

GYC FUNCTIONS



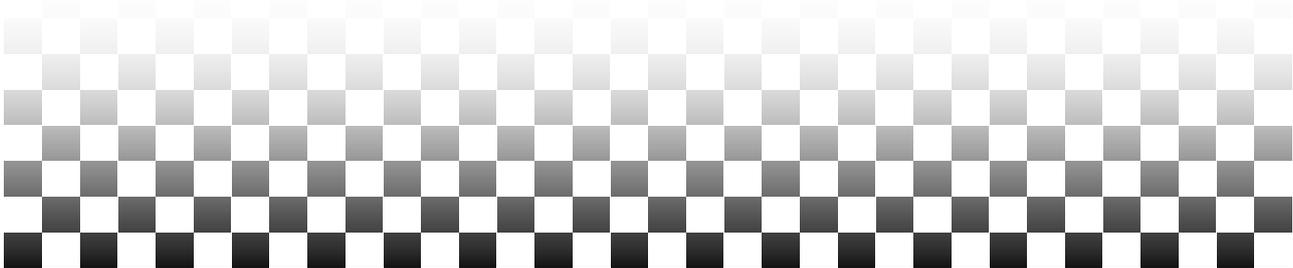
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Platters for Social Standing

- Mixed Hot Platter - Golden Fried Selection** \$70
Spring rolls, samosas, chicken goujons, meatballs, beef dim sims with tomato and BBQ sauce
- Baked Hot Platter - Oven Baked Traditional** \$70
Mini Quiches, cocktail sausage rolls, beef minced party pies with a selection of dipping sauces
- Hot Gluten Free** \$85
Chicken skewers, beef Kofta skewers, tasty homemade meatballs and homemade chicken patties served with a selection of dipping Sauces
- Hot Seafood - Golden Fried Seafood Favorites** \$75
Salt and pepper Squid, crumbed calamari rings, battered fish goujons, tempura prawns, crumbed scallop served with our homemade tartare and seafood sauce with sea salt & lemon
- Skippers Feast - The Famous Yacht Club Duo** \$130
Finest Seafood served from a two tier tower, combining hot and cold treats of oysters, smoked salmon, banana prawns, half shell mussels, bug tails, half shell scallops, crumbed calamari, battered fish fillets, oysters kilpatrick, crumbed scallops, wonton prawns. served with salad, beer battered fries with our secret seasoning and tartare sauce
- Fresh cooked Prawns - Local Cooked from the Trawler** Seasonal
Two kilos of fresh cooked large banana prawns served with lemon wedges and our homemade seafood sauce. * Available exclusively in the downstairs beer garden only
- Combination Slider Platter - Selection of our two famous Sliders** \$75
Mini burger sliders of chicken & beef burger both with melted cheese and special sauces
- Gourmet Tortilla Wrap and Bread Roll Platter** \$85
Cold cuts of meat and fresh salad rolled on tortilla wraps and loaded on fresh bread rolls
- Tropical Fruit Platter - Seasonal Fruit** Seasonal
Depending on the time of year the platter is loaded with fresh fruit slices and whole fruit
- Traditional Aussie Platter - Australian Family Favorites** \$75
Selection of kabana, green olives, tasty cheese, dill gherkins, cocktail onions, salami & crackers
- Dips & Crudities Platter – Vegetarian option available** \$60
Selection of vegetable batons, a variety of Mediterranean influenced dips served with crackers

(Designed as Finger Food, suitable for approximately 8 people per platter)

