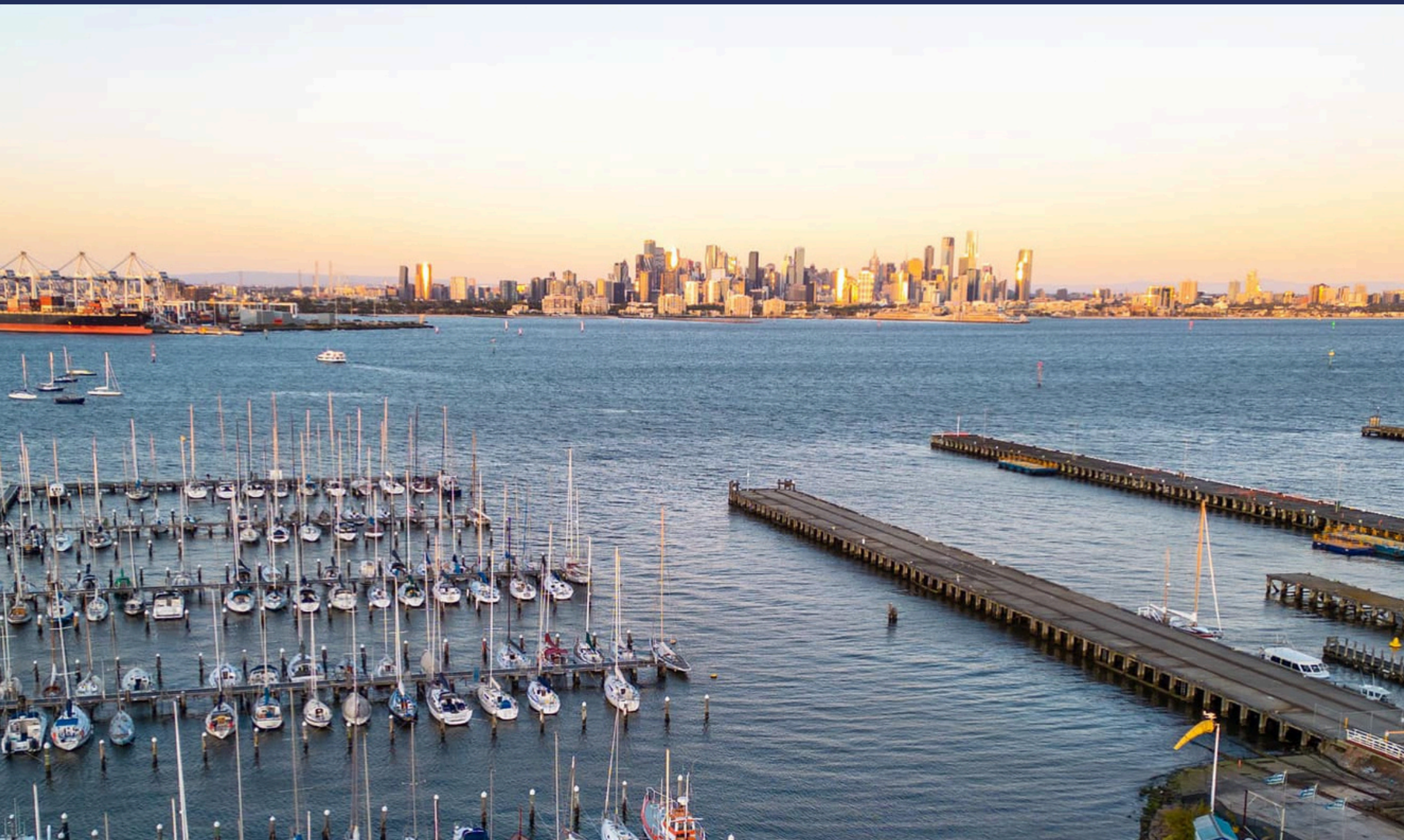


ROYAL YACHT CLUB OF VICTORIA



FUNCTION PACKAGE 2025

ROYAL YACHT CLUB OF VICTORIA

Welcome to The Royal Yacht Club of Victoria (RYCV), proudly known as Royals.

