



CORPORATE PACKAGES



Our Function Spaces

ABOUT THE CLUB

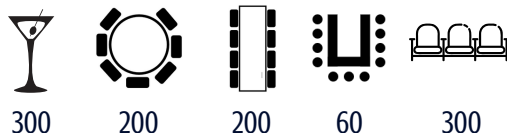
Southport Yacht Club is a world class venue, with 180 degree views of the Gold Coast's Broadwater and hinterland, its very own private beach, and boasts one of the best photographed sunsets on the Coast, making it the perfect venue for your next corporate event, wedding reception and/or ceremony or celebration.

Southport Yacht Club offers a diverse array of menu options to suit anyone's budget.

Southport Yacht Club offer 6 function spaces to suit any event; from 20-300 people.

THE COMPASS ROOM

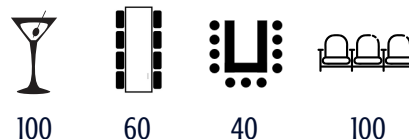
The Compass Room, located on level one, accommodates our larger events ranging from wedding receptions, corporate functions and birthdays through to more exquisite cocktail parties,



THE WESTERN DECK

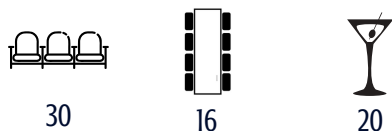
The Western Deck is located on the ground floor over looking the west side of the 300 berth Marina.

Suits small to medium sized events such as wedding receptions, cocktail parties, birthday parties, and corporate lunches



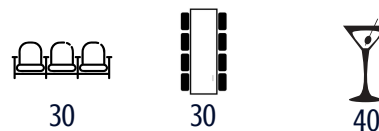
Members Lounge

Our Members Lounge, also referred to as the Fo'c'sle Room. Is one of our smaller meeting areas. Ideal for board meetings, private corporate lunches or a small breakout room.



Boardroom

The Boardroom situated on the west side of the ground floor, has its own built in projector and drop-down screen. A private room ideal for corporate board meetings or as a breakout room.



THE FLOATING PONTOON

The 'Worlds First' floating pontoon located on the water to the west of the Club. Popular for wedding ceremonies, product launches, cocktail parties, private dinners, birthday parties and private corporate breakfasts.



THE QUARTER DECK

Available to hire Monday - Wednesday

The new refurbished Quarterdeck boasts its own 'Pod' Bar which offers beer and cocktails on tap along with an extensive wine list. Making this venue ideal for birthday parties, cocktail parties, product launches or major announcements.



*All prices are per person and inclusive of GST/ Menu items subject to change
10% Surcharge on Sundays / 15% Surcharge on Public Holidays
Prices are valid until 30 April 2021*



Conference Packages

MINIMUM 25PAX

HALF DAY PACKAGE

- Includes 1/2 Day Room Hire (4 hours)
- Your choice of room set up
- Tea and Coffee on Arrival
- Choice of Morning or Afternoon Tea
- Lunch
- Pens, Mints & Chilled Water
- Standard Audio Visual requirements - Lectern, Projector and Screen or Portable TV

FULL DAY PACKAGE-

- Includes Full Day Room Hire (8 hours)
- Your choice of room set up
- Tea and Coffee on Arrival
- Morning and Afternoon Tea
- Lunch
- Notepads, Pens, Mints & Chilled Water
- Standard Audio Visual requirements - Lectern, Projector and Screen or Portable TV

MORNING AND AFTERNOON TEA SELECTIONS: SELECT ONE

Sweet:

- House baked buttermilk scones with chantilly cream and strawberry jam
- Warm banana bread with runny honey and vanilla infused mascarpone
- House made coconut granola, natural yogurt and set berry compote
- Strawberry jam centred doughnuts tossed in cinnamon sugar
- Freshly baked selection of apricot glazed danish pastries
- Chocolate and raspberry lamingtons with jam and cream

Savoury:

- Pork and fennel sausage rolls with smoked tomato chutney
- Fresh croissants filled with leg ham and sliced swiss cheese
- Platter of vegetable crudites with hummus and yogurt dipping sauce
- Mediterranean roast vegetable frittata
- Spinach and feta triangles encased in crisp puff pastry

LUNCH MENU:

- Selection of assorted gourmet sandwiches and wraps, with the following fillings:
 - double smoked leg ham, sliced swiss cheese and dijon aioli
 - cajun spiced chicken, pickled cucumber, lettuce & capsicum dip
 - peppered roast beef, blue cheese & rocket with onion marmalade
 - beetroot, carrot, hummus, avocado and alfalfa sprouts V, VG, DF
 - roast pumpkin, baby spinach and feta V
- Fresh Garden Salad & Chefs Potato Salad
- Served with Freshly brewed Tea and Coffee, Assorted Juices or Soft Drinks

