



Townsville Yacht Club Function Package



TOWNSVILLE YACHT CLUB



Townsville Yacht Club

Function Package

Our magnificent venue is right in the heart of Townsville and offers a stunning setting for any occasion.

Townsville Yacht Club has two function areas available for private use.

The Deck – With panoramic views over the Marina to guarantee you and your guests a truly memorable experience. To hire The Deck exclusively, we have a minimum Food & Beverage Spend of \$5000.

The Deck	Dimensions	Cocktail	Rectangle Tables	Rectangle Tables w/ dancefloor	Rectangle Tables w/ dancefloor & Bridal Table
Deck Capacity	11m x 13m	150	150	120	100
Room Hire Fee					
The Deck	Wedding	Social Function			
Non Members	\$600	\$550			
Members	\$550	\$500			

**Member discount applies for private functions only & not corporate functions*

Mariners Dining Room – Our newly renovated, air conditioned room has wall to ceiling windows and provides a private area for your guests. To hire the Mariners Dining Room exclusively, we have a minimum Food Only Spend of \$750.

Mariners Dining Room	Dimensions	Cocktail	Rectangle Tables	Rectangle Tables w/ dancefloor	Rectangle Tables w/ dancefloor & Bridal Table	Round Tables	Round Tables w/ Bridal Table
Deck Capacity		100	80	72	72	70	50
Room Hire Fee							
Mariners Dining Room	Wedding	Social Function					
Non Members	\$400	\$350					
Members	\$350	\$300					

We set the function area with chairs, tables with white linen table cloths, high bar tables if required, gift & cake tables, lecturn & microphone. You are more than welcome to bring in your own decorations & theming (excluding table sprinkles). For music you can bring a I-pod/computer with a play list and plug into our sound system or you can organise a DJ, Juke Box or Small Band. The music on The Deck need to finish at 11pm and play up to 90 decibels due to Liquor Licence Requirments.

Booking Times

Lunch Function - 11.30am to 4.00pm

Dinner Function - 6.00pm to 11.30pm

For Wedding Receptions we provide:

- Skirting for bridal table, cake table & gift table
- Staff to set you your provided Table Runners & simple centrepiece (Place cards are to be placed out by client)

The following menus provide an example of the cuisine offered by our Executive Chef Sunil Prasad & his team. Our team are more than happy to tailor these menus to your requirements. Furthermore, we will cater for your guests special dietary requirements, with you providing details with your final numbers.



Platter Menu

PARTY \$100

Chicken Garlic Balls, Mixed Party Pies, Sausage Rolls, Mixed Mini Quiches,
Mini Spring Rolls & Beef Dim Sims with Dipping Sauce

SEAFOOD \$105

Salt & Pepper Prawn Skewers (GF), Beer Battered Fish, Tempura Prawns, Salt & Pepper Squid (GF),
Crumbed Scallops, Thai Fish Cakes (GF) with a Dipping Sauce & lemon

ORIENTAL \$95

Mini Spring Rolls, Mini Chicken Dim Sims, Vegetable Samosas, Mini Curry Puffs,
Pork Dumplings, Coconut Crumbed Prawns, with Sweet Chilli Sauce Plum Dipping Sauce

MIXED SKEWERS (GF/DF) \$105

Chicken Skewers, Lamb Skewers, Salmon Skewers, Vegetable Skewers

ANTIPASTO \$95

A selection of Deli Meats, Feta & Cheddar Cheese, Grilled Vegetables, Fresh Vegetables
& Turkish Bread with Fresh Guacamole Dip

VEGETARIAN PLATTER \$75

Cucumber, Celery, Red Capsicum, Carrot, Cherry Tomato, Broccoli, Turkish Bread & Guacamole Dip & Pesto

FRESH TIGER PRAWNS \$175

2kg Fresh Tiger Prawns, ½ Peeled with Seafood Sauce & Lemon

KIDS \$60

Designed to keep the little ones' quiet with Chicken Chips, Battered Fish Bites, Party Pies, Sausage Rolls & Cheerio's
served with Tomato Sauce

DIPS & CRACKER \$65

A selection of Crackers, Cheddar Cheese, Kabana, Caramelised Onion Dip,
Semi Dried Tomato Pesto Dip & Tomato Relish

GOURMET CHEESE PLATTER \$120

A selection of Australian Cheeses with Relish, Walnuts, Dried Fruit & Water Crackers (V)

