

EAST FREMANTLE
YACHT CLUB
(INC.)



WEDDING PACKAGE

1ST JULY 2016 - 30TH JUNE 2017



CONTENTS

YOUR WEDDING.....	3
INCLUSIONS.....	4
PRE-DINNER PLATTERS	5
SET MENU PACKAGES	6
MENU SELECTION	7
BUFFET MENU PACKAGES	9
COCKTAIL SELECTION	11
BEVERAGES	14
HOW TO BOOK	17
HOW TO GET HERE	18
MEMBERSHIP APPLICATION	19
TERMS AND CONDITIONS	21

YOUR WEDDING

At East Fremantle Yacht Club our friendly, professional staff, look forward to assisting you to create a successful and memorable wedding. It is our pleasure to present you with our wedding reception information package. The following has been provided to give you an insight into our beautiful facilities and exquisite catering at East Fremantle Yacht Club.

LOCATION

East Fremantle Yacht Club is nestled on the banks of the majestic Swan River in East Fremantle. Situated just 10 minutes from the historic Port of Fremantle and 15 minutes from the Perth CBD, the club provides a convenient, attractive venue in a relaxed environment for your special day.

Picturesque views overlooking the calm blue waters of the Swan River and magical sunsets over the Indian Ocean guarantees to impress your guests, and provide a sought after backdrop for those special wedding photos.

RECEPTION

Our beautiful function rooms boast River views and balcony access to the picturesque Swan River. Including a stage area and large dance floor we can accommodate from 40 up to 180 seated guests. The club has a full liquor license and trades seven days per week and is available for breakfast, lunch, dinner and cocktail receptions.

Choose from our three stunning function rooms:

- River room
- Ward room
- Observation lounge and deck *(deck area available for functions held on Saturday and Friday only - subject to availability)*



INCLUSIONS

We are pleased to advise of the following inclusions for your wedding reception:

- Social membership
- Large dance floor
- Lectern and microphone
- Personalised printed menus (2 per table)
- White or black linen tablecloths and napkins
- Skirted bridal, cake and gift table
- Silver cake knife
- Setting up of client supplied place cards and bonbonniere

(All extra decorations must be set by outside suppliers or a designated person. Staff members are not responsible for any set-up other than that stated above)

Venue hire and minimum number requirements and conditions

Minimum numbers are required for all packages. Packages are subject to surcharges on public holidays and special calendar days (i.e. New Years Eve).

Packages are not to be used in conjunction with any other offer.

	Mon - Thurs	Friday	Saturday	Sunday
Venue Hire <i>(minimum numbers)</i>	\$450	\$700	\$800	\$450
Required Guests <i>(negotiable during the winter months)</i>	40	80	100	40

Should minimum numbers not be met, there is flexibility to discuss with the coordinator.



PRE-DINNER PLATTERS

The special additions below can be used to create that something extra for your function.

ANTIPASTO TABLE PLATTER \$65

(Approx 25-30 guests)

Selection of continental cold cuts, cured meats and dill pickles.

TURKISH BREAD AND DIPS PLATTER \$50

(Approx 20-30 guests)

CHEESE PLATTER \$60

(Approx 20-25 guests)

Selection of premium cheeses, dried fruit and crackers.

MOROCCAN LAMB SKEWERS \$150

(Approx 20-30 guests)

SUSHI ROLLS \$150

(Approx 40-50 guests)

FRIED SQUID WITH LEMON AIOLI \$150

(Approx 40-50 guests)

MEDITERRANEAN RISOTTO BALLS \$150

(Approx 40-50 guests)

Served with a spicy tomato and basil salsa.

BUTTER CHICKEN ROTTI /SPRING ROLL \$150

(Approx 20-30 guests)

KING PRAWNS WRAPPED IN FILO \$150

(Approx 20-30 guests)

Served with a sweet chilli dip.

SWEET POTATO AND GOATS CHEESE TARTLETS \$150

(Approx 20-30 guests)

SET MENU PACKAGES

1

\$70 PP

Entrée and main or main and dessert
Freshly brewed tea and coffee

2

\$75 PP

Soup, main and dessert
Freshly brewed tea and coffee

3

\$80 PP

Entrée, main and dessert
Freshly brewed tea and coffee

4

\$85 PP

Soup, entrée, main and dessert
Freshly brewed tea and coffee

5

Premium buffet, dessert and freshly brewed tea and coffee \$75 PP

Deluxe buffet, dessert and freshly brewed tea and coffee \$85 PP

Surcharges

The prices of the set menus are based on one item for each course. If you wish to have a choice of two for your guests the following surcharges apply:

- Entree \$5 pp
- Main \$7 pp
- Dessert \$5 pp
- Alternate Drop \$4 pp

Children's meals

- 12 years and under \$35
- Includes soft drinks
- Dietary requirements can easily be catered for with prior notice.

