



East Fremantle  
Yacht Club

*ESTD. 1933*

# Functions Package

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2021 / 2022

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# Welcome to East Fremantle Yacht Club

At East Fremantle Yacht Club we look forward to working with you to create a memorable function, whether it be your dream wedding day, an elegant ball, casual cocktail style birthday party or a corporate meeting or sundowner, our friendly and professional staff are here to help you create the perfect event.

The following information will give you an insight into our stunning facilities, amazing views and our extensive catering options.

## Location

East Fremantle Yacht Club is nestled on the banks of the majestic Swan River at the Base of Petra Street, East Fremantle.

Situated just 10 minutes from the historic Port of Fremantle and 20 minutes from the Perth CBD, the club provides a convenient and attractive venue in a relaxed environment for any style of function.

Positioned on the edge of the Swan River we boast some of the best views overlooking the blue water of the Swan River and the magical sunsets over the Indian Ocean which are guaranteed to impress your guests and provide a much sought-after backdrop for any special occasion.

# Function Rooms

All our beautiful function rooms offer full river views with balcony access all overlooking the Swan River. We can accommodate from 30 to 180 guests seated and up to 300 guests for cocktail style events. The club has a full liquor licence and is open 7 days a week for breakfast, lunch or dinner functions.

Function Rooms	Dinner	Dinner / Dance	Cocktail	Buffet	Conference	Pricing
River Room	100	100	150	100	120	\$650
Ward Room	75	N/A	100	75	50	\$500
Observation Lounge	N/A	N/A	75	N/A	N/A	\$350
Observation Deck	30	N/A	50	N/A	N/A	\$400
All Rooms Together	250	180	300	180	180	\$1000

## Room hire & other fees

- A Club Social Membership is included in the full room hire for 1 week prior and 1 week after your booked function.
- Any extra cleaning needed after a function aside from a standard clean will be charged at \$50 per hour per staff member.
- Charges for staffing costs on functions outside of our normal trading hours may apply, please check with the function coordinator at the time of booking.
- Tentative bookings will be held for 14 days only. At the completion of this time a deposit is required to confirm your booking or the booking will be cancelled.
- East Fremantle Yacht Club is licenced until 10pm on a Sunday night, functions booked on a Sunday will require a late liquor licence if a function is required to finish past 10pm, an additional fee of \$200 is required for any licence that is outside of our normal trading.

### Club members:

- Complimentary room hire is available to existing Senior Club Members (complimentary room hire only applies to the club members immediate family members).
- 50% discounted room hire is available to existing Associate Club Members (excluding breakfast functions and corporate bookings, the discount only applies to the members immediate family members).
- Set up fees do apply to Member Functions, worked on a per hour per staff member basis.
- To receive the members discount on the function room hire you will need to have been a member for a minimum of 6 months from the day you book the function.

## Inclusions

We can include the following items for your function;

- Large dance floor (River Room or when using River Room & Ward Room together)
- Full views of the Swan River and balcony access
- Lectern and microphone
- Printed menu's – for sit down menus only
- Skirted bridal table, cake table, gift table, buffet tables
- Cake knife



# How to make a booking

If you have gone through our functions package and decided that East Fremantle Yacht Club is the venue for you, please read through the information below;

1. Contact our Sales & Events Coordinator to confirm the date of your function is available, we can then arrange a meeting for you to view the venue if required.
2. If you decide to go ahead with your booking we will tentatively hold you booking for 14 days.
3. A deposit of \$500 for functions and \$1000 for weddings will need to be paid to East Fremantle Yacht Club to secure the booking, the club will also require a signed copy of the terms & conditions and temporary membership application returned to us via email (the form is located at the end of this document).
4. Payment can be made by cash, EFT, credit card (VISA or MasterCard) or by bank transfer. East Fremantle Yacht Club banking details - Westpac Perth Branch BSB: 036-022 Account: 456409  
*1% surcharge applies when paying by Credit Card (VISA or MasterCard)*
5. After we receive your deposit, we will confirm the booking.
6. Additional payments may be made at any time. Please quote your function reference code when making any payments.
7. Our Sales & Events Coordinator is available to discuss any special requirements or changes you may need to make to your function. Any changes are to be made in writing via email.
8. Please ensure the Sales & Events Coordinator is made aware of any outside suppliers coming into the club for your function, e.g. cakes, decorators, DJ's or bands.
9. All catering and beverage requirements, and dietary requirements must be made available to the Sales & Events Coordinator at least 2 weeks prior to the event for ordering purposes. ***If not received prior to 2 weeks a late fee of \$200 will be charged to the booking.***
10. Final guest numbers must be made available to the Sales & Events Coordinator at least 1 week prior to the event, once the final guest numbers are received the client will be charged for those guests even if the guest number reduce as these numbers are final, if there is an increase in guest numbers you must inform us immediately and the client will be invoiced separately for the difference.
11. Final payments for all functions must be made 1 week prior to the event.
12. Beverages on consumption will be charged at the client's nominated figure and paid in full 1 week prior to the function, in the event that the amount is not spent the balance will be refunded within the week after the function, if the amount goes over the clients nominated amount, the client will be invoiced the difference.

