

Weddings

at Horizons Function Centre



Cruising Yacht Club
of South Australia

Welcome

The Cruising Yacht Club of South Australia is undoubtedly one of Adelaide's best kept secrets... Our unique location in North Haven (just 30 minutes from the city centre), extensive secure car parking and stunning facilities are unreservedly convenient for any function and makes an excellent choice for your next wedding, cocktail party, birthday party, end of year celebration or any other event you choose to enjoy.

Our award winning indoor and outdoor function areas are complete with panoramic marina views to guarantee you and your guests a truly memorable experience.

We understand the preparation required to conduct a successful event and strive to exceed the expectations of our clients and their guests. Our staff are readily available to help you in any way they can to make your special occasion an event you will always remember.

To assist with the planning of your function we have collated this information package. Inside you will find sample dining menus and drinks packages, and information on the range of services we provide. We understand that every function is a truly unique event and we are more than happy to tailor a package specifically for you.

If you would like to view our facilities and discuss your plans in more detail, please do not hesitate to contact us to arrange an appointment. Simply call (08) 8248 4222 or email functions@cycsa.com.au

We look forward to hearing from you and hosting your next event.



Venue Details

Horizons

Our Horizons function space which overlooks the marina through floor length windows can be configured to cater for up to 220 guests seated, or 300 cocktail style. With a combination of high ceilings, stunning marina views, along with an abundance of natural light it offers the background for a stylish event. Includes: State of the art AV, with direct access to our Ceremony Garden if required.

Horizons Room capacity:

Seated 150

Cocktail reception 210

Whole Function Room capacity:

Seated 200

Cocktail reception 300

Mariners

Warm and inviting our Mariners Room adjacent to Admirals Bar overlooks the marina through floor length windows.

This space is a more intimate space with a warm ambiance, natural light, fairy lights and high ceiling.

Mariners Room capacity:

Seated 60

Cocktail reception 80

Ceremony Garden

With outstanding marina views, the Ceremony Garden offers a unique area for both your celebration & photo opportunities.

*Room hire fee may apply, dependent on spend.
Speak to our functions team for details.*

Room capacity is subject to current covid-19 restrictions.



Horizons Exclusive Offer

This is our most trending style of service. It allows your guests to enjoy more of what they like for entrée and main course and less of what they don't like.
Available for groups with a minimum of 15 guests. Price \$70 per person

Menu

Stone oven baked bread with cultured butter served throughout the courses

Entrée

Set Antipasto Plated or Served on Platters

Six cured meats thinly sliced with three marinated vegetables,
two local cheeses and marinated seafood selection (GF)

Dietary Entrée Option

Green Papaya & Avocado Salad

Rice noodles, cucumber, red capsicum, snow pea shoots, roasted peanuts,
fried shallots, mint, coriander, dressing (GF) (VE) (DF)

Main Course

Chefs BBQ Meat Platter

Oregano scented lamb cutlets, fillet steak & capsicum skewers, chicken breast medallions
wrapped with prosciutto & provolone cheese, pork & fennel sausages (GF)

Salad Bowl per table

Hahndorf mixed salad leaves dressed with vegan citronette dressing (GF) (VE) (DF)

Dietary Main Option

Rainbow Vegetable Plate

Roasted locally grown organic vegetables with pulse & quinoa (GF) (VE) (DF)

Dessert

Your celebration cake served with braised berries & mascarpone
Cake to be provided by client

Vegan menu option available on request

Dietary entrée and main course option requires pre-order seven days prior to the event

Cocktail Packages

- Starter Package** \$50 per person. Select five canapé options, choose two cold and three hot.
Includes glass of bubbles on arrival
- Cocktail Package** \$58 per person. Select seven canapé options, choose three cold and four hot.
Includes glass of bubbles on arrival
- Premium Package** \$65 per person. Select ten canapé options, choose four cold and six hot.
Includes glass of bubbles on arrival

