



ROYAL SYDNEY YACHT SQUADRON

March 2018

## COCKTAIL MENUS

*Please select one the following packages and canapé inclusions (excludes beverages)*

### **Pre-Dinner Drinks Menu 1 @ \$23.00 per person**

*(Minimum of 20 guests)*

Any 4 x Cold or Hot Canapés from the list overleaf

### **Pre-Dinner Drinks Menu 2 @ \$33.00 per person**

*(Minimum of 20 guests)*

Any 6 x Cold or Hot Canapés from the list overleaf

### **Cocktail Menu A (2 hours)**

*(Minimum of 20 guests)*

Any 10 x Cold or Hot Canapés from the list overleaf

### **Cocktail Menu B (3 hours)**

*(Minimum of 20 guests)*

Any 12 x Cold or Hot Canapés from the list overleaf  
Assorted Gourmet Finger Sandwiches (3 per serve)

### **Cocktail Menu C (4 hours)**

*(Minimum of 20 guests)*

Any 14 x Cold or Hot Canapés from the list overleaf  
Assorted Gourmet Finger Sandwiches (3 per serve)

<b><u>Cocktail Menu A</u></b> (2 hours)	Mon - Fri <b>\$59</b>	Sat - Sun <b>\$74</b>	Public Holiday <b>\$85</b>
<b><u>Cocktail Menu B</u></b> (3 hours)	Mon - Fri <b>\$69</b>	Sat - Sun <b>\$84</b>	Public Holiday <b>\$95</b>
<b><u>Cocktail Menu C</u></b> (4 hours)	Mon - Fri <b>\$79</b>	Sat - Sun <b>\$94</b>	Public Holiday <b>\$105</b>



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## CANAPE OPTIONS

*Please select from the following canapé lists*

### COLD SELECTION

French Brie, Caramelized Onion, bruschetta (v)  
 Selection of Nori Rolls w/ soy & wasabi  
 Smoked Salmon, Pumpernickel, crème fraiche, salmon roe, chives  
 Confit Cherry Tomato & Blue Cheese Tartlet (v)  
 Sydney Rock Oysters, Jalapeno Ranch dipping sauce (gf)  
 Sugar Cured Gravlox Salmon, mustard dill sauce, tobiko (gf)  
 Vietnamese Prawn Salad, Lemongrass dressing (gf)  
 Crabmeat, Prawn & Dill Cocktail on brioche,  
 Goats Cheese Tart, Roasted Beetroot, baby basil (v)  
 Rare Seared Tuna, wakame, wasabi mayo (gf)  
 Grain Fed Rare Beef Crostini, truffle aioli

### HOT SELECTION

Roasted Eschallot & Brie Tartlet (v)  
 Prawn Gyoza, Pickled Ginger & Soy  
 Chorizo & Green Olive Mini Pizza (gf)  
 Thai Vegetable Spring Roll, Red Curry Sauce (v)  
 Kataifi Prawns, Chilli Soy  
 Prawn, Chicken & Ginger Wonton, sweet soy  
 Gourmet Beef Mini Pie, tomato relish  
 Chicken Tikka Skewer, Cashew Curry (gf)  
 Pork & Fennel Sausage Roll, Honey Mustard  
 Salt & Pepper Fried Squid, Sriracha Aioli  
 Peking Duck Puff, Hoi Sin Sauce  
 Bocconcini & Roast Tomato Arancini, (v)  
 Scallop & Prawn Rice Paper Roll, Nam Jim

### SWEET SELECTION

Assorted French pastries  
 Assorted macarons  
 Mini fruit tartlets  
 Lamingtons  
 Assorted friands  
 Mini chocolate éclairs  
 Cupcakes  
 Lemon Meringue Tartlets  
 Opera Slice

