



COCKBURN POWER BOATS CLUB

Wedding & Ceremony Packages 2023 - 2024



Welcome

Are you looking for the perfect location to host your next function? Look no further than Cockburn Power Boats Club.

Nestled in the heart of Woodman Point in Coogee, Cockburn Power Boats Club offers a breath-taking view of Cockburn Sound. With stunning sunsets and an unbeatable oceanfront location, our venue is the ultimate spot for your next event.

At Cockburn Power Boats Club, we are dedicated to providing exceptional service and making sure your function is unforgettable.

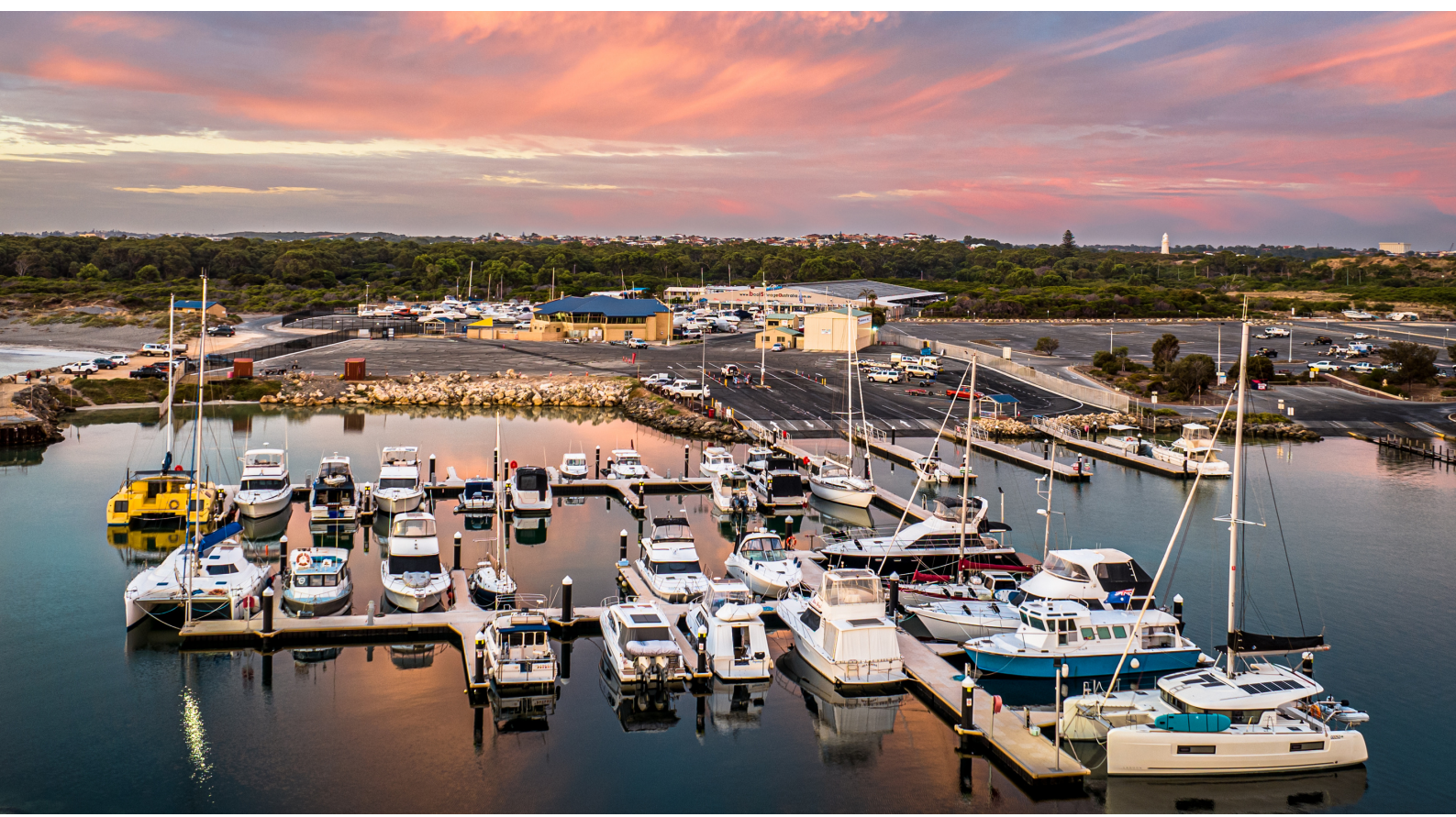
Members and non-members are welcome to book one of our function rooms, to celebrate their special day with their loved ones. This package is suitable for wedding ceremonies and receptions and engagement parties.

So why wait? Book your function with us today.

