



# Nedlands Yacht Club

Wedding Package  
2020-2021



*Tailoring weddings for all lovers on the Swan River...*





*It was  
always  
you*

<b>DIY Package and Staffing</b>	<b>4</b>
<b>Optional Extras</b>	<b>7</b>
<b>Long Weekends, Public Holidays and New Year's Eve Weddings</b>	<b>8</b>
<b>Cocktail Food Package</b>	<b>10</b>
<b>Food Stalls Package</b>	<b>11</b>
<b>Share Table Package</b>	<b>12</b>
<b>Buffet Package</b>	<b>14</b>
<b>Plated Meal Package</b>	<b>16</b>
<b>Winter Weddings</b>	<b>18</b>
<b>Beverage Options</b>	<b>20</b>
<b>Suggested Suppliers</b>	<b>22</b>

# DIY Package

This package is ideal for those who are opting for a unique, personalised wedding that they can take into their own hands. This option gives the wedding party the freedom to work with a blank canvas and create exactly what they have envisioned as the choice of all catering, decorating and styling is up to you! We have a number of contacts in order to help steer you in the right direction (provided on page 22) and are more than happy to help with any queries regarding suppliers.

NYC must provide all liquor and beverages with a minimum spend of \$30 per person in place for all weddings. Our beverage offerings can be found from page 20.

## Venue Hire

- May – August \$500\*\*  
\*\*Excluding Public Holidays & Long Weekends
- Monday – Thursday September, October, January – April \$500\*\*  
\*\*Excluding Public Holidays & Long Weekends
- Fridays September, October, January – April \$990
- Fridays November and December \$1500
- Saturdays October – April \$1500
- Any other days not listed \$990  
\*\*Excluding Public Holidays & Long Weekends

A deposit of 100% of the venue hire fee is required to confirm the booking with an additional bond due two weeks prior to your event. Additional charges apply for ceremonies, BBQ usage, use of our foreshore area and an extended liquor licence if required.

There is a minimum requirement in place to host your wedding of 60 guests on any Friday or Saturday from October – April and 120 guests on Fridays and Saturdays in December.

## Staff Requirements

Staffing for the bar must be provided by the Yacht Club. For the first 50 guests you will need two staff members, 51-79 guests you will need three staff members, 80-119 guests will require four staff members, 120-139 guests you will need five staff members, and for numbers greater than 140 guests, staffing requirements will be dependent on event requirements. The staffing may be altered depending on the event, so we do recommend speaking with our Event Manager to ensure that ample staffing is in place. The staff pricing is addressed below and is not included in the total venue hire or beverage packages. Staff costs are subject to award rate changes.

- Monday-Friday \$39.50 Per Hour / Per Staff Member
- Saturday \$42.50 Per Hour / Per Staff Member
- Sunday \$45.50 Per Hour / Per Staff Member
- Public Holidays \$60 Per Hour / Per Staff Member

*Say I do with us too*  
*Optional Extras on Page 7*





*"The basic package allows you to create your own oasis on the Swan River with previous couples opting for a range of marquees, stretch tents, Tp's, festoon lighting, dancing under the stars and unique furniture to create their own area on the lush lawns of NYC. With our beautiful sunsets, it is the perfect way to spend a warm Perth night with friends and family celebrating."*





# Optional Extras

- Grazing Table \$12 per person  
(Assortment of fresh premium produce, cheeses, meats, fruits, breads and more)
- Dessert & Cheese Grazing Table \$10 per person  
(Assortment of freshly baked petite fours, fudges, donuts and premium cheeses)
- Ceremony Fee or Usage of the Foreshore area - unlicensed \$250
- Licensing of Foreshore \$475
- Wedding Day Co-Ordinator \$700
- Giant Lawn Games x 4 \$100
- BBQ Use for your Caterer \$100
- Iced Bottled Water Station for Ceremonies \$100
- Tea and Coffee Station- Unlimited Self-Serve \$150

## Wedding Day Co-Ordinator

You have planned your wedding beautifully and all you want to do is relax on your wedding day without expecting friends and family members to be down at the venue setting up flowers, centrepieces etc., or worry that your vision won't come to light. Our Wedding Day Co-Ordinator is then the best option for you.

Have your day taken care of by our experienced Events Manager and their team who have gained a solid understanding of your arrangements, plans and details, and will be there to ensure everything runs smoothly, and take care of any glitches which may arise. You can enjoy every aspect of your wedding day while we look after the arrangements behind the scenes!

This service includes

- Supplier co-ordination for bump in, set up and bump out
- Ensure that your wedding reception is set to your plans
- Consult on decisions for last minute changes including alternative arrangements in case of bad weather
- Table set-ups for sit-down or cocktail weddings including wedding favours, name card placement, table centrepieces and other decoration set ups *excluding lighting*
- Wedding cake set-up

Book our Wedding Day Co-Ordinator for only \$700 for the day so you have the peace of mind that your special day is completely taken care of.

