ESTD. 1994

NEWCASTLE CRUISING YACHT CLUB

FUNCTIONS & CELEBRATIONS





PIZZA STATION

to share



Choose four sourdough pizzas made to share.

PIZZA & BEVERAGE PACKAGES

3HR PACKAGE	4HR PACKAGE	5HR PACKAGE
$79 PP	$97 PP	$115 PP

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



CANAPÉS STYLE

to mingle

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

CANAPÉ OPTIONS

2 SMALL & 2 LARGE	3 SMALL & 2 LARGE	3 SMALL & 3 LARGE	4 SMALL & 3 LARGE
$42 PP	$48 PP	$58 PP	$62 PP

BEVERAGE PACKAGES

3HR PACKAGE	4HR PACKAGE	5HR PACKAGE
$54 PP	$72 PP	$90 PP

ROOMS & SPACES

made for every occasion

BRIDGE	RETREAT	BRIDGE RETREAT	FOREDECK (semi-private)	PROMENADE DECK (outdoor)	LAWN TABLES (outdoor)
Cocktail 40-70 pax	Cocktail 70-120 pax	Cocktail 120-250 pax	Cocktail only No seated 30-60 pax	Cocktail only No seated 25-50 pax	Cocktail only 50-70 pax
$500*	$500*	$,1000*	$500*	$1,000*	$150*

*room hire fee

SECURE YOUR DATES TODAY

functions@ncyc.net.au
0474 089 623

SEATED FUNCTIONS & CELEBRATIONS



THE BRIDGE & RETREAT

BRIDGE	RETREAT	BRIDGE RETREAT
Minimum 20 pax Maximum 35 pax $500 room hire	Minimum 50 pax Maximum 80 pax $500 room hire	Minimum 85 pax Maximum 130 pax $1,000 room hire

2-COURSE	3-COURSE
$69 PP	$89 PP

BEVERAGE PACKAGES

3HR PACKAGE	4HR PACKAGE	5HR PACKAGE
$54 PP	$72 PP	$90 PP

PACKAGE COMBINATIONS

2-COURSES & 3HR BEVERAGE	2-COURSES & 4HR BEVERAGE	2-COURSES & 5HR BEVERAGE	3-COURSES & 3HR BEVERAGE	3-COURSES & 4HR BEVERAGE	3-COURSES & 5HR BEVERAGE
$123 PP	$141 PP	$159 PP	$143 PP	$161 PP	$179 PP

CONFERENCING PACKAGES

MORNING TEA	WORKING LUNCH	AFTERNOON TEA
MIX OF SWEET, SAVOURY, & FRUIT	HOT & COLD WRAPS	MIX OF SWEET, SAVOURY, & FRUIT
$15 PP	$25 PP	$15 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

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BANQUET MENU

$79PP

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 seletion 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

ALTERNATE SERVE

$69PP TWO-COURSE

$89PP THREE-COURSE

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Make a selection of two (2) entrées and mains or mains and desserts for a two (2) course selection, and two (2) from each for a three (3) course selection. These dishes will be served alternately amongst your guests excluding dietary restrictions which will have altered meals provided.

ENTRÉE

- ☐ Thai style beef with sesame slaw, cashews, & nước chấm
- ☐ Australian prawns with cocktail sauce, avocado salse, & herb salad
- ☐ Pot-roast pork belly with pear & walnut salad, & mustard dressing
- ☐ Smoke-roasted Atlantic salmon with apple & fennel salad, & caraway dressing
- ☐ Tart of whipped goat curd, prosciutto, & asparagus with green goddess
- ☐ Salad of jamón serrano, blue cheese, toasted walnuts, rocket, & honey mustard dressing

MAIN

- ☐ Tandoori roasted chicken breast with spiced lentils, onion fritters, & mango yoghurt
- ☐ Confit duck leg with sticky rice, baby bok choy, raddish, wood ear mushrooms, & barbeque sauce
- ☐ Slow-roasted lamb shoulder with gratin potato, green beans, & green peppercorn sauce
- ☐ Etty Bay barramundi with fennel, cucumber, & dill salad with avocado & aguachile
- ☐ Mustard roast beef sirloin with braised cabbage, bacon, creamed potato, & red wine jus
- ☐ Grilled pork cutlet with 'Nduja potatoes, sweet potato purée, & capsicum relish

DESSERT

- ☐ Vanilla & spice crème brûlée with gingerbread & apple compote
- ☐ White chocolate cheesecake with macerated berries & berry sorbet
- ☐ Orange & passionfruit meringue tart with vanilla ice cream & caramelised pineapple
- ☐ Steamed sticky date pudding with butterscotch sauce & honeycomb ice cream
- ☐ Baked dark chcolate tart with raspberry coulis & chantilly cream
- ☐ Blate of Binnorie brie, quince paste, spiced nuts, & lavosh



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)
- ☐ **Chicken & Brie**
  Grilled chicken, Binnorie brie, cashews, baby spinach, peach, cream cheese
- ☐ **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
Rossosapore GF bases +$5 per pizza