



YACHT CLUB

SPECIAL OCCASIONS

CANBERRA SOUTHERN CROSS CLUB

02 6153 4526 functions.yacht@csccl.com.au

Welcome to the Canberra Southern Cross Club

Thank you for considering the Canberra Southern Cross Yacht Club for your next event. As one of Canberra's most iconic and picturesque locations, situated on the shores of Lake Burley Griffin, the Yacht Club offers a beautiful setting for any event. From the Waterfront Balcony, Lotus Room or Wardroom within the Club, to cruising the lake on the MV Southern Cross, the Yacht Club offers a diverse range of options.

You'll be impressed with our highly qualified and dedicated team, with over forty years' experience in helping clients plan and deliver successful events.

Our award-winning chefs have developed an extensive range of affordable function packages for you to choose from, or if you prefer, we can work with you to tailor a menu to reflect your personal taste and style – from ocean fresh seafood to decadent desserts – allowing of course for any special dietary requirements.

We offer complimentary parking and are conveniently located close to public transport, which makes attending your event that little bit easier for your guests.

Please come in and talk with us about how we can make your next event a success.

We look forward to hearing from you.

Event Bookings and Enquiries

Contact

02 6153 4526
functions.yacht@cscc.com.au

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Room Hire Rates

Room	Rate*
Yacht Club	
Wardroom	\$250
Balcony	\$250
Lotus Room	\$500
Restaurant	\$800
Whole Venue	\$1200

*Room hire rates require a catering spend per person, based on a minimum of 30 guests. A surcharge will apply for groups with less than 30 attending. Please speak to our team for more details.

Please note a 10% surcharge of the total event cost is applied on Sundays and Public Holidays. Access prior to 9am will incur a \$50 per hour surcharge or part thereof.

Visit www.csc.com.au/functions-events to view our rooms.

Audio Visual

We offer a basic plug and play package consisting of lectern, roving microphone, data projector and screen.

Pricing starts from \$150

Plated Menu

*Menus include artisan bread roll and butter.

Two Course

\$57 per person

Select two items from each course for alternate service

Three Course

\$67 per person

Select two items from each course for alternate service

Entrée

Salmon Rillette (GF*, NF)

Creamy Tasmanian fresh and smoked salmon with capers, lemon, crème fraiche and fresh dill served with sourdough crostini, pickled fresh fennel and watercress

Caesar Salad (GF*)

Baby cos lettuce with crispy pancetta, caesar dressing, croutons, and Grana Padano parmesan

Beetroot Salad (V, GF, VE*)

Marinated roasted beetroots and rock melon served with creamed goat cheese, celery heart, vincotto dressing, salted walnuts and pepita seeds

Calamari and Chorizo Salad (GF)

Tossed with pan-fried haloumi, baby salad leaves and orange dressing

Sticky Pork Bao

Marinated free range pork belly grilled and served with bao, pickled carrot, cucumber, shallot and garlic aioli

Oysters (DF, GF, NF)

Five fresh seasonal oysters from the New South Wales South Coast, Tasmania or South Australia served natural with lemon cheek and shallot dressing

Main

Prawn Spaghettoni (V*, VE*, NF, DF*)

Freshly cooked spaghettoni tossed with tiger prawns, garlic, cherry tomatoes, wild rocket leaves and shaved Grana Padano parmesan

Free Range Chicken Breast (GF, NF)

Pan fried and served with portobello mushroom, fondant potatoes, sauté leek and creamy green peppercorn sauce

Roasted Vegetable Bon Bon (VE)

Roasted vegetables and Israeli cous cous rolled in crispy filo pastry and served with tomato and basil coulis

Riverina Lamb Rump (DF, GF, NF)

Slow roasted lamb marinated in rosemary served with sautéed pink potato, honey roasted carrot, pomegranate, and salsa verde

Queensland Barramundi (NF, GF*)

Pan seared barramundi served with Israeli cous cous salad, lemon butter sauce and charred zucchini

Eye Fillet Steak (GF, NF)

(This dish incurs a \$4 supplementary charge)
Served with potato rosti, fire roasted capsicum, buttered beans and shiraz jus

Black Angus Short Rib (GF, NF)

Slowly roasted overnight marinated in lemon and thyme served with Parisian mash, buttered broccolini, mushroom and red wine sauce

*Menu is subject to change due to seasonal availability

V / Vegetarian VE / Vegan GF / Gluten free NF / Nut free DF / Dairy free

VE* / Can be made vegan GF* / Can be made gluten free DF* / Can be made dairy free

Plated Menu

*Menus include artisan bread roll and butter.

