

SOUTHPORT YACHT CLUB CORPORATE PACKAGES



Southport Yacht Club

Southport Yacht Club is a world-class venue, with 180-degree views of the Gold Coast's Broadwater and hinterland, it's 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 celebration, or special event.

Southport Yacht Club offers a diverse array of menu options to suit anyone's budget, you will find these menu options included in this booklet.

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

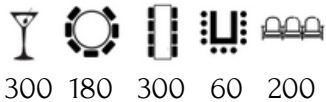


Our Function Spaces

THE COMPASS ROOM

Min Spend: \$3500

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

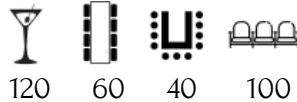


Venue Hire \$800

THE WESTERN DECK

Min Spend: \$3000

The Western Deck is located on the ground floor overlooking the west side of the 300 berth Marina. Suiting small to medium-sized events such as wedding receptions, cocktail parties, birthday parties and corporate lunches.

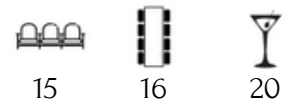


Venue Hire \$500

MEMBERS LOUNGE

Min Spend: N/A

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

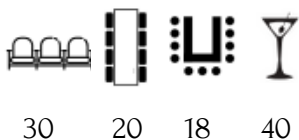


Venue Hire \$250

BOARDROOM

Min Spend: N/A

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.

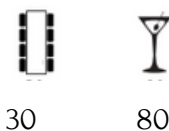


Venue Hire \$400

PONTOON

Min Spend: \$3000

The 'world first' floating pontoon is 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 events.



Venue Hire \$800

QUARTER DECK

Min Spend: \$4000

The newly 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 Saturdays on application only*



150

Venue Hire \$1000

Conference Packages

Minimum 15 people

○ HALF DAY PACKAGE \$49 per person

- Your choice of room set up
 - Tea and Coffee on arrival
 - Choice of Morning or Afternoon Tea
 - Working Lunch
- Upgrade to a Lunch Buffet \$15pp (minimum 50pax)
- Pens, Mints & Chilled Water
 - Standard audiovisual requirements. Lectern, projector & screen, or portable TV

○ FULL DAY PACKAGE \$59 per person

- Your choice of room set up
 - Tea and Coffee on arrival
 - Morning & Afternoon Tea
 - Working Lunch
- Upgrade to a Lunch Buffet \$15pp (minimum 50pax)
- Notepads, Pens, Mints & Chilled water
 - Standard audio visual requirements. Lectern, projector and screen, or portable TV

Audio Visual Capabilities

Southport Yacht Club has a wide range of audiovisual equipment available for you to use which includes, yet is not limited to:

- Wireless internet access
- Digital projectors
- Screens
- Stage
- Whiteboards
- 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
- Live Entertainment and DJ's
- Photobooths & Digital Welcome Signs
- Corporate sailing events



Buffet Breakfast

Minimum 25 people

COLD

- Assortment of breakfast pastries incl danish, croissants & donuts (V)
- Seasonal sliced fruit platter or fruit salad (GF, VG)
- Granola & yoghurt jars (V)
- Brewed Tea or Coffee
- Two Juices
- Toast station with spreads and condiments

*Add cheese and herb omelette for an extra \$5 per person

HOT

\$35 per person

- Scrambled eggs (GF, V)
- Grilled bacon (GF, DF)
- Hash browns (GF, VG, DF)
- Chipolatas (GF)
- Mushrooms (GF, V)
- Grilled herbed tomatoes (GF, VG, DF)
- Baked beans (V, DF)
- Buttermilk pancakes & condiments (V)

Plated Breakfast

Minimum 25 people

SELECT ONE OPTION *GF by prior arrangement only

\$35 per person

- ☐ Free-range scrambled eggs, crispy bacon, hash browns, cheese Kransky chipolatas, roasted field mushroom, grilled herbed tomatoes & toasted sourdough
- ☐ Smoked Salmon, oven-baked, herbed potato rosti topped with poached egg & caper hollandaise
- ☐ Baked eggs with spinach, mushrooms, goat's cheese & chorizo, side of toasted sourdough
- ☐ Toasted sourdough, smashed avocado, smokey bacon heirloom, tomato salsa & poached eggs
- ☐ Coconut pancakes with fresh banana, vanilla-infused whipped cream & salted caramel sauce (V)
- ☐ Warm toasted Belgium waffles with blueberries & lemon-infused whipped ricotta (V)

Preset cold items shared in the middle of the table.

Assortment of breakfast pastries, seasonal fruit, tea, coffee, two juices, choice of one plated meal. Plated Breakfasts are a single choice for Alternate drop please add \$5 per person.

