

# Welcome

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The Royal South Australian Yacht Squadron is the perfect place for a function of any kind. We wish to make your experience stress free and enjoyable. To help you prepare for your successful event we have collated the following Information Pack with menu plans and beverage packages.

## Wedding Ceremonies (\$100)

Ceremonies can be held on the picturesque grounds under the huge Norfolk Pines with stunning views of the marina. The fee includes set up of 30 chairs, red carpet, signing table and portable sound system if required.

## Exclusive Room Hire

Includes linen, bridal and cake table presentation, cleaning and staff

### **Dining Room**

<b>Saturday - Sunday</b>	<b>\$400</b>	<b>Members</b>	<b>\$350</b>
<b>Other Times</b>	<b>\$300</b>	<b>Members</b>	<b>\$250</b>

<b>Gardens</b>	<b>\$100</b>
<b>Balcony</b>	<b>\$30</b>
<b>Quarter Deck</b>	<b>\$150</b>
<b>Dingy Shed</b>	<b>\$100</b>
<b>Library</b>	<b>\$30</b>
<b>BBQ</b>	<b>\$50</b>

### **Room Decorations \$100**

Tulle and Fairy Lights

## Extras

We are more than happy to organise any further personal requirements such as chair covers, security, entertainment, etc...

## BYO Cake

We are happy for you to provide your own cake. We charge \$1 pp to cut and plate or \$3.50 pp for it to be served with vanilla cream and strawberry coulis.

No other food is to be brought in and consumed at the function unless organised prior to the event.

# Cocktail Party

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Cocktail Parties have always been very popular as people enjoy the freedom to socialise with their guests whilst sharing that special feeling of having food served to you by our professional staff in a less formal environment.

Create your own selection of finger food based on the following chef recommended dishes at \$3.00 per option.

## COLD DISHES

- **Sushi Rolls**
- **Frittata roast capsicum and sweet potato**
- **Profiterole shell filled with duck & caramelised onion riette**
- **Bruschetta on garlic ciabatta**
- **Mini Turkish rolls with assorted fillings**
- **Chicken , lemon & coriander cold rolls**
- **Grissini wrapped with prosciutto & parmesan cheese**
- **Smoked salmon on crouton with red onions & capers**
- **Roast beef on a lavosh with caramelised onions**

## HOT DISHES

- **Asparagus & semi dried tomato involtini**
- **BBQ mini chicken pizza with minted yogurt (assorted toppings available)**
- **Beef tandoori skewers with raita**
- **Mini prantha with tamarind chutney**
- **Lamb kofta kebabs with mint dipping sauce**
- **Salt & pepper squid**
- **Roast tomato & basil tarts**
- **Prawn & scallop spring rolls**
- **Prawn twister with sweet soy dipping sauce**
- **Crumbed fish goujon with tartar sauce**
- **Fennel & chilli meat balls**

These canapés are also the perfect starter for the evening as an accompaniment with pre dinner drinks.

# Traditional Menu

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<b>Alternate Drop (per course)</b>	<b>\$1.00 pp</b>
<b>Entrees per extra choice</b>	<b>\$2.00 pp</b>
<b>Main Courses per extra choice</b>	<b>\$3.00 pp</b>

## **SOUPS (\$4.00 pp)**

- **Creamy broccolini & smokey cheese**
- **Thai sweet potato**
- **Mushroom & lemon thyme**
- **Potato & leek with prosciutto**
- **Pumpkin & sage**
- **Minestrone with croutons**

## **ENTREES (\$12.00 pp)**

- **Garden tomatoes stuffed with herbed couscous and topped with napolitan sauce & parmesan cheese**
- **Conchigle pasta shells stuffed with bolognese, mozzarella topping & basil pesto**
- **Lamb kofta kebabs served with steamed rice & minted yogurt**
- **Trellised twist of squid in crispy salt & pepper coating served with gaufrette potato & lime mayonnaise**
- **Red wine ragout in pastry shell served with hot mornay sauce with field mushroom cap**
- **Antipasto: bocconcini, roast capsicum, semi dried tomato, frittata, salami, prosciutto and ciabatta bread**
- **Chunky Indian aloo tikki dusted with chat masala & tamarind chutney**
- **Chicken brochette served with seeded mustard croutons and a light cos salad**

## **DELUXE ENTREES (\$15.00 pp)**

- **Scallops wrapped in pancetta with cauliflower puree & rocket pesto**
- **Veal Involtni: Beef wrapped in prosciutto, stuffed with sage, smokey cheese & asparagus served with sautéed spinach & reduced balsamic glaze**
- **Grilled prawns with orange & fennel salad, cherry tomatoes and coriander**