# Canape Packages

**Minimum of 30 people** – *minimum spend applies – see our Terms & Conditions*

**Please choose from one of the below packages:**

- Pre-dinner - 3 pieces      \$12pp
- 1 hour - 6 pieces          \$28pp
- 1 ½ hours - 9 pieces      \$38pp
- 2 hours - 12 pieces        \$48pp

## Cold Selection

- Smoked salmon and cream cheese roulade (GF)
- Beetroot tapenade, goat's cheese, crostini (V)
- Tomato and bocconcini skewer, fresh basil (V, GF)
- Roast chicken tart, corn salsa
- Mini prawn cocktail, charcoal tart
- Spiced tomato salsa, avocado puree, corn chip (V, GF)
- House made pate, onion jam, melba toast
- Rare roast beef, shredded vegetables, Thai dressing (GF)
- Roast pumpkin and Persian feta bruschetta (V)

## Hot Selection

- Beef and chicken satay, peanut sauce
- Coconut crumbed prawns, mango dipping sauce
- Crumbed whiting goujons, rémoulade sauce
- Corn, mozzarella and jalapeno croquettes (V)
- Thai fish cakes, sweet chilli sauce
- Mushroom arancini, spiced tomato chutney (V)
- Beef meatballs with chimichurri sauce (GF)
- Karaage chicken, mayonnaise and sweet soy (GF)
- Twice cooked pork belly, chilli caramel, fresh slaw (GF)

## Canape Add Ons

- Oysters, Fresh or Kilpatrick - \$30 per dozen (min 4 dozen)
- Beer battered flat head goujons and chips - \$4.50 each (min 30 portions)
- Pulled bbq beef rib sliders, slaw, aioli - \$4.50 each (min 40 pieces)
- Grilled pork bao buns, hoi sin sauce, fresh herb salad - \$4.50ea (min 40 pieces)

Live cooking stations available on request to be added to our cocktail selection:

- Paella station - \$22pp (min 30 people)

*Please speak to our Functions Coordinator about other options available.*

# Share Platters / Grazing Table

Each platter serves between 10 and 15 people, please speak to our sales team to work out the best number of platters for your function, minimum spend applies.

## Savoury Platters

### **Cheese Board \$150**

King Island cheeses, Cape Wickam double brie, Surprise Bay cheddar, Roaring Forties blue. Served with fresh and dried fruit, quince paste, roasted nuts and selection of crackers.

### **Bread and dips \$60**

Trio of house made dips, marinated olives and toasted breads.

### **Antipasto \$150 (GFOA)**

Deli meats, marinated olives and feta cheese, grilled vegetables, dips and crusty bread.

### **Sandwich and wrap \$95 (10 rounds)**

House made sandwiches and wraps with assorted fillings (some vegetarian included.)

### **Sushi platters \$ 115 (approx. 50 pieces) (GF)**

Selection of chicken, prawn and vegetarian sushi with soy and wasabi.

### **Salt and pepper squid \$90**

Served with garlic aioli and fresh lemon.

### **Pie \$150 (approx. 60 pieces)**

Vilis gourmet pies, sausage rolls and mini quiches with tomato sauce.

### **Asian savories \$140 (approx. 80 pieces)**

Spring rolls, samosa, curry puffs and Thai fish cakes served with sweet chilli sauce.

### **Seafood Platter \$280**

Fish goujons, marinated octopus, popcorn prawns, pickled sardines, calamari rings served with chips and condiment.

