



FUNCTIONS & DINING

Wine Appreciation Group

Wednesday 20 March, 17 April 6pm CCA

Join us for a relaxed evening showcasing this month's selection curated by our award-winning Cellar team.

Cost: Members \$10 Tasting, \$52 Tasting and dinner,

Guests \$15 Tasting, \$57 Tasting and dinner.

Afterwards, do stay on to enjoy a 2 course set menu in the Carabella Room with featured wines available to buy at take away prices.



Literary Lunch

Friday 24 May 12 for 12.30pm Carabella Room

Hear Susannah Fullerton on Queen Victoria.

Queen Victoria was one of the longest serving of all English monarchs. Did you know that her reign saw a flowering of English literature, that the novel became a hugely popular art form and that poetry sold in vast numbers? Do you know what the Queen liked to read? And was she an author in her own right?

24 May 2019 is the 200th birthday of Queen Victoria. It is an appropriate time to explore her life, her literary tastes and achievements and her leadership and patronage of English literature. Celebrate this important anniversary with champagne and lunch.

Cost: \$65 includes 2 courses & beverages.



Tech Talks # 5

Tuesdays in April 11 for 11.30am Kirribilli Room

Bevan Ting, our Club's 'Techman' will present his fourth series of everything techy for your Smartphones and iPads.

Tuesday 2 April Apple and Android

More tv and movies for your smartphone and tablet? Compare what's available.

Tuesday 9 April Apple only

iPhone and iPad tips and tricks

Tuesday 16 April Apple and Android

Protect yourself against identity theft, viruses and malware on your devices.

Mother's Day at the Squadron

Sunday 12 May

Gather the family together to celebrate the special mum in your life and treat her to our Classic Sunday Buffet Luncheon. We will present a magnificent selection of seafood platters, succulent roasts from the Carvery and an irresistible array of gourmet desserts.

Bookings essential.

Adults \$72, Children \$39 (3 to 12 years)

You may also book for Breakfast and Lunch in the CCA.

Dinner and Duplicate Bridge

Wednesday 13 March

6pm for 6.30pm dinner, 7.30pm onwards for Bridge.

Cost: \$65 for 2 courses (excludes beverages).

Reception: 9955 7171

Website: www.rsys.com.au

Email: rsys@rsys.com.au



Functions: 9017 0156

Member Accounts: 9017 0135

Waterfront: 9017 0162

Membership: 9017 0157

Sailing Office: 9017 0150

Cellar: 9017 0121

Website password

Visit www.rsys.com.au

Members may access the secure area of the website and their personal accounts by logging in with their member number and unique password. If you have not yet received a password, please write to rsys@rsys.com.au.

FUNCTIONS & DINING

RSYS Book Club

11.30am Carabella Room

Tuesday 26 March

'One Little Mistake' by Emma Curtis

When Vicky makes a split-second decision that risks everything she holds dear, there's only one person she trusts enough to turn to. But she is about to learn that one mistake is all it takes; that if you're careless with those you love, you don't deserve to keep them!

Cost: \$7 includes tea, coffee, biscuits

Do stay and continue the conversation over lunch.



23 April – 'Danger Music' by Eddy Ayres

Intermediates Ball

Saturday 30 March 6.30pm for 7.30pm

The highlight of the social calendar for our Intermediate Members and their guests.

Dress: Black Tie Cost: \$120pp, includes canapés, 3 course dinner, wines, beers and entertainment.

Squadron Grand Buffets

Sunday Lunch: 12pm 24 March, 14 April, 19 May.
Cost \$72/\$39

Saturday dinner: 6pm 9 March, 8 June
Cost \$72/\$39

Curry Night

Wednesday 3 April 6pm CCA

Invite family and friends to our monthly casual dinner event in the CCA.

Kids' Menu options \$12 includes a scoop of gelato and a fun activity.

Bridge Lessons

**Wednesday 13, 20 & 27 March 10am-12.30pm
Shell Cove Room**

These sessions are aimed at intermediate level players. Our tutor is John Roberts who has been involved professionally in Bridge for more than 30 years. He has taught thousands of people to play and improve their skills in his classes.

