



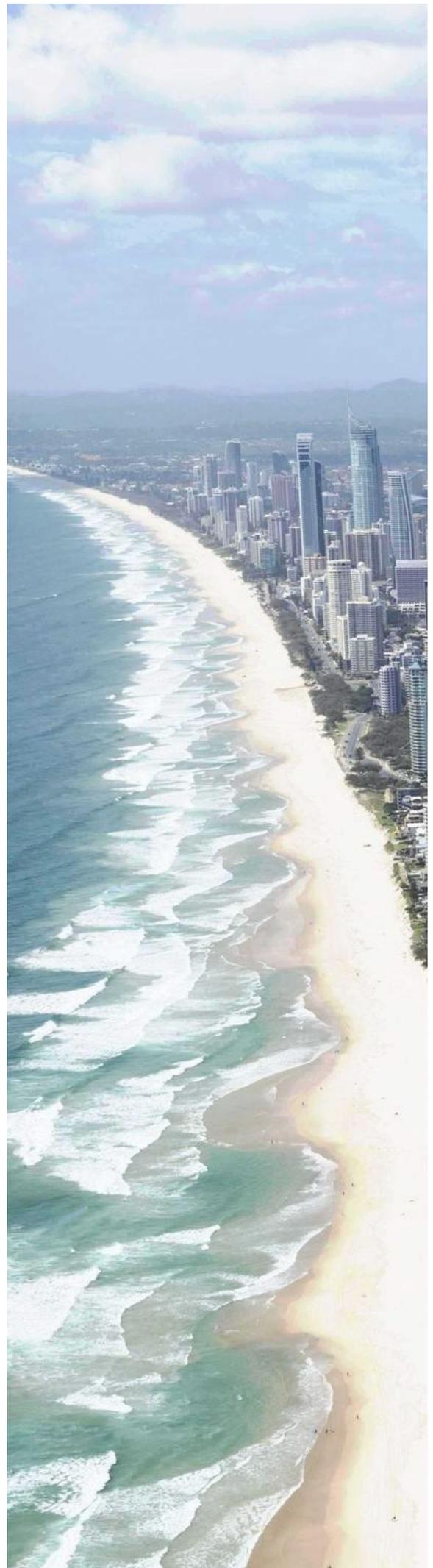
Weddings at
SOUTHPORT YACHT CLUB





Contents

| | |
|---------|---------------------------------|
| Page 4 | Southport Yacht Club |
| Page 5 | Ceremony Locations |
| Page 6 | Ceremony Packages |
| Page 7 | Reception Packages |
| Page 8 | Beverage Package Inclusions |
| Page 9 | Wedding Buffet Menu |
| Page 10 | Wedding Buffet Menu (continued) |
| Page 12 | Wedding Plated Menu |
| Page 14 | Canape Options |
| Page 15 | Canape Options (continued) |
| Page 16 | Wedding Checklist |
| Page 17 | Wedding Services & Suppliers |
| Page 18 | Notes |
| Page 19 | Contact Details |





Southport Yacht Club

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

Southport Yacht Club has it all with a newly refurbished clubhouse complete with a 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.



Ceremony 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 & Sunday - \$900
- Mid week - \$700

○ 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 & Sunday - \$700
- Mid week - \$600

○ QUARTER DECK

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

- Monday - Wednesday - on application

DUX

- Our private Gold Members retreat on South Stradbroke Island.

(Prices available on request)



Ceremony Packages

ALL CEREMONIES INCLUDE

- 50 x White Chairs.
- Skirted signing table with 2 x white ceremony chairs.
- Your choice of aisle carpet in assorted colours.
- Dedicated area for the ceremony and pre-dinner drinks.
- Wet weather backup location if required.

