

Weddings

AT BEAUMARIS MOTOR YACHT SQUADRON





Ceremony

\$600

Hidden down a private road from iconic Beach Rd, Beaumaris Motor Yacht Squadron, is a hidden gem only 20km from the Melbourne CBD boasting a unique coastline view. Our manicured waterside lawn is the perfect location for your wedding ceremony, with the added benefit of allowing you to host your whole wedding day in one convenient location. The ceremony package includes exclusive use of our private lawn and wedding arbour, 40 white resin chairs, an optional navy blue Persian carpet runner, signing table with chairs and power for your celebrant or musical performer if required.

Cocktail Reception / Page 2

Contemporary Reception / Page 4

Formal Reception / Page 7

Drinks Packages / Page 10



Cocktail Reception

ACCOMMODATES 80-200 GUESTS

\$140 PER PERSON

Our Cocktail Reception is the perfect relaxed way to celebrate with your family and friends. The room will be set with a plenty of seating options and space to mingle with your guests. Choose your favourites from our selection of canapes, which will be served to your guests throughout the night and let the party begin!

INCLUDES

- Five hour reception
- Exclusive use of the balcony with stunning views from Beaumaris Bay around the peninsula
 - Layout customised to your preference
 - 6m x 5m parquetry dance floor
 - Ten canape selections, plus a substantial grazing item
 - Five hour beverage package (see Pg 10 for details)
- Tea & coffee station with sweet treats and wedding cake
 - Use of wireless microphones and sound system



Cocktail Reception Menu

Select ten canapes, plus one substantial item from our menu to be served throughout the event. Sweet treats will be set to accompany the tea & coffee station later in the event.

COLD CANAPES

California Nori Roll

Assorted California rolls with soy dipping sauce

Peking Duck Wrap

Marinated duck, cucumber, Chinese pancake wrapper with hoisin sauce

Tomato Bruschetta

Tomato, parmesan, aioli on toasted baguette

Mediterranean Ciabatta

Marinated artichoke, sundried tomato, olives, and eggplant on ciabatta

Smoked Salmon Tartlet

Cold-smoked Atlantic salmon, capers, Spanish onion, sour cream on puff pastry

SUBSTANTIAL ITEMS

Fish & Chips

Battered NZ Whiting fillet, chips and tartare sauce

Salt & Pepper Calamari

Golden fried salt & pepper calamari, chips and aioli

Crumbed Chicken Bite

Crumbed chicken schnitzel, chips and tomato ketchup

Vegetable Curry

Vegan friendly vegetable curry with steamed basmati rice

Red Chicken Curry

Chicken curry served with steamed Basmati rice

All Items are served in a noodle box. All Menu items are subject to seasonal change and availability.

HOT CANAPES

Lamb Kofta

Seasoned lamb skewers with tzatziki

Tempura Style Chicken Pieces

Golden fried chicken pieces with Kewpie mayo

Beef Slider

Beef patty, melted cheese, pickle in a brioche bun

Caramelised Goats Cheese Tartlet

Goats cheese, caramelised onion on puff pastry

Salt & Pepper Calamari Cones

Fried salt & pepper calamari with garlic aioli

Spinach & Ricotta Pastry Puff

Baked puff pastry filled with ricotta and spinach

Vegetable Spring Roll

Vegan friendly golden fried vegetable spring rolls

Americana Pizza Bite

Mini Pizzas topped with Napoli pepperoni and cheese (can be vegetarian)

Buffalo Mozzarella Arancini

with Harissa Mayo

Chermoula Chicken Skewers

Chicken seasoned with Middle eastern spice rub

Prawn Dumpling

Steamed prawn dumpling with soy sauce

Mini Parma bite

Chicken Schnitzel, ham, Napoli, mozzarella

SWEET TREATS

Lamington Bites

Sponge cake, dark chocolate sauce and shredded coconut

Assorted Profiteroles

Choux pastry with patisserie cream

Multi-Coloured Macarons

Attractive mixed colours and fillings with a variety of flavours



Contemporary Reception

ACCOMODATES 80 – 140 GUESTS
\$155 PER PERSON

The perfect solution to combine the traditional reception formalities with an opportunity for guests to mingle. Our contemporary reception package is by far our most popular, replacing the seated entrée with a cocktail party before moving onto a seated main course. Later in the evening, shared dessert platters allow for guests to get up and dance, while still enjoying some sweet treats.

