



FUNCTIONS
at Southport Yacht Club



Function Package

Southport Yacht Club boasts three stunning waterfront locations: Main Beach, Hollywell on the Gold Coast's North Shore and Dux Anchorage, our very own island retreat on South Stradbroke Island.

Overlooking the southern end of the Gold Coast Broadwater and private marina, Southport Yacht Club's waterfront restaurant, bar and function centre at Main Beach provides the perfect backdrop for all occasions with a variety of outdoor and indoor spaces.

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southportyachtclub.com.au

1 Macarthur Parade, Main Beach Queensland 4217



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Room Hire Costs

Price valid for bookings to April 30 2017

Compass Room	\$800.00	Boardroom & Western Deck area	\$500.00
Boardroom only	\$300.00	Western Deck area only	\$400.00
Members Lounge	\$250.00	Eastern Lawn	\$400.00
Wheelhouse Room	\$300.00	Dux Anchorage*	
Pontoon Bar*		Main Beach Clubhouse*	

(*Prices for Pontoon Bar, Main Beach Clubhouse and Dux Anchorage available to suit your budget upon application).

Location	Height	Floor Space	Theatre Capacity	Cocktail Capacity	Banquet Capacity	Classroom Capacity	Boardroom Capacity	U-Shape Capacity
Compass Room	2.7m	25m x 16m	220	300	180	150	100	100
Boardroom	2.7m	6m x 4m	30	40	30	30	30	30
Western Deck	3.7m	20m x 8m	-	100	70	-	-	50
Members Lounge	2.7m	4m x 8m	20	-	20	16	16	16
Eastern Lawn	-	20m x 15m	-	120	80	-	-	-
Wheelhouse Room	2.4m	6m x 8m	20	20	20	15	15	15
Floating Pontoon	-	10m x 10m	-	80	-	-	-	-

SYC Members receive a discount on all functions, including food and beverage items. No discount applies to room hire or decorations. Please ask our Functions team to design a package for your next Corporate Event or Special Celebration.

Please note that all prices included in Southport Yacht Club's function packages are subject to change without notice.

All prices are per person and inclusive of GST/ Menu items subject to change.

10% Surcharge on Sundays / 15% Surcharge on Public Holidays.

CANAPE MENU

Canapé Menu *(minimum 30 guests)*

4 x Cold Selection + 4 x Hot Selection	\$35.00 per person
4 x Cold Selection + 8 x Hot Selection + 1 x Fork Dishes	\$48.00 per person
4 x Cold Selection + 8 x Hot selection + 2 x Fork Dishes	\$54.00 per person

Fork Food Selection

Satay Chicken, Beef, Pork or Vegetarian w Jasmine Rice
Battered Flathead, Chips and Tartare Sauce
Green or Red Thai Curry w Chicken, Beef, Pork or Vegetarian and Jasmine Rice
Salt and Pepper Calamari with Chips and Aioli

Cold Selection

Bloody Mary Oyster Shooter
Zucchini pancake with red pepper salad
Peking Duck Rice Paper Rolls
Smoked Salmon Mousse encroute with dill
Vegetable Frittata w Hummus and Kalamata Olives
Mini Steak Sandwiches
King Prawn, Spanish onion, capsicum, chervil and lime cream
Thai Beef Salad
Selection of Assorted Sushi (Sushi not available on Sunday's)

Hot Selection

Traditional and Vegetarian Petite Quiches
BBQ Pork Wonton served w Japanese Mayonnaise
Chicken and Sweet Corn Soup Sip
Spinach and Feta Arancini Balls
Three cheese stuffed potato cup with fins herbs
Tempura Oysters
Spinach and Ricotta rolls
Shitake and Tofu Gyoza
Panko Crumbed Prawns
Chicken and Mushroom Filos
Prawn and Lemongrass stalk w chilli mayonnaise
Sugarcane Beef with chutney
Steamed Gow Vegetables
Crab Cakes with sweet chilli
Peking Duck Wellingtons with Sweet soy sauce
Grilled Pork Belly with Soy Glaze

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PLATED MENU

Plated Menu *(minimum 30 guests)*

Entrée + Main	@ \$49.00 per person
Main + Dessert	@ \$49.00 per person
Entrée + Main + Dessert	@ \$58.50 per person

To Start

Fresh baked bread rolls with butter

Entrée *(If chosen, please select 2 options)*

Roasted mushroom medley in a radicchio cup, parmesan mousse, balsamic onion jam and a parmesan tuille

Salt and lemon pepper squid flash fried and served with petite fennel, pear and rocket salad drizzled with French vinaigrette and lemon

