Townsville Yacht Club
Function Package 2019
Our magnificent venue offers a stunning setting for any occasion.
THE MARINERS ROOM

Our dedicated function room is newly renovated, air conditioned and offers wall to ceiling bi-fold windows providing stunning views onto the Marina.

The room is set with chairs, tables, white linen table cloths & napkins, cutlery & glassware. Gift & cake tables can be provided along with lectern, microphone, screen & projector upon request.

You are welcome to bring your own decorations however we do request that no confetti or confetti balloons are used.

You may wish to organise a DJ, juke box or small band. Alternatively, you may plug your iPod/ laptop etc into our sound system. Please note that due to our Liquor license requirements, music must finish at 11.45pm and must be kept to 90 decibels or below.

BOOKING TIMES
11.30am to 4.00pm
6.00pm to Midnight

CAPACITIES
Cocktail: 100
Rectangle banquette tables: 90
Rectangle banquette tables with dance area: 70
Round tables: 80
Round tables with dance area: 60

HIRE FEES
Social Function: $350
To hire the Mariners room exclusively, there is a minimum pre-paid food spend of $850 and requires a minimum number of 50 guests.
*Please enquire about our member's discounts
THE DECK

Offering panoramic views over the Marina, you and your guests are guaranteed a truly memorable experience on our beautiful under-cover Deck.

The Deck is set with chairs, tables, white linen table cloths & napkins, cutlery & glassware. Gift & cake tables can be provided along with lectern, microphone, screen & projector upon request.

You are welcome to bring your own decorations however we do request that no confetti or confetti balloons are used.

You may wish to organise a DJ, juke box or small band. Alternatively, you may plug your iPod/ laptop etc into our sound system. Please note that due to our liquor license requirements, music on the Deck must finish at 11.00pm and must be kept to 90 decibels or below.

BOOKING TIMES
6.00pm to Midnight
No bookings available on Wednesday or Friday nights.

CAPACITIES
Cocktail: 150
Rectangle banquet tables: 120
Rectangle banquet tables with dance area: 90

HIRE FEES
Social function: $550
To hire the Deck exclusively, there is a minimum pre-paid food & beverage spend of $5000
*Please enquire about Members discounts
PLATTERS

Mini Sliders Platter $95
20 mini sliders filled with succulent pulled pork, juicy chicken, delectable tuna & tender beef. Sure to be an all round crowd pleaser.

Tex-Mex Platter $90
An assortment of beef & chicken tacos, mini enchiladas & mini quesadillas, all that’s missing is the sombrero.

Party Platter $100
Chicken garlic balls, mixed party pies, sausage rolls, mixed mini quiches, mini spring rolls and beef dim sims served with dipping sauce to get the party started.

Chicken Skewers Platter $80
36 skewers of tender chicken marinated in sweet chilli soy, satay & tandoori sauce these skewers are clucking good.

Kids Platter $70
Designed to keep the little ones quiet; chicken chips, battered fish bites, party pies, sausage rolls & cheerio’s served with tomato sauce

Fresh Tiger Prawns Platter $175
2kg of fresh tiger prawns, ½ peeled with seafood sauce & lemon- so mouth wateringly good.

Gourmet Baguette or Wraps Platter $75
Fresh baguettes or soft tortilla wraps filled with an assortment of mouth watering fillings. Perfect for afternoon functions & corporate events.

GOOD FÖR NIBBLES

Antipasto Platter $95
A delicious selection of deli meats & salmon, water crackers with brie, blue & cheddar cheese, pickled cucumber, char-grilled peppers, semi-sun dried tomatoes, marinated artichokes and kalamata olives.

Gourmet Cold Meats Platter $100
A flavorsome array of carved leg ham, tender roast beef, prosciutto wrapped melon, chicken & salami served with mustard, chutney and bread rolls

Vegetarian Platter $75
A healthy selection of cucumber, celery, red capsicum, carrot, cherry tomato & broccoli served with Turkish bread, guacamole dip & pesto

Ploughman’s Platter $100
A delectable spread of chilled smoked chicken, leg ham, prosciutto wrapped melon, camembert & brie cheese served with gourmet mustard, chutney & relish.

Corn Chips Platter $50
Corn chips, guacamole, salsa & sour cream. Kept simple but delicious.

SOMETHING FOR DESSERT

Gourmet Cheese Platter $120
A delightful selection of Australian cheeses served with relish, walnuts, dried fruit & water crackers (V)

Fresh Fruit Platter $65
Chef’s selection of seasonal fresh fruit

Selection of Cakes Platter $60
Chef’s selection of cakes
The following menus provide an example of the cuisine offered by our executive chef, Sunil Prasad & his team. We are more than happy to tailor these menus to your requests & any dietary requirements.

