



ROYAL SYDNEY YACHT SQUADRON

WEDDINGS

33 Peel Street, Kirribilli NSW 2061
PO Box 484, Milsons Point NSW 1565
Phone: +61 2 9955 7171



ROYAL SYDNEY YACHT SQUADRON

March 2023

COCKTAIL MENUS

Please select one the following packages and canapé inclusions (excludes beverages)

Pre-Dinner Drinks Menu 1 @ \$29.00 per person

(Minimum of 20 guests - served in conjunction with a lunch/dinner menu)

Any 4 x Cold or Hot Canapés from the list overleaf

Pre-Dinner Drinks Menu 2 @ \$39.00 per person

(Minimum of 20 guests - served in conjunction with a lunch/dinner menu)

Any 6 x Cold or Hot Canapés from the list overleaf

Cocktail Party Menu A (2 hours)

(Minimum of 20 guests)

Any 10 x Cold or Hot Canapés from the list overleaf

Tea, Coffee & Chocolates

Cocktail Party Menu B (3 hours)

(Minimum of 20 guests)

Any 12 x Cold or Hot Canapés from the list overleaf

Assorted Gourmet Finger Sandwiches (3 per serve)

Tea, Coffee & Chocolates

Cocktail Party Menu C (4 hours)

(Minimum of 20 guests)

Any 14 x Cold or Hot Canapés from the list overleaf

Assorted Gourmet Finger Sandwiches (3 per serve)

Tea, Coffee & Chocolates

<u>Cocktail Party Menu A</u> (2 hours)	Mon - Fri \$85	Sat - Sun \$100
<u>Cocktail Party Menu B</u> (3 hours)	Mon - Fri \$95	Sat - Sun \$110
<u>Cocktail Party Menu C</u> (4 hours)	Mon - Fri \$105	Sat - Sun \$120



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CANAPE OPTIONS

Please select from the following canapé lists

COLD SELECTION

Charred Peppers Bruschetta, manchego (v)
 Seared Yellow Fin Tuna, yuzu ponzu, wakame jam (gf)
 Marinated Ortiz White Anchovy, capsicum salsa, lavosh
 Cold Smoked Salmon, tobiko, rye crouton, crème fraiche
 Sydney Rock Oysters, chardonnay dressing (gf)
 King Salmon Poke, toasted sesame, shiso
 Corella Pear & Blue Cheese Tartlet (gf)
 Poached Prawn, fig, aioli (gf)
 Grain Fed Rare Roast Beef, mustard, arugula, brioche

HOT SELECTION

Thai Vegetable Spring Roll, lime leaf chilli sauce (v)
 Tempura Prawns, white soy
 Shepherds Pie Tart
 Thai Red Curry Chicken skewer, coriander (gf)
 Roast Duck Bao Bun, cucumber
 Salt & Pepper Crispy Calamari, sriracha aioli
 Sesame Pork Wonton, honey sauce
 Mushroom & Taleggio Croquette, porcini aioli (v)
 Semi Dried Tomato, Pesto, Bocconcini Calzone (v)
 Butter Chicken Puff, tikka yoghurt
 Sicilian Chicken Roll, nduja ketchup
 5 Cheese Arancini, oregano aioli (v) (gf)

COCKTAIL PARTY SUPPLEMENTS

SWEET SELECTION

Portuguese Tarts
 Carrot Cake
 Assorted Macarons
 Coconut Tea Cakes
 Assorted friends
 Gaytime Donut Ball

Platter of Assorted Gourmet Finger Sandwiches
 \$95.00 (10 pax) (gf on request)

Sydney Rock Oysters (2pp) & King Tiger Prawns on ice (g)
 \$22.00 (2pp)

Australian Cheese Selection
 including Maffra Black Wax Cheddar,
 Woombye Triple Cream Brie & Tarago Blue
 fig jam, dried fruits & Barossa Bark
 \$150.00 (10 pax)

Hot Roast Carving Station (ham or beef)
 \$30.00pp (3 rolls & condiments)



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FUNCTION MENUS

<u>2 Course Set Menu</u>	Mon - Fri \$105	Sat - Sun \$125
<u>3 Course Set Menu</u>	Mon - Fri \$125	Sat - Sun \$145

* For Alternate Serving of Meals add \$2 per person / per course *

* Minimum 20 guests *

ENTRÉES

South Coast Sydney Rock Natural Oysters (6) (g)

Wagyu Beef Bresaola (gf)

beans, Dijon dressing chervil

Confit Borrowdale Pork Belly (gf)

caper puree, pickled cauliflower, jus

Smoked Banana Prawn Salad

butter lettuce, radish, mint, sesame, carrot, shallot, soybean, wafu dressing

Buffalo Mozzarella (v)

basil crumb, cherry heirloom tomato, green goddess dressing

Smoked Ocean Trout (gf)

pickled apple, caper, butter milk, parsley oil

Medley of Tomato Tart (v)

mascarpone, caramelized onions, basil

White Pyrenees Lamb Terrine

beetroot relish, rye

(v) = vegetarian

(gf) = gluten free

All meals include bread rolls, filtered coffee, tea and chocolates.