One of Victoria's most prestigious yacht clubs, with over 170 years of rich maritime history.

Nestled on the edge of Port Phillip Bay, our waterfront location offers breathtaking views of the marina and Melbourne's city

skyline, providing a stunning backdrop for any occasion.

Our beautifully appointed clubhouse is the perfect venue for a wide range of events, including:

Weddings & engagements, Birthday celebrations, Corporate functions & conferences, Christenings & baby showers, Celebrations

of life, Christmas parties, Community events, Local schools and sporting club fundraisers...and so much more.

We offer tailored packages to suit your needs, ensuring every detail is taken care of. Whether you're planning an intimate gathering or a large celebration, our experienced food and beverage team is here to help you create an unforgettable experience for you and your guests.

For all inquiries, including room hire, availability, and minimum spend details, please contact:

Simone Kienc - simone.k@rycv.asn.au for more information



EVENT SPACES

Committee Room

An intimate, private dining space just off the main dining area — ideal for board meetings, private dinners, or small conferences.

Cocktail: Up to 20 guests, Seated: Up to 16 guests

Fireplace

A cosy, semi-private area with optional access to a quarter section of the deck (additional cost applies). Perfect for casual gatherings and celebrations.

Cocktail: Up to 50 guests, Seated: Up to 40 guests

Parquetry Area / Fireplace

Flexible, elegant spaces that can be booked individually or combined for larger events

Cocktail: Up to 180 guests, Seated: Up to 120 guests

Parquetry Area Only

Cocktail: Up to 100 guests, Seated: Up to 60 guests

Dining Room, Fireplace & ¼ Deck

A spacious, open-plan area with access to the deck and sweeping city skyline views. The deck is available at an additional cost.

Cocktail: Up to 160 guests, Seated: Up to 120 guests

Deck

An expansive, undercover deck offering panoramic views across Port Phillip Bay — ideal for outdoor celebrations in all weather.

Cocktail: Up to 160 guests, Seated: Up to 100 guests

Lawn

A scenic outdoor space featuring permanent picnic tables and open-air dining, perfect for relaxed gatherings or larger cocktail-style events.

Cocktail: Up to 250 guests, Seated: Up to 120 guests

Exclusive Use of the Entire Venue

Enjoy exclusive access to the entire venue, including all indoor and outdoor areas. Available Monday, Tuesday, and Thursday only.

Cocktail: Up to 400 guests, Seated: Up to 250 guests



SEATED SET MENU OPTIONS

25 GUESTS OR MORE

\$28 PER PERSON

Choose two main options

Alternate Drop

Mains

Ragout with rigatoni

Italian pork sausage, mash, peas jus (gf)

Grilled fish & chips, salad and tartare (gf)

Vegetarian lasagne, house salad (gf) (vo)

Chicken schnitzel, chips and salad

Add Parma toppings \$3pp

Add Ons

Add baguette with butter or olive oil and
balsamic \$3 per person

Shared Entrees \$12

Dip with bread, Charcuterie or Mezza

Shared Sides \$10

Seasonal steamed greens

Roasted Spud Sisters potatoes

Roquette and parmesan salad

Dessert \$14

Sticky date pudding with ice-cream

Orange blossom panna cotta with pistachio
and orange

Chocolate crème brulee, sour cherry and
wafer

Individual or cheese plate to share



\$65 PER PERSON

Choose two entrée, two mains

Alternate Drop

Entrée

Choose two from the following , alternate drop

Duck and shitake wontons, broth

Prawn salad, Marie rose, avocado and
cucumber(gf)

Watermelon, feta and mint salad

House cured salmon, fennel, capers, lemon (gf)

Beef carpaccio, parmesan, hazelnut, chili egg (gf)

Vegetable bruschetta, zucchini, fetta, sumac and
mint (gfo)

Mains

Select two options, alternative drop

Roasted sirloin (MR), potato rosti, confit carrot
and jus (gf)

Grilled market fish with bacon and bean
cassoulet, watercress salad (gf)

