


**WEDDINGS**



**UNIQUE  
VIEWS  
ACROSS  
THE BOAT  
FILLED  
HARBOUR**

## FOR YOUR WEDDING

The biggest day of your life calls for something truly special. Looking out across the boats on the harbour's edge, the Fremantle Sailing Club is just that place. It's more than simply a choice of stunning venues that cater from 50 to 500, we have a range of food and drink options provided by our professional staff, to ensure your day is as perfect as you imagined it.





# WEDDING SAMPLE MENU 1

Minimum Number of Guests as per Venue Chosen

Sourdough with Lescure butter

## ENTRÉE

Pork belly seared scallops and celeriac and apple slaw

24

## MAIN

Herb crusted lamb rack, roast parsnip, mushroom and lentil ragout

45

Lemon and thyme roast chicken breast, lyonnaise potato, sautéed spinach

35

## DESSERT

Wedding cake plated with raspberry coulis and double cream

Tea and coffee

Mains Alternate Drop

81.5pp

Mains Guests' Choice

89pp





# WEDDING SAMPLE MENU 2

Minimum Number of Guests as per Venue Chosen

Sourdough with Lescure butter

## CANAPES ON ARRIVAL

Blue swimmer crab and prawn tartlets

Duck, cranberry and pistachio terrine on croustade

Mushroom and feta arancini (v)

15

## ENTRÉE

Home smoked salmon nicoise, kipfler potato, green beans, and oven dried tomato, poached eggs and lime aioli

20

## MAIN

Roast Angus beef fillet, caramelized shallots, oyster mushrooms, potato gratin, greens & truffle jus

45

Herb crusted goldband snapper with corn puree, crushed potatoes and roast asparagus

40

## DESSERT

Kaffier lime and lemongrass crème brûlée with citrus confit and almond biscotti

18

Wedding cake cut and served on platters per table

5

Tea and coffee

Mains Alternate Drop

108pp

Mains Guests' Choice

115.5pp





# WEDDING SAMPLE MENU 3

Minimum Number of Guests as per Venue Chosen

Sourdough with Lescure butter

## CANAPES ON ARRIVAL

Smoked ocean trout with dill crème fraiche on saffron blinis  
Mediterranean vegetable bruschetta, basil pesto and goats curd (v)  
Mini herb rosti, lamb loin and beetroot relish (gf)

15

## ENTRÉE

Antipasto platter to share  
Selection of continental meats, marinated olives, semi-dried tomatoes, artichokes, cornichons and French onion dip served with toast  
Turkish bread or freshly baked baguette

18

## MAIN

Confit duck leg, braised red cabbage, kipfler potatoes and asparagus  
Herb crusted goldband snapper with corn puree, crushed potatoes and roast asparagus

45  
40

## DESSERT BUFFET

Trio of chocolate fountains  
Marshmallows, homemade churros, strawberries  
Selection of mini desserts  
Eton mess, crème brulee, tiramisu, assorted mini tarts  
Mini ice cream cones

Wedding cake  
20

Tea and coffee

Mains Alternate Drop  
103pp

Mains Guests' Choice  
110.5pp



# WEDDING SAMPLE MENU 4

Minimum Number of Guests as per Venue Chosen

Sourdough with Lescure butter

## CANAPES

Smoked ocean trout with dill crème fraiche on saffron blinis  
Mediterranean vegetable bruschetta, basil pesto and goats curd (v)  
Mini herb rosti, lamb loin and beetroot relish (gf)  
Mushroom and feta arancini (v)  
Home-made spiced beef and pork samosa  
25

## SUBSTANTIAL CANAPES

Sliders with fermented slaw and BBQ sauce  
7

## ANTIPASTO DISPLAY

Selection of continental meats, chorizo, smoked salmon, marinated olives, Mediterranean vegetables, dips and toasted Turkish bread and freshly baked baguette  
20


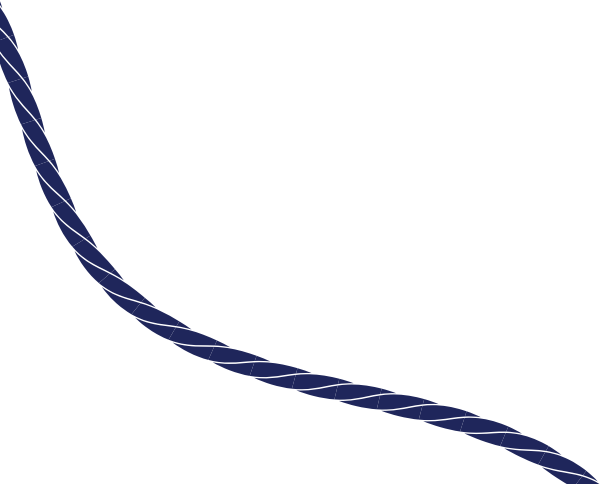
## PAELLA

Seafood  
20

## DESSERT BUFFET

Trio of chocolate fountains  
Marshmallows, homemade churros, strawberries  
Selection of mini desserts  
Eton mess, crème brulee, tiramisu, assorted mini tarts  
Mini ice cream cones  
Wedding cake  
20  
Tea and coffee station

Mains Guests' Choice  
\$102



# SET MENU OPTIONS

All menus with 2 or more courses include

Selection of freshly bakes baguette serves in a basket per table with Lescure butter and tea and coffee

Selection of bread rolls	5
Platter of toasted Turkish bread with dukkha, EVOO and balsamic glaze	8
Extra bread	5

## ENTRÉE

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### Canapes

Pre-event	(3 canapes)	15
For 30-minute event	(4 canapes)	20
For 1 hour event	(5 canapes)	25

## COLD CANAPES

Mini prawn cocktail in tomato waffle cone

Gorgonzola, apple puree, aged balsamic beetroot waffle basket (v)

Smoked ocean trout with dill crème fraiche on saffron blinis

Mediterranean vegetable bruschetta, basil pesto and goats curd (v)

Blue swimmer crab and prawn tartlets

Duck, cranberry and pistachio terrine on croute

Steak tartare on brioche toast

Selection of oysters, natural, red wine vinegar and shallot, (gf)

