

Royal Prince Alfred Yacht Club

Function Packages





FUNCTION PACKAGES

Thank you for your enquiry and welcome to the charms of Royal Prince Alfred Yacht Club.

Royal Prince Alfred Yacht Club is truly one of Sydney's premier venues and stands proud of its reputation to deliver fine service and exquisite cuisine in a relaxed setting.

Royal Prince Alfred Yacht Club is situated at Newport on the pristine body of water called Pittwater on Sydney's Northern Beaches.

The Pittwater environment enjoys natural contrast of rugged headlands, tranquil waterways, long stretches of open beach, wetlands and native bushlands with pockets of rainforest and rock platforms thriving with marine life.

RPAYC also specialises in weddings & corporate functions. Check out website or email us for further details.

We understand that your function is special.

What we offer:

- 180 degree water views that don't fade away after sunset, Pittwater is beautiful at night
- Arrive & depart via water by boat or seaplane
- A choice of rooms – all of them overlook the water offering a spectacular setting for 30 to 200 guests
- Ample free parking for guests
- Magnificent scenic surrounds throughout our marina, providing the perfect backdrop for photography
- Our menus are seasonal and depend on the best produce available
- Our packages offer a diverse range of options from traditional set menu to a more relaxed cocktail party, buffet or BBQ
- We are able to prepare menus to satisfy your special dietary requirements

Sit down packages include:

- Five hour room usage
- White linen tablecloths & napkins (limited colours available)
- Alternate service of meals
- Round or trestle tables available
- In-house microphone / speakers and lectern
- Dance Floor available
- Small stage available
- Ceiling projector and screen (Pittwater Room) / Portable TV in all other areas
- Coffee station with filter coffee and a selection of teas
- Cakeage - Complimentary cutting and serving of your cake / cake knife / table
- Wait staff & banquet supervisor





FLOOR PLAN AND ROOM DESCRIPTIONS

The Pittwater Room

The room can be used as a whole or can be divided into two rooms according to your needs.

It has its own bar and a portable dance floor can be laid to suit your room plan.

For functions over 80 guests, the adjacent Edinburgh bar is available at no extra cost for pre-dinner drinks and canapés.

This room has a ceiling projector and screen for slide shows or visual presentations.

Admiral's Cup Room

This room is ideally suited for small functions and conferences for up to 50 people.

Any style of seating can be organised in this room.

The room opens up to balconies on 2 sides to bring the outdoors closer.

It has its own bar and we have a portable dance floor that can be laid to suit your seating.

Edinburgh Lounge

Perfect for predinner drinks with guests or a cocktail function.

The room is classically furnished including a cosy fireplace for those cold winter days, 180-degree water views and a balcony overlooking Pittwater.

The Terrace

This area is perfect for more casual functions.

It is available for lunch &/or evening functions and suited to events of 40 to 90 people.

It has its own sound system and we have a large portable TV easily placed for slide shows.

The area has a cover to block out the sun.

The area is perfect for a cook your own or chef cooked BBQ

FINISHING TOUCHES

Music: bring your own music, hire a DJ, or you may prefer a juke box or a band.

Decorations: Our house manager can assist you with recommended suppliers or you may add your own special touch to your function by styling yourself.

Cakes: You are very welcome to bring your own cake for special occasions.



PACKAGES

RPAYC offers a range of packages and options. Details on the following pages.

Please contact the house manager to discuss options and prices.

BEVERAGES

RPAYC is fully licensed and no alcohol can be brought onto the premises.

Drink packages are based on a maximum of 4.5 hours with one of our meal packages.

Bar service will stop 30 minutes before the end of the function.

The RPAYC is committed to responsible service of alcohol & duty of care legislation.

No extension of time can be made until the time of the event and would be at the Duty Manager's discretion.