Dessert

Raspberry Crèmeux

Served with with yuzu gel and vanilla sable biscuit

Crème Brûlée (GF*, NF)

Traditional crème brûlée with fresh berries and vanilla shortbread

Tipsy Rhubarb and Blood Orange Pannacotta (GF, NF)

Served with stonefruit compote

Classic Lemon Meringue Pie (NF)

Served with fresh raspberries and lemon mascarpone

Gelato

Three scoops of assorted artisan gelato

Cheese Plate (GF*, NF)

Gippsland aged cheddar, triple cream brie and Tasmanian blue served with crackers, muscatel, and quince paste

*Menu is subject to change due to seasonal availability

Children's Menu

Two Course

\$22 per child

For children up to 12 years and under

Choose one main and one dessert

Main

Chicken nuggets and chips

Spaghetti bolognese

Chicken schnitzel and chips

Fish and chips

*Side salad is available on request

Dessert

Ice cream with topping syrup

Fruit salad

Feasting Menu

Our Feasting Menu is served in the center of the table and is shared amongst your family and friends.

Two Course

\$57 per person | \$28 child 12 years and under

Entrée / Main

Select two entrées, two mains and two sides

Or Main / Dessert

Select two mains, two sides and two desserts

Three Course

\$67 per person | \$33 child 12 years and under

Entrée / Main

Select two entrées, two mains, two sides and two desserts

Entrée

Sticky buffalo chicken wings with hot sauce and blue cheese dipping sauce

Salt and pepper prawns with sweet chilli aioli

Pumpkin and ricotta arancini with aioli (V)

Toasted foccacia with confit garlic and chive butter (V)

Penne arrabiata penne in tomato and chilli sauce (V)

Spinach and cheese ravioli with creamy white wine sauce

**Penne arrabiata and ravioli is also available as a main*

Mains

Tasmanian salmon fillet with salsa verde

12 hour slow cooked Lebanese style braised lamb shoulder with labne and zatar

Chicken fillet with creamy mushroom sauce

Baked fresh fish fillet with broccolini, cherry tomato and baby caper salsa

Sticky pork ribs with coleslaw and spicy bbq glaze

Roast black angus sirloin served with bearnaise sauce

Sides

Caprese salad - tomato, basil and bocconcini drizzled with extra virgin olive oil

Beer battered fries (V)

Potato and crispy bacon salad (GF)

Garden salad with seeded mustard vinaigrette (GF, V)

Grilled broccolini topped with toasted almonds

Dessert

Lemon curd tartlet with strawberry

Passion fruit tartlet with fresh mint

Mini pavlova with fresh fruit (GF)

Vanilla bean panna cotta with raspberry (GF)

Dark chocolate mousse with caramel crunch

Sliced seasonal fresh fruits

Additional dish (per person)

Entrée - \$10 Main - \$15 Side - \$6 Dessert - \$10

*Menus include artisan bread roll and butter.

*Minimum number of 30 guests applies.