*"You were absolutely amazing – thank you so much!!!! We definitely felt a lot more relaxed for this event (we had a 3 days of events) as we knew you had it under control. Loved your organisation and attention to all our requests. Wedding Day Coordinator option - definitely a great idea to offer to future couples!"*

*- Tanvi married December 2019*

# Long Weekend, Public Holidays & NYE Weddings

Are you planning your wedding for a long weekend to extend your celebrations? Or are you looking to host your wedding on New Year's Eve and bring in the New Year surrounded with love, family and friends? We can certainly look after you on these days to make your evening incredibly special.

## Long Weekend Sunday & Public Holiday Wedding

### Venue Hire

- A public holiday or a Sunday of long weekend \$990

A deposit of 100% of the venue hire fee is required to confirm the booking with an additional bond due two week prior to your event. Additional charges apply for ceremonies, BBQ usage, use of our foreshore area and an extended liquor licence if required. See page 7.

### Minimum Requirements

- 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
- If you chose one of our NYC food packages a 25% surcharge will apply

## New Year's Eve & Special Events (Boxing Day, Easter Sunday etc) Wedding

### Venue Hire

- New Year's Eve \$1500

A deposit of 100% of the venue hire fee is required to confirm the booking with an additional bond due two week prior to your event. Additional charges apply for ceremonies, BBQ usage, use of our foreshore area and an extended liquor licence included licensing until 1am on NYE, if required. See page 7.

### Minimum Requirements

- Staffing will be charged at the Public Holiday rate for the entire shift for all staff members
- A minimum of 120 guests is required to host your wedding. If numbers confirmed are below this, additional costs will apply. See *Terms and Conditions*
- A minimum spend of \$50 per person on beverages
- If you chose one of our NYC food packages a 25% surcharge will apply



"Thank you once again, it would not have been the dream wedding [the bride] wanted if you had not been so dedicated and done the most amazing job to make it all work for us.

Words cannot express how grateful we are. A huge thankyou once again."

- Leanne (Mother of the Groom) March 2019

"We've just started our honeymoon but can't go any further until we say thank you! Our wedding was perfect, and the Yacht Club was the best venue we could have possibly picked! You were amazing to work with in creating our special day. From our initial enquiry to our final meeting and then on the night you made it seem like everything was easy and like nothing was too big of an issue. Even my little freak out the week before the wedding with the old weather issue and marquee you were very calming! I honestly trusted you with the final call in that one! Regardless of the weather I was sure you'd sort it out! Thankfully it was actually the most perfect weather! Thank you for letting us have our wedding in your amazing location! It's such a gem of a spot and our guests were blown away with the location!"

- Blaire married April 2019

"I want to say a HUGE thank you for everything you did to make our wedding so beautiful!!! My vision was truly brought to life and I loved every second of it! I have been pinching myself ever since, I just couldn't believe how perfectly everything went and it was so nice to know you were there sorting it all out, I felt like I didn't have to worry about a thing so thanks again it truly was amazing"

- Felice married December 2019



# Cocktail Package

What's included?

- o Venue hire
- o All staffing expenses for a six-hour reception
- o Standard beverage package for up to six hours
- o Basic inventory (tables, chairs, tablecloths etc.)
- o Chosen menu, napkins, wait staff and chef

A cocktail wedding reception is a great way to have a more relaxed and casual wedding reception. Allowing your guests to mingle and socialise amongst everyone with minimal formalities. This package starts at just \$157 per person with the standard beverage menu, making it the most cost-effective wedding packages on offer.

These menus are based on a 1.5hr to 2hr food service period. Please note if you would like an extended service it is an additional \$12 per person, per hour. Please note that special diets can be catered to with prior arrangement. There is a minimum charge of 50 adults.

## How about an upgrade?

- o Upgrade to the Premium Beverage Package for \$15 per person
- o Add a Grazing Table to the beginning of your food package \$10 per person
- o Add a Dessert Grazing Table to your food package and finish the night sweetly for \$9 per person
- o Add Late-Night Supper at 10pm/1030pm from \$12 per person

### Gourmet Cocktail Menu One \$157pp

**Feed your vendors \$60pp**

**Kids 5-12 years \$75pp**

#### Cold items

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

#### Hot items

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

### Gourmet Cocktail Menu Two \$167pp

**Feed your vendors \$60pp**

**Kids 5-12 years \$75pp**

#### Cold items

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

#### Hot items

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

#### Plus one of the following bowls/boxes

- o Stir-fried noodles loaded with chicken, prawns, pork belly and fresh vegetables
- o Thai green chicken curry with jasmine rice
- o Chicken and herb tortellini, carbonara sauce
- o Potato gnocchi, gorgonzola cream, toasted walnuts and pecorino (v)

