

Events AT 16s



Celebrations

AT 16S



Welcome

Our modern Function Centre, located on the first floor, offers uninterrupted views of Lake Macquarie. Our diverse venue spaces cater for all kinds of special events from intimate gatherings through to lavish dinners for hundreds of guests.

Our passionate Chefs have developed a reputation for producing exciting and exceptional food for any celebration. If you are looking for an absolute waterfront location, professional service and incredible food at an affordable price, enquire with our Function Coordinator today.

Our Venues

THE QUARTERDECK

With a magnificent elevated position, The Quarterdeck features dramatic floor to ceiling windows enhancing our absolute waterfront view. This room features a private bar, access to the Gazeway Terrace and is an ideal venue for special occasions.

The capacity of The Quarterdeck can be increased by combining the Macquarie Room.

Venue Hire	QD	QD + MR
Monday-Friday	\$250	\$400
Saturday & Sunday	\$300	\$500

Capacity	QD	QD + MR
Banquet	100	180
Banquet with Dance Floor	80	140
Cocktail Style	150	200

BELMONT ROOM

Located adjacent to The Quarterdeck, the Belmont Room shares sweeping views of Lake Macquarie. This room is an ideal venue for cocktail style events or intimate seated functions. The Belmont Room includes a private bar and access to the Gazeway Terrace.

Venue Hire	
Monday-Friday	\$200
Saturday & Sunday	\$250

Capacity	
Banquet	60
Banquet with Dance Floor	60
Cocktail Style	90

Venue Spaces

GAZEWAY TERRACE

Located off The Quarterdeck and the Belmont Room, the Gazeway Terrace is the perfect place for watching the sun set over Lake Macquarie whilst enjoying our fantastic canapé or dinner menus.

Venue Hire

Monday-Friday	\$300
Includes hire of The Quarterdeck as a wet-weather alternative venue	

Capacity

Banquet	150
Banquet with Dance Floor	90

SPINNAKER ROOM

The impressive Spinnaker Room is one of the largest venue spaces in the Hunter Region featuring a fully appointed stage with sound and lighting, separate service and guest lift access, a cinema sized screen with projector, two dressing rooms and a private bar.

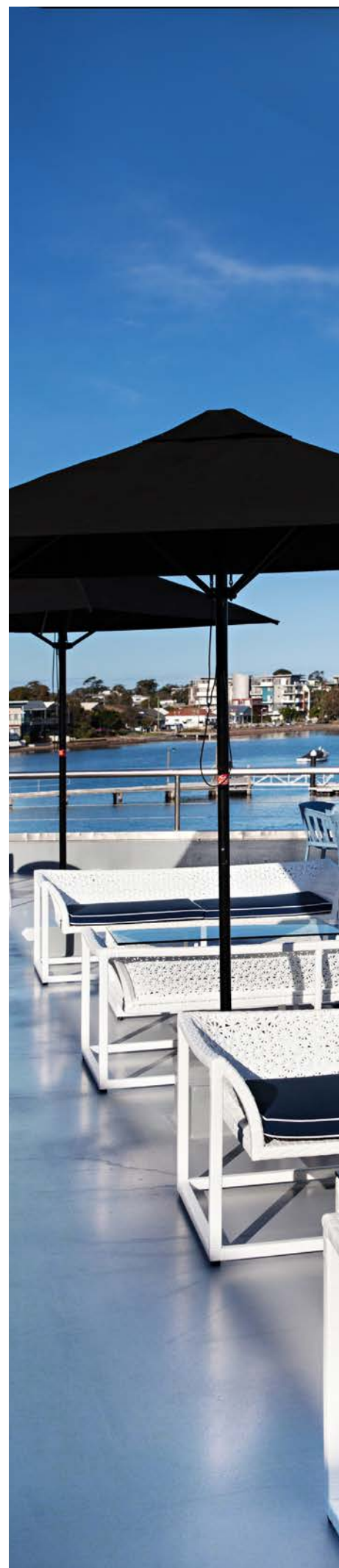
This multipurpose event space, also used for live concerts, boasts state-of-the-art entertainment facilities ideal for large celebrations, gala dinners, charity functions and exhibitions.

Venue Hire

Please contact our Events Team for a quote based on your requirements.

Capacity

Seated Long Tables	580
Seated Long Tables with Dance Floor	470
Banquet Round Tables	290
Banquet Round Tables with Dance Floor	250
Cocktail Style	600



Set Menu

Two Courses \$39 per person

Three Courses \$49 per person

Two Course menu minimum. Minimum of 40 guests applies for this menu.

Select any two items from each course to be served alternately to your guests. Set menus include dinner rolls, freshly brewed coffee and a selection of premium teas.