### COCKTAIL PARTY SUPPLEMENTS

Platter of assorted gourmet finger sandwiches  
 \$72.00 (10 pax)  
 Sydney rock oysters or king tiger prawns on ice (g)  
 \$15.50 (3pp)  
 Australian farmhouse cheese selection, dried fruit, crackers (g)  
 \$130.00 (10 pax)  
 Large clam ice carving  
 \$255.00  
 Salt & pepper calamari with fries in noodle box  
 \$9.50pp  
 Thai noodle salad, prawns, coriander, nam jim  
 \$10.50pp  
 Hot roast carving station (ham or beef)  
 \$22.50pp (3 rolls & condiments)



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## FUNCTION MENUS

<u>2 Course Set Menu</u>	Mon - Fri \$77	Sat - Sun \$92	Public Holiday \$102
<u>3 Course Set Menu</u>	Mon - Fri \$92	Sat - Sun \$107	Public Holiday \$117

*\* For Alternate Serving of Meals add \$2 per person / per course \**  
*\* minimum 20 guests \**

### ENTRÉES

**½ Dozen Natural Sydney Rock Oysters**  
 spicy cocktail sauce (gf)

**Tasmanian Smoked Salmon**  
 pickled beetroot, crème fraiche, dill (gf)

**Confit Tasmanian Ocean Trout**  
 wakame salad, miso dressing, nori salt, shiso (gf)

**Country Style Duck & Prosciutto Terrine**  
 fig relish, brioche

**Prawn Rice Noodle Salad**  
 pickled cucumber, chilli jam & peanut dressing (gf)

**Vegetable Antipasto Plate**  
 grilled marinated vegetables, olives, feta, chargrilled bread (v)

**Poached Corn Fed Chicken**  
 faro & herb salad, hazelnuts, apple cider, mustard vinaigrette

**Braised Lamb Tart, Feta, Roasted Cherry Tomatoes,**  
 oregano herb oil, spinach leaves, pine nuts

**Roasted N.Z Ora King Salmon**  
 cauliflower cream, sauce vert (gf)

**Slow Cooked Pork Belly**  
 honey carrot puree, jus, chervil (gf)

**Roasted Mushroom & Goats Cheese Tart**  
 watercress, vincotto (v)



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**MAIN COURSES**

**Slow Braised Beef Cheek**

caramelized eschallots, creamy polenta, chard leaves, cabernet jus (gf)

**Slow Roasted Lamb Rump**

roasted carrot puree, preserved lemon, baby caper salsa, kale, roasted kiplers, jus (gf)

**Seared Grain Fed Beef Tenderloin**

mushroom duxelle, potato mash, asparagus, shiraz jus

**Roasted Pork Cutlet**

roast apple, duck fat roasted potatoes, braised red cabbage, apple cider jus (gf)

**Grain Fed Wagyu Rib Eye**

(\$12.00 supplement)

garlic & thyme gratin, baby spinach, béarnaise, red wine jus (gf)

**Confit Duck Leg**

kumara cream, fig jam, green beans, port jus (gf)

**Roasted Corn Fed Chicken Breast**

roasted butternut squash, feta, spinach, dried tomatoes, green olive salsa, jus (gf)

**Pan Seared Barramundi Fillet**

roasted pepper Romesco, herb oil, asparagus, confit potatoes

**Grilled Tasmanian Ocean Trout**

saffron & mussel beurre blanc, buttered leeks, mash

**Roasted Atlantic Salmon**

salsa verde, French lentils, spinach leaves, red wine butter sauce

**Moroccan Vegetable Strudel**

Chickpeas, dates, coriander yoghurt (v)