Note: (v) Vegetarian item / (GF) gluten free item



# Food Stall Package

## What's included?

- Venue hire
- All staffing expenses for a six-hour reception
- Standard beverage package for up to six hours
- Basic inventory (tables, chairs, tablecloths etc.)
- Chosen menu, napkins, wait staff and chef
- Stalls and gazebos

Food Stalls still remain one of the most popular options for a casual, unique style reception. The option of flavours, dishes and styles gives you the greatest variety at one low price, plus your guests will be raving about how different it was for years! These packages are all-inclusive, with added benefits of one station per stall, cooking equipment, biodegradable food containers and cutlery, chefs and serving staff. Access to power is required for sliders and tapas stalls only and can be discussed further with the Events Manager. Access to lighting is also required to all stalls if afternoon/evening event. Please note that 'theming' of the stall is not included and that special diets can be catered to with prior arrangement. There is a minimum charge of 60 adults.

## Stall Choices and structure:

- **60 to 99 Guests**      **Select 3 stalls**      **\$167pp/2hr serve period**
- **100 to 199 Guests**      **Select 4 stalls**      **\$167pp/2hr serve period**
- **200 to 399 Guests**      **Select 5 stalls**      **\$167pp/2hr serve period**
- **400+ Guests**      **Price on application**
- **Feed your vendors**      **\$60pp**
- **Kids 5-12 years**      **\$75pp**
  
- **Additional serve time:**      **\$14pp/first hour, \$7pp every hour thereafter**
- **Additional stalls:**      **\$14pp**

## How about an upgrade?

- Upgrade to the Premium Beverage Package for \$15 per person
- Add a Grazing Table to the beginning of your food package \$10 per person
- Add a Dessert Grazing Table to your food package and finish the night sweetly for \$9 per person
- Add Late-Night Supper at 10pm/1030pm from \$12 per person

## CURRY – select two

- Lamb Rogan Josh served with basmati rice
- Nonya chicken curry served with basmati rice
- Massaman beef, basmati rice
- Thai green chicken curry, jasmine rice
- Sweet potato, pumpkin and corn curry, coconut, coriander, Thai Basil (v)

## PAELLA – select two

- *Chicken and vegetable – tender chicken with roast capsicum, tomatoes, Spanish onion and green beans*
- *Seafood – prawns, mussels, squid and fish cooked with saffron and smoked paprika*
- *Vegetarian*

## WOK – select one

- Stir-fried noodles loaded with chicken, prawns, pork belly and fresh vegetables
- Vegetarian

## SALAD – select three

- Vietnamese chicken salad (gfo)
- Israeli couscous with almond, sultanas and Moroccan spices
- Penne tossed with pesto, mayonnaise, chicken and pine nuts
- Caesar salad

## SLIDERS – select two

- Mini beef burgers with caramelised onions and cheese served on mini Turkish buns
- Slow cooked pulled pork with Asian slaw served on mini brioche bun
- Mediterranean lamb slider, tzatzikis

## TAPAS – select three

- Corn and potato croquette with aioli
- Mushroom and pine nut arancini with pesto
- Mini pulled pork tacos with Asian slaw
- Patatas bravas with salsa romesco

# Share Table Package

## What's included?

- Venue hire
- All staffing expenses for a six-hour reception
- Standard beverage package for up to six hours
- Basic inventory (tables, chairs, tablecloths etc.)
- Chosen menu, wait staff and chef
- Table settings (cutlery, crockery and napkins)

The Share Table Package provides guests with a family dining style meal option with a delicious range of dishes for guests to enjoy, just like at family dinners. Guest table set up (placement cards, centrepieces etc.) is not included within this package, however upgrade with our Wedding Day Co-Ordinator and have us look after all of the setting up and coordinating on the day. Please note that special diets can be catered to with prior arrangement. There is a minimum requirement for 50 adults.

<b>Share Table Price</b>	<b>\$189pp</b>	<b>Additional starter</b>	<b>\$10pp</b>
<b>Feed your vendors</b>	<b>\$65pp</b>	<b>Additional side, vegetable or salad</b>	<b>\$6pp</b>
<b>Kids 5-12 years</b>	<b>\$75pp</b>		

## How about an upgrade?

- Upgrade to the Premium Beverage Package for \$15 per person
- Add a Grazing Table to the beginning of your food package \$10 per person
- Upgrade to a Dessert Grazing Table and finish the night sweetly for \$6 per person
- Add Late-Night Supper at 10pm/1030pm from \$12 per person