Supplier Meals

- Includes soft drinks
- \$35 pp

MENU SELECTIONS

SOUP

- Roasted plum tomato and basil soup served with Parmesan cheese crouton (v)
- Carrot and ginger soup served with crème fraiche and chives (v)
- Potato and leek soup with herb croutons (v)
- Cream of pumpkin and apple soup with crème fraiche and chives (v)
- Cream of cauliflower and smoked bacon soup served with truffle oil & chives

ENTRÉE

- Grilled teriyaki chicken, steamed rice with sesame and soy dressing
- Spinach and ricotta ravioli with sun dried tomatoes, rocket and grated Parmesan (v)
- Exmouth Tiger Prawns, Tempura with green tea soba noodle salad with soy and ginger dressing
Swan River Blue Swimmer Crab, Exmouth Tiger Prawns and mango salad with roasted coconut
crostini, lime and sweet chili dressing
- Thinly sliced eye fillet with pepper crust, Asian slaw with sesame, soy and lime dressing (g)
- Mini arancini balls crumbed with panko and herbs, on a bed of ratatouille tomato salsa (v)

ENTRÉE ADD ON ITEMS

- Freshly shucked oysters on ice, served with raspberry vinaigrette and lime wedges \$29/per dozen
- Freshly steamed Exmouth Tiger Prawns on ice, served with cocktail sauce and lemon wedges \$38/kg
- Sushi platter with house made assorted sushi rolls, served with pickled ginger, Wasabi and soy dip \$150/per platter
- Antipasto platter with char grilled egg plant, zucchini, artichoke hearts, semi dried tomatoes, olives, mushrooms marinated in extra virgin olive oil and herbs \$65/per platter



MENU SELECTIONS

MAIN

- Herb crusted market fish of the day served with dauphinoise potato, broccolini and citrus Beurre Blanc
- Slow roasted sirloin steak with toasted spices and wholegrain mustard, served with sweet potato mash, green vegetables and wild mushroom jus
- Toasted spiced chicken supreme - fillet of chicken breast topped with julienne pickled salad, herb roast potato and braised lentils
- Slow braised beef cheek with Parmesan mash potato, served with root vegetables, red wine jus
- Herb crusted lamb rump with caramelized tomato and green vegetable, served with Lyonnais potato and cabernet rosemary jus
- Grilled Tasmanian Salmon with bokchoy, served with kifler potato and a light Wasabi cream sauce

DESSERT

- Pavlova with fresh seasonal fruits, berry compote and chantilly cream
- Sticky date pudding, butterscotch sauce with vanilla bean ice cream
- Warm lemon tart served with a raspberry sorbet, strawberry compote
- Apple strudel with vanilla bean ice cream
- Seasonal fruit plate with chantilly cream
- Three type cheese plate, served with dried fruits, nuts and crackers
- Wedding cake
 - » Cut and served on platters \$50
 - » Cut, plated, garnished and served \$5 pp



BUFFET MENU PACKAGES

PREMIUM \$75 PP | PRE-SET

Pre set per table

- Turkish bread and dips
- Antipasto platter - salami, leg ham, char grilled egg plant, zucchini, artichoke hearts, olives and mushrooms marinated in extra virgin olive oil and herbs

Carvery

- Roast chicken marinated with thyme and mixed mushroom jus
- Grilled Barramundi with tomato and coriander salsa
- Pumpkin tortellini with creamy basil sauce (v)
- Beef bourguignon
- Sautéed baby potatoes with shallots, thyme and parsley
- Chef's selection seasonal vegetables
- Rice pilaf

Salads

- Roasted pumpkin, spinach and toasted pine nut salad, served with red onion and shaved Parmesan (v)
- Mixed gourmet lettuce, cucumber, tomato, bell peppers, red onions, house dressing (v)
- Steamed baby potatoes, boiled eggs, crispy bacon, seeded mustard mayonnaise

Dessert (served to the table)

Please choose one from the dessert selections menu

- Pavlova with fresh seasonal fruits, berry compote and chantilly cream
- Sticky date pudding, butterscotch sauce with vanilla bean ice cream
- Warm lemon tart served with a raspberry sorbet, strawberry compote
- Apple strudel with vanilla bean ice cream
- Seasonal fruit plate with chantilly cream
- Three type cheese plate, served with dried fruits, nuts and crackers

