

*Yanchep Inn  
&  
Cabaret Cave*

*Event Packages*



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# *Venue Options*

Choose from our five function areas to make your special day a memorable occasion.

## ***Cabaret Cave***

A purpose modified natural cave within Yanchep National Park. The cave was modified in the 1930's and has been traditionally used for dinners and dances. It has two connected chambers with two entrances. With the ambience of being lost in nature, this is one venue, which will make your event talked about and remembered for years to come.

The cave can comfortably accommodate 120 guests for a sit down or buffet menu, or up to 200 guests for a cocktail reception.

(Booking Fee \$1000)

## ***Yanchep Inn's Banquet Room***

Located on the ground floor of the Yanchep Inn, this magnificent room with leadlight windows has charm and grace. The Banquet room is perfect for a medium size event of up to 60 guests or up to 90 guests for a cocktail event.

(Booking Fee \$450)

## ***Atrium***

Features large bi-folding glass doors overlooking our gardens and Loch McNess. This room has magnificent high glass frontage with equally high ceilings which bring the outside in. It is truly a unique "Room with a View". The room can seat 100 guests or 150 for cocktail style.

Not Available on Sundays

(Booking Fee \$750)

## ***Yanchep Inn's Breakfast Room***

For a smaller informal or formal wedding this is the ideal room. Situated on the ground floor of the Yanchep Inn, this room features Tudor style lead light windows and the feel of elegance. This room can seat 18 guests or 30 guests for a cocktail reception. The perfect private dinner room.

(Booking Fee \$225)

## ***Inn Gardens***

If you are looking for an outdoor location The Garden area overlooking Loch McNess is the perfect setting. You may wish to have a simple garden reception or perhaps a marquee which can be arranged for you. This option has many variations and requires a thorough chat to go through them.

(Booking Fee Varies)

## ***Inn Event***

(These are for events to be held on the Inn's premises only  
Please see over for Cabaret Cave Packages)

**\$135 pp per guest**  
**Minimum 50 guests**

Choose from one of the Inn's venues -See venue costs

Includes

Sit Down or Buffet Menu A

(Main Course alternate drop at no charge)

5 & 1/2 hour beverage package A

Including pre dinner drinks (Including sparkling wine cocktail)

Add \$6.00 per person for Beverage Package B

## ***The Ultimate Inn Event***

**\$155 per person Minimum 50 guests**

Choose from one of the Inn's venues -See venue costs

Includes

All of the above... Plus...

Canapés with pre dinner drinks

Sit Down or Buffet Menu B

Cheese Course served with port/Limoncello

5½ -hour beverage package B including pre dinner drinks

Coloured Chair sashes

\$149 per person for beverage package A

## ***The Cabaret Cave Event***

\$145 per person Minimum 60 adult guests

Cabaret Cave

Includes

Pre-dinner Sparkling Cocktail

Ultimate or Buffet Menu

5 hour beverage package A

Add \$6.00 per person for Beverage Package B

## ***The Ultimate Cabaret Cave Event***

\$165 per person Minimum 60 adult guests

Cabaret Cave

Includes

Pre-dinner Sparkling Cocktail

Canapes with pre dinner drinks

Ultimate or Buffet Menu

Cheese Course

Port/Limoncello

5½-hour beverage package B

OR

\$159 per person for Beverage Package A

*Prices current as at September 2014 and subject to change without notice*

# *Sit Down*

*Freshly Baked Dinner Roll*

## *Entrée*

Select 1 from the following

### *Bruschetta*

Traditional tomato, Spanish onion and fresh basil served on toasted garlic bread, drizzled with balsamic reduction

### *Vegetable Parcel*

Marinated feta, English spinach and char grilled vegetables in filo pastry complimented with a creamy roasted capsicum & sundried tomato sauce

### *Mushroom & Sweet Onion Tart*

Served on a bed of mixed greens with rocket pesto and sun dried tomatoes

### *Medallions of Baby Beef*

Crumbed with parmesan and fresh herbs, on a salad of roasted cherry tomatoes, green beans and mixed salad greens, served with black pepper dressing

## *Main Course*

Select 2 from the following

(Alternate Drop)

### *Beef Wellington*

Fillet of beef with duxelles, wrapped in flaky pastry topped with red wine jus, served on thyme and garlic mash and broccolini

### *Macadamia Crusted Chicken*

With feta and potato, spinach and red wine jus

### *Fillet of Snapper*

Pan Fried and served on crushed herb potatoes with wilted greens and lemon butter sauce