## Pre-set on tables

Bread rolls with candied macadamia butter

## Select one starter

- Crisp five spice pork belly, apple puree, star anise glaze (gf) and Salt and pepper squid with mint and chilli, noug cham
- Crisp forrest mushroom and pine-nut arancini on sweet potato puree (v) and Corn and cheese croquettes, chilli lime aioli (v)
- Burrata, heirloom tomatoes, prosciutto, evoo, basil served with grilled sourdough (gf)(v)
- Boards of prosciutto, coppa, Roma tomato, bocconcini, basil, rocquette salad and grilled sourdough (gf)
- Boards of marinated baby octopus and squid, Thai pork terrine, white bean and black garlic dip,

## Select two mains

- Dukkah crusted salmon, cracked wheat, cucumber labneh, tomato and coriander
- Confit salmon, wakame salad, edamame, miso butter (gf)
- Grilled snapper fillets, spiced sweet potato, yogurt and mint dressing (gf)
- Chargrilled spatchcock, Moroccan spices, yoghurt dressing, pomegranate (gf)
- Chicken breast, soy and ginger black vinegar dressing, roasted sesame (gf)
- Confit duck, seared duck breast, beetroot puree, port jus (gf)
- Slow cooked lamb shoulder, celeriac puree, lemon and mint gremolata (gf)
- Roast lamb cutlets, pea puree, thyme and rosemary jus (gf)
- Black Angus beef medallions, parsnip puree, brandy and peppercorn jus (gf)

## Select one side

- Roasted chats, sea salt and rosemary (gf)(v)
- Creamy garlic mash (gf)(v)
- Smashed roast kiplers with beurre noisette (gf)(v)
- Sweet potato mash (gf)(v)



**Select one vegetable**

- French beans, garlic crumb (v)
- Roast baby carrots, nigella seeds (gf)(v)
- Steamed broccolini, garlic confit, evoo (gf)(v)
- Roasted root vegetables, balsamic glaze gf)(v)

**Select one salad**

- Moroccan spiced cous cous, shallots sultanas, shallots, roast pumpkin, Danish feta (v)
- Roasted beetroot and lentil salad, balsamic herb dressing (gf)(v)
- Organic red quinoa, toasted almonds, black chia seeds, roast sweet potato, goats' cheese, parsley, pea sprouts (v)
- Mixed greens, shaved fennel, orange, rosemary dressing (gf)(v)

**Select one dessert to finish****Individually plated**

- Vanilla bean panna cotta, honeycomb, meringue, raspberry gel, fresh berries (v)
- Baked lemon tart, tonka bean cream, cumquat glaze, berries (v)
- Pandan mousse, tropical fruits, mango gel, coconut sugar, sesame crisp (gf)(v)
- Steamed fig and ginger pudding, chianti poached pear, cinnamon syrup, vanilla bean cream (v)
- Passionfruit tart, torched meringue, berry gel, mango sherbet, macadamia crumb, vanilla bean cream(v)





# Buffet Package

## What's included?

- Venue hire
- All staffing expenses for a six-hour reception
- Standard beverage package for up to six hours
- Basic inventory (tables, chairs, tablecloths etc.)
- Chosen menu, wait staff and chef
- Table settings (cutlery, crockery and napkins)

The Buffet Package provides guests with the 'all you can eat' option with a delicious smorgasbord. For the all-inclusive price we offer the complete package with venue, food, staff and beverages. Guest table set up (placement cards, centrepieces etc.) is not included within this package, however you can add on with our Wedding Day Co-Ordinator and have us look after all of your setting up on the day. Please note that special diets can be catered to with prior arrangement. There is a minimum requirement for 50 adults.

## How about an upgrade?

- Upgrade to the Premium Beverage Package for \$15 per person
- Add a Grazing Table to your food package to start with for \$10 per person
- Upgrade to a Dessert Grazing Table in your food package for \$6 per person
- Add Late-Night Supper at 10pm/1030pm from \$12 per person

**Gourmet Buffet No. 1**                      **\$187pp**

**Feed your vendors**                      **\$65pp**

**Kids 5-12 years**                      **\$75pp**

### Appetiser: Pre-set on guest tables

Antipasto platters - marinated mushrooms, mixed olives, bocconcini, roast peppers, Persian feta, grilled asparagus and prosciutto with toasted Turkish bread

### Hot Buffet

- Chicken breast with sage and prosciutto served with salsa verde (gf)
- Grilled snapper fillet, spiced pumpkin puree, yoghurt, pomegranate (gf)
- Pitch Black sirloin medallions, parsnip puree, rich jus (gf)
- Spiced chickpea and spinach felafel with tahini sauce (gf)(v)

### Gourmet Salads and Vegetables

- Pearl cous cous, roast pumpkin, Danish feta, sultanas, Moroccan spice (v)
- Baby spinach, pear and pecorino with crisp croutons (gf)(v)
- Celeriac and shaved fennel salad, walnut dressing (gf)(v)
- Roasted root vegetables tossed with balsamic glaze (gf)(v)
- Roast chats, rosemary and garlic (gf)(v)
- Selection of gourmet rolls and butter (gfo)(v)