Scandinavian Hickory Smoked Salmon, crisp beans, fried baby capers with aged balsamic and extra virgin olive oil

Grilled sticky pork belly with apple and ginger salad

Roast vegetable tian with capsicum coulis and micro herbs

Thai Beef Salad with garlic beef, nam jim and macadamia nuts

Prawn San Choy Bow, diced tiger prawn, Chinese sausage, bamboo shoots and water chestnuts served in baby cos with a sticky plum sauce

Main *(please select 2 options)*

Atlantic Salmon Fillet with Confit potatoes, seasonal baby vegetables, sunflower sprouts and citrus beurre blanc

Sesame Chicken atop a corn croquette with green beans, peach salsa and horseradish jus

Lamb Niosettes served on roasted sweet potato, Spanish onion, sundried tomato and rocket salad with balsamic jus

Char Grilled Rump Medallion, served with creamy whipped potato, seasonal baby vegetables with Shiraz jus

Buttered Bug Tails on a leek and lime risotto, citrus and red pepper coulis with crunchy fried leek

Mediterranean Vegetable Lasagne, hand made in house, layered with rich Napoli sauce, fresh Mediterranean vegetables, creamy béchamel, with mozzarella and grana padano parmesan.

Dessert *(If Chosen, Please Turn to Page 6 for our plated Dessert Menu)*

All menus are served with blended filtered coffee and assorted tea

All prices are per person and inclusive of GST/ Menu items subject to change

DESSERT MENU

Dessert Menu - \$11.00 per person

If Chosen, please Select 2 Options

White Chocolate and Baileys Charlotte

White chocolate cream envelopes with a rich Baileys and coffee crème brulee center atop a sweet sponge.

Lemon Tart

Rich lemon mousse inside a sweet crisp tart shell with Chantilly cream fresh strawberries and coulis

Blueberry Apple Crumble

An individual classic served with Chantilly cream and vanilla anglaise

Tiramisu Charlotte

Traditional Italian dessert combining mascarpone cheese and espresso coffee on a sponge base, served with raspberry coulis and shaved white chocolate

Apple Custard Tart

Another family favourite served with Chantilly cream and fresh strawberries

Chocolate Fondant

A molten center of rich and indulgent chocolate inside this moist pudding served with vanilla anglaise and sugared nuts

Profiteroles

Three bite-sized choux pastries filled with crème patisserie and topped with a variety of classic flavours

Macaroons

Chef's selection of three delicate flavours

Vanilla, Pistachio, Raspberry, Chocolate, Passionfruit and Salty Caramel

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BUFFET PACKAGES

(Minimum 30 guests required)

Select 3 x Hot Buffet Items & 2 x Accompaniments @ \$48.50 per person

Select 4 x Hot Buffet Items & 3 x Accompaniments @ \$55.00 per person

Select 5 x Hot Buffet Items & 4 x Accompaniments @ \$60.00 per person

To Start:

Fresh baked bread rolls with butter

Hot Buffet

Fresh grilled local barramundi fillets - Grilled with lemon and fresh sea salt

Marinated Chicken Breast - Marinated chicken breast in garlic and herbs

Fresh made Roast Vegetable Lasagne - With a rich Napoli sauce and creamy béchamel, topped with grano padano parmesan and mozzarella

Seared rump medallion steaks - Served with thyme and rosemary herbs

Petite Lamb Niosettes - Lamb medallions in roasted garlic and rosemary jus

Accompaniments

Fresh crisp garden salad

Almond and avocado salad

Traditional Caesar salad

Potato bacon and chive salad

Asian Stir Fry Vegetables

Roasted Root Vegetables

Crispy Roasted Potatoes

Steamed mixed Vegetables

Sauces dressings and mustards included

Blended coffee & selection of gourmet teas

Desserts: Add \$11.00per person *(Please Turn to Page 6 for our plated Dessert Menu options)*

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ULTIMATE SEAFOOD BUFFET

Ultimate Seafood Buffet (*Minimum 40 guests required*) @ \$85.00 per person

To Start

Fresh baked bread rolls with butter

Salads and Starters

Creamy Butternut Pumpkin Soup

Fresh Cold Cuts of Meat - Italian mortadella, spicy chorizo, champagne ham, roasted turkey breast and spicy salami

Salad of crisp greens - Crisp green tossed with cherry tomatoes, cucumbers, Spanish onions and capsicum

Caesar salad - Caesar salad with baby cos leaves, grando, parmesan, garlic crouton and bacon

Greek Salad - Fresh coral lettuce tossed with green beans, artichoke hearts, sundried tomatoes, Kalamata olives and marinated fetta