### *Slow Roasted Sirloin of Beef*

Served on garlic potato puree with cracked black pepper sauce and sweet potato crisps

## *Salad served to the Table*

### *Spinach & Bocconcini*

Spinach Leaves with sundried tomato, roasted capsicum, avocado and bocconcini dressed in French style dressing

## *Desserts*

Select 1 from the following

### *Pavlova*

Served with raspberry coulis, passionfruit and whipped cream, topped with almond flakes

### *Grand Marnier Milk Chocolate and White Chocolate Mousse*

Served in martini glass with cream and fresh strawberries

### *White Chocolate and Passionfruit Creme Brulee*

Rich custard base with white chocolate & passionfruit twist topped with a caramelised toffee

### *Lemon Meringue Tart*

Sweet pastry shell filled with lemon curd & topped with Italian meringue, baked & served with sweet Chantilly cream

### *Tiramisu*

Traditional sponge fingers soaked in espresso coffee, topped with tia maria anglaise & chocolate curls

## *Tea & Coffee*

## ***Buffet***

Freshly Baked Dinner Roll

### **Entrée**

Select 1 from the following

**Brushetta**

Traditional tomato, Spanish onion and fresh basil served on toasted garlic bread, drizzled with balsamic reduction

**Vegetable Parcel**

Marinated feta, English spinach and char grilled vegetables in filo pastry complimented with a creamy roasted capsicum & sundried tomato sauce

**Mushroom & Sweet Onion Tart**

Served on a bed of mixed greens with rocket pesto and sun dried tomatoes

**Medallions of Baby Beef**

Crumbed with parmesan and fresh herbs, on a salad of roasted cherry tomatoes, green beans and mixed salad greens, served with black pepper dressing

### **Main Course**

Continental Meat Platter

### **The Carvery**

Please choose 1 to be carved by the chef

Herb & Mustard Crusted Beef Sirloin

Leg of Pork with crackling & apple sauce

Rosemary & mint basted Roast Lamb

Turkey Breast with cranberry sauce

*Carvery is served gravy, steamed seasonal vegetables, cauliflower cheese & roasted rosemary potatoes*

### **Hot Selections**

Please select 3 from the following

Baked Barramundi Fillets with lemon parsley butter

Lamb Korma with steamed Jasmine Rice

Chicken Chasseur with tarragon & Roma tomatoes

Beef Stroganoff beef strips with mushrooms in brandy cream sauce

Spinach & Ricotta Ravioli with herb & garlic cream sauce

### **Salads**

Gourmet Potato with fried onion, chives, gherkin, & seeded mustard

Caesar Cos lettuce, crispy bacon, shaved parmesan, egg, garlic crouton

Greek mixed green leaves with olives, sun dried tomatoes, roasted capsicum red onion & feta

*All buffets are complimented by a variety of salad dressings, sauces & mustards to accompany your selection*

### **Desserts**

Please select 1 from the following

Warm Apple Strudel with vanilla ice cream & butterscotch sauce

French Vanilla Cheesecake with raspberry couli & whipped cream

White Chocolate & Passionfruit Crème Brulee rich custard base with white chocolate and passionfruit twist topped with caramelised toffee

Lemon Meringue Tart sweet pastry shell filled with lemon curd, topped with Italian meringue, baked & served with Chantilly cream

Tiramisu Traditional sponge fingers soaked with espresso coffee topped with Tia Maria anglaise & chocolate curls

# **Cocktail Event**

*Minimum of 50 Adult Guests at the Inn  
Minimum of 60 Adult Guests at Cabaret Cave*

## **Option 1**

*\$105pp at the Inn*

*\$115pp at Cabaret Cave*

*Selection of 10 canapés that rove over 2 separate hours*

*1 Substantial standing mini meal in the middle*

*Beer, wine and soft drinks over 5 hours*

*Tea & Coffee Station*

*1 Clothed table for 8 (Covered chairs) per 30 guests*

*1 Pedestal bar per 30 guests*

*Cushions for the ledges (Cave only)*

## **Option 2**

*\$125pp at the Inn*

*\$135pp at Cabaret Cave*

*All of the above... Plus...*

*Coloured Sashes for the chairs*

*Cocktail / Mocktail on arrival*

*10pm Pizza Round*

*Cheese and Fruit Platters out from 10pm*

*Coloured Sashes for the chairs*

*Package B Wines*

*Prices current as at September 2014 and subject to change without notice*

## *Cocktail Menu*

Food is served over 2 separate hours  
Chicken Risotto Box is served in the middle  
(Roasted vegetable Risotto will also be served)