Package Wine List supplied on request

Beverage Package One includes:

- * House Sparkling Wine
- * House Red & House White Wine
- * Tap Beers (Tooheys New, VB, Cascade Light)
- * Juice & Soft Drinks

Beverage Package Two includes:

- * Sparkling Wine (select 1)
- * White Wine (select 2)
- * Rosé (can be substituted for 1 red or 1 white)
- * Red Wine (select 2)
- * Tap Beers (all available)
- * Juice & Soft Drinks & San Pellegrino Sparkling Mineral Water

Custom Beverage Package - Available on request

SET MENUS

Alfreds Package

Chef's selection of assorted canapes (2) on arrival.
Select 2 entrées and 2 mains which will be served alternately
OR

2 mains & 2 desserts which will be served alternately

Pittwater Package

Chef's selection of assorted canapes (2) on arrival.
Select 2 entrées, 2 mains and 2 desserts which will be served alternately

Both packages are served with freshly baked assorted rolls

Entrées

Puff pastry tart of goat's cheese, caramelised onion, tomato w/ rocket & basil balsamic vinaigrette

Queensland tiger prawn salad w/ avocado, tomato, dill & citrus mayonnaise

Confit duck galette w/ plum sauce, herb salad, mandarin

Peking duck roll w/ compressed watermelon, pickled cucumber, hoisin sauce

Confit ocean trout w/ chive crème fraiche, mandarin gel, fine herbs, caviar

Pepper crusted beef carpaccio w/ rocket, parmesan, horseradish mayonnaise, capers

Vitello tomato, white anchovies, lilliput capers w/ tuna dressing

Seared scallops w/ cauliflower puree, morcilla crumbs, micro herbs

King fish ceviche w/ lime mayonnaise, radish, mojama

Heirloom tomato tart w/ fennel puree, parmesan crisp, petit bouche, aged balsamic

Confit chicken terrine w/ tomato relish, pickles, crisp bread

Truffled mushroom tart w/ caramelised onion, goats curd, enoki

Mains

Fillet of beef w/ pomme macaire,
mushroom caramel, watercress

Prosciutto wrapped roast chicken ballotine w/ gratin potato,
carrot puree, asparagus and jus

Slow cooked Berkshire pork belly w/ mustard roast apple,
braised red cabbage, thyme jus

Cone bay barramundi w/ asparagus,
preserved lemon and fennel risotto

Confit duck leg w/ celeriac, caramelised witlof,
mandarin, agrodolce

Seared Tasmanian salmon fillet w/ kipfler potatoes, peas,
mint, lemon butter sauce, sorrel

Cape grim beef short rib w/ smoked potato puree,
buttered spinach, heirloom carrot, port wine jus

Yamba prawn risotto w/ roast scampi,
tarragon, tomato, micro herbs

Grilled snapper fillet w/ skordalia, fennel, tomato, green olive

Herbed crusted chicken supreme w/ caramelised butternut
pumpkin, roast artichoke, cherry tomato

Scorched confit leeks w/ broccolini florets,
pinenut pangrattato, harissa oil, pecorino

Twice cooked lamb shoulder w/ eggplant caponata,
grilled polenta, salsa verde, cavolo nero

Desserts

(sit down packages only)

Tiramisu

Vanilla panna cotta w/ orange, pink grapefruit,
poppy seed sponge, mint

Chocolate fondant w/ raspberry gel, sable
dust,
white chocolate ice cream

Caramel parfait w/ salted macadamia car-
amel, strawberry, chocolate fairy floss

Classic crème brulee w/ seasonal berries,
almond biscotti

Salted caramel and chocolate tart w/
raspberry coulis, popping candy, vanilla ice
cream

Apricot frangipani tart w/ pistachio ice cream,
orange cream, pistachio pashmak

Iced lemon soufflé w/ ginger lemon syrup,
lime curd, lemon crumbs

Belgium chocolate terrine w/ cherry gel,
double cream, chocolate pearls

Cheese selection w/ lavosh,
muscatels, quince paste

Additional Information

Children's Menu

(please choose 1 main)

Grilled Chicken Skewers w/ Salad & Chips
Penne Pasta w/ Napolitano Sauce & Cheese
Fish & Chips (crumbed whiting) w/ Salad & Lemon

Vanilla ice cream and topping

Dietary Requirements

Special Meals and Dietary Requirements Supplied on request

Contractor Meals

Contractors meals / Band or photographer meals
(main meal only)

CANAPÉS PACKAGE

Options for Canapes package / Buffet package / BBQ package / Feast package

For Canape package, minimum of 6 canapes per person

Choose from Menu's 1, 2 & 3
(Include at least 1 substantial)

Menu 1

Cauliflower pakora, tomato kasoundi,
yoghurt dressing

Baby Ratatouille tarts (V)

Caramelised Onion & Fetta Tarts (V)

Roast Pumpkin & Sage Risotto
(V / GF)