Please notify the Squadron in advance if you have any special dietary requirements.



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MAIN COURSES

Grilled Chicken Breast (gf)

sweet potato mash, broccolini, port jus

Little Joes Braised Short Rib (gf)

white polenta, goats cheese, chicory, tomato salsa

Buffalo Ricotta Ravioli (v)

saffron & pine nut cream sauce, oregano

Humpty Doo Barramundi Fillet (gf)

pumpkin puree, fennel, Sicilian olives, shallot cream

Riverina Grain Fed Beef Tenderloin (gf)

mash potato, herbed snow peas, shiraz jus

Steamed Hapuka (gf)

roast kipfler potato, noily prat emulsion, elderflower dressing

White Pyrenees Lamb Rump (gf)

garlic puree, truffled beans, pickled carrot, harissa jus

Tasmanian Salmon Fillet

creamed corn & spelt, Dutch carrots, parsley oil

(v) = vegetarian

(gf) = gluten free

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DESSERT

Chocolate Praline Tart
black berry puree

Passionfruit Cremeux
sable, mango glaze

New York Baked Berry Cheesecake
grand marnier berries

Apple Bavaois
toffee, biscuit

Tiramisu
masala strawberries, whipped cream

Lemon Meringue Tart
raspberry, cream

Wattle Seed Dulce de Leche
brooks liquor ice cream

CHEESE

Australian Cheese Selection
Maffra Black Wax Cheddar, VIC
Woombye Triple Cream Brie, QLD
Tarago Blue, VIC
fig jam, dried fruits & barossa bark
\$150.00 per platter (10 people) (g)

Cake cut and served as an individual plated dessert with berry coulis & cream @ \$13.00 per person.

Cake cut and served on a platter for a table to share @ \$4.00 per person.

Supplier Meals - main course @ \$42.00 per person.

Children's Meals - 2 courses (main & dessert) @ \$42.00 per child.

(v) = vegetarian (gf) = gluten free

All meals include bread rolls, filtered coffee, tea and chocolates.

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SQUADRON SHARED PLATES MENU

(Minimum 20 guests)

Mon - Fri \$125	Sat - Sun \$145
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To Start SUBSTANTIAL CANAPES

Please select any 6 x Cold &/or Hot Canapés from the following list:

Cold Selection

Charred Peppers Bruschetta, manchego (v)
 Seared Yellow Fin Tuna, yuzu ponzu, wakame jam (gf)
 Marinated Ortiz White Anchovy, capsicum salsa, lavosh
 Cold Smoked Salmon, tobiko, rye crouton, crème fraiche
 Sydney Rock Oysters, chardonnay dressing (gf)
 King Salmon Poke, toasted sesame, shiso
 Corella Pear & Blue Cheese Tartlet (gf)
 Poached Prawn, fig, aioli (gf)
 Grain Fed Rare Roast Beef, mustard, arugula, brioche

Hot Selection

Thai Vegetable Spring Roll, lime leaf chilli sauce (v)
 Tempura Prawns, white soy
 Shepherds Pie Tart
 Thai Red Curry Chicken skewer, coriander (gf)
 Roast Duck Bao Bun, cucumber
 Salt & Pepper Crispy Calamari, sriracha aioli
 Sesame Pork Wonton, honey sauce
 Mushroom & Taleggio Croquette, porcini aioli (v)
 Semi Dried Tomato, Pesto, Bocconcini Calzone (v)
 Butter Chicken Puff, tikka yoghurt
 Sicilian Chicken Roll, nduja ketchup
 5 Cheese Arancini, oregano aioli (v) (gf)

MAIN COURSE

(please select 2 of the following options)

Fish n' chips, beer battered fillets & tartare
 Grass Fed Southern Ranges Roast Beef, zucchini, rosemary jus (gf)
 Tikka Spiced Ocean Trout, coriander, yoghurt sauce (gf)
 Grilled Macadamia Pesto Chicken Breast, basil (gf)
 Ramen Noodles, bamboo shoot, shallots, cabbage, crispy garlic, soy, bean sprout (v)
 Humpty Doo Barramundi Fillet, Sicilian olive salsa, herbs (gf)
 Confit Duck Biryani, basmati rice, spices, chilli, cashews, raisins (gf)
 Black Pepper Lamb, capsicum, oyster sauce

Salad Selection

(please select 2 of the following options)

Super Green Salad, spinach, cavalo nero, cucumber, quinoa, green goddess dressing (v) (gf)
 Roast Potato Salad, bacon, Caesar dressing
 Ancient Grains Salad, almond vinaigrette
 Caprese, fior di latte, roma tomato, basil, aged balsamic (gf)
 Baby Chard Leaves, sweet onion, semi dried tomato, oregano, lemon & herb vinaigrette (gf)

DESSERT

Platters of French Pastries & Small Boutique Desserts, serve to each table

or

A Plated Dessert, served to each guest (see selections on page 6)