Freshly brewed tea and coffee with chocolates



BUFFET MENU PACKAGES

DELUXE \$85 PP | PRE-SET

Pre set per table

- Turkish bread and dips
- Seafood antipasto platter - Tiger Prawns, oysters natural, smoked salmon, marinated squid, grilled egg plant, zucchini, artichoke hearts, olives

Carvery

- Tender, marinated beef with mustard and garlic
- Selected condiments and gravy
- Sautéed baby potatoes with shallots, thyme and parsley
- Chef's selection seasonal vegetables
- Grilled Barramundi with tomato and coriander salsa
- Pumpkin tortellini with creamy basil pesto (V)
- Rice Pilaf

Salads

- Roasted pumpkin, spinach and toasted pine nut salad, served with red onion and shaved parmesan (v)
- Mixed gourmet lettuce, cucumber, tomato, bell peppers, red onions, house dressing (v)
- Steamed baby potatoes, boiled eggs, crispy bacon, seeded mustard mayonnaise

Dessert (served to the table)

Please choose one from the dessert selections menu

- Pavlova with fresh seasonal fruits, berry compote and chantilly cream
- Sticky date pudding, butterscotch sauce with vanilla bean ice cream
- Warm lemon tart served with a raspberry sorbet, strawberry compote
- Apple strudel with vanilla bean ice cream
- Seasonal fruit plate with chantilly cream
- Three type cheese plate, served with dried fruits, nuts and crackers

Freshly brewed tea and coffee with chocolates



COCKTAIL SELECTION

GOLD COCKTAIL PACKAGE \$50 PP

- Please Select 10 Items
- Cocktail menus offer 2 pieces of each canapé per person for over 2.5 hours
- Additional items \$5 pp/per item

COLD

- Assorted sushi
- Mini Vietnamese fresh rice paper spring roll with lime and sweet chilli dip (v)
- Seared beef tataki, spring onion and cucumber
- Salmon roulade on croutes with crème fraiche, dill and capers
- Oyster natural, served with one of the following:
 - » Champagne and shallot vinaigrette
 - » Raspberry vinaigrette
 - » Shallot and white wine vinaigrette
- Freshly steamed Tiger Prawns with cocktail sauce, served in a China spoon



COCKTAIL SELECTION

HOT

- Mini assorted quiches
- Sweet potato and goats cheese tartlets (v)
- Pumpkin patties with chives and toasted walnuts (v)
- Baked mushroom stuffed with spinach and ricotta, drizzled with basil pesto (v) vegetable samosa with lime and sweet chilli dip (v)
- Mildly spiced meat balls with a tomato and basil sauce
- Skewered prawn with chili marinade
- Prawn wrapped in filo pastry served with lime and sweet chilli dip
- Butter chicken rotti/spring roll
- Gourmet party pies
- Homemade sausage rolls
- Fish pieces with fresh lemon, tartare sauce
- Fillet of beef wrapped in bacon served with hollandaise sauce

SKEWERED

- Moroccan lamb skewers
- Grilled beef skewers marinated with lemon grass and coriander
- Satay chicken skewers

SWEETS

- Chefs selection of petit fours
- Fresh fruit skewers

Club requirement - additional catering is a must for beverage packages longer than 4 hours

COCKTAIL SELECTION

If holding a cocktail style reception the cocktail menu on the previous page applies. The special additions below are to be used for your function or pre-dinner drink scenarios.

Bigger Bytes

Selection 1 \$12 pp
Selection 2 \$19.50 pp
Selection 3 \$25 pp

Chicken satay noodles
Beef satay noodles
Fish and chips served in a noodle box
Mini beef sliders

CENTRAL ANTIPASTO PLATTER \$65

(Approx 25-30 guests)
Selection of continental cold cuts, cured meats and dill pickled

CENTRAL CHEESE PLATTER \$60

(Approx 20-25 guests)
Selection of premium cheeses, dried fruit and crackers

TRADITIONAL PLATTER \$150

(Approx 30 guests)
Sausage rolls, party pies, meat balls served
With tomato sauce

FRESH FRUIT KEBAB PLATTER \$60

(Approx 30 guests)

ASIAN PLATTER \$150

(Approx 30 guests)
Mini dim sims, spring rolls, mini samosas,
Served with a sweet chilli dipping sauce

TURKISH BREAD & DIPS PLATTER \$50

SUSHI PLATTER \$150

(Approx 25-30 guests)

