

Weddings



Cruising Yacht Club
of South Australia 

Lady Gowrie Drive, North Haven SA 5018
t: 08 8248 4222 | f: 08 8248 5888
functions@cyca.com.au | www.cyca.com.au

About Our Venue

Congratulations on your engagement!

Thank you for considering the Cruising Yacht Club of South Australia (Cruising Yacht Club) as your wedding venue.

The Cruising Yacht Club is conveniently located along the pristine coastline of North Haven and offers extensive secure car parking, stunning indoor and outdoor facilities and panoramic marina views.

Located within the marina, it offers breath taking views, outstanding menu options, an award-winning wedding venue with exemplary customer service (and sometimes a guest appearance by the local dolphins), the Cruising Yacht Club is the best choice as your wedding venue.

We understand the preparation required to deliver the wedding of your dreams and strive to exceed expectation. From the moment you arrive, our experienced team are readily available to help you along the way to make your special occasion an event to remember.

To assist you in planning your wedding, we have collated this information package where you will find menu options, beverage packages, an array of function spaces including our intimate Ceremony Garden, plus a range of personalised options and services available.

We look forward to working with you on your special occasion, simply call our Function Manager on 08 8248 4222 or email functions@cyrsa.com.au



Horizons

Our Horizons function space which overlooks the marina through floor length windows can be configured to cater for up to 220 guests seated, or 300 cocktail style.

With a combination of high ceilings, stunning marina views, along with an abundance of natural light it offers the background for a stylish event.

Includes: State of the art AV, with direct access to our Ceremony Garden if required.

Room Hire: \$800 / \$1000



Mariners Restaurant

Our Mariners Restaurant adjacent to the Admiral Bar which overlooks the marina through floor length windows can cater for up to 50 seated or 80 cocktail style.

This space is a more intimate space with warm décor, natural light, ceiling fairy lights and high ceilings.

Room hire: \$400



The Captains Lawn

The Captain's Lawn is a large expanse of lawn that can be used for an informal or formal ceremony.

150 seated theatre style

220 seated

400 cocktail style

Ceremony hire fee: \$300 (when booking a reception at The Cruising Yacht Club of SA)

Hire fee: \$600



Admirals Patio

The Patio is an alfresco area with views over the marina, conveniently located adjacent our Admirals Bistro on the Eastern side of the Clubhouse. With clear blinds, heating & fans.
Available Monday to Friday only.

80 seated (tables of 12 max) or 150 cocktail style

Minimum Spend: \$1000

Room Hire: \$800



Ceremony Garden

With outstanding marina views, the Ceremony Garden offers a unique area for both your celebration & photo opportunities. Whether just for a ceremony or with a small intimate outdoor wedding, it provides a romantic setting for you and your guests on such a special day.

Ceremony Garden Package Inclusions:

- 30 white Americana chairs
- Guest Water Station
- Signing table with white tablecloth & personalised pens

Garden Hire: \$300 (only when booking a reception at The Cruising Yacht Club of SA)



Room Capacity

& Venue Hire

Round Tables



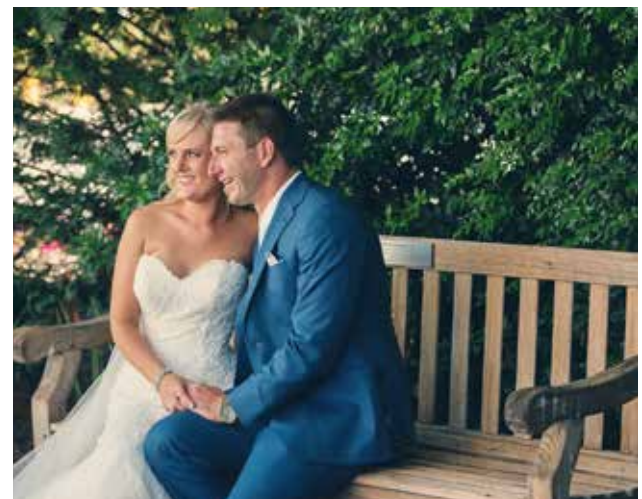
Long Tables



Cocktail



		Round Tables	Long Tables	Cocktail
Horizons Function Room	\$800	120	150	210
Whole Function Room	\$1100	220	220	350
Mariners Restaurant	\$400	50	60	80
Admirals Patio	\$800	80	120	150
Captains Lawn	\$600	220	300	400



Formal Dining Packages

Silver Package **\$65**

- Choice of two entrées served alternately
- Choice of two mains served alternately
- Your wedding cake served with berry coulis and cream

Gold Package **\$75**

- Choice of two entrées
- Choice of two mains
- Your wedding cake served with your selection of dressing

Platinum Package **\$83**

- Choice of two entrées for your guests
- Choice of two mains for your guests
- Set premium dessert
- Your wedding cake served with your selection of dressing

Childrens Menu **\$25**

Available for children 11 years and under:
Includes soft drinks

- Chicken schnitzel with chips and salad
- Chicken nuggets with chips and vegetables
- Penne bolognaise with cheese
- Battered fish with chips and salad

Additional Extras

- Add shared Antipasto platters for your guests **\$7.50**
- Entertainers Meals (main course only) **\$25**

All price schedules per person

Please advise of any special dietary requirements.

