



FUNCTIONS & CELEBRATIONS

Event Packages



Cruising Yacht Club of South Australia

**The Cruising Yacht Club of South Australia
is undoubtedly one of Adelaide's best kept secrets.**

Our unique location in North Haven (just 30 minutes from the city centre), extensive secure car parking and stunning facilities are unreservedly convenient for any function and makes an excellent choice for your next cocktail party, business seminar, birthday party, end of year celebration or any other event you choose to enjoy.

Our award winning indoor and outdoor function areas are complete with panoramic marina views to guarantee you and your guests a truly memorable experience.

We understand the preparation required to conduct a successful event and strive to exceed the expectations of our clients and their guests.

Our staff are readily available to help you in any way they can to make your special occasion an event you will always remember.

To assist with the planning of your function we have collated this information package. Inside you will find sample dining menus and drinks packages, and information on the range of services we provide.

We understand that every function is a truly unique event and we are more than happy to tailor a package specifically for you.

If you would like to view our facilities and discuss your plans in more detail, please do not hesitate to contact us to arrange an appointment.

Simply call (08) 8248 4222 or email functions@cydsa.com.au

We look forward to hearing from you and hosting your next event.

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Room hire fee may be applicable. Subject to availability.

MENU PACKAGES

SIT DOWN DINING

All price schedules, per person

Main Course Only Set or Alternate Drop Your celebration cake served as dessert	\$25	Kids Menu Available for children 11 years & under Includes soft drinks /juice & ice cream dessert	\$10
Two Course Meal Set or Alternate Drop Your celebration cake served as dessert	\$40	<ul style="list-style-type: none">• Hawaiian pizza with chips• Chicken schnitzel with chips & salad• Chicken nuggets with chips & vegetables• Penne bolognese with cheese• Battered fish with chips & salad	
Three Course Meal Set or Alternate Drop Your celebration cake cut and served on a platter	\$55		

Please note that Choice Menus can be arranged at an additional cost

MENU OPTIONS

Entrée Options

- Twice cooked pork belly, flavoured with spiced aromatics, accompanied by petite salad and cilantro
- Swiss brown mushroom and brie tart with dried cranberries and candied pecans
- Spinach and ricotta cannelloni with rosé sauce and shaved parmesan
- Green pea risotto cake with prosciutto chips and pear & parmesan salad
- Thai inspired beef salad with crisp julienne vegetables and fragrant herbs, dressed with a sesame & lime vinaigrette
- Grilled chicken tenderloins with a salad of caramelised corn, baby spinach & tomato coriander salsa
- Caprese salad of fresh bocconcini, basil and an array of seasonal tomatoes with Coriole extra virgin olive oil and sea salt flakes

Main Options

- Crispy skinned chicken breast on potato and spinach galette with light chicken jus and seasonal greens
- Pan fried Atlantic salmon fillet on angel hair pasta tossed with asparagus, verjuice, butter and fine herbs
- Baked barramundi on a warm salad of roasted beets, red onion and crisp green beans
- King henry pork cutlet on colcannon with buttered fava beans and port wine jus
- Char grilled Porterhouse steak, served medium rare, on garlic mash with seasonal greens and a seeded mustard jus
- Golden haloumi layered with Moroccan spiced chickpea crush, topped with sumac zucchini ribbons and semi dried tomato pesto
- Char grilled chicken breast on herb crushed potatoes with roasted red pepper coulis and olive tapenade
- Roasted lamb leg, sliced and served on parmesan polenta with ratatouille and sautéed spinach
- Whole roasted sirloin of beef, sliced and served medium rare, accompanied by a medley of root vegetables and shiraz jus

Dessert Options

- Salted caramel tart with vanilla ice cream and chocolate shards
- Brandysnap basket filled with dark chocolate mousse and fresh strawberries
- Chocolate fudge brownie, served warm, topped with double cream and praline
- Vanilla bean panna cotta with raspberry coulis and vanilla biscotti
- Orange and almond pudding with chocolate ganache and vanilla ice cream
- Blueberry baked cheesecake with house made shortbread and tangy lemon butter
- Passionfruit curd tart topped with blood orange sorbet and raspberry coulis

GOURMET BBQ

LUNCH OR DINNER

\$35 per person (minimum 30 people)

Served buffet style, inclusive of juice and soft drink selection.

Served in the function room or patio area overlooking our private marina.

Buffet Items Include:

Selection of Salads

Coleslaw with house made slaw dressing

Traditional potato salad with parsley & garlic aioli

Garden salad with cherry tomatoes, cucumber & Spanish onion

Penne pasta salad with tomato salsa and basil

Baby spinach, beetroot, fetta & walnut salad with balsamic vinaigrette

Glass noodle salad with julienne vegetables and fragrant herbs

Hot Buffet Selection

Marinated chicken skewers

Grilled gourmet sausages

Vegetarian pasta bake

Salt and pepper squid

Char grilled rump steaks

Roasted root vegetables

Selection of condiments, relishes & sauces.

Gourmet bread basket with sliced bread, dinner rolls & continental loaves.

Dessert Selection

Seasonal fresh fruit platter

House made sweet treats, pastries and slices.

Australian cheese board with water crackers & dried fruit.