GOURMET SANDWICH PLATTER \$5 PER ROUND

BEVERAGES

GOLD BEVERAGE PACKAGE

Tap Beer

Swan Draught, Carlton Mid, Rogers
Carlton Draught, James Squire 150 lashes
Bulmers Cider

Stubbie Beer

Cascade premium Light

Sparkling

Seppelts Fleur De Lys Non Vintage

White Wine - Select One

Squealing Pig SB
Silkwood Riesling
Devils Lair Hidden Cave Chardonnay

Red Wine - Select One

Devils Lair Margaret River
Cabernet Shiraz
Matua Valley Hawkes Bay Merlot
Pepperjack Shiraz
Silkwood Pinot Noir

Non alcoholic

Selection of soft drinks / juice

SILVER BEVERAGE PACKAGE

Tap Beer

Swan Draught, Carlton Mid, Carlton Draught

Stubbie Beer

Cascade Premium Light

Sparkling

Seppelts Fleur De Lys Non Vintage

White wine - Select one

Rosemount Semillon Sauvignon Blanc
Matua Valley Sauvignon Blanc

Red wine - Select one

Rosemount Cabernet Merlot
Little Berry Shiraz
Ingoldby Cabernet Sauvignon

Non alcoholic

Selection of soft drinks / juice

BRONZE BEVERAGE PACKAGE

Tap Beer

Swan Draught, Carlton Mid,
Carlton Draught

Stubbie Beer

Cascade Premium Light

Sparkling

Morgan's Bay sparkling Cuvee

Wine Selection

Morgan's Bay Sauvignon Blanc
Morgan's Bay Shiraz Cabernet
Sauvignon

Non alcoholic

Selection of soft drinks / juice

PACKAGE PRICES

Prices are per person, all prices include GST, effective February 2016. All beverages are subject to availability and price fluctuations without notice.

Prices per person	1 hour	2 hours	3 hours	4 hours	5 hours	6 hours
Soft drink	\$12	\$14	\$17	\$19	\$22	\$25
Bronze	\$30	\$35	\$40	\$45	\$50	\$55
Silver	\$35	\$40	\$45	\$50	\$55	\$60
Gold	\$40	\$45	\$50	\$55	\$60	\$65

BEVERAGE LIST

Tap Beer		Glass	Jug		House Spirits			\$9.5
Carlton Mid		\$5.5	\$19		Vodka			
Swan Draught		\$5.5	\$19		Whiskey			
Carlton Draught		\$5.5	\$20		White Rum			
150 Lashes		\$6	\$22		Dark Rum			
Little creatures - Rogers		\$5.5	\$21		Gin			
					Bourbon			
Cider	Bottle	Glass	Jug		Port	Glass	Bottle	
Bulmers Cider	-	\$6	\$22		Penfolds Club	\$7.5	\$45	
Pipsqueak - <i>apple</i>	\$6	-	-					
Bottled Beer					Sparkling mineral water 750ml			\$7.5
Crown			\$9		Non Alcoholic	Glass	Can	Jug
Corona			\$9		Soft drink post mix	\$3.5	\$4	\$12
Carlton Mid			\$7		Orange juice	\$4		\$12.5
Cascade Premium Light			\$8		Apple juice	\$4		\$12.5
Rogers			\$8.5					
Narrowneck			\$9					
Pure Blonde			\$9					
Pure Blonde Mid			\$8.5					
Gage Road Pils			\$9					
UDL / Mixed Cans			\$9					
Bundy and cola								
Gordon's Gin and tonic								
Jim Beam and cola								
Vodka, lemon, lime and soda								
Bundy Dark and Stormy								
Cougar and cola								



BEVERAGES ON CONSUMPTION

MINIMUM \$30 PP

Sparkling White Wine

Yellowglen Yellow Piccolo	\$8
Henkell Trocken	\$9
Morgan's Bay Sparkling Cuvee	\$25
Seppelt Fleur de Lys NV Pinot Noir Chardonnay	\$30
Chidlows Well Estate Sparkling Chenin	\$28
Les Petites Vignettes BRUT NV	\$45
Silkwood Chardonnay Pinot Noir	\$48
Georg Jensen Hallmark Cuvée	\$65
Moet & Chandon Imperial NV	\$120

White Wine

Devils Lair Hidden Cave Chardonnay	\$37
Rosemount Blends Semillon Sauvignon Blanc	\$29
Devils Lair Hidden Cave Semillon Sauvignon Blanc	\$37
Morgan's Bay Sauvignon Blanc	\$25
Matua Valley Sauvignon Blanc	\$33
Silkwood Sauvignon Blanc	\$35
Silkwood Riesling	\$39
Rosemount Traminer Riesling	\$30
Squealing Pig Rose	\$28
Chidlow Wells Chenin Blanc	\$28
821 South Marlboro Sauvignon Blanc	\$34