ENTRÉE

Prawn and Vegetable Cannelloni topped with Creamy Garlic Sauce

Roasted Vegetable Quiche served with Crisp Pancetta and Tomato Dressing

Spiced Warm Chicken on a Roasted Pumpkin & Quinoa Salad with a Red wine Vinaigrette GF

Chilled Atlantic Smoked Salmon with Asparagus Salad and Citrus Aioli GF

Slow Roasted Duck Breast on Sweet Potato Puree, Snow Peas and Red Wine Jus GF

Antipasto, Cured Ham, Olives, Char Grilled Vegetables, Feta Cheese and Crisp Bread

Roasted Lamb Loin with Pea Puree, Rocket Salad and Lemon Parsley Dressing GF

MAIN COURSE

250g Char Grilled Aged Sirloin with Potato Mash, Buttered Snow Peas and Wild Mushroom Jus GF

Pan Fried Tasmanian Salmon Fillet on a warm Herb Potato Salad, Spinach Leaves, Asparagus and Blistered Tomatoes finished with a Caper Aioli GF

Roasted Pork Loin Cutlet on Thyme & Garlic Scented Braised Potatoes and Green Beans with Apple Cider Jus GF

Char Grilled 300g Scotch Fillet with Mashed Potato, Steamed Broccolini, Asparagus and Béarnaise Sauce GF

Pan Fried Chicken Breast served on Potato Gratin with Steamed Greens and Capsicum Relish

Slow Cooked Lamb Shank on Confit Garlic & Thyme Risotto with Mediterranean Vegetable Sauce

Roasted Chicken Supreme wrapped in Prosciutto on Creamy Mashed Potato and Broccolini finished with a rich Tomato & Herb Sauce GF

DESSERT

White Chocolate & Raspberry Baked Cheesecake with Praline and Vanilla Cream GF

Strawberry Tart with fresh Strawberries and Custard in a Crisp Tart Case filled with Vanilla Cream and Shaved Chocolate

Sticky Date Pudding served with warm Butterscotch Sauce, Vanilla Cream and Strawberries

Chocolate Fudge & Almond Cake, Raspberry Sauce and Vanilla Cream GF

White & Dark Chocolate Mousse Cake on Sponge with Vanilla Whipped Cream and Strawberries

Lemon Curd Tart with Sweet Pastry, fresh Strawberries, Coulis and Cream

Orange & Almond Cake soaked in Orange Syrup with Berry Coulis and Cream GF

GF Gluten Free V Vegetarian

Please enquire for any special dietary requirements including Gluten Free and Vegetarian.

Looking for a little extra? Add:

Canapes for 30 mins on arrival

\$10 per person

Antipasto platters on arrival

\$90 per platter





Buffet Menus

Our buffet menus have been designed to appeal to a wide variety of tastes.

All buffet menus include dinner rolls, freshly brewed coffee and a selection of premium teas. Buffet menus available on the following pages.

Choose from one of our two Buffet Menus:

Carvery Buffet **\$37 per person**

Gourmet BBQ Buffet **\$39 per person**

Children aged 3-12 years eating from the buffet will be charged half price. Minimum of 40 adult guests applies for the buffet menus.

Looking for a little extra? Add

Canapés for 30 mins on arrival **\$10 per person**

Antipasto platters on arrival **\$90 per platter**

Fresh Australian Prawns and Local
Oysters to your buffet **Market Price**

Cocktail Menus


Cocktail menus available on the following pages.
Minimum of 40 guests applies for this menu.

Please enquire for any alternate special dietary requirements including Gluten Free and Vegetarian.

Carvery Buffet

CARVERY SELECTION

Roasted Pork Leg with Crackling, Spiced Apple Sauce and Gravy 

Roasted Beef Sirloin with Mustards and Red Wine Jus 

Grilled Chicken Breast with Mediterranean Vegetables 

HOT ITEMS TO ACCOMPANY


Roasted Potatoes  

Steamed Vegetables  

Roasted Pumpkin  

SALADS

Moroccan Sweet Potato Salad with Spinach, Feta, Almonds and Semi Dried Tomatoes  

Potato Salad with Seeded Mustard, Chives, Egg and Garlic Aioli  

Tossed Garden Salad with Cherry Tomatoes, Cucumber, Red Onion  

Caesar Salad with Bacon, Croutons, Cos and Shaved Parmesan

DESSERTS

Sticky Date Pudding with Butterscotch Sauce

Chocolate Mud Cake

Baked Cheesecake 

Fruit Platter 

Cheese Platter selection of Four Cheeses for an additional cost of \$2pp

 Gluten Free  Vegetarian

Gourmet BBQ Buffet

GRILL SELECTION

Hunter Valley Lamb Loin Chops with Mustard Gravy 

Chorizo Sausage with Tomato & Chilli Sauce

Char Grilled Sirloin with Roasted Onions and Red Wine Jus 

Grilled Chicken Breast with Roasted Tomatoes and Bacon 

HOT ITEMS TO ACCOMPANY



Spinach & Ricotta Ravioli with Pesto Sauce 

Steamed Vegetables  

Roasted Potatoes and Pumpkin  

SALADS

Moroccan Sweet Potato Salad with Spinach, Feta, Almonds and Semi Dried Tomatoes  

Potato Salad with Seeded Mustard, Chives, Egg and Garlic Aioli  

Tossed Garden Salad with Cherry Tomatoes, Cucumber, Red Onion  

Caesar Salad with Bacon, Croutons, Cos and Shaved Parmesan

DESSERTS

Sticky Date Pudding with Butterscotch Sauce

Chocolate Mud Cake

Apple Crumble

Fruit Platter 

Cheese Platter selection of Four Cheeses for an additional cost of \$2pp

 Gluten Free  Vegetarian

Premium Cocktail Menu

Select Six (6) canapés

\$28 per person

Select Six (6) canapés and Two (2) one-handers

\$33 per person

Minimum of 40 guests applies for this menu.