Caramelized pearl onion tartlet,
onion soubise, goat's curd

Chicken liver parfait, vinsanto jelly,
charcoal square

Vegetarian Spring Rolls w/
Sweet Chilli (V)

Spicy chorizo, cucumber,
tomato relish

Whipped cauliflower, lemon &
crème fraiche tartlet, tobiko, sorrel

Wood smoked chicken, candied
apricot, celery heart and crostini

Party Pies & Sausage Rolls

Moroccan lamb meatballs,
yoghurt dressing

Marinated chicken souvlaki, tzatziki

Menu 2 - Seafood Options

Kingfish crudo, pickled apple,
salsa verde

Seared Scallops,
Rocket Pesto & Dill (GF)

Swimmer crab salad, jamon,
spiced tomato jam, mini milk bun

Salmon tartare, avocado,
cucumber, salmon caviar

Smoked Salmon &
Dill Cream Crepe Roulades

Tempura prawns w/
miso mayonnaise

Northern Territory Barramundi
Gravlax w/ asparagus (Seasonal)

Menu 3 - Substantial Options

Fish and chips
aioli, lime

Slow roast lamb, whipped polenta,
Sicilian caponata,
anchovy mayonnaise

Moroccan spiced chicken,
apple raisin couscous, harissa

Beef short rib,
mustard mashed potato,
port wine jus

Spiced pumpkin, Persian feta,
chickpeas, seeds, barberries

Canape Cost per item

Sydney Rock Oysters
@ market price (min order 2 dozen)

Oysters Kilpatrick
@ market price (min order 2 dozen)

Fresh Queensland Prawns (peeled) w/ Seafood Sauce
@ market price (min order 500gm)



BUFFET / FEAST / BBQ PACKAGES

Minimum pax: 30

Buffet: choose from the variety of dishes below – if you have any meal preferences or themes, please contact the house manager and we can create a menu to suit.

Feast menu: designed to share per table

BBQ: only available downstairs / we offer both a chef cooked and cook your own options

Canapes to Start - Refer to Canapes Package

Protein Option for BBQ

Piri piri chicken breast

Spiced marinated lamb rump skewer

Smokey bbq pork ribs

Cone Bay barramundi with chermoula

Smoked Wagyu kransky

Riverine Angus sirloin steak

Yamba king prawn, sweet corn salsa

Wagyu rump minute steak



Protein Options for Buffet / Feast

Prawn, mussel and squid pasta, shellfish sauce, tomato and tarragon

Roasted, sautéed and pickled local mushrooms, soft white polenta, asparagus and parmesan cheese

Butter chicken curry

Crispy skinned Cone Bay barramundi fillet, green olives, preserved lemon and capers

Tasmanian salmon fillet, pomegranate and pine nut dressing

Slow roast beef sirloin w/ diane sauce

Crispy skinned pork belly w/ baked cinnamon apple

Organic chicken, spiced and roasted w/ mojo verde

Ballontine of chicken wrapped in prosciutto, jus, watercress

Beef and veal Italian style meatballs, napolitana sauce, pecorino and fresh basil

Moroccan spiced lamb shoulder, couscous, mint yoghurt dressing, barberries

Salad Options for Mixed Packages

Cumin roast sweet potato, harissa chickpeas, spinach, spanish onion, toasted almonds, lemon dressing

Caesar Salad

Shaved cabbages, mint, pecorino, evo and aged balsamic

Heirloom tomatoes, baby bocconcini, petit bouche, olive crumbs, basil pesto dressing

Persian feta cheese, freekha, cucumber, tomato, shallots, fresh herbs, sumac dressing

Kipfler potato, charred corn, jalapeno, spring onion, coriander and mayonnaise

Spiced roast pumpkin, falafel, couscous, herb salad, yoghurt dressing

Pear, baby cos, witlof, radicchio, blue cheese, toasted walnuts, balsamic dressing

