

THE  
**ROYAL BRIGHTON**  
YACHT CLUB

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# Conferences

## INFORMATION AND PACKAGES

Opened in 1875, the Royal Brighton Yacht Club, has extended and evolved over the years into a stunning venue for conferences, corporate events and celebrations.

The Royal Brighton Yacht Club Event's team offer years of experience when it comes to planning and delivering exceptional events.

Catering for 10 - 200 guests in a number of The Club's private event spaces, we provide the perfect backdrop for a memorable and professional conference and offer you numerous options when hosting your event at Royal Brighton Yacht Club.

We pride ourselves on service and would love the opportunity to tailor a package to suit you and bring your vision to life.



## OUR SPACES

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### **Committee Room**

Filled with priceless memorabilia that has shaped The Club's history, The Committee Room is on the second floor. It is an ideal space for an intimate function.

**COCKTAIL:** min 10 – max 40 people

**SEATED:** min 10 – max 14 people

### **Bayview Private Dining Room**

The Bayview Private Dining Room, located on the second floor, is an intimate space connected to the balcony overlooking the bay.

**COCKTAIL:** min 20 – max 50 people

**SEATED:** min 10 – max 30 people

### **Bayview Room**

The Bayview Room located on the second floor is The Club's premium room with views of Melbourne's skyline. The Bayview Room is a stunning space overlooking the bay.

**COCKTAIL:** min 100 – max 300 people

**SEATED:** min 100 – max 200 people

## VENUE FEATURES

- 2 individual bars and ability for pop up bars throughout the venue
  - Private function rooms over-looking the bay
    - Private balcony
  - Disabled access and disabled parking

***WE WOULD LOVE THE OPPORTUNITY TO HOST YOUR EVENT AND CREATE  
WONDERFUL MEMORIES FOR YOU AND YOUR GUESTS***



## COMPLETE MEETING PACKAGE 1

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**\$75 per person**

*minimum 10 people*

### ROOM INCLUSIONS

Long or round tables (seat 10) dressed in white linen  
Iced water & mints on each table  
Complimentary wireless internet for event duration

### CATERING

*Served buffet style*

All of our conference packages include Nespresso coffee & tea station and orange juice

### MORNING TEA

A selection of Danish pastries or mini muffins **(v)**  
Seasonal fruit platters **(v, gf)**

### WORKING SANDWICH LUNCH

Finger sandwiches: Chicken, herb, celery, mayonnaise & ham, cheese, aioli, lettuce

Baguettes: Sopressa salami, babaganoush, tomato, cheese, lettuce  
& roasted vegetables, hummus

Salads: Caesar salad, soft boiled eggs, parmesan, crispy bacon, croutons  
Greek salad, feta, red onion, cucumber, tomato, olives

Chef selection of desserts

### AFTERNOON TEA

*Select one of the following*

A selection of cheese, bread, chutney **(v)**

Savoury muffins and sweet muffins **(v)**

Scones with jam and cream **(v)**



## COMPLETE MEETING PACKAGE 2

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**\$90 per person**  
*minimum 30 people*

### ROOM INCLUSIONS

Long or round tables (seat 10) dressed in white linen  
Iced water & mints on each table  
Complimentary wireless internet for event duration

### CATERING

*Served buffet style*

All of our conference packages include Nespresso coffee & tea station and orange juice

### MORNING TEA

A selection of Danish pastries or mini muffins **(v)**  
Seasonal fruit platters **(v, gf)**

### WORKING GRAZING LUNCH

**Cold dishes:** House made dips, breads, sliced meats, savoury tarts, roasted vegetables, salads, marinated cheeses

**Hot dishes:** Pumpkin & feta tarts, basil pesto

Chef selection of desserts

### AFTERNOON TEA

*Select one of the following*

A selection of cheeses, breads, dried fruit and crackers **(v)**  
Savoury muffins and sweet muffins **(v)**  
Scones with jam and cream **(v)**



## BREAKFAST PACKAGES

All of our breakfasts include Nespresso coffee & tea station,  
Orange and apple juice on each table.

### STANDARD \$25 per person

*Select one of the following*

- Bircher muesli – seeds, nuts, coconut flakes, berries, apple, passionfruit & yoghurt **(v)**
- Scrambled eggs with crispy bacon, grilled tomato on sourdough toast
- Scrambled eggs, roasted mushroom, grilled tomato on sourdough toast **(v)**

### DELUXE \$35 per person

*Select one of the following*

- Bircher muesli – seeds, nuts, coconut flakes, berries, apple, passionfruit & yoghurt **(v)**
- Scrambled eggs with crispy bacon, avocado, grilled tomato, field mushroom, potato rosti, toast
- Smoked salmon, potato rosti, hollandaise sauce, avocado, poached egg
- Smashed avocado – minty avocado, feta & lemon served on sourdough with radish, black sesame seeds and beetroot powder **(v, gfa)**
- Eggs benedict – served on homemade potato rosti with spinach and your choice of smoke salmon, ham or bacon topped with Hollandaise sauce **(gf)**
- Corn fritters – served with poached eggs, Greek yoghurt, tomato salsa, smoked salmon and salsa verde

### ADDITIONAL ITEMS

A selection of Danish pastries <b>(v)</b>	\$3.00 PP
Seasonal fruit platters <b>(v, gf)</b>	\$3.50pp
Crispy bacon	\$5.00 pp
Barista made coffee to order	\$4.00 pp
Alternate drop menu	\$15.00 pp

### CONTINENTAL BUFFET \$22 per person

- Selection of toasts & condiments:  
Butter, peanut butter, jam, vegemite **(v)**
- Selection of Danish pastries, mini muffins **(v)**
- Greek yoghurt **(v, gf)**
- Seasonal fruit platters **(v, gf)**
- Muesli **(v)**