## Sweet Platters

### **Fresh seasonal fruit platter \$90**

### **Assorted cakes and slices \$140 (approx. 60 pieces)**

### **Macarons & eclairs \$140 (approx. 60 pieces)**

## Grazing Table

Wow your guests on arrival with a beautifully set grazing table to start your event! Served on a long table with a selection of the following. **Minimum of 40 people - \$35 per person**

Selection of cheese's, shaved deli meats, house made dips, pates, pickles. Seasonal fresh fruit & vegetables, dried fruit & nuts, olives, marinated vegetables, cocktail onions, semi sun dried tomatoes, assorted crackers, bread sticks, pretzels & popcorn, selection of breads.

# Set Menus



Please note: For all set menus dietary requirements can be catered for with prior notice. Depending on the dietary requirements of your guest/s our chef will create a menu for them.

The following meal options are also available on all set menus;

- Children's meal – 12 years & under \$35 per person – includes soft drinks
- Supplier meal - \$35 per person – includes soft drinks

## Skippers Choice

- **2 course \$42**
- **3 course \$56**

*Alternate drop is available for \$5 per course or \$12 for all 3 courses.*

### Entrée

- Roast pumpkin and ginger soup, herb crostini (GFAO)
- Herb marinated chicken, quinoa salad, avocado puree, crumbled feta (GF)
- Roasted heirloom beets, rocket leaves, house made labneh, dukkah crumble (V) (GF)
- Mediterranean falafel with cucumber and tomato salad, and house made tomato chutney (V)
- Pan fried 4 cheese ravioli, roasted tomato sauce, fresh spinach leaves (V)
- Soy braised pork belly, apple slaw, chilli caramel (GF)
- Chicken pate, caramelized onions, shaved cucumber, olive oil crostini

### Main

- Slow cooked beef ribs with roasted vegetables and hickory smoke sauce (GF)
- Seared chicken breast with vegetable paella and salsa verde (GF)
- Chicken breast, green pea and ham risotto, sugar snap peas, roasted garlic cream sauce (GF)
- Seared Tasmanian salmon, champ potato, grilled broccolini, corn and red pepper salsa (GF)
- Cone Bay barramundi fillet, potato pave, new season asparagus, peas, dill cream (GF)
- Twice cooked pork belly, ginger scented rice, steamed Asian greens, hoisin glaze (GF)
- Slow-roasted beef sirloin, crisp potato stack, roast heirloom carrots, red wine jus, café de paris butter (GF)
- Slow cooked Dorper lamb rump, cauliflower puree, chorizo peperonata, charred broccoli, herb oil (GF)
- Cauliflower steak with couscous tabouleh and spiced yoghurt (V)

### Dessert

- Sticky date pudding, rich caramel sauce and vanilla ice cream
- Vanilla cheesecake tart with raspberry compote
- Individual crisp meringue, cream, seasonal fruits, berry coulis (GF)
- Chocolate brownie, berry coulis, Chantilly cream



# Commodores Choice



- **2 course \$70**
- **3 course \$85**

*Alternate drop – please choose 2 items per course.*

## **Entrée:**

- Heirloom tomatoes, stracciatella, basil, garlic crute (V)
- Beetroot cured salmon, avocado puree, pickled cucumber, whipped lemon cream cheese, microherbs (GF)
- Poached Exmouth prawns, lemon curd, iceberg lettuce, chive mayo, pickled cucumber (GF)
- Smoked chicken salad, fresh mint and coriander, toasted peanuts, lime and ginger dressing (GF)
- Rare roast beef, rocket and parmesan salad, caper cream sauce (GF)
- Slow roasted duck breast, orange, shaved fennel, fresh garden leaves, mustard seed dressing (GF)

## **Main:**

- Wagyu beef porterhouse steak, oyster mushroom, broccolini, potato fondant, red wine jus (GF)
- Gold band snapper, whipped verjuice butter, wilted kale leaves, crushed pumpkin and feta, roasted cherry tomatoes (GF)
- Dukkha crusted lamb rack, smoked eggplant puree, grilled courgettes, crisp potato stack, mild harissa dressing (GF)
- Duo of beef, braised beef cheek roulade, grilled tenderloin medallion, sweet potato puree, charred asparagus, crisp potato, jus (GF)
- Confit duck leg, braised red cabbage, green vegetables, orange gastrique sauce (GF)
- Whipped blue cheese polenta, with roasted heirloom vegetables, grilled asparagus & salsa verde (GF) (V)