Smoked salmon and herb crepe roulade, dill crème fraiche

## HOT CANAPES

Mini herb rosti, lamb loin and beetroot relish (gf)

Mushroom and truffle arancini (v)

Pumpkin pine nut and feta arancini (v)

Goat's cheese and spinach frittata (gf)

Tempura prawn cutlet with lime aioli

Mushroom and feta arancini (v)

Crab coriander and chili cakes (gf)

Seared scallops and chorizo (gf)

Home-made spiced beef and pork samosa

Chorizo pork and apple sausage rolls

**Skewers, choose 1:** Moroccan lamb, Thai beef, chicken satay, Mediterranean vegetable with basil pesto





# SET MENU OPTIONS



## SOUP

14

Pea and ham

Thai pumpkin

Carrot and orange

Mushroom with truffle cream

Spiced tomato and lentil

## ANTIPASTO PLATTER TO SHARE

18

Selection of continental meats, marinated olives, semi-dried tomatoes, artichokes, cornichons and French onion dip served with toast Turkish bread or freshly baked baguette

## RISOTTO

Roast butternut pumpkin, mung bean, Persian feta

18

Wild mushroom, tarragon, feta and rocket

20

Blue swimmer crab, oven dried tomato and spinach

24

## PAN FRIED POTATO GNOCCHI

Air dried heirloom tomatoes, roast asparagus, artichokes and truffle pecorino

20

Charred and pureed cauliflower, goats curd and drunken sultanas

20

Pork and duck terrine with quince glaze and herb salad

20

Pork belly seared scallops and celeriac and apple slaw

24

5 spice marinated quail stir fried vegetable, buckwheat noodles soy glaze

24

Warm goats cheese tartlet, artichokes, roast red onion, roma tomato, spinach and pine nuts

20

Home smoked salmon nicoise, kipfler potato, green beans, oven dried tomato poached eggs lime aioli

20

Roast butternut pumpkin, ricotta and spinach rotolo roast capsicum and tomato sauce

20

Smoked ocean trout and prawns, shaved fennel, radish and snow pea salad

25

## SEAFOOD PLATE

35

Smoked ocean trout, blue swimmer crab croquette, Exmouth Prawns with lime aioli and herb salad

## TASTING PLATE

35

Braised boneless beef short rib, lamb cutlet, twice cooked pork belly, potato puree and peas





# SET MENU OPTIONS



## MAINS

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Roast Cape Naturalist beef tenderloin, truffle rosti buttered spinach and porcini jus	45
Roast chicken breast, chive mash, green beans, tomato saffron dill dressing	35
Roast Cone Bay barramundi, potato puree buttered beans and confit tomatoes	40
Herb crusted lamb rack, roast parsnip, mushroom and lentil ragout	45
Braised boneless short rib, potato puree, glazed heirloom carrots, peppered spinach	40
Slow cooked lamb shoulder and lamb cutlets, sweet potato puree and sugar snap peas	45
Home smoked salmon, sweet potato fondant, seaweed salad wasabi aioli	40
Confit duck leg, braised red cabbage, kipfler potatoes and asparagus	45
Moroccan spiced lamb rump, dukkha root vegetables and saffron jus	40
Lemon and thyme roast chicken breast, Lyonnaise potato, sautéed spinach	35
Herb crusted goldband snapper with corn puree, crushed potatoes and roast asparagus	40
Roast Linley Valley pork cutlet, apple and sage rosti, kale and glazed carrots	45
Roast Angus beef fillet, caramelized shallots, oyster mushrooms, potato gratin, greens and truffle jus	45

## SET MENU ALTERATIONS

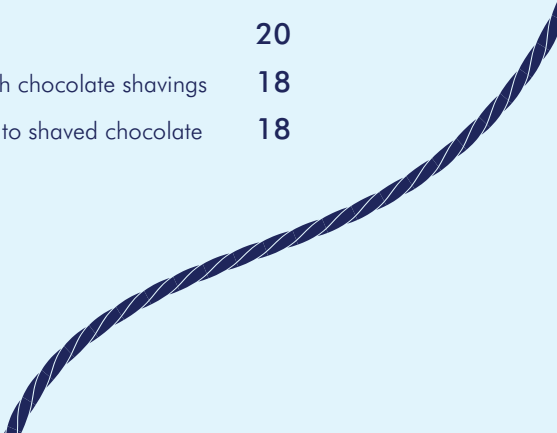
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Alternate drop of any one course (maximum 2 dishes)	7.5
Choice service of any one course (maximum 2 dishes)	15

## DESSERT PLATED

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Kaffier lime and lemongrass crème brûlée with citrus confit and almond biscotti	18
Chocolate delice, berry compote and double cream	19
Apple and rhubarb crumble tartlet with vanilla Anglaise	18
Coconut panna cotta with mango coulis and roast white chocolate	18
Sticky date pudding with toffee sauce, vanilla bean ice cream	18
Chocolate fondant with raspberry compote and double cream	20
Baked ginger cheesecake, Jaffa panna cotta burnt orange sauce	20
Pecan and roast banana pudding with butterscotch sauce and double cream	20
Apple tart Tatin with apple brandy glaze and vanilla bean ice cream	24
Raspberry Bakewell tart with vanilla Anglaise	20
Eton mess, meringue layered with berry compote and double cream topped with chocolate shavings	18
Tiramisu; coffee liquor soaked sponge layered with mascarpone cream topped to shaved chocolate	18





# SET MENU OPTIONS



## CAKEAGE

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Wedding cake plated and served with berry compote and double cream	10
Wedding cake plated and served with berry coulis and vanilla bean ice cream	10
Wedding cake cut and served per table or on platters on a buffet	5

## DESSERT BUFFET

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Trio of chocolate fountains with marshmallows, strawberries and freshly cook churros  
Selection of mini desserts; tiramisu, Eton mess, pavlova, brulee tarts, lemon tarts, gluten free brownie, mini ice cream waffle cones, chocolate dipped strawberries, cheese cakes, gateaux and slices

