



weddings at
SOUTHPORT YACHT CLUB





Southport Yacht Club

Experience the Gold Coast's premier, award winning sports club offering everything from dining in the waterfront restaurant to a functions venue overlooking our 300 berth marina, further complementing the million dollar views from all dining and function areas.

Southport Yacht Club has it all with a newly refurbished clubhouse complete with waterfront restaurant, bars and two major function rooms. Our function rooms capture the stunning views of the club's private 300 yacht marina and the tranquil Gold Coast Broadwater. Southport Yacht Club is the perfect venue for your special occasion.



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Ceremony Packages

ALL CEREMONIES INCLUDE

- 50 x white ceremony chairs
- Skirted signing table with 2 x white ceremony chairs
- Your choice of isle carpet in assorted colours
- Dedicated area for ceremony and pre-dinner drinks
- Wet weather back up location if required

OPTIONAL CEREMONY UPGRADES

- Bridal esky (for off-site photos for 8pax)
- Assorted soft drinks, water, crisps and nuts
- Sparkling wine, beer, soft drinks and water, chips and nuts
- Build your own – with choices of beers, wines and catering options
(prices available on request)
- Music – wireless sound system for music

Locations

WATERSCAPE PONTOON

Located on the Broadwater in front of the Main Beach Clubhouse, the Floating Pontoon offers a unique alternative for a cocktail party or intimate wedding ceremony.

- Friday, Saturday and Sunday
- Mid week (discounted)

WESTERN DECK

The Western Deck is located on the ground level of the Main Beach Clubhouse. An open air space that overlooks the stunning marina and Broadwater; it is the perfect spot for a wedding.

- Friday, Saturday and Sunday
- Mid week (discounted)

QUARTER DECK

For a classic garden wedding ceremony, our sundrenched Quarter Deck and lawn, overlooking the marina and Broadwater is the perfect, private place to come together in matrimony.

- Friday, Saturday and Sunday – on application
- Mid week (discounted)

DUX – our private Gold Members retreat on South Stradbroke Island.
(prices available on request)

HOLLYWELL – SYC's dedicated sailing centre, waterfront venue with spectacular views of the Broadwater. (prices available on request)

OXENFORD – centrally located multi-use venue with waterfront views of Oxenford Lake. (prices available on request)



Reception Packages

SILVER PACKAGE -(min 50pax)

- Designated reception area for the duration of your event
- Black or white chair cover with your choice of sash
- Ceiling or pillar draping
- House range of centrepieces
- Linen napkins and tablecloths
- 2 course alternative drop menu
- Your wedding cake served as dessert

COCKTAIL PACKAGE -(min 50pax)

- Designated reception area for the duration of your event
- Ceiling or pillar draping
- House range of centrepieces
- Linen napkins and tablecloths
- Substantial canapé menu
- 4 hour beverage package
- Your wedding cake served as dessert

GOLD PACKAGE -(min 50pax)

- Designated reception area for the duration of your event
- Black or white chair cover with your choice of sash
- Ceiling or pillar draping
- Premium stylist provided centrepieces
- Linen napkins and tablecloths
- 30min pre-dinner canapés
- 2 course alternative drop menu or main buffet
- Your wedding cake served as dessert
- 5 hour DJ package
- 4 hour beverage package



DIAMOND PACKAGE - (min 50pax)

- 30min pre-dinner canapés
- Designated reception area for the duration of your event
- Black or white chair covers with your choice of sash
- Ceiling or pillar draping
- Ultimate stylist provided centrepieces
- Linen napkins and cloths
- 3 course alternative drop menu or main and dessert buffet
- Your wedding cake served on platters
- 5 hour DJ package
- 5 hour beverage package

SMALL WEDDING AND ELOPEMENT PACKAGE - (min 25pax)

(Western Deck or Pontoon only)

- 30min pre-dinner canapés
- 2 course set menu
- Wedding cake served as dessert
- House range of centrepieces
- Linen tablecloths and napkins

OPTIONAL UPGRADES

- Upgrade to a seafood buffet - **(for Gold and Diamond Packages only)**
- Add chef's selection of desserts to your menu
- Pimp My Cake – upgrade your wedding cake with popping candy, chocolate soil and other special inclusions tailored to your cake flavours
- **(must provide own cake)**
- Upgrade to the ultimate beverage package
- Upgrade to stylist provided centrepieces



Beverage Package Inclusions:

BASIC

- House selection Sparkling Brut
- House selection Sauvignon Blanc
- House selection Chardonnay
- House selection Red
- House selection Pinot Grigio or Moscato
- Selection of 4 local beers
- Assorted soft drinks and juices
- Tea and coffee