Red Wine

Squealing Pig Rose	\$39
Wynn's Shiraz Merlot	\$42
Matua Valley Hawkes Bay Merlot	\$34
Silkwood Pinot Noir	\$45
Morgan's Bay Shiraz Cabernet Sauvignon	\$26
Chidlow Wells Estate Shiraz	\$29
Silkwood Shiraz	\$36
Little Berry Shiraz	\$32
Pepperjack Shiraz	\$44
Rosemount Blends Cabernet Merlot	\$27
Silkwood Cabernet Merlot	\$36
Devils Lair Hidden Cave Cabernet Shiraz	\$38
Ingoldby Cabernet Sauvignon	\$29
Pepperjack Cabernet Sauvignon	\$44
Penfolds Bin 9 Cabernet Sauvignon	\$55
Penfolds Bin 389 Cabernet Shiraz	\$95
Penfolds Bin 28 Kalimna Shiraz	\$55
Wynns Coonawarra Black Label Cab Sav	\$75

Beverages selected from this list will be charged on a consumption basis. A prepayment of \$30pp is required with final numbers and payment made one week prior to the function.

If your beverage account exceeds the amount of prepaid beverages you will be asked to sign an authorisation slip on the evening and the increased balance will be invoiced the following business day.

Your bank details will be required as refunds from overpayment of beverages will be refunded.

Wines not on the list may be available on request, however, we do ask that you purchase any remaining unopened bottles at the conclusion of the function.

All prices include GST effective from February 2016.

All beverages are subject to availability and price fluctuations without notice.