## FOR YOUR YOUNGER GUESTS

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Buffet less than 4 years old	No charge
Buffet (4-12 years)	75% of full price
Children's set menu	25
Includes soft drink and ice cream for dessert	
Battered fish, chips and salad	
Crumbed chicken tenderloins, chips and salad	
Linguine bolognese with shaved parmesan	
Grilled rump steak, chips and salad	

## FILTER COFFEE AND A SELECTION OF TEAS SERVED FROM A STATION

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5





# BUFFET OPTIONS

MINIMUM NUMBER 100 PEOPLE

Start from \$65 per person which includes

- Freshly bake baguette and Lescure butter per table
- Your choice of 1 roast meat served from a carving station
- Your choice of 3 buffet dishes
- Your choice of 3 vegetable accompani

## CARVERY

SELECT 1

Honey and mustard glazed ham

Roast beef

Roast pork

Slow roast leg of lamb

Roast include gravy (gf) and accompanying sauces and condiments

## HOT DISHES

SELECT 3

Butter chicken with steamed rice (gf)

Lamb Rogan Josh with steamed rice (gf)

Beef or vegetable lasagne

Steam and mushroom pie

Beef stew with dumplings

Spaghetti with rich tomato and basil sauce (v)

Linguini puttanesca

Sweet and sour pork or chicken

Braised lamb shank (gf)

Braised boneless short rib

Braised lamb or pork shoulder

Roast pumpkin and ricotta rotolo with tomato and roast capsicum sauce

Tempura fried fish fillets with tartare sauce

## VEGETABLE ACCOMPANIMENTS

SELECT 3

Roast root vegetables

Potato lyonnaise

Roast potatoes

Potato gratin

Steamed garden vegetables

Cauliflower cheese

Honey glazed carrots

Steamed rice

Stir fried rice

# BUFFET OPTIONS

MINIMUM NUMBER 100 PEOPLE

## GOURMET SALAD DISPLAY

SELECT 4

Nicoise; potato, green beans, Kalamata olives and boiled egg

Waldorf; celery, diced granny smith apple, walnuts

Caesar; baby cos, toasted baguette, shaved parmesan, prosciutto wafers and white anchovies

Dukkha spiced butternut pumpkin with rocket oven dried baby roma and aged balsamic

Celeriac and apple slaw

Fattoush; diced tomato, cucumber, onion, green capsicum, parsley, mint with sumac and toasted and torn pita bread

Rocket pear and parmesan

Baby English spinach, roast cashews oven dried cherry tomato and Cajun spiced and shredded chicken

## CUSTOMISE YOUR MENU WITH A SELECTION OF OPTIONS PRICED PER PERSON

- |                                       |                          |         |
|---------------------------------------|--------------------------|---------|
| • Canapes before you guest are seated | 3 canapes pp over 30mins | 15      |
| • Canapes served as an entrée         | 5 canapes pp over 1 hour | 25      |
| • Soup served to the table            |                          | 14      |
| • Antipasto platter per table         |                          | 18      |
| • Plated entree                       |                          | From 18 |
| • Plated dessert                      |                          | From 18 |

## SEAFOOD BUFFET SECTION

30

Chilled Exmouth prawns, smoked ocean trout, marinated octopus, fresh oysters, hot smoked salmon

## SUSHI DISPLAY

20

Section of freshly cut nori rolls, nigari sushi and rice paper rolls with seaweed salad, wasabi, pickled ginger and soy dipping sauce

## WHOLE BAKED FISH

15

Barramundi

Red emperor

Snapper



# BUFFET OPTIONS

MINIMUM NUMBER 100 PEOPLE

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## DESSERT BUFFET 18

Selection of gateaux and fresh fruit

### **Additional options**

Trio of chocolate fountains with marshmallows and fresh fruit

Churros

Mini tarts

Chocolate, lemon curd, mixed berry

Waffle cones and baskets various flavours

Mini desserts

Tiramisu, crème brulee, Eton mess, apple crumble tarts,

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## CHEESE DISPLAYS 20

Selection of international and Australian cheeses, with a selection of dried fruits, nuts and crackers

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## FRESH FRUIT DISPLAY 12

An impressive selection of fresh



# COCKTAIL MENU



Design your own menu; canapés are \$5 (each)

## COLD CANAPES

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Mini prawn cocktail in tomato waffle cone  
Gorgonzola, apple puree, aged balsamic beetroot waffle basket (v)  
Smoked ocean trout with dill crème fraiche on saffron blinis  
Mediterranean vegetable bruschetta, basil pesto and goats curd (v)  
Blue swimmer crab and prawn tartlets  
Duck, cranberry and pistachio terrine on croute  
Steak tartare on brioche toast  
Selection of oysters, natural, red wine vinegar and shallot, (gf)  
Smoked salmon and herb crepe roulade, dill crème fraiche

## HOT CANAPES


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Mini herb rosti, lamb loin and beetroot relish (gf)  
Mushroom and truffle arancini (v)  
Pumpkin pine nut and feta arancini (v)  
Goat's cheese and spinach frittata (gf)  
Tempura prawn cutlet with lime aioli  
Mushroom and feta arancini (v)  
Crab coriander and chili cakes (gf)  
Seared scallops and chorizo (gf)  
Home-made spiced beef and pork samosa  
Chorizo pork and apple sausage rolls  
**Skewers, choose 1**; Moroccan lamb, Thai beef, chicken satay, Mediterranean vegetable with basil pesto

## DESSERT CANAPES

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Selection of mini tarts, chocolate Jaffa, white and milk chocolate, lemon curd  
Selection of mini ice cream cones  
Selection of macarons





# COCKTAIL MENU



## SUBSTANTIAL CANAPES

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Herb crusted lamb cutlet with mash and mint jelly	7
Sliders with fermented slaw and BBQ sauce	7
Titaki beef salad with been shoots, chili coriander and soy dressing	7
Garlic prawns with warm couscous and coriander	7
Prawn dumplings with tomato and chili relish	7
Braised lamb shoulder with potato puree and spinach	7
Battered fish goujons, chips and tartare sauce	7
Sliders with fermented slaw and BBQ sauce	7
Mini burger with peppered jack cheese, tomato relish	7