Canapé Selection

Cold

- Natural SA Oysters with Riverland lemon & chilli (GF)(DF)
- Thai style SA Oysters with spring onion, lime, coriander, ginger dressing (GF)(DF)
- Japanese style SA Oysters with wasabi mayo, shallots and soy (GF)(DF)
- Haloumi with eggplant and dukkha vinaigrette (V)
- Smoked Salmon, cucumber & chervil
- Goat cheese & beetroot tartlet with caramelised onion (V)
- Cherry tomato, mozzarella & basil skewers (V)

Hot

- Prawns wrapped in pancetta aioli (GF)
- Potato spun prawns with pineapple sweet chilli sauce
- Breaded zucchini flowers filled with ricotta, baby spinach & pine nut mousse (V)
- Coconut Prawns with Japanese Wasabi Kewpie dressing
- Chicken Satay with peanut sauce (GF)
- Arancini, roasted chicken and saffron with tomato sugo
- Poached apple with speck and blue cheese dressed with sticky balsamic (GF)
- Duck spring rolls with orange & a hint of chilli dressing
- Vegetarian spring rolls with coriander & ginger dressing (V)

Canapé Spoon Desserts

- Tiramisu with espresso sauce (V)
- Portuguese custard tart with vanilla custard (V)
- Vanilla panna cotta & berry compote (GF)
- Tropical fruit kebabs marinated in sparkling wine (V) (GF) (VE)
- Pavlova with passionfruit custard (GF)



Sit Down Dining

All sit down menu options include stone baked bread with cultured butter served at the start of the function and with the main course.

Option One \$68 pp

Choose one set entrée and two mains, with green leaf salad with vegan citronette dressing - served alternately. Followed by your celebration cake served with braised berries & mascarpone. Price is based on alternate drop.

Option Two \$70 pp

This is our most trending style of service. It allows your guests to enjoy more of what they like as a main course, and less of what they don't like.

Set antipasto per person or platters, includes Chef's roasted meat platter of four meats served with green leaf salad with vegan citronette dressing. Followed by your celebration cake served with braised berries & mascarpone. Vegan menu option available on request.

Option Three \$78 pp

Choose two entrées and two mains, with green leaf salad with vegan citronette dressing - served alternately. Followed by your celebration cake served with braised berries & mascarpone. Price is based on alternate drop.

Option Four \$82 pp

Choose two entrées and two mains, with green leaf salad with vegan citronette dressing - served alternately and one set dessert or stage plate with your celebration cake. Price is based on alternate drop.

Option Five \$88 pp

Choice of two entrées and two mains, with green leaf salad with vegan citronette dressing and one set dessert or stage plate with your celebration cake.

Option Six \$110 pp

European style menu with entrée Antipasto Platters to start, followed by your choice of one second course pasta and choice of two mains served with garden salad and choice of one dessert or stage plate with your celebration cake.

Children's Menu \$28 pp

Available for children 2-11 years of age. Choose one pasta entrée and one main course. Main course is followed by an ice-cream sundae for dessert.

Children's Entrée

Pasta with tomato sugo

Pasta with butter sauce

Children's Mains

Fish & chips

Crumbed chicken & chips



Menu Selection

Entrées

- Cold Charcuterie Plate - Cured Meats with pairings per person or platters (GF)
- Cold Classic Antipasto - Cured Meats, With Marinated Vegetables per person or platters (GF)
- Vitello Tonnato - Veal, olive, Blue Fin Tuna, caper sauce (GF) (DF)
- Arancini - Roasted chicken and saffron rice balls with basil tomato sugo
- Prawn & Blue Swimmer Crab Velouté Soup - with baby spinach & flavoured with Moscato, the wine of love (GF)
- Grilled Haloumi - with eggplant, capsicum, rocket, cranberry & almond dukkah, dressed with caramelized Kangaroo Island fig dressing (GF) (V)
- Prawn Cocktail - succulent South Australian king prawn tails, mixed with cos lettuce, raspberries & spiced Marie Rose dressing (GF) (DF)
- Beetroot risotto with baby spinach and feta and a pistachio & almond crumb (V)(GF)
- Vegan Thai Salad - rice noodles, cucumber, red capsicum, snow pea shoots, roasted peanuts, fried shallots, mint, coriander, Thai style dressing (GF) (VE) (DF)

