



CELEBRATING
75
Years

SOUTHPORT YACHT CLUB FUNCTION PACKAGES 2021



Our Function Spaces

Southport Yacht Club is a world class venue, with 180 degree views of the Gold Coast's Broadwater and Hinterland, with its very own private beach, and boasting one of the best photographed sunsets on the Coast, making it the perfect venue for your next corporate event, wedding celebration or special event. Southport Yacht Club offers a diverse array of menu options to suit anyone's budget and some of these menus are included in this booklet.

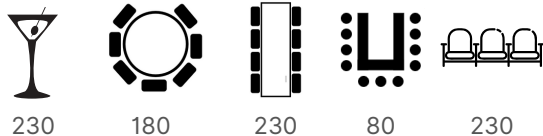
The Club offers 6 function rooms to suit any event; from 20-300 people.

If your space or location is not available ask your coo-ordinator about booking one of our other locations - Hollywell, Oxenford or Dux Anchorage

THE COMPASS ROOM

The Compass Room is the only function space located on level one of the building, overlooking our private marina, the Compass Room accommodates our larger events, best suited for numbers over 50, with a private bar, separate bathrooms in a fully airconditioned room.

This space can be set in a variety of different ways to best suit your specific event



THE MEMBERS LOUNGE

Our Members Lounge, also referred to as the Focs'ale Room. Is one of the smaller meeting spaces at Main Beach. Ideal for board meetings, private corporate lunches or a small breakout room.



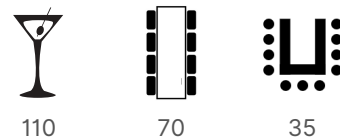
WATERSCAPE PONTOON

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.



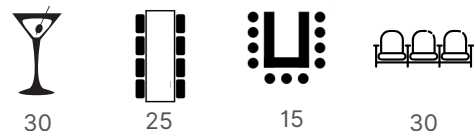
THE WESTERN DECK

The Western Deck is located on the ground floor of the venue overlooking the 300 berth Marina. This space suits small to medium sized events, With a pop up bar set in this area we are able to transform this space into the perfect location for your next special occasion, add on the boardroom and you have additional space for your guests to spread out or have a dance floor.



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, private dinners or as a breakout room.



QUARTER DECK

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.

Available to hire Mon - Wed



Canape Options

Served roving to your guests
Min 25 pax

COLD CANAPES OPTIONS - Select at least 2

- ☐ Petite tartlet filled with red capsicum piperade topped w herbed ricotta mousse V
- ☐ Mini yorky pudding filled w roast beef, horseradish cream & cracked pepper, watercress
- ☐ Italian savoury donut flavoured with bacon and mozzarella
- ☐ Roasted pumpkin sauteed spinach and hommus filled vegan tartlet V, VG
- ☐ Petite vol au vent filled with a smoked salmon, cream cheese and chive mousse
- ☐ Mini caprese skewers, cherry tomoato, bocconcini, basil & balsamic glaze GF, V
- ☐ Californian style crab cake topped with guacamole and fresh herbs

HOT CANAPES OPTIONS

- ☐ Spicy lamb madras filled filo with coconut yogurt dipping sauce
- ☐ Bolognese flavoured arancini balls with truffled mayonnaise & shaved parmesan
- ☐ Cuban beef and black bean empanadas, house made chimichurri dipping sauce
- ☐ Creamy chicken and mushroom filled oven baked filo pastry
- ☐ 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
- ☐ Southern Indian spiced potato encased in crispy chickpea batter w mango chutney VG, GF
- ☐ Peking duck asian crepes drizzled with hoisin sauce & sliced onion
- ☐ Petite king island gourmet beef pies topped with mashed potato
- ☐ Vegan emapnadas filled with potato, spinach, cauliflower, peas and onion VG

DESSERT CANAPES OPTIONS

- ☐ Hazelnut Filled Pastry Parcels - Served warm and dusted with icing sugar
- ☐ Chefs selection of Profiteroles: Cherry coconut delight, chocolate caramel swirl, chocolate orange burst, chocolate royal, patisserie cream, wild strawberry and cream
- ☐ Chocolate brownie bites topped with espresso cream and chocolate coated coffee beans

WALK & FORK OPTIONS

- ☐ Shrimp Cocktails – school prawns, crisp lettuce, marie rose sauce, celery salt GF, DF
- ☐ Fish & Chip Cones – crumbed local whiting, fries, house made tartare, lemon wedges
- ☐ Mac N Cheese Pots, topped with crispy bacon and truffled herb breadcrumbs
- ☐ Bangers and Mash, artisan sausages with creamy mashed potatoes and onion marmalade GF
- ☐ Chicken Satay Skewers, Indonesian peanut sauce and steamed rice DF
- ☐ Hoiken Noodles, Stir fried with barbeque pork, exotic asian veg & hoisin sauce
- ☐ Fried Karaage chicken on stemed white rice, teriyaki sauce, crispy fried onion, sliced spring onion
- ☐ Mild coconut and chickpea curry with steamed rice and mango chutney VG, V, GF
- ☐ Mini Cheeseburger, brioche bun, beef patty, bbq sauce, cheese, pickles & beer battered onion rings

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, 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



Plated Menu

Min 25 pax

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 & avocado tian with pickled cucumber, salmon caviar, petit herb salad, chive oil GF, DF
- Goats cheese and caramelized onion tart, apple & 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 & mint. DF
- Spinach and ricotta ravioli w butternut puree, fried sage, macadamias & 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 choi. DF
- Braised beef cheeks, potato mash, green beans & 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 & 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 & feta filo parcel with a rocket & truss tomato salad V

Desserts

please select 2 options

- 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

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.

Menu items may change due to seasonal availability.



Beverage Package

Min 25 pax

Standard Beverage Package

- 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 Beverage Package

- 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

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

Southport Yacht Club 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.

*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 2022*