(v) = vegetarian

(gf) = gluten free

*All meals include bread roll, seasonal vegetables, coffee, tea and chocolates.*

*Please notify the Squadron of any special dietary requirements in advance*



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**DESSERT**

**Warm Apple Pie**

whipped cream, crème anglaise

**Fresh Seasonal Berries, Grand Marnier Syrup**

crunchy meringue, berry gel

**Dark & White Chocolate Charlotte**

chocolate ganache, double cream

**Lemon Meringue Tart**

raspberry coulis

**Praline & Caramel Cone**

milk chocolate praline mousse, hazelnut sponge, caramel sauce

**Valrhona Chocolate Tasting Plate**

white chocolate dome, caramelia tart, caramel praline

**Mango & Coconut Bavaois**

mango coulis, whipped cream

**Warm Sticky Date Pudding**

toffee ice cream, butterscotch sauce

**Rich Chocolate Tart**

chocolate & caramel sauce, chantilly cream

**CHEESE**

**Australian Farmhouse Cheese Selection**

Dried fruit & Crackers

\$130.00 per platter (10 people) (gf)

*Cake cut and served as an individual plated dessert with berry coulis & cream @ \$12.00 per person.*

*Cake cut and served on a platter for a table to share @ \$3.00 per person.*

*Supplier Meals - main course @ \$35.00 per person.*

*Children's Meals - 2 courses (main & dessert) @ \$35.00 per child.*

(v) = vegetarian

(gf) = gluten free

*All meals include bread roll, seasonal vegetables, coffee, tea and chocolates.*

*Please notify the Squadron of any special dietary requirements in advance.*



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## FUNCTION BUFFET MENU

(Minimum 50 guests)

<b>Mon - Fri</b> <b>\$85</b>	<b>Sat - Sun</b> <b>\$100</b>	<b>Public Holiday</b> <b>\$115</b>
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### Cold Food

Freshly Cooked Tiger Prawns, lemon and dipping sauces  
 Freshly Shucked Sydney Rock Oysters, lemon and dipping sauces  
 Smoked Salmon, Capers, Spanish Onion  
 Prosciutto, Salami, Saucisson Platter  
 Antipasto Vegetable Platter, Hommus

### Hot Food

Roast Beef Sirloin, green peppercorn jus  
 Roasted Chicken, portobello mushroom cream  
 Grilled Salmon Filets, saffron beurre blanc, herb oil  
 Spinach Ravioli, basil & tomato ragout, parmesan  
 Steamed Fresh Vegetables  
 Roast Chat Potatoes  
 Jasmine Rice

### Salads

Caesar salad bar  
 Variety of fresh salad leaves  
 Potato salad, grain mustard mayonnaise  
 Selection of seasonal gourmet salads and accompaniments  
 Selection of freshly baked artisan bread rolls and loaves

### Desserts

Variety of speciality cakes, tortes and flans  
 French pastries, small boutique cakes  
 Fresh seasonal fruit salad  
 Selection of Australian and imported Farmhouse Cheeses  
 Freshly brewed coffee & tea



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## DELUXE FUNCTION BUFFET MENU

(Minimum 50 guests)

<b>Mon - Fri</b> <b>\$100</b>	<b>Sat - Sun</b> <b>\$115</b>	<b>Public Holiday</b> <b>\$125</b>
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### Cold Food

Freshly Cooked Tiger Prawns, lemon and dipping sauces  
 Freshly Shucked Sydney Rock Oysters, lemon and dipping sauces  
 Smoked Tasmanian Salmon, capers, spanish onion  
 Steamed Ocean Trout, herb salsa  
 Assorted Sushi, soy, wasabi, pickled ginger  
 Scallop & Shrimp Salad, spicy cocktail sauce  
 Prosciutto, salami, saucisson Platter  
 Antipasto Vegetable Platter, hommus

### Hot Food

Roast Riverina Beef Rib Eye, Bacon Jus, Roast Eshallots  
 Roast Pork Loin, Sage Jus, Caramelized Apple  
 Corn Fed Chicken Breast, Tarragon & Mushroom Cream Sauce  
 Grilled Ocean Trout Fillets, Grain mustard Beurre Blanc, Spinach Leaves  
 Steamed Fresh Vegetables  
 Roast Chat Potatoes