Potato salad - Creamy potato with crispy bacon shallots and rich mayonnaise and egg

Hot Buffet

Seafood Chowder - A traditional specialty of the Southport Yacht Club and a favourite amongst members

Whole Salt Baked Fresh Snapper - Stuffed with lemons, limes, dill and fennel served at the buffet by the chef

Marinated Chicken Breast - Marinated chicken breast in garlic and herbs

Seared rump medallion steaks - Served with thyme and rosemary herbs

Fresh made Roast Vegetable Lasagne - With a rich Napoli sauce and creamy béchamel, topped with grana padano parmesan and mozzarella

Cold Seafood

Fresh shucked Sydney rock or Pacific plate oysters

Fresh Spanner crab

Scandinavian Hickory Smoked Salmon

New Zealand marinated mussels

Local caught ocean king prawns

Dessert

Chef Selection of Petite Desserts Served at the Table

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ADD-ON ASSORTED PLATTERS

Platter Range:

Turkish Bread & Dips

@ \$45.00 platter

Lightly Toasted Turkish Bread with a selection of Homemade Dips, Oils and Feta Mousse

Sandwich Platters

@ \$70.00 per platter (10 sandwiches)

Please choose a maximum of Four fillings across any number of platters

Ham Cheese & Tomato

Egg Lettuce & Aioli

Chicken Avocado & Swiss Cheese

Chicken, Sundried Tomato, Lettuce and Aioli

Smoked Salmon & Dill with Spanish Onion & Lettuce

Smoked Salmon Rocket and Tomato and Basil Salsa

Roast Beef Tomato, Swiss Cheese & Seeded Mustard

Roast Beef, Red Peppers & Lettuce

Fresh Seasonal Fruit Platter

@ \$75.00 platter

Selection of freshest quality seasonal fruit from a local supplier cut into bite size pieces

Cheese Platter

@ \$75.00 platter

Including Tarago triple cream Brie, Willow Grove Blue Vein and Maffra Cheddar cheese served with hand made fruit paste, crackers and a selection of fresh and dried fruit

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ADD-ON ASSORTED PLATTERS continued

Standard Hot Platter @ \$135.00

(Includes 10 Canapés Each of the Following:)

Chicken macadamia ball
Moroccan vegetable scroll
Gourmet salami and vegetable pizza
Gourmet beef sausage roll
Sweet Potato and Cashew Money Bags

Gourmet Premium Hot Platter @ \$185.00

(Includes 10 Canapés Each of the Following:)

Peking Duck Wellington
lamb mignon
salami and vegetable pizza
spinach ricotta and chorizo involtini
beef and red wine pie

Premium Steamed Asian Dim Sim Platter @ \$205.00

(Includes 10 Canapés Each of the Following:)

Siu Mai Pork / Har Gow / Yi Chee Gow / Seen Har Fun Koh / Chai Gow

Assorted Sushi Platters @ \$125.00

(Choice of three fillings)

Vegetarian Special / Chicken & Avocado
Teriyaki Chicken / Tuna & Avocado
Chicken & Sweet Chilli / Smoked Salmon & Avocado
Egg Salad / Beef Teriyaki
Vegetarian, Avocado & Cucumber
Served with Japanese Mayonnaise and Soy Sauce
(Sushi NOT available on Sundays)

Other Platters Available:

Panko Crumbed Prawns	@ \$120.00 (100 pieces)
Gourmet Mini Quiches	@ \$70.00 (24 pieces)
Gourmet Assorted Mini Pies	@ \$125.00 (48 pieces)
Spinach and Ricotta Rolls	@ \$70.00 (48 pieces)
Chicken and Mushroom Filos	@ \$140.00 (48 pieces)
Prawn Lemongrass Stalk	@ \$140.00 (48 pieces)
Crab Cakes with Sweet Chilli	@ \$140.00 (50 pieces)
Spinach and Feta Risotto Ball	@ \$140.00 (50 pieces)

Gluten Free Platters Available:

Petite Sausage Rolls	@ \$70.00 (24 pieces)
Traditional Quiches	@ \$80.00 (24 pieces)
Petite Party Pies	@ \$70.00 (24 pieces)

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BEVERAGE PACKAGE

Premium Package

4 Hour Package - *\$45.00 per person*

XXXX Gold	Local
Victoria Bitter	Local
Carlton Draft	Local
Angus Brut Premium Cuvee	South Australia
Yalumba Y Series Sauvignon Blanc	South Australia
Yalumba Y Series Pinot Grigio	South Australia
Yalumba Y Series Unwooded Chardonnay	South Australia
Yalumba Y Series Merlot	South Australia
Yalumba Y Series Cabernet Sauvignon	South Australia
Yalumba Y Series Shiraz	South Australia
Assorted Soft Drink and Fruit Juice	

