



ESTD. 1994

**NEWCASTLE
CRUISING
YACHT CLUB**

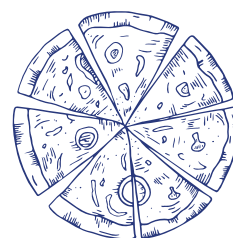
FUNCTIONS & CELEBRATIONS



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

CONFERENCING PACKAGES

MORNING TEA
MIX OF SWEET, SAVOURY, & FRUIT
\$15PP

WORKING LUNCH
HOT & COLD WRAPS
\$25PP

AFTERNOON TEA
MIX OF SWEET, SAVOURY, & FRUIT
\$15PP



**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

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BANQUET MENU

\$79^{PP}

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

Make a selection of two (2) mains and three (3) sides. These dishes will be placed in the centre of each table for your guests to share. A grazing table will be provided on arrival, and a chefs selection of petit fours will be available after the banquet for those seeking something sweet afterwards.

GRAZING TABLE

A chefs selection of charcuterie, fromage, marinated feta, grilled vegetables, olives, pickles, dips, breads, fruits, & relishes

MAINS

- ☐ Slow-roasted Sovereign lamb shoulder with roasting juices
- ☐ Chinese-style soy braised pork with shallots & bok choy
- ☐ Persian-style lamb & spinach curry with pickles
- ☐ Maple & mustard crusted beef sirloin with red wine jus
- ☐ Roast pumpkin risotto with goat cheese & rocket (V)
- ☐ Atlantic salmon coulibiac with citrus beurre blanc
- ☐ Etty Bay barramundi with soy, ginger, garlic, & coriander (DFA)
- ☐ Tandoori roast pumpkin with dal & coriander yoghurt (V)
- ☐ Herb grilled chicken breast with mushroom ragout

SIDES

- ☐ Steamed jasmine rice, fried garlic, & shallots (V)
- ☐ Southern-style slaw with grilled corn & crushed tortillas (V)
- ☐ Roast butternut, baby spinach, & feta salad with aged balsamic dressing (V)
- ☐ Sweet potato, rocket, & almond salad with blue cheese dressing (V)
- ☐ Duck fat, garlic, & herb roasted chat potatoes
- ☐ Broccoli with speck, caramelised onion, & aged balsamic
- ☐ Brown rice, cashew, capsicum, & cucumber salad with curry & raisin dressing (V)
- ☐ Za'atar roast cauliflower, pickled onion, herbs, & yoghurt dressing (V)
- ☐ Cos, parmesan, & soft-boiled egg salad with house Caesar dressing (V)
- ☐ Gratin potatoes with garlic & thyme (V)

PETIT FOUR

A chefs selection sweet petit fours



PIZZA & CANAPÉ MENU

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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, roasted 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 tomatoes, fior di latte, garlic cream, rocket
- ☐ **Capocollo Piccante**
Capocollo, white anchovies, olives, fior di latte, garlic cream, chilli oil
- ☐ **Smoked Salmon**
House-smoked salmon, cream cheese, capers, baby spinach, free-range egg, fior di latte

Vegan cheese available
Rossosaporo GF bases +\$5 per pizza