Networking Breakfast

Minimum 25 people

SELECT TWO OPTIONS

\$25 per person

- ☐ Fried egg, chorizo, sausage & bacon jam with dressed rocket in a toasted brioche roll
- ☐ Croque monsieur - Locally smoked leg ham & cheesy mustard bechamel on sourdough bread
- ☐ English muffin breakfast pizza - vine-ripened tomato, crispy bacon & mozzarella cheese
- ☐ Vanilla infused yoghurt Brulee house-made coconut granola and mixed berry compote (V)
- ☐ Breakfast burrito - chorizo, eggs, hash browns, beans paired with a fiery tomatillo salsa
- ☐ Tropical fruit skewers with a vanilla-infused organic yoghurt dipping sauce

This includes an assortment of breakfast pastries, sliced seasonal fruit, tea & coffee.

GF = Gluten Free, DF = Dairy Free, V = Vegetarian, VG = Vegan VOA = Vegetarian Option Available

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.

Morning & Afternoon Tea Selections

Minimum 25 people

SELECT ONE OPTION FOR \$10

- ☐ Molten strawberry jam-centred doughnuts tossed in cinnamon sugar (V)
- ☐ Assorted oven-baked danish pastries with apricot glaze (V)
- ☐ Sweet muffin selection (V)
- ☐ Apple & cranberry granola jar topped with yogurt and fresh strawberries (V) (GFO by prior arrangement)
- ☐ House baked buttermilk scones with whipped cream and strawberry preserve (V)
- ☐ Warm banana bread with cinnamon butter (V)
- ☐ Fresh fruit skewers dusted with minted sugar (VG, GF)
- ☐ Selection of cakes and slices (GFO & VGO by prior arrangement only)
- ☐ Freshly baked croissants with leg ham and sliced cheese
- ☐ Freshly baked croissants with sliced cheese and tomato (V)
- ☐ Savoury mini muffin selection - Cheddar cheese, pumpkin, leek & tomato, spinach, feta & sun-dried tomato V
- ☐ Sesame-crust Anger beef sausage rolls with tomato chutney
- ☐ Warm oven baked quiche selection (V) (GF & VG By prior arrangement only)
- ☐ Mini savoury meat pie selection (GF & VG by prior arrangement only)
- ☐ Roasted pumpkin, spinach and feta frittata (GF, V)

EXTRAS

- ☐ Chef's selection of cookies \$5 (2pcs/pp)
- ☐ Bowls of whole fresh fruit in the centre of the table \$5pp

High Tea Package

Minimum 20 people

1 stand can feed up to 4 people

\$59 per person

- Includes a glass of bubbles on arrival, Tea/coffee selection
- House baked buttermilk scones, strawberry jam & chantilly cream
- Sliced fresh seasonal fruit
- An enchanting selection of petit fours
- Assorted savoury options
- Vol au vents quiche, gourmet sausage rolls
- Fresh petite sandwich selection (GF by prior arrangement only)



Bento Box Lunches

Minimum 10 people
Maximum 25 people

SELECT ONE OPTION - (GF by prior arrangement only)

☐ Option 1 Basic \$19 per person

- Freshly made sandwiches
- Fresh fruit
- Sweet treat
- Fresh garden salad with house dressing

☐ Option 2 Ploughman's \$23 per person

- Freshly baked bread
- Sliced deli meats, cheese & pickles
- Lettuce, cucumbers, tomatoes, boiled egg
- Organic apple/pear

☐ Option 3 Japanese influence \$25 per person

- Fresh sushi selection
- Japanese slaw with sesame mayo
- Karaage chicken with rice
- Soy sauce/pickled ginger
- Fresh seasonal fruit

☐ Option 4 Mexicana \$23 per person

- Corn chips
- Fresh tomato salsa, crisp lettuce, corn, braised black beans, shredded cheese
- Slow-cooked pulled pork
- Guacamole
- Mini churros tossed in cinnamon sugar

☐ Option 5 Greek \$23 per person

- Greek salad - mixed leaves, olives, feta, tomatoes, cucumber, poached chicken
- Lightly toasted pita bread
- Tzatziki sauce
- Oven-baked spinach & feta triangle pastry
- Chefs sweet option



Canape Options

Served roving to your guests - Minimum 25 people

SELECT YOUR OPTION

- ☐ 4 x Options | \$16 per person (30 min)
- ☐ 6 x Options | \$24 per person (1 hour)
- ☐ 8 x Options | \$32 per person (2 hours)
- ☐ 8 x Options & 2 x Grazing Dishes | \$50 per person (3 hours)

