



# ROYAL SOLENT YACHT CLUB

# FUNCTION MENUS & BOOKING FORM 2017

THE SQUARE, YARMOUTH, ISLE OF WIGHT, PO41 ONS (01983) 760256 OFFICE@ROYALSOLENT.ORG WWW.ROYALSOLENT.ORG



### ROYAL SOLENT YACHT CLUB CLUBHOUSE & FACILITIES

The clubhouse is located just to the east of Yarmouth Town Square. Large events, such as wedding receptions, may be held outside on the lawn where there is space for a marquee. The downstairs Hudleston Bar is a new addition which gives the club great flexibility; opening out onto the lawn it is often used as a wet bar and is the focus for dinghy sailors after racing. In the winter its character changes completely as the wood burning stove is lit and it becomes a cosy retreat for members and guests of all ages. On the first floor there are three function rooms and the main kitchen. Located at the east end of the building, the Club's principal dining room can be configured to suit the required occasion, accommodating 80 individuals comfortably, using round or long tables; more if a function needs to expand into the bar or onto the balcony or if a cosy atmosphere is required! The upstairs bar occupies the central part of the first floor with stunning Solent views. To the west of the bar is the Members' Dining Room with space for 30 diners, again enjoying the outstanding views over the Solent. Adjacent to this is the Members' Lounge, normally set out with comfortable chairs and sofas. Both of these rooms are available by arrangement for specifiable functions, rating from small private dinners of up to 20 to major events like the Taittinger Regatta where we can accommodate more than 200 people for supper on the entire upper floor.

#### Our facilities include:

- Upstairs bar with open air balconies and magnificent Solent Views
- Downstairs wet bar opening out onto the lawns and slipway
- Three dining rooms, one suitable for conferences
- Fine dining for banquets and special occasions
- Simple food for less formal occasions
- Fixed screen and projector with PC and TV connection
- Sound system
- DVD Player
- Air-conditioning
- Television
- Free Wi-Fi
- Lift
- Disabled access & facilities





#### ROYAL SOLENT YACHT CLUB, YARMOUTH, IW Tel (01983) 760256 Fax (01983) 761172

#### **FUNCTION BOOKINGS**

#### Terms of Booking

1. The approximate numbers and choice of menu should be advised at the time of booking in order that the RSYC can determine if further bookings from other persons can be accepted. In order to reserve this space a non-returnable deposit of £100.00 must accompany this booking form and sent to:

Events Manager Royal Solent Yacht Club Yarmouth PO41 0NS

- Numbers and menu choices should be confirmed ten days before the date of the event. Cancellations will only be accepted up to 48 hours before the event, all further cancellations will be charged at the full cost.
- The Function Menus have been prepared in order to provide guests with a varied selection from which to choose. However, as most of the menus are freshly prepared, it makes it extremely time-consuming to prepare different choices for all diners. Prices shown in the Function Menus allow a choice of **two items** from each course of the menu.
- Experience has sometimes shown that vegetarian or other dietary requirements are often not requested until late on in the proceedings. A vegetarian option will be available, if requested, but it would greatly assist the chefs if **vegetarian** and **all other dietary requirements and allergies** are placed at the same time as other orders. Please give details of any food allergies prior to ordering food. A list of the allergens contained in our dishes is available upon request.
- The normal capacity of the dining room is 80 place settings. All events exceeding this amount must be agreed by the Secretary before the booking is accepted.
- 6 Individual bookings for organised events will only be accepted on a first come first served basis.
- 7 All accounts must be settled on the day of the function.
- It is incumbent upon the person booking the event to inform all those attending of the RSYC Bye-Laws (available to view on the RSYC Website) especially those relating to Dress. Your attention is also drawn to the notes below regarding allergy awareness, special diets etc.

#### **NOTES**

**GENETICALLY MODIFIED FOOD REGULATIONS (GM FOODS)** ~ Food prepared for consumption at the Royal Solent Yacht Club does not, to the best of our knowledge, contain any Genetically Modified Products.