Cost: \$27 per lesson.

Rooftop Bar

Fridays during the sailing season from 5.30pm

Sydney's most exclusive harbourside venue, serving beer, wine and cocktails.

Open to all Members and their guests.

SAILING & RACING



Cruising Division Evening

**Wednesday 27 March, 6pm for 6.20pm
Carabella Room**

'The ocean is full of surprises: Sail meets science crossing the Indian Ocean on a Swan 61'

In 2013 Squadron Members Ruth McCance and Trent Goldsack joined a team of scientists on *Indigo V* for the Maldives to Thailand leg of a 6000nm journey.

Bookings at www.rsys.com.au/cruise/cruising-events

Do stay for dinner to continue the conversation.



The National Sailing League

25-28 April

RSYS will host the inaugural NSL comprising three days of one design racing on Elliott 7s, up to 24 teams will compete in 45 races to find the top two clubs in the Women's, Youth and Open divisions.

RSYS seeks expressions of interest from teams wishing to participate. Please email sailing@rsys.com.au.

We will run practice events on 21 March and selection races on 28 March.

Combined Clubs Winter Series commences

Saturday 4 May

Notice of Race and Sailing Instructions coming soon.



50th Annual Squadron Cruise

12-18 April

Boat repairs

Don't leave it too late to check and fix those little jobs that require parts to be ordered: toilet flush, nav lights, bilge pump etc.

Our Shipwrights can fix these but book now to avoid the rush. Racing? Book an antifoul today.

Contact Louise Alves repairs@rsys.com.au 9017 0161.

Cruise Briefing & Welcome Dinner

Wednesday 10 April 6pm CCA/Carabella Room

Book for dinner front@rsys.com.au or 9955 7171

The Cruise 12-18 April

Gather family and friends, borrow, charter or bring your own boat to enjoy a great week on board and ashore. Many lifelong friendships have been forged on Squadron Cruises.

Friday: Race to Broken Bay, Drinks & Galley Gourmet Challenge – Canapés at Refuge Bay

Saturday: Race 1, Sausage Sizzle at Halletts Beach

Sunday: Race 2, Progressive Dinner at Mushroom Bay

Monday: Race 3, Pizza night at KMYC

Tuesday: Lay day, SUPs, Galley Gourmet Challenge – Entrée, Main, Dessert at Smiths Creek

Wednesday: Race 4, raft up at Pinta Bay.

Thursday: Race 5, Dinner at RMYC

Full details at www.rsys.com.au/cruise/annual-cruise

Galley Gourmet Challenge

Do you have a competitive streak and a favourite recipe that is easy to prepare on board, requires few ingredients, looks, smells and tastes yummy and will excite the taste buds of your crew and our judges? If so, why not enter the Galley Gourmet Challenge! Remember: meals must be made on board (ie no pre-preparation.)

Summer Dinghy Racing Series

**Sundays 31 March, 7 April
(Club Championship)**

Optimist, Laser 4.7 and Laser Radial Classes – Youth & Adults.

Briefing 11.30am, racing 1pm.

Presentation Nights

Friday Twilight presentation dinner

27 April 6.30pm for 7pm, Carabella Room

Buffet dinner \$72

Alto Jaguar Land Rover will award this season's major and consolation prizes to eligible lucky draw winners. Please book a table for your crew.

50th Cruise presentation dinner

Friday 3 May 6.30pm Carabella Room Adults \$72, U12s \$39

Youth Sailing prize giving dinner

Friday 18 May 6.30pm Carabella Room Adults \$72, Youth \$49

Squadron Annual prize giving

Friday 31 May 8pm Carabella Room

CCA opens for dinner at 5.30pm



Adult Learn to Sail Courses

RSYS runs a variety of sailing courses on our fleet of Elliott 7s. We hold courses for Ladies on Wednesdays and Mixed Gender classes on Sundays across four levels: Start Crewing, Start Helming, Start Skippering and Spinnakers.