### Desserts (v)

Petite dessert selection served on share plates to the table (v)





**Gourmet Buffet No. 2**                      **\$199pp**

**Feed your vendors**                      **\$65pp**

**Kids 5-12 years**                      **\$75pp**

**Appetiser: Pre-set on guest tables**

Tasting Plank - Thai pork terrine, herb salad, sesame chicken roulade, lychee salsa, carrot and miso skordalia, tapioca crisps, lotus root chips, kaffir lime peanuts (gfo)

**Hot Buffet**

- o Slow cooked lamb shoulder with gremolata (gf)
- o Chicken breast simmered in a spicy butter sauce served with basmati
- o rice and cucumber raita
- o Miso glazed salmon fillet, edamame, crisp leek
- o Pumpkin and wild honey risotto, chives and shaved parmesan (gf)(v)

**Gourmet Salads and Vegetables**

- o Quinoa, tomato, cucumber, coriander and mint (gf)(v)
- o Mixed greens, sherry vinegar dressing (gf)(v)
- o Asian slaw, nuoc cham dressing (v)
- o Steamed broccolini with confit garlic oil (gf)(v)
- o Kipfler potatoes with rosemary and sea salt (gf)(v)
- o Selection of gourmet rolls and butter (gfo)(v)

**Desserts (v)**

Selection of Individual desserts to include:

chocolate mudcake, pavlova, Baileys cheesecake, profiteroles and mango passionfruit cheesecake



# Plated Meal Package

## What's included?

- Venue hire
- All staffing expenses for a six-hour reception
- Standard beverage package for up to six hours
- Basic inventory (tables, chairs, tablecloths etc.)
- Chosen menu, wait staff and chef
- Table settings (cutlery, crockery and napkins)

The Plated Meal Package is the most luxurious and stylish package for traditional wedding receptions. This package has all of the inclusions with a set menu of your choice, bar and wait staff throughout the whole event plus all cutlery, crockery and napkins. The standard beverage menu is also included in this package. Please note that special diets can be catered to with prior arrangement. There is a minimum charge of 50 adults. We offer a delicious selection of high-quality plated meals where you choose your menu for the day.

<b>Plated Menu</b>	<b>\$208pp</b>
<b>Feed your vendors</b>	<b>\$75pp</b>
<b>Kids 5-12 years</b>	<b>\$85pp</b>

## How about an upgrade?

- Upgrade to the Premium Beverage Package for \$15 per person
- Add a Grazing Table to your food package to start with for \$10 per person
- Upgrade to a Dessert Grazing Table in your food package for \$6 per person
- Add Late-Night Supper at 10pm/1030pm from \$12 per person

## Canapes - select four

Served for 30 minutes

45-minute service add \$5pp

60-minute service add \$6.50pp

## Cold items

- Rillettes of smoked and fresh salmon on baguette
- Chicken boudin, corn puree, popcorn crumb (gf)
- Honeyed pumpkin brulee, macadamia crumb, brioche croute (v)
- Profiterole, blue cheese cream, pear gel (v)
- Chicken and pistachio terrine, parmesan crisp (gf)

## Hot items

- Black Angus mini fillet mignon, béarnaise (gf)
- Confit duck, garlic mash tartlet
- Shallot tartlet, Persian feta and balsamic (gf)(v)
- Pulled Dardanup Spring Valley lamb, charred spring onion mayonnaise, wonton skin, pickled carrot
- Baldivis rabbit croquette, coddled egg dressing

## ENTRÉE select one

Add an Alternate drop \$10pp

- Pan-fried scallops, caramelised fennel purée, black quinoa, artichoke cream and pancetta shard (gf)
- Confit salmon, puffed quinoa, salad of vine ripened tomatoes, micro herbs, salsa verde (gf)
- Spiced Shark Bay wild prawns, coriander risotto, saffron yoghurt, chilli threads (gf)
- Za'atar lamb backstrap, pickled carrot, green pea puree, pomegranate (gf)
- Tart of asparagus, feta, beetroot and macadamia crumble with truffle oil (v)

