



YACHT CLUB

SPECIAL OCCASIONS

CANBERRA SOUTHERN CROSS CLUB

02 6153 4526 functions.yacht@csc.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, we offer 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

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Room Hire Rates

Room	Rate*	Capacities	
		Seated	Standing
Yacht Club			
Wardroom	\$300	40	40
Balcony	\$500	40	60
Balcony and Extended Lounge	\$750	80	100
Lotus Room	\$500	50	60
Restaurant	\$1,200	120	200
Restaurant & Lotus Room	\$1,500	150	260
Whole Venue	\$2,000	150	300

*Room hire rates require a mandatory spend on food and beverages. This does not include equipment rental or the room itself. 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

Whether you're planning speeches, toasts, or a photo slideshow, we can provide equipment to help your event run smoothly. This includes a speaker system, screen, roving microphone, and connection support for your playlist or device.

Ideal for weddings, birthdays, and private celebrations at the Yacht Club, our AV setup is easy to use and suited to the relaxed waterfront atmosphere.

Ask our team for pricing and availability.

Plated Menu

*Menus include bread roll and butter (NF).

Two Course

\$65 per person

Select two entrees and two mains or two mains and two desserts for alternate service for alternate service

Three Course

\$75 per person

Select two items from each course for alternate service

Entrée

Roasted Carrot Salad Truffle stracciatella, extra virgin olive oil, salted nuts (V, GF, DFO)

London Smoked Salmon Cucumber salad, pickled onions, dill, rye crute (GFO, DF, NF)

Sticky Pork Bao Pickled carrot, cucumber, shallot (NF)

Prawn Cocktail Marie Rose sauce, shaved iceberg, lemon cheek (GF, DF, NF)

Calamari and Chorizo Salad Orange dressing, haloumi, baby salad leaves (GFO, NF)

Main

Gundagai Lamb Rump Sautéed pink potato, grilled broccolini, salsa verde (GF, DFO, NF)

Free Range Chicken Breast Potato rosti, roasted carrot, Chardonnay cream (GF, NF)

Queensland Barramundi Malabar coconut curry sauce, coconut rice (GF, DFO, NF)

Classic Parisienne Steak Frites Sirloin steak, Bearnaise sauce, chips (NF)
(This dish incurs an additional \$5 charge)

Braidwood Food Co. Pasta Mountain pepper gigli pasta, local mushroom ragu, Grana Padano (V, NF)

Dessert

Creme Brulee Vanilla shortbread (GFO, NF)

Lemon Tart Raspberry textures, Chantilly cream (NF)

Chocolate Cremeux Chocolate crumble, strawberry, meringue (GF, NF)

Mango and Coconut Terrine Coconut sable, mango and mint salsa (GFO, NF)

Cheese Plate Seasonal selection of three artisan cheeses with lavosh, quince, salted nuts (GFO)
(This dish incurs an additional \$10 charge)

Sides

Fresh Salad Leaves with creamy French dressing (NF, GF, DF) - \$9 per person

Crispy Chips with rosemary sea salt - \$9 per person

Grilled Broccolini with toasted almonds (GF) - \$13 per person

Sautéed Seasonal Vegetables with butter and thyme (NF) - \$7 per person

*Menu is subject to change due to seasonal availability

Children's Menu

*Menus include bread roll and butter *(NF)*.

Two Course

\$27 per child

For children 12 years and younger

Choose one main and one dessert

Main

Chicken nuggets and chips *(NF)*

Spaghetti bolognese *(NF)*

Grilled chicken and chips *(NF, DF)*

Battered fish and chips *(NF, DF)*

*Side salad is available on request

Dessert

Ice cream with topping syrup *(NF, DF)*

Fruit salad *(NF, DF, GF)*

Feasting Menu

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

Two Course

\$65 per person | \$33 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

\$75 per person | \$38 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 *(NF)*

Salt and pepper prawns with sweet chilli aioli *(NF)*

Pumpkin and ricotta arancini with aioli *(V, NF)*

Toasted foccacia with confit garlic and chive butter *(V, NF)*

Penne arrabiata penne in tomato and chilli sauce *(V, NF)*

Spinach and cheese ravioli with creamy white wine sauce *(NF)*

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

Mains

Tasmanian salmon fillet with salsa verde *(GF, DF, NF)*

12 hour slow cooked Lebanese style braised lamb shoulder with labne and zatar *(GF)*

Chicken fillet with creamy mushroom sauce *(GF, NF)*

Baked fresh fish fillet with broccolini, cherry tomato and baby caper salsa *(GF, DF, NF)*