## FOOD STATIONS

Only Available in conjunction of canapés or pizzas, minimum of 60 pax all prices per person

### PAELLA

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Seafood	20
Chicken and chorizo	15
Vegetarian	15

### ASIAN STATION

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<b>STIR FRY</b>	<b>20</b>
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A choice of stir fried chicken, pork, beef, lamb or prawns  
Served with stir fried vegetables, with noodles or rice

<b>STEAMED DUMPLINGS</b>	<b>15</b>
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Steamed pork buns, pork and chive dumplings, prawn dumplings or chicken dumplings with a selection of dipping sauces

<b>OYSTER SHUCKER</b>	<b>16</b>
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Freshly shucked oysters on ice, served with a selection on condiments







# COCKTAIL MENU

## **SPIT ROAST/ROTISSERIE (SUNSET DECK ONLY) 20**

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Pork, lamb or beef  
Severed with fresh milk bun, coleslaw, gravy and condiments

## **WOOD FIRED PIZZA (SUNSET DECK ONLY) 15 X 2 CHOICE OF PIZZA 20 X 3 CHOICES OF PIZZA**

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Margareta, tomato, basil and bocconcini  
Pulled pork with rocket pear and parmesan  
Salami, chorizo, oven dried tomato bocconcini and fresh prosciutto  
Peri peri prawn, tomato, Kalamata olive, feta and rocket  
Confit duck, wild mushroom, bbq sauce and fried shallots

## **ANTIPASTO DISPLAY 20**

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Selection of continental meats, chorizo, smoked salmon, marinated olives, Mediterranean vegetables, dips and toasted Turkish bread and freshly baked baguette

## **SUSHI DISPLAY 20**

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Selection of freshly made sushi, nigari sushi and rice paper rolls with wasabi, seaweed salad, pickled ginger and a section of dipping sauces

## **DESSERT BUFFET 20**

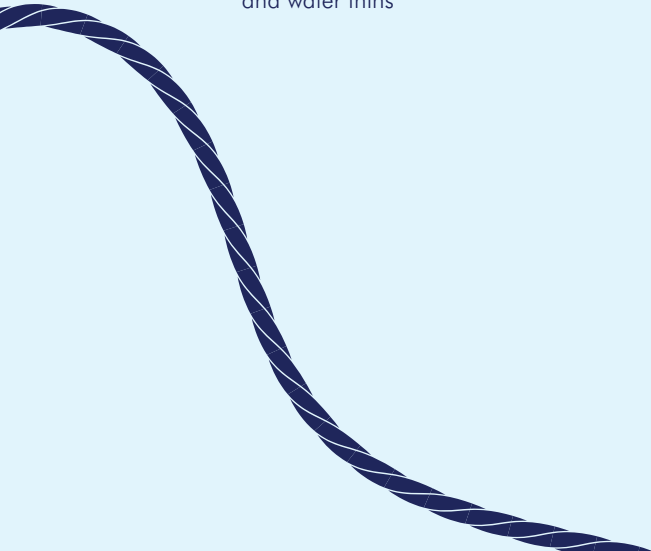
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Trio of chocolate fountains with marshmallows, strawberries and freshly cook churros. Selection of mini desserts; tiramisu, Eton mess, pavlova, brulee tarts, lemon tarts, gluten free brownie, mini ice cream waffle cones, chocolate dipped strawberries, cheese cakes, gateaux and slices

## **CHEESE DISPLAY 25**

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Selection of international and Australian cheese with dried fruits, nuts, quince paste and muscatels, lavish and water thins





# FUNCTIONS WINE LIST



## FRENCH CHAMPAGNE BOTTLE

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Pommery N.V	\$99.95
Heidsieck Monopole N.V	\$85.95
Pommery N.V 200ml	\$35.95
Heidsieck Monopole N.V 200ml	\$29.95

## SPARKLING

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Jansz Premium Cuvee, Tasmania	\$58.95
Canti Prosecco, Italy	\$42.00
Madame Coco Sparkling Cuvee, France	\$39.95
Brown Brothers Prosecco, SA	\$39.00
Craigmoor Cuvee Brut, SA	\$31.00
Chain of Fire Cuvee Brut, SA	\$31.00
Barefoot Sparkling Pinot Grigio NV	\$29.95
Craigmoor Cuvee Brut, SA 200ml	\$9.95

## HOUSE WINES


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Barefoot Whites (Moscato, Sauvignon Blanc, Pinot Grigio or Chardonnay)	\$29.95
Barefoot Reds (Rose, Merlot, Shiraz or Cabernet Merlot)	\$29.95
Beach Hut Whites (Pink Moscato, Semillon Sauvignon Blanc or Chardonnay)	\$30.95
Beach Hut Reds (Merlot, Shiraz or Cabernet Merlot)	\$30.95
Chain of Fire Whites (Sauvignon Blanc Semillon or Chardonnay)	\$31.00
Chain of Fire Reds (Pinot Noir, Classic Dry Red, Shiraz Cabernet or Merlot)	\$31.00

## PINOT GRIGIO & GRIS

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Puiattino Pinot Grigio, Friuli Italy	\$49.95
Tim Adams Pinot Gris, Clare Valley SA	\$45.00
Hunky Dory Pinot Grigio, Marlborough NZ	\$39.95
La Villa Pinot Grigio, Veneto Italy	\$39.95
La Vendetta Pinot Grigio, Italy	\$36.95
Kingston Estate Pinot Gris, SA	\$34.95
Valle Vitis Pinot Grigio, Friuli Italy	\$32.95
Rocca Ventosa Pinot Grigio Terre di Chieti, Italy	\$32.95





# FUNCTIONS WINE LIST



## CHARDONNAY

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Leeuwin Prelude, Margaret River WA	\$68.95
Lenton Brae "Southside", Margaret River WA	\$45.00
Harewood Estate, Denmark WA	\$42.95
Alkoomi, Frankland River WA	\$38.50
Hogshead, SA	\$35.00

