

Functions kit



Venue Hire

UPSTAIRS FUNCTION ROOM - Available 7 days a week
Includes air-conditioned room, bar, balcony,
toilets, two TV's and lift access.

Day Hire \$400 Night Hire \$600

DOWNSTAIRS FUNCTION AREA

Seating inside for small groups or outside on
grassed area or under the balcony
With use of downstairs bar and toilets.

Mon – Wed \$500 Thurs – Sat \$ 200

PROJECTOR HIRE \$80

WHITEBOARD HIRE \$40

WHOLE VENUE HIRE

Please contact us.

*All prices are inclusive of GST and are
subject to change without notice.



Function Menus

Platters – 10 pieces

Recommended 2 pieces per person

Vegetable Samosa's	\$8.50
Dim-Sum	\$8
Curry Puffs	\$9.50
Spinach & Ricotta Puffs	\$12
Spring Rolls	\$7.50
Crispy Devil Wings	\$25
Lady finger Prawns	\$20
Panko Crumbed Oyster	\$29
Salt & Pepper Squid	\$15.50
Mini Pulled Pork & Apple Slaw Sliders	\$35
Mini Chicken & Wasabi Mayo Sliders	\$35

Skewer's – priced per piece

Satay Chicken Skewer	\$1.50
Tandoori Chicken Skewers	\$1.50
Teriyaki Chicken Skewers	\$1.50
Lemon Pepper Prawn Skewers	\$2.50
Salmon Skewers	\$5
Beef Skewers	\$3
Vegetarian Skewers	\$1.50

Extras

1kg Sticky Soy chicken Nibbles	\$30
Cheese Platter	\$70
Fresh Vietnamese Rolls 15 pieces	\$65
Cold Seafood Platter	\$90
1 dz half shell mussels with salsa, 1 dz natural oysters, 500g tiger prawns with trio of sauces	

Corporate Lunch

\$30 per head - Minimum charge 20 pax.

All Day:

Tea, coffee, water and juice station with biscuits.

Morning Tea:

Selection of fruit, homemade muffins and yoghurt.

Lunch:

Selection of gourmet baguettes and bagels

- Smoked salmon with cream cheese and capers
- Roast beef with dijon mayo, lettuce, tomato and onion jam
- Roast chicken with lettuce, cocktail sauce, tomatoes and cucumber
- Turkey with cranberry sauce, lettuce and gerkins
- Ham and emmental cheese, lettuce, tomato and mayonnaise
- Roast pumpkin with goat cheese, onion jam, ruccula and sundried tomatoes

Small Groups Platter - \$85

Mixed selection items from the platters and skewers sections.

45 Pieces

Kids Platters

priced per 10 kids

Sausage Rolls & Mini Pies	\$25
Fish, Chips & Nuggets	\$60
Fruit Platter	\$20

Buffets

We can cater buffets to your preferences and budget. Minimum 30 pax

BBQ Buffet - \$40 per head

Pork sausages, marinated chicken thighs, steak, potato salad, garden salad, bread rolls, gravy and choice of dessert.

Traditional Buffet - \$50 per head

Roast; choice of pork, lamb or beef, glazed Ham, cold prawns, roast potatoes, garden salad, bread rolls, gravy and choice of dessert.

Drinks List

White Wine

Angove Organic Chardonnay	\$7 / \$30
Angove Organic Sauvignon Blanc	\$7 / \$30
Brown Brothers Moscato	\$8 / \$34
Jacobs Creek Riesling	\$8 / \$36
Jacobs Creek Sauvignon Blanc	\$8 / \$36
Oyster Bay Sauvignon Blanc	\$8 / \$36
Yilgarnia Sauvignon Blanc	\$6.50 / \$25
Yilgarnia Semillon Sauvignon Blanc	\$6.50 / \$25
Yilgarnia Chardonnay	\$6.50 / \$25

Red Wine

Billy Goat Cabernet Sauvignon	\$31
Goundry Cabernet Merlot	\$31
Oyster Bay Pinot Noir	\$38
Wallaby Creek Cabernet	\$6 / \$25
Wallaby Creek Merlot	\$6 / \$25
Yilgarnia Shiraz	\$6.50 / \$25
Yilgarnia Cabernet Merlot	\$6.50 / \$25
Yilgarnia Cabernet Sauvignon	\$6 / \$21

Sparkling & Rose

Jacobs Creek Rose Shiraz	\$7 / \$32
Jacob's Creek Piccolo	\$7.50
Oyster Bay Brut	\$38.50
Oyster Bay Cuvee Rose	\$38.50
Yellowglen Pink Piccolo	\$7.50

Beer & Cider

DRAUGHT \$5 - \$10.00

Great Northern Super Crisp
Carlton Dry
Bulmers Cider
Guest Tap – See Board

PREMIUM

Corona	\$9
Fat Yak - Lazy Yak	\$7.50
Guinness – Matso's Mango	\$8.50
Coopers - Heineken	\$8
Brookvale Union Ginger Beer	\$9.50 / \$12

FULL STRENGTH

Emu Bitter - Emu Export - Victoria Bitter	\$6
Carlton Draught - Carlton Dry - Great Northern Original	\$6.50
Hahn Super Dry - Pure Blonde	\$7

MID STRENGTH

Cascade Premium Light - XXXX Gold - Great Northern Super Crisp - Hahn Super Dry 3.5 - Carlton mid	\$5.50
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CIDER

Somersby Pear	\$8
Pure Blonde Cider	\$7
Strongbow	
Original – Sweet – Clear – Dry	\$7