**Prices are valid until 01.12.18 and are subject to change without notice to cover unforeseen variations in cost. However, every endeavour is made to maintain prices as published and advise you should there be a change.*



Menu Options

Entrée options

- Thai inspired beef salad with crisp julienne vegetables and fragrant herbs, dressed with a sesame & lime vinaigrette
- Twice cooked pork belly, flavoured with spiced aromatics, accompanied by ginger pumpkin puree and cilantro
- Porcini mushroom and double brie tart with dried cranberries and candied pecans
- Tasmanian smoked salmon layered with lemon crème fraiche, roquette & crispy wonton skins with peppered dill oil
- Roasted sweet potato, walnut and spinach cannelloni with chardonnay cream sauce
- Pepper crusted seared tuna with lime aioli and char grilled Turkish bread

Main options

- Roasted lamb rump on parmesan polenta with ratatouille and sautéed spinach
- Char grilled fillet steak, served medium rare, on garlic mash with seasonal greens and a seeded mustard jus
- 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
- King henry pork cutlet on colcannon with buttered fava beans and port wine jus
- Golden haloumi layered with Moroccan spiced chickpea crush, topped with sumac zucchini ribbons and semi dried tomato pesto

Dessert options

- Salted caramel tart with banana ice cream and chocolate shards
- Vanilla bean panna cotta with rose Persian fairy floss and pistachio fudge
- Orange and almond pudding with Cointreau syrup, chocolate ganache and vanilla ice cream
- Blueberry baked cheesecake with house made shortbread and tangy lemon butter

Dress your own wedding cake

Compliment your wedding cake with a unique choice of sauce and sweet garnish from the selection below:

Sauces: Salted caramel, Chocolate ganache, Berry coulis, Vanilla anglaise, Double cream, Espresso syrup, Raspberry Chambord infused coulis, Candied orange glaze

Sweet Garnishes: White chocolate shards, Fresh strawberries, Toffee shards, Almond tuille, Milk chocolate curls, Almond praline, Vanilla Persian fairy floss, Mixed berry compote



Cocktail Packages

Choose from a selection of cold, hot, seasonal, mini substantial & sweet options to personalise your menu for you and your guests.

Silver Package **1.5hrs of food service** **\$35**

Six canapé choices & one mini substantial

Add 4 hour drink package for \$45

Gold Package **2.5hrs of food service** **\$49.5**

Eight canapé choices & two mini substantials

Add 4 hour drinks package for \$49

Platinum Package **3.5hrs of food service** **\$55**

Ten canapé choices & two mini substantials

Add 4 hour drinks package for \$60

All price schedules per person

Cocktail Menu Options

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
- Turkey cranberry roulade with pistachio crumble
- House made Californian rolls with crisp vegetables and Atlantic salmon
- Petite caprese skewers of cherry bocconcini, fresh tomato and basil pesto



Warm selection

- Bocconcini chorizo tart with pesto
- Smoked ham and brie quiche with tomato relish
- Roasted duck and shitake mushroom wontons with sweet soy
- Smoked cheddar & semi dried tomato croquettes with seeded mustard
- Beef and red pepper filoettes
- Butternut pumpkin and spinach frittata with caramelised onion jam
- 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

Mini Substantials

- Salt and pepper squid with chips and lemon
- 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

Buffet (on request only) from \$65pp

Standard Inclusions & Optional Extras

Every wedding is unique and special, and so we have captured a list of standard inclusions along with options for something a little extra.

Standard Inclusions:

- Choice of round or rectangle tables with dance floor
- Personalised printed menus
- White linen tablecloths & napkins
- Mirrored table centres
- Freshly brewed coffee with a selection of aromatic & regular tea selections for your guests
- White pleated skirting on bridal & cake tables
- Microphone, PA system & Projector
- Reserved car parking for Bridal Party*
- Complimentary secure overnight parking for guests
- Complimentary cakeage fee
- Photo on private yacht (subject to approval & availability*)



Optional Extras:

- Marriage celebrant
- DJ / Master of ceremonies
- Ceiling canopy with fairy lights, up lights, bridal fairy lights/backdrops
- Photographer
- Flowers
- Photo booth
- Chair covers with choice of sash colour
- Candy buffet
- Tasting table
- Table decorations



For more information please speak with your Functions Manager. We are here to assist you.



