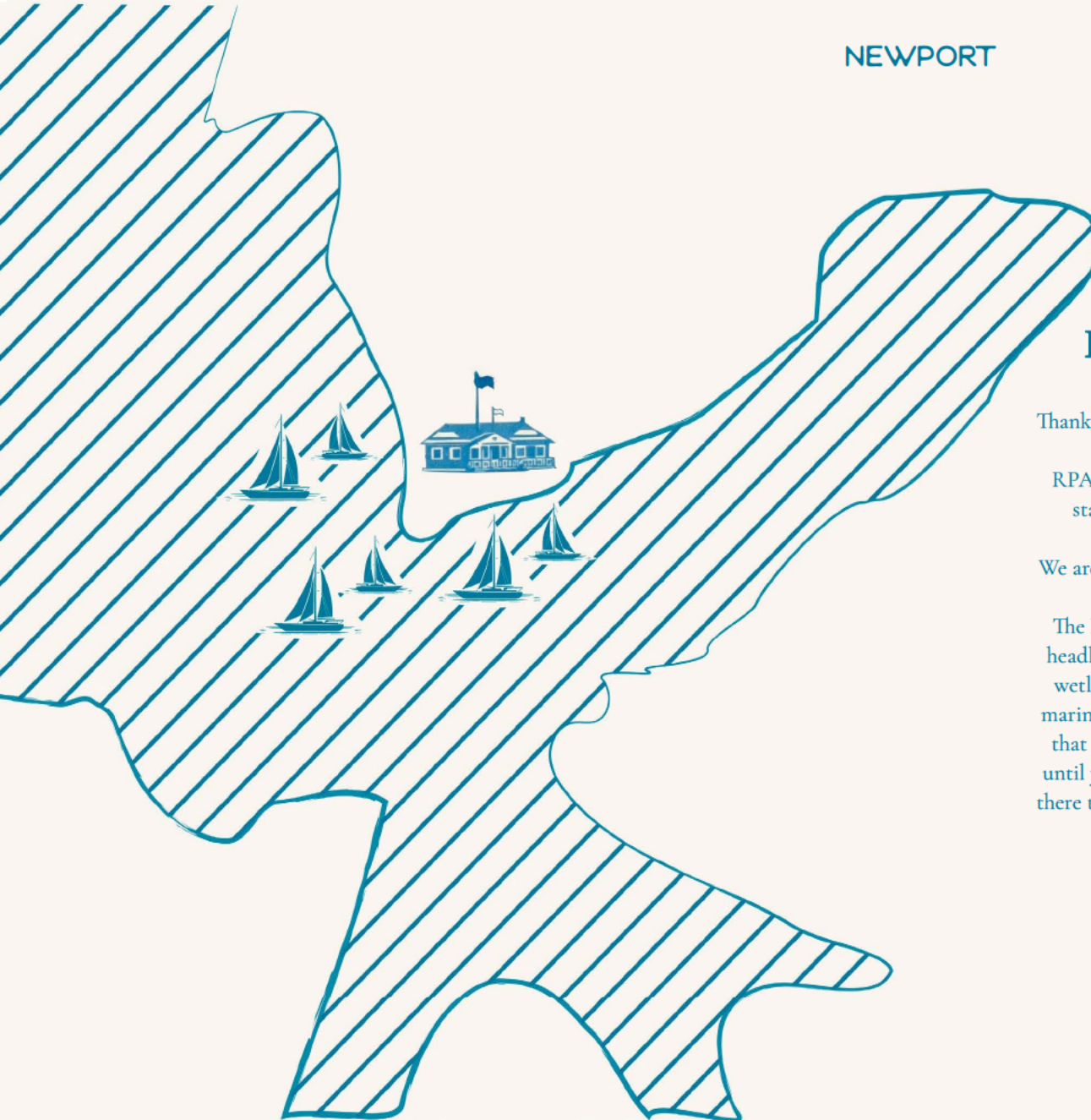




Royal Prince Alfred Yacht Club



NEWPORT



Royal Prince Alfred Yacht Club

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

RPAYC is truly one of Sydney's premier wedding venues and stands proud of its reputation to deliver fine service and exquisite cuisine in a relaxed setting.