INCLUDES

- Five hour reception
- Exclusive use of the balcony with stunning views from Beaumaris Bay around the peninsula
 - Layout customised to your preference
 - 6m x 5m parquetry dance floor
 - Four canapes served on arrival
 - Seated alternate drop main course
 - 5 hour beverage package (see Pg 10 for details)
 - Shared dessert platters served to each table
 - Tea & coffee station with wedding cake
- Use of wireless microphones and sound system



Contemporary Menu

Please select four canape items to offer guests on arrival, and two mains to be served alternately to guests when seated. Shared dessert platters will be served to the table after the formalities.

CANAPES

California Nori Rolls

Assorted California rolls with soy dipping sauce

Peking Duck Wraps

Marinated duck, cucumber, Chinese pancake wrapper with hoisin sauce

Tomato Bruschetta

Tomato, parmesan, aioli on toasted baguette

Smoked Salmon Tartlet

Cold-smoked Atlantic salmon, capers, Spanish onion, sour cream on puff pastry

Lamb Kofta

Seasoned lamb skewers with tzatziki

Salt & Pepper Calamari Cones

Fried salt & pepper calamari with garlic aioli

Vegetable Spring Roll

Golden fried vegetable spring roll with coconut sweet chilli sauce

Buffalo Mozzarella Arancini

with Harissa Mayo

Chermoula Chicken Skewers

Chicken seasoned with Middle eastern spice rub

Prawn Dumpling

Steamed prawn dumpling with soy sauce

MAIN ITEMS

Chermoula Spiced Chicken

Breast marinated in Moroccan spices, natural yoghurt on a sweet potato couscous galette

Crispy Skin Duck Breast

Twice cooked duck breast, sour cherries, potato & savoy cabbage gratin, shiraz jus

Baked Atlantic Salmon

Oven baked salmon fillet, lemon & herb beurre blanc, served on a root vegetable roesti

Chicken Breast

With a Parmesan herb crust, Dauphinoise potatoes, Tarragon Jus, Seasonal vegetables

Seared Lamb Rump

Served pink, with cauliflower puree, roast vegetables, and pan juices reduced with pinot noir

Pork Fillet

Char grilled Cape Otway pork scotch, crackling, apple sauce, white cabbage, roasted potato, glazed carrot

Porterhouse Steak

Black Angus porter house steak, pomme fondant, honey glazed carrot, Broccolini

Grass-fed Eye Fillet (gf) (+\$9 pp)

Black Angus eye fillet, pomme fondant, honey glazed carrot, broccolini.

With Steaks, Choice of:

red wine jus, creamy peppercorn sauce, mushroom sauce

After Dinner

DESSERT

SWEET TREATS SELECTION

Choose three of the following sweet treats to be served to the centre of each table for guests to share at their leisure:

Assorted Profiteroles

Choux pastry filled with patisserie cream in a variety of flavours

Mixed Cheesecake Bites

An assortment of flavours and colours to include such classics as raspberry, cookies & cream

Mini Tartlet Selection

A mixed display of tangy lemon, raspberry cream, pistachio, chocolate ganache and other sweet fillings in a short-crust pastry case

Macaron Selection

Assorted colours and each filled with a flavoured cream centre

Chocolate Brownie

Topped with chocolate buttercream & crisp chocolate pearls

TEA & COFFEE STATION

A selection of T2 teas and Moccona coffee for your guests to serve themselves

WEDDING CAKE

After the formalities, your wedding cake can be served alongside the dessert selection, presented with the tea and coffee station, or packaged for your guests to take home.



Banquet Reception

ACCOMODATES 80 – 140 GUESTS
\$170 PER PERSON

Our classic banquet reception offers guests a plated entrée, main and dessert, with plenty of time in between courses for speeches and dancing.

INCLUDES

- Five hour reception
- Exclusive use of the balcony with stunning views from Beaumaris Bay around the peninsula
 - Layout customised to your preference
 - 6m x 5m parquetry dance floor
 - Seated alternate drop entree, main and dessert
 - 5 hour beverage package (see Pg 10 for details)
 - Tea & coffee station with wedding cake
 - Use of wireless microphones and sound system



Banquet Menu

Please select two items for entrée and two items for main course to be served alternately to your guests.

