

Functions & Events



17 The Esplanade Dampier WA 6713
9183 1116 | manager@hhpsc.com.au

Function Enquiry

Thank you for your enquiry regarding a function at the Hampton Harbour Boat and Sailing Club (HHBSC).

Attached is a "Function Pack" that includes the following documents to assist in the booking process:

- Outline of Club facilities and services
- Booking Form

Please Note:

- The club will not be closed to members during trading hours.
- Drinks Price List and menu's (available on request)
- As we are a licensed premises all drinks must be purchased from the club. NO Alcohol is to be brought on to the premises, even as gifts/presents.
- There is a caterer on site. They must used for all functions.
- Functions will not have exclusive rights to the club.

Please complete the Booking form and forward by either:

- e-mail to – manager@hhbhc.com.au

Please direct any queries regarding your function to (08) 9183 1116. Note that the office hours are Monday- Friday.

We look forward to being of service to you at your function.

Facilities and Services

Bookings

- Must be made in a member's name.
- Social family memberships available from \$80 p.a.
- Ordinary membership \$350 plus \$50 for gate key.

Venue Hire

- Table bookings – no venue hire fee (max 20 guests)
- \$200 under 50 people
- \$400 over 50 people
- \$500 day use of club facilities for corporate/team building etc
- \$1,000 exclusive use of the Upstairs Patio
- \$1,500 Wedding Package

Availability & Function Areas

- Upstairs balcony (**Not available** Friday nights)
- Downstairs (Available Thursday through to Sunday)
- **Security must be provided for groups over 100 people**

Supply of Beverages

- Over the bar TAB available for all functions.
- Downstairs bar and staff to serve are available for downstairs functions.
- **NO OUTSIDE ALCOHOL** is to be brought onto licensed premises. Even as a gift/present. This will be confiscated by staff for collection when the club is open next.

Catering

- All catering must be done by the club caterers.
- The Boaty Restaurant is on site and readily available.
- Confirmation of catering menu and guest numbers must be made 10 days prior to your function.
- Cancellation or change of numbers will result in a fee
- 5 days before event – cost will be 50%
- 3 days before event – cost will be 80%
- Any changes less than 3 days – cost will be full price

Platters

Seafood Platter

\$150

Chilli Prawns (15)
Salt and Pepper Squid (30)
House Made Tartare Sauce (40)
Chilli Mussels (40)
Chips (500g)

Meat Platter

\$180

Roast Beef and Cheese Roll (20)
Pork Belly Bao Bun (10)
Grilled Lamb Kebab (10)
Honey Soy Chicken Wings (10)

Antipasto Platter

\$250

Cold Meats
Cheese
Selection of Crackers
Marinated Olives
Beetroot Dip and Sourdough
Pickles and Seasonal Fruit

Bites Platter

\$180

Spinach & feta triangles w tzatziki
Curry puffs with mango chutney
Mediterranean falafel
Veggie sliders with lettuce and tomato slices

Mezze Platter

\$290

Mozzarella & cherry tomato skewers
Marinated olives
Dolmades
Toasted Turkish bread & dips
Selection of nuts & dried fruits

Fruit Platter

\$120

Seasonal Fruit

Kids Platter \$95

Seasonal Fruit

Party Pies (15)

Sausage Rolls (15)

Nuggets (20)

Chips (500g)

Buffet

Buffet Minimum 50 People

Total \$86 pp

Entrée

\$13pp

Your choice of 3 items. Additional items \$4 pp

Toasted sourdough with dip (chef's choice) (V)
Bocconcini, cherry tomato basil skewers (V) (GF)
Vegetarian assorted bites (chef's choice) w sauce spinach & feta
parcels/curry puffs/spring rolls/dumplings/middle eastern falafel
Japanese potato club sandwich (V)
Savory assorted bites (chef's choice) w sauces
party pies/sausage rolls/mini pizzas/meat dim sims
Malay satay chicken with peanut sauce
Spiced lamb kebabs with raita (GF)
Chinese BBQ chicken wings
Cold meat mini sandwiches
Chinese pork belly mini bao with spicy slaw (GF)
Fish goujons and chips with tartare sauce
Salt and pepper squid

Main

\$60

*Your choice of 6 items, bread rolls and butter included.
Additional items \$9pp*

Cold Choice

Soba noodle salad w Asian style fresh vegetables and dressing (V)
Green pesto pasta (V)
Creamy potato salad w crispy bacon (GF)
Seasonal green salad w dressing (V) (GF)
Middle Eastern pearl couscous salad w feta (V)
Chilled prawns w seafood sauce
Smoked salmon w horseradish cream and mini baguettes

Hot choice

Roast beef with gravy
Roast turkey with cranberry sauce
Grilled salmon with creamy lemon sauce (GF)
Roast vegetables with herbs (V) (GF)
Creamy potato bake (V) (GF)
Vegetarian madras curry (V) (GF)

Buffet

Dessert

\$13pp

Cold Choice of 3. Additional items \$3pp

Seasonal fruits (GF)

Mince pie with cream fraiche

Sticky date puddings with brandy custard

Chocolate brownie with whipped cream (GF)

Fresh fruit pavlovas (GF)



FUNCTION BOOKING FORM

Function or Members Name:

Contact Name

Phone

Email

Contact Name 2

Phone

Email

Invoicing Address

Please complete the below details, on receipt of the form we will contact you and discuss your selections in detail to finalise arrangements.

Function Date

Function Time

Guest Numbers

FUNCTIONS AREA

- Upstairs Balcony Downstairs Patio Grassed Area

CATERING MENU DETAILS

- Menu Platters Buffet

FOOD TIMINGS

Entrée

Main

Dessert

CATERING PAYMENT DETAILS

- Cash Purchase Order Credit/Eftpos Card

BEVERAGE DETAILS

- Individual Payment

- Over the Bar Tab

Please advise of initial Bar Tab limit \$ _____

Please advise if there is anything you would like excluded from the Bar Tab e.g Spirits

- Eskies and Bar setup downstairs with staff

Please attach list of beverages to be placed in the eskies, qty of each beverage and initial limit.

BEVERAGE PAYMENT DETAILS

- Cash Purchase Order Credit/Eftpos Card



FUNCTION BOOKING FORM

Equipment Hire

- Table cloths – Red, Black or White \$10 each
- Chair covers – Plain Black or with White Sashes \$5 each
- Speaker and Microphone \$50
- Wishing (Well White) \$30
- Wedding Package – Includes venue hire, linen, wishing well, speaker and microphone, setup For ceremony and reception.

Weddings

Prior to your wedding you will meet with HHBSC coordinator to discuss the final plan for your day. During this meeting we ask you deliver any decorations and items for your wedding.

If you are providing table decorations we will arrange for a table to be set-up for the meeting. This will provide the opportunity to decorate the table with the coordinator. The coordinator will photograph the table to replicate this throughout your reception.

We ask the following:

- Please remove any stickers from decorations you do not wish to be displayed
- Place cards are to be in order and grouped together by table number

We ask you to bring the following to your final meeting with our coordinator:

- Decorations
- Menus
- Place cards
- Table numbers
- Seating plan (please have two copies, one for display and a smaller version for staff to use on the day)
- Flowers (if needing to be stored/refrigerated)
- Cake (if needing to be stored/refrigerated)

TRANSPORT INFO

Are you providing buses/taxis to and from this function? Yes No How many? _____

What time are the buses/taxis expected to arrive? _____

What time are the buses/taxis expected to take people home? _____

NOTES
