

Weddings

BRIGHTON & SEACLIFF YACHT CLUB



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WEDDING PACKAGES

Congratulations on your upcoming wedding!

Thank you for considering Brighton & Seacliff Yacht Club as a venue for your special day. At Brighton & Seacliff Yacht Club our aim is to work closely with you to ensure that your special day is a stress free and special occasion.

The Brighton & Seacliff Yacht Club is Adelaide's best location for a private and secluded beach side wedding reception, our upper deck function area, with balcony and deck, overlooks the quiet sands of Seacliff Beach with views of the St Vincent Gulf.

We have a very talented team of chefs in our kitchen, with our food being locally sourced, where possible. We strive to create as much of the menu in house and our head chef will work with you individually to create your perfect menu, from exquisite canapés to an elaborate three course wedding breakfast. We can also offer a buffet menu or BBQ menu for a more relaxed food option as well.

With our flexibility, professionalism and attention to detail, our dedicated team will be on hand throughout your day, ensuring every detail is exactly as you imagined.

In this pack are a few example menus and pricing. All of our wedding packages are tailor made to couple specific requirements so if you decide to hold your reception here then we will be more than happy to arrange a meeting at a time that suits you to put together a firm quote.

If you would like to come in to discuss any details and find out if your date is available, please do not hesitate to get in touch, I will be very pleased to meet with you.

Kind regards

Stephen Brind

Food, Beverage & Events Manager

Room Hire - 5 hour period

| | |
|-----------------|---------|
| Saturday night | - \$600 |
| Sunday night | - \$450 |
| Additional hour | - \$100 |

Room hire includes:-

- Built in dance floor
- Microphone, internal speakers (background only)
- Table & chairs - set up in correct position for decorating
- Food & Beverage attendants
- Crockery, cutlery & glass wear



FORMAL DINING PACKAGES

Silver Package - \$50 per person

- 45 mins of canapes served on the balcony
- Choice of one main course
- Wedding cake served as dessert with coulis & garnish
- Coffee & Tea selection (one hour during dessert)

Gold Package - \$60 per person

- 45 mins of canapes served on the balcony
- Choice of two main courses served alternatively
- Wedding cake served as dessert with coulis & garnish
- Coffee & Tea selection (one hour during dessert)

Platinum Package - \$70 per person

- 45 mins of canapes served on the balcony
- Choice of two main courses & two desserts served alternatively
- Wedding cake served on platters
- Coffee & Tea selection (one hour during dessert)

Children's Menu - 12 years & under - \$20 per child

Includes a glass of soft drink & ice cream dessert

- Tempura battered chicken tenderloins with chips
- Hawaiian pizza & chips
- Pasta with homemade tomato sauce & garlic bread
- Homemade vegetable lasagne served with salad

Extra Items - served to share on tables

All prices are per person

- SA King prawn platter \$7.50
- SA Oyster platter \$7.50
- Antipasto platter \$7.00
- Seasonal vegetables \$5.00
- Garden salad \$5.00

FORMAL DINING MENU OPTIONS

Canapes - Choice of 5

Meat

- Homemade pate on crostini
- Homemade lamb koftas with mint raita
- Bite sized Coca-Cola infused belly of pork
- Mini onion marmalade sausage rolls
- Pulled pork slider with crunchy slaw & smoky BBQ sauce
- Mini beef burgers with tomato relish
- Mini grilled chicken honey & soy sticks
- Chicken satay skewers with spicy satay dip
- Jalapenos stuffed with cheese & wrapped in bacon
- Butternut soup shots with pancetta soldiers

Vegetarian

- Pea & halloumi fritters
- Goats cheese, thyme & red onion marmalade tartlets
- Breaded garlic mushrooms
- Tomato, basil & mozzarella bruschetta
- Three cheese, cheese straws
- Homemade hummus with herbed pita bread
- Homemade mushroom pate on toasted bread
- Onion bhaji with mango chutney
- Pea & Parmesan arancini with red pepper aioli

