

LOOKING FOR A UNIQUE VENUE FOR YOUR NEXT SEMINAR?

Located on the banks of the Swan River, and only 15 minutes from the Perth CBD, Nedlands Yacht Club is the perfect location for your next event. With spacious facilities and stunning break out views, your next seminar will be both memorable and productive.

Whether you are looking to hold a small meeting, half-day or an all-day session, Nedlands Yacht Club is the ideal setting. We pride ourselves in delivering the best service and facilities for you and your guests, making sure that your event is remembered, enjoyed and talked about for years to come!

VENUE HIRE INCLUSIONS

Spacious & open design room
Free on-site parking
Free Wi-fi
Your choice of seating & setup
Delicious catering options, to satisfy all taste buds & dietaries
Stunning views of the Swan River & Perth City, perfect for your guests to utilise during break our periods

VENUE HIRE	CLUBHOUSE	BOARDROOM ANNEXE	
		Ideal for up to 16 persons, Boardroom style	

 Half day (4 hours or less)
 \$350
 \$100

 Full Day (4 - 8 hours)
 \$550
 \$175

AUDIO & VISUAL SYSTEMS

Includes state-of-the-art data projector & screen, presentation clicker & microphones (two available)

Half day (4 hours or less) \$50 (projector only)
Full Day (4 - 8 hours) \$100 \$50 (projector only)



STAFFING

Staffing costs are additional to venue hire & catering packages

Monday-Friday \$39 per staff member, per hour

Staffing Guidelines

0 - 50 guests 1 staff member

51 - 100 guests 2 staff members

101 + guests Dependant on your event requirements

ADDITIONAL EXTRAS

Tea & Coffee Station 0-20 guests \$75

21-70 guests \$150

71 - 150 guests \$200

Freshly brewed coffee, tea chest, milk & sugar

Whiteboard/Flip Chart \$25 each

Noah's Fresh Fruit Juice \$4.50 per bottle

Served with any session throughout the day

Sparkling Water \$4.50 per person

Served throughout the day

Sundowner on our Alfresco Veranda POA

Unwind on our alfresco veranda with post event drinks and nibbles. The perfect way to debrief and finish off the afternoon. Beverage list and canape menu can be provided on request

Gourmet Grazing Table \$12 Per Person

Assortment of fresh premium produce, cheeses, meats, fruits, breads & more. The perfect accompaniment to any sundowner

Use of Foreshore - Unlicensed \$250





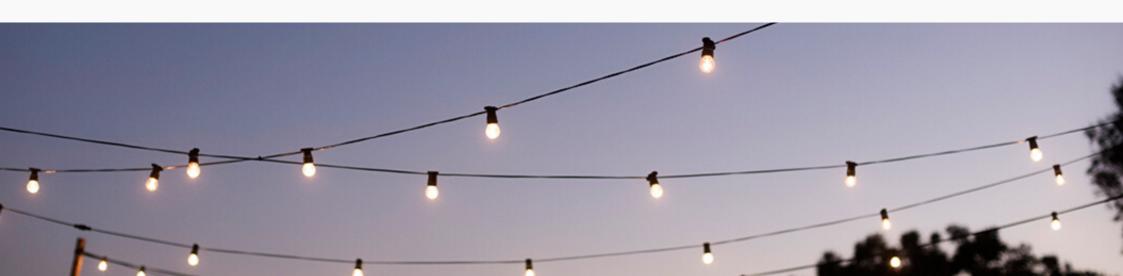


VENUE HIRE

Situated on the beautiful Swan River, overlooking our magnificent City Skyline, our facilities are the perfect spot to celebrate your next corporate event. With a unique and flexible event space this option gives the event organiser the freedom to work with a blank canvas and create exactly what they have envisioned. The limit is your imagination!

