

YANCHEP BEACH CLUB

FUNCTIONS BROCHURE 2026



FUNCTIONS

Welcome to Yanchep Beach Club, where we're proud to host your next special occasion. With three adaptable function spaces, we welcome all kinds of events — from intimate gatherings to larger celebrations.

Our event manager is Marina, you can contact her at functions@yanchepbeachclub.com.au with any questions or concerns regarding your event – please allow up to two-day turn around not including weekends.

Cakeage Fee

A \$50 Cakeage fee will be applied to any outside cakes or desserts to cover storage, service and cutlery costs.

Package Payments

Once you have made your food/drink choices you will be sent an invoice which must be paid before the start of your function. Additional function food can be arranged during the event, please be aware not all items are available as they require earlier preparation.



FUNCTION SPACES



Dining Room

This inviting semi-private space blends long wooden tables with a fresh, modern coastal feel. Open to the rest of the venue, it's a gorgeous spot for shared feasts, celebrations and golden-hour moments.

Max. Capacity: 32 People Seated

Min Spend: \$2,000

Hire Fee: \$300

Non-refundable, not-redeemable against drinks & food.

Food Options: Yanchep Set Menu.

Semi-Private Space: Sectioned for privacy.

Room Includes: Table Service & TV.

Time: This space is available for four hours, with access two hours prior for setup..



Alfresco

This open alfresco space embraces Yanchep's golden tones, with a modern coastal feel and uninterrupted views of the sunset. Perfect for relaxed, stylish gatherings that roll effortlessly from daylight to dusk.

Max. Capacity: 50 People Seated

Min Spend: \$2,000

Hire Fee: \$300

Non-refundable, not-redeemable against drinks & food.

Food Options: Yanchep Canapé Menu.

Semi-Private Space: Sectioned for privacy.

No table service.

Time: This space is available for four hours, with access two hours prior for setup.

CANAPÉ MENU

This menu is available for functions with a minimum order of 20 pieces

Smalls

AUSTRALIAN OYSTER [df, gf, nf] Champagne mignonette, tabasco, lemon	7
BEEF BRISKET TACOS [df, gf, nf] Pickled red cabbage, chipotle mayo, crispy onions	8
PUMPKIN & GOATS CHEESE TART [gf, nf] Toasted pepita	8
HOKKAIDO SCALLOP [gfo, nf] Cauliflower purée, n'duja oil	12
HALLOUMI BITES [gf, nf, v] Chilli maple, crispy onions	6
CHORIZO SKEWER [df, gf, nf] Hot honey, chimichurri	7
JAMON CROQUETTES [nf] Aioli	7
PUB PIES [nf] Tomato ketchup	7
BEEF WELLINGTON [nf] Hp sauce	7

Substantials

PRAWN COCKTAIL ROLL [nf] Marie Rose, shredded cos, finger lime	15
MINI SMASHED BURGER [gfo, nf] Double cheese, secret sauce, red onion jam, Frankie's pickles, chips	12
FALAFEL SLIDER [df, nf, v, vg] Green goddess mayo, pickled shallots, rocket	14
CORONATION CHICKEN SANDWICH [nf] Iceberg lettuce, milk bun	15
RIGATONI ALLA VODKA POTS [gfo, nf] Spicy n'duja, stracciatella	15
POTATO GNOCCHI POTS [df, gfo, v, vg] Cashew cream, peperonata, paprika oil, gremolata	15

Dessert

LEMON MERINGUE TART [gf, nf]	6
CHOCOLATE BROWNIE [gf, nf]	6
MINI STICKY TOFFEE PUDDING [nf]	6

Pizza

CHORIZO + GOATS CHEESE [dfo, gfo, nf] Italian tomato sauce, fior di latte, chilli, red onion, honey, parmesan	34
MARGHERITA [df, gfo, nfo, v, vgo] Tomato sugo, fior di latte, basil	28
GARLIC PRAWN [gfo, nf] N'duja, confit cherry tomato, lemon, soft herbs	34
THE CONTROVERSIAL [dfo, gfo, vo] Glazed ham, pi***pple, fior di latte, tomato sugo, parmesan	32
ROAST PUMPKIN [dfo, gfo, nf, v, vgo] Red onion jam, truffle, fior di latte, chilli, fried kale	30
PROSCIUTTO [gfo, nf] Tomato sugo, fior di latte, parmesan, rocket	34
SALAMI [dfo, gfo, nf] Portobello mushroom, gorgonzola, thyme	34

Platters & Bowls

CHIPS [df, gf, nf, v, vg] Green goddess mayo, herb salt	25 EA
CRISPY SQUID [gf, nf] Parsley, herb salt, lime mayo	75 EA
FRIED CHICKEN WINGS [gf, nf] YBC hot sauce, lemon	85 EA

CANAPÉ MENU

Prices

Courses	Price	Inclusions
2 Course	\$ 65 per person	Entrée, Main
3 Course	\$ 79 per person	Entrée, Main, Dessert

Alternate Drop

All functions partaking will use an alternate drop method for their food, you will have a choice of two options for each course and this will be served in alternate drop*.

Alternate drop is a function style where two dishes are served in alternative order around the table. Guests don't actually order their choice of dish, but the idea is that they are free to swap with their neighbour if they wish.



BEVERAGE PACKAGE

Drink Payment Options

Drink Packages: Will be billed via invoice and your order must be pre-paid before the start of your function.

Cash Bar: This option lets your guests enjoy a wide selection of beverages from our selection that they can purchase during your event.

Bar Tab: A bar tab can be set with a limit of your choice and adjusted during your event. You remain in full control of spending, with the option to switch to a cash bar at any time. Card payment and matching ID required.