Freshly Brewed Coffee & Tea with Chocolates



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SQUADRON BUFFET MENU

The following will be available on a Buffet Station for guests to help themselves to.
(Minimum 50 guests)

Mon - Fri \$145	Sat - Sun \$160
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To Start

Freshly baked bread rolls

Cold Selection

Old Cooked Tiger Prawns, old bay ranch (gf)

South Coast Sydney Rock Oysters, lemon, tabasco (gf)

Crab Legs, Tasmanian Smoked Salmon, sweet onions, crispy capers (gf)

Local Charcuterie Board, olives, grissini

Raw Bar

Sashimi - Tasmanian Huon Salmon, Hiramasa Kingfish, Bermagui Tuna Loin (gf)

Chirashi Sushi - raw marinated sashimi with sushi rice

soy, ginger, wasabi

Hot Selection

Local Market Fish, Thai yellow curry sauce (gf)

Jacks Creek Steak Spiced Roast Beef, shiraz jus (gf)

Gilled Macadamia Pesto Chicken Breast, basil (gf)

Spaghetti, wild mushroom ragout, grana Padano (v)

Maple Roasted Pumpkin & Carrots (v)

Long Grain Rice, Roast New Potatoes, herb sauce (gf)

Salads

Japanese Soba Noodle Shrimp Salad, seaweed, edamame & sesame dressing

Caesar Salad, croutons, bacon, parmesan, anchovy dressing

Super Green Salad, spinach, cavalo nero, cucumber, quinoa, green goddess dressing (v) (gf)

Something Sweet

A variety of Brownies, Pecan Pie, Black Forest Cake, Mini Cupcakes, Lemon Tart

Cronuts & Macadamia Cookies

Seasonal Fruits

Chocolate Fountain, marshmallows, strawberries

To Finish

Australian Cheese Selection

Maffra Black Wax Cheddar, VIC, Woombye Triple Cream Brie, QLD, Tarago Blue, VIC (gf)

fig jam, dried fruits, Barossa bark

Freshly Brewed Filtered Coffee & Tea



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WEDDING CEREMONIES

On Site Ceremony @ \$420

Use of Chosen Area *
20 x White Ceremony Chairs & Set Up
Skirted Signing Table & 2 White Ceremony Chairs

RSYS On Site Ceremony Package @ \$920

Use of Chosen Area *
40 x White Ceremony Chairs & Set Up
Skirted Signing Table & 2 White Ceremony Chairs
Signing Table Floral Arrangement (in colour of choice)
Rose Petal Aisle

** Please note, as the RSYS is an operating Yacht Club, exclusive use of your chosen outdoor area cannot be guaranteed.*

Pre Lunch / Dinner Drinks on Upper or Lower Lawns @ \$420

Use of Chosen Area *
Set Up of Outside Service Bar
20 x White Chairs + 2 Occasional Cocktail Tables & Set Up

WEDDING ADDITIONALS

Rose Petal Aisle @ \$325 (brides choice of colour)

Red or White Carpet @ POA
(3 metre length + delivery)

Signing Table Floral Arrangement @ \$165 (brides choice of colour & varieties)

Ceremony Chair Decorations:

Ribbon Pew Ends @ \$35 ea. (organza ribbon w/ satin edge)

Flower Jars @ \$60 ea.

Satin Ribbon & Posy @ \$100ea.

Ceremony Focal Arrangements:

Pedestal Floral Arrangement @ \$390 ea. + urn &/or pedestal hire @ \$135 ea.

Rose Petal Cones @ \$17.50 ea.

(to throw at completion of ceremony, instead of confetti, delivered in a basket)

String Musicians and/or DJ
POA



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FLORAL ARRANGEMENTS

Small Bucket or Fishbowl arrangement @ \$105 ea.
(to suit 6-8 guest round table)

Floating Fishbowl arrangement @ \$85 ea.

Large Fishbowl arrangement @ \$125 ea.
(to suit 10-12 guest round table)

Single Long & Low Arrangement @ \$190 ea.
(to suit long table, 10-16 guests)

Double Long & Low Arrangement @ \$365 ea.
(to suit long table, 16-30 guests)

Silver Candelabra Arrangement @ \$230 ea.

Mantelpiece Long & Low Arrangement @ \$225 ea.

Mantelpiece Vase Arrangement @ \$180 ea.

Pedestal Arrangement @ \$390 ea.

ROOM & TABLE DÉCOR

Glass Tealight Holders @ \$20 per table (hire only)
(w/ 9 hour burn candle, 6 per table)

Mirror Centrepiece Bases @ \$12 ea.
(hire only)

Napkin Decoration @ \$8 per napkin
(rectangle fold or rolled with ribbon)

Squadron Place Cards
Blank @ \$1.50 ea.
Printed @ \$2.50 ea.

Squadron Menu Covers @ \$3 ea.
(with personalised printed insert)

Balloon Arrangements
POA

Chair Covers
(fitted or lycra with satin sash)
POA