HOW TO BOOK

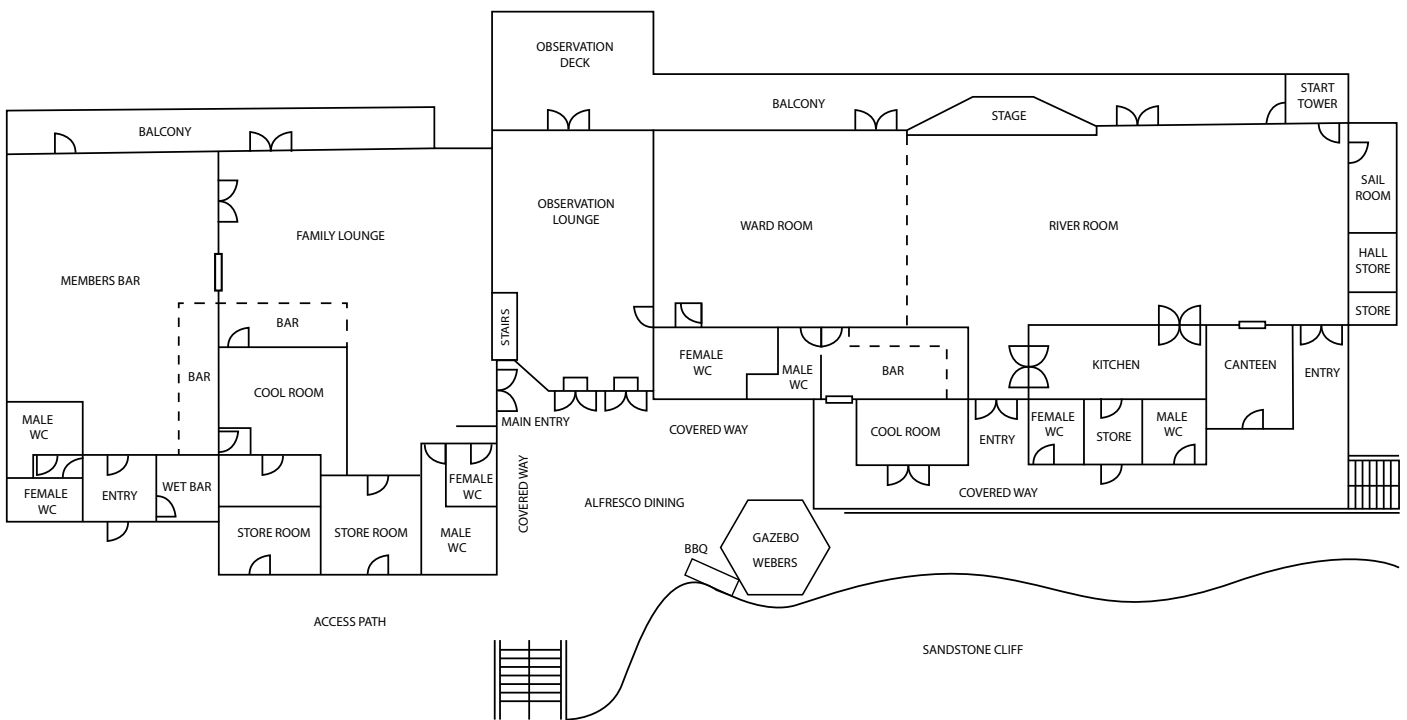
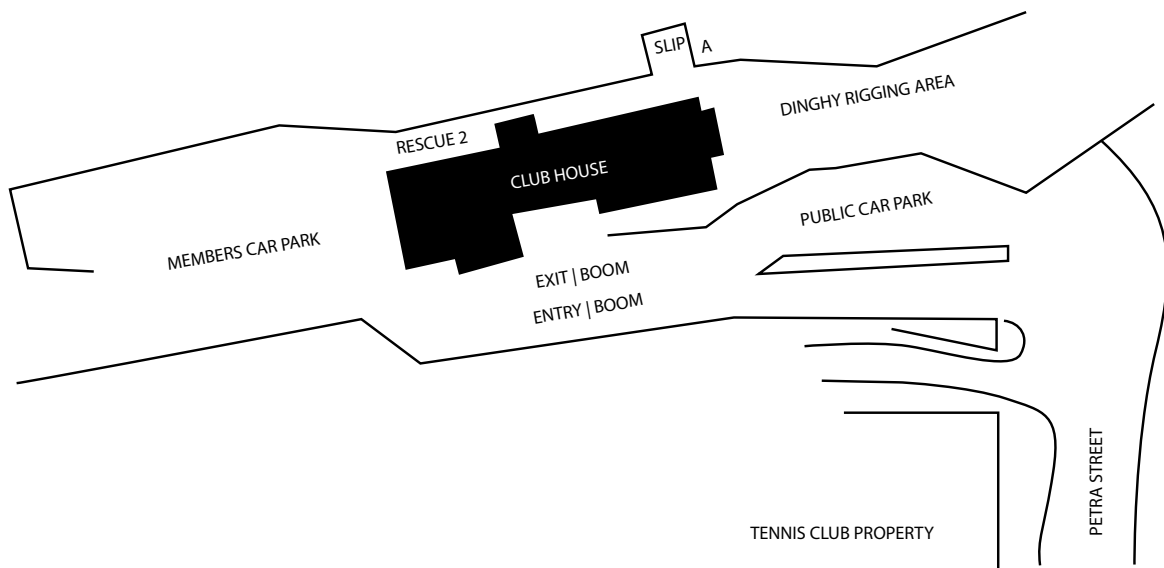
1. Contact the functions manager at the club to confirm that the date you would like for your wedding is available. If so we will arrange a meeting to view the venue.
2. If you decide to hold your wedding reception at our venue we will tentatively book the chosen date for you and you will receive a confirmation email. This tentative booking will be held for 14 days.
3. Arrange to pay the non-refundable deposit of \$1,000 to the East Fremantle Yacht Club. This is to secure your booking and return a signed copy of our terms and conditions and membership application form (if you are not a member already). One social membership for the financial year is included in the venue hire. You can pay by cash, EFT, credit card (VISA or MasterCard) or bank transfer.
 - » East Fremantle Yacht Club banking details: St George Fremantle BSB 336 063 A/C 552943277
 - » 1% surcharges applies when paying by credit card: VISA/MasterCard 1%.
4. After we have received your deposit we will confirm the booking.
5. You may contact us at any time to make additional payments or discuss reception details.
6. At least two months before the wedding please let us know if there are any additional extras required, such as special decorations or linens etc (giving time for ordering).
7. One week before the wedding please confirm the final numbers and the seating plan.
8. Final payments for the function are due 7 working days prior.
9. Three days before the wedding, make arrangements to bring in your cake, bonbonniere, place cards and any other decorations.
10. Beverages, if charged on consumption, will be charged at \$30 pp prior to the function and the balance invoiced after the function.



HOW TO GET HERE

The club is located on the edge of the Swan River at the base of Petra street in East Fremantle.