Beverage Packages

Purchase any listed beverage package and receive 30 minutes of pre-dinner drinks.
All price schedules per person

Captains **Four hours (4) - \$48 Five hours (5) - \$52**

Soft Drinks & Juices:

Lemonade, Lemon Squash, Pepsi, Pepsi Max, Lemon Lime & Bitters, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice

Beer & Cider:

Carlton Draught, Coopers Pale Ale, Cascade Light, Bulmers Cider

Wine & Sparkling:

- Oxford Landing Chardonnay, Sauvignon Blanc and Pinot Grigio
- Oxford Landing Shiraz, Cabernet Sauvignon
- Angas Brut and Angas Pink Moscato

Commodores **Four hours (4) - \$52 Five hours (5) - \$57**

Soft Drinks & Juices:

Lemonade, Lemon Squash, Pepsi, Pepsi Max, Lemon Lime & Bitters, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice

Beer & Cider:

Carlton Draught, Coopers Pale Ale, Cascade Light and Bulmers Cider

Wine & Sparkling:

- Yalumba Sauvignon Blanc, Riesling, Barossa Valley Shiraz and Cabernet
- Dunes & Green Moscato and Sparkling Pinot Chardonnay

Admirals **Four hours (4) - \$64 Five hours (5) - \$69**

Soft Drinks & Juices:

Lemonade, Lemon Squash, Pepsi, Pepsi Max, Lemon Lime & Bitters, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice

Beer & Cider:

Carlton Draught, Coopers Pale Ale, Cascade Light, Bulmers Cider, Peroni and Craft Beer

Wine & Sparkling:

- Twin Island Sauvignon Blanc, Tim Barry Watervale Riesling and Hill Smith Estate Chardonnay
- Yalumba Patchwork Shiraz, Yalumba Cigar Cabernet
- Jansz NV Cuvee

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 our Function Manager for more information.



Terms & Conditions

By confirming a booking, the client acknowledges and agrees to the following conditions:

Confirmation

Tentative bookings are held for two weeks only and after this period, the booking will automatically lapse. Tentative bookings will not be treated as confirmed until the CYCSA has received a signed copy of these terms and conditions along with a non-refundable/ non-transferable deposit of \$1000.

Cancellations

Cancellation of your event with less than 90 days prior notice will incur a cancellation fee of 50% of the calculated costs of your event less the deposit paid. In the event of late cancellation (less than 7 days notice) the Cruising Yacht Club SA reserves the right to charge up to 100% of the calculated cost less any deposit paid.

Menu Details & Floor Plans

Final menu selections and special dietary requirements, including vegetarian options are to be received by the CYCSA 21 days prior to your event.

No food or beverages may be brought into CYCSA for consumption during your event without prior written approval. A fee will be charged for take-away containers if required post wedding.

Final Numbers & Payment

Final numbers and Cash, Bank Cheque, EFTPOS or Credit Card payment are required 7 days prior to your event. If drinks are served on a consumption basis, this account must be paid on the night. Minimum numbers for a function to be held in Horizons is 50 persons. A surcharge is applicable for functions with fewer than 50 persons, to be set by CYCSA Management. Amex payments incur a surcharge.

Price Variations

The Cruising Yacht Club of SA will endeavour to maintain prices as quoted, however prices are subject to change without notice to cover unforeseeable increases in costs. Every endeavour will be made to advise you accordingly.

Function Times

The client and their guests must vacate the Club by the agreed time. A charge is applicable for each additional hour, after the agreed completion time, to be set by the Management of the CYCSA. Please note our licence expires at 12 midnight.

Damage & Conduct

The client is financially responsible for any damage sustained and unreasonable cleaning required to the CYCSA property from the time that they and guests arrive on CYCSA grounds until the time that they leave. A refundable bond of \$300 is required to cover the cost of any such damage or extra cleaning of the facilities should it occur. However, if the damage caused is in excess of \$300, then there will be an additional charge. Nothing is to be nailed, screwed, stapled or adhered to any wall, door or any other part of the building. Confetti, rice and rose petals are not permitted within the grounds of the CYCSA. Bubbles are acceptable, but should other items be used a \$100 clean up fee will be incurred by the client.

The CYCSA does not accept any responsibility for any goods or gifts prior, during and after the event. The client agrees to conduct the function in an orderly manner and in full compliance with all Club rules and all applicable laws. The CYCSA reserves the right to exclude or eject any or all objectionable persons from the event or Club premises without liability.

Smoking is not permitted in any undercover area of the CYCSA.

Entry onto the marina or near vessels is not permitted unless prior approval has been obtained.

Force Majeur

Where matters beyond the reasonable control of the CYCSA impair or prevent the CYCSA being able to perform its obligations under the event contract, the Client releases the Club from any liability or loss incidental or consequential to such matters.

Liquor Licensing Act

Management and staff of the CYCSA will abide by all conditions set down in the Liquor Licensing Act and are committed to the Responsible Service of Alcohol.

Booking Form

To confirm your booking please complete this form and return to the CYCSA together with your deposit. Signing this form confirms you have received and agreed to the Terms & Conditions.

Client Details

First Name: _____ Surname: _____

Address: _____

Telephone: (H) _____ (W) _____ (M) _____

Email: _____

Day & date of function: _____ Start: _____ End: _____

Signed: _____ Date: _____

Credit card details:

Card Number: _____ Expiry Date: _____

Name: _____ Signature: _____

Please complete your banking details below which will be used to refund your bond after the function.

Bank Account Name: _____

BSB: _____ Account Number: _____



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