

Celebrations

AT BEAUMARIS MOTOR YACHT SQUADRON





Celebrate by the Bay!

Welcome to Beaumaris Motor Yacht Squadron

Just 20km from Melbourne's CBD, BMYS offers one of the bay's most striking backdrops for your next celebration. With panoramic views stretching from Beaumaris to Sorrento, our first-floor event space features a light-filled interior and expansive balcony set against open water and dramatic red cliffs, with no marinas or rooftops in sight.

Whether you're planning a milestone birthday, anniversary, engagement, or private gathering, your event is our sole focus. We host one function at a time, giving you and your guests exclusive access to the venue and the full support of our experienced team.

From first enquiry through to final farewell, your dedicated event manager will guide every detail; planning timelines, liaising with suppliers, managing the run sheet, and ensuring the day flows smoothly. Our in-house chefs will work with you to create a tailored menu, offering fresh, seasonal dishes designed to suit your style and budget.

Seated events welcome up to 140 guests, and cocktail-style functions can accommodate up to 200.

OUR FACILITIES INCLUDE

- Free on-site parking and full wheelchair accessibility**
- AV setup with projector, screen, wireless mics and speakers**
- Tea & Coffee Station with T2 Teas and Moccona Coffee**
- Fully stocked bar with beer, wine, spirits and soft drinks**
- Flexible layout with space for storage, cloakroom or prep**
- Exclusive use of function areas and deck overlooking the bay**



Cocktail Parties

DESIGNED TO HOST 80 TO 200 GUESTS IN STYLE

Host a cocktail celebration with effortless elegance, set against sweeping bay views. Our bright, open-plan space offers a relaxed mix of seating and standing zones; ideal for mingling, dancing and soaking up the atmosphere.

We'll tailor the setup to match your style, whether you're working with our team or bringing in your own. It's your event, your way.

Your menu includes a substantial bite, premium canapés and additional cocktail or dessert items, all served seamlessly throughout the night. Sweet options can be offered later or styled at the tea and coffee station for a relaxed finish.

PRICING

Package 1 - \$49 per person

Choose three cocktail canapes, two premium canapes, one substantial item and one dessert canape

Package 2 - \$62 per person

Choose four cocktail canapes, three premium canapes, one substantial item and one dessert canape

Custom Package

Work with us to design your perfect menu!

\$600 Room Hire and minimum bar spend applies to all package options.
Check with your event manager for details.

Cocktail Party Menu

SUBSTANTIAL CANAPES

Fish & Chips

with house tartare

Angus Beef Slider

with cheese, pickles, & ketchup

Braised Pork Belly Bao

with hoisin sauce & house pickles

Confit Lamb Shoulder

saffron rice, labneh

Salt & Pepper Squid

served with chips & aioli

Tempura Mushroom Bao

with hoisin sauce and house pickles

Baked Salmon Rice Noodle Salad

with Thai dressing and fresh herbs

Rigatoni alla Norma

with parmesan

PREMIUM CANAPES

Beef Carpaccio

Rice Puff, Parmesan

Kingfish Tartare

ponzu, coriander tart

Crab xiao long bao

Scallop & Tobiko Prawn Dumpling

Shiitake & Vegetable Dumpling

Peking Duck Spring Roll

with Hoisin

Smoked Salmon Mini Bagel

with cream cheese

Beetroot Tart

blue cheese cream, candied sunflower seeds

Mini Prawn Brioche Roll

avocado, crème fraîche

Buttermilk Fried Chicken Waffle Bite

with truffle honey glaze

COCKTAIL CANAPES

Prawn Spring Rolls

with sweet chilli

Tempura Prawns

with ponzu sauce

Heirloom Tomato Tart

with balsamic and ricotta

Bolognese Arancini

with Aioli

Pumpkin Arancini

with Tomato Relish

Beef Pies

with Tomato Relish

Sausage Rolls

with Tomato Relish

Vegetable Spring Rolls

with Sweet Chilli

Chicken Empanada

with Guacamole

Halloumi & Spinach Spring Roll

with Sumac Yoghurt

DESSERT CANAPES

Tiramisu

Macadamia Caramel Cake

Cheesecake

Portuguese Tart

Mango Coconut Mousse Cake

Mini Filled Donut



Seated Events

IDEAL FOR SEATED CELEBRATIONS OF 80 TO 140 GUESTS

If you're after a celebration that brings everyone together around the table, then continues on with a proper party, our seated celebrations strike the perfect balance. Framed by stunning bay views, the space is warm, elegant and built for good food, heartfelt moments and a full dance floor.