Fish

- Lemon & herb fish goujons with tartar sauce
- Thai style fishcakes with a sweet chilli dipping sauce
- Panko prawns with a citrus aioli
- Chilli glazed prawns with lime aioli
- Chive potato cake with smoked salmon & cream cheese
- Smoked haddock rarebit bites



Mains

- Stuffed chicken supreme with sun blushed tomatoes & boursin wrapped in Parma ham, served with buttered new potatoes, roasted Mediterranean vegetables, with basil pesto
- Lamb rump with roasted chat potatoes, broccolini, sun dried tomatoes, feta & finished with a balsamic reduction
- Mustard glazed pork medallions with caramelised apples, mash potatoes, brandy cream & fresh seasonal vegetables
- Roast beef fillet with garlic mash, broccolini & mushroom ragu
- Pan seared salmon fillet with crushed potato cake, buttered samphire, red capsicum coulis & a pesto crumb
- Roasted chicken breast, bacon & parmesan crumb, chat potatoes, green beans & a creamy white wine sauce
- Butternut squash Risotto with honey & black pepper roasted Celeriac, feta cheese & herb oil
- Individual caramelised red onion & goats cheese tartlet severed with balsamic syrup & a fiery rocket salad

We understand & take all food allergies very seriously.

Please inform us of any such allergies. Most dishes can be adapted to be gluten & lactose free.

FORMAL DINING MENU OPTIONS

Desserts

- Homemade Lemon curd tart with a mixed berry compote
- Warm dark chocolate brownie with vanilla bean ice cream
- Sticky date pudding, butterscotch sauce & vanilla bean ice cream
- Vanilla panna cotta with homemade shortbread biscuit
- Fresh fruit platter with lemon sorbet
- Australian cheese selection with quince paste & lavosh (\$2 supplement pp)

Dress your wedding cake

Should you choose to have your wedding cake as your dessert option, please choose a sauce & garnish to compliment it.

- Raspberry coulis
- Mixed berry coulis
- Chocolate sauce
- Fresh strawberries
- Vanilla ice cream
- Double cream
- Crème anglaise



COCKTAIL MENU OPTIONS

Meat

- Homemade pate on crostini
- Homemade lamb koftas with mint raita
- Bite sized Coca-Cola infused belly of pork
- Mini onion marmalade sausage rolls
- Pulled pork slider with crunchy slaw & smoky BBQ sauce
- Mini beef burgers with tomato relish
- Mini grilled chicken honey & soy sticks
- Chicken satay skewers with spicy satay dip
- Jalapenos stuffed with cheese & wrapped in bacon
- Butternut soup shots with pancetta soldiers

Fish

- Lemon & herb fish goujons with tartar sauce
- Thai style fishcakes with a sweet chilli dipping sauce
- Panko prawns with a citrus aioli
- Chilli glazed prawns with lime aioli
- Chive potato cake with smoked salmon & cream cheese
- Smoked haddock rarebit bites

Noodle Boxes

- Mini Caesar salads
- Thai green chicken curry with sticky white rice
- Coopers pale ale battered fish & chips with homemade tartar
- Salt & Pepper squid with chips & homemade tartar
- Butternut squash Risotto with feta cheese & herb oil

Desserts

- Mini chocolate brownie bites
- Mini lemon curd tarts
- Fresh fruit kebabs
- Mini cheesecake bites

Vegetarian

- Pea & halloumi fritters
- Goats cheese, thyme & red onion marmalade tartlets
- Breaded garlic mushrooms
- Tomato, basil & mozzarella bruschetta
- Three cheese, cheese straws
- Homemade hummus with herbed pita bread
- Homemade mushroom pate on toasted bread
- Onion bhaji with mango chutney
- Pea & Parmesan arancini with red pepper aioli



