

Royal Motor Yacht Club
BROKEN BAY



WEDDINGS BROUGHT TO LIFE!



THANK YOU FOR CONSIDERING THE ROYAL MOTOR YACHT CLUB BROKEN BAY FOR YOUR WEDDING DAY!

RMYC Broken Bay provides the perfect location to host the start of your new journey together.

Stunning views overlooking Pittwater, with beautiful palms silhouetted against a sunset sky & yachts bobbing in the tranquil waters. RMYC Broken Bay provides a casual, yet elegant atmosphere & picture perfect backdrop to compliment your special day.

From the moment you begin your journey with our award winning venue, you will receive professional service from our wedding experts who will deliver your day to perfection!

We pride ourselves on delivering tailor-made weddings, diverse wine packages & personalised service all in one stunning waterside location. Our friendly team will be with you every step of the way to deliver your dream day.



VENUE DETAILS

Capacity

The Royal Motor Yacht Club offers exclusive use of the ceremony & reception venues. Our sit down wedding receptions are suitable for up to 150 guests, and the Compass Terrace ceremony space is suitable for up to 150 guests.

- Minimum 60 guests
- Maximum 150 guests

Duration:

Our Royal Motor Yacht Club wedding package is based on a five hour event and offers you exclusive use of both the Compass Terrace for pre-wedding drinks and your ceremony, plus the Top Deck for your reception if you choose.

Should your event need to run outside the standard package, please contact our team to arrange alternative timings and pricing.

Parking:

We offer free on site parking facilities for your day.

THE ROYAL PACKAGE

RECEPTION

\$190
PER HEAD

Inclusions;

- 5.5 hour exclusive event
- 5 hour unlimited drinks from chosen beverage package
- Pre-dinner drinks to be served on our stunning Compass Terrace
- Exclusive use of our executive board room for bridal party drinks
- Champagne pre-dinner drinks for the bridal couple
- 4 canapes to be served with pre-dinner drinks
- 3 course alternate serve menu
- Your wedding cake to be served on platters
- Chair covers with your choice of coloured sash
- 5.5 hour staff hire
- Dance floor, microphone, lectern & AV equipment





COMPASS TERRACE

For the Ceremony

The Compass Terrace has been designed by leading Landscape Artist Matt Leacy from LandArt. It boasts a stunning elegance overlooking the waterways. The Compass Terrace is made up of a fresh white palette allowing you to create your own magical space for the day.

Tie the knot on our stunning Compass Terrace overlooking Pittwater.

Ceremony package is inclusive of;

- Wedding arbour for your florals
- 30 white wedding chairs
- Signing table
- Ceremony set up
- Pre-dinner drinks & canapes to be served from your beverage package as the sun sets over Pittwater

\$1500
ON SITE
CEREMONY

TOP DECK

For the reception

The Top Deck room boasts unsurpassed picturesque views of Pittwater, hosting spectacular sunsets over Pittwater's shimmering waters. The Top Deck offers endless possibilities for you to transform the space into various layout options and to add your own creative flare.

Top deck capacity;

- Minimum capacity 60 guests
- Maximum capacity 150 guests



SUNSET MENU

Cold Canapes;

- Seared tuna wrapped in sesame seeds on crostini with chipolata mayonnaise
- Smoked salmon tartine topped with cream cheese, baby capers & fresh lime
- Chefs selection of fresh sushi
- Beef Carpaccio with radish salad, parmesan cheese, and olive oil
- Peking Duck Breast with Asian salad and ginger shallot sauce with pancakes
- Mini tomatoes, aged feta & basil bruschetta topped with a balsamic reduction

Hot Canapes;

- Lobster slipper skewers in garlic butter
- Pumpkin & four cheese arancini balls
- Prawns wrapped in Pancetta
- Tempura flathead on brioche toast topped with tartare sauce
- Vegetable gyozas
- Chicken, garlic & chive wontons
- Moroccan lamb skewers topped with herbed fig labne

Please select as many options as your chosen wedding package permits.

We also cater for dietary requirements on request



FORMAL DINNING

Please select 2 meals per course, noting that all menus are served alternately.

Entree Options:

- Peking duck bao buns with Asian slaw & dipping sauce
- Jumbo ravioli filled with scallop mousse in a burnt mash butter sauce- Pan-fried Dory with coconut sauce
- Louisiana style spiced prawns
- Roasted Portobello mushroom with cashew cream, crispy quinoa, hazelnut crumb & lemon thyme
- Thai Beef salad with noodles, capsicum, Vietnamese mint topped with peanuts & a Thai dressing

Meal Options;

- Char-grilled Tasmanian Salmon fillet with braised fennel mash
- Pan fried Dory with coconut sauce
- Char-grilled chicken with ricotta mousse in filo pastry
- Crispy pork belly with caramelised walnut salad
- Slow braised beef short ribs with Kumura mash
- Back Angus eye fillet with rosti, creamed spinach & jus
- Lamb backstrap served with a Greek style salad.

