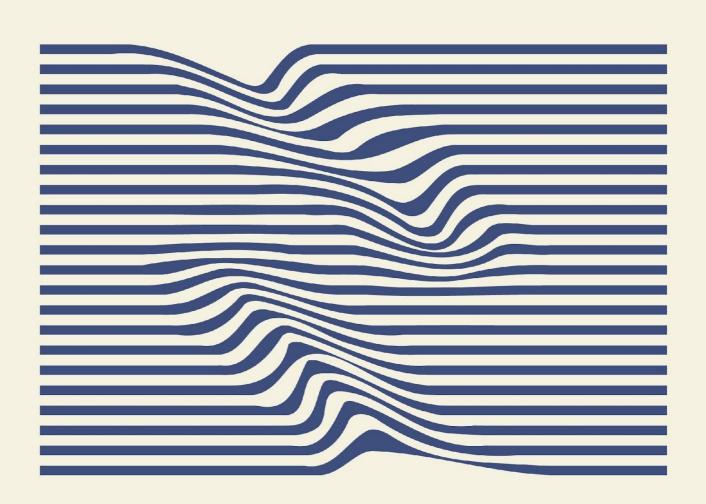


# **FUNCTIONS**

AT CLAREMONT YACHT CLUB











## It is my pleasure to welcome you to the Claremont Yacht Club, one of Perth's most iconic riverfront venues.

The Club's Membership encompasses people from all walks of life who are interested in various forms of on-water-activity.

The Club also has a large contingent of Social Members who are looking for a safe environment to enjoy the Club's relaxing atmosphere with friends & loved ones, or to enjoy one of the many functions the Club runs throughout the year.

Since 1905 the club has a long & proud history of fostering Sailing & Power-Boating activity in a family-oriented environment.

Located just off Victoria Ave, Claremont the clubhouse has spectacular views of the Swan River from our function rooms.

## COMMODORE'S WELCOME

We offer function areas and packages to suit your budget and requirements. Let our team of event professionals make your next party or corporate function one to remember.

#### **Table of Contents**

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#### **CONDITIONS OF HIRE**

Room Hire Is required at time of booking to

secure the room. Room Hire will be forfeited if cancellation within 2

weeks of the function date.

Audio Visual \$50 Projector/AV and microphone

equipment hire charge.

Cakeage As per below

Numbers 50 guests minimum (negotiable for

weekday events)

Decorations Balloons and Photo boards allowed.

Nothing to be stuck / taped to walls

or curtains, No confetti or candles.

Food Orders Must be finalised and pre-paid no later than 7 days prior to the event.

(non-refundable)

Drink Packages Must be finalised and pre-paid 7

days prior to the event. Bar tabs must be finalised at the completion

of the event.

BYO No BYO food or drinks.

Entry Patrons must provide photo ID to

enter the premises if requested.

Bond \$1000 Bond (refundable) may be required at the club's discretion. See

required at the club's discretion.

Terms & conditions.

Security Security guard/s may be required by

the club for your function.

Minors Children must be accompanied by a

guardian at all times & be accompanied to toilets.

### **VENUE HIRE DETAILS**

These details are indicative and may vary subject to your specific requirements.

Room hire includes a \$250 booking & cleaning fee.

Max Capacity	Seated w/ Dance floor	Seated w/out Dance floor	Cocktail style	Theatre style	Room Hire Mon - Thu	Room Hire Fri - Sun
Bayview Room	150	175	200	150	\$500	\$750
Deepdene	60	80	100	50	\$500	\$750
Members' Lounge Bar	/	/	70	/	\$250	\$350
Bovell Lawn	/	80	80	/	\$250	\$350

#### **EXTRAS**

Table Linen Sml \$5 | Med \$7.50 | Lge \$15 Cakeage \$2 / head | \$3 served + cream

Coffee Station \$5 / head (unlimited)







Enjoy the privacy of your own function room with a private bar and bathrooms. Ideal for large social events, corporate functions, weekday meetings or private dining for large groups.

#### Did we mention the best views of the river.

The room layout is flexible and can be customised to suit your particular needs and requirements, be that seated or standing.

