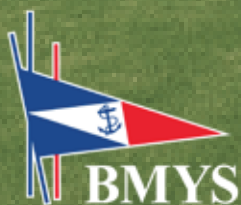


Weddings

AT BEAUMARIS MOTOR YACHT SQUADRON





Celebrate in Style

Welcome to the Beaumaris Motor Yacht Squadron

Set on the water's edge with sweeping views from Beaumaris Bay to Sorrento, BMYS is one of Melbourne's best-kept secrets for a truly unforgettable wedding. Just 20km from the CBD, our bayside venue offers exclusive access to a light-filled reception space and expansive balcony, where the view is uninterrupted by marinas or rooftops; just red cliffs, open water, and the distant twinkling lights of the peninsula.

We host only one wedding at a time, ensuring you and your guests have the full attention of our experienced team and the run of the first floor. Whether you're planning a relaxed cocktail celebration or a classic sit-down dinner, our venue accommodates up to 140 guests for seated receptions and up to 200 for cocktail-style events.

From your first enquiry to the final farewell, your dedicated event manager will work closely with you every step of the way, overseeing planning, coordinating suppliers, managing your run sheet, and delivering a seamless experience on the day. Our in-house team of skilled chefs will tailor a menu to suit your vision, delivering fresh, seasonal dishes with style.

We'd love to show you what's possible. Get in touch to arrange a tour and start planning a celebration that's truly your own.



Ceremony

\$600

Say “I do” on our perfectly manicured wedding lawn, with Beaumaris Bay as your backdrop and the sea breeze at your side. Framed by our white arbour and set just metres from the water’s edge, the space is both elegant and effortless. Your ceremony package includes exclusive use of the lawn, forty white chairs, a signing table, and power for your celebrant or musicians. If it’s a hot day, we’ll provide chilled water for your guests. We can also assist with set-up and floral touches, and recommend trusted local suppliers if needed.

If the weather doesn’t cooperate, we offer two beautiful indoor options: exchange vows in front of the hand-built stone fireplace in our Members Bar, or on the upstairs dancefloor with the water still visible behind you through the glass. Both create an intimate, atmospheric setting with no compromise on style.

Couples also enjoy exclusive use of the venue for photos, from waterfront shots and red cliff backdrops to private balcony moments. Our on-site bridal room offers a quiet retreat throughout the day; perfect for getting ready, freshening up, or simply taking a moment together before rejoining the celebration.



Cocktail Reception

**DESIGNED TO HOST 80 TO 200 GUESTS IN STYLE
\$150 PER PERSON**

Celebrate in style with a relaxed, elegant cocktail reception overlooking the bay. Our light-filled function space offers a mix of seating and standing areas, perfect for mingling with friends and family while soaking in the atmosphere.

We'll work closely with you to style the space to suit your vision; whether you're bringing in your own team or working with ours. It's your night, your way.

Your menu includes one substantial bite, three premium canapés, and six additional cocktail or dessert options, all served seamlessly throughout the event. Sweet items can be offered later in the evening or styled near the tea and coffee station for a more casual finish.

INCLUDES

- Five-hour wedding reception with full event coordination
- Exclusive access to our private balcony with sweeping bay-to-peninsula views
- Customised room layout to suit your style, flow and guest list
- Spacious 6m x 5m parquet dance floor; perfect for your first dance
- Nine canapés plus a substantial grazing item served throughout the night
- Five-hour beverage package featuring wines, beers and soft drinks (see page 9)
- Self-serve station with premium T2 teas and Moccona coffee
- Wireless microphones and sound system for speeches and background music

Cocktail Reception 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 Reception

**IDEAL FOR SEATED CELEBRATIONS OF 80 TO 140 GUESTS
\$165 - \$185 PER PERSON**

For those who love the tradition of a shared table and a full dining experience, our seated receptions offer a beautiful and relaxed way to celebrate. Set against sweeping views of the bay, the room combines understated elegance with a warm, welcoming atmosphere; ideal for heartfelt speeches, great food, and dancing into the night.

You'll work with our team to create the feel you want, from styling to service. Entrees can be served as roaming canapés, shared to the table, or as a plated alternate drop. For mains, choose between generous shared platters or classic alternate drop service. Desserts can be presented as a refined plated course, or as a more social finish—served on high tea stands in the centre of each table.

We'll guide you through the details, so all you have to do is enjoy the moment.

INCLUDES

- Five-hour wedding reception 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, ready for your first dance and beyond
- Choice of entrée, main and dessert served as alternate drop or shared to table
- Five-hour beverage package featuring wine, beer and soft drinks (see page 9)
- Self-serve station with premium T2 teas and Moccona coffee
- Use of wireless microphones and in-house sound system for speeches and music

Modern Reception Menu

\$165 PER PERSON

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, 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 Reception Menu

\$185 PER PERSON

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, 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

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

STANDARD BEVERAGE PACKAGE

WINE

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

BEER

Carlton Draught, Great Northern Super Crisp, Holgate Pale Ale, 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

PREMIUM BEVERAGE PACKAGE - ADD \$10 PER PERSON

WINE

Rob Dolan Blanc De Blanc, Gapsted Estate 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, Holgate Pale Ale, 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

WHY NOT ADD A 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.

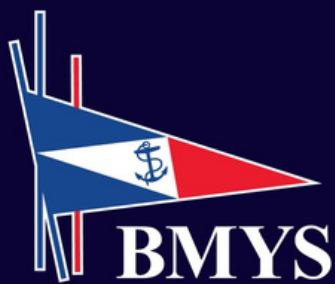


Start the journey...

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.





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