Sticky pork ribs with coleslaw and spicy bbq glaze *(GF)*

Roast black angus sirloin served with bearnaise sauce *(GF, NF)*

Sides

Caprese salad - tomato, basil and bocconcini drizzled with extra virgin olive oil *(GF, NF)*

Beer battered fries *(V)*

Potato and crispy bacon salad *(GF, NF)*

Garden salad with seeded mustard vinaigrette *(GF, V, DF, NF)*

Dessert

Lemon curd tartlet with strawberry

Passion fruit tartlet with fresh mint

Mini pavlova with fresh fruit *(GF, NF)*

Vanilla bean panna cotta with raspberry *(GF, NF)*

Dark chocolate mousse with caramel crunch *(NF)*

Sliced seasonal fresh fruits *(GF, DF, NF)*

Additional dish (per person)

Entrée - \$12 Main - \$17 Side - \$8 Dessert - \$12

*Menus include bread roll and butter *(NF)*.

*Minimum number of 30 guests applies.

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

Canapés

Premium

\$39 per person

select 6 items

Platinum

\$53 per person

select 8 items

Cold

Poached prawns with fresh lemon and aioli dipping sauce *(GF, DF, NF)*

Smoked avocado tart with fresh dill and lime *(V, NF)*

Soy cured salmon, miso cream, rice crisp *(NF)*

Avocado and tomato bruschetta on sourdough croute *(V)*

Roast pumpkin and crème fraîche tart *(V, NF)*

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, VE)*

Mushroom arancini with truffle aioli *(V)*

Prawn and shallot dumpling with soy

Mexican beef empanada with spicy salsa *(NF)*

Ricotta and spinach pastizzi with arabiata sauce *(V, NF)*

Lamb kofte with cumin yoghurt *(GF)*

Chicken souvlaki with tzatziki *(GF, NF)*

Beef and red wine pie *(NF)*

Gourmet wagu sausage roll *(NF)*

Additional Canapé

Substantial

\$13 per item

Butter chicken and steamed rice *(GF)*

Fish and chips *(DF, NF)*

Pulled pork bao with hoisin sauce and shallot

Schnitty slider *(NF)*

Beef slider *(NF)*

Dessert

\$7 per item

Lemon curd tartlet with strawberry *(NF)*

Passion fruit tartlet with fresh mint *(NF)*

Meringue nest with strawberries and cream *(GF)*

Vanilla bean panna cotta with raspberry *(GF, NF)*

Dark chocolate mousse with caramel crunch *(NF)*

Additions

Grazing Station on arrival

\$37 per person

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

Artisan hard and soft cheeses (V)

Accompaniments including quince paste and fig jam (V)

A selection of crackers and crispbreads

Sliced marinated olives (V)

Sliced Seasonal fresh fruits (VE)

Selection of three dips (V)

\$23 add Seafood

Including cooked prawns, oysters, and Tasmanian smoked salmon. Served with traditional condiments

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

\$120 per platter

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

Vegetable crudité platter

\$75 per platter

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

Fresh sliced fruits

\$85 per platter

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

Charcuterie platter

\$150 per platter

Artisan cured meats served with a selection of pickles, marinated olives, hard and soft cheeses and lavosh bread

Assorted ribbon sandwiches

\$105 per platter

20 assorted ribbon sandwiches of:

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

Assorted wraps

\$110 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, lettuce and Cajun spice

Vegan and vegetarian ribbon sandwiches on gluten-free bread

\$105 per platter

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

Sushi platter

\$115 per platter

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

Rice paper rolls

\$115 per platter

Assorted chicken, prawn and vegetable rice paper rolls served with nuoc cham dipping sauce (GF)

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
- Tatchilla Brut NV
- Mud House Rapaura Sauvignon Blanc
- Tatchilla Shiraz Cabernet
- Soft Drink and Juice

Premium

3 hours \$38 | 4 hours \$43

- Carlton Draught
- Great Northern
- Asahi Super Dry
- Croser Blanc de Blancs NV
- 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
- Moppity Shiraz
- Soft Drink and Juice

Platinum

3 hours \$44 | 4 hours \$50

- Carlton Draught
- Great Northern
- Crown Lager
- Corona
- Croser Blanc de Blancs NV
- Mud House Rapaura Sauvignon Blanc
- Mt Majura Pinot Gris
- Grant Burge Riesling
- Houghton Wisdom Chardonnay
- St Hallett Rosé
- Ta Ku Pinot Noir
- Grant Burge Cameron Vale Cabernet Sauvignon
- St Hallett Garden of Eden Shiraz
- Soft Drink and Juice

Cocktail Hour

\$19 per person (limit of 40 people)

Available as an addition to any of our beverage packages

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

- Mojito
- Aperol Spritz
- Margarita
- Pimms
- Negroni