We are situated in 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, 2 long stretches of open beach, wetlands, native bushlands and rock platforms thriving with marine life. RPAYC understand that your wedding day is a day that you will remember forever. From booking your wedding until your send-off at the end of the reception, our staff will be there to ensure everything runs to schedule, stress-free, and your day is the vision you dreamed of.

www.rpayc.com.au/functions-dining/
functions@rpayc.com.au
02 9998 3700

THE EXPERIENCE



WHAT WE OFFER

- Exclusive canape or sit down wedding menu
- 180 degree water views that don't fade away after sunset, Pittwater is beautiful at night
- Waterfront ceremonial setting to exchange your wedding vows
- Opportunity to arrive & depart via water, boat or seaplane
- A choice of rooms – all of them overlook the water creating an intimate wedding setting for 30 to 200 guests
- Ample free parking for wedding guests
- Dedicated co-ordinator to assist in the planning of your special day
- Magnificent scenic surrounds throughout our marina, providing the perfect backdrop for photography
- Our menus are seasonal and depend on the best produce available
- We are able to prepare menus to satisfy your special dietary requirements
- Private room for the bridal party prior to reception

SIT DOWN AND CANAPE PACKAGES INCLUDE

- Five hour room usage with dedicated staff
- 4.5 hr unlimited drinks
- Pre-dinner canapes & drinks on Halyards terrace
- White linen tablecloths & napkins
- 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
- Filtered tea and coffee station
- Cakeage - Complimentary cutting and serving of your wedding cake





VENUE DETAILS

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 weddings 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 weddings, 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 a portable dance floor that can be laid to suit your seating.

Edinburgh Lounge

Perfect for pre-dinner drinks with guests.

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.



FINISHING TOUCHES

Music:

Set the perfect vibe by bringing your own music, hiring a DJ, opting for a juke box or band.

Decorations:

Our House Manager can assist you with recommended suppliers or you may add your own special touch to your wedding by styling yourself.

Cakes:

You are very welcome to bring your own cake

A detailed view of a wedding reception table set. The table is covered with a white tablecloth. In the foreground, two place settings are visible, each featuring a white plate with a gold-rimmed charger, a folded white napkin, and silverware. A small white card with a red number '3' is placed near each setting. The center of the table is decorated with a centerpiece of white candles in holders, a small vase with an orange flower, and greenery. A white card with the number '7' and the text 'WE WILL OPEN THIS ON OUR' is prominently displayed. Various glassware, including water glasses and wine glasses, are scattered across the table. A bottle of sparkling water and a small bottle of oil are also visible. The overall atmosphere is elegant and formal.

FOOD & BEVERAGE

PACKAGES

RPAYC offers a range of packages and options.
Please contact the House Manager to discuss options and prices.

SET MENUS

Alfreds Package

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

Canapés Package

7 x canapés (hot + cold) 2 x substantial canapés,

Sharing Style Package

4 x canapés (hot + cold) 2 x shared mains, 3 x shared sides,

* All packages are served with fresh baked assorted rolls

Dietary Requirements: Special Meals and Dietary Requirements
Supplied on request Contractor Meals: Supplied on request.

CHILDREN'S MENU

(please choose 1 main)
Fresh fettucini pasta, tomato ragù, basil & parmesan
Crumbed Hoki fillet w/ chips, salad & tartare
Pan roast chicken breast, mash potato & green beans
Roasted Crumbed Calamari & Chips
Vanilla ice cream and topping
Soft Drink



Sample sit down set menu

9

ENTREES

Vodka and beetroot cured ocean trout, petit leaves,
radish, avocado & horseradish creme

•
Eschallot tart tartine w/ goat's curd & watercress

•
Baked semolina gnocchi w/ Parmesan & asparagus

•
Scallop crudo, lemon aioli, pickled eschallot,
radish

•
Beef carpaccio w/ capers & pickled cucumber,
served w/ tasty house aioli.