Drink Prices

Time	Package	Price	Package	Price
3 Hours	Basic	\$95	Premium	\$110
4 Hours	Basic	\$115	Premium	\$135

Non-Alcoholic Options

Over 18s: Must be part of basic or premium beverage package - regardless of drinking preferences

Under18s:

- ♦ Soda or Juice - 3 Hour - \$30 | 4 Hour - \$40
- ♦ Alternatively just order individual drinks at the bar.

Beverage Add-on

Add Spirit Upgrade:

- ♦ \$20 per person

Available for all beverage packages - please note, this includes house spirits only.

Basic Package

Sparkling

- ♦ Valdo Prosecco, Valdobbiadene, IT (V)
- ♦ Howard Park Petit Jeté, Pemberton, AU

White

- ♦ Wills Domain SSB, Margaret River, AU

Red

- ♦ Sandalford Cab Merlot, Margaret River, AU

Rose

- ♦ Sandalford Rosé, Margaret River, AU
- ♦ Beer, Cider & Non-Alcoholic

All Tap Beers

- ♦ Non Alcoholic
- ♦ All Non Alcoholic Beverages

Premium Package

Sparkling

- ♦ Laurent-Perrier, Champagne, FR
- ♦ Valdo Prosecco, Valdobbiadene, IT

White

- ♦ Tai Tira SB, Marlborough, NZ
- ♦ Wills Domain SSB, Margaret River, AU
- ♦ Voyager Estate Coastal Chardonnay, Margaret River, AU

Red

- ♦ Sandalford Cab Merlot, Margaret River, AU (V)
- ♦ Howard Park Scotsdale Shiraz, Great Southern, AU
- ♦ Mr Rigg Valerie Pinot Noir, Adelaide Hills, AU

Rose

- ♦ Sandalford 1840 Rosé, Margaret River, AU (V)
- ♦ Wills Domain Rosé, Margaret River, AU

Beer, Cider & Non-Alcoholic

- ♦ All Tap Beers
- ♦ Non-alcoholic
- ♦ All Non-alcoholic Beverages

TERMS & CONDITIONS

BOOKING

A room hire fee is required as an initial security deposit to confirm your booking, along with a signed copy of the Booking Form. This submission confirms your agreement to the Terms and Conditions. Where the deposit and the signed agreement are not received within seven days of a tentative booking being placed, we reserve the right to release the booking until the deposit and signed agreement is received the booking remains tentative.

NUMBERS

The booking agreement is based on the number of people indicated on the booking form. If numbers decrease by greater than 10% you will be charged for the shortfall. Final numbers must be confirmed in writing minimum 14 day prior to the event. If final numbers are not provided the highest estimated number of guests as advised on the booking form will be confirmed. Clients will be required to prepay according to final confirmed numbers. If numbers increase on the night, the client must pay the extra cost. If numbers decrease on the night the client must pay for the confirmed numbers.

STAFF

Yanched Beach Club will supply staff for waiting and clearing tables, serving the bar, and the setup and pack down of tables, chairs, glassware & crockery. Our function manager will be on hand to help plan the event.

DECORATIONS, EQUIPMENT & FURNITURE

Any candles must use a drip tray or bowl. They cannot be left unattended while lit and must be secured away from any loose and flammable objects.

Any leftover decorations or equipment must be collected by 10am the following day, please note this includes florals. Some furniture items such as couches cannot and will not be removed from the room. Provided furniture is subject to change based on the needs of the venue.

CANCELLATION POLICY

For weddings we require 90 days, any cancellation after this time will incur your room hire fee being kept as the cancellation fee. For cancellations between 60 - 14 days, cancellation will incur your room hire fee and food & drink package per head being kept as the cancellation fee. For all other functions any cancellations over 30 days will have their room hire fee returned in full. Cancellations less than 30 days will not be refunded their room hire fee. All cancellations must be in writing and communicated to the event manager.

FOOD AND BEVERAGE

Food and Beverage must be confirmed and paid to the venue 14 days prior to the date of the event. No food or beverage of any kind will be permitted to be brought into the venue. The menus contained herein are subject to change. Public Holidays Bookings will incur a surcharge of 15% on all food and beverage. Yanched Beach Club can store your cake prior to your function but will not accept any liability if the cake is damaged.

PRICE VARIATION

Room hire fees and minimum spends are subject to change. Due to food and beverage price increases we cannot guarantee prices will not increase prior to your function date.

CLIENT RESPONSIBILITIES

The client is responsible for conducting their function in a legal and respectable manner, and for the conduct of their guests and invitees. The client will be charged for any damage that occurs to the restaurant, property, or staff. Management reserves the right to terminate a function or refuse service to any intoxicated guest, in accordance with Australian legislation.

DECORATIONS & ACCESS

Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the venue. All decorations are to be pre approved by the Functions Coordinator prior to the reception. You will be given access to the room 2 hrs prior.

UNDER-AGE GUESTS

Under-age guests are welcome to attend functions providing a legal guardian is with them at all times. The under-age guest are not permitted to approach the bar. The wristband issued by security must be visible at all times.

ENTERTAINMENT

Any entertainment or equipment, including props, must be approved by management in advance of the function. Failure to advise management may result in the entertainment being banned from the venue. Hired DJs are responsible for their own set up and equipment and must adhere to any staff instructions. Volume must remain at a reasonable level before 9pm.

DELIVERIES

All deliveries must be approved and be clearly marked with the date and day of the function, plus a list of items delivered. Suppliers are responsible for delivery and pickup.