1. Turn onto Petra street off Canning Highway in East Fremantle
2. Drive to the end of Petra street
3. Turn left into the clubs driveway and park in the public carpark before you reach the boom gates
4. Walk down the steps on the right of the boom gates and follow the directional sign



MEMBERSHIP APPLICATION

Membership Class - please tick

Senior Associate Country Reciprocal Local Social Junior Senior Family Social Family

Personal Details

Mr/Mrs/Miss/Ms Surname: Name: DOB:

Home address: PC:

Postal address (if applicable):

Phone: Work: Mobile:

Occupation: Employer: *Email:

Proof of identity (e.g. drivers licence no):

**Used for monthly statements and newsletter etc*

Family Details - only complete if selected family membership

Spouse/defacto

Name: Surname: DOB:

Occupation: Employer:

Phone: Mobile: *Email:

Details of children under 18

Full name: DOB: Full name: DOB:

Full name: DOB: Full name: DOB:

Vessel Details - if applicable

Vessel name: Power/sail: Colour:

Sail no: Make or class:

Length (m): Beam (m): Draft (m): DOT reg no:

Reciprocal Details - only complete if applying for Reciprocal Membership

Other Yacht Club Membership Royal Fremantle Golf Club Cockburn Dragon Boat Club

Name of club: Membership no:

Proposers Details - only life, senior and country members may propose and second new members

Proposer's name: Signature:

Seconder's name: Signature:

Payment Method - there is a 1% surcharge on credit card transactions

Cheque VISA Mastercard Expiry date:

Credit card number: ---

Name on card: Signature:

I hereby submit my Nomination fee and Annual subscription. The information provided is true and correct, and if accepted, I agree to abide by the constitution and rules of the club.

Please note: An administration fee of \$27.50 will apply on Membership Application withdrawal.

Applicant's signature: Date:

OFFICE USE ONLY

Form received: Amount received: \$ Receipt no: Payment method:

MEMBERSHIP APPLICATION

Reason for joining - *please tick*

- Social
 Power Boating
 Keelboat Sailing
 Centreboard Sailing
 Dragon Boating
 Stand Up Paddleboard
 Other (eg. hall hire or spouse)

a) SUBSCRIPTIONS - SCHEDULE OF FEES 2016/2017 - GST inclusive

Membership Type	Code	Annual Subscription	Nomination Fee <i>Nomination fee waived for 2016-17</i>
Senior			
18 – 19	1.1	\$330	Nil
20 – 25	1.2	\$520	Nil
Over 25	1.3	\$816	Nil
<i>Members over 18 years and who are full time students at a tertiary institution approved by Executive Committee, are to show proof, to receive 50% off subscription</i>			
Associate / Social / Crew	2	\$325	Nil
*** Local Social	2.2	\$82 quarter	Nil
Country <i>Living 80 km outside Metro Area</i>	3	\$346	Nil
**** Reciprocal (conditions apply)	4	\$214	Nil
Family		\$1045	Nil
*Senior Group		\$658	Nil
** Social Group			
*Senior Family Membership Group - 1 x Senior, 1 x Associate/Social and children under 18 years **Social Family Membership Group - 2 x Associates/Social and children under 18 years			
Juniors			
< 16 years	6.1	\$133	Nil
16 – 17 years	6.2	\$168	Nil

The first subscription for all members with exception of reciprocal members shall be calculated on the following basis:

1. Applications received in July to September – 100% of the annual subscription
2. Applications received in October to December – 75% of the annual subscription
3. Applications received in January to March – 50% of the annual subscription
4. Applications received in April to June – 25% of the annual subscriptions

The first subscription for reciprocal members shall be 100% of the annual subscriptions.

B) HOUSE SUPPORT SYSTEM

Each Family or Individual Senior or Associate Member is required to pay a \$90 house support charge each 3 months, which will be debited to the members account. Following payment of the \$90 charge, the computer system creates a \$90 HSS credit which is drawn down by members purchasing food, beverage and merchandise from the hospitality area by swiping their membership card. The first \$90 of purchases on the membership card is offset against the HSS credit, providing purchases are made within six months of the \$90 house support charge.

C) FACILITY MAINTENANCE FEE

A fee of \$27.50 for Senior/Senior Family groups and \$13.75 for Social/Social Family groups, Country and Junior members is charged quarterly as a contribution to current and future capital and maintenance works for the club house and surrounds.

D) BOAT REGISTRATION FEE

Applicable to adults and Senior Family Groups with a boat on the club register \$110

Applicable to Juniors and Social Family Groups with a boat on the club register \$55

E) *** LOCAL SOCIAL - no HSS or lower parking rights, option to renew quarterly

F) **** RECIPROCAL - no HSS or lower parking rights.

TERMS & CONDITIONS

Function Bookings

Club rooms can only be hired to a member who must be present during the entire function.

The club operates under a club liquor license, which is a valuable asset to the club; therefore it is necessary that our closing times and all aspects of the liquor act be adhered to.