AROUND THE WORLD CHICKEN PLATTER \$150

American Fried Chicken, Brazilian Chicken Wings, Japanese Popcorn Chicken,
Spicy Korean Chicken Winglets, Indian Style Masala Fried Chicken Details

FRESH SANDWICHES \$60

Chef's selection of assorted Sandwiches - 8 Sandwiches cut in 4's per platter

FRESH FRUIT \$50

Chef's Selection of Fresh Fruit

SELECTION OF CAKES \$60

Chef Selection of Cakes with Fresh Whipped Cream

We suggest platters serve 6 people as a snack with drinks.
Platters are placed on a food table with side plates & napkins, for guests to help themselves



Cocktail Party Menus

Minimum of 40 people

Silver - Selection of 2 Cold , 2 Hot & 2 Substantial Canapes **\$40 pp**

Gold - Selection of 3 cold, 3 hot & 3 substantial canapes **\$50 pp**

Cold Finger Food Selection

- Smoked Salmon Tartar Served on Crostini
- Mini Bruschetta with Tomato & Parmesan (V)
- Asian Spice Marinated Prawns Served on Corn Cakes
- Melon Prosciutto Balsamic Glaze (GF)
- Smoked Salmon Crab, Prawns & Goats Cheese Roulade (GF)
- Smoked Salmon on Rye, Crème Fraiche, Crispy Capers & Dill
- Prosciutto on Melon, Balsamic (GF)
- Blue Cheese Tartlets with Roasted Cherry Tomatoes (V)
- Smoked Chicken with Avocado, Crispy Flat Bread, Micro Herbs
- Bruschetta of Roma Tomato Mozzarella & Basil (GF)

Hot Finger Food Selection

- Deep Fried Mushrooms with Garlic Aioli (V)
- Crumbed Fish Goujons with Tartare Sauce
- Mini Vegetable Samosas (V)
- Mini Vegetable Spring Rolls (V)
- Sundried Tomato & Meredith Feta Cheese Quiche(V)
- Chicken Satay Served with Peanut Sauce (GF)
- Chorizo, Mozzarella & Roasted Cherry Tomato Tartlets
- Assorted Arancini Balls with Mustard Sour Cream (V)
- Spinach & Forest Mushroom Mini Quiche (V)
- Loaded Cheesy Potato Skins, Chili Sour Cream & Bacon (GF)
- Tempura Prawn, Wasabi Mayo
- Mini Meat Ball with Boccoccini (GF)
- Paprika Chicken & Chorizo Skewers (GF)

Hot Substantial Canapes served in bamboo boats

- Meatball Sliders with Marinara Sauce & Mozzarella Cheese (GF)
- Salt & Pepper Squid with Roasted Red Pepper Aioli, Chips (GF)
- Popcorn Chicken Skewers with Balsamic Glaze, Chips
- Grilled Beef Skewers with Sun-dried Tomato Relish (GF)
- Beef Burguignon & Potato Top Pies
- Pumpkin Gnocchi, Semidried Tomatoes & Olive
- Mini Salmon Kebabs, Flaky Sea Salt & Lemon Aioli (GF)
- Chicken & Egg Stir Fried Rice (GF)
- Petit Spinach, Mushroom & Feta Quiches (V)
- Spanish Croquettes of Ham with Chips



Plated Set Menus

Minimum of 40 people

- | | | |
|-------------------------|----------------|--|
| 2 Course Alternate Drop | \$50 pp | Please select 2 Entrée & 2 Main OR 2 Main & 2 Dessert |
| 3 Course Alternate Drop | \$60 pp | Please select 2 Entrée, 2 Main & 2 Dessert |

Entrees

Slow Cooked Pork Belly, Crackle Baton with Red Cabbage Relish (GF)

Smoked Chicken Breast & Spicy Guacamole (GF)

Spinach & Ricotta Tortellini in Pesto Cream with Parmesan Crisp (V*)

Bruschetta of Smoked Salmon, Cream Cheese, Capers & Spanish Onions

Poached Prawns, Cucumber Tomato & Avocado with Ponzu Dressing (GF)

Thai Beef Salad, Cos Lettuce & Crispy Pita Bread (GF*)