Mains

- Lamb cutlets scented with oregano, chickpea braise, green beans and jus (GF)
- Baked loin of Tasmanian Salmon - wrapped prosciutto with asparagus, baby spinach & pea pesto (GF)
- Pork rib eye with pear & gorgonzola mascarpone sauce (GF)
- Chicken breast, filled with vegetables, wrapped with prosciutto and basil sauce (GF)
- Scotch Fillet Steak with aromatic broccolini, roasted soft pumpkin and a reduced meat jus (GF)
- Chargrilled chicken breast with baby spinach and mozzarella on butternut pumpkin with tomato & basil sauce (GF)

Vegetarian & Vegan

- Vegetarian Lasagne - layered with eggplant, zucchini, mozzarella & basil napolitana sauce
- Vegan Thai Salad with rice noodles, cucumber, red capsicum, snow pea shoots, roasted peanuts, fried shallots, mint, coriander & dressing (GF)(DF)(VE)
- Beetroot risotto with spinach, roasted pumpkin and pistachio crumb (V)(GF)
- Vegetarian shell pasta filled with baby spinach and ricotta with tomato basil sauce (V)

Dessert

- Tiramisu with espresso sauce (V)
- Portuguese custard tart with vanilla custard (V)
- Vanilla panna cotta with berry compote (GF)
- Tropical fruit marinated in sparkling wine (VE)(GF)
- Pavlova with passionfruit custard, blueberries, strawberries & cream (GF)
- Horizon's Dessert Tasting Plate ~
three mini deserts, Tiramisu, Portuguese tart, and vanilla panna cotta (as described above)



Grazing Table

Antipasto Table \$55 per person

Selection of cold cut meats, breads, cheeses, pickled vegetables. Bruschetta bar and fresh seasonal fruit with fruit skewers. Includes glass of bubbles on arrival

Larger Handheld Canapé Selection as optional add-ons to Grazing Table

- Grilled Garlic Bread (V) \$3 pp
- Antipasto, selection of cold cuts, cheese & pickled vegetables \$8 pp
- Mini Beef Burgers with BBQ Sauce \$6 pp
- Chicken slider with avocado & salad \$6 pp
- Mini Atlantic Salmon burgers with tartare \$6 pp
- Mini Vegetarian Burgers with aioli (V) \$6 pp
- Mini Prawn Cocktails (GF) \$8 pp
- Chips with aioli & tomato sauce (V) \$3 pp
- Salt & Pepper Squid (DF) \$9 pp
- Vegan Salad Platter (VE) \$5 pp

Detox salad, lentil salad, Moroccan pearl salad, brown rice salad, Italian potato salad (mayo free) and green bean salad

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free | (VEOA) Vegan Option Available

Optional Extras

- Hot Appetiser Salt & Pepper Squid ~ \$16 pp plated or \$13 pp served on platters
- Prawn Cocktail (V)(DF) ~ \$21 pp plated or \$18 pp served on platters
- Lobster Platters with ice berg lettuce, Riverland lemon & spiced Marie rose dressing (DF)(GF) ~ POA

Middle 'Second' Entrées \$17 per person

- Fusilli with Napoli, spiral pasta and parmesan cheese (V)
- Ravioli with Napoli, meat pillow of pasta with parmesan cheese (V)
- Potato Gnocchi 'Amatriciana' potato dumplings with Napoli sauce, pancetta, chilli & basil
- Potato Gnocchi with Napoli sauce and parmesan cheese (V)
- Chicken Risotto with broccoli and semi dried tomato with pine nuts (GF)
- Mushroom Risotto with baby spinach & mascarpone (V)(GF)