Courses run throughout the Summer and are open for booking.

Cost: Members \$480, Non-members \$550.

Further information and enrolments at www.rsys.com.au/learntosail or call 02 9017 0154.

Youth Sailing Dinner

Sunday 31 March 5pm CCA

Sailors and their families are invited to dinner following racing.

Cost per the menu.

Junior Learn to Sail

Easter Holiday Camps for Tackers and Teens

Mon 15-Thursday 18 April

4 days 9am-3.30pm each day, cost: \$480 Members, \$550 Non-members

Information and bookings at rsys.com.au or call 02 9017 0154 .

MEMBERS

New CCA Menu

Chef Sean Collett and his team are pleased to offer you their new Autumn menu.

In response to feedback from the recent Member Survey, we've included more Vegan and Gluten Free dishes. If you or your guests have dietary requirements, please mention this at the time of booking so that we can offer you further options as many dishes can be adapted to suit, given sufficient notice.

King Brown Mushroom & Root Vegetable V
 Jarrahdale Pumpkin Salad V, GF
 Buttered Banana Prawn Salad GF
 Seared NZ Ora King Salmon Sashimi Poke
 Humpty Doo Barramundi Fillet
 CCA Seafood Tasting Platter
 as well as many hearty Club favourites.



RSYS Easter Operation Hours

19 – 22 April

Clubhouse

Good Friday – Closed, CCA continental breakfast for in house guests only.

Saturday – CCA breakfast/lunch/dinner.

Easter Sunday – CCA breakfast & lunch (3.30pm last orders, bar closes 5pm).

Monday – CCA breakfast & lunch (3.30pm last order, bar closes 5pm)

Cellar

Please see the Duty Manager

Waterfront

Tender and fuel is available:

Good Friday 8am-5pm

Saturday 8am-5pm

Easter Sunday 8am-5pm

Monday 8am-5pm

ANZAC Day 25 April

Clubhouse: A la carte dining closed

CCA: open for breakfast and lunch, closed for dinner

Cellar: See Duty Manager.

Sailing Office: Closed

Waterfront: Open 8am-5pm.

Weddings, Conferences and Functions at RSYS

Let us do all the hard work of planning your event. Our experienced team of event managers and catering staff will coordinate your special day to delight your guests and create an unforgettable experience.

View our brochures at www.rsys.com.au/clubhouse or contact Frances Allison at Frances@rsys.com.au.

RSYS Yacht Register

If you would like to see your boat published in this year's Annual Report, please ensure your details are up to date by completing and submitting the form located at www.rsys.com.au/sailing.

Squadron Treasures

Thelma Illumination

This beautiful hand-painted document which hangs in the Members Bar is an expression of appreciation by RSYS of the skilful seamanship and personal bravery of the captain and crew of the pilot steamer *SS Burranda*. On 8 March 1913, during a match race with *Sayonara* and in a mighty gale, mainsheet hand Walter Moore was swept overboard and *Thelma* was disabled. The *Burranda* launched a lifeboat and rescued the remaining eight men. *Thelma* was wrecked ashore and Moore lost.



Flag Officers and Committee

Commodore
David Ward

Vice Commodore
Christian Brook

Rear Commodore
Russell Taylor

Captain
Karyn Gojnych

Honorary Treasurer
Ross Littlewood

Flag Officers and Committee

Richard Hammond

Michael Lindsay

David Albert

John Taylor

If you would like to contact the Flag Officers and Committee please contact the Club Secretary's Office on 9017 0157 or michelle@rsys.com.au.