Canapés

Crab

Crab & sweet chilli mousse, garlic parmesan crostini, smoked salmon

Deli

Mediterranean cocktail of pepperoni, feta, basil & cherry tomato

Beef

Rare roast beef & horseradish cream, crostini

Shrimp

Fresh cucumber slices, avocado spread, baby shrimp & dill

Chicken

Chicken breast satays skewers, coconut peanut sauce

Vegetarian

Rustic mini cherry tomato bruschetta

Fruit Salad

Melon trio skewers of watermelon, rockmelon & honeydew

Caesar

Parmesan crisps filled with Bacon, Iceberg, Caesar salad

Avocado

Crostini, avocado moose, shrimp and smoked salmon

Sushi

Sushi rolls vegetarian, seafood, chicken

Mushroom

Baked mushroom, cream cheese and raspberry

\$18 per head for 60 minutes selecting 4 options

\$32 per head for 90 minutes selecting 6 options

Both options allow for two pieces per person per item

Beverage packages available

GYC Banquet

\$50 per head

Breads

A selection of oven baked baguette; garlic butter and the other topped with tasty cheese

Thai Beef Salad

Thai flavoured beef strips served on Asian rocket, crushed peanuts, crispy noodles & Asian vegetables finished with a minted yoghurt & wasabi garnish

Grilled Duck

Grilled duck breast over Asian style slaw dressed with a ginger & plum sauce

Salt and Pepper Squid

Flash cooked scored squid seasoned with robust flavours served with lime aioli

Chicken Satays

Marinated chicken breast skewered and grilled, topped with a spicy satay sauce

Yachties Seafood Antipasto

An appetising platter of chilled and freshly cooked seafood including Moreton Bay bugs, pacific oysters, medium king prawns, smoked Atlantic salmon, salt & pepper squid, half shell mussels & marinated crispy prawns served with our special dipping sauces

Skippers Feast Towers

Two tier tower of hot and cold treats including oysters, smoked salmon, prawns, natural oysters, half shell scallops, crumbed calamari, battered barramundi, oysters kilpatrick, tempura scallops, crumbed prawns, garden salad, beer battered chips and tartare sauce

Traditional Carvery Buffet

\$30 per head, minimum of 25

FULL SELECTION OF ROAST MEATS

Prime beef, slow roasted, garlic, herbs, mushrooms.

Pork and crackling, slow roasted, baked apple wedges.

FULL SELECTION OF VEGETABLES

Roast potato, crispy roast potato, sea salt, cracked pepper.

Pumpkin, baked with honey and buttered.

Green peas steamed and minted.

SALAD SELECTION

Garden lettuce varieties, Asian salad vegetables, French dressing.

Potato salad, baby chat, whole egg, crispy bacon, gherkin mayonnaise

All carvery comes with freshly baked bread rolls and butter

DESSERTS – A selection of the chef's desserts & cakes are available at per head cost

Seafood Buffet

SEASONALLY PRICED

CHEF WILL SOURCE BEST PRODUCT TO SUIT THE OCCASION

EXAMPLE OF A REASONABLY PRICE SEAFOOD BUFFET IS LISTED

COLD SEAFOOD SELECTION

Whole cooked prawns from the Trawler

Morton Bay bugs

Restaurant oysters

Blue lip mussels

Sand crab mouse

HOT SEAFOOD SELECTION

Baked Barra Fillets

Calamari Rings

Fish Goujons

Mussels creole

Homemade tartare sauce, seafood sauce and lemon wedges

SALADS

Seafood Pasta

Potato Salad

Thai Salad

All Carvery comes with freshly baked bread rolls and butter

DESSERTS – A selection of the chefs desserts & cakes are available at per head cost