### DELUXE CONTINENTAL BUFFET \$32 per person

- Selection of toasts & condiments:  
Butter, peanut butter, jam, vegemite **(v)**
- Selection of Danish pastries, mini muffins **(v)**
- Bircher muesli – seeds, nuts, coconut flakes, berries, apple, passionfruit & yoghurt **(v)**
- Seasonal fruit platters **(v, gf)**
- Selection of sliced cured meats
- A selection of cheese, bread, chutney **(v)**

### HOT BUFFET \$45 per person

- Selection of Danish pastries, mini muffins **(v)**
- Seasonal fruit platters **(v, gf)**
- Bircher muesli – seeds, nuts, coconut flakes, berries, apple, passionfruit & yoghurt **(v)**
- Crispy bacon, scrambled eggs
- Grilled tomato, hash browns, thyme mushrooms **(v)**
- Selection of toasts & condiments:  
Butter, peanut butter, jam, vegemite **(v)**



## BEVERAGE PACKAGES

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### STANDARD PACKAGE

Includes Furphy, Carlton and Cascade Light,  
Soft Drinks & Juices

**4 hours - \$55   5 hours - \$65   6 hours - \$75**

**Sparkling** Coldstone Pinot Noir Chardonnay, King Valley VIC

**White** Chirping Bird Sauvignon Blanc, Adelaide Hills SA

**Red** Chirping Bird Shiraz, McLaren Vale SA

**Rosé** Bouchard Aîné & Fils, France

### PREMIUM PACKAGE

Includes Furphy, Carlton and Cascade Light,  
Soft Drinks & Juices

**4 hours - \$65   5 hours - \$75   6 hours - \$85**

**Please select one from each of the categories below:**

**Sparkling** Coldstone Pinot Noir Chardonnay, King Valley VIC  
Vigna Cantina Prosecco, Barossa Valley, SA

**White** Mount Vernon Sauvignon Blanc, Marlborough NZ  
Port Phillip Estate 'Quartier' Pinot Gris, Mornington Peninsula VIC  
Xanadu 'Exmoor' Chardonnay, Margaret River WA  
Bouchard Aîné & Fils Chardonnay, France  
Tim Adams Riesling Clare Valley, SA  
Fallen Giants Rose Grampians, Vic

**Red** San Pietro Pinot Noir, Mornington Peninsula VIC  
Mystic Park Shiraz, Barossa Valley SA  
Mitolo 'Jester' Shiraz, McLaren Vale SA  
Xanadu 'Exmoor' Cabernet Sauvignon, Margaret River WA  
Arturo Malbec, Heathcote VIC  
Tenuta Ulisse Montepulciano d'Abruzzo DOP, Abruzzi Italy

**On consumption also available**



<b>ROOM HIRE / SERVICE CHARGE</b>	
<b>Bayview Room</b>	<b>\$1,000</b>
<b>Bayview Private Dining Room</b>	<b>\$500</b>
<b>Committee Room</b>	<b>\$500</b>

## **OTHER INFORMATION**

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### **VENUE INSPECTIONS**

Please contact us to discuss your event.  
Call 9592 3092 or email [events@rbyc.org.au](mailto:events@rbyc.org.au)

### **DEPOSIT**

A \$500 non-refundable deposit is required to secure your booking.

### **FINAL NUMBERS AND PAYMENTS**

We require your confirmation of final numbers and dietary requirements 10 days prior to your event.  
Payment of any balance owing is due no later than 7 days before your event.

Once your final payment has been made, there is no refund even if guest numbers decrease.

Any additional charges incurred on the day such as beverages on consumption, a bar tab, or an increase in guest numbers are payable at the conclusion of the event.

### **AUDIO VISUAL**

Royal Brighton Yacht Club provides a range of audio visual solutions including a top end sound system, roof mounted projector and music playlists to suit your individual style.

For all other AV requirements we are happy to assist. Charges applicable.

### **SUPPLIERS**

We work with, and encourage you to use and hire extra items from reputable, quality suppliers. Royal Brighton Yacht Club is happy to assist to make sure your event exceeds your expectations.

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# BOOKING CONFIRMATION

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TODAY'S DATE: \_\_\_\_\_ DATE OF BOOKING: \_\_\_\_\_

ROOM \_\_\_\_\_

RESERVATION NAME (TO BE NOTED ON MENU): \_\_\_\_\_

TYPE OF EVENT: \_\_\_\_\_

START TIME: \_\_\_\_\_ END TIME: \_\_\_\_\_ NUMBER OF GUESTS: \_\_\_\_\_

NAME OF PERSON ORGANISING BOOKING: \_\_\_\_\_

COMPANY NAME (IF APPLICABLE): \_\_\_\_\_

BUSINESS PH: \_\_\_\_\_ EMAIL: \_\_\_\_\_

FUNCTION HOST: \_\_\_\_\_ MOBILE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_  
\_\_\_\_\_

## DEPOSIT DETAILS

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PLEASE DEDUCT A DEPOSIT OF \$500 OR \$ \_\_\_\_\_ TO SECURE MY BOOKING.

PAYMENT METHOD:  MASTERCARD  VISA

CARDHOLDER'S NAME: \_\_\_\_\_ EXPIRY: \_\_\_\_\_ / \_\_\_\_\_

CARD NUMBER: \_\_\_\_\_ CVV \_\_\_\_\_

AMOUNT: \$ \_\_\_\_\_

CARDHOLDER'S SIGNATURE: \_\_\_\_\_

I \_\_\_\_\_, acknowledge and accept the terms and conditions of The Royal Brighton Yacht Club, and with payment of this deposit. I also authorise The Royal Brighton Yacht Club to debit from the credit card for the amount above. Once deposit has been processed a receipt will be emailed to the above email address.