Grilled Marinated Vegetables, Local Camembert on a Crisp Pesto Pastry Base

Main Course

Grilled Beef Tenderloin, Wilted Green Garlic Mash & Pot Wine & Mushroom Sauce (GF) (\$6 extra)

Grilled Porterhouse Steak, Crispy Onion, Mashed Potato & Buttered Vegetable with Red Wine Jus (GF)

Oven Baked Lamb Rump, Baby Spinach, Soft Polenta & Rosemary Jus (GF)

Marinated Grilled Chicken Breast, Gratin Potato with Sundried Tomato Sauce, Wilted Greens & Salsa Verde (GF)

Supreme of Chicken, Mustard Herb Crust, Smashed Kipflers, Snow Peas & Tarragon Jus

Crispy Skin Salmon, Green Pea Puree with Potato Mash, Gratinated Herb Tomato & Lemon Butter Sauce (GF)

Pan Fried Spanish Mackerel Fillet, Wok Fried Bean Shoots with Red & Green Peppers, Steamed Rice Cake & Sesame Soy Sauce (GF)

Baked Fillet of Barramundi, Sweet Potato Puree, Slow Roasted Tomato, Herb Vinaigrette (GF)

Dessert

Double Chocolate Slice, Raspberry Coulis & Fresh Cream

Peach & Pear Crumble with Vanilla Ice Cream

Cardamom & Ginger Flavoured Pannacotta (GF)

Chocolate Mud Cake Pouring Cream

Warm Sticky Date Pudding, Butterscotch Sauce

Individual Pavlova with Wild Berry Compote & Vanilla Cream

Lemon Cheesecake

Lemon Meringue Pie



Buffet Menus

Minimum 40 pax

Buffet 1 \$45 pp

Bread Rolls & Butter
 Garden Fresh Salad with Italian Citrus Dressing (GF)
 Buttered Vegetables (GF)
 Garlic & Thyme Marinated Roasted Baby New Potatoes (GF)
 Herb Roasted Pumpkin (GF)
 Fresh Fruit Platter
Select (2) Salads
Select (1) Roast
Select (1) Hot Dish
Select (1) Dessert

Buffet 2 \$55 pp

Bread Rolls & Butter
 Garden Fresh Salad with Italian Citrus Dressing (GF)
 Buttered Vegetables (GF)
 Garlic & Thyme Marinated Roasted Baby New Potatoes (GF)
 Herb Roasted Pumpkin (GF)
 Fresh Fruit Platter
Select (2) Salads
Select (1) Roasts
Select (2) Hot Dishes
Select (2) Desserts

Items to Select From:

Salads

- Pear, Walnut & Rocket with Balsamic Glaze
- Spinach, Pumpkin & Watercress with Red Onion
- Traditional Greek Salad
- Country Coleslaw
- Potato Salad with Whole Ground Mustard Dressing
- Roasted Mediterranean Vegetables, Spinach & Balsamic Dressing

Desserts

- Assorted Chefs Choice of Desserts
- Chocolate Mud Cake, Pouring Cream
- Warm Sticky Date Pudding, Butterscotch Sauce
- Individual Pavlova Wild Berry Compote
- Banana Caramel Cake, Vanilla Cream
- Lemon Cheesecake
- Banana & Walnut Cake Pouring Cream
- Lemon Meringue Pie
- Pecan Pie, Vanilla Cream
- GF on request

Hot dishes

- Pan Seared Barramundi, Dill Hollandaise (GF)
- Baked Chicken Breasts Mushroom Cream Sauce (GF)
- Beef Burguignon (GF)
- Chargrilled Pork Loin Steaks(GF)
- Rosemary, Garlic & Red Wine Marinated Lamb Rump(GF)
- Stir Fried Tofu with Singapore Noodles (V)
- Pumpkin & Chickpea Curry, Coconut Rice (GF) (V)
- Thai Green Chicken Curry, Jasmin Rice (GF)
- Rustic Lamb Casserole with Root Vegetables (GF)
- Roasted Whole Piri Piri Chicken

Roasts

- Roast Leg of Pork Apple Sauce
- Roast Beef with Yorkshire Pudding, Gravy
- Garlic & Rosemary Infused Leg of Lamb

Add ons

\$6 pp each selection

- Add Cold Cuts & Cured Meat Platter
- Peeled King Prawns, Thousand Island Dressing (4 pp)
- Fresh Natural Oysters (4pp)



