



the perfect choice...

LAKE MACQUARIE
function and



conference centre



unrivalled views | exceptional food | first class service

function package



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QUARTERDECK ROOM

Situated on the first floor, enjoy magnificent views of Lake Macquarie, being the ideal venue for wedding reception and dinner functions. This room features your own private bar, dance floor, access to the Gazeway Terrace and can accommodate up to 120 guests or combined with the Macquarie room, up to 180 guests. Also available for conference and business seminars.

CAPACITY	
Banquet	160
Dinner Dance	120
Cocktail Party	180
Conference:	
Theatre Style	150
Board Room	50
U Shape	50

MACQUARIE ROOM

Situated next to the Quarterdeck Restaurant on the first floor, it is divided from the Quarterdeck by a sliding concertina door. This function room is ideal for conference and business seminars accommodating up to 70 guests, or to be used in conjunction with the Quarterdeck Restaurant for larger functions accommodating up to 180 guests.

CAPACITY	
Banquet	70
Dinner Dance	50
Cocktail Party	70
Conference:	
Theatre Style	70
Board Room	40
U Shape	30

BELMONT ROOM

Situated adjacent to the Quarterdeck Restaurant on the first floor, the Belmont Room also shares sweeping views of Lake Macquarie. The ideal venue for smaller intimate weddings or dinners, cocktail parties and business seminars. This room features your own private bar, dance floor, access to the Gazeway Terrace and can accommodate up to 100 guests.

CAPACITY	
Banquet	70
Dinner Dance	50
Cocktail Party	100
Conference:	
Theatre Style	70
Board Room	30
U Shape	30

GAZEWAY TERRACE

This outside balcony is located off the Quarterdeck and Belmont Room areas. It's the perfect place for enjoying pre-dinner drinks and Hors D'oeuvres or that exotic cocktail as you watch the sun set over beautiful Lake Macquarie. The Gazeway Terrace is a public area but it can be hired as a Private area for those special occasions including Wedding Ceremonies.

SPINNAKER AUDITORIUM

Situated on the first floor of the club, it has total capacity of 616 guests. Four tiers of fixed seating total 496, with table sizes being 6, 10, 12, 14 and 16, while an extra 120 guests may be seated on the dance floor. A fully appointed stage with sound and lighting, lift from the ground floor level to the back of the stage, cinemascope screen and projector, dressing rooms and two large fully operational bar areas.

CAPACITY	
Banquet	616
Dinner Dance	496
Cocktail Party	-
Conference:	
Classroom	616

Room Hire Fees

QUARTERDECK RESTAURANT

\$250	Half Day Function Hire
\$400	Full Day Function Hire
\$220	Per Hour Overtime Fee

BELMONT ROOM

\$200	Half Day Function Hire
\$300	Full Day Function Hire
\$165	Per Hour Overtime Fee

MACQUARIE ROOM

\$150	Half Day Function Hire
\$200	Full Day Function Hire
\$130	Per Hour Overtime Fee

GAZEWAY TERRACE

\$300	Available upon request for special events
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SPINNAKER AUDITORIUM

\$550	General Function Hire for 5 hours
\$880	General Function Hire for full day

Additional charges apply for Sound & Lighting equipment and Technicians. All room hire subject to availability

Please note Spinnaker Auditorium prices are a guideline only and may differ depending on your type of function. Please speak to the functions coordinator for further information.

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Set Menu 1

\$37 per person

Your choice of a 3 course dinner,
made up of three of the following four options
Hors D'oeuvres / Entrée / Main / Dessert

Select 2 choices from each course to be served
alternately to your guests

Includes dinner rolls, freshly brewed coffee, tea,
and after dinner mints

ENTRÉE

Roasted Roma Tomato Soup with Basil & Garlic Croutons
Mini Prawn Satays with Mint and Coriander Cucumber Salad served with Lime
and Apple Chutney
Creole BBQ Chicken Fillets on Cashew Nut Cous Cous and
Tangy Tomato Yogurt dressing
Crisp Caesar Salad with warm Bacon Lardons,
Parmesan and Croutons
Timbale of Smoked Salmon with Avocado and Dill Potato Salad

MAIN

Crispy Roast Pork with Apple Cinnamon Compote and Pans Juices
Hearty Beef Sirloin with a Rosemary and Pepper Sauce
Mustard Crusted Roast Leg of Lamb and Cranberry Thyme Jus
Basted Breast of Chicken with Walnut Onion Stuffing Sage Sauce

All main meals served with a selection of seasonal vegetables

DESSERT

Lemon Crepe Gateau with Mixed Berry Compote
Pavlova with Fresh Fruits and Vanilla Cream
Crème Caramel, Strawberries and Chantilly Cream
Chocolate Regent Cake and Coffee Sauce