January - April	Monday - Thursday	\$350
	Friday	\$990
	Saturday	\$1,500
May - September*	Sunday	\$500
May - September	Monday - Saturday	\$350
September - October	Monday - Thursday	\$350
October	Friday	\$990
October - December	Saturday	\$1,500
October - Late April*	Sunday	\$990
November - December	Monday - Thursday	\$990
November - December	Friday	\$1,500

*Dates dependant around Sailing Season



LONG WEEKEND, PUBLIC HOLIDAY & NYE EVENTS

LONG WEEKEND & PUBLIC HOLIDAY DATES

\$990

Dates subject to availability

Staffing will be charged at the Public Holiday rate for the entire shift for all staff members

Minimum spend of \$30 per person on beverages applies

25% surcharge across all NYC food packages

NEW YEARS
EVE EVENTS

\$1,500

Subject to availability

Staffing will be charged at the Public Holiday rate for the entire shift for all staff members

A minimum of 120 guests is required

A minimum spend of \$50 per person on beverages

25% surcharge across all NYC food packages



STAFFING

Staffing costs are additional to venue hire, food and beverage packages

Monday-Friday \$39 per staff member, per hour Saturday \$42 per staff member, per hour

Staffing Guidelines

0 - 50 guests
51 - 79 guests
80 - 119 guests
120 - 139 guests
2 staff members
4 staff members
5 staff members

140 + guests Dependant on your event requirements

ADDITIONAL EXTRAS

 Tea & Coffee Station 0-20 guests
 \$75

 21-70 guests
 \$150

 71 - 150 guests
 \$200

Freshly brewed coffee, tea chest, milk & sugar

Gourmet Grazing Table

\$12 Per Person

Assortment of fresh premium produce, cheeses, meats, fruits, breads & more. The perfect accompaniment to any event!

Dessert Grazing Table

\$9 Per Person

Assortment of freshly baked petite fours, fudges,

donuts & more.

Giant Lawn Games \$100

Use of Foreshore - Unlicensed \$250

License of Foreshore \$475

Furniture Hire Packages

POA

Marquee, lighting, dancefloor and furniture hire packages are all available on request

Coach Transfers

POA

Need transfers from your office? Or looking at keeping the party going? Let us arrange transfers to and from your event. Quotes can be provided on request





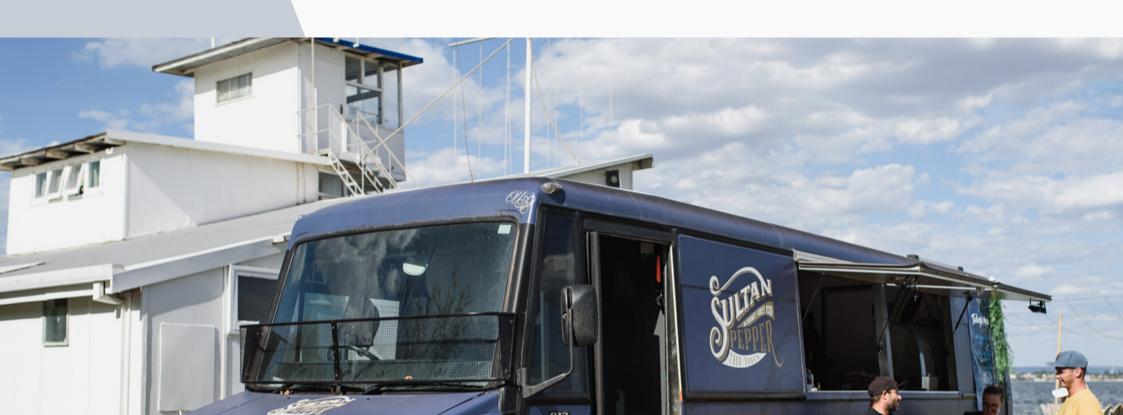
CREATIVE CATERING

What better catering option is there then the choice of infinite options!

Here at Nedlands Yacht Club our creative creating options allow for you to choose from your favourite local restaurant, that delicious food truck you tried at your local markets or perhaps a caterer your friends or colleagues raved about? The choice is entirely up to you!

Want us to point you in the right direction? We have packaged together some delicious menu option on the next pages. Our cocktail and food stall packages are an always crowd favourite and are perfect for a casual style event that will have your guests mingling.