We offer a selection of venue spaces, and each room hire fee includes:

- A Club 'Social' Membership
- A dedicated Functions Coordinator to assist with all your needs
- 6 hours of use (can be extended at an additional fee)
- Free and secure on-site parking
- A lift and wheelchair accessible toilet
- TVs, surround sound, microphone & lectern
- Room set-up
- Cleaning

The prices listed in this brochure are current as of the 15th June 2023. Pricing may be subject to change and will be confirmed when booking is secured.



Our Rooms

Garden Island Room

With great Ocean views, a permanent dance floor and private bar, the Garden Island Room is a great choice for a variety of functions.

Sit Down 120 or Cocktail 160

Monday - Thursday \$500 Friday - Sunday \$700



Commodore's Room

This room is ideal for smaller functions and features a permanent built in dance floor and a balcony that over looks our boat yard.

Sit Down 50 or Cocktail 80

Monday - Thursday \$400 Friday - Sunday \$600



The First Floor

A combination of the Garden Island and Commodores Rooms, The First Floor has glass sliding doors that open to create one large space.

Sit Down 160 or Cocktail 200

Monday - Thursday \$700 Friday - Sunday \$1,000



Louise's Bar

Located on the ground floor and suited for a more casual setting, Louise's Bar is a unique space that has a boating theme and features a private courtyard, bar and BBQ facilities.

Cocktail 150

Monday - Thursday \$200 Friday - Sunday \$400



The Sit Down

3-Course Meal \$100 per person

Minimum 50 people

Entrée

(Choose 1 or 2, alternate drop)

Hoisin Duck Shank, shaved heirloom vegetables, honey, sesame lemon dressing (df)
Pork belly with pickles baby vegetables, seared scallops, apple saffron glaze (gf, df)
Sea salt and peppered beef fillet medallions, potato rosti, micro greens, bearnaise sauce (gf)
Exmouth king prawns, coconut ginger, lime broth, fresh shaved coconut, herb salad (gf, df)
Handmade butter fried potato gnocchi, creamy semi roasted tomato sauce, rocket, shaved parmesan

Main

(Choose 1 or 2, alternate drop)

Basil pesto chicken breast, roasted tomato, red pepper, French lentils, crispy prosciutto (gf df)
Crispy skin pork belly, smoked chorizo, chilli, preserved lemon & parsley risotto (gf)
Star anise & soy braised beef cheek, royal blue mash, broccolini, shiraz glaze (gf)
Local snapper, lemon, garlic, nut brown butter, frits, green salas, fried capers (gf)
Prawn & scallop tortellini, dill lemon, chardonnay cream sauce, black caviar
Brown rice & lentil meatballs, polenta chips, roasted tomato, red pepper sauce (gf, vn)

Dessert

(Choose 1 or 2, alternate drop)

Lemon tart, blueberry compote, caramelized lemon, double cream
Coffee pannacotta, chocolate coffee beans, gold chocolate spoon (gf)
Warm chocolate lava cake, salted caramel, spiced crème fraiche

Gf= gluten free, vn= vegan, v= vegetarian, df= dairy free



The Entertainer

8 Canapes (10 per person) \$43 per person

Minimum 40 people

Hot

- Satay beef & chicken skewers (df)
- Herb & garlic prawn skewers (df gf)
- Vegetarian spring rolls with chilli soy dipping sauce (vn)
- Meatballs in sweet n sour sauce (df)
- Panko crumbed whiting with tartare
- Panko crumbed squid with tartare
- Salt & pepper squid (df)
- Parmesan roasted potato bites (v gf)
- Marinated wingettes (df gf)
- Beef party pies
- Cocktail sausage rolls
- Crumbed chicken breast Goujons (df)
- Garlic & 3 cheese crostini (v)
- Beef sliders

Cold

- Antipasto platter
- Seasonal fruit platter (gf vn)
- Smoked salmon & cream cheese crostini
- Cucumber rounds with savoury dip, carrot and celery sticks
- Bruschetta (v df gf)
- Randalls savoury dip platter with, carrot, celery sticks and crostini
- Cos lettuce Caesar salad boats (v)
- Chorizo, cheddar and cherry tomato skewers (gf)
- Chicken breast with sriracha mayo (gf df)
- Prawn skewers with cocktail sauce



The Sharer

Carvery \$50 per person

Minimum 50 people

Gravy, dinner rolls, butter portions, apple sauce, mustards, mint jelly, salt & pepper.