Set Menu 2

\$42 per person

Your choice of a 3 course dinner, made up of three of the following four options
Hors D'oeuvres / Entrée / Main / Dessert
Select 2 choices from each course to be served alternately to your guests
Includes dinner rolls, freshly brewed coffee, tea, and after dinner mints

ENTRÉE

Cajun Spicy Chicken on Mesclun Lettuce, Crisp Prosciutto and a Tomato Coriander Vinaigrette.
Grilled Thyme marinated Lamb Fillets on a Fetta, Rocket & Walnut Salad, Balsamic Dressing & Shaved Parmesan.
Tom yum seasoned seared Prawns with an Asian Glass Noodle Salad, Chilli & Lemongrass Dressing.
Salad of Roasted Mediterranean Vegetables served with Basil & Lime Salsa with Grilled Focaccia (V)
Spinach Risotto with Grilled Mushrooms & Red Peppers (V)

MAIN

Grilled Prime Scotch Fillet on Tomato & Parsley Mash Potato, with a Creamy Mushroom Sauce
Herb Roasted Chicken Breast Fillet with Camembert wrapped in Bacon on an Eggplant & Tomato Bake with Salsa Verde
Grilled Veal Medallions on Sesame Seed Potato Galette with Snow Peas, Creamy Dijon & Chive Sauce
Lime tinged Barramundi Fillet on Asian Vegetables, Chilli & Soy butter Sauce, Citrus Rice
Tandoori Chicken Breast on Cashew Nut Pilaf, Asian Greens served with Lime & Mango Pickle.

All main meals served with a selection of seasonal vegetables

DESSERT

Whole Poached Pear with warm Chocolate Sauce & Cinnamon Cream
Individual Berry Cheesecake with Cointreau Cream
Individual Chocolate Concord Gateau with Coffee Crème & Roasted Hazelnuts
Warm Apple & Peach Crumble with Double Cream
Grand Marnier Profiteroles served with warm Chocolate Sauce

Set Menu 3

\$49.50 per person

Your choice of a 3 course dinner, made up of three of the following four options

Hors D'oeuvres / Entrée / Main / Dessert

Select 2 choices from each course to be served alternately to your guests

Includes dinner rolls, freshly brewed coffee, tea, and after dinner mints

ENTRÉE

Grilled Garlic Prawns on a Minted Tomato & Avocado Salad

Plate of King Prawns & Smoked Salmon with a Lemon & Sweet Chilli Mayonnaise

Herb Marinated Chicken Fillets on Fettuccini with a creamy Tomato & Tarragon
Sauce & Crisp Prosciutto

Grilled Lamb Fillets with Baby Spinach & Rocket Salad, with a Spicy Peanut Sauce

Italian Vegetable Salad with Creamy Herb Goats Cheese, with Asparagus

Vinaigrette and Apple Tomato Compote

Parmesan Risotto with fresh Asparagus & Pesto Sauce

MAIN

Grilled Tenderloin of Beef on two Potato Mash, Broccolini, Cracked Pepper &
Tarragon Hollandaise

Glazed Salmon Steak with Roasted Kipfler Potatoes, Asian Vegetable Toss,
Soy & Ginger Butter Sauce

Veal Scaloppini on Asparagus Spears with Roasted Tomatoes, parsley mashed
potatoes, Port & Bacon Sauce

Moroccan Lamb Fillets on Cous Cous, Buttered Beans with Almonds & Mint
Riata, served with a Tagine Sauce.

Lemon Thyme Roasted Chicken Breast on Chargrilled Vegetables served with
Rosemary & Parmesan Risotto topped with Basil & Bacon Pesto

All main meals served with a selection of seasonal vegetables

DESSERT

Fresh Lime Tart served with Double Cream and Orange Salad

Raspberry Bavarios with Mango Coulis & Almond Biscotti

Individual Baked Cheesecake with Tia Maria Anglaise

White Chocolate charlotte on Chocolate Sauce liquor fruits

BBQ Menu

\$35 per person *Full Menu*

\$28 per person *Less Extras*

*Enjoy a traditional style BBQ Buffet overlooking the waters
of beautiful Lake Macquarie
Includes dinner rolls, freshly brewed coffee, tea and after dinner mints*

BBQ

200 gm Scotch Fillet Steak
BBQ Sausages
Chicken Satays with Peanut Sauce
Grilled Onions
Corn on the Cob
Baked Idaho Potato
Sour Cream with Chives
Condiments

EXTRAS

Grilled Prawn Skewers
Stir Fried Calamari
Garlic Potato Bake (to replace Idaho Potato)
Fried Rice

SALADS

Potato Salad
Pineapple Coleslaw
Greek Salad
Caesar Salad

SWEETS

Pavlova with fresh Fruit and Cream
Tropical Cheese Cake
Lemon Meringue Pie
Apple Pie served with bowls of Whipped Cream