Lamb Backstrap, roasted pepper salad, hummus
and pomegranate jus (gf)

Duck Confit with braised daikon, bokchoy and
Szechuan jus (gf)

Crispy Pork belly, cauliflower crème, rosti, and
shiitake jus (gf)

Pan fried Chicken supreme, rosti, spinach cream
sauce (gf)

Spinach, ricotta and tomato cannelloni with
roquette



\$85 PER PERSON

Choose three entrée, three mains, three dessert

Alternate Drop

Baguette with butter or olive oil and balsamic

Entrée

Duck and shitake wontons, broth

Prawn salad, marie rose, avocado and cucumber

Watermelon, feta and mint salad

House cured salmon, fennel, capers and lemon

Beef carpaccio, parmesan, hazelnut, chili egg

Vegetable bruschetta, zucchini, fetta, sumac and mint

Mains

Roasted sirloin (MR), potato rosti, confit carrot and jus
(gf)

Grilled market fish with bacon and bean cassoulet,
watercress salad (gf)

Lamb backstrap, roasted pepper salad, hummus and
pomegranate jus (gf)

Duck confit with braised daikon, Bok choy and Szechuan
jus (gf)

Crispy pork belly, cauliflower crème, rosti, and shiitake
jus (gf)

Pan fried chicken supreme, rosti, spinach cream sauce
(gf)

Spinach, ricotta and tomato cannelloni with roquette

Dessert

Sticky date pudding with ice-cream

Orange blossom panna cotta with pistachio and orange

Chocolate crème brulee, sour cherry and wafer

Individual or cheese plate to share



BBQ BUFFET

Available for groups of 40 guests or more dining in the restaurant or the deck area

\$55 per head, Children 12 and under \$25

Choose two salads, two BBQ Meats or Vegetarian option. Served with bread and condiments

ENTREE

House made dips, bread VGF
Charcuterie, Mezze Platters (gf)

SALADS

Creamy potato salad, horseradish cream, cornichons
and
spring onions (v, gf)
Red and white cabbage slaw, onion, parsley, house
dressing (v, gf)
Greek salad of tomato, cucumber, onion, feta, parsley
oregano, lemon (v, gf)

BBQ MEATS & VEGETARIAN OPTIONS

BBQ Sausages
BBQ chicken marylands (gf)
Slow cooked beef brisket
Beef rissoles
Pumpkin, haloumi and chickpea bake (v) (gf)

ADDITIONS

Salads options
BBQ meats options
Vegetarian options
Dessert and Cheese Platters
Cheese platters

\$70 per head, Children 12 and under \$25

Choose two entree, three salads, three BBQ Meats or Vegetarian option. Served with bread and condiments

ENTREE

House made dips, bread
Charcuterie, Mezze Platters (gf)
Fried calamari served in cups
Spring rolls - vegetarian or prawn options
Cevapi sausages
Chicken or beef skewers
Cauliflower and onion pakoras

SALADS

Creamy potato salad, horseradish cream, cornichons, spring onions (v, gf)
Red and white cabbage slaw, onion, parsley, house dressing (v, gf)
Greek salad of tomato, cucumber, onion, feta, parsley, oregano, lemon (v, gf)
Freekeh salad, Persian spices, almonds, dried fruits, yoghurt (v)
Roasted beetroot, red rice, soy and black vinegar dressing (vg, gf)
Broccolini, almond, feta salad

BBQ MEATS & VEGETARIAN OPTIONS

Gourmet sausages, Pork & fennel, spicy bratwurst or chorizo (gf)
Persian spiced lamb ribs
BBQ chicken marylands (gf)
Slow cooked beef brisket (gf)
Pork ribs in BBQ sauce (gf)
BBQ beef rump cap (gf)
Stuffed bull horn peppers

Dessert or Cheese Platters

Lemon curd, Sticky date, Brownies 20 pieces per platter
Cheese Plate

SMALL PARTY PACKS

Available for groups between 20 - 40 guests

Looking for a more relaxed and budget friendly way to entertain?