## MAIN select two

Add a Choice for guests \$18pp

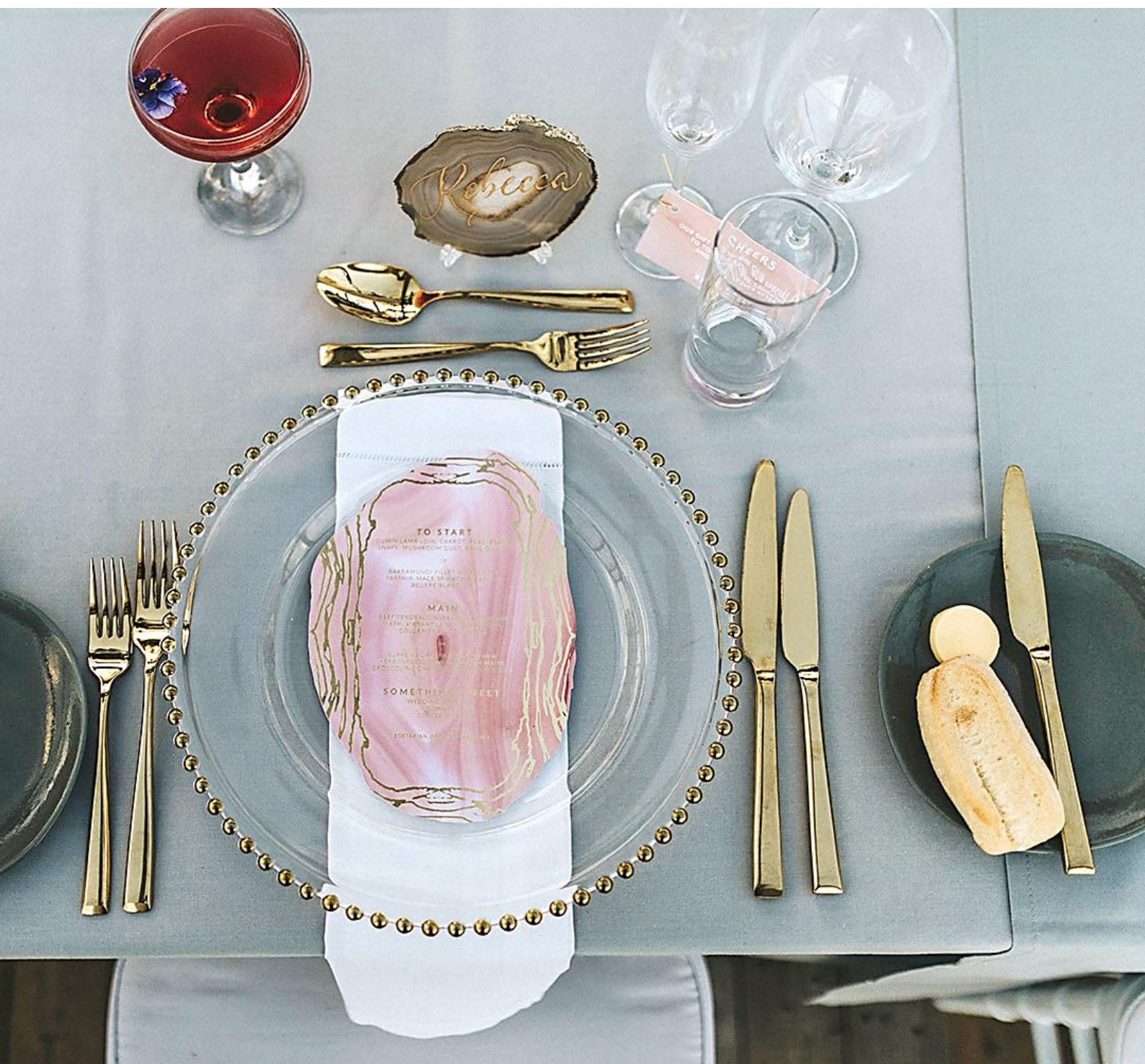
- Dardanup Pitch Black Angus beef fillet, smoked cheek croustis, sweet potato puree, master stock sauce, charred corn salsa, lotus root crisp
- Braised beef short rib, sweet potato purée, fried shallots
- Cumin and coriander spiced chicken breast, carrot risotto, shallot jus (gf)
- Roasted chicken breast, celeriac puree, potato and leek croquette, porcini velouté



- o Spice crusted rack of lamb, slow cooked lamb shoulder, smashed sweet potato, grilled asparagus, parmesan crumble, Merlot glaze (gf)
- o Crisp Tasmanian salmon, beetroot risotto, baby vegetables, truffle cream, micro chard (gf)
- o Cone Bay barramundi, sweet potato mash, shimeji mushrooms and kohl rabi salad
- o Basil polenta cake, carrot mash, spring vegetables, tomato and red pepper coulis (gf)(v)

#### Dessert select one

- o Chocolate tart, caramelised walnut, tonka bean mascarpone, chocolate dirt, raspberry coulis (v)
- o Chai panna cotta, honeycomb, crisp meringue, ginger strawberry jelly, pandan paint (gfo)(v)
- o Mango cheesecake, coconut sago, yuzu curd, pandan marshmallow, ginger pop rock crumb, mango gel (v)
- o Chocolate macadamia fondant, chocolate sauce, salted popcorn toffee, berries, cream (v)
- o Macha green tea panna cotta, black sesame brittle, chocolate soil, berry pearls (v)
- o Planks of petite desserts to be shared (v)









# Winter Weddings Package

## What's included?

- o Venue hire
- o All staffing expenses for a five-hour reception
- o Standard beverage package for up to five hours
- o Basic inventory (tables, chairs, tablecloths etc.)
- o Chosen menu, wait staff and chef
- o Table settings (cutlery, crockery and paper napkins)

Our Winter Weddings Package is for those looking to warm their hearts between the months of June – August for their weddings. Hire in a marquee, or celebrate in our inside Clubhouse, this package is the perfect winter warmer.