Cocktail Party

\$25 per person *Select any 8 items. Served to guests for 2 hours*

\$22 per person *Select any 6 items. Served to guests for 2 hours*

\$18 per person *Select any 8 items. Served to guests for 1 hour*

\$15 per person *Select any 6 items. Served to guests for 1 hour*

HOT SELECTION

Savoury Vol Au Vents
Chicken or Beef Satay Skewers and Peanut sauce
Assorted mini Quiches
Spicy Chicken Wings with Oyster & Honey Glaze
Savoury Pastry selection
Vegetable Samosa
Mini Spring Rolls
Tempura Vegetables and Cucumber Riata
Mexican Cheese Puffs
Thai Fish Cakes with Coriander and Chilli dipping sauce
Moroccan Meat Balls

COLD SELECTION

Smoked Salmon Roulade, Sour Cream and Capers
Sushi Rolls with dipping sauce
Fetta Crostini with Olives and Onion Jam
Tomato & Herb Frittata, Avocado Mousse & Roasted Capsicum
Savoury Chicken Filled Profiteroles with Pesto & Walnuts
Ricotta with Herbs, Pinenuts and crisp Bacon on mini Toast
Asian Beef Crouton with Lime and Basil Salsa

SWEET SELECTION

Profiteroles
Mini Lemon Tarts
Petite Chocolate Sweets
Petite Fruit Tarts
Mini Cheese Gateau

Vegetarian Selection

In replacement of a entrée & main meal from any set menu

ENTRÉE

Salad of Roasted Mediterranean Vegetables served with Basil & Lime Salsa with Grilled Foccacia
Spinach Risotto with Grilled Mushrooms & Red Peppers
Parmesan, Potato & Onion Quiche with Mixed Salad, Hazelnuts & a Spicy Tomato Relish

MAIN

Empanadas filled with Roasted Vegetables on Sautéed Snow Peas and Spice Tomato Salsa
Kumera and Pumpkin Thai Curry with Roti Bread served with Raiata and Thai Salad
Asian Vegetarian Stir Fry with Water Chestnuts, Sweet Chilli steamed Rice and a Pon Su Black Bean Sauce
Spinach and Ricotta Tortellini, Almond Broccoli and a cumin Pumpkin Cream

Kids Selection

\$15 per person

Select one of the following to be served to children in place of the set menu meals

ENTRÉE

Bread Roll

MAIN MEAL

Chicken Chippies
Cocktail Fish
Calamari
Sausages

All served with either chips & salad or seasonal vegetables

DESSERT

Ice Cream Sundae



BEVERAGES

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Beverage Packages

PLATINUM PACKAGE

\$37 per person for 4 hour beverage package or
\$33 per person for 3 hour beverage package

Beer: Your choice of any two premium bottled beers including Corona, Crown Lager, Heineken or James Boags, plus Draught Beer

Wine: Premium Hunter Valley Bottled White, Red & Sparkling Wines
Soft drinks and orange juice

PREMIUM PACKAGE

\$29.50 per person for 4 hour beverage package or
\$25.50 per person for 3 hour beverage package

Beer: Tooheys New, XXXX Gold, Tooheys Old and Hahn Light

Wine: Bottled White, Red & Sparkling Wines

Your choice of Rothbury, Wolf Blass or Saltram Wines, Soft drinks and orange juice

HOUSE PACKAGE

\$24.50 per person for 4 hour beverage package or
\$20.50 per person for 3 hour beverage package

Beer: Tooheys New, XXXX Gold Tooheys Old and Hahn Light

Wine: House White, Red & Sparkling Wines

Soft drinks and orange juice

ON CONSUMPTION

Beverages are on a consumption basis. You can design your own bar account and set your restrictions and limit. For assistance or to discuss your requirements please contact the functions co-ordinator.

Alternately guests can purchase their own drinks

For functions of less than 50 people a bar opening fee may apply.

Belmont 16 Foot Sailing Club promotes responsible service of alcohol. We reserve the right to refuse service to intoxicated persons. It is an offence to supply liquor to persons under the age of 18. Guests are reminded to ensure that under aged persons in their party are not supplied with liquor.

Wine List

SPARKLING WINES

Lindemans Premier Selection Brut Cuvee

Wolf Blass Bilyara Brut N/V

Rothbury Estate Sparkling Cuvee N/V

WHITE WINES

Rothbury Estate Chardonnay

Wolf Blass Eaglehawk Semillon Chardonnay

Saltram Makers Table Sauvignon Blanc

RED WINES

Rothbury Estate Cabernet Merlot

Wolf Blass Eaglehawk Cabernet Sauvignon

Saltram Maker's Table Shiraz

SPECIAL OFFER

UPGRADE TO MOLLY'S CRADLE WINES AND
RECEIVE A BONUS 2 NIGHT MID WEEK PACKAGE
AT MOLLY'S CRADLE COTTAGE IN THE
HUNTER VALLEY VALUED AT \$550!

Minimum 50 guests
Subject to availability

Belmont 16 Foot Sailing Club promotes responsible service of alcohol.