COLD CANAPE OPTIONS - Please select minimum of 2 cold options

- ☐ Mini Yorkshire pudding filled with roast beef, horseradish cream & cracked pepper, watercress
- ☐ Roasted eggplant, zucchini, capsicum & tomato with creamy hummus in a petite tart case (V)
- ☐ Bite-sized puff pastry vol au vent filled with smoked salmon, lemon and chive mousse
- ☐ Mini Caprese skewers, cherry tomato, bocconcini, fresh basil & sticky balsamic glaze (V, GF)
- ☐ Californian-style blue swimmer crab cakes topped with avocado, chilli and lime salsa
- ☐ Beetroot bruschetta with whipped goats cheese and crispy fried basil on garlic croute (V)
- ☐ Petite tart filled with smoked chicken, apple, celery & walnut with Waldorf dressing (GF)
- ☐ Mini prawn cocktails with crisp lettuce and avocado tossed in Marie rose sauce (GF, DF)
- ☐ Freshly made, locally sourced sushi including seafood, chicken & vegetarian options (GF, DF)

HOT CANAPE OPTIONS - Please select

- ☐ Spicy lamb madras filled samosa with coconut yogurt dipping sauce
- ☐ Bolognese-flavoured arancini balls with truffled mayonnaise & parmesan cheese
- ☐ Creamy chicken and mushroom-filled oven-baked filo pastry
- ☐ School prawns encased in crisp wonton pastry with wasabi spiked cocktail sauce
- ☐ Indian spiced potato aloo bonda encased in crispy chickpea batter with mango chutney (VG, GF)
- ☐ Peking duck-filled Asian crepes drizzled with hoisin sauce and sliced spring onion
- ☐ Petite oven-baked King Island beef pies topped with golden mashed potato
- ☐ Singaporean-style charred beef satay skewers with spiced peanut sauce
- ☐ Vegan empanadas filled with potato, spinach, cauliflower, peas and onion (VG)
- ☐ Sweet potato and spring onion croquettes with chimichurri dipping sauce (VG, GF)
- ☐ Wild leek and spinach-filled pie encased in a crisp gluten-free pastry (VG, GF)
- ☐ Asian vegetable-filled steamed dumpling with sweet soy & chilli dipping sauce (VG)
- ☐ Roasted pumpkin arancini balls with vegan-friendly basil pesto (VG, GF)

DESSERT CANAPE OPTIONS - Please select

- ☐ Molten Nutella-filled Empanadas dusted with powdered sugar (V)
- ☐ Chefs selection of assorted profiteroles (V)
- ☐ Chocolate dipped strawberries (GF, V)
- ☐ Petite bite-sized apple pies tossed with cinnamon sugar (VG)

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Grazing Dishes

Minimum 25 people

STANDARD GRAZING OPTIONS

\$10 per person/per option

- ☐ Fish & chip cones, crumbed Australian whiting, chips, house-made tartare with lemon
- ☐ Karaage chicken, steamed white rice, teriyaki sauce, crispy fried shallots, sliced spring onions
- ☐ Salt & Pepper calamari with chips, lemon wedges & roasted garlic aioli (GF available on request)
- ☐ Grilled chicken satay skewer, Indonesian peanut and coconut sauce, steamed jasmine rice (GF, DF)
- ☐ Wok-fried egg noodles with battered pork, Asian vegetables, sweet chilli hoisin sauce, toasted cashews (VOA)
- ☐ Tofu & exotic Asian vegetable yellow curry with steamed Jasmine rice and fresh herbs (VG, GF, DF)
- ☐ Mini cheeseburger, brioche bun, beef patty, BBQ sauce, cheese, pickles & beer-battered onion rings
- ☐ 18hr slow-cooked beef ala bourguignon, button mushrooms & bacon crumble with a creamy mash (GF)