Dessert Options;

Lemon ricotta tart

- Fresh ricotta baked in a buttery shortbread case topped w/a zesty lemon curd & finished with white chocolate spheres

Mixed berry cheesecake

- Shortbread biscuit piled high w/strawberry infused cream cheese, finished with a vibrant mix of berries encased in a delicate white chocolate flower

Miniature Banoffee Pie

- Buttery shortbread biscuit w/sticky caramel, freshly sliced banana's, topped with a dollop of light caramel cream & caramel jelly

Miniature Croquembouche

- Buttery shortbread biscuit with creamy custard, sweet caramel & topped with toffee dipped mini profiterole.

Salted caramel tartlet

- Chocolate truffle, candied almonds in a crispy shortbread case, topped with a salted caramel gel & finished with a mini caramel slice & dark chocolate square

Chocolate Indulgence

- Self-saucing chocolate pudding, spiked with cinnamon & chili. Finished w/chocolate ganache & hand marbled white chocolate square

CANAPE MENU

\$150
PER HEAD

Includes a choice of 7 canapes & 2 substantial canapes
We also cater for dietary requirements on request

Cold Canapes;

- Seared tuna wrapped in sesame seeds on crostini with chipolata mayonnaise
- Smoked salmon tartine topped with cream cheese, baby capers & fresh lime
- Chefs selection of fresh sushi
- Beef Carpaccio with radish salad, parmesan cheese, and olive oil
- Peking Duck Breast with Asian salad and ginger shallot sauce with pancakes
- Mini tomatoes, aged feta & basil bruschetta topped with a balsamic reduction
- Caramelised onion & goats cheese tartine
- Smoked cod, creme fraiche on melba toast
- Moroccan fried Cauliflower



CANAPE MENU

\$150
PER HEAD

Includes a choice of 7 canapes & 2 substantial canapes

We also cater for dietary requirements on request

Hot Canapes;

- Lobster slipper skewers in garlic butter
- Pumpkin & four cheese arancini balls
- Prawns wrapped in Pancetta
- Tempura flathead on brioche toast topped with tartare sauce
Chicken & prawn wontons with ginger soy dressing
- Chicken satay skewers topped with Thai peanut sauce
- Moroccan lamb skewers topped with herbed fig labne
- Mini beef sliders
- Mushroom & mozzarella aranchini balls
- Vegetable gyozas
- Sweet potato & cashew empanada
- Vegetable samosas with minted yogurt
- Cheese, spinach & caramelised onion quiche
- Sicilian Chicken rolls

Substantial Canapes;

- Thai Beef salad
- Crispy Berkshire pork belly with crisp red apple and cabbage
slaw with a soy and chilli reduction
- Salt & pepper prawns, chilli & shallots on a bed of Asian greens
- Pulled pork sliders on a brioche bun with slaw
- Vegetarian Nasi Goreng
- Beer battered Flathead with chips and tartare sauce with a wedge of lemon



+\$10
PER HEAD

DESSERT OPTIONS

Option 1.

- Apple frangipane with Butter tartlet
- Gianduaja with Butter tartlet
- Coconut Rhubarb Butter tartlet
- Green Tea cheesecake Butter tartlet
- Peach & Raspberry crumble Butter tartlet
- Yazu curd Butter tartlet

Option 2.

- Jaffa cube cake
- Tart of rose
- Blackberry cheesecake quenelle
- Apple mousse with hazelnut breton
- Chocolate mousse with raspberry pebble
- Mango ginger slice



BEVERAGE PACKAGES

Receive unlimited beverages from your chosen package throughout your entire event.

