



CORPORATE EVENTS



Cruising Yacht Club of South Australia

Consider the Cruising Yacht Club of South Australia for a unique conference experience...

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.

Our award winning, spacious and airconditioned function spaces feature data projection systems, free internet access, and private areas for breakout sessions.

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 event one you will always remember.

To assist with the planning of your function we have collated this information package. Inside you will find venue hire information, sample catering 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 hosting your next corporate event.



FUNCTION SPACES & VENUE HIRE

Venue Hire includes set up and clean up of room, printed personalised menus if required and certain complimentary inclusions. Both facilities have access to the patio area which is perfect for breakout sessions and relaxing lunches.

HORIZONS FUNCTION ROOM

HORIZONS ROOM (minimum 20 people)
ENTIRE FUNCTION ROOM

Half Day \$300
Half Day \$500

Full Day \$600
Full Day \$1000

Horizons Function Room is suitable for a wide range of functions, from cocktail style, banquet, theatre style conference layouts, U-shaped layouts for focus groups. A ceiling mounted data projector and drop down screen make Horizons Function Room the perfect space for your next corporate event.

KINNAIRD ROOM

\$300 per day

Maximum 20 people, includes tea & coffee

The Kinnaird Room is perfect for small focus groups, training and breakout sessions. It features a ceiling mounted data projector, moveable whiteboard and TV/DVD/VCR. Suitable for U-shape, classroom & boardroom set ups.

ROOM CAPACITIES

Boardroom

U-shape

Theatre

Classroom

Banquet



| | Boardroom | U-shape | Theatre | Classroom | Banquet |
|------------------------|-----------|---------|---------|-----------|---------|
| Horizons Function Room | N/A | 40 | 150 | N/A | 100 |
| Mariners | N/A | 18 | 80 | N/A | 60 |
| Entire Function Room | N/A | 50+ | 250 | N/A | 250 |
| Kinnaird Room | 12 | 15 | 20 | 16 | N/A |

COMPLIMENTARY INCLUSIONS

- FREE Wi-Fi internet access
- Secure carparking
- Television / DVD
- Flipchart
- Whiteboard
- Data projector
- Lectern
- Carafes of filtered water and mints
- Outdoor dining areas

OPTIONAL EXTRAS

We can arrange any of the following services for you, simply contact us for further information and pricing.

- Stage
- Cordless Microphone
- PA System
- White board markers
- Photocopying and faxing
- Catering options



DAY DELEGATE PACKAGES

HALF DAY PACKAGE

\$40 per person

Includes coffee and tea
Morning Tea & Lunch
or Lunch & Afternoon Tea

FULL DAY PACKAGE

\$49 per person

Includes all day coffee and tea
Morning Tea
Lunch
and Afternoon Tea

INCLUSIONS

Plenary Room hire 8.30am - 5pm
All day coffee & tea
Carafes of filtered water and mints
Free Wi-Fi internet & basic equipment items



MORNING TEA / AFTERNOON TEA OPTIONS

Choose one option for Morning Tea and / or one option for Afternoon Tea

House made lemonade scones served with jam and double cream
Fruit and nut slice with almonds, dried apricots and dark chocolate
Melting moment biscuits flavoured with rose & filled with berry butter icing
Melting moments biscuits traditional lemon scented
Chefs selection of house made cookies
Seasonal fresh fruit platter
Orange and almond cake with double cream
Assorted fruit and chocolate muffins
Danish pastries
Vegetarian dip selection served with crudities and toasted pita
Buttery quiche Lorraine or leek and cheddar quiche
Roasted root vegetable frittata with tomato relish
Petite ham and cheese or cheese and tomato croissants
Local cheese board with dried fruits and water crackers
Teriyaki chicken cold rolls with hoi sin sauce
Mixed berry baked cheesecakes
Petite pies, pasties and sausage rolls served with tomato sauce
Chicken and chorizo sausage rolls
Savoury scones flavoured with cheddar and caramelised onion

CATERING OPTIONS

LUNCH OPTIONS

Standard Lunch

Choose from an assortment of Baguettes or Wraps filled with a selection of salad vegetables, relishes, pickles and an array of meat fillings. (wholemeal, multigrain and gluten free options available at an additional cost)

Hot Dish Options

Upgrade Day Delegate Package: Add \$10 per person. Choose two options

Green chicken curry with jasmine rice

Beef stroganoff served with steamed rice

Chicken and bacon casserole with buttered jacket potatoes

Aromatic butter chicken with fragrant jasmine rice

Spinach and ricotta ravioli in a rich napoila sauce with parmesan cheese

Beef tortellini in a cream parmesan and herb sauce

Savoury apricot chicken accompanied by steamed rice

Crisp vegetable and hokkien noodle stir fry with soy and sesame

Gourmet BBQ Lunch (minimum 30 people)

Upgrade Day Delegate Package: Add \$20pp

Or \$35 per person, lunch only stand alone price

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

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

Patio blinds and fans ensure this area is comfortable all year round in all weather conditions. (*Bistro area subject to availability).

Buffet Includes:

BBQ minute steaks, gourmet sausages, marinated chicken skewers, lemon pepper grilled fish, haloumi vegetable skewers, assorted house made salads, condiments, pickles and relishes. Sliced bread and crusty bread rolls.



PLATTER MENU

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

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|---|-------|
| 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)*



DINNER PACKAGES

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|----------------------------------|------|
| Main Course Only | \$30 |
| Two Course Set Menu | \$45 |
| Two Course Alternate Drop Menu | \$50 |
| Three Course Set Menu | \$55 |
| Three Course Alternate Drop Menu | \$65 |
| Three Course Choice Menu | \$80 |

Entrée options

- Grilled chicken tenderloins with a salad of caramelised corn, baby spinach and tomato coriander salsa
- 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 petite salad and cilantro
- Swiss brown mushroom and brie tart with dried cranberries and candied pecans
- Spinach and ricotta cannelloni with rose sauce and shaved parmesan
- Green pea risotto cake with prosciutto chips and pear & parmesan salad
- Tasmanian smoked salmon layered with lemon crème fraiche, roquette & crispy wonton skins, with peppered dill oil
- Caprese salad of fresh bocconcini, basil and an array of seasonal tomatoes with Coriole extra virgin olive oil & sea salt flakes

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
- 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 chicken breast on herb crushed potatoes with roasted red pepper coulis and olive tapenade
- Golden haloumi layered with Moroccan spiced chickpea crush, topped with sumac zucchini ribbons and semi dried tomato pesto
- 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 banana ice cream and chocolate shards
- Brandysnap basket filled with dark chocolate mousse and spiced rum macerated strawberries
- Macadamia chocolate fudge brownie, served warm, topped with double cream and praline
- 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
- Passionfruit curd tart topped with blood orange sorbet and raspberry coulis

Table platter selections as an alternative to entrée or our cheese platter for dessert

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|--|------|
| • Anti-Pasto selection of cured meats, fresh cheese and marinated vegetables | \$11 |
| • Fresh oysters with lemon, lime and shallot vinaigrette | \$18 |
| • Seafood selection of king prawns, house pickled squid, smoked salmon, local mussels and natural oysters with cocktail sauce and lemon | \$20 |
| • 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 | \$12 |

All price schedules are per person

Beverage Packages are available upon request

Cruising Yacht Club of South Australia

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Date: June 2017

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