

the perfect choice...

LAKE MACQUARIE
function and



conference centre



unrivalled views | exceptional food | first class service

wedding 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, cinema-scope 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 the above auditorium prices are guidelines only and may vary for different events. Please discuss this with the function coordinator



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Platinum Wedding Package

\$135 per person



Our Platinum Package is designed for those wanting a deluxe all inclusive package, with additional extras not found in any other package. We will assist you with all the organisation of the most important aspects of your special day.

The following is included:

- Exclusive use of the Lake Macquarie Function & Conference Centre including the Belmont Room for pre-reception drinks, The Quarterdeck & Macquarie Rooms for your wedding reception and the Gazeway Terrace
- Premium hot & cold canapés & champagne served to your guests on arrival
- A sumptuous three choice, three course meal or Seafood buffet
- A 4 hour premium beverage package, where you can select from some of the best Australian wines, premium beers, champagne, soft drinks & juices
- Table skirting & silk draping for the bridal table & cake table. White linen serviettes
- Chaircovers for all guest chairs with your choice of sash or hood
- Table centrepieces or floral centrepieces for the guest tables
- Wishing well & Easel for the display of your seating plan
- Window draping with fairy lights
- Ceiling Draping with fairy lights
- Column, Urn or Wooden Plinth displays for either side of the bridal table
- Three tiered wedding cake from Designer Delights
- Professional DJ for 5 hours or you can upgrade to a live duo for an additional cost
- Luxurious Hire Car transfer from Belmont 16's to Wedding Night Accommodation
- Wedding night accommodation at Crowne Plaza Newcastle (subject to availability)

CONDITIONS:

*A minimum number of 100 guests applies with this package.
Room Hire is not included in package price.*

5 Star Wedding Package

\$97 per person



*Our Five Star and most popular all inclusive wedding package is designed to give you the wedding you dreamed of. We will assist you with all the organisation of the most important aspects of your special day.
The following is included:*

- On arrival, Champagne & Hors D'oeuvres served to your guests
- A full 3 course dinner. Select alternate meals from set menu 1, 2 or 3
Includes dinner rolls, freshly brewed coffee, tea and after dinner mints
- A 4 hour beverage package, commencing when the bride & groom are seated.
Includes: Beer: Tooheys New, XXXX Gold, Tooheys Old and Hahn Light
Wine: Bottled White, Red & Sparkling Wines
Soft drinks and orange juice
Sparkling wines are served to toast the Bride & Groom
- Your choice of table decorations from Classic Event Hire, Events of Elegance or Peter Herd's Floral Design Studio
- Chair covers for the bridal table. Table skirting for the bridal table & cake table. White linen serviettes
- DJ and disco for 5 hours by the professional company Dynamic DJ's.
- Luxurious Hire Car transfer from Belmont 16's to Accommodation of your choice
- Wedding night accommodation at the Madison in the Roman Spa Suite (subject to availability)

CONDITIONS:

*A minimum number of 80 guests applies with this package.
Room Hire is not included in package price.*

4 Star Wedding Package

\$79.50 per person



Our Four Star wedding package is designed to simplify and assist you with your wedding reception plans, while allowing you to organise and make your own further arrangements. The following is included:

- Champagne served to your guests on arrival
- A 3 course dinner, made up of three of the following four options
Hors D'oeuvres / Entrée / Main / Dessert
Select alternate meals from Set Menu 1 or 2
Includes dinner rolls, freshly brewed coffee, tea and after dinner mints
- A 4 hour beverage package, commencing when the bride & groom are seated.
Includes: Beer: Tooheys New, XXXX Gold, Tooheys Old and Hahn Light
Wine: House White, Red & Sparkling Wines
Soft drinks and orange juice
Sparkling wines are served to toast the bride & Groom
- Chair covers for the bridal table. Table skirting for the bridal table & cake table. White linen serviettes
- DJ and disco for 5 hours by the professional company Dynamic DJ's. .

CONDITIONS:

A minimum number of 80 guests applies with this package.

Room Hire is not included in package price.

Cocktail Wedding Package

\$70 per person



Our cocktail package is designed for those wanting a less formal but more social wedding reception.

- Exclusive use of the Belmont Room and access to the Gazeway Terrace for 3 hours
- Premium hot & cold cocktail food served to your guests over a two hour period
- A 3 hour beverage package, commencing when the bride & groom are announced.
Includes: Beer: Tooheys New, XXXX Gold, Tooheys Old and Hahn Light
Wine: House White, Red & Sparkling Wines
Soft drinks and orange juice
Sparkling wines are served to toast the bride & Groom
- Cocktail style seating (Chaircovers are available for an additional cost)
- Linen Tablecloths
- Table centrepieces for cocktail tables
- Professional DJ for 3 hours or you can upgrade to a live duo for an additional cost

CONDITIONS:

A minimum number of 60 guests applies with this package.

Room Hire is not included in package price.