With its own private bar, the area provides a casual lounge atmosphere for cocktail style events or formal dining experience. A wide range of canape's, platters & grazing tables are available, or we can design a menu to suit your requirements & budget.

Decorate the room to make your party / event have its own special feel or theme and make use of the room's special audio / visual equipment to play your own music & have photographs on the big screen.

### BAY VIEW ROOM

STANDING 200 | SEATED 175

In house music or ambience provided – or you can also bring your own laptop or device to plug into our system.

Enjoy your event whilst taking in the breathtaking view of the Swan River. We can provide a private area for just you and your guests with bar facilities close at hand.





#### **DEEPDENE ROOM**

Standing 100 with casual seating (Not available on weekends)

The Deepdene area is casual and sophisticated, designed with the comfort of our guests in mind overlooking the River & Marina, with a lawned area for those beautiful days & evenings lazing around the Swan.

This stylish yet laid back area is perfect for larger cocktail style functions, events & celebrations. Let our friendly staff ensure your comfort and satisfaction.

#### **BOVELL LAWN**

Alfresco 100 standing or seated.

For a superb alfresco function experience just meters from the Swan River, we offer the Bovell Lawn. Enjoy your sumptuous canapes and drinks package, in a classically West Australian outdoor atmosphere.

## OTHER FUNCTION AREAS

#### MEMBERS BAR

Standing 80 with casual Seating

Our Member's Bar is the perfect place to chill with a beer, while watching the boating action on The Swan River or the latest game on our screens. A relaxed dress standard makes it perfect for a casual get together.

The room can also be decorated for a smaller function with all the style of a waterfront venue.

Our Members Bar also has a pool table so you can sink a few balls to go with the beers! All our standard food options and drink specials are available, or just enjoy a platter or two with your friends.

#### BOARDROOM

Private meeting and / or Dining for 10





## PLATED MENU

2 COURSE SET MENU | \$55 / HEAD

2 Mains Alternate Drop | 1 Entrée or 1 Dessert

#### 3 COURSE SET MENU 1 \$65 / HEAD

1 Entrée |2 Mains Alternate Drop | 1 Dessert Add Extra Entrée or Dessert \$5 pp

#### **ENTREE**

Chef's House made Soup

Szechuan Pepper dusted Calamari with Nam Jim

Chilled prawn cocktail, w/ avocado & Marie Rose Sauce

House cured Beetroot Salmon, Horseradish, crispy Lavash

House smoked Salmon bites with Cucumber Salad and Horseradish Emulsion

House made Pork Terrine w/ toasted Sourdough & pickles

King Fish Ceviche with Sweet Potato, red Onion, Coriander and Tiger milk - add extra \$5

Plattered Entrees for entire table available on request

#### MAINS

Lamb Shank with garlic mash, broccolini and red wine jus

Grilled Barramundi on Parsley Risotto and garlic cream

200gr Beef Tenderloin cooked Medium with Port wine Jus, pressed Potatoes, green vegetables

Mild Sri Lankan Chicken Curry with basmati Rice, Pappadum and Mango Chutney

Harissa spiced Chicken breast, Chorizo-potato Mash and roasted Vegetables

Miso Marinated Salmon Steak with Pearl Barley and Wasabi Emulsion

Vegan Pasta in Pea puree w/ cherry tomatoes, asparagus and beans

#### **DESSERT**

Lemon Crème Brulé with biscotti

Cheese Board to share

White Chocolate Pannacotta, raspberry Coulis

Plattered Desserts for entire table available on request







## BREAKFAST BUFFET

MIN 75 GUESTS

\$35 / HEAD - 4 HOT DISHES \$40 / HEAD - 5 HOT DISHES

#### **HOT DISHES**

**Grilled Bacon** 

Eggs - Fried & Scrambled

**Breakfast Sausages** 

**Baked Tomato** 

Hash Browns

#### **INCLUDED**

Yoghurt

Breads – White | Wholemeal | Multi seed

Fruit Toast

Fresh Fruit Platter

Danishes and condiments

Juices - Orange Pineapple, Apple

Tea & coffee station

#### EXTRA'S

Granola - \$3pp

Muesli - \$3pp

Both \$5pp





### BUFFET MENU 1.

#### \$65 / HEAD (MIN 50)

Selection of Breads, Dinner Rolls & Dips Soup – choose 1

- Bacon, miso & sweet potato
- Cauliflower & Blue Cheese
- Soup of the Day

#### House-made Salads

- Cous cous w/ roasted vegetables
- Garden greens w/ French dressing
- Smoked Potato

