



Townsville Yacht Club

Function Pack

On the water, 1 Plume Street, South Townsville

The Function Venue For All Occasions

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Thank you for considering the Townsville Yacht Club as the venue for your proposed function.

The following menus provide an example of the cuisine offered by our chef Denis & His Team. You may use Denis' menus exactly as they are presented or as a guide for your personal preferences. Denis is more than happy to tailor these menus to your requirements. Furthermore, if you or your guests have any special dietary requirements, Denis is willing to suggest alternative dishes.

Our current beverage prices are included in the function pack and our wine list is available on request.

All prices quoted in this function package are inclusive of the Goods and Services Tax (GST).

Room Hire Rates

For exclusive use of our air conditioned function room (minimum of 50 people required) or outdoor deck area (minimum 80 people required), the following rates apply. Should your function numbers drop below minimum numbers required, your exclusive use of the area may be revoked and the Club has the right to utilize part of the area for other guests.

Booking times: Lunch -11.30am to 5.00pm / Dinner - 6.00pm to 11.30pm.

- | | | |
|--------------------------|--|-----------------|
| <input type="checkbox"/> | Function Room - 15m x 9m (max. 120 pax) | \$300.00 |
| <input type="checkbox"/> | Deck - 11m x 13m (max 130 pax) | \$300.00 |

Members Discount on Room Hire Rates

TYC Ordinary Members	50%
Social Members	25%

Projector Hire (Function Room/Board Room ONLY) \$50.00

Bookings are not confirmed unless a completed **Booking Form** (pg. 14) and **Room hire fees** are received. The booking will be cancelled if fees are not paid within **fourteen (14)** days of booking. Room Hire fees are non-refundable. **Maximum 1 area per function.** Should your function numbers drop below minimum number of guests, your exclusive use of the area may be revoked and the Club has the right to utilize part of the area for other guests.



Platters

(Serve approx 8 - 10 people as light snacks)

Cold Meat

*Four (4) different types of Cold Meat, Stuffed Olives,
Sundried Tomato, Crusty Bread and
Home-made Chutney*

\$80.00

Mixed

*Spring Rolls, Samosas, Meatballs, Chicken Wings,
Sausages, Party Pies, Sausage Rolls and
Calamari with Barbecue and Sweet Chilli Sauce*

\$85.00

Hot Seafood

*Beer-Battered prawns, Salt & Pepper Calamari, Crumbed Calamari, Crumbed Fish
Pieces, Beer Battered Fish Pieces
Served with Citrus Aioli Sauce & Lemon Wedges*

\$120.00

Seafood

*Natural Oysters, King Prawns, Moreton Bay Bugs,
Salt & Pepper Calamari, Crumbed Calamari, Fish Pieces, Beer-Battered prawns,
Served with Citrus Aioli Sauce & Lemon Wedges*

\$200.00

Cheese

*Four (4) Styles of Mixed Cheese, Fresh Fruits,
Dips and Crispy Bread*

\$80.00

Please Note: There is no waiter service with platters; the platters are placed on tables for guests to serve themselves.



Buffet Menus

Minimum 40 People

BUFFET 1

*Choice of Two Roast Meats
Roasted Vegetables
Steamed Vegetables
Assorted Bread*

Desserts
*Apple Crumble
Trifle
Fresh Cream*

\$25.00 per Person
(Minimum 40 People)

BUFFET 2

*Glazed Ham
Roast Beef & Roast Pork
Roasted Vegetables
Steamed Vegetables
A Selection of 3 Salads
Assorted Bread*

Desserts
*Apple Crumble
Chocolate Cake
With Fresh Cream*

\$30.00 per Person
(Minimum 40 People)



BUFFET 3

Roast Lamb & Roast Beef
Roast Vegetables
Steamed Vegetables
Chicken Curry & Rice
A Selection of 3 Salads
Assorted Bread

Desserts

Apple Crumble
Trifle
Panacotta
With Fresh Cream

\$35.00 per Person
(Minimum 40 People)

BUFFET 4

Beef Wellington
Roast Pork
Roast Vegetables
Steamed Vegetables
Prawn & Avocado Salad
A Selection of 3 Salads
Assorted Bread

Desserts

Trifle,
Apple Crumble
Chocolate Cake
With Fresh Cream

\$40.00 per Person
(Minimum 40 People)



BUFFET 5

Fresh Prawns

Oysters

Moreton Bay Bugs

Black Lip Mussels

Beer Battered Prawns

Salt & Pepper Calamari

Crumbed Calamari

Crumbed / Beer Battered / Grilled Fish

Mixed Seafood & Avocado Salad

A Selection of 3 Salads

Assorted Bread

Desserts

Trifle,

Apple Crumble

Chocolate Cake

With Fresh Cream

\$60.00 per Person

(Minimum 40 People)

Please Note: Please note that salads are subject to seasonal availability.
All Buffet Menu's can be modified to suit your function. Please contact the Caterers for a quote.