•
Confit chicken terrine, tomato relish,
pickles & crispy bread

•
Prosciutto, melon, mint & extra virgin olive oil
topped w/ vinegar & black pepper

•
Roasted Portobello mushroom, currants, pinenuts,
Persian fetta & sourdough crumbs.

•
Seared scallops, sweet corn puree,
Pangrattato, chives

•
Brioche bread tuna tartare, wasabi mayo, avocado
emulsion & salmon roe

•
Kingfish crudo, stracciatella, pistachio & mint

•
Burrata, heirloom tomato, basil
& Vincotto reduction

•
Confit duck w/ leek, potato & chestnut Vellutata

MAINS

Market fish, Pepperonata sauce & crispy
chat potatoes

•
Roasted spatchcock served with sweet potato
mash, roasted summer peppers,
lemon mayonnaise & parsley

•
Slow-cooked beef cheek, truffle creme potatoes &
roasted Dutch carrots

•
Pan-fried Dory, caper beurre noisette, fondant
potatoes & wilted spinach

•
Herb-crusted lamb backstrap, red wine jus,
Dauphinoise potatoes, pea puree, Dutch carrots &
eschallots

•
Slow roasted pork belly, cauliflower puree &
Vincotto reduction

•
Fillet of beef with salsa verde, Dauphinoise
potatoes, honey-roasted carrots & confit shallots

•
Pan-fried duck breast with fondant potatoes,
butter spinach & carrot puree

•
Hand-rolled baked ricotta gnocchi, spinach,
asparagus & walnuts

•
Herb-crusted chicken supreme
w/ caramelized butternut pumpkin, roast
artichoke, cherry tomato & jus

•
Pan-seared Barramundi w/ asparagus, preserved
lemon & fennel risotto

DESSERTS

(sit down packages only)

•
Classic Tiramisu

•
Chocolate & hazelnut terrine, double
cream, chocolate crumb & strawberries

•
White chocolate & coconut panna cotta with
mint & pineapple

•
Raspberry & vanilla ice cream terrine, fresh
raspberries & vanilla shortbread

•
Sticky toffee pudding with double cream &
salted caramel sauce

•
Burnt Basque cheesecake, preserved
apricots & caramel

•
House-made honey ice cream, profiteroles,
hot chocolate sauce, strawberries

•
Cheese selection, lavosh, muscatels &
quince paste

•
Salted caramel & chocolate tart, raspberry
coulis & vanilla ice cream

WEDDING CAKE

•
Can be served with ice cream or cream

SAMPLE CANAPES MENU

7 x canapes(hot + cold) 2 x substantial canapes

MENU IS SUBJECT TO CHANGE

10

VEGETARIAN

Parmesan shortbread with peas,
ricotta & lemon

•

Zucchini & haloumi fritters with sundried
tomato

•

Zucchini, mushroom & goat's cheese tart with
caramelized onions

•

Pumpkin & 4 cheese aranchini with
Parmesan creme

•

Pea & broad bean tartlet with
Persian fetta & mint

•

SEAFOOD

Prawn cutlet, fermented chilli
mayonnaise & lemon

•

Seared scallops, sweet corn puree, Pangrattato,
chives

•

Salt & Pepper Squid with Nam Jim sauce

•

Tempura prawns w/ miso mayonnaise (GF)

•

Baby fish taco with chipotle and
mayonnaise slaw

•

Tartlet of cured ocean trout,
avocado, creme fraiche

•

Rice Paper roll, prawn with Nam Jim sauce

•

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

MEATS

Moroccan spiced lamb skewers w/
mint yogurt sauce (GF)

•

Five Spice pork belly w/ Asian sauce
& sesame dressing

•

Rare beef en croute with Horseradish creme on
chive crostini, pate, red pepper jam, baby basil