Carvery with Condiments and Gravy - Choose 1

- Beef
- Pork
- Chicken
- Lamb add \$5

#### Hot Dishes - Choose 3

- Burgundy Beef
- Butter Chicken & Rice
- Portuguese Chicken
- Beef Rendang (mild) w Rice
- Oven Baked Salmon on potato, beans w pesto

Roasted & Steamed Vegetables Roasted Potatoes or Gratinated Potatoes Selection of Cakes, Slices and Fresh fruit Tea & Coffee Station add \$5/ head

## BUFFET MENU 2.

\$55 / HEAD (MIN 50)

Selection of Breads, Dinner Rolls & Dips Soup – choose 1

- Bacon, miso & sweet potato
- Cauliflower & Blue Cheese
- Soup of the Day

House-made Salads - choose 2

- Cous cous w/ roasted vegetables
- Garden greens w/ French dressing
- Smoked Potato

Carvery with Condiments and Gravy - Choose 1

- Beef
- Pork
- Chicken
- Lamb add \$5

#### Hot Dishes - Choose 2

- Burgundy Beef
- Butter Chicken & Rice
- Portuguese Chicken
- Beef Rendang (mild) w Rice
- Oven Baked Salmon on potato, beans w pesto

Roasted & Steamed Vegetables | Roasted Potatoes Selection of Cakes, Slices and Fresh fruit

Tea & Coffee Station add \$5/head







## BBQ MINI BUFFET MENU

\$38/ HEAD MIN 30 - MAX 80 GUESTS INCLUDES 2 HOT DISHES

#### Choose Two

- Pork Ribs in BBQ Basting
- Portuguese marinated BBQ Chicken
- Whole Roasted BBQ Beef (carvery)
- · Teriyaki Grilled Fish
- Mild Chicken Curry
- Vegetarian Fried Rice

Extra Dishes add \$5 / head

#### SERVED WITH

- Coleslaw
- Smokey Potato Salad
- Garden Green Salad
- Charred Corn
- Fries
- French Baguettes
- Fresh fruit Salad

Buffet is manned by a staff member to help serve.





## PLATTER MENU

#### RECOMMENDED 1 PLATTER PER 8-10 PEOPLE

Platter A - Antipasto Sliced meats, Turkish bread, dips, olives	\$90
Platter B - Seafood Salt & pepper squid, Coconut prawns, Thai fish cakes, Fish goujons	\$90
Platter C - Prawn Prawn & coriander twisters, with sweet chilli	\$90
Platter D – Cocktail Sausage rolls, Mini assorted pies, Mini assorted quiches	\$90
Platter E – Arancini Mushroom ragu   Pumpkin & feta   Beef ragu	\$90
Platter F – Dessert Selection of petite four's (30) or Slices	\$90

#### **COLD PLATTERS**

**Sandwiches** 

Assorted 28 pieces or 18 pieces baguette platte	r
Curried Egg, Mayonnaise & Parsley	
Champagne Ham, Cheddar, Tomato & English N	∕lustard
Chicken, Mayonnaise & Parsley	
Chicken, Cheddar, Cucumber	
Cheese & Tomato / Pickle	
Salad	
Salami & Pickle	
Tuna, Sweetcorn & Mayo	
Chicken & Mayo	
Turkey, Rocket & Cranberry	
Roast Beef & Horseradish	
Cheese Platter	\$90
3 cheeses selection   Dried Fruits   Crackers	
Crudites & house-made dips	\$60



\$90

\$90



## COCKTAIL MENU

MIN 50 GUESTS

6 ITEMS \$25 / HEAD 8 ITEMS \$33 / HEAD 10 ITEMS \$40 / HEAD

#### MINI MEALS | \$12 each (Min 30 / item)

Beer battered fish and chips, tartare sauce
Pulled pork slider, apple slaw, shoestring fries
Roast beef & gravy sliders

