



NEDLANDS YACHT CLUB  
LIFE CELEBRATIONS





**VENUE HIRE \$500**

## **VENUE HIRE INCLUSIONS**

Alfresco veranda for you & your guests to enjoy the Perth City  
& Swan River views

Spacious & open design room

In-house sound system for speeches and/or music

Data projector & screen for slideshow

Free on-site parking

Bar facilities

Catering facilities for yourself and/or your caterer to make  
themselves at home

## TEA & COFFEE STATION

Continuous self-serve station

1-150 guests \$150

150-250 guests \$200

## STAFFING

Staffing costs are additional to venue hire & catering packages. Staffing guidelines are dependant on your event requirements. Please chat with our Event Manager to see how many staff will be required.

Monday-Thursday \$45.00 per staff member, per hour

Friday & Saturday \$50.00 per staff member, per hour

Sunday \$60.00 per staff member, per hour





An aerial photograph of a marina and a coastal club. The water is dark blue with numerous sailboats of various colors (white, blue, yellow) scattered throughout. A wooden pier extends into the water, with several sailboats docked. On the right, a green peninsula features a large, modern clubhouse with a white facade and a blue roof. The clubhouse is surrounded by lush green trees and a well-maintained lawn. In the background, a residential area with houses and trees is visible across the water. The sky is overcast with soft, grey clouds. The text "CATERING MENUS" is overlaid in the center of the image in a white, serif font.

# CATERING MENUS



# COCKTAIL PACKAGES

Here at Nedlands Yacht Club, the choice of catering is entirely up to you! Our flexible catering options means that you are free to self-cater or even order from your favourite restaurant/cafe.

Let us take the stress out catering and choose from one of our cocktail menus below. With plenty of delicious options there is certainly something to satisfy all taste buds!

*Catering staff not included in price | Minimum charge of 20 adults*

## COCKTAIL MENU ONE

**\$28 Per Person**

### COLD ITEMS

Assorted gourmet sandwich (gfo)(vo)  
Toasted turkish bread, roast pumpkin & cashew  
dip (v)

### HOT ITEMS

Thai spring roll, sweet chilli sauce (v)  
Mini pizza, fire roasted capsicum, pesto,  
mozzarella (v)  
Petite Pie  
Assorted mini quiche (gfo)(vo)  
Curry puff, raita (v)

## COCKTAIL MENU TWO

**\$30 Per Person**

### COLD ITEMS

Assorted finger sandwich (gfo)(vo)  
Californian roll, soy sauce, wasabi (gfo)(vo)

### HOT ITEMS

Smoked ham & cheddar quiche  
Gourmet mini pie  
Chicken skewers, five spice, peanut dipping sauce  
Beef chevup sausage roll, tomato kasundi  
Mushroom & thyme arancini, pesto aioli (v)  
Panko crumbed fish, tartare

## COCKTAIL MENU THREE

**\$32 Per Person**

### COLD ITEMS

Smoked salmon, cream cheese, capers, crostini  
Peppercorn pate, grain toast  
Vietnamese rice paper roll, peanut sambal

### HOT ITEMS

Bocconcini, cherry tomato & basil quiche (gfo)(v)  
Crisp risotto ball, aioli, pesto (v)  
Tunisian chermoula marinated chicken skewer  
Beef sirloin skewer, chimichurri sauce  
Mini lamb burger, roast pimento, feta & basil aioli

*(v) vegetarian | (gf) gluten free*

*Prices exclude \$100 catering delivery fee*

# COCKTAIL PACKAGES

*Catering staff not included in price | Minimum charge of 20 adults*

## COCKTAIL MENU FOUR

**\$34 Per Person**

### COLD ITEMS

Salmon, cream cheese, dill roulade (gf)  
Mini waffle cone, avocado mousse, tobiko

### HOT ITEMS

Cheesy camembert, chive profiterole (v)  
Basil polenta, wild mushroom ragout (v)  
Chicken & semi-dried tomato sausage roll  
Lamb tagine and sweet potato pie  
Pork, sage and fennel meatball, orange glaze (gfo)  
Caramelised leek & brie quiche (v)

## COCKTAIL MENU FIVE

**\$36 Per Person**

### COLD ITEMS

Beetroot waffle basket, caramelised onion, herbed cheese (v)  
Persian feta, dhukkah on crostini (v)

### HOT ITEMS

Coconut tiger prawn, mango chilli salsa  
Crisp salt & pepper calamari, lime aioli  
Chorizo, roasted pepper pizzette  
Spiced lamb & molten mozzarella kofta, minted yoghurt  
Harissa spiced chicken skewer, yoghurt sauce  
Slow cooked beef, shiraz tartlet topped with garlic mash

# BEVERAGES

For your guests on the day, we can put on a bar tab of beer, wine and soft drinks for all to enjoy. Set your limit if you wish and we can notify you when you are heading toward reaching it.

## WHITE WINE

Smooth Sailing 'House' SSB	<i>Margaret River, WA</i>
Chalk Hill Moscato	<i>SA</i>
Lange Estate TSR SB	<i>Frankland River, WA</i>
Lange Estate TSR Chardonnay	<i>Frankland River, WA</i>
Wild & Wilder Riesling	<i>Clare Valley, SA</i>

## BOTTLE

\$36
\$35
\$44
\$44
\$40

## ROSÈ

Thompson Estate Rosè	<i>WA</i>
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## BOTTLE

\$44
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## RED WINE

Smooth Sailing 'House' Cab Merlot	<i>Margaret River, WA</i>
Fat Bastard Pinot Noir	<i>France</i>
Lange Estate TSR Shiraz	<i>Frankland River, WA</i>
Jilyara Heath Road Cab Sauv	<i>Margaret River, WA</i>
Pirathon Silver Shiraz	<i>Barossa Valley, SA</i>

## BOTTLE

\$36
\$42
\$42
\$65
\$69

## SPARKLING WINE

Smooth Sailing 'House' Sparkling	<i>Margaret River, WA</i>
Alejandro Prosecco	<i>Riverland, SA</i>
Veuve Deville	<i>France</i>
Pommery Brut	<i>Champagne, France</i>

## BOTTLE

\$38
\$44
\$44
\$99

## BEER

Yeah Buoy (Non Alco)	\$6.00
James Boags Light	\$6.00
Great Northern Crisp	\$8.00
Alby Draught	\$8.00
Emu Export	\$9.00
Corona	\$9.50
Side Track XPA	\$9.50
Gage Road Single Fin	\$9.50
Matso's Ginger Beer	\$10.00

## TAP BEER

Single Fin	\$9.00
Side Track XPA	\$8.00
Rogers	\$9.00
Nedlands Draught	\$8.00

## SCHOONER

## CIDER

Hello Sunshine	\$9.00
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## NON-ALCOHOLIC

## GLASS

Soft Drink	\$2.50
Juice	\$2.50
Lemon, Lime & Bitters	\$3.50
Mocktails	\$4.50





## **CONTACT & BOOKING INFORMATION**

To arrange a time to view the venue, or make a booking contact

our events Events Team on

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

08 9386 5496