### *Select 8*

(Additional Selections \$2.50 each)

Porcini Mushroom & Caralmelised Onion Brushetta (V)

Traditional Tomato, onion and basil Brushetta (V)

Arancini Balls (Includes V options)

Prawn Twisters

Lamb Kofta Skewers with Minted Yogurt Dressing

Quesadilla (V)

Beef Cheek Pie with Thai Chilli Jam

Fish Cakes (GF)

Tom Yum Shots

Grilled Italian sausage topped with feta and tomato salsa

Gourmet Hot Dogs with chiopolata, onion jam and smoked cheddar

Chicken Sliders with truffle aioli

Buffalo chicken wing dings with Louisiana hot sauce (spicy)

Vegetable frittatas with aioli (V)

Sushi (Includes V Options)

Spicy Meat Balls

Mini Vol au Vent with Mushroom, Spinach and Parmesan (V)

### *Additional Cocktail selections*

served in addition to standard cocktail selections

Oysters—Natural or with Creme Fraiche, lump fish roe and spring onion (GF)  
served in Asian spoon \$4.00 each

King Prawns battered & deep fried with lime/lemon \$4.00 per guest  
(Not available at Cabaret Cave)

Parmesan Crusted Lamb cutlets \$6.00 per guest

Pizza Round \$5.00 per person (Late night option)

### **Dessert Selections**

**\$2 each**

Variety of Profiteroles (Mixed Fillings)

Mini Pavlova with Raspberry Couli

Lemon Meringue Tarts

Apple Crumbles

Chocolate Brownies

Mini Tiramisu

Chocolate topped Éclairs

# Drinks Packages

We provide a choice of drinks included in the packages.  
Your choices and quality vary with your selected package.  
The packages generally run for five hours and *include* a half hour  
pre dinner period.

All packages include the choice of a standard full strength  
and mid strength tap beer, soft drink, juice and water

## Package A

**River Run**

Sparkling

Sauvignon Blanc

Merlot

(other straight varietals are available if you would prefer, please just ask)

**Brown Bros Crouchen Riesling**

## Package B

**Taylor's Estate**

Pinot Gris & Shiraz or

Chardonnay & Merlot

Taylor's Sparkling

**Brown Bros Crouchen Riesling**

Please ask if you have a special request

## ***Terms and Conditions***

### **Tentative Booking**

Tentative bookings will be held for fourteen days. During this time we require that the terms and conditions form and Indemnity form (Cabaret Cave operating procedure and hire agreement if using Cabaret Cave) be returned to us, together with the booking fee. Only then is your event confirmed.

### **Confirmation of Booking**

A deposit of \$1000 if having an all-inclusive function is required to guarantee the booking and will be deducted from the final account. Your booking will be confirmed on return of the "Confirmation of Function Details" form and deposit.

### **Final Details**

To achieve the highest possible standards, we require confirmation in writing. Final details must be provided fourteen days prior to the function. Charges are based on this number. We will accept reasonable increases in numbers, and will charge at the confirmed numbers and agreed price per head of the function

### **Price Variation**

Every endeavour is made to maintain prices as printed. Should we incur a cost increase due to circumstances beyond our control, we may need to alter prices .

### **Minimum Numbers**

For all packages minimum numbers are (full paying adults )50 in the Inn and 60 in Cabaret Cave (tailor made packages are available for smaller functions)

### **Payment**

We require 50% Payment of your function is required 3 months prior to your date and the remainder must be cleared 7 working days prior to your date. AMEX has a 3.5% surcharge fee. Any cancellation within 60 days requires 75% of full payment

### **Littering/Use of Confetti**

Yanchep National Park and The Yanchep Inn prohibits littering and the use of confetti or rice on the premises (this includes "ecofetti").

### **Delivery**

All deliveries to Yanchep National Park or Yanchep Inn need to be advised in advance, and delivered to the correct venue, at the arranged time, marked with the date and name of the function.

### **Yanchep National Park Gardens**

Yanchep National Park is a public area and is open 24 hours a day. We cannot guarantee that you will have 100% private access, however reserving the location generally offers privacy.

### **Marquees/Banners**

Erection of marquees and banners are not permitted without prior written permission

### **Food & Beverage**

No food or beverage of any kind may be brought into or taken out of Yanchep Inn or Cabaret Cave by the client or any of their guests without prior arrangement with the Management.