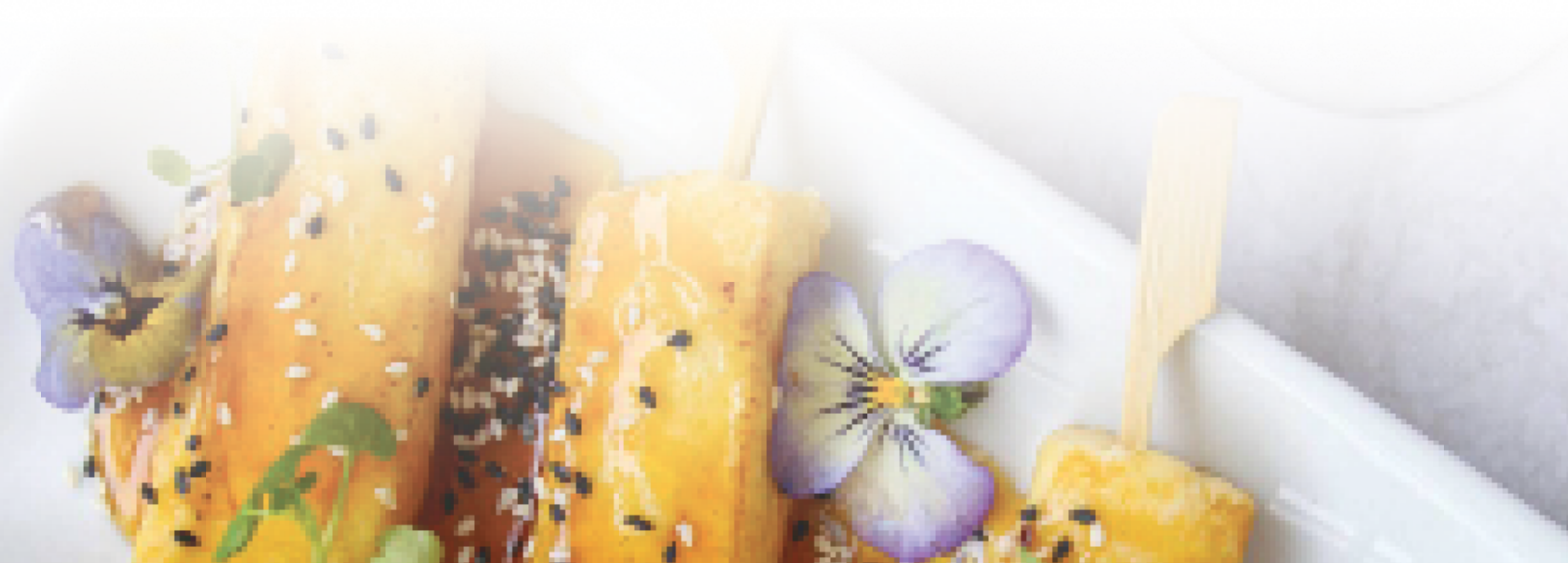
PREMIUM GRAZING OPTIONS

\$20 per person/per option

- ☐ Poke bowl of sashimi-grade salmon with sushi rice, spicy mayonnaise, seaweed, edamame & toasted sesame seeds (GF, DF)
- ☐ Rosemary & black pepper crumbed South Australian lamb with fresh herb salsa verde (2 pcs)
- ☐ Chilled Seafood Plate, cooked prawns, oysters natural, marinated mussels, Morton Bay bug, lemon wedge with cocktail sauce (GF, DF)
- ☐ Chicken, chorizo & prawn paella, topped with tomato basil salsa & roasted garlic aioli (GF, DF)

PLATTER OPTIONS (add a platter onto your selected canape package)

- ☐ SEAFOOD PLATTER - \$450.00
Local prawns, freshly shucked oysters, marinated mussels (50 of each) with matching condiments
- ☐ SLICED FRUIT PLATTER - \$120.00 (GF, DF V)
Assorted seasonal and tropical fruits
- ☐ CHEESE PLATTER - \$120.00 (V)
Selection of domestic cheeses including vintage cheddar, brie and blue cheese, assorted crisp breads, quince paste, dried fruit & nuts
- ☐ ANTIPASTO PLATTER - \$150.00
Assorted roasted and marinated vegetables, sliced meats, chef's selection of dips, warm oven-baked breads and grissini sticks



Plated Menu

Minimum 25 people

Served alternatively - Please select 2 options from each course

2 Course | \$49 per person

ENTREE - COLD

3 Course | \$59 per person

- ☐ Freshly shucked Pacific oysters with Australian finger lime & ginger mignonette (4) (GF, DF)
- ☐ Carpaccio of black Angus eye fillet, crispy potato, watercress & Italian black truffle mayonnaise (GF, DF)
- ☐ Prawn, salmon, avocado timbale topped with salmon caviar, petite herb salad & chive oil (GF, DF)
- ☐ Heirloom tomato salad, smoked tomato consomme, Persian feta, shaved Spanish onion, fried basil (GF, V)
- ☐ Roasted duck breast, orange, rocket & fennel salad with toasted cashew nuts and orange vinaigrette (GF, DF)
- ☐ Onion, spinach & zucchini pakora fried until golden served with a coriander & mint chutney (GF, VG)

ENTREE - HOT

- ☐ Pumpkin gnocchi, green herb emulsion, ricotta, toasted macadamias & sultanas (V)
- ☐ Coconut crusted prawns, steamed coconut rice, petite Asian slaw, Sriracha and lime mayonnaise
- ☐ Tempura stuffed Moroccan pumpkin flowers with aromatic herb salad, harissa and lime yogurt (V)
- ☐ Pan-seared Western Australia scallops, cauliflower puree, walnut butter, micro greens (GF)
- ☐ Veal tortellini, sauteed mushrooms, fresh herbs, truffled cream sauce, parmesan cheese
- ☐ Skewered Thai spiced pork, steamed Jasmine rice, petite salad and Nahm Jim dipping sauce (DF)