Cocktail wedding package can only take place in the Belmont Room

Ceremony Packages

From the Gazeway Terrace, enjoy spectacular panoramic views across the beautiful Lake Macquarie which makes the most romantic venue on the lake for your wedding ceremony. The following options are available:

PACKAGE A \$500

*Gazeway Terrace private hire
Red or Blue aisle carpet
Balcony rails decorated with draping
2 Topiary Trees
Table skirting for the signature table
Chairs for your guests*

PACKAGE B \$400

*Gazeway Terrace private hire
Red or Blue aisle carpet
Balcony rails decorated with draping
Table skirting for the signature table
Chairs for your guests*

PACKAGE C \$300

*Gazeway Terrace private hire
Red or Blue aisle carpet
Table skirting for the signature table
Chairs for your guests*

PACKAGE D \$200

*Gazeway Terrace private hire
Table skirting for the signature table
Chairs for your guests*

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Set Menu 1

5, 4 or 3 Star Package

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 & Basil 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

5 or 4 Star Package

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

5 Star Package

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 (V)
Parmesan Risotto with fresh Asparagus & Pesto Sauce (V)

MAIN

Grilled Tenderloin of Beef on two Potato Mash, Broccollini, 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
Hunter Valley Cheese Selection with Fruit and Water Biscuits

Set Menu 4

Platinum Package

Your choice of a 3 course dinner
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
Salad of Smoked Salmon with Mozzarella, Artichoke Hearts, Orange Fillets, Crisp Prosciutto and Mustard Cress
Plate of King Prawns & Smoked Salmon with a Lemon & Sweet Chilli Mayonnaise
Mixed Entrée Plate of Sushi Oyster, Gravlax, Grilled Squid, Prawn Tail served with fresh Caper Mayonnaise
Herb Marinated Chicken Fillets on Fettuccini with a creamy Tomato & Tarragon Sauce & Crisp Prosciutto
Baked Filo Basket with Salad of Peppered Lamb, Goat's Cheese Baby Rocket Leaves, Eggplant, Cashews & Fresh Olive Tapenade
Grilled Lamb Fillets with Baby Spinach & Rocket Salad, with a Spicy Peanut Sauce
Italian Vegetable Salad with Creamy Herb Goats Cheese, with Asparagus Vinaigrette & Apple Tomato Compote (V)
Parmesan Risotto with fresh Asparagus & Pesto Sauce (V)

MAIN

Oven Baked Ocean Trout Fillet with a Prawn Mousse Crust on Pesto Mash, Buttered Beans & a Lime & Chervil Hollandaise
Glazed Salmon Steak with Roasted Kipfler Potatoes, Asian Vegetable Toss, Soy & Ginger Butter Sauce
Grilled Medallions of Veal on Tomato Gnocchi with Buttered Asparagus & a Sauce of Mixed Season Mushrooms
Seared Beef Fillet on Herbed Potato Cake, Broccollini, Port Glaze with Spicy Onion Jam.
Grilled Tenderloin of Beef on two Potato Mash, Broccollini, Cracked Pepper & Tarragon Hollandaise
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
Iced Cinnamon & Poppy Seed Parfait with Honey Rum Dates & Mocha Cream
Raspberry Bavarios with Mango Coulis & Almond Biscotti
Individual Baked Cheesecake with Tia Maria Anglaise
Warm Wattleseed & Almond Pudding, Kahula Sauce & Clotted Cream
White Chocolate Charlotte on Chocolate Sauce with Liquor Fruits
Rich Chocolate Liqueur Terrine with a Raspberry Coulis & Vanilla Short Bread
Hunter Valley Cheese Selection with Fruit and Lavish Crackers

BBQ Menu

Available in any wedding package
For prices speak to our Wedding Coordinator

With our BBQ's set up on the Gazeway Terrace, enjoy the views and aromas as your chef cooks your steaks to order. Enjoy your dining experience in the traditional Australian way.

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 Menu

Cocktail Wedding Package
Choose any 8 items to be served to guests
over a 2 hour period

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
Chicken Mayonnaise on Cucumber
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 main meal from any set menu

ENTRÉE

Parmesan, Potato & Onion Quiche with Mixed Salad, Hazelnuts
& Spicy Tomato Relish

Salad of Roasted Mediterranean Vegetables served with Basil & Lime Salsa with
Grilled Focaccia

Spinach Risotto with Grilled Mushrooms & Red Peppers

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

For Children 12 years & under

*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

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Beverage Package Inclusions

Platinum Package

4 hour beverage package consisting of:

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

5 Star Wedding Package

4 hour beverage package consisting of:

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

4 Star Wedding Package

4 hour beverage package consisting of:

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

Wine: House White, Red & Sparkling Wines

Soft drinks and orange juice

3 Star Wedding Package

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.*



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NEED TO KNOW

Suppliers' Information

Belmont 16 Foot Sailing Club is proud to recommend the professional services of:

CLASSIC WEDDING & EVENT HIRE

- Wedding Decorating and Themed Events
- Contact Julie 02 49449566 / 0402829192 / www.classicchaircovers.com.au
- info@classicchaircovers.com.au

EVENTS OF ELEGANCE

- Wedding Decorating and Themed Events
- Contact Sara 02 49558666 / 0412720595/www.eventsofelegance.com.au
- sara@eventsofelegance.com.au

PETER HERD'S FLORAL DESIGN STUDIO

- Bridal Flower Specialist and School of Floral Design
- Contact Peter Herd 49516297
- peterherd@comcen.com.au

DYNAMIC DJ'S

- Professional DJ and Disco Company
- Contact Steve 1300 666878 / www.djentertainment.com.au
- mail@dynamicdjs.com.au

JAKE THOMAS

- Professional Photographer
- Contact Jake 02 4961 2565 / www.jakethomas.com.au
- jake@jakethomas.com.au

AMANDA WILTSHIRE @ SAY CHEESE

- Professional Photographer
- Contact Amanda 02 49452767 / www.saycheesephoto.com.au
- saycheesevideo.com.au

DESIGNER DELIGHTS

- Wedding Cake Design
- Contact Sam 02 4920 6400 / www.designerdelights.com.au
- designerdelights@ozemail.com.au