V | Vegetarian VE | Vegan GF | Gluten Free NF | Nut Free DF | Dairy Free

Canapés

Premium

\$32 per person

select 6 items

Platinum

\$39 per person

select 8 items

Cold

Poached prawns with fresh lemon and aioli dipping sauce [\(GF, DF, NF\)](#)

Chicken liver parfait, brioche, port jelly and pickles

Soy cured salmon, miso cream, rice crisp [\(NF\)](#)

Avocado and tomato bruschetta on sourdough croute [\(V\)](#)

Vegetable tartlet, baba ganoush, goat cheese, dukkah

Goat cheese, walnut and pickled beetroot bruschetta

Compressed watermelon, avocado, puffed rice [\(VE, GF, NF\)](#)

Tandoori chicken, minted yoghurt and baby spinach pinwheel sandwich

Hot

Salt and pepper squid with nam jim dipping sauce [\(DF, NF\)](#)

Vegetable spring roll [\(V, DF\)](#)

Mushroom arancini with truffle aioli

Prawn and shallot dumpling with soy

Mexican beef empanada with spicy salsa

Ricotta and spinach pastizzi with arabiata sauce

Lamb kofte with cumin yoghurt [\(GF\)](#)

Chicken souvlaki with tzatziki [\(GF\)](#)

Beef and red wine pie

BBQ pork bun with hoisin sauce

Additional Canape

Substantial

\$11 per item

Fish taco with salsa

Butter chicken and steamed rice [\(GF\)](#)

Fish and chips

Pulled pork bao with hoisin sauce and shallot

Schnitty slider

Beef slider

Dessert

\$6 per item

Lemon curd tartlet with strawberry

Passion fruit tartlet with fresh mint

Mini pavlova with fresh fruit [\(GF\)](#)

Vanilla bean panna cotta with raspberry [\(GF\)](#)

Dark chocolate mousse with caramel crunch

Additions

Grazing Station on arrival

\$25 per person

Cured sliced meats including a selection of leg ham, artisan salamis and prosciutto

A selection of cheeses

Accompaniments including quince paste and fig jam

A selection of crackers and crispbreads

Stuffed and marinated olives

Seasonal fresh fruits

Selection of dips

Add seafood including fresh prawns, oysters, and Tasmanian smoked salmon **extra \$15**

Cakeage

Cut and plattered only - \$4 per person

Plated with cream and coulis - \$6 per person

Sharing Platters

Our Sharing Platters are suitable for tables of 10 people to share.
Available as an upgrade to any menu.

Local artisan cheeses

\$100 per platter

Served with a selection of three NSW cheeses, dried muscatel clusters, Alto wild olives, nuts, lavosh, water crackers and quince paste (V)

Vegetable crudité platter

\$60 per platter

Fresh seasonal vegetables served with three dips and condiments (GF, V)

Fresh sliced fruits

\$75 per platter

Seasonal fruits served with passion fruit yoghurt (GF, V)

Charcuterie platter

\$125 per platter

Artisan cured meats served with a selection of pickles, Alto olives, two cheeses and lavosh bread

Assorted ribbon sandwiches

\$85 per platter

20 assorted ribbon sandwiches of:

- Roast chicken and guacamole
- Egg, salad and mayo
- Ham and tasty cheese

Assorted wraps

\$85 per platter

Assorted wraps of:

- Tandoori chicken, fresh salad leaves and minted yoghurt
- Korean BBQ pulled beef with spicy Asian slaw
- Roast pumpkin, Persian feta, iceberg and Cajun spice

Vegan and vegetarian ribbon sandwiches on gluten-free bread

\$85 per platter

Assorted vegan and vegetarian ribbon sandwiches on gluten-free bread (GF, V)

Sushi platter

\$85 per platter

Assorted hand cut sushi rolls served with wasabi, pickled ginger and soy

Rice paper rolls

\$85 per platter

Assorted chicken, duck and vegetable rice paper rolls served with nuoc cham dipping sauce

Our Beverage Packages

You can either select one of our beverage packages, or you are welcome to set up an on-consumption bar tab with a set dollar limit and pre-selected drinks. Alternatively, your guests can purchase and pay for their own drinks on the day.