Vegan Salad Bowls \$5 per person

- Detox salad (GF)(DF)(VE)
- Lentil salad (GF)(DF)(VE)
- Moroccan pearl salad (GF)(DF)(VE)
- Brown rice salad (GF)(DF)(VE)
- Italian potato salad - mayo free (GF)(DF)(VE)
- Green bean salad (GF)(DF)(VE)

Oysters

- Natural Oysters (GF)(DF) ~ 3 pieces served cold \$8 pp
 - Thai Oysters (GF)(DF) ~ 3 pieces served cold \$10 pp
 - Japanese Oysters (GF)(DF) ~ 3 pieces served cold \$10 pp
 - Kilpatrick Oysters (GF)(DF) ~ 3 pieces served hot \$12 pp
 - Spicy Chipotle Oysters (GF)(DF) ~ 3 pieces served hot \$12 pp
- SA oysters with middle bacon, bourbon BBQ dressing & flat leaf parsley

Admiral's BBQ Meat Platter \$15 per person

Roasted Lamb cutlets, BBQ fillet steak skewers, grilled chicken breast, pork & fennel sausages served with garden salad and sauces

Cheese platter \$12 per person

Gorgonzola Piccante Dop, Camembert and Aged Cheddar Cheese served with accompaniments (V)

Wedding Cake

We are happy for you to provide your own cake for your special occasion, however please inform your Function Coordinator prior to your event.

All our packages include complimentary cutting and serving of your cake. Cutting of the cake is performed at the beginning of your function or event.



Beverage Packages

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| Captains | Four Hours (4) \$50 pp | Five Hours (5) \$55 pp |
| Sparkling & Wine: | Dunes & Greene Pinot Chardonnay, Dunes & Greene Moscato Split Yalumba Y Series Sauvignon Blanc, Yalumba Y Series Pinot Grigio Yalumba Y Series Riesling, Yalumba Y Series Unwooded Chardonnay Yalumba Y Series Shiraz, Yalumba Y Series Cabernet | |
| Beer & Cider: | Tap beer & cider selection of Hahn Superdry, Great Northern Super Crisp, Coopers Pale Ale, Bulmers Apple Cider | |
| Non-Alcoholic: | Post mix soft drink, fruit juice and filtered water | |

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| Commodores | Four Hours (4) \$59 pp | Five Hours (5) \$64 pp |
| Sparkling & Wine: | Jansz NV, Christobel's Moscato, Twin Island Sauvignon Blanc Jim Barry Watervale Riesling, La Maschera Pinot Grigio Samuel's Collection Cabernet Shiraz, Samuel's Collection Shiraz | |
| Beer & Cider: | Entire tap beer & cider selection of Hahn Superdry, Great Northern Super Crisp, Coopers Pale Ale, Bulmers Apple Cider, Peroni and Pirate Life range | |
| Non-Alcoholic: | Post mix soft drink, fruit juice and filtered water | |

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| Admirals | Four hours (4) \$68 pp | Five hours (5) \$73 pp |
| Wine & Sparkling: | Twin Island Sauvignon Blanc, Jim Barry Watervale Riesling Hill Smith Estate Chardonnay, Samuel's Collection Shiraz, Samuel's Collection Cabernet Shiraz, Jansz NV Cuvee | |
| Beer & Cider: | Entire tap beer & cider selection of Hahn Superdry, Great Northern Super Crisp, Coopers Pale Ale, Bulmers Apple Cider, Peroni and Pirate Life range and Craft Beers | |
| Non-Alcoholic: | Post mix soft drink, fruit juice and filtered water | |

On Consumption

Selected beverages can be charged up to a house account based on consumption.

Minimum spend limits apply. Please discuss with your Functions Manager for more information.



