



ESTD. 1994

NEWCASTLE CRUISING YACHT CLUB

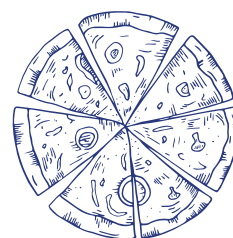
FUNCTIONS & CELEBRATIONS



PIZZA STATION

to share

Choose four sourdough pizzas
made to share.



PIZZA & BEVERAGE PACKAGES

3HR PACKAGE

\$79 PP

4HR PACKAGE

\$97 PP

5HR PACKAGE

\$115 PP

Capacity of 20-40 guests
Beer, wine, soft drinks



CANAPÉS STYLE

to mingle

Elegant canapés and flowing
conversation with a drinks
package or bar tab

CANAPÉ OPTIONS

2 SMALL &
2 LARGE

\$42 PP

3 SMALL &
2 LARGE

\$48 PP

3 SMALL &
3 LARGE

\$58 PP

4 SMALL &
3 LARGE

\$62 PP

BEVERAGE PACKAGES

3HR PACKAGE

\$54 PP

4HR PACKAGE

\$72 PP

5HR PACKAGE

\$90 PP

ROOMS & SPACES

made for every occasion

BRIDGE

Cocktail
40-70 pax

\$500*

*room hire fee

RETREAT

Cocktail
70-120 pax

\$500*

BRIDGE RETREAT

Cocktail
120-250 pax

\$1,000*

FOREDECK
(semi-private)

Cocktail only
No seated
30-60 pax
\$500*

PROMENADE DECK
(outdoor)

Cocktail only
No seated
25-50 pax
\$1,000*

LAWN TABLES
(outdoor)

Cocktail only
50-70 pax

\$150*

SECURE YOUR DATES TODAY

functions@ncyc.net.au

0474 089 623

SEATED FUNCTIONS & CELEBRATIONS

THE BRIDGE & RETREAT

BRIDGE

Minimum 20 pax
Maximum 35 pax
\$500 room hire

RETREAT

Minimum 50 pax
Maximum 80 pax
\$500 room hire

BRIDGE RETREAT

Minimum 85 pax
Maximum 130 pax
\$1,000 room hire

2-COURSE

\$69 PP

3-COURSE

\$89 PP

BEVERAGE PACKAGES

3HR PACKAGE

\$54 PP

4HR PACKAGE

\$72 PP

5HR PACKAGE

\$90 PP

PACKAGE COMBINATIONS

2-COURSES & 3HR BEVERAGE

\$123 PP

2-COURSES & 4HR BEVERAGE

\$141 PP

2-COURSES & 5HR BEVERAGE

\$159 PP

3-COURSES & 3HR BEVERAGE

\$143 PP

3-COURSES & 4HR BEVERAGE

\$161 PP

3-COURSES & 5HR BEVERAGE

\$179 PP



LIVE MUSIC CAN BE BOOKED FOR FUNCTIONS IN THE BRIDGE & RETREAT

Management may need to decline music if it conflicts with Club events or if there are two events upstairs at the same time

SECURE YOUR DATES TODAY

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PIZZA & CANAPÉ MENU

Email final choices no later than
7 days before function date to
functions@ncyc.net.au

SMALL CANAPÉS

Potato & spinach pakora with mint chutney (v)
Roasted beetroot, caramelised onion, & Meredith goat cheese tartlet with hazelnuts (v)
Spinach, ricotta, & pine nut pastry with cucumber yoghurt (v)
Portobello mushroom & thyme arancini with truffle aioli (v)
Pork & fennel sausage roll with beetroot relish
Jerk spiced chicken skewer with grilled pineapple salsa
Cold smoked salmon with potato blini & horseradish cream
Grilled Australian prawn skewer with yuzu mayonnaise
Tuna tartare with corn tortilla & avocado
Grilled half-shell mussel with chorizo & parmesan crumb

LARGE CANAPÉS

Tempura fish with steamed bao, wasabi mayonnaise, & pickled onion
Falafel & Greek salad with green goddess
Grilled chicken satay with peanut sauce, steamed rice, & fried shallots
Korean fried chicken with sesame slaw & gochujang
Angus beef slider with dijonnaise & pickles
Spiced lamb with tzatziki & pita bread
Grilled chorizo, capsicum, parmesan, & orzo with onion jam
Confit duck with Vietnamese noodle salad & nước chấm

PIZZAS

Hot Honey Pepperoni

Pepperoni, roast capsicum, Spanish onion, fior di latte, tomato sugo, hot honey

Lamb & Rosemary

Slow-cooked lamb, rosemary, potato, Manchego, tomato sugo

Burrata & Prosciutto

Burratina, basil, San Daniele prosciutto, fior di latte, tomato sugo

Beetroot & Goat Cheese

Goat cheese, beetroot, fior di latte, tomato sugo, rocket, candied walnut (v)

Duck & Plum

Roasted duck, plum sauce, shallots, pickles, baby spinach, fior di latte

Prawn Bianca

Banana prawn, cherry tomato, fior di latte, garlic cream, rocket

Capocollo Piccante

Capocollo, white anchovy, olives, fior di latte, garlic cream, chilli oil

Smoked Salmon

House-smoked salmon, cream cheese, capers, baby spinach, free-range egg, fior di latte

Rossosapora GF bases +\$5pp
Vegan cheese available