



# CORPORATE PACKAGES



# Our Function Spaces

## ABOUT THE CLUB

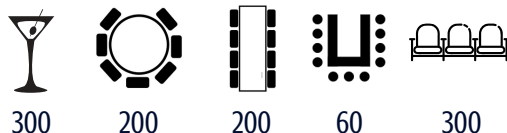
*Southport Yacht Club is a world class venue, with 180 degree views of the Gold Coast's Broadwater and hinterland, its very own private beach, and boasts one of the best photographed sunsets on the Coast, making it the perfect venue for your next corporate event, wedding reception and/or ceremony or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

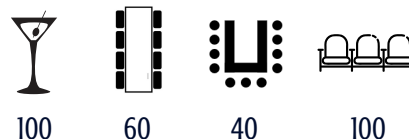
The Compass Room, located on level one, accommodates our larger events ranging from wedding receptions, corporate functions and birthdays through to more exquisite cocktail parties,



### THE WESTERN DECK

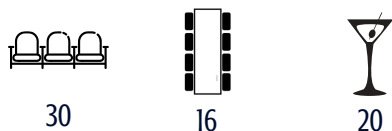
The Western Deck is located on the ground floor over looking the west side of the 300 berth Marina.

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



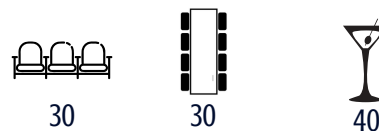
### Members Lounge

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.



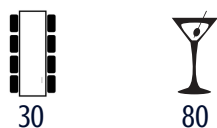
### Boardroom

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.*

*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*





# Beverage Packages

MINIMUM 25PAX

## 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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