Our platter options are perfect for informal gatherings such as school reunions, birthdays, post sporting catch ups and more.

Designed for groups of 20 to 40 guests, these pre ordered platters offer a convenient and casual catering solution, perfect for deck and lawn bookings. Add ons available.

Party Platters 20 pieces per platter \$50 Cakeage \$30

PARTY PLATTERS

Party pies
Sausage rolls
Vegetable quiche
House made quiche
Frittata (gf)
Arancini (gf)
Spring rolls
Salt and pepper squid (gf)

ADD ONS

House marinated olives \$8
Curry spiced cashews or Thai spiced peanuts \$8
Garlic, bruschetta \$12
Warm eggplant & ricotta bruschetta \$14
House made Hummus with bread \$14
Potted truffle duck rilette \$18
Three cheese , crackers, quince plate \$29
Fries \$11
Dixie Cups \$5 ea

KIDS DEAL \$20

Choose from the following
Fish & Chips
Chicken nuggets & Chips
Pasta with napoli & parmesan
Dixie Cup
Toppings and sprinkles
Soft drink or juice
Activity Pack



CANAPES

Perfect for stand up events, our canapé packages offer a flexible way to entertain guests for any occasion, from cocktail parties , networking events to celebrations and casual gatherings.

Basic Canapé Package \$35 per person Includes 6 canapés per person

Premium Canapé Package – \$55 per person

Includes 3 cold canapés, 3 hot canapés, and 2 substantial canapé items – ideal for guests looking for a more filling option.

Optional Add-ons: Additional canapé \$5 each, Additional substantial item \$8 each

Dessert platters also available to complete your event on a sweet note.

BASIC PACKAGE

6 pieces per person

Party pies

Sausage rolls

Vegetable quiche

Arancini (gf)

Spring rolls

Potato Samosa (gf, vg)

CANAPE SELECTIONS

Cold Canapes

Nori roll, choose from Salmon, chicken or vegetarian

Profiterole filled with chicken liver parfait

Zucchini, feta and mint bruschetta

Tomato, ricotta, and basil tartlets

Ceviche on a spoon

Salmon rillettes

Beef tartare

Hot Canapes

House made party pies

Potato samosa (gf, v)

Cauliflower & onion pakoras (gf, v)

Chicken skewers- lemongrass & ginger

Spicy beef kofta with yoghurt

Pork & prawn spring rolls

SUBSTANTIALS

Calamari buckets

Pulled pork taco

Duck pancake with plum sauce

Spicy bean and cheese taco (v)

Fish goujons with chips

Pasta bowls, choose from Napoli & parmesan, basil pesto, or creamy bacon and pea

Pork and prawn rice paper rolls

Vegetarian rice paper rolls



CELEBRATION OF LIFE

At Royal Yacht Club of Victoria, we understand the emotional importance of celebrating the life of a loved one. Our venue offers a range of beautiful, bright and versatile spaces, ideal for bringing together family and friends in a respectful and comforting environment.

Let us take care of the details to ensure a seamless and stress-free experience.

We offer, On-site AV equipment and microphone for speeches and tributes, access to a dedicated florist who can assist with floral arrangements

Professional and compassionate staff to help coordinate every element of your gathering

Let us help you create a meaningful and memorable day.

CANAPES

\$35 per person

6 pieces per person

Party pies

Sausage rolls

Vegetable quiche

Arancini (gf)

Spring rolls

PLATTERS

\$140 per platter

Selection of mixed sandwiches (40 pieces)

Selection of Gluten Free Sandwiches (20 pieces)
\$70

Scones with Jam & Cream (40 pieces)

Charcuterie Platter

Cheese Platter

Coffee and Tea Station \$150

SUBSTANTIALS

\$8 each

Calamari buckets

Pulled pork taco

Duck pancake with plum sauce

Spicy bean and cheese taco (v)

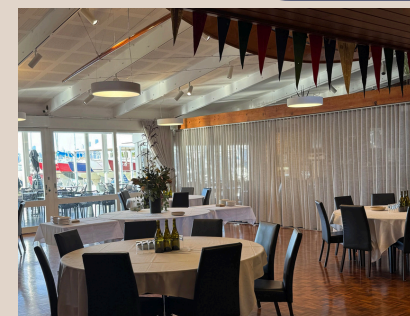
Fish goujons with chips

Pasta bowls, choose from

Napoli & parmesan

Basil pesto

Creamy bacon and pea



BEVERAGE OPTIONS

We offer flexible beverage service options to suit the style and budget of your event

Bar Tab / On Consumption

Beverages are charged based on consumption, and you can tailor your selection to suit your preferences.