Roast (choose 2):

Yearling Grade Beef (gf df)

Boned and Rolled Timberhill Pork (gf df)

Fresh Herb Basted Lamb (gf df)

Moist Oven Bakes Seasoned Chicken Breast (gf df)

Salads (choose 2):

Potato salad (v gf)

Traditional coleslaw (v)

Garden salad with balsamic glaze (vn gf)

Greek with fetta vinaigrette (v gf)

Lemon, basil and barley salad (vn)

Barley & bean salad with parsley and mint (vn)

Side Dishes (choose 4):

Roast Potatoes (vn gf)

Roast Pumpkin (vn gf)

Cauliflower Cheese (v)

Steamed Mixed Vegetables (vn gf)

Glazed Carrots (v gf)

Buttery, lemon baby green beans (v gf)

Vegan Mac & Cheese (vn)

Spinach & Ricotta Cannelloni (v)

Buffet \$78 per person

Minimum 50 people

Cold

Assorted breads & condiments

Charcuterie boards, gourmet deli meats, house pickles, cheeses & dips

Sushi and rice paper roll platters

Turmeric roasted cauliflower, crispy kale, peanut & pomegranate salad

Garden salad, tomato, cucumber, carrot, onion and vinaigrette (gf, v, df)

Hot

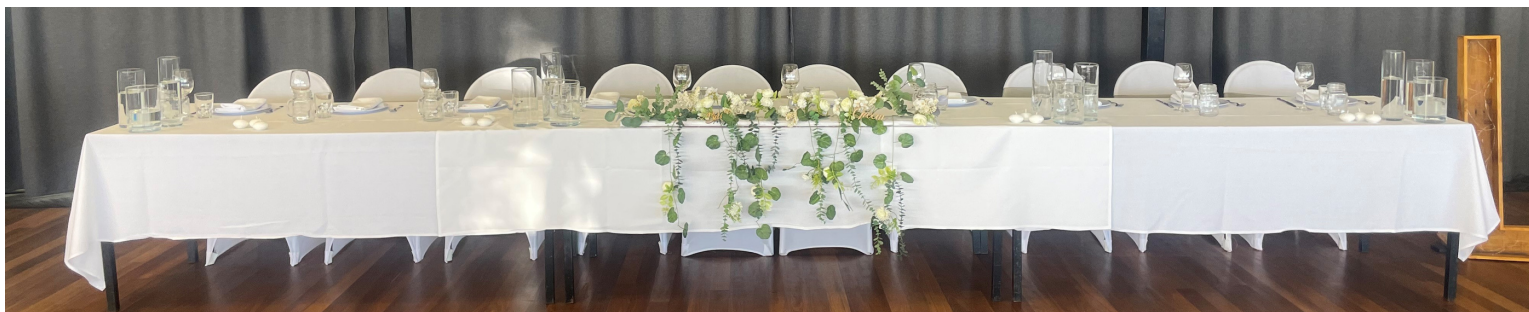
Beef cheek, sticky jus and gremolata (gf)

Chicken cacciatori, chorizo, red peppers & tomato (gf)

Penne pasta, Mediterranean vegetables, garden herb pesto (v)

Lyonnais potatoes

Steamed green vegetables



Additional Add-ons

Children's Menu

From \$16 per person

We can provide children menus for 12 year olds and under. Please speak to our Functions Coordinator about what children menus are available.

Candy Buffet From \$700

Minimum 50 people- 7 Apothecary Jars filled with Candy, 50 Candy Boxes, Props & Centrepieces.



Savoury Grazing Table \$22 per head

Minimum 50 people- Whole cheeses, cold meats, gourmet dips, seasonal fruits & vegetables, antipasto mix (olives, feta, sundried tomatoes), gourmet bread & crackers, variety of fillers (nuts & dried fruits), garnishes & flowers.



Cakeage Fee \$3 per person

Plates and forks will be provided, along with cake cutting and service to guests.



Donut Wall From \$700

Minimum of 50 people- Custom colours and regular flavours, Donut wall, easel & pegs. Can add on sprinkles, gold leaf or drizzle (may incur an extra cost).



Sweet Grazing Table \$18 per head

Minimum 50 people- Mini pancake stacks, mini desert cup, assorted slices (cookies n cream, raffaello, caramel, biscotti, mars), mini sweet croissants, mini cupcakes, mini pavlova boats, popcorn, marshmallows, pretzels, dried & fresh fruits.

Additional Add-ons

Backdrops & Arbours From \$520

Please discuss options with our Functions Coordinator.



Chair Sashes \$1.50 per chair

Available in satin or organza in a variety of colours.



Centrepieces From \$20 per table

Please discuss options with our Functions Coordinator.



DJ \$900

DJ services including set up and pack down for 6 hours. The DJ will discuss formalities and song arrangement with the client.

Display Signs

Our suppliers can create a wide range of signs for your function. This includes welcome signs, seating charts and much more.



Additional Hire Items

The club provides standard tables, chairs, cutlery, crockery and glassware. If you are wanting to upgrade these items you can do so at an additional cost. Please discuss option with our Functions Coordinator.



