YACHT CLUB

SPECIAL OCCASIONS

CANBERRA SOUTHERN CROSS CLUB

02 6283 7216 functions.yacht@cscc.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.

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	
Yacht Club		**Seated**	**Standing**
Wardroom	$300	40	40
Balcony	$500	40	60
Balcony and Extended Lounge	$750	80	100
Lotus Room	$500	40	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.cscc.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 a bread roll and butter *(NF)*

Two Course

$65 per person

Select two entrées and two mains, or two mains and two desserts, for alternate service

Three Course

$75 per person

Select two items from each course for alternate service

Entrée

Calamari and Chorizo Salad Orange dressing, halloumi and baby cress *(GFO, NF) (I)*

Chargrilled Zucchini and Heirloom Tomato Fragrant dukkah, torn basil and lemon myrtle vinaigrette *(VE, GF)*

Five-Spice Pork Belly Bao Braised in soy, Shaoxing wine and ginger, with pickled vegetables and coriander *(NF)*

Roasted Heirloom Carrots Creamy stracciatella, herb pistou, toasted nuts and seeds and aged balsamic *(V, GF)*

Soy-Cured Tasmanian Salmon Lime mayonnaise, soy dressing and orange segments *(GF, DF, NF) (A)*

Main

Riverina Lamb Rump Smooth hummus, duck-fat roasted potatoes, broccolini and salsa verde *(GF, DF)*

Gippsland Full-Blood Angus Short Rib Simmered overnight in red wine, thyme and aromatics, with pumpkin purée, roasted onion and a rich braising jus *(GF, NF)*

French Mustard Chicken Pan-roasted free-range chicken breast, wholegrain mustard cream, potato fondant and glazed Vichy carrots *(GF, NF)*

Crispy Humpty Doo Barramundi Fillet Potato rösti and green coconut lime sauce *(GF, NF)*

Premium saltwater barramundi farmed by a family-owned Australian business between Darwin and Kakadu National Park (A)

Steak Frites Black Angus tenderloin, hand-cut chips, garden salad and green peppercorn brandy cream *(NF)*
(This dish incurs an additional $8 charge)

House-Made Roasted Pumpkin, Spinach and Persian Feta Filo Parcel Tomato, basil coulis and seasonal green salad with aged balsamic dressing *(V)*

Dessert

Classic Crème Brûlée Vanilla bean custard, crisp caramel crust and vanilla shortbread *(GFO, NF)*

Peach and Elderflower Pavlova Crisp meringue, poached summer peach, elderflower cream and fresh berries *(GF)*

Sticky Toffee Pudding Warm butterscotch sauce and ice cream *(NF)*

Dark Chocolate Crémeux Raspberry textures *(GF, NF)*

Cheese Plate Seasonal selection of three artisan cheeses with crackers, quince paste and salted walnuts *(GFO)*
(This dish incurs an additional $10 charge)

Sides

Twice-Cooked Chips with rosemary salt and house aioli *(V, DF)* - $7 per person

Steamed Seasonal Vegetables with extra virgin olive oil *(V, GF)* - $8 per person

Tossed Salad Leaves with balsamic and olive oil dressing *(VE, GF, DF)* - $7 per person

Menus are subject to change due to seasonal availability

V | Vegetarian VE | Vegan GF | Gluten free NF | Nut free DF | Dairy free O | Optional
Seafood origin: A | Australian I | Imported M | Mixed

Children's Menu

Menus include a 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) (M)*

*Side salad is available on request

Dessert

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

Fruit salad *(NF, DF, GF)*

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

Seafood origin: A | Australian I | Imported M | Mixed

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

Chicken skewers with five spices soy glaze *(GFO, DF)*

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)*

Pesto rigatoni pasta with parmesan *(V)*

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) (A)*

12 hour slow cooked Lebanese stlye braised lamb shoulder with labne and zartar *(GF)*

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

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

Crispy pork leg with salsa verde *(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

White chocolate and raspberry tart *(V)*

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 a 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

Seafood origin: A | Australian I | Imported M | Mixed

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) (I)*
Chargrilled zucchini bruschetta, pesto rosso, pine nuts *(V)*
Soy cured salmon, miso cream, rice crisp *(NF) (A)*
Smoked salmon, toasted brioche, crème fraîche, chives, mayo *(NF) (A)*
Roast pumpkin and crème fraîche tart *(V, NF)*
Roasted beetroot and labneh tart with toasted nuts and seeds *(V)*
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) (I)*
Vegetable spring roll *(V, DF, VE)*
Roast pumpkin and ricotta arancini with roasted garlic aioli *(V)*
Prawn and shallot dumpling with soy *(I)*
Mexican beef empanada with spicy salsa *(NF)*
Ricotta and spinach pastizzi with arabiata sauce *(V, NF)*
Lamb kofte with cumin yoghurt *(GF)*
Thai marinated chicken kebab with garden salad *(GF, NF)*
Beef and red wine pie *(NF)*
Gourmet wagyu sausage roll *(NF)*

Additional Canapé

Substantial
$13 per item

Butter chicken and steamed rice *(GF)*
Fish and chips *(DF, NF) (M)*
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)*

V | Vegetarian VE | Vegan GF | Gluten Free NF | Nut Free DF | Dairy Free O | Optional
Seafood origin: A | Australian I | Imported M | Mixed

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 *(I)*, oysters *(A)*, and Tasmanian smoked salmon *(A)*
Served with traditional condiments

Cakeage

Cut and plattered only - $4 per person

Plated with cream and coulis - $6 per person

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

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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 *(M)*

Rice paper rolls

$115 per platter

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

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

Seafood origin: A | Australian I | Imported M | Mixed

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
- 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
- De Bortoli 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

Our beverage list is available on request.