Grilled BBQ Buffet

\$40pp

Minimum 40 pax

Bread Rolls & Butter

Tossed Green Salad with Citrus Dressing (GF) (V)

Country Coleslaw (GF) (V)

Potato Salad with Seeded Mustard Dressing (GF) (V)

Buttered Corn Cobs

BBQ Marinated Chicken Leg Quarters (GF)

Texas Rubbed Rib Fillet (GF)

BBQ Sausages (GF)

Selection of Sauces: Tomato, BBQ & Chilli

Dessert:

Pavlova with Berry Compote & Vanilla Cream (GF)

Fresh Fruit Platter

ADD ONS

\$6pp each selection

- Add Cold Cuts & Cured Meat Platter
- Peeled King Prawns, Thousand Island Dressing (4pp)
 - Fresh Natural Oysters (4pp)
 - Grilled Barramundi
 - Vegetable Kebabs



BEVERAGE OPTIONS

Bar Tab – We can set a Bar Tab with a set \$ limit and your Selection of Beverages

Cash Bar – All your Guests Can Pay Individually

Beverage Packages – (Available for Wedding Receptions Only)

BAR BEVERAGES

We have a full range of competitive beverages including Tap Beer, Standard & Premium Beer, Wine List, Spirits, Cocktails, Soft Drinks & range of juices.

BEVERAGE PACKAGES – Wedding Receptions Only

SILVER BEVERAGE PACKAGE

Sparkling Wine	Azahara Chardonnay Pinot Noir
White Wine	Deakin Estate Sauvignon Blanc
Red Wine	Deakin Estate Shiraz
Draught Beer	Hahn & XXXX range (excludes premium draught)
Assorted Soft Drinks & Juice	

- 2 hour Duration \$30 pp
- 3 hour duration \$36 pp
- 4 hour duration \$42 pp
- 5 hour duration \$48 pp

GOLD BEVERAGE PACKAGE

Sparkling Wine	Azahara Moscato
	Azahara Chardonnay Pinot Noir
White Wine	Tai Nui Sauvignon Blanc
	Deakin Estate Sauvignon Blanc
Red Wine	Thorne-Clarke Sandpiper Shiraz
	Deakin Estate Shiraz
Draught Beer	James Squire, Hahn & XXXX (including premium draught)
Assorted Soft Drinks & Juice	

- 1 hour duration \$28 pp
- 2 hour Duration \$33 pp
- 3 hour duration \$39 pp
- 4 hour duration \$45 pp
- 5 hour duration \$51 pp



Terms & Conditions

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of two weeks and will automatically be cancelled unless arrangements have been made to extend the tentative booking period.

CONFIRMATION OF BOOKINGS

To confirm a booking we must receive your signed Function Booking Form / Signed Terms & Conditions and receive your non-refundable deposit of the Room Hire Fee for all functions. Booking will be cancelled if your deposit is not paid within 14 days. **Maximum 1 area per function.** Please note we do not accept private function bookings on the Main Deck on Friday nights (Excludes Christmas period). All cancellations must be made in writing.

CATERING / PAYMENT:

All catering is to be provided by Townsville Yacht Club. Confirmation of menus are required minimum 2 weeks prior to your function with approximate numbers. Final Numbers must be confirmed 5 days prior to your function. No refunds will be given if your number decrease. If you have increased numbers after this time, we will check with the chef to ensure we can provide the same menu. All monies are to be paid in full at least 5 days prior to the function. Menus and prices are subject to change without notice.

MINIMUM SPEND

The Deck	\$5,000 minimum food & beverage spend Bookings from 6pm – 11.30pm Music stopping at 11pm and played up to 90 decibels No Bookings at Lunch, or Wednesday & Friday Nights
Mariners Dining Room	\$750 minimum food spend Minimum of 50 people

PUBLIC HOLIDAYS

Surcharges may apply to the food value of functions booked on a public holiday.

BEVERAGES

Liquor Licence: The Club's liquor licence hours are from 10:00am to 12 Midnight Monday to Sunday. The club's liquor licence does not allow any alcoholic beverages to be brought onto the premises. Please be aware that the Club is not permitted by law to serve alcohol to intoxicated persons or persons under 18 years of age. Entertainment content and volume restrictions apply. Entertainment on the Main Deck must cease no later than 11:00pm. Amplified and non amplified entertainment is not permitted on the Foredeck (Beer Garden). Beverages area available on a set package or consumption basis. Townsville Yacht Club is a responsible purveyor of alcohol, and, as such reserve the right to refuse alcohol service to intoxicated persons or persons under 18 years of age.