**CANAPES**

Minimum of 40 people

**Gold** - Selection of two cold, two hot & two substantial Canapes $40 per person

**Platinum** - Selection of three cold, three hot & three substantial Canapes $50 per person

**Cold Canape Selection**
- Bruschetta with tomato & parmesan
- Blue cheese tartlets with roast cherry tomatoes
- Prosciutto wrapped melon with balsamic glaze
- Smoked salmon, crab, prawn & goat cheese roulade
- Smoked salmon, creme fraiche, crispy capers & dill on rye
- Asian spice marinated prawn served on corn cake
- Smoked salmon tartar served on crostini
- Smoked Chicken & avocado on crispy flat bread

**Hot Canape Selection**
- Deep fried mushrooms with garlic aioli
- Mini vegetable samosa
- Mini vegetable spring roll
- Sundried tomato & merideth feta cheese quiche
- Arancini balls with mustard sour cream
- Spinach & forest mushroom mini quiche
- Chicken satay with peanut sauce
- Loaded cheese & bacon potato skins with chilli sour cream
- Meatball with bocconcini
- Paprika chicken & chorizo skewers
- Crumbed fish goujons with tartare sauce
- Chorizo, mozzarella & roast cherry tomato tartlet
- Tempura prawn with wasabi mayonnaise

**Substantial Canape Selection**
- Meatball Sliders with Marinara Sauce & Mozzarella Cheese
- Salt & Pepper Squid with Roasted Red Pepper Aioli, Chips
- Popcorn Chicken Skewers with Balsamic Glaze, Chips
- Grilled Beef Skewers with Sun-dried Tomato Relish
- Beef Burguignon & Potato Top Pies
- Pumpkin Gnocchi, Semidried Tomatoes & Olive
- Mini Salmon Kebabs, Flaky Sea Salt & Lemon Aioli
- Chicken & Egg Stir Fried Rice
- Petit Spinach, Mushroom & Feta Quiches
- Spanish Croquettes of Ham with Chips
SET MENU
Minimum of 40 people

Two course alternate drop - Select two Entree & two Main or two Main & two Dessert $50 per person

Three course alternate drop - Select two Entree, two Main & two Dessert $60 per person

Entree
Spinach & ricotta tortellini in pesto cream with parmesan crisp.
Honeydew melon & parma ham with confit berries.
Slow cooked pork belly with crackle baton & red cabbage relish.
Smoked salmon roulade with prawn, crab, cream cheese & caper filling.
Poached prawns, cucumber, tomato & avocado salad with ponzu dressing.
Thai beef salad & crispy pitta bread.
Marinated vegetables & camembert on a crispy pesto pastry base.

Main Course
Grilled beef tenderloin with green garlic mash & mushroom wine sauce ($6 extra)
Grilled porterhouse steak with crispy onion mash potato, buttered vegetables & red wine jus
Oven baked lamb rump, baby spinach, soft polenta & rosemary jus
Grilled chicken breast with potato gratin in sun-dried tomato sauce, wilted greens & salsa verde
Crispy skin salmon with green pea puree, mash potato, gratin herb tomato & lemon butter sauce
Char grill pork loin steak, bubble n’ squeak, sauteed sugar snaps & apple cider jus
Baked fillet of barramundi, sweet potato puree, slow roasted tomato & herb vinaigrette
Supreme of chicken with a mustard herb crust, smashed kipflers, snow peas & tarragon jus

Dessert
Double chocolate slice with raspberry coulis & fresh cream
Peach & pear crumble with vanilla ice-cream
Cardamom & ginger pannacotta
Chocolate mud cake with pouring cream
Warm sticky date pudding & butterscotch sauce
Individual pavlova with berry compote & vanilla cream
Lemon cheesecake
Lemon meringue pie
BUFFET

Minimum of 40 people

Buffet One - Select two salads, one hot dish, one roast & one desserts $45 per person
Buffet Two - Select two salads, two hot dishes, one roast & two desserts $55 per person

Included With Buffet One & Two
- Bread rolls & butter
- Garden salad with Italian citrus dressing
- Buttered vegetables
- Garlic & thyme roast new potatoes
- Herb roasted pumpkin
- Fresh fruit platter

Salad Selection
- 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

Hot Dishes
- Pan seared barramundi with dill hollandaise
- Baked chicken breasts with mushroom cream sauce
- Beef bourguignon
- Char-grilled pork loin steaks
- Rosemary, garlic & red wine marinated lamb rump
- Stir fried tofu with Singapore noodles
- Pumpkin & chickpea curry, coconut rice
- Thai green chicken curry, jasmine rice
- Rustic lamb casserole with root Vegetables
- Roasted whole piri piri chicken

Roast
- Roast leg of pork with apple sauce
- Roast beef with Yorkshire pudding & gravy
- Garlic & rosemary infused leg of lamb

Dessert
- Chocolate mud cake with pouring cream
- Warm sticky date pudding with butterscotch sauce
- Individual pavlova & wild berry compote
- Lemon meringue pie
- Pecan pie & vanilla cream
- *GF on request