This package has all of the inclusions with a buffet menu, bar and wait staff throughout your five-hour reception plus all cutlery, crockery and napkins. The standard beverage menu is also included in this package. Please note that special diets can be catered to with prior arrangement. There is a minimum charge of 50 adults.

<b>Winter Buffet Menu</b>	<b>\$130pp</b>
<b>Feed your vendors</b>	<b>\$60pp</b>
<b>Kids 5-12 years</b>	<b>\$60pp</b>

## How about an upgrade?

- o Upgrade to the Premium Beverage Package for \$15 per person
- o Add one extra hour to your drinks package for \$7 per person
- o Add a Grazing Table to your food package to start with for \$10 per person
- o Add 30 minutes of gourmet canapes for \$9 per person
- o Upgrade to a Dessert Grazing Table in your food package for \$6 per person
- o Add Late-Night Supper at 10pm/1030pm from \$12 per person

## Hot Buffet

- o Marinated roast beef, served with piping hot gravy, Dijon and grain mustards
- o Tender roast pork served with crackling and apple sauce
- o Grilled Red Spot Emperor fillets with lemon butter (gfo)
- o Hot jacket potatoes served with sour cream and chives (gf)(v)
- o Seasonal vegetable medley (gf)(v)
- o Cauliflower au gratin (v)

## Cold Selection

- o Seafood platter including iced whole West Australian prawns with cocktail sauce, freshly shucked oysters, New Zealand mussels and marinated calamari (gf)
- o Caesar salad
- o Salad of grilled pumpkin, feta, pine nuts and spinach (gf)(v)
- o Moroccan spiced cous cous with juicy sultanas, roast pumpkin and Danish feta (v)
- o Selection of fresh bread rolls and butter (gfo)

## Desserts - Individual desserts accompanied by fresh Chantilly cream Baileys cheesecake (v)

- o Glazed fruit tarts (v)
- o Mississippi mud cake (v)
- o Pavlova (v)
- o Profiteroles (v)

# Beverage Options

## Bar Tab on Consumption

An alternative to a beverage package would be to arrange a bar tab where beverages are charged on consumption. Set your limit, choose your beverages from our beverage offerings and we will take care of the rest. There is a minimum spend of \$30 per person on beverages for all weddings that choose to have a bar tab on consumption.

## Beverage Packages

Each beverage package offers unlimited service for up to 6 hours

### Standard

\$50pp

#### White Wine

Angove Estate Sauvignon Blanc

#### Red Wines

Angove Estate Cabernet Sauvignon

#### Sparkling

Anchorage Sparkling

#### Cider

Strongbow Original

#### Beer

James Boags Light

Hahn Super Dry

Becks

#### Non-alcoholic

Soft Drink

Juice

Lemon, Lime & Bitters

### Premium

\$65pp

#### White Wine

Angove Estate Sauvignon Blanc

Chalkhill Estate Moscato

Credaro Sauvignon Blanc Semillon

The {Sum} Rose

#### Red Wine

Angove Estate Cabernet Sauvignon

Fat Bastard Pinot Noir

Pepperjacks Shiraz

#### Sparkling

Anchorage Sparkling

Castelli Checkmate Chardonnay Pinot Noir

#### Beer

James Boags Light

Rogers

Becks

Corona

Hahn Super Dry

Little Creatures Pale Ale

Peroni

#### Cider

Strongbow Original

#### Non-Alcoholic

Soft Drink

Juice

Lemon, Lime & Bitters







# Suggested Suppliers

## Stylists & Planners

Butcher Baker Stylist  
@butcherbakerstylist  
butcherbakerstylist.com  
letschat@butcherbakerstylist.com

Duo Events  
@duoeventscreativestudio  
duoevents.com.au  
hello@duoevents.com.au

Sophia Monique Weddings+Events  
@sophiamonique\_events  
sophiamonique.com  
hello@sophiamonique.com

Travelling Jaspers  
@travellingjaspers  
travellingjaspers.com  
amber@travellingjaspersbar.com

Wedstyle  
@wedstylewa  
Wedstyle.com.au  
enquire@wedstyle.com.au

White Events  
@white\_events  
whiteevents.com.au  
lara@whiteevents.com.au

## Furniture Hire Companies

Heart Strings Hire and Style  
@heart\_strings\_hire\_n\_style  
heartstringshireandstyle.com.au  
hello@heartstringshireandstyle.com.au