Chicken curry, basmati rice, mini naan

Egg fried rice with prawn, chicken & sambal

Loaded fries, pulled pork, tomato salsa, sour cream

Lemon & herb chicken, bacon, onion jam, aioli in brioche bun

Satay Chicken Skewers (2) & Rice, peanut Sauce Chefs Special Vegetarian Fride Rice (v, gf)

#### **CANAPES**

Select 50/50 from Standard & Premium

#### **STANDARD**

Selection of arancini with aioli

Moroccan chicken skewer, harissa mayonnaise

Falafel and hummus

Rare roast beef, horseradish, yorkies

Assorted sushi

Cream cheese tartlet, roasted beetroot

Beer battered snapper goujons, tartare sauce

5 spice pork belly bites

Tandoori spiced chicken skewer with raita

#### **PREMIUM**

Natural oysters

Tempura prawns with lime aioli

Scallops with mango chilli salsa

Beef fillet skewers with horseradish emulsion

Deconstructed duck wontons with hoisin sauce

Goat cheese tartlet with pear puree

Garlic prawns (served on Chinese spoon)

Lamb kofta with raita

Smoked salmon, sourdough, dill mascarpone





## GRAZING TABLE

\$25 / HEAD I MIN 40 GUESTS

#### **GRAZING TABLE**

Selection of continental meats

Homemade terrine and rillettes

Smoked and homemade cured salmon

Cheeses, blue cheese, brie, cheddar, marinated feta

Marinated olives & pickled vegetables

Dips, dried fruits and mixed nuts, quince paste

Selection of bread, grissini and crackers

Condiments & Fresh fruits

## **BUSINESS PACKAGE**

\$45 / HEAD | MIN 75 GUESTS

#### **MORNING / AFTERNOON TEA**

Fresh fruit
Danish or muffins
Tea and coffee

#### **LUNCH**

Assorted sandwiches
Pulled pork & fennel slaw sliders, fries
Grilled vegetables sliders, fries
Assortment of salad
Chilled frittata with mango chutney

#### PLATTERS \$90 (Serves 10)

Fresh fruit Assorted sandwiches Pastries





## **WAKE PACKAGES**

#### \$15 / HEAD

Selection of gourmet sandwiches (choose 3)
Tea & coffee station

#### \$20 / HEAD

Selection of gourmet sandwiches 1 selection from platter menu Tea & coffee station

#### \$25 / HEAD

Selection of gourmet sandwiches 2 x selection from platter menu
Tea & coffee station

Saying farewell to a loved one is an emotional time for a grieving family. Let us organise your loved one's wake to take the strain away from your family. Our wake menu's make your choices easy & to your budget. Our food choices are easy to serve, so your focus can be on the sensitive issues on the day. We can design any options you feel are right for this "celebration of life"

#### **GOURMET SANDWICH SELECTION**

Choose 3

Curried Egg, Mayonnaise & Parsley
Champagne Ham, Cheddar, Tomato & English Mustard
Chicken, Mayonnaise & Parsley
Cheese & Tomato / Pickle
Salad
Salami & Pickle
Tuna, Sweetcorn & Mayo Chicken & Mayo
Turkey, Rocket & Cranberry

#### PLATTER SELECTION

Roast Beef & Horseradish

**Antipasto** - Sliced meats, Turkish bread, dips, olives **Seafood** - Salt & pepper squid, Coconut prawns, Thai fish cakes, Fish goujons

Prawn- Prawn & coriander twisters, with sweet chilli

**Cocktail** - Sausage rolls, Mini assorted pies, Mini assorted quiches

Arancini - Mushroom ragu, Pumpkin & feta, Beef ragu

Dessert - Selection of petite four's & Slices







### BEVERAGES

OPTION 1 - CASH BAR
OPTION 2 - BAR TAB
OPTION 3 - BEVERAGE PACKAGE

#### For a min 50 guests

	2 hours	3 hours	4 hours
House Package	\$40pp	\$50pp	\$60pp
Premium Package w/ West Cape Howe Wines	\$55pp	\$65pp	\$75pp

The Club is committed to and advocates the Responsible Service of Alcohol.