Add On's
- $6 per person for each selection
- Peeled king prawns with thousand island dressing (4 per person)
- Fresh natural oysters (4 per person)
**GRILLED BBQ BUFFET**

Minimum of 40 people

$40 per person

Bread rolls & butter
Tossed green salad with citrus dressing
Country coleslaw
Potato salad with seeded mustard dressing
Buttered corn cobs
BBQ marinated chicken leg quarters
Texas rubbed rib fillet
BBQ Sausages

Selection of sauces: tomato, BBQ & chilli

**Dessert**
Pavlova with Berry Compote & Vanilla Cream

Fresh Fruit Platter

**Add On's**
$6 per person for each selection
- Grilled barramundi
- Peeled king prawns with thousand island dressing (4 per person)
- Fresh natural oysters (4 per person)
BEVERAGE OPTIONS

Bar Tab - You can set up a tab with a set limit and select beverages
Cash bar - You & your guests all pay individually
Beverage Packages (Available upon request)

Silver Beverage Package
Sparkling Wine
Azahara Chardonnay Pinot Noir

White Wine
Deakin Estate Sauvignon Blanc

Red Wine
Deakin Estate Shiraz

Draught Beer
Hahn & XXXX (not including 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, Furphy, 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
RECOMMENDED SUPPLIERS

DECORATIONS/ EQUIPMENT
Townsville Weddings & Events (Preferred decorator)
Karen Baldwin: 0416 192 100 / townsvileweddings@hotmail.com / @tvilleweddings

EDE Events: 07 4772 6611 / info@edeevents.com.au

DJ/ ENTERTAINMENT
DJ-Pool’s of Music: 07 4729 1752 / 0439 759 975 bookings@poolesofmusic.com.au
Party Time: 4728 5500 info@partytimeline.com.au (Please note we do not allow Karaoke)

Photobooth- In the booth: 1300 026 684 boothme@inthebooth.com.au /
www.inthebooth.com.au

PHOTOGRAPHY
Wildheart Imagery: 0413 889 157

ACCOMODATION
Quest Apartments: 07 4726 4444 / questtownsville@questapartments.com.au

CONTACT US

Townsville Yacht Club
Function Manager: Emma Chase
07 4772 1192 / Functions@townsvilleyachtclub.com.au
Facebook @TownsvilleYachtClub
TERMS & CONDITIONS

TENTATIVE BOOKINGS
Tentative bookings will be held for a period of two weeks and will automatically be cancelled after this time unless you contact the function manager directly to arrange extending the tentative booking period.

CONFIRMATION OF BOOKINGS
To confirm a function we must receive your signed Function Booking Form / Signed Terms & Conditions and receive your non-refundable deposit of the Room Hire Fee. Booking will be cancelled if your deposit is not paid within 14 days. Maximum of 1 area hired out per function. Please note we do not accept private function bookings on the Main Deck on Wednesday or 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 7 days prior to your function. No refunds will be given if your number decreases. 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 has a pre-paid $5,000 minimum food & beverage spend
Bookings periods are from:
6.00pm - Midnight
No Bookings during lunch, or Wednesday & Friday Nights
Music must stop at 11pm and may only be played up to 90 decibels

The Mariners Dining Room has a pre-paid $850 minimum food spend and a minimum number of 50 guests required.

Bookings periods are from:
11.30am - 4.00pm
6.00pm - Midnight

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

GST
All prices are inclusive of GST

BEVERAGES
Liquor licence: The Yacht 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.
Beverages are 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 areas may be decorated to your personal 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, confetti balloons, party poppers, coloured streamers and rice are not permitted anywhere within the buildings or grounds. The use of these products will result in the client being issued an additional cleaning fee.

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.

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 we are 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 01.01.2019

I/We (Name): ____________________________

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

Signature: ____________________________ Date: / /
BOOKING DETAILS

Client Name: ____________________________________________

Company Name: ____________________________________________

TYC Membership No: _________________________________________

Address: __________________________________________________
________________________________________________________________
________________________________________________________________

Email: ______________________________________________________

Mobile Phone: ___________________________ Company/Home Phone: __________________

Date of Function: ___________________________ Function Time: __________________

Function Area: The Deck _______ The Mariners Room _______ The Foredeck _______

Number of People (Estimated): _______ Reason for Function: ______________________

Bar Requirements (Bar Tab/ Package/ Cash Bar): _________________________________

Catering Requirements (Platters, Buffet Etc.): __________________________________

Additional Requirements: ______________________________________________________

____________________________________________________________________________

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

OFFICE USE ONLY
Booking Accepted (Yes / No):
Deposit Amount Paid ($) :
Room Hire Fee Received: / /

CREDIT CARD
Mastercard: ___ Visa: ___ Other: ______
Card No: __________________________________________
Expiry Date: ___ / _____
CCV Number: __________________________
Cardholders Name: _______________________
Signature: _____________________________
Invoice No: ___________________________
Payment Amount ($) : _________________________