## **MAIN COURSE (\$24.00 pp)**

- **Chicken breast stuffed with preserved lemon butter served on herbed couscous & fennel salad**
- **Char grilled rib-eye served with crushed seeded mustard potato, corn on the cob, green beans and roast tomato sauce**
- **300g Rump steak with savoury bread and butter pudding served with green peppercorns & sautéed spinach**
- **Pork loin chop served on crushed spring onion potato with roast cherry tomatoes and apple & sage sauce**
- **Braised venison shank served on white truffle polenta with game jus**
- **Crispy skin kingfish served on a bed of sautéed rocket, olives & roma tomato and topped with a fresh basil pesto**
- **Garfish with Milanese crumb coating served with homemade french fries & tartar sauce**
- **Cannelloni filled with spinach & ricotta served with parmigiana sauce and shaved parmesan**
- **Smokey pumpkin filo triangles served with roast capsicum coulis**

## **DELUXE MAIN COURSE (\$28.00 pp)**

- **Fillet Mignon served on creamy garlic mash with broccolini, baby carrots and mushroom sauce**
- **Atlantic salmon coated in poppy seeds served on wilted spinach & roasted capsicum topped with lemon buttered prawns**
- **Rosemary and parmesan crumbed lamb cutlets served with chunky spiced potato & roast capsicum relish**
- **Crispy skinned duck breast, caramelised onion and mint potato salad served with a sticky balsamic glaze**

## **DESSERTS (\$6.50 pp)**

- **Rhubarb and ginger crumble served with vanilla pouring cream**
- **Flourless hazelnut chocolate cake served with Chantilly cream & strawberry sauce**
- **Tiramisu served with coffee syrup and chocolate shavings**
- **Mixed berries and yogurt brulee served with toffee topping**
- **Mini pavlova with orange cream, kiwi fruit & strawberry coulis**
- **Caramel panna cotta served with biscotti & praline**
- **King Island Brie, South Cape Blue, Cloth Aged Cheddar with lavosh & assorted preserved fruits (\$9.00 pp)**

## **EXTRAS**

- **Antipasto Platters (\$6.50 pp)**
- **Cheese Platters (\$6.50 pp)**
- **Fresh Green Salad per Bowl (\$5.00 ea), Vegetable Platters (\$7.50 ea)**

# BBQ's, Buffets & Carvery

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We also have a number of more casual options for those who prefer a more relaxed atmosphere. Here are some prepared options already formulated for your convenience, however we are always willing to accommodate to special requests and personal choices when possible. (Prices may change subject to choices)

Please be advised that the Buffet selections require a minimum of 50 guests.

## **THE CASUAL BBQ (\$20.00 pp)**

**150g Porterhouse Steak, Sausages, Homemade Patties & Lamb Chops.  
A selection of Fresh Salads and Bread Rolls**

## **THE GOURMET BBQ (\$28.00 pp)**

**200g Fillet Steaks, Kranskys, Lamb Kebabs & Honey Lemon Chicken Tenderloins.  
A selection of Fresh Salads and Bread Rolls**

## **THE COLD BUFFET (\$24.00 pp)**

**Roast Chicken drumsticks, sliced roast beef, salami, blanched vegetables in sour cream and paprika & honey ham.  
A selection of Fresh Salads and Bread Rolls**

## **THE CARVERY BUFFET (\$42.00 pp)**

**Seeded mustard coated Striploin, Roast Pork with Crackling, rosemary & garlic Lamb, lemon & oregano Chicken Maryland, a selection of roasted & steamed vegetables. A selection of Fresh Salads and Bread Rolls**

## **THE SEAFOOD BUFFET (\$60.00 pp) Mix of hot and cold platters**

**Steamed Barramundi, Herbed Crusted Scallops, Crumbed Garfish, Oysters, Fresh Chilled Prawns and Smoked Salmon.  
A selection of Fresh Salads and Bread Rolls**

## **SALAD SELECTIONS Choice of 3 salads for the buffet**

- **Waldorf Salad**
- **Fresh Garden Salad**
- **Lentil Salad**
- **Chickpea Salad**
- **Pasta Salad**
- **Caesar Salad**
- **Potato Salad**
- **Colslaw Salad**

# Beverage Packages

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## The Yacht Package

**Sparkling:** Bay of Stone Brut N.V.  
**White Wine:** Bay of Stone Sauvignon Blanc  
**Red Wine:** Bay of Stone Shiraz  
**Beer:** Coopers Tap Beer Pale Ale & Light  
**Soft:** Orange Juice, Coke, Diet Coke, Lemonade, Lemon Squash, Soda

## The Squadron Package

**Sparkling:** Bay of Stone Brut N.V.  
**White Wine:** Jacobs Creek Reserve Riesling, Tyler's Stream Sauvignon Blanc  
**Red Wine:** Jacobs Creek Reserve Shiraz, Jacobs Creek Reserve Cabernet Sauvignon  
**Beer:** Coopers Tap Beer Pale Ale & Light  
**Soft:** Orange Juice, Coke, Diet Coke, Lemonade, Lemon Squash, Soda

## The Royal Package

**Sparkling:** Jacobs Creek Chardonnay Pinot Noir, Jacobs Creek Rose, Wyndham Estate Shiraz  
**White Wine:** Jacobs Creek Reserve Riesling, Tyler's Stream Sauvignon Blanc  
**Red Wine:** Richmond Grove Ltd Release Shiraz, Richmond Grove Ltd Release Cab/Sauvignon  
**Beer:** Coopers Tap Beer Pale Ale & Light  
**Soft:** Orange Juice, Coke, Diet Coke, Lemonade, Lemon Squash, Soda

## On Consumption

We are happy to run a Tab charged to the main account or guests may purchase beverages individually.