•

Peking duck pancake with
cucumber, shallot & Hoisin sauce

•

Gourmet baby sausage- rolls
pork, fennel & beef with tomato relish

•

Steamed pork and chive dumplings with
soy chilli sauce

SUBSTANTIAL OPTIONS

- Fish & Chips w/ Tartare & Lemon
-
- Lamb Kofta with Lemon & aioli, herbs
-
- Seafood Basket; Prawn cutlet, fish, calamari, green herb aioli, parsley & lemon
-
- Beef cheek w/ seeded mustard mash
-
- Pumpkin & feta ravioli, sage butter, pine nuts (V)
-
- Thai prawn salad w/ nahm jim sauce, crispy shallots & sesame seeds (GF)
-
- Meatballs pasta Sugo, rocket & Parmesan
-
- Chicken Schnitzel slider w/ Asian slaw, mayonnaise
-
- Grilled chicken Skewers, choice of Honey, Soy and Sesame / Tandoori / Satay

DESSERTS

- Baby tiramisu
-
- Strawberry, sour cream & brown sugar tart
-
- Lemon curd tartlet
-
- Tiny chocolate Brownies - Hot chocolate sauce
-
- Hazelnut Meringues
-
- Baby gelato cones
-
- Tiny sticky dates - Hot caramel sauce
-

LATE NIGHT SNACKS

- Beef Kofta 12 p/p
- Lemon Aioli + herbs
-
- Chicken Karaage 12 p/p
-
- Mayonnaise, lemon 12 p/p
-
- Beef Sliders; Angus beef patty Cheddar cheese, pickles Tomato sauce 13 p/p
-
- Hot Chips 6 p/p



MAINS

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 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 roasted chicken, w/ green beans and toasted almonds

•

Ballotine 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

SALADS AND SIDES

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

•

Caesar Salad

•

Shaved cabbages, mint, pecorino, evoo, aged balsamic & extra virgin olive oil

•

Heirloom tomatoes, baby bocconcini, petibouche, olive crumbs,
basil pesto dressing

•

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

•

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

•

mayonnaise Spiced roast pumpkin, falafel, couscous, herb salad, yogurt

•

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, marinated feta, honey, toasted seeds

•

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

•

Green beans, garden peas, hazelnuts, lemon oil

Potato gratin, garlic aioli, parsley

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, Muscatels, Quince Paste, Almonds
& Walnuts, 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 Bread / Olive Oil /
Shaved Parmesan Cheese /
Assorted Olives

Paella (min 40 pax)

Chicken-Seafood-vegetarian

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





BEVERAGES

- RPAYC is fully licensed and beverages can not be brought onto the premises.
- Beverage packages are based on a maximum of 4.5 hours, must include food package.
- Bar service will stop 30 minutes before the end of the function.
- 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.
- The following beverage options are included in both the canape and sit down packages. Package wine list supplied on request.

BEVERAGES PACKAGES

Package One includes:

- House Sparkling Wine (select 1)
- House White Wine (select 2)
- Red Wine (select 2)
- Rosé (can be substituted for 1 red or 1 white)
- Tap Beers (12 selections)
- Juice & Soft Drinks
- Filtered Tea & Coffee

Package Two includes:

- Sparkling Wine (select 1)
- White Wine (select 3)
- Rosé (can be substituted for 1 red or 1 white)
- Red Wine (select 3)
- Tap Beers (12 selections)
- Juice & Soft Drinks & Sparkling Mineral Water
- Filtered Tea & Coffee
- Custom Beverage Package - Available on request

A bright, airy hallway with white walls and a light-colored carpet. On the left, a wooden console table holds a globe, a framed picture, and a vase of flowers. Two wooden oars are mounted on the wall. A blue door with a semi-circular window is at the end of the hallway. A small striped vase sits on the floor near the door. A large white louvered door is on the right. The text "STAY WITH US" is centered in the middle of the image.

STAY WITH US

ALFRED HOUSE

Enhance your wedding experience with exclusive access to Alfreds House, a stunning waterfront residence in Newport, adjoining the Royal Prince Alfred Yacht Club.

With sweeping views over Pittwater and direct access to the Club, Alfreds House offers convenience for couples, family members, and guests wishing to stay close to the celebration. The home provides spacious, beautifully appointed accommodation, ideal for bridal party preparations, family gatherings, and hosting those travelling from afar. Its proximity allows for a seamless wedding day flow: prepare just moments from the venue, move effortlessly between locations, and enjoy the ease of having loved ones together in one place.