PREMIUM

- Jansz Premium Cuvee NV
- Twin Islands Sauvignon Blanc
- Pitchfork Unwooded Chardonnay
- Smith and Hooper Merlot
- Four in Hand Shiraz
- Hancock & Hancock Rosé
- Selection of 4 local beers
- Your choice of 2 imported beers
- Assorted soft drinks and juices
- Tea and coffee

UPGRADE TO BASIC SPIRITS

- Bourbon, Rum, Gin, Scotch and Vodka

5 HOUR PACKAGES AND COCKTAIL PACKAGES

Available on request

BAR TABS

Simply advise your event coordinator 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. All beverages are to be paid on the day of the event.

CASH BAR

Your guests are able to pay cash throughout events at any of our many bars.

Wedding Buffet Menu

TO START

Freshly baked gourmet dinner rolls and butter portions

Antipasto platter of artisan cured meats and assorted roasted/marinated vegetables

SALADS (choose any 3)

Greek salad of vine ripened tomatoes, cucumber, pitted olives, feta and cos lettuce with lemon dressing GF, V

New potato salad with bacon, boiled egg, sliced spring onion and roasted red peppers in a roasted garlic aioli GF, DF

Middle eastern spiced chickpeas, roasted butternut pumpkin, pepitas and baby spinach V, VG, GF, DF

Risotti pasta salad with pesto aioli, roasted vegetables, wild rocket and toasted pine nuts V

Broccoli salad – sunflower seeds, cranberries and spanish onion tossed in a honey mustard dressing V, VG, GF, DF

Classic garden salad – mixed leaves, tomatoes, cucumber and spanish onion dresses with balsamic vinaigrette V, VG, GF, DF

MAINS (choose any 3)

Pepper crusted angus sirloin and served with roasted cherry tomatoes, horseradish jus GF, DF

Asian style soy and ginger steamed snapper fillets, sliced spring onions and red chilli GF, DF

Tuscan seasoned chicken breast with sundried tomato oregano and black olives GF

Moroccan style slow cooked lamb with harissa spices and capsicum relish GF, DF

Oven baked tasmanian salmon fillets with salsa verde, fried capers and fresh herbs GF, DF

Crackling bangalow pork belly seasoned with fennel sage and chilli GF, DF

18-hour slow cooked wagyu beef cheeks with port jus and confit garlic aioli GF, DF

Chicken satay skewers with a mild indonesian peanut and coconut sauce GF, DF

Thai influenced yellow curry with eggplant, sweet potato, coconut, coriander and lime V, VG, GF, DF

ACCOMPANIMENTS

Steamed seasonal panache vegetables tossed in extra virgin olive oil and sea salt V, VG, GF, DF

Oven roasted crispy garlic potatoes V, VG, GF, DF

Steamed fragrant jasmine rice V, VG, GF, DF

UPGRADES

Seafood - upgrade with a selection of fresh seafood including prawns, oysters, marinated mussels with matching condiments GF, DF
(Gold or Diamond Packages only)

Pimp My Cake - upgrade your wedding cake with popping candy, chocolate soil and other special inclusions tailored to your cake flavours
(client to provide cake)

DESSERT

Chef's selection of cakes and sweets **(Diamond Package only)**

GF = gluten free, DF = dairy free, V = vegetarian, VG = vegan

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustaceans, soybeans, sesame seeds and nut products.

Menu items may change due to seasonal availability.

Wedding Plated Menu

ENTREE (please select 2 options)

Tuna tartare with, ruby grapefruit, miso mayonnaise, wasabi tobiko and micro salad GF, DF

Pepper crusted carpaccio of beef fillet, baby beets, horseradish aioli, watercress GF, DF

Prawn and avocado tian with pickled cucumber, salmon caviar, petit herb salad, chive oil GF, DF

Goats cheese and caramelised onion tart, apple and beetroot gel, candied pistachios V

Salad of hot smoked salmon, red quinoa, roasted pumpkin, pepitas, feta, watercress GF, DF

Chilled honey soy beef salad, noodles, pickled cucumber, bean shoots, broccoli, coriander and mint DF

Spinach and ricotta ravioli w butternut puree, fried sage, macadamias and browned butter V

Orange, tequila glazed prawns, with a lime, garlic and cilantro infused rice GF

Potato gnocchi, gorgonzola cheese sauce, watercress and toasted walnuts V

Lemon and tarragon risotto with pan seared scallops and burnt butter GF

MAIN (please select 2 options)