Classic

3 hours \$30 | 4 hours \$34

- Carlton Draught
- Tatachilla Brut NV
- Mud House Rapaura Sauvignon Blanc
- Tatachilla Shiraz Cabernet
- Soft Drink and Juice

Premium

3 hours \$38 | 4 hours \$43

- Carlton Draught
- Great Northern
- Asahi Super Dry
- House of Arras Brut Elite
- Mud House Rapaura Sauvignon Blanc
- Petaluma White Label Pinot Gris
- Grant Burge Cameron Vale Cabernet Sauvignon
- St Hallett Garden of Eden Shiraz
- Soft Drink and Juice

Canberran

3 hours \$44 | 4 hours \$50

- Capital Brewing Co Coast Ale
- Capital Brewing Co XPA
- Mount Majura Silurian
- Mount Majura Pinot Gris
- Lake George Shiraz
- Soft Drink and Juice

Platinum

3 hours \$44 | 4 hours \$50

- Carlton Draught
- Great Northern
- Crown Lager
- Corona
- House of Arras Blanc de Blanc NV
- Mud House Rapaura Sauvignon Blanc
- Mt Majura Pinot Gris
- Grant Burge Thorn Riesling
- Houghton Wisdom Chardonnay
- Madam Sass Rosé
- Ta Ku Pinot Noir
- Petaluma Project Co Malbec
- St Hallett Garden of Eden Shiraz
- Soft Drink and Juice

Cocktail Hour

\$19 per person

Available as an addition to any of our beverage packages

Speak to our team about which cocktails are currently available. Examples may include:

- Cosmopolitan
- Espresso Martini
- Mojito
- Aperol Spritz
- Margarita
- Pimms

Canberra Southern Cross Club

Terms and Conditions

TENTATIVE BOOKINGS

The Club will hold your tentative booking for a period of 7 days. If your booking is not confirmed within this time your booking will be relinquished. To secure your booking, a non-refundable deposit of 20% is required based on the full amount of the invoice. If your booking is within 10 days of the event, full payment is required at time of booking. We require the signed Terms and Conditions to be returned at time of deposit and/or full payment of the invoice or it will be assumed that the Terms and Conditions have been accepted and that you will abide by the Terms and Conditions.

CANCELLATION OF BOOKING

If your event is cancelled 60 days or more prior to the function, we will provide you with a full refund. If the function is cancelled between 59-10 days prior to function being held a cancellation fee equal to the deposit paid will apply. If the function is cancelled 10 days or less prior to the function, your deposit will not be refunded and 100% of estimated total cost will be charged.

DATE CHANGE

A date change will be treated as a cancellation according to the Terms and Conditions above unless the Club is able to resell the room.

GUARANTEED NUMBERS

We require a realistic indication of numbers 21 days prior to the function. We will not accept any reduction in numbers after this date. We ask for final numbers and dietary requirements to be confirmed 10 working days prior to the event taking place. Charges will be based upon this number. If the client fails to advise final numbers 10 working days prior to the event, the client will be required to pay for the numbers indicated provided 21 days prior to the function, or the number in attendance, whichever is the greater. We ask that you abide to the maximum number capacity applicable to the room you have booked; we cannot accept numbers greater than the room capacity. If you do not reach the required minimum number of guests for an event (40 on the MV Southern Cross, 30 at all other venues) you will be charged for the required minimum number at a fee of the selected menu costs per person for the difference.

ROOM ALLOCATION

The Canberra Southern Cross Club Limited reserves the right to assign an alternative function room in the event that the room originally assigned is unavailable or inappropriate.

SURCHARGES

A labour charge of \$500 per hour will be incurred for any event exceeding the booked time. Access prior to 9am will incur a \$50 per hour surcharge or part thereof. A 10% surcharge of the total event cost is applied on Sundays and public holidays.

SECURITY

The Canberra Southern Cross Club Limited reserves the right to hire security staff at the client's expense if deemed necessary, subject to providing written notice to the client. This includes but not limited to 18th and 21st birthday celebrations.

AV REQUIREMENTS

The Canberra Southern Cross Club has a preferred partnership with ELITE Event Technology and they are recommended when booking your event across any of our venues.

PRICE VARIATION

We guarantee a function quotation for a period of one month. While we endeavour to maintain all prices printed, to meet rising costs we may have to make changes at our discretion. The Club will advise you beforehand.