Photo Booth \$700

5 hours of use and includes prints and USB, props, backdrop, red carpet, bollards, and a custom designed photo frame.

Beverage Packages

Bare Bones

Alby Crisp Lager 3.5%
 Gage Roads Single Fin 4.5%
 Corona 4.6%
 Somersby Pear Cider 4.5%
 Squealing Pig Prosecco
 19 Crimes Sauvignon Blanc
 Houghton Stripe Chardonnay
 19 Crimes Cabernet Sauvignon
 Houghton Stripe Shiraz

Top Deck

Peroni Leggera 3.5%
 Corona 4.6%
 Peroni Nastro Azzuro 5.1%
 Hello Sunshine Apple Cider 5%
 Oyster Bay Cuvee Brut
 Squealing Pig Sauvignon Blanc
 Amberley Secret Lane Semillon Sauvignon Blanc
 Houghton Stripe Chardonnay
 Amberley Secret Lane Cabernet Sauvignon
 Houghton Stripe Shiraz
 Jacob's Creek Cabernet Merlot

The Pirate

Add on to Bare Bones or Top Deck package

UDL Vodka- Lime & Soda 4%
 Gordon's Gin & Tonic 4.5%
 Jack Daniel's & Cola 4.8%
 Jim Beam & Cola 4.8%
 Johnnie Walker Red Label & Cola 4.6%
 Bundaberg & Cola 4.6%
 Canadian Club & Dry 4.8%

The Skipper

Non-alcoholic options, including:
 Coke, Coke no sugar, Solo, Sunkist, Lemonade,
 Dry ginger ale, Soda water, Tonic water,
 Lemon lime and bitters. Orange juice, Apple
 juice and Tea and Coffee

Package Prices

	3 hours	4 hours	5 hours	6 hours
1. Bare Bones	\$40	\$45	\$50	\$55
2. Top Deck	\$50	\$55	\$60	\$65
3. The Pirate (add onto 1 or 2)	\$30	\$35	\$40	\$45
4. The Skipper	\$12	\$14	\$16	\$18

Tea and Coffee Station \$3 per person



Beverage on Consumption

Beer & Cider

Mid & Zero Strength

Alby Lager Crisp 3.5%	\$8
Peroni Leggera 3.5%	\$8
Carlton Mid 3.5%	\$8
Matso's Ginger Beer	\$10
Carlton Zero 0.0%	\$7

Full Strength

Corona 4.6%	\$9
Emu Export 4.0%	\$8
Feral Biggie Juice 6%	\$13
Gage Roads Single Fin 4.5%	\$9
Guinness Draught 4.2%	\$10
Peroni Nastro Azzuro 5.1%	\$9

Cider

Hello Sunshine Apple Cider 5%	\$8
Somersby Pear Cider 4.5%	\$8

Pre-Mixed Spirits

UDL Vodka- Lime & Soda 4%	
Gordon's Gin & Tonic 4.5%	
Jack Daniel's & Cola 4.8%	
Jim Beam & Cola 4.8%	
Johnnie Walker & Cola 4.6%	
Bundaberg & Cola 4.6%	
Canadian Club & Dry 4.8%	\$12

Non-Alcoholic

Coke, Coke No Sugar, Lemonade, Solo, Sunkist, Dry Ginger Ale, Soda Water, Tonic Water & Lemon, Lime & Bitters	\$4
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Wine

Sparkling

Squealing Pig Prosecco	\$46
Jacob's Creek Sparkling Rose	\$32

White

19 Crimes Sauvignon Blanc	\$36
Squealing Pig Sauvignon Blanc	\$46
Jacobs Creek Semillon Sauvignon Blanc	\$32
Amberley Secret Lane Semillon Sauvignon Blanc	\$52
Houghton Stripe Chardonnay	\$32

Rose

Squealing Pig Rose	\$46
Gossips Sweetlips Pink Moscato	\$24

Red

19 Crimes Cabernet Sauvignon	\$36
Amberley Secret Lane Cabernet Sauvignon	\$52
Houghton Stripe Shiraz	\$32
Squealing Pig Tempranillo	\$46
Jacob's Creek Cabernet Merlot	\$32

Pre-paid Requests

Oyster Bay Cuvee Brut	\$56
Leeuwin Art Series Sauvignon Blanc	\$88
Sandalford Element Chardonnay	\$62
Oyster Bay Pinot Gris	\$56
Oyster Bay Pinot Noir	\$58
Leeuwin Estate Art Series Shiraz	\$92
Sandalford Estate Merlot	\$94

Minimum spend of \$500 to set up a bar tab,
excluding corporate functions and school balls or
socials.



COCKBURN POWER BOATS CLUB

Contact Us

Functions Coordinator - Serena Eldrid
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