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

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

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

Vintage Letters Co  
@vintagelettersau  
1300 835 861  
info@vintageletters.co

## Florists

A Little Bohemia  
@a\_littlebohemia  
enquiries@alittlebohemia.com

Bohemian Flower Collective  
@bohemianflowercollective  
alishaerin@bohemianflowers.com

## DJ's & Entertainment

Complete DJ & Complete Photobooths  
@complete\_dj  
0420 947 270  
info@completedj.com.au

Streamline Entertainment  
@streamlineperth  
0429 480 808  
hello@streamlineperth.com

Western Sounds  
@westernsounds  
08 9385 6996  
enquire@westernsounds.com.au

## Caterers

Caviar Catering  
@caviarcatering  
info@caviarcatering.com.au

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

Herb Faust  
@herbfaustfood  
dine@herbfaustfood.com

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

Prestige Catering  
@prestigecatering  
08 9591 3666  
prestigecatering.com.au

Ultimo Catering  
@ultimo\_catering  
08 9444 5807  
weddings@ultimogroup.com.au

## Lighting

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

JV Events  
@jv\_event\_hire  
Jason – 0431 326 492  
jventhire@gmail.com

Micktrics Events  
@micktric\_events  
Michael – 0402 348 473  
michael@micktrics.com.au

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

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

## Marquees, Tipi's & Stretch Tents

Marquee Magic  
(08) 9271 7899  
sales@marqueemagic.com.au

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

Sperry Tents Perth  
@sperrytents\_perth  
0418 957 922  
hello@sperrytentsperth.com.au

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

TP & Co  
@tpandco  
0418 957 922  
ohhey@tpandco.com.au

## Dancefloors

Perth Dance Floors  
@perthdancefloors  
Levi – 0458 430 516  
info@perthdancefloors.com.au

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



The Dancefloor Co.  
@thedancefloorco  
1300 835 861  
info@thedancefloor.co

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

### Decals & Stickers

Pick A Wall  
@pickawall  
pickawall.com.au

### Food Trucks

Comida do Sul  
@comidadosul  
contact@comidadosul.com.au

Curb Your Hunger  
@curbyourhungerfoodtruck  
streeteatswa@hotmail.com

Eat No Evil  
@eatnoevil1  
eatnoevil1@gmail.com

Soul Provider  
@soulprovidercatering  
[vital@soulprovider.com.au](mailto:vital@soulprovider.com.au)

Sultan Pepper  
@sultanpepperfoodtruck  
hello@sultanpepperfoodtruck.com

### Celebrants

Joyce Mathers  
@joycematherscelebrant  
joycematherscelebrant@gmail.com

Kiss Me You Fool - Dilhari  
@kissmeyoufool\_dilhari  
hello@kissmeyoufool.com.au

Kirk Goodsell  
@kirkgoodsellcelebrant  
kirk@kirksamuel.com.au

Lauren Vellacott  
@laurenvellacottcelebrant  
laurenvellacott@gmail.com

Love Your Way - Belinda  
@lbelindaclintoncelebrantandmc  
hello@belindaclinton.com

Luke Firth  
@lukefirthcelebrant  
info@lukefirthcelebrant.com.au

Married by Kristy  
@marriedbykristy  
kristy\_wright@me.com

### Invites & Stationery

Chalk & Co  
@chalknco

Creative Line & Co  
@creativeline\_andco

Nestle & Porter  
@nestleandporter

### Plants & Hedges

Mr Pot Plants  
@mr\_potplants  
mrpotplants.com.au  
glen@mrpotplants.com.au

### Photographers

Erica Serena  
@erica\_serena\_photographer  
0419 915 651  
info@ericaserena.com

Field & Skies  
@fieldandskiesphotography  
Fieldandskies.com.au  
hello@fieldandskies.com.au

Keeper Creative  
@keepercreative  
keepercreative.com.au  
hannah@keepercreative.com.au

Melissa's Photography  
@melissasphotographyperth  
melissasphotography.com.au  
info@melissasphotography.com.au

Liz Jorquera Photographer  
@lizjorquera\_photographer  
Lizjorquera.com  
liz@lizjorquera.com

The Barefoot Photographer  
@the.barefoot.photographer  
thebarefootphotographer.net





## Contact & Booking Information

To book your wedding reception please contact the events manager

Email:

[events@nyc.org.au](mailto:events@nyc.org.au)

Office: 08 9386 5496

Mobile: 0468 332 949  
(office hours)

Website:

[www.nyc.org.au/  
functions](http://www.nyc.org.au/functions)

Instagram:

[@nedlandsyachtclub](https://www.instagram.com/nedlandsyachtclub)

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