COCKTAIL OPTIONS

Standard **\$34**
6 canapé options + 1 mini substantial

1.5 hours of food service

Premium **\$48**
8 canapé options + 2 mini substantials

2.5 hours of food service

Deluxe Premium **\$55**
10 canapé options + 2 mini substantials

3.5 hours of food service

All price schedules per person

THE MENU

Canapés

Ambient selection

- Crab and avocado tartlets with coriander & cracked pepper
- Smoked salmon rosette on pumpernickel with chive crème
- Rare roast beef on sourdough crostini with horseradish
- Char sui duck breast on spring onion pancake with hoi sin
- Oysters with champagne shallot vinaigrette
- Chicken and almond pate on fresh baguette
- Sesame seared tuna with wasabi aioli
- Crisp pear, prosciutto & blue cheese en croute
- Thai inspired chicken wonton baskets
- Turkey cranberry roulade with pistachio crumble
- Poached chicken with hazelnut and apricot
- House made Californian rolls with crisp vegetables & Atlantic salmon
- Petite caprese skewers of cherry bocconcini, fresh tomato & basil pesto

Warm selection

- Bocconcini chorizo tart with pesto
- Triple smoked ham and brie quiche with tomato relish
- Butternut pumpkin & spinach frittata with caramelised onion jam
- Green pea and speck arancini with truffled aioli
- Steamed pork dumplings with spiced plum sauce
- Roasted duck and shitake mushroom wontons with sweet soy
- Beef and red pepper filoettes
- Baked lime and sea salt barramundi skewers with garlic aioli
- Crispy Szechuan pepper beef skewers
- Braised chicken with caramelised leek en croute
- Atlantic salmon and prosciutto with pineapple relish
- Lamb ragout pie topped with parmesan mash
- Smoked cheddar & semi dried tomato croquettes with seeded mustard



Mini Substantials

- Salt and pepper squid with chips and lemon
- Caesar salad with house made dressing and crispy bacon
- Butter chicken curry with steamed jasmine rice
- Fragrant crispy beef and glass noodle salad
- Pumpkin and pine nut risotto with shaved parmesan
- Twice cooked pork belly with sautéed Asian greens



PLATTER SELECTION

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Beef petite pies with tomato sauce	\$60
Toasted pita bread with assorted house made vegetarian dips	\$60
Leek, bacon and parmesan quiche (V optional)	\$80
Rustic chicken and chorizo sausage rolls	\$60
Golden arancini- your choice of roasted pumpkin, mushroom or spinach	\$60
Moorish meatballs served with tomato chilli relish	\$80
Pizza squares with assorted toppings (V optional)	\$80
Spinach and feta triangles	\$60
Vegetable spring rolls, vegetable samosas and mini dim sims with sweet chilli sauce	\$60
Seasoned potato wedges with sweet chilli and sour cream	\$40
Petite beef pies, pasties and sausage rolls with tomato sauce	\$60
Thai inspired chicken skewers with satay sauce	\$90
Seasonal fresh fruit platter	\$80
Cheese selection with dried fruits and water crackers	\$80
Assorted wraps	\$90
Assorted baguettes	\$105

PREMIUM SELECTION

Local cheese selection of triple cream brie, roaring 40's blue, KI smoked cheddar,	
Red wax cheddar and crispbread, dried fruits, strawberries and mixed nuts	\$140
Fresh oysters with lemon, lime and shallot vinaigrette	\$160
Anti-Pasto selection of cured meats, fresh cheese and marinated vegetables	\$220
Seafood selection of king prawns, house pickled squid, smoked salmon, local mussels, and natural oysters with cocktail sauce and lemon	\$220

*Chefs recommendation: 4 platters per 20 people (for nibbles)
or 6 platters per 20 people (for a more substantial meal option)*



BEVERAGE PACKAGES

All price schedules per person

Silver Package **4hrs - \$45** **5hrs - \$49**

Oxford Landing Chardonnay, Sauvignon Blanc and Pinot Grigio
Oxford Landing Shiraz, Cabernet Sauvignon and Merlot
Angas Brut and Angas Pink Moscato
Carlton Draught, Coopers Pale Ale, Cascade Light
Soft drinks and orange juice

Gold Package **4hrs - \$49** **5hrs - \$54**

Yalumba Sauvignon Blanc, Riesling, Barossa Valley Shiraz and Cabernet
Dunes & Green Moscato and Sparkling Pinot Chardonnay
Carlton Draught, Coopers Pale Ale, Cascade Light and Bulmers Cider
Soft drinks and orange juice

Platinum Package **4hrs - \$60** **5hrs - \$65**

Twin Island Sauvignon Blanc, Tim Barry Watervale Riesling and Hill Smith Estate Chardonnay
Yalumba Patchwork Shiraz, Jim Barry Coverdrive Cabernet
Jansz NV Cuvee
Carlton Draught, Coopers Pale Ale, Cascade Light, Bulmers Cider, Peroni and Craft Beer
Soft drinks and orange juice

On Consumption

Selected beverages can be charged up to a house account based on consumption, however minimum spend limits apply for this option. Please contact us for further information.

Corkage **\$15 per bottle service fee**

You are more than welcome to provide your own wines if you prefer.

Every endeavour is made to maintain prices as published. However, prices are subject to change without notice to cover unforeseen variations in cost.





Cruising Yacht Club of South Australia

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