YANCHEP BEACH CLUB

FUNCTIONS BROCHURE 2026/27



222 Capricorn Esplanade, Yanchep, WA 6037

functions@yanchepbeachclub.com.au | (08) 6166 5785

FUNCTIONS



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

Our Function Manager is Liberty, 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: $1,000.
Food Options: Yanchep Set Menu.
Hire Fee: No Hire Fee.
Optional Table Service: 10% of total bill.
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: $1,000.
Food Options: Yanchep Canapé Menu.
Hire Fee: No Hire Fee.
Optional Table Service: 10% of total bill.
Semi-Private Space: Sectioned for privacy.
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] 7
Champagne mignonette, tabasco, lemon

BEEF BRISKET TACOS [df, gf, nf] 8
Pickled red cabbage, chipotle mayo, crispy onions

PUMPKIN & GOAT'S CHEESE TART [gf, nf] 8
Toasted pepita

HOKKAIDO SCALLOP [gfo, nf] (i) 12
Cauliflower purée, n'duja oil

HALLOUMI BITES [gf, nf, v] 6
Chilli maple, crispy onions

CHORIZO SKEWER [df, gf, nf] 7
Hot honey, chimichurri

STEAK TARTARE [dfo, gfo, nf] 7
Black garlic aioli, grana padano, beef fat croûtes

JAMON CROQUETTES [nf] 7
Aioli

PUB PIES [nf] 7
Tomato ketchup

BEEF WELLINGTON [nf] 7
HP sauce

Substantials

PRAWN COCKTAIL ROLL [nf] (i) 15
Marie Rosé, shredded cos, finger lime

MINI SMASHED BURGER [gfo, nf] 12
Double cheese, secret sauce, red onion jam, Frankie's pickles, chips

FALAFEL SLIDER [df, nf, v, vg] 14
Green goddess mayo, pickled shallots, rocket

CORONATION CHICKEN SANDWICH [nf] 15
Iceberg lettuce, milk bun

RIGATONI ALLA VODKA POTS [gfo, nf] 15
Spicy n'duja, stracciatella

POTATO GNOCCHI POTS [df, gfo, v, vg] 15
Cashew cream, peperonata, paprika oil, gremolata

Dessert

LEMON MERINGUE TART [gf, nf] 6

CHOCOLATE BROWNIE [gf, nf] 6

MINI STICKY DATE [nf] 6

Pizza

CHORIZO + GOAT'S CHEESE [dfo, gfo, nf] 34
Italian tomato sauce, fior di latte, chilli, red onion, honey, parmesan

MARGHERITA [df, gfo, nfo, v, vgo] 28
Tomato sugo, fior di latte, basil

GARLIC PRAWN [gfo, nf] 34
N'duja, confit cherry tomato, lemon, soft herbs

THE CONTROVERSIAL [dfo, gfo, vo] 32
Glazed ham, pineapple, fior di latte, tomato sugo, parmesan

ROAST PUMPKIN [dfo, gfo, nf, v, vgo] 30
Red onion jam, truffle, fior di latte, chilli, fried kale

PROSCIUTTO [gfo, nf] 34
Tomato sugo, fior di latte, parmesan, rocket

SALAMI [dfo, gfo, nf] 34
Portobello mushroom, gorgonzola, thyme

Platters & Bowls

CHIPS [df, gf, nf, v, vg] 25 **EA**
Green goddess mayo, herb salt

CRISPY SQUID [gf, nf] (i) 75 **EA**
Parsley, herb salt, lime mayo

FRIED CHICKEN WINGS [gf, nf] 85 **EA**
YBC hot sauce, lemon

DIETARY | DF = DAIRY FREE, GF = GLUTEN FREE, NF = NUT FREE, O = OPTION, V = VEGETARIAN, VG = VEGAN | SEAFOOD ORIGIN | A = AUSTRALIAN, I = IMPORTED, M = MIXED ORIGIN

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 alternating 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	Standard	$95	Premium	$110
4 Hours	Standard	$115	Premium	$135

Non-Alcoholic Options

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

Under 18s:
- 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.

Standard 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

Rosé
- 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

Rosé
- 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 deposit or pre-auth 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 are 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 a minimum of 14 days 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

Yanchep 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

Large function spaces require a deposit to secure the booking. Smaller function spaces require a valid credit card pre-authorisation. For all functions, cancellations made more than 30 days prior to the event date will receive a full refund of any deposit paid. Cancellations made within 30 days of the event date will result in the deposit or pre-authorisation amount being retained as the cancellation fee. Wedding function cancellation terms differ and are outlined in the Wedding Functions Brochure. All cancellations must be submitted in writing and communicated directly to the Function 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 except pre-arranged cakes or desserts. The menus contained herein are subject to change. Public holiday bookings will incur a surcharge of 15% on all food and beverage. Yanchep Beach Club can store your cake prior to your function but will not accept any liability if the cake is damaged.

PRICE VARIATION

Food prices 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 Manager prior to the reception. You will be given access to the room prior to the event by the Functions Manager depending on the function space selected.

SHORTFALL (MINIMUM SPEND)

The agreed minimum spend is based on the number of guests and event requirements confirmed at the time of booking. If the final food and beverage spend falls below the agreed minimum spend, the client will be charged the difference. Minimum spend requirements apply regardless of guest attendance or consumption levels on the day of the event. Any shortfall may be invoiced following the event once the final spend has been reconciled and will be payable in accordance with the payment terms outlined in this agreement.

UNDER-AGE GUESTS

Under-age guests are welcome to attend functions providing a legal guardian is with them at all times. Underage guests 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 setup 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.