Fennel, apple coleslaw, seeded mustard mayonnaise

Steamed jasmine rice, du puy lentils and fried onions

Glazed pumpkin, Binnorie feta, honey, toasted seeds

Heirloom carrots, smoked yoghurt, curry leaves, fennel, ras el hanout

Green beans, garden peas, hazelnuts, lemon oil

Twice cooked Dutch cream potatoes, garlic aioli, parsley

French fries, chipotle mayonnaise

Rosemary, garlic and pancetta roast potatoes

Dessert For Mixed Packages - Choose Any 2

Chef's selection of cakes & tarts

Chocolate hazelnut brownie

Cheesecake, fresh berries, coulis

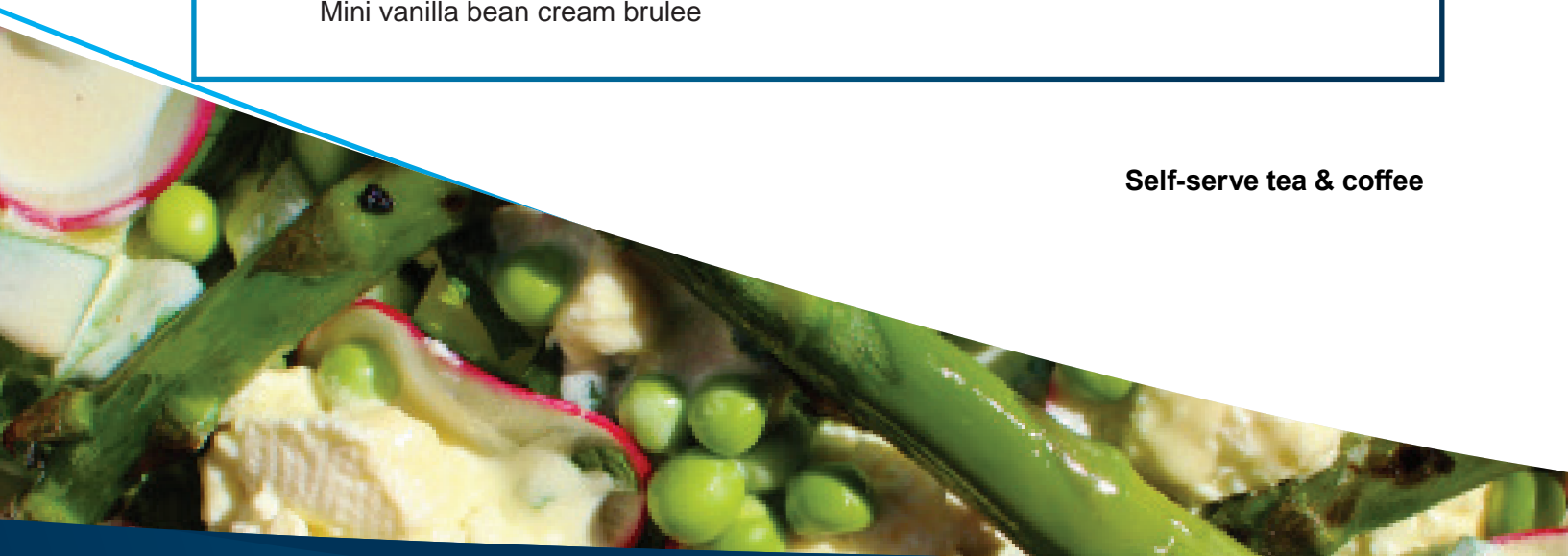
Mini vanilla bean cream brulee

Valhrona chocolate mousse, salted caramel, chocolate pearls

Coconut pana cotta, fresh

Seasonal fruit plate

Self-serve tea & coffee



Food Stations For All Menus

Food Stations are an add-on option to any cocktail or dinner packages

Pricing on request

Cheese Station (min 10 pax)

Options available on request

Included: Crostini Fruit Bread Lavosh Water Crackers Dried Apricots, Raisins & Muscatels
Quince Paste Almonds & Walnuts Chutney Fresh Seasonal Fruit

Grazing Station (min 20 pax)

Options available on request

Sushi & Sashimi Station (min 40 pax)

Options available on request

Pasta Station (min 40 pax)

Options available on request

Included: Mixed Leaf Salad / Garlic & Herb Bites / Olive Oil / Shaved Parmesan Cheese /
Assorted Olives

Paella (min 40 pax)

Carvery Station (min 40 pax)

Meat options available on request

Included: Served with a selection of freshly baked rolls, mustards, pickles and relishes.

Dessert Station (min 10 pax)

Options available on request



Terms and Conditions

Room Hire

Room fees are payable for non-members for all rooms.

Room hire for Royal Prince Alfred Members is waived for private functions; however room hire applies for conferences / company functions.