**SPECIAL DIETS** ~ The Caterer will be pleased to take account of individual special dietary needs on request.



RSYC	FUNCTION BOOKING	FORM
Name of Club or organisation		
Organiser's Name		
Organiser's Address		
		Post Code
Contact Numbers	H.	M.
Email Address		
Numbers expected to dine		
Preferred Time to dine		
Person Responsible for Payment		
Payment	On the Day	Invoice
Invoice Name		
Invoice Address		
		Post Code
Preferred Layout of Seating: -	Round tables seat a maximum of 8 or Long Tables - any combination	
	Round Tables	Long Tables
	accepted on the terms as	set out on page 3
Please sign your agreement		
Name:		
Date of Function:		
Signature:		





MENU CHOICE(S)				
Selected Menu:				
Starter:				
1.				
2.				
Main Course:				
1.				
2.				
Dessert:				
1.				
2.				
	Yes	No		
Cheese & Biscuits:	Individual (£5.15 per person)			
	Platter per table (£4 per person)			
Coffee/Tea:	Yes (£1 per person)	No		
Total Cost of menu per head		£		
Dietary Requirements: Please lis	t names and dietary requirements			
Name	Dietary Requirement(s)			





### ROYAL SOLENT YACHT CLUB FUNCTION MENU A

3 Courses: £21.50

Please select a maximum of two choices per course

#### **Starters**

Smoked Mackerel & Horseradish Pate
Roasted Cherry Tomato & Stilton Tartlet
Warm Goats Cheese, Walnut & Pear Salad
Butternut Squash & Coconut Soup with Crusty Bread

#### **Main Course**

Hearty Sausage & Bean Casserole Slow Braised Steak, Ale & Mushroom Pie Oven Baked Salmon with a Hollandaise, Dill & Caper Sauce Italian Style Chicken Supremes

#### **Dessert**

Vanilla Crème Brulee Lemon & Ginger Cheesecake in a Glass Strawberry & Kiwi Pavlova Apple & Blackberry Crumble & Custard





## ROYAL SOLENT YACHT CLUB FUNCTION MENU B

3 Courses: £25.50

Please select a maximum of two choices per course

#### **Starters**

Smoked Haddock Gratin with Toasted Baguette

Ham Hock & Caperberry Terrine with Caramelised Onion & Fig Chutney & Crusty Bread Smoked Salmon Pate

Minted Pea Soup with Crusty Bread

#### **Main Course**

Guinea Fowl Supreme with a wild Mushroom & Brandy Sauce Fillet of Hake with a Tomato, Chorizo & Fennel Sauce Slow Braised Red wine & Rosemary Lamb with Herb & Mustard Potatoes Marinated Chicken Escalope with a Mediterranean Tomato Sauce

#### **Dessert**

Tangy Lemon Tart with Fresh Raspberries Rich Chocolate & Baileys Bread & Butter Pudding with Crème Anglaise Summer Pudding with Vanilla Ice Cream Salted Caramel Profiteroles





## ROYAL SOLENT YACHT CLUB FUNCTION MENU C

3 Courses: £29.50

Please select a maximum of two choices per course

#### Starter

Antipasti Plate Spiced Potted Crab with Toasted Bruschetta Tian of Prawn & Avocado with Dressed Pea Shoots Asparagus & IoW Blue Cheese Tartlet

#### **Main Course**

Confit Duck with a Rich Port Sauce & Potato & Celeriac Dauphinoise
Herb Crusted Lamb Rump with a Red Wine Jus
Oven Baked Cod, Hollandaise Sauce, Wilted Spinach & Cherry Tomatoes on a Potato Rosti
Fillet of Seabass with a Coriander & Vanilla Sauce

#### **Dessert**

Rich Chocolate & Macadamia Nut Brownies with Warm Chocolate Sauce & Vanilla Ice Cream Summer Berry Roulade with Vanilla Cream Vanilla Pana Cotta with Fresh Raspberries & Shortbread Lemon Curd Trifle