Cocktail-style menus are ideal for a relaxed lakeside function. Our menus include delicious canapé options, however if you are looking for something a little more substantial you can add our one-handers to supplement your canapé selections.

Platters of your choice will be served by wait staff to guests:

HOT CANAPÉS

Tempura Kings Prawns with Spicy Tomato Salsa	1 pc
Salt & Pepper Squid with Citrus Aioli	2 pc
Fried Vegetable Spring Roll with Soy Dipping Sauce V	2 pc
Portuguese Chicken Skewers with Peri Peri Sauce GF	1 pc
Pumpkin and Caramelised Onion Arancini V	1 pc
Zucchini and Sundried Tomato Fritters with Shaved Parmesan V	2 pc
Satay Beef Skewers with Peanut Sauce GF	1 pc

COLD CANAPÉS

Rice Paper Rolls filled with Julienne of Vegetables and Ginger served with Sweet Chilli Soy V GF	1 pc
Fresh Tiger Prawns peeled and marinated in Lime and Vodka GF	1 pc
Marinated Spiced Lamb Loin on Crispbread served with Hummus	2 pc
Tomato and Basil Bruschetta with Shaved Parmesan Cheese V	1 pc

ONE HANDERS

Boxed Fish and chips with Caper Mayonnaise GF	1 pc
Pulled Pork Slider with Celeriac Slaw and BBQ Sauce	1 pc
Roasted Pumpkin, Feta, Olive and Tomato Pizza V	1 pc
Mexican Shredded Chicken Tortilla topped with Guacamole and Chimichurri Sour Cream	1 pc

DESSERT CANAPÉS

Assorted Petite Macaroons	1 pc
Petite Strawberry Tarts	1 pc
Profiteroles	1 pc

GF Gluten Free

V Vegetarian

Select Cocktail Menu

Set Selection

\$26 per person

10 pc per person

Platters of the following items will be served to guests buffet style:

SEAFOOD PLATTER

Salt & Pepper Squid

Calamari

Tempura Fish Pieces

Served with Lemon Wedges & Dipping Sauces

PIZZA PLATTER

BBQ Chicken

Pepperoni

Vegetarian

Ham & Pineapple

PARTY PLATTER

Variety of Petite Pies

Mini Sausage Rolls

Savoury Pastries

Served with Dipping Sauces

Minimum of 40 guests applies for this menu.

Kids Set Menu

12yo or under \$16 per child

Select one of the following items for all children:

ENTRÉE

Toasted Cheesy Garlic bread

Mini Ham & Pineapple Pizza

MAIN COURSE

Crumbed Chicken Schnitzel with Chips and Salad

Tempura Fish with Chips and Salad

Roast Pork with Baked Vegetables and Gravy

Chicken Nuggets with Chips and Salad

DESSERT

Ice Cream Sundae

Kids Cocktail Menu

12yo or under \$70 per platter

Mixed platter including:

Chicken Nuggets 10 pc

Cocktail Fish 10 pc

Party Pies 10 pc

Sausage Rolls 10 pc

Steak Fries

Served during canapé service.

Kids Buffet Menu

Please note Children aged between 3-12 years eating from the buffet are charged at half price.



Beverages

SELECT BEVERAGE PACKAGE

Four hour beverage package	\$40 per person
Three hour beverage package	\$35 per person

Beverage service includes:

Standard Draught Beers

Your choice from our Standard Wine selection

Soft Drinks and Orange Juice

ON CONSUMPTION

With beverages on a consumption basis you can design your own bar account and set your restrictions and limit or alternatively guests can purchase their own beverages.

To further discuss your requirements please contact our Events Team.

Belmont 16 Foot Sailing Club promotes Responsible Service of Alcohol. It is an offence to supply alcohol to intoxicated persons or persons under 18. Event staff are required to ensure that under aged persons attending functions are not supplied with liquor.

Accommodation

We have partnered with two of Newcastle's leading hotels, Rydges Newcastle and Apollo Hotel, to bring you special rates for your family and friends who may be travelling to attend your function. Enquire with our Events Team for details on how to access these great rates.

Get in Touch

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All prices are GST inclusive. Prices are correct at the time of publishing and are subject to change. August 2017. Some images supplied are by curly Tree Photography.

