

THE
ROYAL BRIGHTON
YACHT CLUB



Celebrations

INFORMATION AND PACKAGES

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

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

Catering for 10 - 300 guests in a number of The Club's private event spaces, we provide the perfect backdrop for a stunning celebration 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

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 180 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***



COCKTAIL EVENTS

Cocktail packages offer a relaxed and stylish alternative to a more formal seated celebration. Canapés are equivalent to finger food, whilst grazing items are a more substantial serving size.

BRONZE PACKAGE (\$75 PER HEAD)

6 canapé selections
2 substantial selections

SILVER PACKAGE (\$90 PER HEAD)

7 canapé selections
3 substantial selections

GOLD PACKAGE (\$110 PER HEAD)

10 canapé selections
4 substantial selections

EXTRAS

Antipasto platters, a selection of cold meats, cured vegetables **\$9.00 PP**

A selection of cheese, bread & chutney **\$9.00 PP**

Canapés **\$7.00 per piece**

Substantial **\$12.00 per piece**

Children's meals & beverage: fish & chips, chicken & chips or spaghetti bolognese.

Ice cream for dessert and selection of soft drinks **\$35.00 per child**

Entertainment Meals: Main course and non-alcoholic beverages **\$30.00 PP**



COCKTAIL MENU

COLD CANAPÉS

Chicken, celery & herb mayonnaise finger sandwiches
Smoked salmon, crème cheese, capers finger sandwiches
Rare roast beef carpaccio, horseradish & mustard cream, fried capers, chives, croutons
Caramelized onion, thyme, blue cheese tart **(v)** or Olive tapenade tart, tomatoes, basil **(v)**
Bruschetta, feta, roasted cherry tomatoes, balsamic glaze **(v)**
Rice paper rolls – noodles, coconut chicken **(gf)**, assorted green vegetarian **(gf)**
Oysters – fresh oysters, with lemon wedges **(gf)**
Thai beef salad (spoon) **(gf)**

HOT CANAPÉS

Garlic & dill crumbed calamari, lemon aioli
Harvey Bay scallops, herb breadcrumbs, garlic aioli
North Indian marinated prawn skewers, pomegranate raita
Spinach & mozzarella arancini, garlic aioli **(v)**
Potato croquettes – Potato & feta **(v)**, Potato, ham & feta
Peri-peri chicken skewer
Mini steamed char siu pork buns, chilli soy
Gourmet pies – Beef & burgundy
Sausage rolls – Gourmet beef

GRAZING ITEMS

Japanese crispy pork, soba noodle, toasted sesame, pickled ginger, kewpie mayo
Fish n chip cones, tartare
Crispy fried barramundi, green apple, mint, Thai basil, dressing, toasted peanuts, Nam Jim **(gf)**
Lamb tagine, rice pilaf, pomegranate raita
Roast pumpkin & chickpea curry, rice pilaf **(v, gf)**
Slow cooked pork belly slider, Asian slaw, Nam Jim dressing
Wagyu beef burger, cheese, ketchup, pickles
Falafel, mint labna, pomegranate molasses **(v)**



SEATED EVENTS

For a more formal seated celebration our chefs will create a delicious menu for you and your guests to enjoy.

BRONZE PACKAGE (\$75 PER HEAD)

Select 2 courses (entrée and main or main and dessert)

SILVER PACKAGE (\$85 PER HEAD)

3 courses served as alternate

Select 2 entrées, 2 mains, 2 desserts

GOLD PACKAGE (\$140 PER HEAD)

30mins Chef selection of canapés on arrival

3 courses served as alternate

Antipasto on each table

EXTRAS

Antipasto platters, A selection of cold meats, marinated grilled vegetables **\$10.00 PP**

A selection of cheese, bread & chutney **\$10.00 PP**

Side dish selection **(see menu for pricing)**

Children's Meals & Beverage: Fish & chips, Chicken & chips or Spaghetti Bolognese.

Ice cream for dessert and selection of soft drinks **\$35.00 per child**

Entertainment Meals: Main course and non-alcoholic beverages **\$30.00 PP**



SEATED MENU

ENTRÉE

Spinach & ricotta cheese ravioli, pimento, capsicum, olives **(v)**

Pumpkin & parmesan risotto, crumbled feta **(v)**

Hervey Bay scallops, herb breadcrumbs, garlic aioli

Seafood chowder, prawns, mussels, calamari & reef fish in a creamy seafood stock

Tom Yum poached chicken salad, Asian vegetables, herbs, Nam Jim, rice noodles **(gf)**

Crispy skin pork belly, caramelised apple, cauliflower cream **(gf)**

Rare roast beef carpaccio, horseradish & mustard cream, fried capers, chives, croutons

MAIN

Crispy salmon, corn puree, toasted walnut, pear, rocket, marinated feta, vinaigrette **(gf)**

Confit duck leg, celeriac puree, watercress, baby vegetables, five spice jus **(gf)**

Braised beef, truffle mash, broccolini, caramelized onion, red wine sauce

Roasted Scotch fillet, potato tian, baby vegetables, red wine jus

Chicken ballotine, prosciutto, dauphinoise potato, baby carrots, chicken jus

Pork loin, glazed carrot and leek, blistered cherry tomatoes, apple & ginger sauce **(gf)**

Herb crusted lamb loin, sweet potato smear, garlic tossed beans, red wine jus

Dietary requirements - we cater for Gluten free vegetarian and Vegan at no extra cost if you are requiring more indept dietary requirments I.E Food map Diabetic ect we will charge \$10 extra per person

SIDE DISHES

Salad leaves with vinaigrette \$4pp (v, gf)

French fries \$4pp (v, gf)

Seasonal vegetables \$5pp (v, gf)

Roasted potatoes \$6pp (v, gf)

DESSERT

Chocolate tart, honeycomb rocks, orange cream **(v)**

Lemon tart, crème Chantilly, raspberries **(v)**

Eton mess - fresh berries, meringue, cream **(v, gf)**

Mandarin Cheesecake, chocolate sponge, mandarin gel **(v)**

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



BEVERAGE PACKAGES

STANDARD PACKAGE

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

4 hours – \$60 5 hours – \$70 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 – \$70 5 hours – \$80 6 hours – \$90

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



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

OTHER INFORMATION

VENUE INSPECTIONS

Please contact us to discuss your event.
Call 9592 3092 or email 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.

Menu items are subject to change, we will always notify you prior if items become unavailable

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 is unique and looks amazing.

BOOKING CONFIRMATION

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

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.