## **Dessert:**

- Chocolate tart, whipped mascarpone cream, caramel popcorn (GF)
- Raffaello with mango coulis and pineapple salsa
- Baked New York cheesecake, raspberry puree, lemon balm
- Cinnamon custard panna cotta, baked apples, praline crumble, calvados syrup (GF)

# Buffet Menu

## Canning Buffet

**\$50pp (min 40 people)**

### **Cold:**

- Selection of warm breads and butter
- Fresh garden salad (GF) (V)
- Moroccan chickpea salad with lemon dressing (GF) (V)
- Traditional coleslaw (GF) (V)
- Antipasto platter with shaved ham, salami, olives, feta and basil pesto (GF)

### **Hot:**

- Char grilled flat iron steak with peppercorn sauce (GF)
- Oven baked barramundi with lemon and dill dressing (GF)
- Pork spare ribs with house made smokey BBQ sauce (GF)
- Butter chicken curry (GF)
- Steamed jasmine rice (GF) (V)
- Roasted potato and sweet potato wedges (GF) (V)
- Steamed garden vegetables (GF) (V)
- Penne pasta with rich tomato sugo and shaved parmesan (V)

### **Dessert:**

- Coconut and lime panna cotta (GF) (V)
- Chocolate brownie with berry compote (V)
- Apple and blueberry crumble (V)
- Fresh fruit platter (GF) (V)
- Whipped cream (V)

# Preston Buffet

\$65pp (min 40 people)



## Cold:

- Selection of warm breads and butter
- Fresh garden salad (GF) (V)
- Asian style slaw with sweet chilli and lime dressing (GF) (V)
- Pasta salad with sun dried tomato tapenade and crumbled feta (V)
- Grilled vegetable and chickpea salad with mint yoghurt dressing (GF) (V)
- Antipasto platter with shaved ham, salami, olives, feta and basil pesto (GF)

## Hot:

- Slow roasted beef loin with rich mushroom ragout (GF)
- Oven roasted ocean trout, shaved fennel, seed mustard cream sauce (GF)
- Lemon and soy marinated chicken with rosemary crumbs
- Lamb korma with mint yoghurt (GF)
- Steamed rice (GF) (V)
- Grilled eggplant, zucchini, red peppers & Spanish onions with kale and mozzarella crust (GF) (V)
- Roasted root vegetables (GF) (V)
- Steamed green vegetables (GF) (V)
- Spinach and ricotta cannelloni, roasted tomato sauce (V)

## Dessert:

- Assorted platters of mini cakes and slices (V)
- Vanilla panna cotta with macerated raspberries (GF) (V)
- Sticky date pudding with butterscotch sauce (V)
- Pavlova with cream, lemon curd and seasonal fruits (GF) (V)
- Fresh fruit platters (GF) (V)
- Whipped cream and berry compote (GF) (V)

# Swan Buffet

**\$80pp (min 40 people)**



## **Cold:**

- Selection of warm breads and butter
- Traditional Greek salad with crisp coz leaves (GF)
- Pasta salad with cherry tomatoes, broccoli pesto and shaved parmesan
- Shaved fennel, rocket, fresh orange and walnut salad (GF)
- Pulled chicken salad, Asian slaw, fresh mint and coriander, lime and ginger dressing (GF)
- Smoked salmon platters with capers, cream cheese and Spanish onions (GF)
- Antipasto platter with shaved ham, salami, olives, feta and basil pesto (GF)

## **Hot:**

- 8 hour slow roasted beef rump (GF)
- Roast pork belly with braised red cabbage (GF)
- Grilled Cone Bay barramundi with white wine and dill sauce (GF)
- Dorper lamb loin chops, baked mushrooms, rosemary crumb
- Butter chicken curry (GF)
- Steamed rice (GF) (V)
- Roasted root vegetables (GF) (V)
- Grilled vegetable moussaka (GF) (V)
- Cauliflower and broccoli gratin (V)
- 4 cheese ravioli with tomato sugo sauce and shaved parmesan (V)

## **Dessert:**

- Chocolate brownie
- Coconut and lime panna cotta (GF)
- Warm apple crumble
- Assorted mini cakes and slices
- Fresh fruit platter (GF)
- Assorted macarons & eclairs
- Whipped cream and berry compote

# Conference & Meetings Menu



## Breakfast Menu

### Plated Breakfasts:

Share plates of danish pastries and fresh fruit served on your tables followed by your choice of one of the following plated meals.