BBQ Menus

Minimum 30 People

BBQ # 1

Grilled Rib Fillet BBQ Steak

Gourmet BBQ Sausages

Onions

Steamed Potatoes and Mint, tossed in a Mayonnaise Dressing Salad

A Selection of 3 Salads

Fresh Bread Rolls

A Selection of Sauces

\$20.00 per Person

(Minimum 30 People)

BBQ # 2

Chicken Pieces marinated in Peanut Sauce

Char Grilled Rib Fillet dusted with Cajun Spices

Grilled Gourmet BBQ Sausages

Steamed Potatoes and Mint, Tossed in a Mayonnaise Dressing Salad

A Selection of 3 Salads

Fresh Bread Rolls

A Selection of Sauces

\$25.00 per Person

(Minimum 30 People)



BBQ # 3

*Marinated fresh Fish Fillet infused with Lemons & Limes char baked
BBQ Rib Fillet Marinated with Garlic & Rosemary
Gourmet Char Chicken Breast infused with Lemon, Garlic, White Wine and
served with a Salsa Sauce
A Selection of 3 Salads
Fresh Bread Rolls*

Hot Apple Crumble with Cream

\$30.00 per Person
(Minimum 30 People)

Please Note: Please note that salads are subject to seasonal availability.
All BBQ Menu's can be modified to suit your function. Please contact the Caterers for a quote.



Meal Options

2 Course & 3 Course Meal Options available

Prices are per person

Entree

Soup

- *Cream of Chicken, Cream of Mushroom, Pumpkin or Leak & Potato* \$ 8.00

Bruschetta \$ 8.00

Prawn Cocktail \$10.00

Portuguese Prawns \$10.00

Garlic Prawns \$10.00

Tempura Prawns \$10.00

Avocado Seafood \$ 9.00

Chicken & Mushroom Crepe \$12.00

Seafood & Spinach Crepe \$12.90

Chicken & Mushroom Filo \$12.00

Beef Stroganoff \$ 9.00

Ricotta Ravioli \$10.00

Smoked Salmon Rosettes \$15.00

Stuffed Mushrooms \$10.00

Main Meal

Steak

Fillet Rosini \$33.00

Rump Steak \$25.00

Rib Fillet \$27.00

Eye Fillet \$30.00

Fillet Mignon \$30.00

Tornado Mignon \$30.00

Porterhouse Steak \$25.00

Beef Wellington \$30.00



Chicken

Chicken Alaska

- *Chicken fillet filled with shellfish wrapped with pancetta grilled served with white wine creamy sauce* \$25.00

Chicken De la Qua

- *Chicken fillet stuffed with smoked oysters, spinach & sage, grilled served with brandy and orange glaze* \$24.00

Chicken Avocado

- *Pan-fried chicken fillet served with avocado and creamy chives and garlic sauce* \$21.00

Chicken Hollandaise

- *Pan-fried chicken fillet stuffed with bocconcini, asparagus & dill, served with hollandaise sauce* \$20.00

Portuguese Chicken

- *Half-chicken marinated in port wine & peri-peri spices, grilled and served with spicy concasse sauce* \$22.00

Italian Chicken

- *Pan-fried chicken fillet stuffed with Italian smoked ham, basil & spinach, served with Napoli sauce* \$23.00

Tropical Chicken

- *Pan-fried chicken fillet topped with pineapple, mango & passion fruit salsa* \$20.00

Apricot Chicken

- *Pan-fried chicken fillet stuffed with brandy marinated apricots served with brandy glaze sauce* \$23.00

Chicken Parmigiana

- *Crumbed chicken fillet topped with Napoli sauce, ham & cheese, grilled* \$20.00

Fish

Fish Fillet

- *Topped with almond flakes, grilled, served with lemon butter sauce* \$27.00

Tasmanian Salmon

- *A thick salmon steak cooked topped with almonds, pickled ginger and maple syrup reduction* \$30.00



Other Favorites

Scaloppini Alvino

- *Thin sliced veal pan-fried with mushroom, parsley, garlic & white wine sauce* \$25.00

Salta Boca Romana

- *Grilled lamb cutlets topped with prosciutto, bocconcini cheese finished with red wine & sage jus* \$35.00

Veal Involtini

- *Thin sliced veal stuffed with asparagus & swiss cheese served with blueberry jam & port wine sauce* \$30.00

