpkin ginger purée, burnt broccolini, carnalised pear

Jerk chicken supreme, grilled pineapple salsa, kailan

Cavatelli, roasted cherry tomatoes sugo, bocconcini, basil

## Dessert

Chocolate torte, raspberry gel, white chocolate crumb, vanilla ice cream (gf)

Almond milk Panna cotta, blueberry compote, praline (gf, df)

Apple tart, cinnamon ice cream

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*Ask us how we can  
cater for your unique  
dietary requirements*