Platinum Package

4 Hour Package - *\$55.00 per person*

Hahn Premium Light	Local
Corona	Mexico
Peroni	Italy
Lord Nelson Dark Ale	New South Wales
Lord Nelson Pale Ale	New South Wales
Jansz Premium Cuvee NV	Tasmania
Twin Islands Sauvignon Blanc	Marlborough, NZ
Redbank Sunday Morning Pinot Grigio	King Valley, VIC
Heggies Chardonnay	Eden Valley, SA
Smith and Hooper Merlot	Wrattonbully, SA
Brokenwood Cricket Pitch Cab Merlot Shiraz	Regional
Yalumba 'Patchwork' Shiraz	Barossa Valley, SA
Assorted Soft Drink and Fruit Juice	

BAR TABS - Bar tabs are available.

Simply advise your Event Manager of the amount you wish to spend, prior to your event. Bar tabs can be increased on the day of the function, a credit card must be left with the bar staff at the beginning of the function to open the account.

All beverages are to be paid on the day of the event

CASH BAR - *Your guests are able to pay cash throughout events at either the Main Bar or Compass Room Bar.*

Please see Southport Yacht Club beverage list for full beverage range.

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SERVICE AGREEMENT, TERMS & CONDITIONS

Function date: _____ Time: _____

Client Full Name/s: _____

Booking Name: _____

Address: _____

Contact ph: _____

Contact email: _____

Function Room: _____

Package / Catering choice: _____

Room Setup: _____ Additional Requests: _____

How did you hear about SYC:

- SYC Member
 Expo
 Internet/Website
 Magazine/Publication
 Word of Mouth
 Advertising at SYC
 Other _____

- I / We have read and agree to abide by the Terms and Conditions as outlined in the Southport Yacht Club function package.
 I / We acknowledge the Terms and Conditions in relation to cancelation and confirmation policies as outlined In the Southport Yacht Club function package

Signed _____ Date: _____

- Please be advised if you are hosting a function on the Eastern Lawn, in the event of wet weather, your function will be held in the Compass Room, Western Deck or Bistro Deck, at the discretion of Southport Yacht Club.
- By giving Southport Yacht Club your Credit Card details we reserve the right to charge the nominated credit card if final balance is not finalised before the event occurs.

Credit Card Authority

I,	give authority for Southport Yacht Club to charge																					
The amount of \$ _____ to the listed credit card.																						
CREDIT CARD TYPE:	EXPIRY DATE:	/																				
NAME (as appears on the card):																						
CREDIT CARD NUMBER:	<table border="1"> <tr> <td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td> </tr> </table>																					
CARDHOLDERS SIGNATURE:																						



SERVICE AGREEMENT, TERMS & CONDITIONS

Under Southport Yacht Club (SYC) policy, patrons are not permitted to bring alcohol or food onto its premises. As this is a Member's oriented facility, we need to consider all of our Members and require a full event order outlining the entire event requirements.

SERVICE: SYC will provide the function area in a good, clean condition, set to the agreed layout and staff the function accordingly. SYC will provide your function with the agreed catering of food and beverage (where applicable). SYC will arrange subcontractors, if required, and only use reputable firms. The extra cost will be charged to your SYC function invoice. SYC will supply all clients with a detailed function layout and confirm all correspondence in advance.

TENTATIVE BOOKING: A tentative booking can be held for a period of up to fourteen (14) days, if after fourteen (14) days the event is not confirmed, SYC may release the booking without notice.

FINAL DETAILS: All final details, including catering and beverage options and event schedule, for your event must be sent through no later than twenty-one (21) days (3 weeks) prior to the function.

VEGETARIAN & SPECIAL DIETARY REQUIREMENTS : Vegetarian and special dietary options are available, please advise your requirements fourteen (14) days prior to the function.

DAMAGES: Any client, guest or appointed contractors are responsible for payment or replacement for damages sustained to equipment, furniture, fittings and decorations directly caused by any member of their party both within SYC or its property & grounds.

SMOKING: As per Queensland Smoking Regulations, under no circumstances is any guest permitted to smoke inside the SYC premises. Your Function Manager will advise you of the designated smoking areas for the Club.

CHILDREN: All children are to be supervised by a responsible adult at all times and not permitted in the bar areas of the clubhouse. Under no circumstances are children permitted to enter the water, due to boating traffic and submerged items.