DECORATIONS

The function venue can be decorated to your personalised colour scheme or theme. Please note that nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface to the building. The functions manager must approve all signage in the public areas. Table Sprinkles, Confetti, Party Poppers, Coloured Streamers and rice are not permitted anywhere within the buildings or grounds.

DELIVERIES

Items being delivered on your behalf must be boxed and labelled with function name clearly marked. Delivery drop off times must be arranged with the function manager. Although all care is taken no responsibility is taken for lost or damaged goods.

GST

All prices are inclusive of GST



DAMAGE

Any damage to the property, function facilities, equipment, fittings or surrounds caused by guests to Townsville Yacht Club will be the financial responsibility of the organiser. The costs associated with repairs or abnormal cleaning will be charged to you. Townsville Yacht Club is always extremely careful when looking after people and their belongings, however accepts no responsibility for the damage or loss of items on our premises prior to, during or after a function. Any items left on site will be disposed of after 7 days unless prior arrangement has been made.

The Club reserves the right to request a bond, which is fully refundable on the successful completion of your function.

Management reserves the right to cancel any function, if any of the above terms and conditions are not met.

Prices quoted are correct at time of printing whilst every effort will be made to keep these prices as standard, management reserves the right to change prices without prior notice. Prices are effective as at 27/9/2017

I/We (Name): _____

have read and agree to all of the terms and conditions set out in this agreement.

Signature: _____ Date: / /

FUNCTION BOOKING DETAILS

Client Name: _____

Company Name: _____

Wedding Clients – Couple’s Names: _____

TYC Membership No: _____

Address: _____

Email: _____

Mobile Phone: _____ Company/Home Phone: _____

Date of Function: _____

Function Time: _____

FUNCTION VENUE: *(The Deck /Mariners Dining Room / Foredeck)* _____

Number of People (Estimated): _____

Reason for Function: _____

Bar Requirements *(E.g. Bar Tab/Bev Package/ Cash Bar):* _____

Catering Food Requirements *(E.g. Platters, Canapes, Buffet, Plated Menu):* _____

(Final numbers must be received at least five (5) days prior to function date).

Additional Requirements: _____

OFFICE USE ONLY

Booking Accepted (Yes / No):

Deposit Amount Paid (\$):

Room Hire Fee Received: / /



PAYMENT DETAILS

1. DIRECT DEBIT DETAILS

Bank: ANZ Bank
A/C Name: Townsville Motor Boat & Yacht Club
BSB: 014-730
Account No: 4854 03077
Reference: Please quote function name/date

2. CREDIT CARD

Mastercard Bank Card Visa
Card No:

Expiry Date: /.....
CCV Number: ___ (Three digits on back of card)
Cardholders Name:
Signature:
Invoice No:
Payment Amount (\$):

3. CASH

Please pay at the Office/Bar

4. CHEQUE

Make payable to Townsville Yacht Club
(Allow 7 days prior to function for funds to clear)

Recommended Suppliers

Decorations

- **Glorious Occasions** – 0458 583 888 www.gloriousoccasions.com.au
<https://www.facebook.com.au/gloriousOccasionsWeddings/>
- **Pure Events** - Phone: 07 4755 1144 Mob: 0418 776 779
sales@puregroup.com.au / www.pureevents.com.au
- **EDE Events** - 07 4772 6611 info@edeevents.com.au

DJ & Entertainment

- **Poole's of Music** – 07 4729 1752 / 0439 759 975 bookings@poolesofmusic.com.au
- **DJ Pauly M** - 0408 732 771
- **Party Time** – Juke Box - 4728 5500 info@partytimeonline.com.au (Please note we do not allow Karaoke)

Photo booth

- **In the booth** – 1300 026 684 boothme@inthebooth.com.au / www.inthebooth.com.au

Accommodation

- **Quest Townsville**, Palmer Street 07 4726 4444 / 30-34 Palmer Street, South Townsville
www.Questtownsville.com.au / questtownsville@questapartments.com.au

Contact Us:

Townsville Yacht Club
Function Manager: Katie Reeve
07 4772 1192 / admin@townsvilleyachtclub.com.au