



NEDLANDS YACHT CLUB
SEMINAR & WORKSHOP
PACKAGE

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 out periods

VENUE HIRE

Half day (4 hours or less)	\$400
Full Day (4 - 8 hours)	\$600

AUDIO & VISUAL SYSTEMS \$100

Includes data projector & screen, presentation clicker & wireless microphone

STAFFING

Staffing costs are additional to venue hire & catering packages

Monday-Thursday \$42.00 per staff member, per hour

Friday \$45.50 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

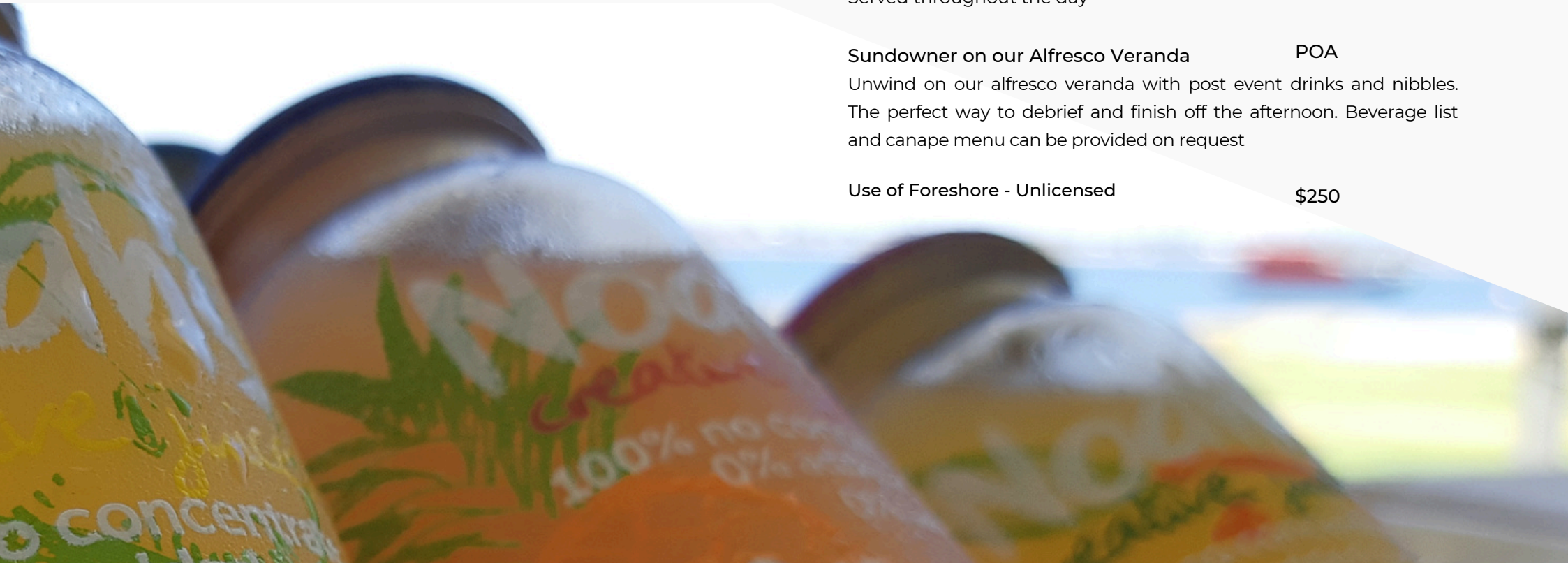
Flip Chart/White Board \$25

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

Use of Foreshore - Unlicensed \$250



MORNING & AFTERNOON TEA

CHOICE OF 3 ITEMS
CHOICE OF 4 ITEMS
CHOICE OF 5 ITEMS

\$20 PER PERSON
\$25 PER PERSON
\$30 PER PERSON

Savoury Mini Croissants

Ham & Cheese
Tomato & Cheese (V)
Spinach & Cheese (V)