VENUE ACCESS: Under the, Liquor Act 1992, all patrons attending SYC for function, will be required to sign in at the Club reception. Visitors of an SYC permitted reciprocal club can have full access to all facilities, as per the reciprocal rights agreement. Visitors under the age of 18yrs are not required to sign in, although must be accompanied by a responsible adult at all times.

BEVERAGE SERVICE: SYC is licensed to serve alcohol until 12 midnight, with last drinks to be offered at 11.30pm, SYC reserves the right under the Responsible Service of Alcohol to refuse alcohol to anyone who is intoxicated or under the age of 18years. We are unable to permit any patron to enter SYC with their own beverages for any function purposes.

WET WEATHER: SYC is more than willing to assist with wet weather options, should the Club be able to accommodate the extra patrons. Under no circumstances will a full refund to applicable due to the weather conditions.

To secure additional indoor space, as a wet weather backup, the room hire cost will be required to hold the area.

PRICES: All prices include GST and are based on current market prices: however, these prices may be subject to variation as a result of any movement in the CPI index, wage / salary movements and cost of goods increases.

Room hire is exempt from membership discount, discounts will apply as per Membership division (eg: Social members will receive 5% on food & beverage packages while Gold members will receive 10% discount on food & beverage).

Social and Gold membership entitlements are for those which hold the membership discount and can not be extended to family and friends. Social and Gold discounts are for personal / private functions only and not corporate functions.

Corporate functions will receive discounts as per the current corporate membership agreement.

Bar Tabs will not incur a discount in any instance, membership discounts are applicable to the cost of the individual beverage sold or discounted from a per person Beverage package price.

DEPOSIT and PAYMENT: Allocated room hire costs will act as a deposit and is required to secure your booking at SYC.

Preferred payment methods are cash, bank cheque, electronic funds transfer and credit cards. Please note a 3.5% surcharge applies on American Express & Diners Card purchases. Personal cheques will only be accepted by prior arrangement, must be paid to the club seven (7) working days prior to the function date. Final payment is required seven (7) working days prior to an event based on your contracted event numbers or final numbers whichever is greater.

SYC will supply a full tax invoice for proof of payment Beverage tabs on a consumption will be paid at the conclusion of an event and will be based on a minimum spend for beverage service.

All additional costs are to be paid at the conclusion of an event, Any outstanding charges incurred during your event at the Southport Yacht Club not finalised prior to departure will be charged to your authorized credit card on file the following day. Southport Yacht Club is authorized to charge to such advised credit card any outstanding monies owed to the club. You will be issued a Final Tax invoice of your overall event spend at such time final balance is paid.

CANCELLATIONS / DATE CHANGES: All deposits paid for functions will be forfeited if a function is cancelled within three (3) months of the function date. Deposits will also be forfeited if there is a cancellation/date changes on the following days: Friday, Saturday & Sundays from August through to December. For cancellations with more than three (3) months notice—your deposit will be refunded less an administration fee of up to 10% of the maximum deposit. Balance of account is to be finalised seven (7) working days prior to the event.

FINAL NUMBERS: Minimum numbers are to be advised upon booking function space and adhere to outlined event space minimum spends. If contracted numbers fall below the minimum specified numbers as per your contractual agreement, the client will be charged at the minimum number relating to your signed agreement.

Final numbers are to be confirmed in writing no less than Fourteen (14) days prior to the event. Southport Yacht Club will allow prior to Thirty (30) Days of your event arrival date a reduction of 10% in contracted number, should your numbers reduce below the 10% of contracted numbers no refund will be applicable.

ENTERTAINMENT and NOISE RESTRICTIONS: All entertainment must be approved prior to the booking to ensure it will not conflict with our current entertainment & members. All entertainment should be organised or authorized by SYC, under NO circumstances is any guest to provide Entertainment without notifying SYC. Noise restrictions also apply for all entertainment. All entertainment will be required to finish at 11:30pm.

WORKPLACE HEALTH and SAFETY: It is a requirement that if you engage contractors they must adhere to the contractor by-laws of the club. All contractors must complete the necessary forms ie: SYC Appendix 4 Pre Qualification Form and also complete site induction prior to commencement of work. A certificate of insurance currency is to be given to SYC prior to the first day of the function. This insurance cover must be at least \$10,000.

OTHER ITEMS: Do not take unnecessary risks. No fire explosives are permitted at SYC. Children MUST be supervised at all times. No naked flames - candles must be enclosed. No standing on tables and chairs. Adhere to all policies and procedures of the Club SYC reserves the right to close the event should any of the above terms & conditions not be followed.