- Scrambled eggs, bacon, roasted tomato, sauteed spinach and hash brown on toasted sour dough - **\$32** (GFOA)
- Poached egg, smoked salmon, wilted spinach, house made potato rosti and hollandaise sauce - **\$36** (GFOA)

### Buffet Breakfast:

**\$35pp (min 40 people)**

#### Cold:

- Fresh fruit platters (GF)
- Selection of cereals
- Natural and fruit yoghurt
- Danish pastries
- Toast and condiment

#### Hot:

- Grilled bacon (GF)
- Chipolata sausages
- Sauteed mushrooms (GF)
- Roasted tomatoes (GF)
- Baked beans (GF)
- Hash browns
- Scrambled eggs (GF)

## Morning or Afternoon Tea Menu

**\$15pp (min 20 people). Please choose 3 items:**

- Whole fruit bowl (GF)
- Seasonal sliced fruit platter (GF)
- Banana bread with whipped maple butter
- Danish pastries
- Assorted cookies
- Scones with jam and cream
- Fruit smoothies (non-dairy available on request) (GF)
- Fresh cut vegetable crudites with hummus and toasted Turkish bread
- Ham & cheese croissants
- Tomato & cheese croissants
- Selection of Vili's gourmet mini pies
- Bacon and mozzarella scrolls with tomato chutney

# Lunch Menu



## **\$50pp (min 20 people)**

Includes all day coffee and tea station

### **Morning tea**

- Seasonal fruit platter (GF)
- Danish pastries

### **Lunch**

- Chef's selection of sandwiches and wraps (GFOA)
- Greek salad with balsamic dressing (GF)
- Pasta salad with sun dried tomato tapenade, spinach leaves and shaved parmesan
- Grilled chicken with bell peppers and black bean sauce (GF)
- Vegetable fried rice (GF)

### **Afternoon tea**

- Selection of vilis gourmet pies
- Assorted cookies

# Beverage Packages

## Silver Package

### Tap Beer

Swan Draught  
Gage Roads Single Fin  
Great Northern 3.5%

### Sparkling

Morgan's Bay Sparkling

### White Wine

Morgan's Bay Sauvignon Blanc

### Red Wine

Morgan's Bay Shiraz Cabernet

### Non alcoholic

Selection of soft drinks / juice

## Gold Package

### Tap Beer

Swan Draught  
Gage Roads Single Fin  
Otherside Festive  
Great Northern 3.5%

### Sparkling

Morgan's Bay Sparkling

### White Wine

Morgan's Bay Sauvignon Blanc  
Devils Lair Honeybomb Chardonnay

### Red Wine

Morgan's Bay Shiraz Cabernet  
Devils Lair Honeybomb Cabernet Merlot

### Non alcoholic

Selection of soft drinks / juice

## Package Prices

Prices are per person, all prices are inclusive of GST, effective from March 2018. All beverages are subject to availability and price fluctuation without notice.

Package	2 hours	3 hours	4 hours	5 hours
Soft Drinks	\$14	\$17	\$19	\$22
Silver Package	\$40	\$45	\$50	\$55
Gold Package	\$50	\$55	\$60	\$65

**\*The prices above are the price per person. Beverage pricing is reviewed twice yearly and pricing may change without notice.**

## Signature Cocktail

**Minimum of 20 people - \$15 per cocktail;**

- Espresso Martini – Grove espresso martini shaken over ice
- Mojito – Bacardi, lime, mint, soda water
- Aperol Spritz – Aperol, prosecco, soda water, orange slice
- Pink Gin Spritz – Pink Gin, prosecco, lemonade, strawberries

## Mocktails

**\$7.50 per mocktail;**

- Shirley Temple - Ginger ale, lemonade, grenadine
- Lavender lemonade - Lavender syrup, lemonade, lemon
- Passionfruit Mojito - Passionfruit Syrup, mint, soda water
- Summer Sunrise - Orange Juice, grenadine