#### **House Package:**

Sparkling – McPhersons
White Wine - Wavelength SSB
Red Wine - Wavelength Shiraz
Tap Beer - Swan Draft | Single Fin | Hahn 3.5%
Bottled Beer – Heineken 00 | Cascade Light
Cider – Monteiths Apple Cider

#### **Premium Package:**

Sparkling – DaLuca Prosecco
White Wine – West Cape Howe SSB
Red Wine - West Cape Howe Cabernet Merlot
Tap Beer - Swan Draft | Single Fin | Hahn 3.5%
Stella Artois | Balter XPA | Gage Roads Side Track
3.5%
Bottled Beer – Heineken 00 | Cascade Light
Cider – Monteiths Apple Cider

Bottom Shelf Spirits - \$5pp Top Shelf Spirits - \$10pp



## **FUNCTION WINE LIST**

WHITES	Glass   Bottle		REDS	Glass   Bottle	
Sauvignon Blanc			Cabernet Sauvignon		
West Cape Howe, WA	9	37	Howard Park "Miamup, WA	10.5	42
Shaw & Smith, SA	13	55	West Cape Howe "Book Ends, WA	-	53
			Mosswood Amys, WA	-	72
Sauvignon Blanc Semillon					
Wavelenght, WA	7.5	30	<b>Cabernet Merlot</b>		
West Cape Howe, WA	9	35	West Cape Howe, WA	9	40
Amelia Park, WA		41			
			Merlot		
Chardonnay			Wee Angus Merlot, VIC		40
West Cape Howe WA	9	35			
Merum, WA	-	42	Shiraz		
Howard Park, Miamup, WA	-	50	Wavelenght, WA	7.5	30
			Howard Park Flint Rock, WA	10.5	42
Others			West Cape Howe "Two Steps, WA	-	55
Risky Business Pinot Grigio, VIC	9	39	Scotsdale, WA	-	64
Amberley Kiss & Tell Moscato, WA	-	27.5			
Vasse Felix "Classic Dry", WA	-	40	Pinot Noir		
West Cape Howe Riesling, WA	9.5	40	Rabbit Ranch, NZ	11	55
Sparkling			Rosé		
McPherson, VIC	8.5	30	West Cape Howe, WA	9	35
Da Luca Prosecco, IT	10	40	Credaro Rosé, WA	-	40
42 Degrees South Cuvée NV, TAS	-	49			
			Others		
Champagne			Hayshed Hill "Morrisons Gift, WA	-	40
Moet & Chandon Champagne, FR	-	120			
			Dessert		
			West Cape Howe Muscatelle, WA	-	60



#### **BEERS**

On Tap	Gl   Ch   P   Jug
Hahn Super Dry, 3.5%	5.2   6.5  10.0  20
Gage Roads Side Track, 3.5%	6.0   6.6  11.0   22
Swan Draught, 4.5%	6.0   7.2  10.0  23
Single Fin, 4.5%	6.0   7.5  12.0  24
Stella Artois, 4.8%	6.0   7.5  12.0  24
Balter XPA, 5%	6.0   7.5  12.0  24
Beer Stubbies	
Heineken 00	6
Cascade Light	6.5
Great Northern Super Crisp	7.7
Pure Blonde	7.7
Heineken	8.8
Stella	8.8
Corona	9.5
Little Creatures Pale Ale	9.5
Beer Cans	
Emu Export	7
Guinness	10
Cider / Ginger Beer	
Monteiths Apple	8.5
Matso's Ginger Beer	11

#### NON-ALCOHOLIC

	GI   P   Jug
LLB	5.0   6.5   10.0
Soft Drink	5.0   6.5   10.0
Juices	5.5   7.0   10.0
Mt Franklin Water 330ml	Bottle   4.5
Mt Franklin Water 750ml	Bottle   8.5

#### **Looking for Cocktails?**

Ask our Function Manager what is available.