Members may sponsor functions on behalf of immediate family only (ie: spouse, children or siblings). Room fees are applicable.

Room	Room fee	Capacity (cocktails)	Capacity (seated)
Pittwater Room	\$1100	350	180
Edinburgh Lounge	\$1100	250	80
Halyards & Annexe	\$1,800	300	250
Admiral's Cup Room	\$500	120	70
Board Room	\$25 p/h	n/a	20
The Terrace	\$400	100	80
Ceremony on Site	\$300	n/a	n/a

All prices effective October 2019. The prices quoted are GST inclusive. Prices and menus are subject to change if function is more than 6 months after booking date.

Charges

For all functions there is a minimum spend of \$5000.

The following rates will also apply hourly, should there be a request for the function time be extended, which are at the discretion of the Duty Manager.

Monday – Friday:

\$50 per hour per staff member

Saturday – Sunday:

\$60 per hour per staff member

Public Holidays:

\$80 per hour per staff member

The client and their guests must vacate the Club by the agreed time. A charge is applicable for each additional hour, after the agreed completion time, to be set by the Management of the RPAYC.

Payment & Booking Timeframes

According to the Registered Clubs Act, 1976, all bookings are subject to approval of the Board of Directors of the Royal Prince Alfred Yacht Club who reserve the right not to accept bookings.

Bookings are held for seven (7) days after which time you are required to pay a non-refundable deposit of \$1,000 to secure your booking. This will be credited towards your final account.

50% of the estimated function cost is required four (4) months prior to your function. This is non-refundable.

The final balance and final numbers are required 21 days prior to function.

Alterations to this number will be accepted during this period and charged accordingly, however minimum charges will equal the final number given 14 days before the function (ie: no decreases).

Cash, credit card (1% surcharge) or EFT are accepted for payments.

No Amex or Diners Card

Members accounts can not be charged for food & beverage packages.

Payment can be made by direct deposit or EFT. If paying by this method ensure your name and date of function is referenced in the payment.

Payment to:

Payment by direct deposit or EFT (details on booking page).

Cancellation

All cancellations must be made in writing.

If full payment is not received by due date the function will be cancelled.

Final Arrangements:

Notification of menu choices, decorations, beverage arrangements, entertainment, audiovisual requirements, room setups, starting and finishing times and special requirements must be confirmed in writing 3 weeks (21) days prior to the function to assist with our catering and organization.

RPAYC understands that there may be adjustments required after this date and your requirements will be covered on a subject to availability basis. A final guaranteed run-sheet will be sent to you and is to be signed by you and the event coordinator seven (7) days prior to your function.

By law, a list of attendees is required no later than two (2) working days prior to the event.

Smoking

RPAYC is a smoke free venue.

Outside Contractors

All outside contractors must liaise with RPAYC in all matters of access times, delivery, setup and breakdown. RPAYC must be notified of all outside contractors. All outside contractors are subject to the approval of RPAYC Management. This is to ensure other events at the club and grounds are not impacted by these contractors.

Outside contractors must have their own Public Liability Insurance which must be sited and recorded in the club records. RPAYC will not be responsible for any act or any accident caused by these suppliers and/or their staff or sub-contractors.

Bump in, Bump-out and Time Extensions

Bump in [set up] is normally permitted two hours prior to the start of the function (This is negotiable with the house manager).

Bump out must be completed within one hour of the function end. It is your responsibility to ensure all decorations, props and equipment are removed immediately after the function. Decorations not removed by you or your agent may be charged a fee for removal.

RPAYC reserves the right to take other function bookings up to two hours before and two hours after your booking and to hold functions simultaneously in both function rooms.

Décor

The Club's House Manager has regular suppliers who may be able to help with all the finishing touches for your function, including music, flowers, balloons, draping, chair covers, cake. You are also welcome to organise and source your own suppliers, however the Club must be notified of these details during the confirmation period. The removal of any Club property is not permitted without the prior written permission of the Club's General Manager.

A labour fee of \$50 will be charged for lighting of candles.

If the function room or grounds are left in an unacceptable state after a function, an extra cleaning fee will be charged at the Club's discretion.

Entertainment

RPAYC is happy to offer suggestions for entertainment. All equipment must be supplied by your hired band or DJ as the club does not have facilities for this.

RPAYC reserves the right to monitor the sound levels as needed in accordance with the NSW Legislation

All music must cease at 11.30pm.