# Beverage on Consumption

## Tap Beer

	<b>Middy</b>	<b>Pint</b>	<b>Jug</b>
Great Northern 3.5%	\$5.5	\$11	\$21
Swan Draught 4.5%	\$6	\$11.5	\$23.5
Single Fin 4.5%	\$6	\$11.5	\$23.5
Otherside Festive 4.2%	\$6	\$11.5	\$23.5
150 Lashes 4.2%	\$7	\$13	\$25.5
Hello Sunshine Cider 5.0%	\$5	\$10	\$20

## Bottled Beer

	<b>Bottle</b>
Cascade Premium Light	\$8
Corona	\$7
Coopers Pale Ale	\$8
Kilkenny	\$10
Guinness	\$10
Emu Export	\$6
Pipsqueak Cider	\$9
Matso's Ginger Beer	\$12
Holsten Alcohol Free	\$5

## House Spirits

\$11 (includes mixer)

Wyborowa Vodka, West Winds Sabre, Jack Daniels, Jim Beam, Johnnie Walker Red, Captain Morgan Gold, Barcardi

## Pre Mixed Cans

\$12

Jacks & Cola, Jim Beam & Cola, West Winds & Tonic, Smirnoff Ice Red

## Non Alcoholic

	<b>Glass</b>	<b>Can</b>	<b>Jug</b>
Soft Drink Post Mix	\$3.5	\$4	\$12
Orange Juice	\$4		\$12.5
Apple Juice	\$4		\$12.5

## Sparkling Mineral Water 750ml

\$7.5

**Beverage Pricing is reviewed twice yearly and prices may change without notice.**



# Beverage on Consumption – Wine List



## Sparkling Wines

	Price per bottle
Morgans Bay Sparkling	\$28
Seppelt Fleur de Lys	\$32
Rivani Prosecco	\$40
Oyster Bay Sparkling Rose	\$42
Moet Chandon NV	\$130

## White Wines

Morgan's Bay Sauvignon Blanc	\$26
821 South Sauvignon Blanc	\$30
Squealing Pig Sauvignon Blanc	\$43
Howard Park Sauvignon Blanc	\$44
Cape Naturaliste Semillon Sauvignon Blanc	\$42
Leeuwin Estate Siblings Sauvignon Blanc Semillon	\$49
Devils Lair Honeybomb Chardonnay	\$38
Lenton Brae Chardonnay	\$42
Puppetmaster Pinot Gris	\$37
Leeuwin Estate Art Series Riesling	\$40

## Red Wines

Morgan's Bay Shiraz Cabernet	\$26
Little Berry Shiraz	\$35
Cape Naturaliste Shiraz	\$42
Leeuwin Estate Siblings Shiraz	\$49
Gentlemen's Collection Cabernet Sauvignon	\$42
Howard Park Cabernet Sauvignon	\$47
Devils Lair Honeybomb Cabernet Merlot	\$38
Silkwood Merlot	\$34
Silkwood Pinot Noir	\$39

## Rose & Moscato

Cape Naturaliste Pink Moscato	\$36
Devils Lair Honeybomb Rose	\$38
Poco Loco Rose	\$44

**Beverage Pricing is reviewed twice yearly and pricing may change without notice.**

# Terms & Conditions

## **Club Licencing Hours**

EFYC operates under a Club Liquor Licence until midnight Monday to Saturday and 10pm Sunday, if a function client requires extended licencing until midnight on Sundays the club can apply for an Extended Trading Permit on behalf of the client at a cost to the client.

## **Function Club Membership**

When holding a function at East Fremantle Yacht Club you will receive a Club Membership for 1 week prior and 1 week after your function, whilst in the Club you will need to abide by the Clubs constitution and rules.

## **Pricing**

Every endeavour is made to maintain pricing as printed in our functions brochures, however these may be subject to change. All prices quoted are inclusive of goods and services tax at 10%. Public Holidays will attract a 20% surcharge to the cost of food and beverage for all functions. Minimum spend of \$1000 applies to some of our menus listed in the package – speak to our functions coordinator for more information regarding this.

## **Confirmation of Final Function Numbers**

Final guest numbers attending the function are required 7 days prior to the date of the function. This figure will be considered final and charged accordingly.