MAIN

- ☐ Chicken breast wrapped in streaky bacon, chicken fat potatoes, seasonal vegetables & jus gras (GF, DF)
- ☐ Chicken breast, potato gnocchi, sauteed Swiss browns, green peas, garlic, lemon, fresh herbs & butter
- ☐ Grilled barramundi, dukkha roasted potatoes, seasonal greens, beetroot hummus, preserved lemon (GF, DF)
- ☐ Grilled Tasmanian salmon, warm orzo pasta salad tossed with feta, spinach and pinenuts, salsa verde
- ☐ Roasted Angus eye fillet, herbed rosti, wilted spinach, mushroom & port wine jus with truffled aioli (GF)
- ☐ Braised beef cheeks, garlic potato mash, green beans & port jus, finished with confit garlic aioli (GF)
- ☐ King rib pork cutlet, braised red cabbage, mashed potatoes, mustard honey sauce & baked apple (GF)
- ☐ Oven-roasted South Australia lamb rack, butternut pumpkin puree, green peas, mint yoghurt (GF)
- ☐ Red wine braised lamb shanks, soft parmesan polenta, crispy fried kale, Sicilian caponata (GF)
- ☐ Spinach and ricotta filled ravioli, butternut puree, toasted macadamias, sage & burnt butter (V)

DESSERTS

- ☐ Strawberry Cheesecake, mixed berry compote, shortbread crumble, popping candy
- ☐ Macadamia and Dulce de Leche tart filled with chocolate ganache and vanilla-infused Creme Fraiche (V)
- ☐ Chocolate and passionfruit tower, chocolate ganache, oreo crumbs, mango and malibu fluid gel (V)
- ☐ Rocky road, chocolate mud cake, torched marshmallows coconut, sour cherries, textures of peanuts (V)
- ☐ Coconut and vanilla panna cotta with pineapple, lychee and fresh mint salsa (GF)
- ☐ Individual pavlova whipped cream, blueberries, raspberries & lemon curd (GF)
- ☐ Vegan-friendly chocolate cake with dates, raspberries, coconut and buckwheat crumble (GF, VG)



Lunch or Dinner Buffet Menu

Minimum 50 people

SALADS - Please select 3

\$59 per person

- ☐ Greek salad of vine-ripened tomatoes, cucumber, pitted olives, feta & cos lettuce with lemon dressing (GF, V)
- ☐ New potato salad with bacon, boiled egg, sliced spring onion & roasted red peppers in a roast garlic aioli (GF, DF)
- ☐ Middle Eastern spiced chickpeas, roasted butternut pumpkin, pepitas & baby spinach (V, VG, GF, DF)
- ☐ Risoni pasta salad with pesto aioli, roasted vegetables, wild rocket & toasted pine nuts (V)
- ☐ Broccoli salad: sunflower seeds, cranberries & Spanish onion tossed in a honey mustard dressing (V, VG, GF, DF)
- ☐ Classic garden salad: mixed leaves, tomatoes, cucumber, Spanish onion & a balsamic vinaigrette (V, VG, GF, DF)

HOT DISHES - Please select 3

- ☐ Pepper-crusted Angus sirloin served with roasted cherry tomatoes & a horseradish jus (GF, DF)
- ☐ Asian style soy & ginger steamed snapper fillets, sliced spring onions & red chilli (GF, DF)
- ☐ Tuscan seasoned chicken breast with sundried tomato, oregano & black olives (GF)
- ☐ Moroccan-style slow-cooked lamb with harissa spices & capsicum relish (GF, DF)
- ☐ Oven-baked Tasmanian salmon fillets with salsa verde, fried capers & fresh herbs (GF, DF)
- ☐ Crackling Bangalow pork belly seasoned with fennel, sage & chilli (GF, DF)
- ☐ 18-hr slow-cooked wagyu beef cheeks with port jus & confit garlic aioli (GF, DF)
- ☐ Chicken satay skewers with a mild Indonesian peanut & coconut sauce (GF, DF)
- ☐ Thai-influenced yellow curry with eggplant, sweet potato, coconut, coriander & lime (V, VG, GF, DF)

ACCOMPANIMENTS - all included

- ☐ Steamed seasonal panache vegetables tossed in extra virgin olive oil & sea salt (V, VG, GF, DF)
- ☐ Steamed jasmine rice (V, VG, GF, DF)
- ☐ Oven roasted crispy garlic potatoes (V, VG, GF, DF)