#### **SPIRITS**

Bourbon	
Jim Beam	9
Jack Daniels	9.5
Black Douglas & Dry Cans	10
Siden Bedgids & Bry edits	
Gin	
Gordons	8.5
Gordons Pink	8.5
Bombay	9
Hendricks	10
Rum	
Bacardi	9
Bundaberg	9
Sailor Jerry	9.5
Kraken	10.5
Vodka	
Smirnoff	9
Grey Goose	10.5
City Goose	10.5
Whiskey	
Johnny Walker Red	9
Johnny Walker Black	10
Jameson's	10
Glenfiddich	10.5
Chivas	12
Brandy / Port	
St Agnes Brandy	8.5
Galway Club Port	9



### TERMS & CONDITIONS

#### **FUNCTIONS**

#### 1. Booking Confirmation

To fully confirm a reservation, a signed copy of the booking form and the booking fee are required. The reservation is not confirmed until these are received.

#### 2. Consumption of Food and Beverage

Function spaces may only be hired with a food and beverage package / option.

Function organisers or their guests are not permitted to supply their own food or beverages unless prior permission and only under exceptional circumstances. Birthday cakes and wedding cakes are an exception (cake plating charge applies).

#### 3. Payment

The contract signatory is liable to pay all monies due under this agreement. We do not provide credit.

All accounts must be paid in full either with credit card, cash, direct debit or bank transfer at least seven working days prior to the function date.

Personal and company cheques are only accepted a minimum of 10 days prior to event date and the payment is not considered to be paid until funds are cleared. All function events are to be pre-paid prior to event date.

Whilst every effort is made to maintain printed prices, ALL prices are subject to change to cover product increases plus the cost of services, GST is included on all quotes.

#### 4. Minimum Guest requirement

All function areas at The Claremont Yacht Club have a required 50 minimum number of guests unless agreed. If a function falls below the minimum stated, the payee is required to pay for the minimum amount that has been assigned to each function.

#### 5. Final Numbers

We require confirmation of final numbers seven working days prior to your function.

Charges will be based on the guaranteed number or the number attending, whichever is greater. If any changes within the seven days may incur extra charges and can only be made with the authorization management.

#### 6. Cancellations

In the event of cancellation, the following terms will apply:

All cancellations must be made in writing. Booking Fee is non-refundable at all times.

For cancellations made within one month prior of the function date, the organiser will be charged 50% of the total estimated value of the function.

For cancellations made within seven days prior to the function date the organiser will be charged the total quoted price of the function.

Should the club have 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.

#### 7. Membership

Any person organising a Function at Claremont Yacht Club must be a member of the club.

Should the booking party not be a financial member then membership for the Claremont Yacht Club will be charged over and above of any other charges associated with the function.

Membership of the club under this arrangement entitles the person organising the Function to a 12-month membership of the Claremont Yacht Club and allows them the rights of a Social Member for the duration of the membership.

The membership may be renewed following the expiration of this period.

#### 8. Dietary Requirements

Vegetarian and gluten free meals are available, and we can also cater for those with allergies. Please advise all dietary requirements seven days prior to your event date. All care but no responsibility is taken by the club for dietary requirements.

#### 9. Decorations

Candles are not permitted.

Menus not printed by Claremont Yacht Club must be approved by the club to verify the correct information. Should the organiser choose to decorate the venue themselves, please note that no sticky tape, nails or residue fasteners can be used on painted walls and pillars.



#### 10. Damage

The organiser will be responsible for any damage incurred during the period of setting up, running and breaking down of room.

Insurance and damages of any customer or guest's property at any time during or after the event is the responsibility of the booking party. Contract signatories are financially responsible for any damage to fittings, property or equipment that may be caused by guests and contractors before, during and at the conclusion of the event.

#### 11. Bond

Should the club require, a bond of \$1000.00 is required at least 7 days prior to any event. Missing items or damage to the club facilities, furnishing or fittings will be charged to the booking party. If no damages are incurred the bond will be refunded or transferred to other costs associated with the event. The bond is additional to any booking / hire charges.

#### 12. Delivery and pickup

Management must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Assistance with movement of equipment in and out of the premises will only be possible if staff is available.

#### 13. Room Allocation and Sound Requirements

The Claremont Yacht Club reserves the right to reassign the function to another room and/or area if the booked space is not considered suitable due to guest numbers changing significant- In extreme weather conditions or club maintenance issues which may arise and are out of management control.