### Salads

Caesar salad bar  
 Variety of fresh salad leaves  
 Potato salad, grain mustard mayonnaise  
 Selection of seasonal gourmet salads and accompaniments  
 Selection of freshly baked artisan bread rolls and loaves

### Desserts

Variety of speciality cakes, tortes and flans  
 French pastries, small boutique cakes  
 Chocolate Fountain, marshmallows, strawberries  
 Fresh seasonal fruit salad  
 Selection of Australian and imported Farmhouse Cheeses  
  
 Freshly brewed coffee & tea



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## TABLE BUFFET MENU

The following buffet selection is served at your table  
(Minimum 20 guests—maximum 50 guests)

<b>Mon - Fri</b> \$57	<b>Sat - Sun</b> \$72	<b>Public Holiday</b> \$87
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### To Start

Freshly baked bread rolls

### Cold Selection

*(please select 2 of the following options)*

- Tasmanian Smoked Salmon, sorrel Leaves, baby caper & chervil salsa
- Shaved Black Forest Ham, confit cherry tomatoes, parmesan
- Za'atar Spiced Beef, hommus, pine nuts, pomegranate molasses
- Steamed Chicken Breast, pickled ginger, shallots, sesame & soy dressing
- Vietnamese Prawn Salad, Rice Noodles, coriander, viet mint, peanuts, nuoc cham dressing
- Antipasti platter including hummus, spanish salami, feta cheese, prosciutto, olives

### Hot Selection

*(please select 2 of the following options)*

- Fish n' chips, beer battered fillets, thick cut chips & tartare
- Char Sui Roast Pork Loin, honey & sesame glaze, bok choy
- Grilled Barramundi Fillet, ligurian olives, basil oil, roasted peppers
- Roast Beef Sirloin, grilled king brown mushrooms, shiraz jus
- Harissa & Lemon Roast Chicken Breast, coriander yoghurt
- Grilled Tasmanian Salmon, cauliflower cream, preserved lemon salsa

### Salad Selection

*(please select 2 of the following options)*

- Mesclun Salad, cherry tomatoes, cucumber
- Baby potato salad with grain mustard mayonnaise
- Wild baby rocket salad with parmesan & balsamic
- Baby Spinach, sundried tomatoes, spanish onion, olive dressing
- Tomato, basil & feta cheese
- Tabouleh, lemon & olive oil dressing

### To Finish

Filter coffee & tea with chocolates

### Additional Items

Platter of Sydney rock oysters & fresh (unpeeled) tiger prawns (3pp) with lemon & dipping sauce	15.50pp
Platter of local & imported cheese with quince paste & lavosh (serves 10 pax)	130.00ea
Platter of mini cakes & pastries (2pp)	12.00pp





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## FLORAL ARRANGEMENTS

Small Bucket arrangement @ \$77 ea.  
(to suit 6-8 guest round table)

Floating Fishbowl arrangement @ \$67.00 ea

Large Fishbowl arrangement @ \$87 ea.  
(to suit 10-12 guest round table)

Long & Low Arrangement @ \$137 ea.  
(to suit long 14-20 guest long table)

Garden Urn Arrangement @ \$120 ea.

Silver Candelabra Arrangement @ \$155 ea.

Mantelpiece Arrangement @ \$160 ea.

Pedestal Arrangement @ \$280 ea.

Ladies Powder Room (small bucket) @ \$77 ea.

## ROOM & TABLE DÉCOR

Glass Tealight Holders @ \$14, per table (hire only)  
(w/ 9 hour burn candle, 6 per table)

Napkin Decoration @ \$5 per napkin  
(rectangle fold or rolled with ribbon)

Squadron Place Cards  
Blank @ \$1.50 ea.  
Printed @ \$2.50 ea.

Squadron Menu Covers @ \$3 ea.  
(with personalised printed insert)

Balloon Arrangements  
POA

Chair Covers  
(fitted or lycra with satin sash)  
POA