Gold beverage package

Sparkling;

- Craigmoor Cuvee Brut, Mudgee NSW

Whites;

- Circa 1858 Sauvignon Blanc, WA
- Circa 1858 Chardonnay, Central Ranges NSW

Reds;

- Circa 1858 Shiraz, Central Ranges NW

Beers;

- Great Northern
- Victoria Bitter
- Tooheys New
- Carlton Draught

Platinum beverage package

+\$20
PER HEAD

Sparkling;

- Molly's Cradle Brut NV, Mudgee NSW

Whites;

- Bunnamagoo Chardonnay, Mudgee NSW
- Robert Oatley Sauvignon Blanc, Margaret River WA

Rosé;

- Mirabeau Classic Rosé, CÔtes de Provence France

Reds;

- Pepperjack Shiraz, Barossa Valley SA

Beers;

- Corona
- Peroni
- Kosciuszko Pale Ale
- Cascade Light

TERMS & CONDITIONS

Please ensure you read all terms & conditions

CONFIRMATION OF BOOKING

• Confirmation of bookings must be made in writing & accompany a security deposit of \$1000 (credited towards the final account) within 14 days of a tentative booking. Where the deposit & this signed agreement are not received by the due date, Royal Motor Yacht Club reserves the right to release the booking. Once the signed contract & deposit is received, the booking is confirmed. Until such time, the booking remains tentative.

CANCELLATION POLICY

- If your function is cancelled 60 days or more before the function date, the initial security deposit will be applied as a cancellation fee unless the space booked is completely resold.
- Deposits are non-refundable where cancellation occurs 30 days or less before your function.
- Cancellations must be confirmed to the Club in writing.

GUARANTEED NUMBER

The guaranteed number of guests attending is required 7 days before the function. Catering will be provided for this number, and the minimum number charged irrespective of last-minute cancellations.

FUNCTION TIMES AND ROOM HIRE

- All functions are based on a 4-hour event. An extension of time (maximum 1 hour) is available at an additional rate.
- Room hires applies to all events and will depend on the space required. The coordinator will confirm this in your proposal.
- Please note: the bar must close 15 minutes before the completion of your reception.

FOOD & BEVERAGES

- The Menu packages contained herein are subject to change without notice.
- Food or beverages of any kind are not permitted to be brought onto Royal Motor Yacht Club Broken Bay premises without prior consent from the Function Co-ordinator.

TERMS OF PAYMENT

- A progress payment of \$5000 is due 2 months prior.
- Final payment is due 14 days prior.
- Any late charges or extra beverages must be paid in full on the evening of your function.
- Payment can be made by Visa, MasterCard, Or Amex (merchant fee of 1.45%) or bank transfer.

INSURANCE

- Royal Motor Yacht Club Broken Bay will endeavour to take every possible care but accepts no responsibility for damage to, or loss of, merchandise or personal belongings left in the Club before, during or after the function.

DAMAGE

- Organisers are financially liable for any damage sustained or loss incurred to Royal Motor Yacht Club Broken Bay property, fixtures or fittings through their actions, those of their guests, sub-contractors & contractors.

DECORATIONS

- Nothing is to be nailed, screwed, or adhered in any way to any wall, door or other part of the Clubhouse. All decorations are to be approved by the Function Co-ordinator before the reception.

SMOKING

- Smoking, the use of e-cigarettes and vaping are prohibited anywhere within the Clubhouse; however, guests may smoke on the compass terrace (during non-food service periods only.)

DRESS REGULATIONS

- The following types of clothing are included in our dress regulations and are to be adhered to: No hats inside, shoes must be always worn, smart casual attire.

SURCHARGE

Sunday events – a 10% surcharge applies.
Public Holidays – a 20% surcharge applies.

RESPONSIBLE SERVICE OF ALCOHOL

- By the provisions of New South Wales liquor laws, Royal Motor Yacht Club Broken Bay adopts a policy of responsible service of alcohol. This policy requires that alcohol must not be served to guests who are intoxicated or to underage

guests. If, during your function, the management of Royal Motor Yacht Club Broken Bay is of the opinion that a guest or guests have become intoxicated, the Club reserves the right to suspend service of alcohol to any such guest/s, &/or to require such guest/s to leave the licensed area of the Club. If this occurs, you will be informed immediately & your assistance is requested to ensure the minimum of disruption to your reception & to the enjoyment of other guests.

FOOD ALLERGIES

- If any of your guests have allergies to any food, please let the club know as you become aware of it. We cannot guarantee there will not be any traces of the allergens in the food prepared at the club. The chef and kitchen staff will do their utmost to ensure the allergen is not in the meals prepared. The kitchen uses a wide variety of ingredients, and it isn't easy to eliminate all traces of a particular type of food.

Please sign & return one copy of this agreement to Royal Motor Yacht Club Broken Bay along with the deposit requested as acceptance of the terms & conditions outlined to confirm your booking.

I/we acknowledge that I/we have read and understood the above terms and conditions.

Name of Function Organiser:

Date of function:

Address:

Mobile:

Email:

Signed:

Date:



RMYC
BROKEN BAY

functions@royalmotor.com.au | 02 9998 5509