AUDIO VISUAL CAPABILITIES:

Southport Yacht Club has a wide range of audio visual equipment available for your use which includes but is not limited to:

- Wireless internet access
- Digital projectors
- Screens
- Stage
- Whiteboards
- Flip Charts
- Flat Screen Monitors
- Additional options available on request

Our team is also able to assist with other additional requests specific to your event, including:

- Styling, theme development and staging
- Pre and post event activities
- Team development activities
- Event Lighting
- Photobooths & Digital Welcome Signs
- Corporate sailing events



Break Options

MINIMUM 25 Pax

Morning or Afternoon Tea

Sweet:

- House baked buttermilk scones with chantilly and strawberry jam
- Warm banana bread with runny honey and vanilla infused mascarpone
- House made coconut granola, natural yoghurt and set berry compote
- Strawberry jam centred doughnuts tossed in cinnamon sugar
- Freshly baked selection of apricot glazed danish pastries
- Chocolate and raspberry lamingtons with jam and cream

Savoury:

- Pork and fennel sausage rolls with smoked tomato chutney
- Fresh croissants filled with leg ham and sliced swiss cheese
- Platter of vegetable crudites with hummus & yogurt dipping sauce V, VG, DF, GF
- Mediterranean roast vegetable frittata V, GF
- Spinach and feta triangles encased in crisp puff pastry V

SET SANDWICH LUNCH

Platters of assorted sandwiches served with fresh salads, fruit and selection of cakes.

Served on a selection of breads

- Gourmet sliced bread
- Focaccia
- Turkish
- Bread rolls

Served with

- Fresh garden salad with balsamic vinaigrette V, VG, GF, DF
- Potato egg, bacon and chive salad w sour cream dressing. GF
- Sliced seasonal fruit V, VG, GF, DF
- Chefs selection of cakes

Gluten Free available by prior arrangement only

Choose 4 fillings:

- Double smoked leg ham, sliced swiss cheese and dijon aioli
- Cajun spiced chicken, pickled cucumber, lettuce & capsicum dip
- Peppered roast beef, blue cheese & rocket with onion marmalade

Gluten Free available by prior arrangement only

- Smoked salmon, cracked pepper, cream cheese, cucumber & chives
- Beetroot, carrot, hummus avocado and alfalfa sprouts V, VG, DF
- Roast pumpkin, baby spinach and feta V

HIGH Tea Package

Includes glass of bubbles on arrival a selection of teas and orange juice

- House baked buttermilk scones
- Sliced Fresh Fruit
- Red Velvet Yo Yo Biscuits
- Portuguese custard tarts
- Assorted macarons
- Freshly baked quiches
- Petite Sandwich Selection
 - Poached chicken & wasabi mayo
 - Curried egg and lettuce
 - Smoked salmon, cucumber & cream cheese

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, crustacean, soybean, sesame seeds and nuts products.

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Platter Selections

PLACED ON TABLES OR HIGHBARS IN YOUR FUNCTION SPACE

INDIVIDUAL PLATTERS

- Panko crumbed prawn torpedoes with cocktail sauce
- Crispy squid, with lemon cheeks and house made tartare
- Fried chicken wings with bourban and barbecue dipping sauce GF
- Asian selection - spring rolls, curry puffs & money bags with sweet chilli, manis V
- Chicken satay skewers - marinated chicken skewers with peanut satay sauce
- Selection of steamed dim sums with black vinegar dipping sauce
- Variety of bite sized pieces of sushi w wasabi & light soy dipping sauce GF, DF inc V, VG
- Sliced fruit platter assorted seasonal and tropical fruits V, VG, GF, DF
- Lamb cutlets marinated in rosemary, garlic, cracked pepper & house made salsa verde DF, GF

CHEESE PLATTER

Selection of domestic cheeses including vintage cheddar, brie and blue cheese, assorted crisp breads, quince paste, seasonal fruits & nut's V

SANDWICH PLATTER

Choose 4 fillings \$80 per platter (10 Sandwiches)

served on a selection of breads gourmet, sliced bread, foccacia turkish bread rolls

- double smoked leg ham, sliced swiss cheese and dijon aioli
- cajun spiced chicken, pickled cucumber, lettuce & capsicum dip
- peppered roast beef, blue cheese & rocket with onion marmalade
- smoked salmon, cracked pepper, cream cheese, cucumber & chive
- beetroot, carrot, hummus avocado and alfalfa sprouts V, VG, DF
- roast pumpkin, baby spinach and feta V

GRAZING STATION

Selection of cured and smoked artisan meats including prosciutto, salami and chorizo, pickled and roasted vegetables, assorted domestic cheeses incl - brie, blue and cheddar, dried and fresh fruits with warm breads, crackers and a selection of dips.