UPGRADES

- ☐ Chef's enchanting selection of petit fours & seasonal sliced fruit (V) - \$10pp
- ☐ Selection of fresh seafood including prawns, oysters, marinated mussels with matching condiments (GF, DF) \$15pp



Themed Buffet Menu

Minimum 50 people

○ INDIAN BAZAAR \$39 per person

- Spiced chickpea and coconut curry,
- Mild butter chicken curry
- Curried rice & apple salad
- Tomato, kachumber salad
- Potato & pea filled curry puffs
- Pappadums
- Warm naan bread
- Mango chutney
- Steamed saffron rice
- TO FINISH
- Tropical fruit salad with minted sugar
- Halwa carrot cake with lemon cream cheese icing
- ADD ON
- Slow-cooked lamb rogan josh for an extra \$8 per person

○ ITALIANO \$39 per person

- House-made beef lasagne,
- Roasted ratatouille with spaghetti
- Freshly-baked slab pizzas
- Caprese salad of vine-ripened tomato, basil & bocconcini
- Rocket, pear & shaved parmesan salad with balsamic reduction
- Warm garlic & herb focaccia
- House-baked olives, selection of domestic cheeses, roasted & marinated vegetables, sliced cured meats inc. pastrami, prosciutto & salami
- TO FINISH
- Tiramisu
- Fresh seasonal fruit

○ HOLY GUACAMOLE \$39 per person

- Spiced ground taco beef
- Slow-cooked black beans
- Grilled chicken with lime & coriander
- Taco shells, soft tortillas & corn chips
- CONDIMENTS
- Guacamole, tomato salsa, shredded cheese, sour cream, chipotle aioli, crisp lettuce & sliced jalapenos
- TO FINISH
- Churros with chocolate ganache dipping sauce
- Mexican fruit salad

○ FRUTO DE MAR (FRUIT OF THE SEA) \$69pp

- Local prawns with cocktail sauce
- Grilled barramundi fillets with tomato & almond concasse
- Steamed mussels in a white wine tomato & chilli sauce
- Beer-battered market fish
- Salt & pepper calamari
- Chips
- Octopus salad with potatoes, green beans & spinach
- Smoked salmon salad with lemon dill dressing
- Garden salad with vinaigrette
- TO FINISH
- Queensland fruit salad
- Mini pavlovas with cream & coulis

Barbeque Menu

Minimum 50 people

○ CLASSIC BBQ \$50 per person

- Bacon, egg & potato salad
- Garden salad with house dressing
- Freshly baked bread rolls with butter
- Condiments & sauces
- HOT FROM THE BBQ
- Rib fillet minute steaks (GF)
- Locally sourced gourmet sausages (GF sausages available by request only)
- Caramelized sliced onions (GF)
- TO FINISH
- Freshly sliced seasonal fruit platter (GF, VG)

○ GOURMET BBQ \$90 per person

- Freshly baked rolls with butter
- Bacon, egg & potato salad
- Roasted beetroot & pumpkin salad with spinach, feta & candied balsamic (GF, VG)
- Garden salad with house dressing (GF, VG)
- Condiments & sauces
- HOT FROM THE BBQ
- Marinated chicken, beef & halloumi skewers
- Rib fillet steaks (GF)
- BBQ'd Sth Australian lamb cutlets (GF)
- Morton Bay Bugs with garlic butter (GF)
- Buttered corn cobs with fresh lime, chilli & sea salt flakes (GF, V)
- TO FINISH
- Freshly sliced seasonal fruit platter (GF, VG)
- Chef's selection of petite fours (V)

Beverage Packages

Choose the format for beverages to be served at your event.

○ BAR TABS

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 the end of event.

○ CASH BAR

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

○ 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 or a set price per person can be given instead.

○ COCKTAIL OPTIONS

Add a specialty cocktail to your event, to be served on arrival or throughout the event. Prices and packages vary.

○ TEA & COFFEE STATIONS

Freshly brewed coffee and assorted teas for your guests to help themselves throughout the duration of the event. Prices start at \$3.50per person, if not included in your package already.