ENTREE

Smoked Salmon

Cold smoked Tasmanian salmon, capers, red onion, rocket, Manuka honey

Black Tiger Prawn

Poached black tiger prawns, tomato, bocconcini

Moroccan Chicken

Grilled Moroccan spiced chicken breast, rocket salad, yoghurt dressing

Salt & Pepper Calamari

Sea salt and black pepper dusted calamari strips with a Thai coleslaw

Chicken Caesar Salad

Shredded chicken breast, cos lettuce, croutons, anchovy dressing

MAIN ITEMS

Chermoula Spiced Chicken

Breast marinated in Moroccan spices, natural yoghurt on a sweet potato couscous galette

Crispy Skin Duck Breast

Twice cooked duck breast, sour cherries, potato & savoy cabbage gratin, shiraz jus

Baked Atlantic Salmon

Oven baked salmon fillet, lemon & herb beurre blanc, served on a root vegetable roesti

Chicken Breast

With a Parmesan herb crust, Dauphinoise potatoes, Tarragon Jus, Seasonal vegetables

Seared Lamb Rump

Served pink, with cauliflower puree, roast vegetables, and pan juices reduced with pinot noir

Pork Fillet

Char grilled Cape Otway pork scotch, crackling, apple sauce, white cabbage, roasted potato, glazed carrot

Porterhouse Steak

Black Angus porter house steak, pomme fondant, honey glazed carrot, Broccolini

Grass-fed Eye Fillet (gf) (+\$9 pp)

Black Angus eye fillet, pomme fondant, honey glazed carrot, broccolini.

With Steaks, Choice of:

red wine jus, creamy peppercorn sauce, mushroom sauce

After Dinner

DESSERTS

New York Cheesecake

Served on a raspberry coulis

Lemon Meringue Tart

Tangy Lemon curd filling, torched Swiss meringue

Coconut and Passionfruit Cake

served on passionfruit coulis

Milk Chocolate and Hazelnut Tart

served on orange flavoured cream sauce

Tiramisu mousse cake

Nestled in an espresso cream

TEA & COFFEE STATION

A selection of T2 teas and Moccona coffee for your guests to serve themselves

WEDDING CAKE

After the formalities, your wedding cake can be served alongside the dessert selection, presented with the tea and coffee station, or packaged for your guests to take home.



Drinks Packages

STANDARD PACKAGE

Wine

De Bortoli Vivo Pinot Noir Chardonnay NV Brut Cuvee
De Bortoli Vivo Sauvignon Blanc
De Bortoli Vivo Chardonnay
De Bortoli Vivo Shiraz

Beer

Carlton Draught
Great Northern Super Crisp Midstrength
Cascade Light
Great Northern Zero

Non-Alcoholic

Soft Drinks
Orange Juice, Apple Juice
Sparkling Mineral Water

PREMIUM PACKAGE (+\$10 PER PERSON)

Wine

Gapsted Estate Alpine Rd Prosecco (Alpine Valleys, Vic)
Rob Dolan Blanc de Blanc (Yarra Valley, Vic)
Robert Oatley Sauvignon Blanc (Margaret River, WA)
Robert Oatley Chardonnay (Margaret River, WA)
Little Goat Creek Pinot Gris (Marlborough, NZ)
Fowles 'Are You Game' Pinot Noir (Central Vic)
Robert Oatley Shiraz (McLaren Vale, SA)

Beer

Carlton Draught
Great Northern Super Crisp Midstrength
Cascade Light
Cooper's Pale Ale
Stella Artois
Great Northern Zero

Non-Alcoholic

Soft Drinks
Orange Juice, Apple Juice
Sparkling Mineral Water

COCKTAIL HOUR

Add a selection of cocktails to be served on the lawn at the conclusion of your ceremony. Speak to one of our team for a customised quote.



Bookings

To make an enquiry about venue availability, our packages, or to organise a meeting with one of our functions team and a tour of the club facilities please contact us on 03 9589 5156 (option 3) or email functions@bmys.com.au. We look forward to meeting you, and helping to make your special day truly unforgettable.