

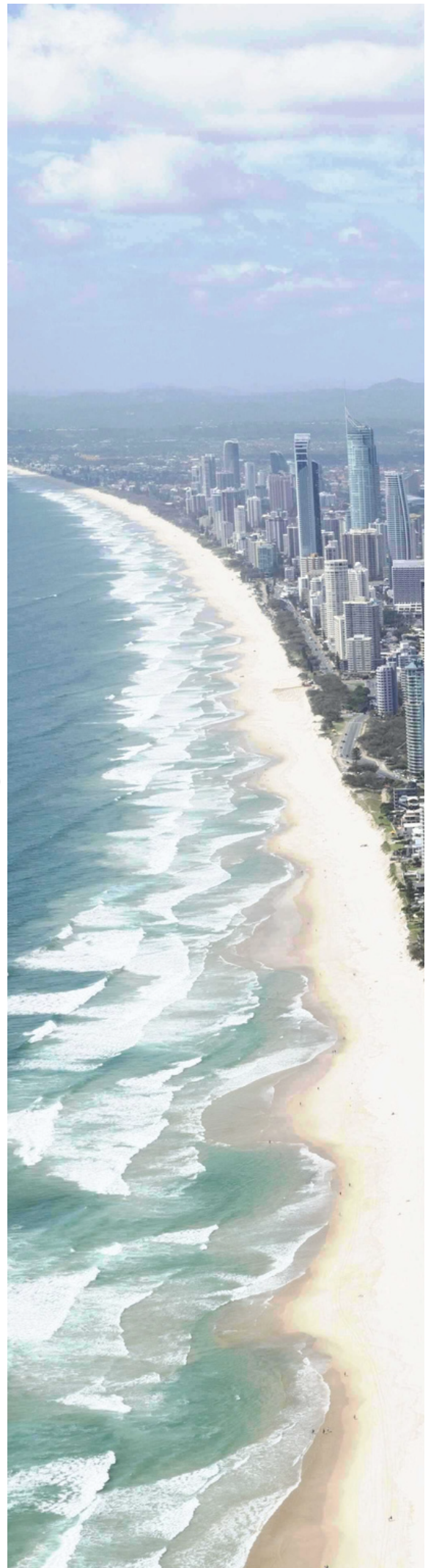


Weddings at
SOUTHPORT YACHT CLUB



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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 - \$1000
- Midweek - \$800

○ 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 ceremony.

- Friday, Saturday & Sunday - \$800
- Midweek - \$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 - \$119pp (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
- Stylist provided centrepieces
- Linen napkins and tablecloths
- 2-course alternative drop menu
- Your wedding cake served as dessert

○ COCKTAIL PACKAGE - \$139pp (min 50pax)

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

○ GOLD PACKAGE - \$169pp (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 - *chefs selection*
- 2-course alternative drop menu or main buffet
- Your wedding cake served as dessert
- 5-hour DJ package
- 4-hour 'Standard' beverage package

○ DIAMOND PACKAGE - \$189pp (min 50pax)

- 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
- 30min pre-dinner canapes - *chefs selection*
- 3-course alternative drop menu or main and dessert buffet
- Your wedding cake served on platters
- 5-hour DJ package
- 5-hour 'Standard' beverage package

OPTIONAL UPGRADES

- Upgrade to a seafood buffet - \$25pp (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 'Premium' Package - \$10 pp







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 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

○ 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

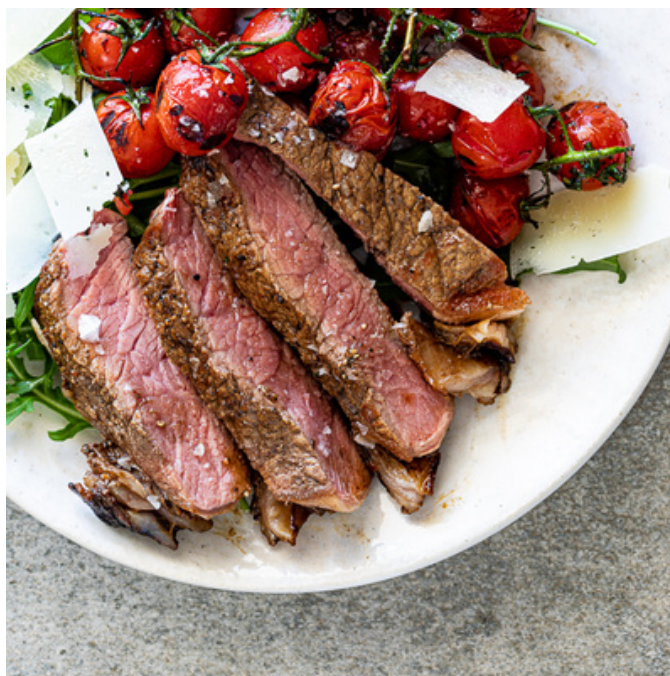
- Freshly baked gourmet dinner rolls and butter portions
- Antipasto platter of artisan cured meats and assorted roasted/marinated vegetables

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
\$25pp (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 COLD

(Please select 2 options)

- 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

(Please select 2 options)

- 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

(Diamond Package only, Please select 2 options)

- 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

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Canape Options

8 x Options & 2 x Grazing Dishes

Served roving to your guests

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, 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**

Grazing Dishes

STANDARD GRAZING OPTIONS

- 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**





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