○ STANDARD BEVERAGE PACKAGE

\$59 per person - 4 Hours

Emily's Sparkling Brut
Marty's Block Sauvignon Blanc
Marty's Block Chardonnay
Marty's Block Cab Shiraz
Marty's Block Rose
West Cape Howe Moscato
Selection of 4 local Beers
Assorted soft drinks and juices
Tea & Coffee

○ PREMIUM BEVERAGE PACKAGE

\$69 per person - 4 Hours

Jansz Premium Cuvee NV
Twin Islands Sauvignon Blanc
West Cape Howe Chardonnay
West Cape Howe Shiraz
West Cape Howe Rose
West Cape Howe Moscato
West Cape Howe Pinot Grigio
Selection of 4 local Beers
Corona
Assorted soft drinks and juices
Tea & Coffee

3 HOURS | \$49pp

4 HOURS | \$59pp

5 HOURS | \$69pp

3 HOURS | \$59pp

4 HOURS | \$69pp

5 HOURS | \$79pp



Function Agreement

BOOKING FORM

Name of Event: _____
Client/Company Full Name: _____
Function Date: _____ Function Times: _____
SYC Membership Number (if applicable): _____ Membership Type: _____
Number of Attendees: _____
Email Address: _____
Address (for invoicing): _____
Contact Phone Numbers: _____
Point of Contact on Day of Event: _____
Function Room: _____
Beverage Format: (Please Circle one) - **BAR TAB** | **BEVERAGE PACKAGE** | **CASH BAR** (drinks on consumption)
Catering Format: (Please Circle one) - **CANAPE** | **PLATED** | **BUFFET** | **OTHER**
Room Setup: (Please Circle One) - **COCKTAIL** | **SIT DOWN PLATED** | **BUFFET** | **CONFERENCE**
Audio Visual Requirements: (Please Circle all required) - **Microphone** | **Lectern** | **Projector and Screen** | **Whiteboard** | **OTHER:** _____

- ☐ I / We have read and agree to abide by the Terms and Conditions as outlined in the Southport Yacht Club booking form relevant to my booking
- ☐ I / We acknowledge the Terms and Conditions in relation to cancellation and confirmation policies as outlined in the Southport Yacht Club booking form relevant to my booking
- ☐ I / We agree that Southport Yacht Club require a credit card to be held on file to confirm any booking and agree that 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.
- ☐ Is this booking for a Birthday celebration under 25 years old? YES/NO

Signed _____ Date _____

Credit Card Authority - (REQUIRED)

Name (as it appears on Card): _____

Type of Card: _____

Credit card number: _____

Expiry: _____

CCV: _____

Cardholders Signature: _____

Would you like us to process the deposit for your event from this card? YES | NO

I, _____ give authority for Southport Yacht Club to charge the amount of \$_____ to the listed credit card above.

(deposit amount required is the venue hire fee for the space you are booking)



June 2022



Functions Terms & Conditions

Southport Yacht Club Service Agreement, Terms & Conditions

Confirmation of Reservation: All To confirm a booking here at SYC and secure your event space and date, your Function Agreement Form must be returned and a non-refundable deposit must be paid, your booking is not locked in until these are received and we cannot guarantee the event space will remain available until these are received. The relevant room hire fee is required as a deposit amount to secure your Event at SYC.

Minimum Spends: Minimum spends are required in each space booked, this amount includes the venue hire fee applicable for each space. This amount can be split between either catering options or beverages however some form of catering must be provided for each event. The minimum spend amount for each event must be paid seven (7) days prior to the event date in full, no refunds will be given if the actual spend is less than this amount. The minimum spend may be waived only on quiet days or periods to the discretion of management only.

Final Details and Numbers: All final details, including catering and beverage options, event schedule and final numbers for your event must be sent through in writing no later than fourteen (14) days (2 weeks) prior to the function. Once confirmed and less than fourteen (14) days prior to the event you are obligated to pay for the numbers confirmed. Minimum numbers are to be advised upon booking function space and indicated in the relevant booking form. Numbers must adhere to outlined minimum catering numbers. If numbers fall below the minimum specified numbers, the client will be charged at the minimum number relating to your signed agreement.

Birthday Celebrations: Birthday celebrations under 25years require a security guard to be onsite for the duration of the event, this is booked through SYC's security company and is an additional charge payable by the client, This amount is not included in the minimum spend amounts.

Cancellations/Date Changes: Deposits for events are non-refundable. The client must send notification of postponement or cancellation by way of writing to the attention of the Events Coordinator. In the event of a cancellation, the entire deposit paid for an event will be forfeited if a function is cancelled. Should your event be cancelled by SYC for reasons beyond the control of SYC we will refund to the Client the full deposit paid. In such case SYC will not be liable for any damages caused as a result of the termination.

Cancellations made within 10 working days of the event date will incur a charge to the Client of 50% of the expected event revenue; Cancellations made within 5 working days of the event date will incur a 100% charge to the Client of the expected event revenue.

Postponement of an event must be made no later than 14 working days prior to event date. Deposits can then be transferred to a date within six months of the original event date. Deposits can only be carried forward once; a second postponement would result in the deposit being forfeited. Postponements made less than 14 working days prior to event date will forfeit 50% of the deposit paid.