## SEMILLON SAUVIGNON BLANC

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Suckfizzle, Margaret River WA	\$82.50
Juniper Crossing, Margaret River WA	\$39.95
Lenton Brae, Margaret River WA	\$38.95
Alkoomi "White Label", Margaret River WA	\$38.95
Strait Jacket, Margaret River WA	\$31.95
Smoking Gun, Great Southern/Margaret River WA	\$31.95

## SAUVIGNON BLANC


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Leeuwin Estate Art Series, Margaret River WA	\$59.95
Stella Bella, Margaret River WA	\$45.95
Alkoomi, Margaret River WA	\$38.95
River Retreat, Mildura NSW	\$32.95
Growers Gate, SA	\$31.00

## SAUVIGNON BLANC NEW ZEALAND

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St Clair, Marlborough	\$42.95
Kindred Spirits, Marlborough	\$38.95
Babich "Black Label", Marlborough	\$38.95
Ara Single Estate, Marlborough	\$37.95
Monkey Bay, Marlborough	\$36.95
Vavasour "The Pass", Awarere Valley	\$34.95
Tainui, Marlborough	\$32.00
Walker, Marlborough	\$30.00





# FUNCTIONS WINE LIST



## RIESLING

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Howard Park, Mount Barker WA	\$55.00
Pewsey Vale Vineyards, Eden Valley SA	\$49.95
Leeuwin Estate Art Series, Margaret River WA	\$44.95
Harwood Estate Porongurup, Great Southern WA	\$42.00
Alkoomi Riesling, Frankland River WA	\$34.00

## FRUITY WHITES

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Brown Brothers Crouchen, King Valley SA	\$34.95
Brown Brothers Lexia, SA	\$34.95
Beach Hut Moscato, Mudgee NSW	\$30.95
Banrock Station Pink Moscato, SA	\$29.95

## WHITE WINE VARIETALS

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Brokenwood Semillon, Hunter Valley NSW	\$49.95
Amberley Chenin, Margaret River WA	\$39.95
Brown Brothers Chenin, SA	\$32.95
Jane Brook Classic White, Middle Swan WA	\$29.95

## INTERNATIONAL WHITE WINE

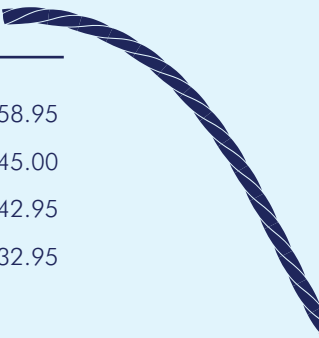
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Pieropan Soave Classico, Veneto Italy	\$69.95
Domaine Laroche Petit Chablis, Burgundy France	\$68.00
Domaine Bouchard "La Vignee" Chardonnay, Burgundy France	\$65.00
Coffele Soave Classico, Veneto Italy	\$49.95
Bouchard Aine & Fils Chardonnay, France	\$46.95
De Alto Rioja Blanco Amo, La Rioja Spain	\$46.00
Excuse My French Sauvignon Blanc, France	\$39.95

## DESSERT WINES

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Heggies Botrytis, Eden Valley SA	\$58.95
Vasse Felix Cane Cut Semillon, Margaret River WA	\$45.00
Rymill June Traminer, Coonawarra SA	\$42.95
Trentham Noble, Mildura VIC	\$32.95





# FUNCTIONS WINE LIST

## ROSE

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Charles Melton Rose of Virginia, Barossa Valley SA	\$49.95
Chateau La Gordonne, Provence France	\$45.95
Torres Rose De Casta, Spain	\$35.00
Mr Mick Sangiovese Rose, Clare Valley SA	\$35.00
Deep Woods "Harmony", Margaret River WA	\$35.00
Barefoot Rose, SA	\$27.00

## PINOT NOIR


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Terra Sancta "Slapjack Block", Central Otago NZ	\$95.00
Mud House Claim 431, Central Otago NZ	\$75.00
Bouchard "La Vignee", France	\$65.00
Nocton Vineyard, Tasmania	\$64.00
Two Paddocks "Picnic", Central Otago NZ	\$59.95
Mount Trio Pinot Noir, Porongorup WA	\$55.00
Ninth Island, Tamar Valley TAS	\$48.00
Underground Winemakers, Mornington VIC	\$44.00

## AUSTRALIAN REDS

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D'Árenberg Dead Arm Shiraz, McLaren Vale SA	\$125.00
Howard Park Scotsdale Cabernet Sauvignon, Margaret River WA	\$76.95
Howard Park Leston Shiraz, Great Southern WA	\$76.95
Stella Bella Cabernet Sauvignon, Margaret River WA	\$59.95
Vasse Felix Shiraz, Margaret River WA	\$59.95
D'Árenberg Laughing Magpie Shiraz Voignier, McLaren Vale SA	\$59.95
Leeuwin Siblings Shiraz, Margaret River WA	\$49.95
Wirra Wirra Church Block, McLaren Vale SA	\$49.95
Vasse Felix Cabernet Sauvignon/Merlot, Margaret River WA	\$49.95
Risky Business Cabernet Sauvignon, Margaret River WA	\$48.00
Robert Oatley Signature Series Shiraz, McLaren Vale SA	\$45.00
Robert Oatley Signature Series G.S.M, McLaren Vale SA	\$45.00
Ad Hoc "Middle of Everywhere" Shiraz, Frankland River WA	\$45.00
Pikes "Luccio" Sangiovese, Clare Valley SA	\$44.00
Chapel Hill The Parson Shiraz, McLaren Vale SA	\$44.00