SEAFOOD PLATTER

Local prawns, freshly shucked oysters, marinated mussels & matching condiments \$450 GF, DF

50 pieces of each

OVEN BAKED PIZZA SLABS

½ meter pizza slabs – Select 2

- Margarita - Tomato, Basil & Mozzarella V
- Meatlovers – BBQ Chicken, Bacon and Chorizo
- Pepperoni, Spanish onion, roasted red peppers

BRIOCHE SLIDER PLATTERS (25 PER PLATTER)

- Cheeseburgers – Angus beef patty, mustard, ketchup, jack cheddar & dill pickle
- Californian crab cake, avocado and lime salsa, lettuce and spicy aioli
- Super slow cooked pulled pork, bourbon and barbecue sauce, crisp slaw

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Themed Buffet Menu's

MINIMUM 30PAX

CLASSIC BBQ

- Fresh baked bread rolls
- Rosemary, garlic and olive oil chicken breast, house made hamburger patties, rib fillet minute steaks, beef, lamb or chicken gourmet sausages
- Bacon, egg and potato salad, pasta salad with a creamy sundried tomato dressing, green leaf salad with sweet balsamic dressing and caramelised onions
- Freshly sliced seasonal fruit platter

GOURMET BBQ

- Fresh baked bread rolls
- Rosemary, garlic and olive oil chicken breast, house made hamburger patties, rib fillet minute steaks, beef, lamb or chicken gourmet sausages, Lemongrass scented barramundi
- Bacon, egg and potato salad, buttered corn cobs with fresh thyme and sea salt flakes, pasta salad with a creamy sundried tomato dressing, roasted beetroot and pumpkin salad, green leaf salad with sweet balsamic dressing, caramelised onions.
- Continental sliced meat platter: salami, pastrami, champagne ham, & prosciutto ham
- Freshly sliced seasonal fruit platter

INDIAN Bazaar

- Spiced chickpea, and coconut curry, mild butter chicken curry, Curried rice and apple salad, Tomato, kachumber salad
- Potato and pea filled curry puffs, pappadums, warm naan bread, mango chutney, steamed saffron rice
- Tropical fruit salad with minted sugar, Halwa carrot cake with lemon cream cheese icing

Add on

- Slow cooked lamb rogan josh for an extra \$8pp

ITALIANO

- House made beef lasagne, roasted rattatouille with spaghetti, freshly baked slab pizzas, caprese salad of vine ripened tomato, basil and bocconcini, Rocket, pear and shaved parmesan salad with balsamic reduction
- Warm garlic and herb foccacia, house baked olives, selection of domestic cheeses, roasted and marinated vegetables, sliced cured meats inc. pastrami, prosciutto and salami
- Tiramisu & fresh seasonal fruit

HOLY GUACAMOLE

- Taco Shells, soft tortillas & corn chips, spiced ground taco beef, slow cooked black beans, grilled chicken with lime and coriander
- Guacamole, tomato salsa, shredded cheese, sour cream, chipotle aioli, crisp lettuce, sliced jalapenos,
- Churros with chocolate ganache dipping sauce & mexican fruit salad

FRUTO DE MAR (FRUIT OF THE SEA)

- Local prawns with cocktail sauce, grilled barramundi fillets w tomato and almond concasse, steamed mussels in a white wine tomato and chilli sauce, beer battered market fish, salt and pepper calamari, beer battered fries
- Octopus salad with potatoes and green beans, spinach, smoked salmon salad with lemon dill dressing, garden salad with vinaigrette
- Queensland fruit salad & mini pavlovas with cream and coulis

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Beverage Packages

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STANDARD BEVERAGE PACKAGE

4 HOURS

- 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

3 & 5 hour packages available on request

PREMIUM BEVERAGE PACKAGE

4 HOURS

- Jansz Premium Cuvee NV
- Twin Islands Sauvignon Blanc
- Pitchfork Unwooded Chardonnay
- Smith and Hooper Merlot
- Four in Hand Shiraz
- Hancock & Hancock Rose
- Selection of 4 Local Beers
- Your Choice of 2 Imported Beers
- Assorted Soft Drinks and Juices
- Tea and Coffee

3 & 5 hour packages available on request

ADDITIONAL ADD ON'S:

- **Add** Basic Spirits to your package: bourbon, rum, gin, scotch and vodka
- **Add** Tap Cocktails: *Price available on request*
- **Add** a soft drinks package to your event

Bar TABS

Add a bar tab to your event, Simply advise your event coordinator of the limit and inclusions 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, tab to be finalised at end of event.

CASH BAR

Fully stocked bars ready for your guests to purchase drinks at their own leisure and expense

TEA AND COFFEE STATION

Freshly brewed coffee and assorted teas for your guests to help themselves to throughout the duration of the event | Prices start at \$3.50pp

DRINK ON ARRIVAL

Allow your guests to be served a cold drink on arrival to your event, set up and served by staff. All drinks will be added to a bar tab and charged on consumption.

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