Payment of Account:

Once final numbers are confirmed, an invoice will be issued for the final amount. Full payment must be received no later than seven (7) business days prior to the event, unless otherwise authorised by the manager. If full payment is not received within this time, SYC reserve the right to cancel event. All prices include GST. Prices are valid for the advertised dates only, outside of these dates' prices are subject to change. Please note a 2.8% surcharge applies on AMEX & Diners card purchases. All additional costs are to be paid at the conclusion of an event; any outstanding charges incurred during your event not finalised prior to departure will be charged to your authorised credit card on file the following day. SYC is authorised to charge to such advised credit card any outstanding monies owed to the Club. SYC shall not be required to cater for more than a 5% increase of persons above the number confirmed. Any alterations to a reservation or final details must be made and approved by way of written confirmation; at no point is verbal advice to be acted upon as confirmation or deemed as final.

Special Dietary Requirements: all dietary options are available, 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. Please advise requirements at least fourteen (14) days prior to your event. Dietary requirements given less than fourteen (14) days) may not be catered for.

Conduct & Licencing: The Client must conduct the event in an orderly manner, in full compliance with the 'Terms and Conditions', and ensure compliance by all persons in attendance do the same. The Client must ensure no disturbance or nuisance will be caused to SYC or any of its guests, visitors or neighbours.

SYC is entitled to remove any persons from the event whose behaviour, in the opinion of SYC, is objectionable, improper or undesirable.

SYC practises Responsible Service of Alcohol and it is at the discretion of the SYC supervisor on duty to refuse service of alcohol. In accordance with SYC Liquor Licensing, Function organisers or their guests are not permitted to bring Beverages to the event or onto the property function organisers or their guests are not permitted to bring food to the function or into SYC without prior written permission. Guests of SYC must use the designated smoking area. No glass, food or beverages are to be brought into the designated smoking area.

Damages: Any property of the client or any other person brought into SYC shall be at the owner's risk and SYC shall not be liable for any loss or damage, however caused. This includes all and any items delivered before or left after the event. The organiser of the function will be held responsible and charged for any damages caused to SYC property, during the course of the event, or by the attendees, delegates or guests. Under no circumstance are displays or fixtures to be glued or pinned or otherwise affixed to walls. Helium balloons must be weighed down and the use of smoke machines is not permitted, due to the venue's sensor fire alarms. Any fees or charges associated with the activation of a false fire alarm, caused solely by the client or function, will be charged to the client. All children are always to be supervised by a responsible adult and not permitted in the bar areas or water, children are the responsibility of the adults and SYC staff take no responsibility for children within the venue.

Venue Access & Equipment: Access to function rooms is only permitted during scheduled function times, or unless previously arranged with SYC. All decorations and equipment to be brought in for the function by the client must be pre-approved by SYC, and any damages caused by these items must be paid for by the client. The use of glitter is not permitted in the venue or on the grounds (fees apply). No fire explosives are permitted at, sparklers need to be approved in writing, No naked flames- candles must be enclosed. Aviation equipment and drones must be approved in writing by SYC prior to your event.

Wet Weather: SYC will allocate an appropriate wet weather backup. To be done so at the Managements discretion prior to the event commencing. No refunds apply if your event is moved due to the weather.

Membership Discounts: Members must be financial at time of booking and time of the event. The membership discount will only apply to a function/event being hosted by the member, and the member must be present at the event and able to produce their membership card if requested. Room hire is exempt from membership discount, discounts will apply as per the financial membership category. Social members will receive a 5% discount on food & beverage purchases while Gold members will receive 10% discount on food & beverage purchases. the relevant membership discount will also apply to the per-person package cost as advertised. Corporate Members will receive discounts as per the current corporate membership agreement. To receive the relevant discount on a bar tab a membership card must be presented at the beginning of the event.

Service Providers: The Events Coordinator is able to recommend a variety of service providers, however SYC accepts no responsibility or liability for recommended service providers. The Manager shall have no obligation whatsoever to check or inspect any works carried out by the service providers.

All service providers must comply with the guidelines established for noise levels, access, set up and general behaviour whilst on the premises. The Manager shall not be responsible for any loss or damage caused or suffered to any person or any property, which is due to, or contributed to by the acts or omission of the service providers. The Client indemnifies the Manager and the Club in respect of such loss or damage. Meals for photographers, videographers, disc jockeys etc are provided at a cost as required for all external staff working in excess of a 4-hour period.

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 appendix 4 re-qualification form and complete a 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. Sets not supplied by SYC are not covered by SYC (inclusive of external vendors and DIY). This form can be obtained from your event co-coordinator if required. SYC reserves the right to close the event should any of the above terms & conditions not be followed.



SOUTHPORT YACHT CLUB

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