FORT DENISON CELLAR'S MARCH MADNESS



Liquor license number 230104

Advise completed orders to Kim Smith (02) 9017 0121

Email: kimberly@rsys.com.au

A copy of the full cellar list is available from the Clubhouse section on the Squadron website at www.rsys.com.au

Wine	RRP	NOW	Qty
2015 Sidney Wilcox Off Dry Riesling, Riverland (24 bottles left)	\$25	\$21	<input type="text"/>
2017 Tyrrell's Hunter Chardonnay, Hunter Valley (48 bottles left)	\$23	\$15	<input type="text"/>
2017 Chardonnay d'Soumah, Yarra Valley (36 bottles left)	\$28	\$24	<input type="text"/>
Bruno Colin Bourgogne Chardonnay, Burgundy (14/15/16 vintages. Min amounts)	\$65	\$56	<input type="text"/>
2017 Tomich Duck & Weave Pinot Noir, Adelaide Hills (60 bottles left)	\$20	\$17	<input type="text"/>
2014 Chateau Smith Cabernet Sauvignon, Washington State (14 bottles left)	\$24	\$20	<input type="text"/>
2016 Tyrrell's Hunter Shiraz, Hunter Valley (36 bottles left)	\$23	\$19	<input type="text"/>
2013 Domaine Pierre Usseglio CDR, Rhone Valley (12 bottles left)	\$35	\$30	<input type="text"/>
2014 Domaine de Bell Vue Muscadet, Loire Valley (last bottle)	\$27	\$23	<input type="text"/>
2004 Dry River Gewurztraminer, Martinborough (last bottle)	\$66	\$56	<input type="text"/>
NV Langlois Chateau Cremant de Loire Rose Brut, Loire Valley (last bottle)	\$41	\$35	<input type="text"/>
2016 Derwent Estate Lime Kiln Pinot Noir, Tasmania (last bottle)	\$26	\$22	<input type="text"/>
2016 Deviation Road Pinot Noir, Adelaide Hills (6 bottles left)	\$48	\$41	<input type="text"/>
2012 Alhambra Syrah, Sicily (7 bottles left)	\$27	\$23	<input type="text"/>

NB No further discount on these wines, promotion will end at Easter.

It is against the law to sell or supply liquor to, or obtain alcohol on behalf of, a person under the age of 18 years.

FORT DENISON'S NEW ARRIVALS



AUSTRALIA'S
WINE LIST OF
THE YEAR
AWARDS

Wine	RRP	Qty
<p>2017 Ca' Erto Soave, Veneto</p> <p>This nice little garganega wine was the surprise hit at the last wine tasting. Not over the top in price and delicious with hits of spice and citrus.</p>	\$22	<input type="text"/>
<p>2017 Chateau Riotor Rose, Provence</p> <p>Voted the no. 2 rose by Gourmet Wine Traveller for the 2017 vintage. The cellar dwellers poured libations to the gods and in turn received the no. 2 rose. The 2017 vintage. A pallet. And at the same price as the 2016. Need we say more?</p>	\$28	<input type="text"/>
<p>2017 Domaine de Ferrand Mistral CDR, Rhone Valley</p> <p>An amazing CDR blend whose fruit is actually located at Chateauneuf-du-Pape and Lirac but cannot be classified as such. Hence the amazing CDR blend!</p>	\$30	<input type="text"/>
<p>2016 Tyrrell's Stevens Vineyard Shiraz, Hunter Valley</p> <p>We do have a soft spot for Tyrrell's. An iconic winery with amazing wines, the shiraz is characteristically similar to a wine from the Northern Rhone region.</p>	\$40	<input type="text"/>
<p>2013 Cork Cutters Gnarly Old Vine Grenache, Barossa Valley</p> <p>A shockingly tasty little aged Grenache with luscious dark fruits and cocoa. We like it. Full stop.</p>	\$20	<input type="text"/>
<p>2015 Viviani Valpolicella Ripasso DOC, Veneto</p> <p>The cellar dwellers love a ripasso style wine – the 'passing' of Valpolicella wine through the sun dried grape skins of an Amarone. The wine becomes richer and warmer from the mini re-fermentation.</p>	\$54	<input type="text"/>

Standard Discounts will apply.

Member's Name _____ House Account _____

Signature _____

Phone: Bus _____ Priv _____

Pick up Home Delivery

Deliver to: _____

_____ Postcode _____

Preferred Day/Time of Delivery: Day _____ AM / PM