# FUNCTIONS WINE LIST



Skuttlebutt Cabernet Shiraz, Margaret River WA	\$44.00
Vasse Felix Dry Red, Margaret River WA	\$39.95
Mr Riggs "The Gaffer" Shiraz, McLaren Vale SA	\$39.95
Alkoomi Black Label Shiraz Voignier, Frankland River WA	\$39.00
Katnook Founders Block Merlot, Coonawarra SA	\$39.00
Hogshead Cabernet Sauvignon, SA	\$35.95
Hogshead Shiraz, SA	\$35.95
Strait Jacket Shiraz, Margaret River WA	\$34.00
Smoking Gun Shiraz, Cabernet Sauvignon, Merlot, Margaret River WA	\$32.00
Jane Brook Classic Red, Middle Swan WA	\$29.95

## TOP END AUSTRALIAN REDS


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Chapel Hill "The Vicar" Shiraz, McLaren Vale SA	\$150.00
Alkoomi Blackbutt Cabernet Sauvignon, Frankland River WA	\$123.00
Mosswood "Ribbon Vale" Cabernet Sauvignon, Margaret River WA	\$116.00
Brown Brothers Patricia Range Cabernet, King Valley VIC	\$115.00
Brown Brothers Shiraz, Heathcote VIC	\$115.00

## INTERNATIONAL RED WINE

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La Vendetta La Fiamma Sangiovese, Italy	\$39.95
Villa Ponciago Beaujolais, Italy	\$55.00
Chapoutier Les Vignes De Bila Haut Cote Du Rousillow "Syrian Grenache", France	\$45.00
Radio Boka Tempranillo, Valencia Spain	\$45.00
La Vendetta Sangiovese, Tuscany Italy	\$44.00
Georges Duboeuf Beaujolais Villages, France	\$43.00
Rocca Venteso Sangiovese, Italy	\$42.00





# BEVERAGE LIST

## TAP BEERS


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	MIDDY	PINT	JUG
Swan Draught	6.5	12	22
Hahn Super Dry	6.95	13	25
Rogers	6.5	12	22
Hahn Super Dry 3.5	6.5	12	22
Heineken	7.5	14	28
James Squire One Fifty Lashes	7.5	14	28

## PACKAGED BEERS AND/OR CIDERS

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Stella Artois	10
Corona	10
Heineken	10
Peroni Nastro	10
Asahi	10
James Squire Orchard Crush Cider	9.5
Magners Dry Cider	10
Pipsqueak	9
Little Creatures Rogers	8.5
Peroni Leggera	9
Little Creatures Elsie	9
Guinness	12
Kirin	12
James Boag's Premium	9
James Boag's Premium Light	8





# BEVERAGE LIST



## SPIRITS

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	30ml
Jack Daniels No 7	10
Jim Beam White	10
Makers Mark	10
Bundaberg OP Rum	10
Eristoff Vodka	10
Johnnie Walker Red	9.5
Gordon's Dry Gin	10
Hendricks Gin,	9
Sailors Jerry Spiced Rum	8.5
Johnnie Walker Black	12
Chivas Regal 12 years old	12
Glenfiddich	12
Other Premium Spirits from	15

## NON ALCOHOLIC

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Coca-Cola fountain Postmix

Coke Zero, Sprite Lemonade, Lift, Tonic Water, Dry Ginger Ale

	Glass	Large Glass	Jug
Assorted Soft drink fountain Postmix	4.5	8	17.5
Assorted Fruit Juices	5.5	9.5	18.5

### Pricing Non Alcoholic Package

	Per Person
Three Hours	14
Four Hours	15
Five Hours	20
Six Hours	25







# TERMS & CONDITIONS



## TENTATIVE BOOKING

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Tentative bookings will be held for a period of Seven Days and will automatically be cancelled unless other arrangements have been made. We reserve the right to release the venue to other interested Clients.

## CONFIRMATION

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To confirm a booking, the deposit of \$1,100.00 or 10% of events with Total Balance of greater than \$10,000 and Event Confirmation Form stating the selected venue, date and time of the function will be required prior to the tentative booking time lapse.

All Bookings must be confirmed in writing.

Please note booking/s are not confirmed until the monetary deposit is paid in full, Terms and Conditions agreed upon, Event Confirmation Form is signed and returned to us.

Bank Cheques should be made payable to Fremantle Sailing Club Inc.

## CANCELLATION

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If a function is cancelled with more than 6 (Six) months' notice, the deposit money paid will be forfeited to Fremantle Sailing Club.

If a function is cancelled with less than 6 (Six) months' notice, all money paid will be forfeited to Fremantle Sailing Club.

In the event that the Fremantle Sailing Club is unable to honour your booking, due to unforeseen reasons beyond the Fremantle Sailing Club control ergo (flood, fire, and earthquake), then the Fremantle Sailing Club reserves the right to cancel your booking and return the deposit paid. Fremantle Sailing Club will accept no further liability for such cancellation.

## GENERAL MEMBERSHIP

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For all private functions, a complimentary pro-rata General Membership for the financial year is required from the main contact of the function.

## MENU AND DETAILS

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Confirmation of all final arrangements should be made at least Two Months prior to the event.

\*All menus include GST and are only valid for up to 3 (Three) months from the initial date of inquiry.

Minimum number of guests applies as per each menu and venue.


## MINIMUM NUMBER OF GUESTS

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Please note minimum number of guests applies as per menu or package chosen by client in accordance with the minimum number of guests required as per each corresponding venue.

In the event that the number of guests may not be met, an alternative catering package options shall be provided.

All our Menus and Catering Packages are based on full paying adults. Children are additional.





# TERMS & CONDITIONS

## FINAL ATTENDANCE NUMBERS

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An approximate number of guests is required 14 days prior to the event.

Final Confirmation and Guaranteed number of guests is required seven days prior to the event.

Final increased numbers of guests will be charged accordingly.

Catering charges will be based on final confirmation to be received by the Fremantle Sailing Club Three Days prior to the event. Final increased numbers of guests will be charged accordingly.

## LICENCE

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Fremantle Sailing Club Inc. is a fully licensed venue.

No private supplies of alcohol and food brought on licensed premises.

The Club is licensed from 0800 to 2400 hours Monday to Saturday.

Sunday from 0800 to 2200 hours.

Additional Fees (available on application) apply to extend the Licence beyond the above times.

## SUNDAY & PUBLIC HOLIDAYS

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An additional fee of 25% applies to the Total Amount Payable.