### **Damage/Insurance**

Yanchep Inn or Yanchep National Park will not accept responsibility from damage or loss to equipment or merchandise left on the premises prior to, during or after functions (including decorations, centrepieces, cake toppers etc). Organizers are financially responsible for any damage sustained to Yanchep Inn or Yanchep National Park property during their function or meeting, by themselves, their guests, invitees or other persons. On completion of an event, we will place all equipment that is not ours in boxes you provide and will make available for pick up. This includes any of your guests property. This will need to be picked up within 7 day of completion of your event.

### **Time Schedule**

All evening functions will cease at 12:00 pm .

## **Smoking**

Smoking is not permitted in the function area, foyer or restaurant. Smoking is permitted outside any of the venues.

## **Guests conduct**

You are responsible for the orderly behaviour of your guests. The Inn has the right to intervene as we see fit. We will stop service of alcohol without refund if we believe guests to be intoxicated. Offensive guests will be asked to leave. If we believe that guests are partaking in illegal substances, we will call the authorities immediately. As a direct result of unfortunate past experience we have VERY strict policy regarding guests staying at the Inn after the completion of a function. Guests are required to be quiet and show respect to other guests and Inn residents at all times. Please be of assistance; advise guests who may feel like continuing the party to do so elsewhere. Guests causing nuisance may be required to leave. This causes embarrassment for all concerned.

Security may be deemed necessary by the co-ordinator. All costs will be the responsibility of the hirer.

## **Entertainment & Decorations**

DJ's are required to be set up 2 hours prior to function commencement. We cannot provide access to DJ's who are not on time and require last minute room changes. Generally we will contact any music provider in advance to ensure that all set up details are in order.

## **Rehearsal Times**

We ask that any rehearsal be organized at least 7 days in advance and times confirmed to ensure access and suitability

## **Photographers**

Photographers may not move furniture or seating arrangements. If they are unsure of the set up they can call by at least 2 days prior to discuss these details further.

## **Cakes**

We require that Cakes be delivered and set up between 3.30pm and 5pm, unless clearly arranged prior to the day.

## **Outside Suppliers**

Any outside supplier must be notified to us for approval prior to confirmation with them to ensure suitability and necessity. All outside suppliers must comply with our timing requirements.

## **Florists**

We will contact any florist prior to the event to ensure that the arrangements are satisfactory to all parties.

## **Menus**

All Menu prices are subject to a price change

Special Dietary Requests— All special dietary requirements need to be confirmed with your final menu Selections. Any special dietary requests made on the day of the function will incur a charge of \$20.00 per Person at the Inn, or \$50 for the cave per meal. (This will be charged to the credit details on application form)

## **Children's Prices**

Provided the numbers of children do not constitute a large proportion of guests prices are as follows:

Children U/4 requiring a place setting \$20.00 Children U/12 \$30% of package price

Children 13-17 60% of package price.

## **Optional Extras**

We can supply a range of extras at reasonable cost to enhance the ambience of your function

Chair Covers , Chair Bows , Candelabras , overlays , table runners etc

## **Sundays & Public Holidays**

A surcharge of 15% will apply to the total food and beverage account on Sunday's or public holidays

## **Cancellation Policy**

In the unfortunate event that you have to cancel your event, the booking fee will be held regardless. We require the 50% of account 3 months prior to your date. This is non refundable. If you cancel your event 60 days or less, we require that 50% of the remaining account be settled. .

# Client Acceptance & Confirmation of Function Details

*Your booking is not confirmed until the deposit is paid and this form is returned*

FUNCTION DATE:..... COMMENCEMENT TIME:.....

VENUE:..... APPROX NO OF GUESTS:.....

CONTACT NAME:.....

ADDRESS:.....

TELEPHONE #: HOME..... WORK#..... FAX#.....

MOBILE#:.....

EMAIL ADDRESS:.....

## PERSONS RESPONSIBLE FOR PAYMENT OF ACCOUNTS

1) NAME:.....

ADDRESS:.....

PHONE: HOME#..... WORK#..... FAX#.....

MOBILE#.....

2) NAME:.....

ADDRESS:.....

PHONE: HOME#..... WORK#..... FAX#.....

MOBILE#.....

## Credit Card Details

Name on Card \_\_\_\_\_

Numbers \_\_\_\_\_

Expiry \_\_\_\_\_

CCV \_\_\_\_\_

I have read, understood and agree to the terms and conditions noted in the function information as attached to the menu package.

1) Signed.....Date.....

2) Signed.....Date.....