Damage and Security

The client is responsible for all guests and their actions whilst on Club premises, as well as being financially liable for any damages sustained to Club property.

The Royal Prince Alfred Yacht Club takes all necessary care, but cannot take responsibility for damage or loss or personal property left unattended prior, during or after the event.

Entry onto the marina or near vessels is not permitted unless prior approval has been obtained.

Nothing is to be nailed screwed blue-tacked or adhered in any way to any wall, door or other part of the building. All decorations must be approved by RPAYC Staff.

The client is responsible for any damage to the building, facilities and furnishings on the property; and for loss however arising, as a result of any action by your guests or contractors (decorators, musicians, etc.). Please ensure decorators and technicians are made aware of this.

The following are not permitted in the function rooms: staples are not permitted in linen, walls, tables, etc.; gaffer and other tape must be applied cautiously. You will be charged for linen, wall surfaces, carpeting or furnishings that are stained or damaged by staples, pins, candles, chalk, pens, markers, lollies, flowers, petals, tape or any other material, prop or persons. Candles must be secured in safe containers. Glitter, confetti, rice, or similar materials are prohibited and a cleaning charge will apply for petals, lollies in carpet, confetti and debris.

No sparklers are allowed anywhere inside the venue.

Smoke machines are not permitted.

Licensing Laws

Club policy does not allow BYO (bring your own) food or beverage to be consumed on the premises, with the exception of birthday cakes. The Royal Prince Alfred Yacht Club reserves the right to refuse alcohol to any individual considered to be intoxicated in accordance with the responsible service of alcohol regulations. The duty manager has the authority to ask any person whose behaviour is considered unsatisfactory or disorderly to leave the Club premises.

Force Majeure

Where matters beyond the reasonable control of the RPAYC impair or prevent the RPAYC being able to perform its obligations under the event contract, the Client releases the Club from any liability or loss incidental or consequential to such matters.

Frequently Asked Questions

How late can we party?

There is a midnight curfew. If a band or DJ is playing, the music must stop 30 minutes before the scheduled end of function time. Bar service will stop 30 minutes before scheduled end of function time.

Can I arrive or leave by boat?

Yes, please contact house manager for details.

Can we take photographs on the marina?

Yes. The marina is a great place for special photos. There are also good photo shoot locations nearby; both walking distance and a short drive away.

What are the parking arrangements?

We have 2 parking areas available for you and your guests. One is on the top level carpark at the club, the other is in Crystal Bay which is a short walk (5 minutes) to the club.

Does the club make celebration cakes?

No.

Can I bring my own caterer?

No, club policy does not allow BYO food to be consumed on the premises, with the exception of a celebration cake.

Can I have extended canapés instead of entrée?

Yes, the package is designed so you can create your own format.

Can I bring my own florist or decorator?

All professional suppliers are welcome. We can also refer excellent decorators to you.

Is there wheelchair access?

Yes we have a lift and disabled toilet facilities. We have a ramp for the stage.

Do you have a wet weather option?

This is dependent on other scheduled events in the club on that day.

Booking & Confirmation Form

Thank you for choosing the RPAYC for your upcoming event. We look forward to welcoming you and your guests to the club.

Completion of this form along with payment of your deposit will secure your booking.

BOOKING DETAILS

Function Space (Please circle)

Pittwater Admirals Cup Edinburgh Halyards & Annex Terrace Board

Booking Name / Company _____

Contact Person _____ Mobile _____

Email _____

Address _____ Member number _____

Date of the function _____ Number of Guests _____

The function will commence at _____ and conclude at _____

Additional Information

Signature: _____ Name & Date: _____

By signing this booking Form, I have read and agree to the RPAYC terms and conditions

Deposit Details

\$1,000 minimum required **Higher nominated amount** _____

Cash Credit Card EFT

Card Number _____

Expiry Date _____ CCV _____

EFT - Bank Account Details

The Royal Prince Alfred Yacht Club

BSB (Branch #): 032 198 Bank Account #: 800439

Branch: Westpac Mona Vale

Account Name: The Royal Prince Alfred Yacht Club

Reference: Event Name and Date

Please return to E: functions@rpayc.com.au or 16 Mitala Street, Newport, 2106



16 Mitala Street, Newport, 2106

Email: functions@rpayc.com.au

Phone: 02 9998 3700

Web: www.rpayc.com.au