Tentative Bookings

Tentative bookings will be held for a period of 14 days and will be automatically cancelled unless an extension is requested or the required deposit amount is received to confirm.

Confirmation

Bookings are confirmed upon receipt of signed terms and conditions form, membership form and payment of a non-refundable deposit of \$500.00. If payment is not received the booking will be released.

Cancellations

The club may at any time cancel any agreement for hiring a function area. Such actions will only be taken in the event of extreme necessity, notice of cancellation will be given at the earliest possible date and any amount paid by way of prepayments will be re-funded.

If the club has a reason to believe that a specific event will affect the smooth running of the club's business, its security or reputation the club reserves the right to cancel the event.

If you wish to cancel your function after a deposit has been paid, the full deposit is retained to cover administration costs. All cancellations must be received in writing.

Damages

Missing items or any damage to the club's facilities, furnishings or fittings will be charged to the hirer, (including damage made by candle wax on linen and carpet). This includes repairs, labour or replacement as deemed necessary by management. A \$250 cleaning deposit may be charged which will be refunded in full if no damage is found.

Access Insurance

Any authorised representative of the club shall be permitted free access to the function area and be given every facility for the enforcing of these conditions. The club will take reasonable care with security of the hirer and guests property but will not accept responsibility for the damage or loss of property left in the club prior to, during or after the function. Consequently, we recommend you arrange insurance for valuable articles.

Goods and Service Tax

Our quote includes GST

Parking

As this is a private club, member's guests are not permitted to park in the lower car park.

Decorations/Equipment

Decorations must be approved by the club. No drawing pins, metal fasteners or alternative fixing devices (such as glue or blue tack) may be used on any woodwork or walls, ceiling or any part of the building, furniture or fittings. The hirer is responsible for setting up and removing any special decorations. Any damage caused by decorations will be charged to the hirer. Confetti, rice or similar material is not permitted on or around the premises. Smoke machines are not permitted.

Final Numbers and Payment

Final numbers and payments of all expenses are required 3 (three) working days prior to the function. The final account will be based on these numbers as a minimum charge. Any reimbursement or extra charges that may occur from food and beverage will be finalised on the following working day. Cash, cheque or credit card, bankcard, visa or Mastercard, diners and AMEX can make payment. A merchant fee is applicable to the type of credit card used. Any costs incurred to recover payment will be borne by the hirer. The club reserves the right to cancel any event where payment has not been received.

Bank Details

BSB: 336-063
Account: 5529-43277

TERMS & CONDITIONS

PRIVATE FUNCTIONS

Outstanding Payment

In the event there are any outstanding payments, EFYC requires payment 7 days from the date of the function. The club reserves the right to charge a 5% administration fee for account that are 7 days overdue.

Food and Beverage

All food and beverage must be purchased from the club, (excluding the wedding cake).

Minimum Numbers

A minimum of 100 guests will be charged for on a Saturday evening. Exemptions can be made during the months of June, July and August on request only. Minimum numbers for seminars are 20 guests linked to a seminar day package.

Price Variations

Every endeavour is made to maintain prices as printed; however these may be subject to change (reviewed at the end of each financial year).

Sundays and Public Holidays

A 20% surcharge on public holidays applies to the total food and beverage account. All functions on Sundays and public holidays may incur staff penalty rates

Smoking

Our function rooms are strictly non smoking venues. Smoking is only permitted in the courtyard area.

Use of the Club Bar

The club bar is available for use by member and 5 of their guests only. Please inform your guests on the invitation that due to liquor licensing laws the club is unable to serve them before the start of the function.

Responsible Service of Alcohol

The East Fremantle Yacht Club is a responsible purveyor of alcohol and has the right to refuse service of alcohol to any person. Under no circumstances may a minor consume alcohol on licensed premises.

Payment Security

EFYC requires the credit card details of all function holders as security. This card will not be charged without authorisation except in the event of payment not being received within seven days of the function being held.

I acknowledge and agree to abide by the above terms and conditions:

Member name: Date of function:

Non refundable deposit: Name of credit card:

Type of credit card: Card number: Expiry: .. / ..

Signature: Date:

Please be aware if the above is not signed, the club reserves the right to enforce the above terms and conditions where applicable.

We are more than happy to showcase our premises and assist you with. Our function venue can also be viewed on our [website](#)

For further information or to arrange an appointment please contact our Functions Coordinator at functions@efyc.com.au or phone **9339 8111**

Function administration office hours **Monday - Friday 9am-5pm**



**EAST FREMANTLE
YACHT CLUB
(INC.)**