Thinking of something a little more tailored? Our events team will work closely with you and some of our favourites to present a tailored menu that will satisfy all tatstebuds! Chat with our Events Team today and let us know what you envision!



COCKTAIL PACKAGES

What's included?

Venue hire

All staffing expenses for up to a six hour event Basic inventory - tables, chairs, tablecloths etc

Our cocktail menus are based on a 1.5 - 2.5 food service period. Extended food service periods can be arranged for an additional \$10 per person, per hour. All dietaries will be catered for separately. Please advise your event manager of these and they will ensure those guests are looked after for your event

Minimum charge of 50 adults

COCKTAIL MENU ONE

\$106 Per Person

COLD ITEMS

Seared tuna tataki, soy sauce, wasabi dressing (gf)
Peking duck pancakes, cucumber, hoisin
Honey pumpkin & haloumi tart, toasted sunflower (v)
Compressed tequila watermelon, candied lemon (gf) (v)

HOT ITEMS

Sesame scallop, wakame, wasabi mayo, tobiko Pork & fennel arancini, dehydrated apple (gf) Chorizo sausage roll, romesco sauce Chicken & coriander gyoza, chilli caramel Petite fillet mignon, bearnaise sauce (gf) Gochujang fried chicken bao, pickled carrot Pulled pork taco, Asian slaw

COCKTAIL MENU TWO

\$116 Per Person

COLD ITEMS

Cauliflower & vanilla onion tart (v)
Chicken boudin, salted popcorn, peanut praline (gf)
Blueberry & juniper lamb, basil polenta, orange balsamic (gf)
Beetroot tart, mango pearls (v)

HOT ITEMS

Pumpkin & fig arancini, lemon aioli (gf)(v)
Smoked ham & manchego croquette, harissa aioli
Slow cooked lamb & rosemary pie, garlic mash
Wonton prawns, coriander, ponzu butter sauce
Grilled five spice chicken skewers, Indonesian peanut sauce (gf)
Barbequed harissa prawn slider, charred corn, avocado salsa
Braised beef short rib bao, wombok, crispy shallot

A LITTLE MORE SUBSTANTIAL (SELECT 1)

Loaded stir-fried noodles, chicken, prawns, pork belly, seasonal vegetables Thai green chicken curry, jasmine rice Chicken & herb tortellini, carbonara sauce Potato gnocchi, gorgonzola cream, toasted walnuts, pecorino (v)

FOOD STALL PACKAGE

What's included?

Venue hire

All staffing expenses for up to a six hour event Basic inventory - tables, chairs, tablecloths etc Stalls & gazebos (theming not included)

60 - 99 guests Select 3 stalls \$114 pp | 2hr serving period 100 - 199 guests Select 4 stalls \$114 pp | 2hr serving period

200 - 399 guests Select 5 stalls \$114 pp | 2hr serving period 400 + guests Price on application

Additional serving time | \$14pp / first hour, \$7pp every hour thereafter Additional stalls | \$14pp

Minimum charge of 60 adults

CURRY (SELECT 2)

Lamb rogan josh, basmati rice Nonya chicken curry, basmati rice Massamam beef, basmati rice Thai green chicken curry, jasmine rice Sweet potato, pumpkin & corn curry, coconut, coriander, Thai basil (v)

PAELLA (SELECT 2)

Chicken & vegetable - tender chicken, roast capsicum, tomatoes, Spanish onion, green beans
Seafood - Prawns, mussels, squid, fish, saffron & smoked paprika
Vegetarian - chefs' selection of seasonal vegetables (v)

WOK (SELECT 1)

Stir-fried noodles loaded with chicken, prawns, pork belly, seasonal vegetables

Vegetarian - Chef's selection of seasonal vegetables (v)

SALAD (SELECT 3)

Vietnamese chicken salad (gfo) Israeli couscous, almond, sultana & Moroccan spice (v) Penne, pesto, mayonnaise, chicken, pine nuts Caesar salad

SLIDERS (SELECT 2)