Ceremony Garden

With outstanding marina views, the Ceremony Garden offers a unique area for both your celebration and photo opportunities.

Whether just for a ceremony or with a small intimate outdoor wedding, it provides a romantic setting for you and your guests on such a special day.

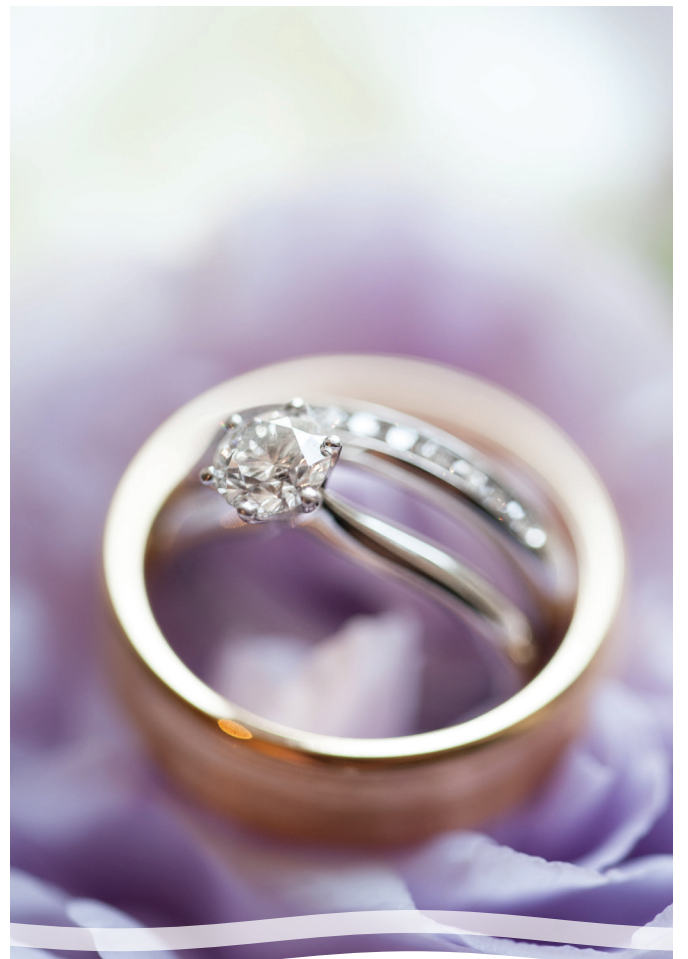
Ceremony Garden Package Inclusions:

- 30 white Americana chairs
- Filtered water station
- Signing table with white tablecloth
- Three reserved car parks for wedding cars
- Use of easel for welcome & seating signs
- Red carpet runner
- Bridal retreat for use after Ceremony ~ includes bottle of house sparkling

Ceremony Garden hire fee may apply dependent on spend.









Cruising Yacht Club of South Australia

Lady Gowrie Drive, North Haven SA 5018
08 8248 4222 | functions@cydsa.com.au | www.cydsa.com.au



Terms & Conditions

Tentative bookings are held for two weeks only and will not be treated as confirmed until the CYCSA has received a signed copy of our booking form along with a deposit of \$1000. Please refer to booking form for full list of terms and conditions.

Price schedule is per person. Prices and menus are valid for functions held until 1 March 2023. Food and beverage substitutions may be made by the CYCSA based on supplier availability. However, every endeavour will be made to advise you should there be any changes.
For events held in March 2023 - 2024, menu options will be subject to a price increase no greater than 3%.

Food Allergy Notice

Please note that some of our dishes contain nuts, as such we cannot guarantee that any items prepared in our kitchen are free from nuts or other allergens. Should you have any allergies, intolerances or concerns please speak to a member of staff - your request will be catered for to the best of our ability but the decision to consume a meal is the responsibility of the customer. Please ensure that you include your dietary requirements in your menu selections. Thank you.