## **Function Payments**

A Deposit of \$500 for Functions and \$1000 for Weddings is payable upon booking.

No accounts will be issued. All functions must be paid in full 7 days prior to the function date.

## **Food & Beverage**

All food and beverage must be purchased from the Club, excluding wedding cakes or birthday cakes approved by the Club.

## **Decorations & Outside Suppliers Equipment**

All decorations are the responsibility of the hirer, decorations must be approved by the Club, any damage caused by decorations will be charged to the hirer.

The hirer is responsible for setting up and removing any decorations or equipment, EFYC will not be held responsible for the loss or damage of any equipment brought into the Club from external suppliers, all decorations and equipment must be collected within 24hrs of the function conclusion.

## **Room Hire**

Room hire charges apply to all functions as per our room hire rates listed in the functions brochure.

## **Cancellations**

Cancellations must be made in writing a minimum of 15 days prior to the function. Cancellation made less than 14 days prior to the function date will incur the fee of the deposit paid.

**Covid-19 Cancellations** - If your function cannot go ahead due to Covid-19 restrictions, we will either offer a full refund or the option to move the function to a later available date.

## **Guest Behaviour**

The Club reserves the right to cancel an event at any time if the security, reputation or the smooth running of the Clubs business is at risk.

## **Damage**

Any missing items or damage to Club facilities, furnishings or fittings will be charged to the function organiser.

## **Cleaning**

If a major clean up is required after an event, over and above our standard clean the function organiser will be charged \$50 per hour per cleaning staff member

## **Insurance**

The Club will not accept responsibility for any damage or loss of items left in the Club prior to, during or after a function, we recommend you arrange insurance for any valuable items.

## **Parking**

EFYC is a private Club and parking is limited, members parking is to the lower level of the Club, all function guests must park in the upper car park and street parking, disabled parking is available in the upper car park to the left of the Club entrance.

## **Smoking**

Our Club is strictly a non smoking venue, smoking is only permitted in our designated area.

## **Guest Allergies and Dietary Requirement**

All dietary or allergy requirements for your guests must be given to the Functions Coordinator at least 14 days prior to your function. While the staff will take the utmost care, no responsibility will be taken by the Club for any guest with a life threatening food allergy.

## **Security**

All functions held at the club which are deemed necessary to have security guards present will be charged to the person booking the event at the relevant rate unless authorised by the Functions Coordinator.

## **Responsible Service of Alcohol - RSA**

The East Fremantle Yacht Club is a responsible purveyor of alcohol and has the right to refuse service of alcohol to any person. Under no circumstances may a minor consume alcohol on a licenced premises.

# Booking Form



I acknowledge and agree to abide by the above terms and conditions:

Name: \_\_\_\_\_

Function Date: \_\_\_\_\_

Non refundable deposit paid: \$ \_\_\_\_\_

Date: \_\_\_\_\_

Name on Credit Card: \_\_\_\_\_

Type of Credit Card (please circle):            VISA            MASTERCARD

Card number: \_\_\_\_\_

Expiry: \_\_\_\_/\_\_\_\_/\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Please be aware that if the above is not signed, the club reserves the right to enforce the above terms and conditions where applicable.

For further information or to arrange an appointment please contact our Sales & Events Coordinator at [functions@efyc.com.au](mailto:functions@efyc.com.au) or phone 9339 8111. Functions and Administration office hours are Monday to Friday 9am to 5pm.

## TEMPORARY MEMBERSHIP APPLICATION

### Membership Class – Temporary Functions Member

#### Personal Details

Mr/Mrs/Miss/Ms (please circle)

Surname \_\_\_\_\_ Name: \_\_\_\_\_

DOB: \_\_\_\_/\_\_\_\_/\_\_\_\_

Home Address: \_\_\_\_\_

\_\_\_\_\_ Postcode: \_\_\_\_\_

Postal Address (if applicable): \_\_\_\_\_

Phone: \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Occupation: \_\_\_\_\_ Employer: \_\_\_\_\_

I understand that my membership will be valid for 2 weeks only, 1 week prior to my function and 1 week after my function. Whilst in the Club you will need to abide by the Clubs constitution and rules.

Applicants Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**If you would like more information about becoming a full member of East Fremantle Yacht Club please see our administration staff.**