Cocktail Packages - 2 hour service period

| | |
|--|---------|
| Three hot & three cold items | \$27 pp |
| Three cold, three hot & two noodle boxes | \$40 pp |
| Four cold & four hot items | \$34 pp |
| Four cold, four hot & three noodle boxes | \$47 pp |
| Two dessert items | \$ 8 pp |

BUFFET MENU OPTIONS

\$55 per person

Roasted Meat - Please select one

- Roasted sirloin of beef with horseradish cream
- Rosemary infused roast leg of lamb steak with a wholegrain mustard sauce
- Slow roasted & shredded pork shoulder with cubano marinade, grilled lime & mojo sauce
- Lemon & oregano chicken breast fillet with white wine cream sauce

Hot Dishes - All included

- Grilled barramundi fillets with a Vietnamese nuoc nam dressing
- Classic chicken chasseur with button mushrooms and thyme
- Pappardelle pasta with capsicum, onion cherry tomatoes, zucchini & chorizo with basil pesto
- Medley of roasted root vegetables
- Salt baked baby potatoes

Salads - Choice of 4

- New potato salad with sour cream & chive dressing smoked speck & gherkins
- Roasted butternut squash, brown rice and feta salad
- Caprese salad of sliced tomatoes, baby mozzarella, basil & extra virgin olive oil
- Greek salad of marinated olives, feta, spanish onion, red peppers & lemon dressing
- Garden salad with tomato, cucumber, red onion & capsicum
- Asian slaw with shallots & roasted garlic dressing
- Rocket leaves, toasted pine nuts, poached pears & verjuice vinaigrette
- Selection of freshly baked dinner rolls & artisan breads with balsamic & olive oil

Dessert

- Wedding cake served as dessert with coulis & garnish
- Coffee & tea selection served alongside cake (one hour)

Optional Extras - \$5 pp, choice of two of the following

- Dark chocolate brownie with chantilly cream
- Fresh vanilla cheesecake with a berry compote
- Sticky date pudding, butterscotch sauce & vanilla bean ice cream
- Vanilla panna cotta with homemade shortbread biscuit
- Seasonal sliced fresh fruit



BEVERAGE PACKAGES

Silver Package 4 hours - \$45 pp 5 hours - \$ 55pp

- Grant Burge Benchmark Semillon Sauvignon Blanc
- Grant Burge Benchmark Cabernet Shiraz
- Tatachilla Brut NV
- Tap beers/Cider - Hahn Super Dry, West End Draught, Hahn Premium Light, Coopers Pale Ale, Hahn Superdry 3.5, James Squire Cider
- Soft drinks and Juices

Gold Package 4 hours - \$55 pp 5 hours - \$65 pp

- Grant Burge 5th Generation Sauvignon Blanc
- St Hallett Garden of Eden Shiraz
- Knappstein Cabernet Sauvignon
- Grant Burge Petit Bubbles
- Tap beers/Cider - Hahn Super Dry, West End Draught, Hahn Premium Light, Coopers Pale Ale, Hahn Superdry 3.5, James Squire Cider
- Soft drinks and Juices

Platinum Package 4 hours - \$65 pp 5 hours - \$70 pp

- Petaluma White Label Sauvignon Blanc
- Hardy's HRB Chardonnay
- Tatachilla Pale Moon Rising Merlot
- Blockhead By St Halletts Shiraz Grenache
- Petaluma Croser NV
- Tap beers/Cider - Hahn Super Dry, West End Draught, Hahn Premium Light, Coopers Pale Ale, Hahn Superdry 3.5, James Squire Cider
- Soft drinks and Juices

Children's Drink Package

17 years old and under - \$10 per child

- Unlimited soft drinks and juice selection

On Consumption

Welcome drinks, table wine and selected beverages can be charged to an account based on consumption. Please ask for further information.

All prices in this document applicable from 1st July 2018. Management maintains the right to adjust prices without notice.

All menus are subject to supplier availability & seasonal substitutes may be necessary.

Brighton and Seacliff Yacht Club operates under an accredited Food Safety Program and in the interest of patron safety, ALL food must be consumed on the premises