Chicken breast filled with chorizo, mozzarella and red pepper served on a potato anna with capsicum coulis

Oven baked tasmanian salmon with teriyaki glaze, steamed rice and stir fried bok choy DF

Braised beef cheeks, potato mash, green beans and port jus, finished w confit garlic aioli GF

Macadamia crusted australian barramundi, seasonal vegetables, baby potatoes, citrus butter

Roasted angus eye fillet, truffled mash potatoes, wilted greens, mushroom and port jus GF

Chicken supreme w butternut puree, steamed broccolini and stuffed tempura pumpkin flower

Crackling pork belly, sweet potato puree, cider glazed baby onions, chorizo, red sorrel GF

Oven roasted South Australian lamb rack, white bean puree, wilted silver beet, port jus GF

Red wine braised lamb shanks, soft parmesan polenta, fried kale, capsicum piperade GF

Forest of mushroom risotto, baby peas, confit garlic mascarpone and parmesan crisp V, GF

Butternut pumpkin, caramelised onion and feta filo parcel with a rocket and truss tomato salad V

DESSERTS (please select 2 options)

(Diamond Package only)

Tropical cheesecake tart, mango fluid gel and passionfruit sherbet

Chocolate praline tart, berries, toasted hazelnuts and nutella snow

Vanilla custard slice, caramel popcorn, banana mousse, coconut textures

Citrus meringue tart whipped vanilla cream, blueberries and wild sorrel leaves

Sesame infused vanilla panna cotta with berries and crushed maple toffee GF

Chocolate and raspberry coconut pebble, berries, candied coconut chips VG



Canapé Options

Served to your guests by our staff.

8 options + 2 walk and fork dishes

COLD CANAPÉ OPTIONS

Petite tartlet filled with red capsicum piperade topped w herbed ricotta mousse v

Mini yorky pudding filled w roast beef, horseradish cream and cracked pepper, watercress

Whipped goats' cheese and lemon thyme, balsamic infused blueberry crostini v

Cream and cognac infused duck liver mousse served on a crisp toast

Italian savoury donut flavoured with bacon and mozzarella

Roasted pumpkin sauteed spinach and hommus filled vegan tartlet VG

HOT CANAPÉ OPTIONS

Spicy lamb madras filled filo with coconut yogurt dipping sauce

Bolognese flavoured arancini balls with truffled mayonnaise and shaved parmesan

Cuban beef and black bean empanadas, house made chimichurri dipping sauce

Smoked cod croquettes with house made tartare sauce and lemon wedges

Crumbed and fried bacon mac 'n' cheese with spiked tomato ketchup

School prawns encased in crisp wonton pastry w wasabi spiked cocktail sauce

Thai red curry duck dumpling with crispy fried shallots, green onion and chilli

Moroccan fried cauliflower with saffron infused yogurt VG

Southern indian spiced potato encased in crispy chickpea batter w mango chutney GF

DESSERT CANAPÉ OPTIONS

Chef's selection of macarons: pineapple and persian lime, dark chocolate, tiramisu, raspberry white chocolate, passionfruit, salted caramel v

Chef's selection of profiteroles: cherry coconut delight, chocolate caramel swirl, chocolate orange burst, chocolate royale, patisserie cream, wild strawberry and cream v

Chocolate brownie bites topped with espresso cream and chocolate coated coffee beans

WALK AND FORK OPTIONS

Shrimp cocktails – school prawns, crisp lettuce, marie rose sauce, celery salt GF

Fish and chip cones – crumbed local whiting, fries, house made tartare, lemon wedges

Mac 'n' cheese pots, topped with crispy bacon and truffled herb breadcrumbs GF

Bangers and mash with onion marmalade GF

Chicken satay skewers, indonesian peanut sauce and steamed rice DF

Hokkien noodles, stir fried with barbeque pork, exotic asian veg and hoisin sauce

Waffle cones filled with potato mash, southern fried chicken, bacon and maple syrup

Mild coconut and chickpea curry with steamed rice and mango chutney DF, VG, GF

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Wedding Checklist

10-12 MONTHS (OR MORE) UNTIL YOUR WEDDING

- ☐ Announce your engagement
- ☐ Pick your wedding reception and ceremony
- ☐ Choose your wedding date and book it in
- ☐ Create your wedding guest list
- ☐ Send 'save the date' cards
- ☐ Set your budget
- ☐ Choose your bridal party
- ☐ Decide on a theme and colour scheme
- ☐ Research in seasonal floral designs and florists
- ☐ Research wedding decorations
- ☐ Choose a marriage celebrant, priest or minister
- ☐ Research and book photographer/videographer
- ☐ Investigate suit and dress designs for yourselves and wedding party
- ☐ Research honeymoon destinations