You'll collaborate with our team to shape the look and feel, from styling to service. Start with roaming canapés, shared entrées or a plated alternate drop. Mains can be served as abundant share platters or as individual plates. Dessert can be refined and plated; or go for a more social finish with high tea stands at each table.

We'll help you map out the flow of the night; when to seat guests, when to dim the lights, and when to turn up the volume. Whether you're planning a relaxed long lunch or a high-energy evening event, we'll make sure it feels seamless, personal and fun.

You bring the guest list. We'll bring the party!

INCLUDES

Five-hour event hire with dedicated event coordination

Exclusive use of the private balcony with panoramic views across Beaumaris Bay

Room layout designed to suit your preferred dining style and floorplan

6m x 5m parquet dance floor set at either end of the room to suit your layout

Choice of entrée, main and dessert served as alternate drop or shared to table

Choose from a beverage package, bar tab or cash bar for drinks (see pg 8)

Self-serve station with premium T2 teas and Moccona coffee

Use of wireless microphones and in-house sound system for speeches and music

Modern Party Menu

\$75 PER PERSON

\$600 Room Hire and minimum bar spend applies to all package options.

A perfect balance of elegance and ease. Begin with four canapés served as guests mingle, setting a warm and relaxed tone. Guests are then seated for a meal featuring alternate drop mains and shared sides, ideal for conversation and connection. To finish, four exquisite desserts are served to the table, creating a sweet finale that feels intimate and indulgent.

CANAPÉS

Beef carpaccio, rice puff, parmesan	Peking duck spring roll with hoisin
Kingfish Tartare, ponzu, coriander tart	Smoked salmon & cream cheese mini bagel
Crab xiao long bao	Shiitake & vegetable dumpling
Scallop & tobiko prawn dumpling	Mini prawn brioche roll, avocado, crème fraîche
Beetroot tart, blue cheese cream, candied sunflower seeds	Buttermilk fried chicken waffle bite with truffle honey glaze

MAIN

Beef striploin, mashed potato, mushroom, charred onion, jus
Braised beef cheek, polenta, peas, jus
Barramundi fillet, capsicum purée, charred zucchini, salsa verde
Chicken breast, cannellini bean puree, radicchio, hazelnut, truffle dressing
Slow cooked lamb shoulder, labneh, eggplant chutney, crispy chickpeas
Pork cutlet, celeriac puree, caramelised apple mustard jus

Mains are accompanied by freshly baked dinner rolls with cultured butter and mixed leaf salad for the table to share.

DESSERT

Canelé	Portuguese Tart
Petit Fours	Tiramisu
Macarons	Raspberry & Lychee Tart

Classic Seated Menu

\$95 PER PERSON

\$600 Room Hire and minimum bar spend applies to all package options.

Timeless and elegant, this style of dining offers a more traditional seated experience. Guests are served a plated entrée, main and dessert, each presented as an alternate drop to ensure variety and flow at the table. Perfect for those who appreciate formality with a modern touch, this menu highlights seasonal produce, thoughtful pairings, and polished service from start to finish.

ENTRÉE

Prosciutto, melon, artichoke, agrodolce
Heirloom tomato, stracciatella, basil, pickled shallot, olive oil
Beetroot, sunflower seed puree, orange, candied sunflower seeds, balsamic
Kingfish crudo, orange, fennel, ponzu, finger lime
Chilli caramel pork belly, herb salad, rice noodles, Thai dressing
Spinach & ricotta ravioli, brown butter, pumpkin, sage, toasted pepitas

MAIN

Beef striploin, mashed potato, mushroom, charred onion, jus
Braised beef cheek, polenta, peas, jus
Barramundi fillet, capsicum purée, charred zucchini, salsa verde
Chicken breast, canellini bean puree, radicchio, hazelnut, truffle dressing
Slow cooked lamb shoulder, labneh, eggplant chutney, crispy chickpeas
Pork cutlet, celeriac puree, caramelised apple mustard jus

Mains are accompanied by freshly baked dinner rolls with cultured butter and mixed leaf salad for the table to share.

