YACHT CLUB

CELEBRATION OF LIFE



CANBERRA SOUTHERN CROSS CLUB

02 6283 7216 functions.yacht@cscc.com.au

Welcome to the Canberra Southern Cross Club

We know that losing a loved one is a difficult and stressful time. Our experienced team can take a weight off your shoulders and help ensure that your event is a fitting send off for your loved family member or dear friend.

From intimate gatherings to as many as 300 guests, we have a range of versatile function rooms well suited to celebrations of life.

Our Chefs have developed an extensive range of affordable options for you to choose from, or if you prefer, we can work with you to tailor a menu, allowing of course for any special dietary requirements.

Talk to us about how we can assist you at this difficult time.

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**
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 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.

Celebration of Life Package

Premium

$44 per person

Guests' selection of three hot and one cold canape

Selection of traditional sandwiches inclusive of the below fillings

- Tuna, dill, corn, mayo on brown bread
- Ham and cheese on classic white bread
- Egg, salad and mayo on classic white bread *(v)*
- Chicken with guacamole on classic white

Freshly brewed Vittoria coffee and a selection of tea

Platinum

$57 per person

Guests' selection of three hot and one cold canape

Selection of gourmet sandwiches and wraps inclusive of four fillings

- Tandoori chicken wrap with fresh salad leaves and minted yoghurt
- Korean BBQ pulled beef wrap with spicy Asian slaw
- Roast pumpkin, Persian feta, iceberg and Cajun spice in Turkish bread *(v)*
- Smoked salmon wrap with sour cream, caper and Spanish onion *(A)*
- Roma tomato, ricotta, fresh basil and rocket in ciabatta *(v)*
- Roast chicken, guacamole, mesclun leaves in baguette

Freshly brewed Vittoria coffee and a selection of tea

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 kofta 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
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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.

18+ Please drink responsibly. Responsible Service of Alcohol applies.