Music levels will be controlled by the Duty Manager on Sunday – Thursday & public holidays, music to be turned down from 10pm, Friday and Saturday music will be turned off from 11:45pm.

#### 14. Surcharges and Time Extensions

A 20% surcharge applies on the full price of functions held on Sundays & Public Holidays. All functions must finish by agreed time (as per the event order).

#### 15. Bar and Beverages Closing Times

The latest alcohol will be served Monday - Saturday is at 11.00 pm. This is to allow all patrons time to finish their drinks and vacate the premises prior to 11.30 am.

The latest alcohol will be served on a <u>Sunday</u> is 9.30 pm. This is to allow all patrons time to finish their drinks and vacate the premises by 10.00pm.

Under the Liquor Licensing Act we have a duty of care to all our customers. The Club is committed to and advocates the Responsible Service of Alcohol.

Our staff are trained in Responsible Service of Alcohol and actively promote responsible alcohol consumption by our members and guest complying with all applicable laws.

The Duty Manager and bar staff reserve the right to refuse alcohol to persons they deem to be intoxicated, or whom they believe may harm themselves or other patrons or property. These persons may also be requested to leave the venue should they behave in a threatening or abusive manner towards staff or other persons attending the Function.

CYC is a fully licensed venue, and no alcohol is to be brought onto the premises.

The Claremont Yacht Club reserves the right to ask for proof of age.

Persons under the age of 18 are not permitted to consume alcohol on the premises, no matter whether they are accompanied by a guardian or parent. If this occurs all attending the event with the underage persons will also be denied access to Licensed.

#### 17. Security

Claremont Yacht Club reserves the right to engage Registered Security personnel at any event they see fit and are required to patrol all 21st Birthdays.

The Function Manager may deem it a requirement for other events; this will be discussed with you during the booking process.

If security personnel are to be involved, they must be engaged by Claremont Yacht Club; no outside Security is to be used. The use of security personnel is now governed and controlled by Legislation and all such personnel engaged are.

The event organisers are required to cover cost of security.

#### 18. Product Availability

All products listed in this package are subject to availability. Claremont Yacht Club reserves the right to replace any item with a similar item if it is unavailable at the time of the function.

16. Duty of Care | Responsible Service of Alcohol





## **BOOKING FORM**

Please return this for	m when p	aying the	deposit to sec	ure the booking	
Name:					
Function day & date:					
Time start & conclud	e:				
Function room:					
Approx number of gu	uests:				
Occasion:					
Event name:					
Contact on the day n	ame:				
Business name: (If ap	plicable)				
Address:					
Suburb: Postcode:					
Mobile:					
Email:					
	ood & bevenue to be to b	verage cho onfirmatior ss.	ices are subje	ions and accept responsibil ct to change without notice with your deposit.  Date:	•
Signature:			_	CREDIT CARD DETAILS	PLEASE COMPLETE
PAYMENT OPTIONS	PLEASE TICK			Type & Number:	TELIOL COMMELLE
Credit Card					
E.F.T				Expiry date:	
Cach					

PAYMENT OPTIONS	PLEASE TICK
Credit Card	
E.F.T	
Cash	
Eftpos	
Bank Cheque	

CREDIT CARD DETAILS	PLEASE COMPLETE
Type & Number:	
Expiry date:	
Cardholders Name:	
Amount: \$	
Authorised by (Signature of cardholder):	



## GOURMET PAIRED WINE MENU

3 COURSE SET MENU | \$100 / HEAD INCLUDES
3 GLASSES OF WEST CAPE HOWE WINE MIN 15 - MAX 30 GUESTS

To Start
West Cape Howe Riesling

King Fish Ceviche, sweet potatoes, red onion Or Smoked salmon, prawn, rocket, pickled fennel, fried capers Mains

West Cape Howe Riesling or Cabernet Merlot

Fillet Steak, Port wine Jus, Horseradish Emulsion, pressed Potatoes and seasonal greens

Crispy Skin Salmon on Parsley Risotto with roasted garlic cream

Or

Lamb Loin with Black Garlic jus and Cauliflower Croquettes

Dessert
West Cape Howe Muscatel

Chocolate Ganache and Croquant Tarte or

Drambuie Ice cream Souffle with Almond Tuile