In addition, the front lawn of Alfreds House offers a breathtaking waterfront ceremony option. With uninterrupted views across Pittwater, couples can exchange vows in a private garden setting before transitioning directly to the reception at the Club. Alfreds House combines comfort, proximity, and spectacular views, making it the perfect accommodation choice for your wedding at Prince Alfred.

Bedrooms:

Bedroom 1: King
Bedroom 2: Queen
Bedroom 3: King

Bathrooms & Laundry

2 bathrooms
Laundry facilities, including a washer and dryer.
Towels, hairdryer, and essential toiletries provided

Living Room 1

TV
Lounge
Coffee table
Air conditioning

Living Room 2

TV
Lounge
Dining table seat 6
Air conditioning
Access to Balcony

Kitchen:

Fully equipped with utensils and cutlery
Toaster, kettle, Fridge and microwave
Nespresso Coffee Machine
Stovetop and oven
Dishwasher



TERMS OF AGREEMENT



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	Capacity (cocktail)	Capacity (seated)
Pittwater room	350	180
Edinburgh Lounge	250	80
Halyards & Annexe	300	250
Admiral's cup room	120	70
Board Room	n/a	20
The Terrace	100	80
Ceremony on site	500	500

* All prices effective January 2026. The prices quoted are GST inclusive. Prices and menus are subject to change if the function is more than 6 months after the booking date.

CHARGES

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, set by the Management of the RPAYC.

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 and confirmation page). 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.

PAYMENT & BOOKING TIME FRAMES

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. 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.

CANCELLATION

All cancellations must be made in writing.

If full payment is not received by due date (14 days before the event) the wedding 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 twenty-one (21) days prior to the function to assist with our catering and organisation.

RPAYC understands that there may be adjustments required after this date and 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 yourself 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. For wedding ceremonies held at the club, a maximum time difference from start of ceremony to starting time of reception is 1 hour.

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 or grounds are not impacted by these contractors. Outside contractors must have their own Public Liability Insurance which must be sighted 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 and bump out times will be determined based on the club's operational schedule. It is your responsibility to ensure that all decorations, props, and equipment are removed promptly following the event. Please be aware that a fee may be charged for any items not removed by you or your representative. 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.

DECOR

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 and 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.

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.

SMOKING

RPAYC is a smoke free venue.

DAMAGE AND SECURITY

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

Please ensure contractors are made aware of this:

- Royal Prince Alfred Yacht Club takes all necessary care, but cannot take responsibility for damage or loss of personal property left unattended prior, during or after the event.
- Entry onto the marina or vessels is not permitted unless prior approval has been obtained.
- Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the building.
- All decorations must be approved by RPAYC Management.
- The following are not permitted in the function rooms: staples are not permitted in; linen, walls, tables, etc. gaffer and other tape must be approved.
- Candles must be secured in safe containers.
- Glitter, confetti, rice, or similar materials are prohibited.
- Cleaning charges will apply for petals, lollies in carpet and debris.
- Smoke machines and sparklers 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 wedding and bonbonniere.

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 RPAYC impair or prevent 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

The background image shows a long, elegantly set dining table. The table is covered with a white cloth and features a series of place settings. Each setting includes a white plate, a folded white napkin, silverware, and two glasses (a water glass and a wine glass). Centerpieces are placed along the table, consisting of small glass vases holding pink roses and orange flowers, along with slices of citrus fruit. Name cards are visible, with one clearly showing 'CAITLIN' and another 'KATE'. A menu card is also present, with the word 'MENU' visible. The lighting is soft and warm, creating a sophisticated and inviting atmosphere.

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. 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 wedding cakes?

No.

Can I bring my own caterer?

No, club policy does not allow BYO food or beverages to be consumed on the premises, with the exception of the wedding 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.

Can I have our wedding ceremony at your venue?

Yes, we have a lawn with spectacular views of Pittwater. We include a registration table and chairs. Time is by approval of the house manager. Guest staying at Alfred's House can celebrate with an on-site ceremony on the private lawn, creating an intimate and seamless experience for your special day.

Do you have a wet weather option?

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