Fresh Seasonal Fruit

A selection of watermelon, grapes,
orange, rockmelon, honeydew
and two fruits of the season

Mixed Bakery Box

An assortment of Chocolate croissants,
French donuts, Danishes and
gluten free friands

Mini Muffins

An assortment of berry, caramel,
choc & hazelnut, lemon and
apple & cinnamon flavours

Banana Bread

Freshly baked banana bread with butter
and marmalade portions

Arancini

Spinach & Pumpkin (GF, V)
Basil Pesto & Bocconcini (GF, V)
Beetroot Feta (V)
With vincotto mayo (V, GF)
All Gluten Free on Request

Dessert Cups

Passionfruit & white chocolate mousse
(V) Traditional Tiramisu (V)

Cinnamon Swirls

Brown sugar and cinnamon swirls

French Donuts

An assortment of Hazelnut Chocolate
Filled, Salted Caramel Filled

Sushi

Assorted sushi rolls & nigiri With soy
sauce, wasabi, pickled ginger, mayo (GF)
Gluten free fillings on request

Corn Fritters (VN, GF)

Zucchini, corn and kaffir lime fritters,
with sweet chilli sauce

Frittata (GF)

Country vegetable frittata (V, GF)
With tomato chutney (Vn, GF)

Wellness Pots (GF)

An assortment of yoghurt pots
with fresh berry or mango compote
and granola sprinkle



ALL DAY LUNCH MENU

\$48 PER PERSON

INCLUDES A SELECTION OF TWO MORNING TEA ITEMS & TWO AFTERNOON TEA ITEMS

(Totalling Four items from the morning & afternoon tea menu)

A SELECTION OF LUNCH BOX OPTIONS

(We recommend picking two-three options for guests to choose from on the day, or you can pre-select boxes per person)

ALL LUNCHESES SERVED WITH AN ASSORTMENT OF NOAH'S BOTTLED JUICES

SPECIAL DIETARY OPTIONS CAN BE ORDERED INDIVIDUALLY

True Blue

Chicken schnitzel roll, tomato, lettuce,
tomato chutney, mayo

Crunchy kale slaw, creamy slaw dressing (V,
GF)

Country vegetable frittata (V, GF)

Seasonal fruit (VN,, GF)

Chocolate lamington

Tuscany Dream

Focaccia, lightly toasted & filled with; prosciutto,
semi dried tomato, stracciatella cheese, rocket,
balsamic glaze

Fresh grapes (Vn, GF)

Chocolate French donut (V)

Health Kick (GF)

Baked Buffalo Salmon with green veg, almond
and quinoa salad (GF)

Frittata (V, GF)

Raw Caramel Slice (Vn, GF)

Roasted nuts (Vn, GF)

Seasonal fruit (Vn, GF)

Bite of Bangkok

Sliced roast beef, lettuce, cherry tomatoes,
cucumber, fresh herbs, red onion, toasted
sticky rice powder, fried shallots, peanuts, mild
Thai dressing

Vegetarian spring roll (2) (V)

Mango coconut rice pudding (V, GF)

Seasonal fruit (Vn, GF)

Tori-O-Bento

Chicken Poke bowl, edamame, corn, pickle, slaw (GF)

Vegetable tempura (Vn,GF)

Vege Gyoza (V) with ponzu dressing

Custard Taiyaki (V)

Seasonal fruit (Vn, GF)

VeganLife (VN, GF)

Vegan & Gluten Free Friendly Potato noodle salad,
bean sprout, cucumber, carrot, sesame, teriyaki
dressing (Vn, GF)

Fresh fruit cup (Vn, GF)

Coconut & mango chia pudding (Vn, GF)

Avocado & cucumber half sushi roll, soy (Vn, GF)



CONTACT & BOOKING INFORMATION

To arrange a time to view the venue, or book your next function
please contact our Events Team on

events@nyc.org.au

08 9386 5496