Beef cheeseburger slider, caramelised onions, Turkish bun Slow cooked pulled pork slider, Asian slaw, brioche bun Mediterranean lamb slider, tzatziki

TAPAS (SELECT 3)

Corn & potato croquette, aioli (v)
Mushroom & pine nut arancini, pesto (v)
Mini pulled pork tacos, Asian slaw
Patatas bravas, salsa romesco(v)

(v) vegetarian | (gf) gluten free | (gfo) gluten free option





Looking for the flexibility of tailoring your own drinks menu? Set your limit, choose your beverages from our beverage offerings and we will take care of the rest. There is a minimum spend across the bar of \$1,500 for all events.

Feel as if your colleagues are going to have a real good time? Maybe a beverage package would be the best option?

Each beverage package offers unlimited service for 6 hours so you can keep the drinks flowing

and the celebrations going!

STANDARD PACKAGE

PREMIUM PACKAGE

\$65 Per Person

\$50 Per Person

WHITE WINE	BEER	WHITE WINE	BEER
Angove Estate Sauvignon Blanc	James Boags Light	Angove Estate Sauvignon Blanc	James Boags Light
	Hahn Super Dry	Chalkhill Estate Moscato	Rogers
RED WINE	Becks	Credaro Sauvignon Blanc Semillon	Becks
		The {Sum} Rose	Corona
Angove Estate Cabernet Sauvignon	NON-ALCOHOLIC		Hahn Super Dry
		RED WINE	Little Creatures Pale Ale
SPARKLING	Soft Drink		Peroni
SPARKLING	Juice	Angove Estate Cabernet Sauvignon	
Anchorage Sparkling	Lemon, Lime & Bitters	Fat Bastard Pinot Noir	NON-ALCOHOLIC
		Pepperjacks Shiraz	
			Soft Drink
CIDER		SPARKLING	Juice
			Lemon, Lime & Bitters
Strongbow Original		Anchorage Sparkling	
		Castelli Checkmate Chardonnay Pinot Noi	r
		CIDER	

Strongbow Original

JUST A FEW OF OUR FAVOURITE SUPPLIERS...

FURNITURE HIRE COMPANIES

Heart Strings Hire & Style
heartstringshireandstyle.com.au
hello@heartstringshireandstyle.com.au

Maisey Collections maiseycollections.com.au hello@maiseycollections.com.au

Perth Party Hire 08 9388 2294 info@perthpartyhire.com.au

The Event Mill 08 9477 4444 info@theeventmill.com.au

Vintage Letters Co 1300 835 861 info@vintageletters.co

CATERERS

Frasers Catering & Events hello@fraserevents.com.au frasersevents.com.au

Heyder & Shears info@heydershears.com.au heydershears.com.au

Prestige Catering 1300 663 611 prestigecatering.com.au

Ultimo Catering enquiries@ultimogroup.com.au ultimocateringandevents.com.au

LIGHTING

Festoon Lighting Perth
0452 182 659
enquiries@festoonlightingperth.com.au

JV Events 0431 326 492 jveventhire@gmail.com

Micktrics Events 0402 348 473 jmichael@micktrics.com.au

Perth Party Hire 08 9388 2294 info@perthpartyhire.com.au

The Event Mill 08 9477 4444 info@theeventmill.com.au

FOOD TRUCKS

Comida Do Sul 0405 967 469 contact@comidadosul.com.au Curb Your Hunger 0409 101 916 streeteatswa@hotmail.com

Eat No Evil eatnoevil.com.au eatnoevill@gmail.com

Soul Providor 0422 529 211 vital@soulprovidor.com.au

Sultan Pepper 0407 430 962 hello@sultanpepperfoodtruck.com

PHOTOGRAPHERS

Rift Photography 0422 480 842 hriftphoto@gmail.com

DJ'S & PHOTOBOOTH

Complete DJ & Photobooth's info@completedj.com.au

Vintage Photobooths vintagewa@photobooth.net.au



For more pictures reviews & information visit

www.nyc.org.au/functions/

Or check out our Social Media

@@NedlandsYachtClub