Alternate Drop Menu

\$35 per Guest
Minimum 12 people

Bread Starter

Garlic baguette

Cheesy garlic baguette

Mains

Grilled barramundi fillet

Creamy garlic sauce

Scalloped potatoes

Green beans and seasonal vegetables

Traditional rib fillet steak

Diane sauce

Scalloped potatoes

Green beans and seasonal vegetables

Chicken breast pocketed prawn & camembert hollandaise sauce

Scalloped potatoes

Green beans and seasonal vegetables

One serving per guest ,gluten free & vegetarian meal are available on request

Alternate Drop Menu

\$45 per Guest
Minimum 12 People

Bread Starter

Garlic baguette

Cheesy garlic baguette

Mains

Grilled barramundi fillet

Creamy garlic sauce

Scalloped potatoes

Green beans and seasonal vegetables

Traditional rib fillet steak

Diane sauce

Scalloped potatoes

Green beans and seasonal vegetables

Chicken breast pocketed prawn & camembert hollandaise sauce

Scalloped potatoes

Green beans and seasonal vegetables

Dessert

Sticky date & walnut pudding with caramel sauce

Cheese cake with whipped cream and a choice of topping sauce

One serving per guest, gluten free and vegetarian meals are available on request

Alfresco Menu

Sausage Sizzle

\$10 per head

BBQ sausages served with sliced bread, caramelized onions and a selection of sauces
2-3 per person

Sausage Sizzle and Hamburgers

\$15 per head

A combination of sausages and meat patties served with slices of bread, caramelised onions, sliced tomatoes and lettuce

Steak and Sausages Sizzle

\$18 per head

100g rib fillet steaks and sausages served with slices of bread, caramelized onions, sliced tomatoes and lettuce

Steak, Sausages and Hamburgers

\$24 per head

Build your burger includes 100g rib fillet steaks, sausages and meat patties served with slices of bread, caramelised onions, sliced tomatoes and lettuce

Barbecue Buffet

\$30 per head

A selection of marinated wings, marinated beef ribs, chicken skewers and sausages sliced bread, caramelized onions, potato salad, coleslaw, condiment sauces

Training Room Catering

Coffee Service

A mixed selection of biscuits served with the option of tea or coffee from hot urns \$6 per head

Lunch service

The Real Aussie Burger	\$22.00
Chicken & Bacon Burger	\$20.00
Ocean & Earth Burger	\$22.00
Crumbed Chicken Burger	\$20.00
Steak Burger	\$20.00
Fish Burger	\$20.00

Full restaurant menu is also available

Platter Service \$70 - \$130 per platter

Mixed Hot

Baked

Hot Seafood

Seafood Tower – The Famous Yacht Club Duo

Gourmet Tortilla Wrap and Roll

Traditional Aussie Platter

Dips & Crudities – Vegetarian Healthy Option

Function Room Options

Training Room

Holds around 40 people depends on what sort of seating arrangements you require. Ideal area for staff training classes. In room or restaurant Catering is available, being next to the outside area al' fresco service is a popular option. It has a basic set up with chairs, tables, TV and internet facilities provided. Tea & Coffee self serve is available.

Main Bar

Social standing area people use for informal gatherings. Ideal for platter service and self serve bar.

Captains Deck

The room overlooks the boat ramp and Auckland Creek with harbour views. A variety of set up options are available with 40 people cocktail social standing, 22 banquet style, 32 al'carte style and 24 buffet service. Group bookings accepted but minimum fee may apply for exclusive use if you want it as a private room.

Veranda

The large upper deck overlooks the beer garden, bridge and river. Seating for about 90 people for al'carte or around 80 people with buffet service. It has immediate access to the downstairs area and main bar. This area is suitable for cocktail style service up to about 100 people. Group bookings accepted but minimum fee may apply for exclusive use if you want it as a private room.

Gladstone Room

The air conditioned function room is home to the Brisbane to Gladstone Yacht Race presentation with a stage and sound system. It holds 70 people sit down or up to 100 people social standing. Being next to the main bar area large group use open plan and spill out into the additional space. Ideal for buffets, formal seating, shows and presentations. This area is a semi-formal area that uses stage drapes to section of to privatize the room. Group bookings accepted but minimum fee may apply for exclusive use if you want it as a private room.

Beer Garden

The area holds up to 350 in a walk around casual style. Seated tables for food service is available for about 150 people al' fresco BBQ style. The area is ideal for small, medium and larger groups served alfresco style in house popular music is provided or live entertainment is a popular option.