OPTIONAL CEREMONY UPGRADES

- Bridal esky (for off-site photos 8pax)
- \$50 - Assorted soft drinks, water & crisps
- \$100 - Sparkling wine, beer, soft drinks and water & crisps
- Build your own - with choices of beers, wines and catering options (prices available on request)
- Music \$50 - wireless sound system



Reception Packages

○ SILVER PACKAGE - \$109pp (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 - \$129pp (min 50pax)

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

○ GOLD PACKAGE - \$159pp (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 canapes
- 2-course alternative drop menu or main buffet
- Your wedding cake served as dessert
- 5-hour DJ package
- 4-hour 'Premium' beverage package

○ DIAMOND PACKAGE - \$179pp (min 50pax)

- 30 min pre-dinner canapes
- 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 'Premium' beverage package

OPTIONAL UPGRADES

- Upgrade to a seafood buffet - \$15pp (for Gold & Diamond packages only)
- Add a 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 (\$3.50pp - Must provide own cake)
- Upgrade to the ultimate beverage package - \$10pp
- Upgrade to stylist provided centrepieces - \$5pp







Beverage Packages

Choose a format for beverages to be served at your event

STANDARD BEVERAGE PACKAGE | \$59pp

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 & Coffee

PREMIUM BEVERAGE PACKAGE | 69pp

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

5 HOUR PACKAGES | \$10pp

Available on request

COCKTAIL OPTIONS

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 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 roasted garlic aioli. GF, DF
- Middle eastern spiced chickpeas, roasted butternut pumpkin, pepitas and baby spinach. V, VG, GF, DF
- Rissoni 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 dressed with balsamic vinaigrette. V, VG, GF, DF

MAINS (Choose any 3)

- Pepper crusted Angus sirloin 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 & sea salt. V, VG, GF, DF
- Oven-roasted crispy garlic potatoes. V, VG, GF, DF
- Steamed fragrant jasmine rice. V, VG, GF,DF

DESSERT

- Chefs selection of cakes and sweets (Diamond Package only)

UPGRADES

- **Seafood** - upgrade with a selection of fresh seafood including prawns, oysters, marinated mussels with matching condiments. GF, DF
\$15pp (Gold or Diamond Package only)
- **Pimp your wedding cake** - allow our chefs to work their magic on your wedding cake with their bag of tricks. (Changes to suit the flavour of the cake)
Examples - choc soil, berry compote, Nutella powder, popping candy, whipped vanilla cream, citrus curd, fresh fruit, fairy floss.
\$3.50pp (Client to provide cake)
- Upgrade your experience with chef's enchanting selection of petit fours and seasonal sliced fruit. V
\$10pp

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.





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 with butternut puree, fried sage, macadamias and browned butter. V
- Orange, tequila glazed prawns with lime, garlic and cilantro infused rice. GF
- Potato gnocchi, gorgonzola cheese cause, 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 and port jus, finished with confit garlic aioli GF
- Macadamia crusted Australian Barramundi, seasonal vegetables, baby potatoes and citrus butter
- Roasted Angus eye fillet, truffled mash potatoes, wilted greens, mushroom and port jus GF
- Chicken supreme with 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 beach puree, wilted silverbeet with 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

(Diamond Package only, Please select 2 options)

- Tropical cheesecake tart, mango fluid gel and passionfruit sherbet
- Chocolate praline tart, berried, toasted hazelnuts and Nutella snow
- Vanilla custard slice, caramel popcorn, banana mousse, coconut textures
- Citrus meringue tart with whipped vanilla cream, blueberries and will sorrel leaves
- Sesame infused vanilla panna cotta with berries and crushed maple toffee GF
- Chocolate and raspberry coconut pebble, berries and candied coconut chips VG

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.



PURA22A

Canape Options

Served roving to your
guests

Min 25 pax

4 x Options | \$16pp

6 x Options | \$24pp

8 x Options for 2 Hours \$32pp

8 x Options & 2 x Grazing Dishes \$50pp

COLD CANAPE OPTIONS - Please select 2

- 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 **VG**
- Bite-sized puff pastry vol au vent filled with a smoked salmon, lemon and chive mousse
- Mini Caprese skewers - cherry tomato, bocconcini, fresh basil & sticky balsamic glaze **GF, V**
- 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 sources sushi including seafood, chicken & vegetarian options **GF, DF**

HOT CANAPE OPTIONS

- 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**
- Pecking duck filled Asian crepes drizzled with hoisin sauce and slide 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 **GF, VG**
- Wild leek and spinach filled pie encased in a crisp gluten-free pastry **GF, VG**
- Asian vegetable filled steamed dumpling with sweet soy & chilli dipping sauce **VG**
- Roasted pumpkin arancini balls with vegan-friendly basil pesto **GF, VG**



DESSERT CANAPE OPTIONS

- 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**

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.



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

1 Macarthur Parade, Main Beach QLD 4217

+61 7 5591 3500

functions@sycgc.com.au

www.southportyachtclub.com.au