## BYO – Corkage

\$9.00 per Bottle of Wine

\$75.00 per Spirit Bottle

We regret we cannot permit BYO beer & soft drinks.

TIME OPTIONS	THE YACHT PACKAGE	THE SQUADRON PACKAGE	THE ROYAL PACKAGE
1 Hour	\$15.00 pp	\$18.00 pp	\$22.00 pp
2 Hours	\$22.00 pp	\$26.00 pp	\$32.00 pp
3 Hours	\$27.00 pp	\$32.00 pp	\$39.00 pp
4 Hours	\$32.00 pp	\$37.00 pp	\$45.00 pp
5 Hours	\$38.00 pp	\$44.00 pp	\$54.00 pp
+1/2 Hr Extras	\$6.00 pp	\$7.00 pp	\$8.00 pp

# Royal South Australian Yacht Squadron

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## Terms and Conditions

We look forward to being of assistance in the planning of your function. It is most important that you be completely familiar with our Terms and Conditions. All bookings are made upon and are subject to these following Terms and Conditions as defined by the Royal South Australian Yacht Squadron. We will happily assist you with any queries.

### 1. BOOKINGS & PAYMENTS.

- 1.1. Tentative bookings will be held for a maximum of 14 days.
- 1.2. No reservation is deemed confirmed without both a written confirmation and a deposit of \$500 being received by the Squadron.
- 1.3. Upon finalisation of the menu and other details but no later than 60 days prior to the wedding, a payment of 50% of the total cost is required.
- 1.4. Final guest numbers attending, menu confirmation and special dietary needs are required 14 days prior to the function.
- 1.5. Final payment is also required 14 days prior to the function.
- 1.6. All seating plans are required 7 days prior to the function.

### 2. EVENT DEFERRALS/CANCELLATIONS.

- 2.1. Cancellation of an event must be advised in writing.
- 2.2. If your booking is cancelled more than 6 months before the date of your function then deposits may be refunded only if the space is resold.
- 2.3. If your booking is cancelled less than 6 months before the date of your function, your deposit is forfeited.
- 2.4. If your booking is cancelled less than 30 days before the date of your function, your deposit and 50% of your total costs will be forfeited.
- 2.5. If your booking is cancelled less than 7 days before the date of your function, the full payment will be forfeited.

### 3. LIQUOR LICENCING ACT.

Management and staff of the Royal South Australian Yacht Squadron will abide by their responsibility to comply with the liquor licensing conditions as determined by the Liquor Licensing Commissioner and are committed to the responsible service of alcohol.

### 4. PRICES.

Every effort will be made to maintain quotations but these prices may be subject to change at management discretion to meet rising costs. Upon receipt of final menu and to determine figures for a payment of 50% of total costs, fixed prices will be confirmed in writing.

**5. DAMAGE & CONDUCT.**

- 5.1. Organisers are financially responsible for any damages sustained to the Royal South Australian Yacht Squadron's premises and/or equipment, by the organiser, your guests or any external contractors (i.e. band) attending your event.
- 5.2. The Squadron will not accept any responsibility for damage or loss of merchandise left in the Squadron prior, during or after the function.
- 5.3. Where matters beyond the reasonable control of the RSAYS impair or prevent the RSAYS being able to perform its obligations under the event contract, the client releases the Squadron from any liability or loss, incidental or consequential, to such matters.
- 5.4. The Squadron reserves the right to exclude or eject any or all objectionable persons from the function or Squadron premises without liability.
- 5.5. It is understood that the client will conduct the function in an orderly manner in full compliance with Squadron management and applicable laws.

**6. CLEANING.**

- 6.1. General and normal cleaning is included in the room hire charges. Additional charges may be incurred by you in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning.
- 6.2. Confetti, rice and any other tiny objects are not permitted within the grounds of the RSAYS. An extra \$100 clean up fee will be incurred by the client.

**7. MISCELLANEOUS.**

- 7.1. The RSAYS has ample car park spaces to accommodate your function, however, we do ask you to mention to your guests NOT TO PARK in the designated official's car park spaces. They are reserved for members only.
- 7.2. The RSAYS has a non smoking policy which prohibits smoking in any undercover area of the premises.
- 7.3. All guests must vacate the premises within ½ hour following the completion of your beverage package.

To confirm your booking and that you have understood these Terms & Conditions please complete and sign below and return with your deposit.

**Client:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Telephone:** \_\_\_\_\_ **Wk:** \_\_\_\_\_ **Mobile:** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Date of Function:** \_\_\_\_\_

**Signed:** \_\_\_\_\_ **Date:** \_\_\_\_\_