## GUEST PARKING

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Fremantle Sailing Club offers complimentary parking facilities for up to 500 cars.

Reserved parking may not be used by guests.

## INSURANCE

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Fremantle Sailing Club is always extremely careful when looking after guests and their belongings, however we will not accept liability or responsibility for the damage or loss of any items left in the Club premises prior to, during or after a function.

We recommend that the clients arrange their own insurance for all items belonging to the clients for the duration the items are on the Fremantle Sailing Club premises.

## MINIMUM SPEND PER PERSON

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### WARDROOM

Minimum 100 guests and minimum spend of \$10,000

### BRIDGE

Minimum 50 guests and minimum spend of \$5,000

### STATEROOM

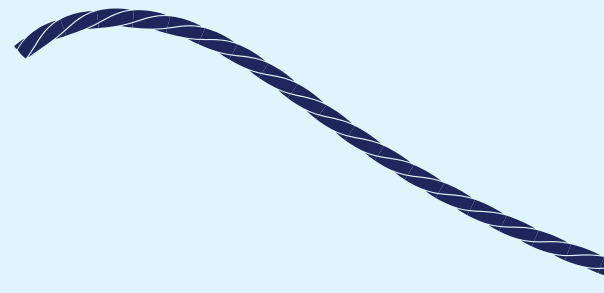
Minimum 20 guests and minimum spend of \$3,000

### SUNSET DECK

Minimum 100 guests and minimum spend of \$10,000

### COFFEE DECK

Minimum 20 guests and minimum spend of \$3,000





# TERMS & CONDITIONS



## CEILING DECOR

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Fremantle Sailing Club has installed new electrical power points in the ceiling cavity, a new winch for attaching different items (chandelier, disco ball, laser lights etc.), new weight bearing beams etc.

Due to the considerable amount of money spend on the new Club house, we will not allow any other ceiling décor, items to be attached to ceiling surfaces etc., by external suppliers.

Client/s to kindly ensure their preferred decorator, external contractor etc. are fully aware of the above restrictions.

All Ceiling Décor is to be supplied by the Fremantle Sailing Club.

## EXTERNAL CONTRACTORS

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Clients must ensure that all external contractors or vendors hired directly by client have all the approved, legal and necessary licenses to perform the job relevant to their occupation ergo (entertainers, photographers, videographers etc.).

Written consent must be sought by clients from the Food & Beverage Manager prior to any third party goods, equipment, food and/or beverage are allowed on the Fremantle Sailing Club premises.

Fremantle Sailing Club will not accept liability or responsibility for the booking, coordination or behaviour of any external supplier or vendor directly booked by the clients.

Clients hereby agree to release and indemnify the Fremantle Sailing Club from any claims that may arise.

## DELIVERIES & COLLECTION

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All deliveries to the Fremantle Sailing Club must be pre-arranged and agreed prior.

Please address all deliveries information for the attention of the Food and Beverage Manager with the name, date and venue of the function.

Any items left on the Fremantle Sailing Club premises must be collected and removed after the function.

Fremantle Sailing Club does not have storage facilities other than the venues booked by the client.

## DAMAGE TO PROPERTY

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Clients are financially responsible for any damage to Fremantle Sailing Club property caused by their guests.

## LINEN

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Included with all standard menus.


White tablecloths (2400x2400mm).

Serviettes – White and/or Royal Blue.

## EVENT CONFIRMATION FORM

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Please complete the relevant details and either e-mail/fax or mail back to us Three Days prior to the event.



# TERMS & CONDITIONS

## CROWD CONTROL & COMPLIANCE

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We are happy to discuss any specific security requirements with you so that appropriate arrangements can be made.

Clients are responsible for the orderly behaviour of their guests.

## CLEANING

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Standard regular cleaning is provided complimentary with all our events.

Additional Cleaning charges apply when an event has generated cleaning considered by the Club as over and above our standard requirements.

A minimum fee of \$300.00 applies.

## VENUE CAPACITY & CATERING CHARGES

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<b>Wardroom</b>	Minimum of 100 guests	Capacity of up to 500 guests.
<b>Bridge</b>	Minimum of 50 guests	Capacity of up to 120 guests.
<b>Stateroom</b>	Minimum of 20 guests	Capacity of up to 60 guests.
<b>Boardroom</b>	Minimum of 10 guests	Capacity of up to 20 guests.
<b>Sunset Deck (alfresco area)</b>	Minimum of 80 guests	Capacity of up to 250 guests

Alfresco style tables & chairs are provided as standard.

Additional fees apply for set up and supply of other furniture.

<b>VIP Lawn</b>	Minimum 20 guests	Capacity of up to 200 guests
<b>Coffee Deck</b>	Minimum 20 guests	Capacity of up to 40 guests
<b>The Lawn</b>	Minimum 30 guests	Capacity of up to 150 guests

## ROOM RENTAL

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### Boardroom

Monday to Thursday	\$300.00
Friday to Sunday	\$350.00

### Stateroom

Monday to Thursday	\$450.00
Friday to Sunday	\$500.00

### Bridge

Monday to Thursday	\$600.00
Friday to Sunday	\$800.00

### Wardroom

Monday to Thursday	\$950.00
Friday to Sunday	\$1,100.00



# TERMS & CONDITIONS

## Sunset Deck-Alfresco Area

Monday to Thursday	\$600.00
Friday to Sunday	\$750.00

## VIP Lawn

Monday to Sunday	\$350.00
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## Coffee Deck

Monday to Thursday	\$450.00
Friday to Sunday	\$500.00

## The Lawn

Monday to Sunday	\$350.00
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Weather permitting

## SERVICE CHARGES

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Chef = \$45 per hour

Food & Beverage Attendant = \$35 per hour

## FUNCTION DEPOSIT

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\$1,100.00 \*GST Included or 10% of events with Total Balance of greater than \$10,000

## ACCOUNT SETTLEMENT

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### 90 days Prior

- 50% of the estimated Food and Beverage charges.

### 7 days Prior

- Balance payable to the Full amount.