Wine is charged by the bottle.

Standard Inclusions: 1 x sparkling wine, 2 x white wines, 2 x red wines, tap beer & soft drink

Optional Add-ons: Cocktails on arrival (to be confirmed) Spirits – \$15 per person surcharge

CASH BAR

Guests pay for their own beverages. Please note: Cash bar sales do not contribute to the minimum spend unless agreed upon prior to the event.

Beverage Packages

All packages are priced per person and include a curated selection of wines, beers, and non-alcoholic beverages.

Standard Package – \$45 per person (2 hours), Premium Package – \$55 per person (2 hours), Deluxe Package – \$65 per person (2 hours)

Additional hours or customisation available on request.

STANDARD

2 hours \$45, 3 hours \$55, 4 hours \$65

Coopers Lager
Coopers Mid Strength

RYCV Sparkling
RYVC Sauvignon Blanc
RYCV Cabernet Sauvignon
Soft Drink

PREMIUM

2 hours \$55, 3 hours \$65, 4 hours \$75

Coopers Lager
Coopers Mid Strength
Coopers Pale Ale
Thatchers Cider
Coopers Light
RYCV Sparkling
Bandini Prosecco
Wildflower Rose
Wildflower Sauvignon Blanc
Mt Adam Chardonnay
Trentham Estate Pinot Noir
RYCV Cabernet Sauvignon
Soft Drink

DELUXE

2 hours \$65, 3 hours \$75, 4 hours \$85

All tap beer
Thatchers Cider
Voyager Estate Sparkling Chenin
Blanc
Bandi Prosecco
Wildflower Rose
Mt Adam Chardonnay
Wildflower Sauvignon Blanc
Monte Tondo Mito Soave
Trentham Estate Pinot Noir
Hesketh Shiraz
Soft Drink
Tea and Coffee



CONFERENCE PACKAGES

Royal Yacht Club of Victoria offers a versatile and spacious venue ideal for your next conference, meeting, or corporate event. With a focus on delivering a seamless experience, we provide flexible room setups including U-shape, boardroom, theatre, classroom, and more, tailored to suit your specific needs

All packages include coffee and tea station, replenished throughout the day.

Morning or Afternoon Tea – \$25 per person

Working Lunch – \$30 per person

Full-Day Package – \$70 per person

(Includes morning tea, working lunch & afternoon tea)

On regular trading days, guests are welcome to order from our à la carte menu for added flexibility.

Room Hire Options

Committee Room (up to 16 guests) – \$250

Fireplace Area (up to 40 guests) – \$300

Parquetry Area (up to 60 guests) – \$500

Whole Dining Room (up to 120 guests) – \$1,400

Room Inclusions

Choice of round or long tables

Onsite parking (available on non-sailing days)

Iced water on each table

Whiteboards for presentations and planning

Additional Options

AV system and smart TV available

Linen available upon request

Stunning waterfront views and plenty of space to move

Minimum spend requirements apply

Morning Tea

Coffee & tea station

Selection of seasonal fruit

*Selection of assorted
pastries*

Afternoon Tea

Coffee & tea station

Selection of assorted sweets

*Selection of cheese, quince
paste and crackers*

Working Lunch

Coffee & tea station

*Selection of assorted
panini rolls*

Sweet treats to finish

Optional Extras

*Soft drinks, juice,
mineral water*

Hot breakfast

Sit down set menu

Sushi patters

Let us help you create a productive and memorable event by the water

