

SOUTHPORT YACHT CLUB
FUNCTION PACKAGES
2023/2024





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.



300 180 300 60 200

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.



120 60 40 100

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.



15 16 20

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.



30 20 18 40

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.



30 80

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



Canape Options

Served roving to your guests - Minimum 25 people

SELECT YOUR OPTION

- ☐ 4 x Options | \$18 per person (30 min)
- ☐ 6 x Options | \$26 per person (1 hour)
- ☐ 8 x Options | \$34 per person (2 hours)
- ☐ 8 x Options & 2 x Standard 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)

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.

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)

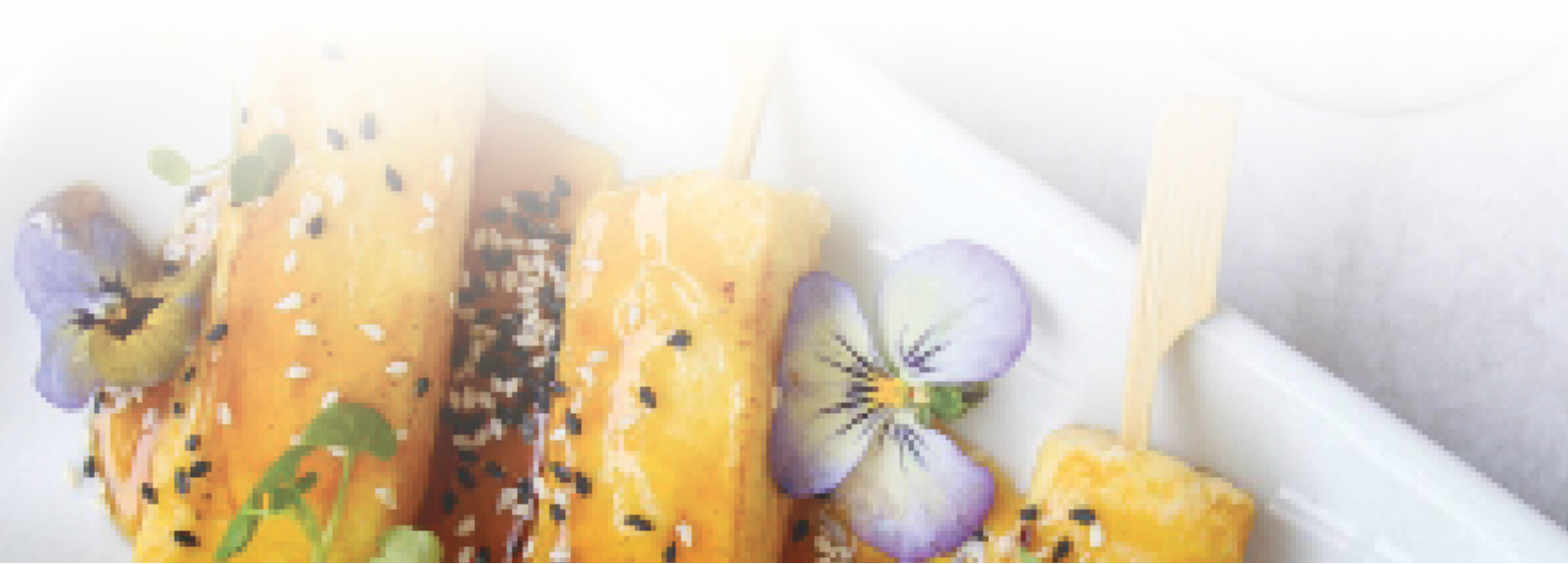
PREMIUM GRAZING OPTIONS

\$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 | \$59 per person

ENTREE - COLD

3 Course | \$69 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

\$69 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) \$25pp



Themed Buffet Menu

Minimum 50 people

○ INDIAN BAZAAR \$49 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 \$49 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 \$49 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) \$79 per person

- 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 \$59 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 \$3.50 per person, if not included in your package already.

○ STANDARD BEVERAGE PACKAGE

\$69 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

Hahn Premium Light

XXXX Gold

Tooheys New

James Squire 150 Lashes Pale Ale

Assorted soft drinks and juices

Tea & Coffee

○ PREMIUM BEVERAGE PACKAGE

\$79 per person - 4 Hours

Jansz Premium Cuvee NV

Twin Islands Sauvignon Blanc Marlborough NZ

Heggies Cloudline Chardonnay Eden Valley SA

La Vieille Ferme Rose Rhone FR

West Cape Howe Moscato Margaret River WA

Corte Giara Pinot Grigio Veneto IT

Opawa Pinot Noir Marlborough NZ

Wirra Wirra Church Block Cab. Sauv. Shiraz Merlot SA

Hahn Premium Light

XXXX Gold

Tooheys New

James Squire 150 Lashes Pale Ale

James Squire Orchard Crush Cider

Corona

Assorted soft drinks and juices

Tea & Coffee





SOUTHPORT YACHT CLUB

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