Dessert

Chocolate Cake \$ 9.00

Profiteroles \$12.00

Cheesecake \$ 8.00

Pavlova \$ 7.00

Strawberry Mousse \$ 8.00

Chocolate Mousse \$ 8.00

Panacotta \$ 7.00

Fruit Salad with Ice-Cream \$ 9.00

Poached Pears \$10.00

Trifle \$ 7.00

Apple Crumble \$ 7.00

Bread & Butter Pudding \$ 7.00

Sorbet

- *Lemon, Mango or Strawberry* \$12.00

Coffee & Tea \$ 3.00

The above prices are per person



Townsville Yacht Club Bar Prices

BEER - Pots (285ml)

➤ Light	\$3.50
➤ Mid/Gold	\$3.80
➤ Heavy	\$4.00

BEER - Schooners (425ml)

➤ Light	\$4.70
➤ Mid/Gold	\$5.00
➤ Heavy	\$5.20

BEER - Stubbies/Cans (375ml)

➤ Light	\$4.70
➤ Mid/Gold	\$5.00
➤ Heavy	\$5.20

BEER - Premium \$7.00

- Corona/Crown/Heineken/Guinness
Coopers Pale Ale/Miller Chill

WINE - House White / Red \$5.50 (Please also refer to our wine list)

SPIRITS \$6.50

SPIRITS - UDL \$8.50

SOFTDRINK

➤ Postmix - 285ml	\$2.50
➤ Postmix - 425ml	\$3.00
➤ Cans - 375ml	\$2.80
➤ Lemon Lime Bitters - 285ml	\$2.80
➤ Lemon Lime Bitters - 425ml	\$3.50

- Prices effective as at 1/2/2012 (Management reserves the right to change prices without notice)
- Members receive a discount off the above prices on presentation of membership card.



Catering Form

Name: _____

Date of Function: _____ No. of People: _____

Room (Main Deck / Function Room): _____

Please choose one of the following options:

Platters

Please indicate number & type: Mixed Hot Seafood Cheese Cold Meat
 Seafood

Buffet Menus

Please choose: # 1 # 2 # 3 # 4 #5

BBQ Menus

Please choose: # 1 # 2 # 3

Meal Options

2 Course 3 Course

Please choose: **Entrée** _____

Main _____

Dessert _____

Please Note: Final numbers and menus must be supplied to the caterers at least five (5) days prior to the function date. All Charges will be made based on the confirmed numbers.



FUNCTION BOOKING FORM

Name: _____ Membership No: _____

Address: _____

Phone: _____ Fax: _____ Email: _____

Date of Function: _____ Start/Finish times: _____

Room (Please circle): Main Deck / Function Room.

Reason for function _____ No. of People (approx): _____

Bar Requirements (eg. Bar Tab): _____

Catering Requirements (eg: Platters, Buffet, BBQ Menu or Main Menu): _____

(Catering form with final numbers must be received at least five (5) days prior to function date)

Additional Requirements: _____

Booking Terms and Conditions: (Please read the following carefully)

Room hire fees must be paid within **fourteen (14)** days of booking the venue to confirm your booking. Room hire is not confirmed until all monies are received. As the club will refuse any other booking for the area on this date, this amount is non-refundable. Should your function numbers drop below minimum number of guests, your exclusive use of the area may be revoked and the Club has the right to utilize part of the area for other guests. Maximum of one area bookable per function. Function areas are not available for set up until 4:00pm

Catering: All catering is to be provided by the Club's caterers. Final numbers must be supplied to the club at least five (5) days prior to the function date. All monies are to be paid in full at least three (3) days prior to the function date. Charges will be made based on the confirmed numbers.

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).

Damage: Any damage that is deemed to be not fair wear and tear due to inappropriate behavior will result in the organiser being responsible for any cost incurred. 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. All prices quoted are inclusive of the Goods and Service Tax (GST).

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

Signature _____ Date ____/____/____

Office Use:

Booking Accepted: (Y/N) _____ Room Hire Fee Received:(Date) _____ (Amount)\$ _____



PAYMENT METHODS:

- 1. Cash – Please pay at the Office / Bar
- 2. Cheque made payable to **Townsville Yacht Club**
- 3. Credit Card:

Mastercard Bankcard Visa

Card No:

Expiry date: /

Cardholders Name:.....

Signature:

Invoice #:Payment Amount: \$.....

- 4. Direct Debit Details:

Bank: ANZ Bank
 A/C Name: Townsville Motor Boat & Yacht Club
 BSB: 014-730
 Account #: 4854 03077
 Reference: Please quote function name / date

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