Spirits

Bundy & Cola	\$10.50
Canadian Club Dry	\$11
Jack Daniels & Cola	\$12
Jim Beam & Cola	\$10.50
Smirnoff Red	\$11
Smirnoff Black	\$13
Wild Turkey Dry	\$12
Wild Turkey & Cola	\$12

Softies

Bottle Water	\$3
Cool Drinks	\$2.50
Ginger Ale	\$3
Ginger Beer	\$4.50
Juice Boxes	\$2.50
Mineral Water	\$3
Tonic Water	\$3

Venue Hire & Catering

TERMS AND CONDITIONS

1. **MEMBERS** - We cannot hold your function unless there are members present. All functions must either be paid in full by a member including all drinks over the bar or each attendee must be a member themselves or signed in by a member. Attendees must be included on a list and given to management prior to the event.
2. **RESERVATIONS** – All bookings will be held tentatively for a two week period, if the required booking form is not received within this time your date may be open for other bookings.
3. **DEPOSIT** – A deposit of 100% of the cost of the venue hire and 50% of catering cost is required two weeks prior to the date requested.
4. **CLEANING** – All function holders will be charged a \$100 cleaning bond, if your function clean up extends the usual 2 hours allocated the bond will not be refunded.
5. **PAYMENT** – You will be advised of the total cost (inclusive of GST) of the function booking and payment will be accepted on the date outlined on the invoice. If you do not fulfil the payment obligations management has the right to terminate the agreement. Payment can be made by bank transfer, credit card or cheque.
6. **CANCELLATIONS** - Cancellation of the function within ten days of the reserved date will result in 50% of the deposit for the venue hire and 50% of the catering deposit being refunded. If the cancellation is made within seven days of the reserved date the Port Hedland Yacht Club reserve the right to refund nil of the deposit.
7. **CATERING** - Catering choices and dietary requirements must be confirmed no later than 10 days prior to your function to allow for the ordering and prep.
8. **BAR** - All bar tabs must be paid on the night by a member unless invoice payment has been arranged prior.
9. **MUSIC**- Music for all upstairs functions is to be provided by the function holder which may include speaker system or hired DJ. Music and noise generated at the function is not to compromise the enjoyment of the members and their guests at the Yacht Club. This includes inappropriate language.
10. **ACCESS** – Should you need to set up or clear up the function room arrangements must be made with administration prior to the reserved date and will be subject to availability.
11. **DECORATIONS** – No nails, screws or permanent glues are to be applied to walls, ceilings, windows, doors of any other part of the building.
12. **DAMAGE**– The client is responsible for any damage to the building resulting from the function. This is regardless of whether the damage is caused by the client or any attendees of the function.
13. **PERSONAL ITEMS** – Every care will be taken by the Port Hedland Yacht Club and its employees however we cannot take responsibility for the loss or damage of any items belonging to the client or their attendees before, during or after the function.
14. **SECURITY** - Parties with 0-70 guests in attendance may require two security guards, 70+ guests must have at least two security guards. The Port Hedland Yacht Club do not provide the function with security guards. Our security company of choice is Phoenix Security 08 9172 2282
15. **TRADING** – licensed hours are as follows Monday – Friday 10am – 11pm, Saturday 10am until 12am and Sunday 10am until 10pm.
16. **LIQUOR CONSUMPTION CONTROL**– We reserve the right to refuse alcohol service to intoxicated persons as part of our responsible service of alcohol under the *Liquor Control Act 1988*. Last drinks will be called approximately half an hour prior to closing or at the discretion of management. Port Hedland Yacht Club is part of the Hedland Liquor Accord.
17. **SMOKING** – An area has been established outside the perimeter for smoking therefore there is no smoking permitted within the club perimeter including the upstairs areas. Smoking will not be tolerated within the perimeter and failure to adhere to this will cause premature closing of the function.
18. **BEHAVIOUR** – Your function must be conducted in an orderly and lawful manner. People caught in possession of illegal drugs will be removed from the premises and immediately reported to the appropriate authorities. Management reserves the right to end the function or remove/deny entry anyone if management reasonably believes that your function is not being conducted in an orderly and lawful manner. The client must ensure that guests and attendees do not breach any statutes, by-laws or regulations including the liquor license terms and conditions.
19. **MINORS** – Underage patrons are welcome at the Port Hedland Yacht Club however must be under adequate supervision by an adult at all times. At no time are minors permitted to consume alcoholic beverages.
20. **SPECIAL CIRCUMSTANCES** – If the Port Hedland Yacht Club are unable to provide the facilities or arrangements for your function or otherwise cannot perform to the terms and conditions due to power failure or circumstances beyond our control management is neither responsible for any costs or damages the client may suffer.

Client Information

To be completed and returned to admin@phyc.com.au for reservation of your function.

Client or Company Name: _____

Contact Person: _____

Email: _____

Contact Number: _____

Date: _____

Venue Area: Upstairs / Downstairs

Venue Set Up: Casual/Cocktail - Presentation/Meeting - Sit Down Dinner

Start and Finish Time: _____

Number of Attendees: _____ (please provide us a list prior to event)

Number of Members: _____

Special license required: Y/N

Catering: Buffet/Platters

Dietary Requirements/Allergies: _____

Bar Tab: Y/N Amount: \$ _____ Name of Member paying for bar tab: _____

Special requirements for set up: _____

I have read and understood the Terms and Conditions set out above and accept them as being binding upon me:

Client Signature: _____

Date: _____

If paying by Credit Card:

Type of Card: _____ Card Number: _____

Expiry Date: __/__/__ Name on Card: _____ CCV No: ___