SETTLEMENT OF ACCOUNT

Upon confirmation of your final numbers 10 working days prior to your event, you will be issued with a tax invoice. Full settlement of the account, excluding on-consumption bar tabs, is required 10 working days prior to the event. A receipt must be provided to events.accounts@cscc.com.au. Failure to settle the account 10 working days prior to the event will result in the event being cancelled. If the event is cancelled, full payment is still required. All other charges must be settled on the day at the completion of the function with the pre-authorised credit card provided.

ON CONSUMPTION BAR TAB

If you wish to set up an on-consumption bar tab for your event, we will require completion of our credit card pre-authorisation form no later than 10 working days prior to your event. Upon completion of your event the Club will charge the outstanding beverage amount to your credit card. Alternatively, upon approval a cash deposit payment of \$500 must be made 10 working days prior, with the outstanding amount payable on the day upon conclusion of your event.

CATERING DETAILS

Catering must be included when a private function room is booked. To achieve the highest possible standards of service we ask for confirmation in writing of all relevant details of the function at least 21 days prior to the function. To make your event a success, we need information such as function room set-up, menu and beverage selection and entertainment requirements along with an estimated number of guests. We cater for special dietary requirements, so please let us have the necessary information by this time.

FOOD

No food is to be brought into the Club with the exception of celebration cakes. A minimum charge per person will apply. The Club will provide catering for no less than the number of guests attending.

CONDUCT

Responsible Service of Alcohol policies are always adhered to. The management of the Club reserves the right to refuse service of liquor to any person as they see fit and terminate a function due to inappropriate behaviour. Due to adjoining function facilities and for the comfort of other patrons, the Club management may ask function organisers to reduce/ lower any amplified music or sound to an acceptable level. Inappropriate behaviour and failure to comply with the directions of staff, may result in the closure of some areas of the MV Southern Cross or other vessel, including disembarking passengers displaying inappropriate behaviour ashore at the nearest available jetty. Management reserves the right to early termination of the cruise with no refund, in the event of antisocial behaviour.

DAMAGES

The client and guests will be financially responsible for any damages or loss sustained. The Canberra Southern Cross Club Limited does not accept any responsibility for damages or loss of property and equipment during or after the event. The Canberra Southern Cross Club Limited does not permit items or decorations to be attached to walls, ceilings, glass or any Club furniture without prior approval.

SETUP, BREAKDOWN AND DELIVERIES

Clients are responsible for all costs associated with the setup and breakdown of external equipment. The Canberra Southern Cross Club Limited must be advised of all deliveries and pick-ups prior to their arrival and collection. Collection times must be within the Club's operating hours or by prior arrangement.

Acceptance

☐ I have read and agreed to the above terms and conditions.

Name of function _____ Event Date _____

Contact name _____

Address _____

Email Address _____ Phone _____

Your Signature _____ Member # _____

Signature – Events Manager _____

For all event bookings, the organiser must be a Member of the Canberra Southern Cross Club. If you are not currently a Member you will need to join or have a Member attending your function be responsible for signing in guests.

Credit Card Authorisation

All information is kept confidential and is used only for the purpose of event booking and payment.

Event Information

Event Name _____ Event Time _____ Event Date _____
Event Type _____ Venue _____ Function No. _____
Contact Name _____ Phone _____
(person responsible for payment of function)
Address _____
Signature _____ Email _____

Payment Information

☐ I certify that all information is complete and accurate. I authorise Canberra Southern Cross Club to collect payment by processing the following charges to this credit card.

☐ Deposit ☐ Beverage Dry Till ☐ Invoice No. _____ ☐ Other _____

☐ Visa ☐ Mastercard

Credit Card No. _____ Exp. _____ CVV Security No. _____

Name on card _____ Company Name _____

Address _____

Email _____

Cardholder Signature _____ Date _____

Form Submission

Please email this completed form to events.accounts@cscc.com.au at least two weeks prior to your event date.