DESSERT

Lemon sponge with vanilla custard & berry compote, finished with vanilla mousse
Chocolate sponge, hazelnut nougat, chocolate mousse
Lemon Meringue Tart, served with vanilla ice cream
Biscoff tart, topped with cookie crumble & caramel pearls
Black magic chocolate cake, topped with dark chocolate ganache & dried rose petals
Vanilla bean basque cheesecake

Beverage Packages

ADMIRALS DRINKS PACKAGE - \$70 PER PERSON (5hrs)

WINE

Rob Dolan Blanc De Blanc, Pizzini Prosecco, Murdoch Hill Sauvignon Blanc,
Chrismont Riesling, Kangarilla Rd Chardonnay, Little Yering Pinot Noir,
Tellurian Shiraz, Yugen Full Moon Rose

BEER

Carlton Draught, Great Northern Super Crisp, Napoleone Apple Cider, Stomping Ground
Lager, Stone & Wood Pacific Ale, Guinness, Cascade Light & Great Northern Zero

NON-ALCOHOLIC

Soft Drinks, Orange Juice, Apple Juice, Sparkling Mineral Water
Naked Life Alcohol-Free Canned Cocktails

CAPTAINS DRINKS PACKAGE - \$60 PER PERSON (5hrs)

WINE

Hidden Sea Sparkling, Sauvignon Blanc, Chardonnay, Rose, Pinot Noir, Shiraz

BEER

Carlton Draught, Great Northern Super Crisp, Napoleone Apple Cider, Stomping Ground
Lager, Stone & Wood Pacific Ale, Guinness, Cascade Light & Great Northern Zero

NON-ALCOHOLIC

Soft Drinks, Orange Juice, Apple Juice, Sparkling Mineral Water
Naked Life Alcohol-Free Canned Cocktails

CADETS DRINKS PACKAGE - \$55 PER PERSON (5hrs)

WINE

De Bortoli Vivo Sparkling, Sauvignon Blanc, Chardonnay, Shiraz

BEER

Stomping Ground Lager, Napoleone Apple Cider, Cascade Light & Great Northern Zero

NON-ALCOHOLIC

Soft Drinks, Orange Juice, Apple Juice, Sparkling Mineral Water

Beverage Options

CASH BAR

Guests can purchase their own drinks from our full bar selection, with standard venue pricing applying. Please note that if the minimum spend is not met, the difference will be charged as room hire.

BAR TAB

Your preference of beers, wines, spirits and non-alcoholic options charged on a per-drink basis. Please note that if the minimum spend is not met, the difference will be charged as room hire.

COCKTAILS ON ARRIVAL

Welcome your guests in style with a curated selection of arrival cocktails. Ask your event manager about our seasonal favourites and custom creations.

Additional Extras

OYSTER BAR

Freshly shucked, on display and on ice.

PHOTO BOOTH

Props, prints and plenty of laughs.

LATE-NIGHT SNACK STATION

Think sliders, hot chips or mini toasties.

LIVE MUSIC OR DJ

From acoustic sets to dancefloor anthems.

GELATO CART

Seasonal flavours, perfect for summer parties.

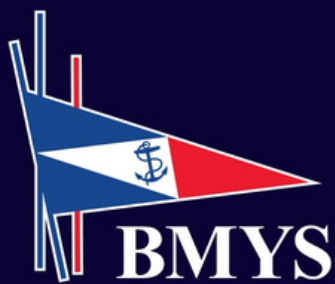


Get in touch...

Ready to start planning?

Whether you're just exploring ideas or already dreaming in detail, we'd love to hear from you. To check availability, discuss packages, or book a private tour of the club, contact our events team on 03 9589 5156 (option 3) or email functions@bmys.com.au.





1 Pelican Quays, Beaumaris VIC 3193
03 9589 5156 | functions@bmys.com.au