6-9 MONTHS UNTIL YOUR WEDDING

- ☐ Start shopping for bridal gown, bridesmaids and flower dresses
- ☐ Start shopping for suits for groom, groomsmen and page boy
- ☐ Select a bridal registry or organise a wishing well
- ☐ Research stationery designs and incorporate your theme and colour scheme
- ☐ Research wedding rings
- ☐ Arrange wedding transportation for bridal parties
- ☐ Research wedding cake options
- ☐ Book musicians, DJ and entertainment
- ☐ Compile a song-list for your ceremony and reception
- ☐ Appoint an MC for your reception
- ☐ Finalise guest list
- ☐ Meet with marriage celebrant to discuss service details
- ☐ Research bridal suites for your wedding night
- ☐ Update passports if required
- ☐ Research Hen's and Buck's night/day options

3-5 MONTHS UNTIL YOUR WEDDING

- ☐ Book honeymoon
- ☐ Meet with hair and makeup stylists - book trials
- ☐ Decide on floral arrangements and choose florist
- ☐ Decide on and book or order wedding decorations
- ☐ Decide on and order wedding extras such as bubbles, rose petals, disposable cameras etc
- ☐ Order or make bonbonniere / favours
- ☐ Order wedding invitations and stationery
- ☐ Request annual leave for honeymoon
- ☐ Meet with photographers to finalise location plans
- ☐ Send invitations
- ☐ Organise a dance lesson or 2 - prefer time to break in your shoes
- ☐ Taste test wedding cake, wine, cocktails and beverages
- ☐ Choose wedding cake and arrange delivery
- ☐ Taste test menu
- ☐ Choose wedding menu and beverage package
- ☐ Organise and book Hen's and Buck's night/day
- ☐ Book your bridal suite for your wedding night
- ☐ Select and order wedding rings and get engraved if you wish

1-2 MONTHS UNTIL YOUR WEDDING

- ☐ Purchase bridal party gifts
- ☐ Finalise ceremony and reception song-list
- ☐ Confirm musician, DJ and entertainment
- ☐ Confirm MC and discuss requirements for reception
- ☐ Draft wedding program information, timeline and speeches
- ☐ Confirm wedding party transportation
- ☐ Book final bridal gown fittings
- ☐ Contact appropriate authorities if you are changing your name
- ☐ Purchase a guest book
- ☐ Order wedding programs, booklets and place cards
- ☐ Keep record of RSVP's received and dietary requirements
- ☐ Chase up anyone who hasn't RSVP
- ☐ Complete 'notice of intended marriage' - with celebrant
- ☐ Organise readings with your celebrant
- ☐ Create running order sheets for ceremony and reception to give to appropriate people
- ☐ Book beauty appointments - hair cut, colour, spray tan, manicure, facial etc

2-4 WEEKS UNTIL YOUR WEDDING

- ☐ Hold Hen's and Buck's events
- ☐ Pick up bridal gown, bridesmaid's and flower girl dresses
- ☐ Write your vows and speech or toast
- ☐ Give bridal party their gifts
- ☐ Start packing for your honeymoon
- ☐ Start breaking in your wedding dress shoes
- ☐ Pick up wedding rings and get engagement ring cleaned
- ☐ Assign someone to collect gifts after your wedding
- ☐ Ensure bride has something old, new, borrowed and blue
- ☐ Organise seating arrangements
- ☐ Organise place card names

1 WEEK UNTIL YOUR WEDDING

- ☐ Attend beauty appointments
- ☐ Pick up suits for groom, groomsmen and page boy
- ☐ Drop off ceremony / reception accessories
- ☐ Put together an emergency bridal kit - nail file, band aids, safety pins etc
- ☐ Nominate a contact person on the day for any issues that arise
- ☐ Rest and ensure your getting enough sleep

YOUR WEDDING DAY

- ☐ Go with the flow and enjoy your wedding day

POST WEDDING REMINDERS

- ☐ Write and send guest thank you cards
- ☐ Write and send thank you notes or facebook reviews for all wedding suppliers
- ☐ Have bridal gown cleaned
- ☐ Notify your change of name on required forms
- ☐ Keep in touch with wedding photographer / videographer, once collected send photos to friends, family and your wedding venue too!



SOUTHPORT YACHT CLUB

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