## METHOD OF PAYMENT

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We accept Cash, Bank cheque or Credit Cards (Visa, MasterCard and Amex).

- 1.36% Administration fee charged for credit cards transactions (Visa & MasterCard).
- 1.5% Administration fee charged for credit cards transactions (Amex).

## BANK ACCOUNT DETAILS – EFT OPTIONAL

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### BANKWEST

BSB: 306-048

ACC: 0479411

Remittance advice to [functions@fsc.com.au](mailto:functions@fsc.com.au)

- If Paying via EFT please note Transaction will not be confirmed until received in Full by Club Accounts.

## OVERDUE ACCOUNTS

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For every seven days overdue an additional 1% applies to the Remaining Balance Payable



# GENERAL MEMBERSHIP FUNCTIONS



Thank you for booking your function with the Fremantle Sailing Club. We are pleased to issue you with one (1) complimentary General membership for the remainder of the 17/18 membership year for you and your guests to enjoy the Restaurant and Bar facilities the Club has to offer. The 17/18 membership year runs until 30 June 2018.

We look forward to you enjoying the many facilities and activities provided by Fremantle Sailing Club. Details of Club activities are available from our Club website [www.fsc.com.au](http://www.fsc.com.au), and also in the Club Blue Water Bulletin and From the Deck publications.

Our Club is open daily with an excellent range of food. On Monday, Tuesday and Wednesday we serve light snacks for luncheon from the Club Bar, and from Thursday to Sunday our full range of Chef's selections are available for a-la-carte dining. For evening dining we open from Thursday to Saturday. Ample parking is available at the Clubhouse for you and your guests.

We look forward to welcoming you to the Club.

## MEMBERSHIP FEES

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If you wish to continue with membership following the complimentary period, full General membership fees will apply as outlined below (fees based on the 2017/2018 membership year).

Membership Category	Specification	Nomination Fee \$	Membership Fee \$	House Support Scheme (Quarterly) \$	Access Key \$
General	Over 18 years	Nil	297.00	100.00	22.00

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## NOTES:

Following the complimentary period a membership invoice will automatically be forwarded to you.

If you do not wish to continue with membership, please advise the Membership Coordinator in writing and your membership will be cancelled immediately.

General members are required to participate in the House Support Scheme involving payment of \$400 per annum, payable as \$100 every three months. If you continue with membership you will be issued with a key and have a point of sale account set up. The House Support Scheme payments are loaded to your key ready for you to spend at the Galley Restaurant or Club Bar once payment has been made.

Please direct any further queries to the Food and Beverage Manager on [functions@fsc.com.au](mailto:functions@fsc.com.au) or the Membership Coordinator on [membership@fsc.com.au](mailto:membership@fsc.com.au)



# GENERAL MEMBERSHIP FUNCTIONS

## GENERAL MEMBERSHIP – FUNCTIONS

APPLICANT DETAILS PLEASE PRINT IN BLOCK LETTERS

Mr/Mrs/Ms/Dr/Other: _____	Date of Birth: ____ / ____ / ____
Surname: _____	First Name: _____
Second Name(s): _____	Preferred Name: _____
Address (Residential): _____	
_____	Postcode: _____
Address (Postal): _____	
_____	Postcode: _____
Telephone: (Bus) _____ (Home) _____	
(Mobile) _____ (Fax) _____	
Email Address: _____	
Occupation: _____	Company: _____
Professional Training Skills: _____	
Emergency Contact Name _____	Telephone/Mobile _____
Have you previously been a member of Fremantle Sailing Club?	<input type="checkbox"/> YES <input type="checkbox"/> NO
If YES, please give details: _____	
Are you currently a member of another Yacht Club?	<input type="checkbox"/> YES <input type="checkbox"/> NO
If YES, please give details: _____	
How did you hear about the Club? _____	
Brief Summary of Boating experience: _____	
_____	

Please indicate the primary activity in which you intend to participate. **Please mark only ONE box.**

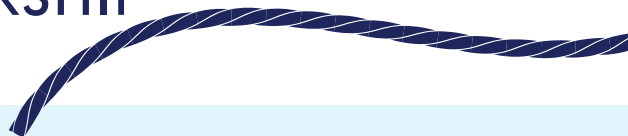
- |  |   |   |                                   |
|--|---|---|-----------------------------------|
| <input type="checkbox"/> Angling       | <input type="checkbox"/> Diving         | <input type="checkbox"/> Offshore Racing    | <input type="checkbox"/> Twilight |
| <input type="checkbox"/> Bosuns        | <input type="checkbox"/> Duty Officers  | <input type="checkbox"/> Pipes & Drums Band | <input type="checkbox"/> Social   |
| <input type="checkbox"/> Cruising      | <input type="checkbox"/> Game Fishing   | <input type="checkbox"/> Power Boating      |                                   |
| <input type="checkbox"/> Dinghy Racing | <input type="checkbox"/> Inshore Racing | <input type="checkbox"/> Archiving          |                                   |

## NOMINATIONS

Proposer: Name: <b>GENERAL MANAGER</b>	Membership N <sup>o</sup> : <u>N/A</u>
Secunder Name: <b>VICE COMMODORE</b>	Membership N <sup>o</sup> : <u>N/A</u>



# GENERAL MEMBERSHIP FUNCTIONS



## CLUB COMMUNICATIONS

The Club provides a number of communications with members, please advise what you would like to receive to keep up to date with happenings at FSC.

- Blue Water Bulletin – E Publication (3 x per year)     Yes                       No
- From the Deck – Weekly E Newsletter                       Yes                       No
- Section Activity Updates – Email                       Yes                       No

## PAYMENT AND FUNCTION DETAILS

Function Name: .....

Company Name: .....

Date of Function: .....

Function Type:    SEMINAR / WEDDING / CONFERENCE / SCHOOL BALL / OTHER

Amount Paid: ..... Date Paid: ..... Receipt No: .....

## MEMBERSHIP COORDINATOR

Membership Number: .....

Entered on Database: YES / NO    Date: ..... Name: .....

Membership active from .....

Comments: .....

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