### ROYAL SOLENT YACHT CLUB VEGETARIAN MAIN COURSES

Please select a maximum of **one** choice from the list below

Wild Mushroom & Parmesan Risotto with Truffle Oil
Aubergine Parmigiana with a Crispy Bread Crumb Coating
Sweet Potato, Roasted Vegetable & Blue Cheese Frittata
Melt in the Middle Mushroom, Spinach & Stilton Wellington
Butternut Squash & Bean Chilli
Mediterranean Stuffed Pepper with a Rich Tomato & Basil Sauce
Mushroom & Tarragon Strudel with a Madeira & Basil Sauce
Spinach & Squash Macaroni Cheese
Italian Bean Casserole
Green Thai Vegetable Curry & Rice
Roasted Mediterranean Vegetable Lasagne
Moroccan Vegetable & Chickpea Terrine with Almond Cous Cous Sauce





# ROYAL SOLENT YACHT CLUB COLD BUFFET MENU A

£22.95 per person

Dijon & Honey Glazed Gammon Ham

Rare Roast Topside of Beef

Lemon & Coriander Baked Salmon with Sweet Chill Sauce

Roasted Vegetable, Caramelised Red Onion & Brie Strudel

Herby Cous Cous with a Citrus & Pomegranate Dressing

Marinated Tomato & Basil Salad

Chunky Coleslaw

Courgette, Feta & Mint Salad

Mixed Leaves

Buttered New Potatoes with Sea Salt

~

Lemon Crème Brulee with Poppy Seed Shortbread White Chocolate & Summer Berry Cheesecake in a Glass





### ROYAL SOLENT YACHT CLUB COLD BUFFET MENU B

£28.95 per person

Rare Roast Sirloin of Beef

Cajun King Prawn Skewers

Poached Salmon Squares with a Cucumber Crème Fraiche

Maple & Mustard Glazed Gammon

Asparagus & Blue Cheese Quiche

Mixed Leaf & Herb Salad with Pomegranate & Pistachios

Crunchy Coleslaw

Thai Noodle Salad

Avocado Panzanella Salad

Buttered New Potatoes with Sea Salt & Cracked Black Pepper

 $\sim$ 

Double Chocolate Brownies with Chocolate Sauce, Fresh Strawberries & Vanilla Ice Cream Lemon Meringue with Summer Berry Compote





# ROYAL SOLENT YACHT CLUB BBQ MENU A

£22.00 per person

6oz IoW Beef Burger in a Brioche Bun Honey & Mustard Sausage Piri Piri Chicken Escalope

Crunchy Coleslaw
Mixed Leaf, Feta & Beetroot Salad
Tomato, Cucumber & Coriander Salad
Roasted Vegetable Cous Cous
Garlic & Herb Roasted New Potatoes

White Chocolate & Raspberry Mousse Fruit Pavlova





# ROYAL SOLENT YACHT CLUB BBQ MENU B

£25.00 per person

4oz Peppered Sirloin SteakMarinated King Prawn Skewers5 Spiced Chicken BreastIow Chipolata Sausage

Courgette, Feta & Mint Salad Mediterranean Chick Pea Salad Marinated IoW Tomato & Basil Salad Caesar Salad Zesty Cous Cous & Pomegranate Salad Fresh Herb Buttered New Potatoes

~

Chocolate & Salted Caramel Banoffee Cheesecake Exotic Fruit Pavlova





### ROYAL SOLENT YACHT CLUB HOG ROAST

### Menu A - £7.25 per person

Spit Roasted Garlic & Herb Stuffed Pork in a Locally Made Floured Bap with Sage & Onion Stuffing & Apple Sauce

### Menu B - £13.50 per person

Hog Roast + option 1 or 2

Option 1 Served with New Potatoes & Roasted Vegetables

01

Option 2 Served with Minted, Buttered New Potatoes Marinated Tomato, Feta & Basil Salad Mixed Leaf & Spring Onion Salad Homemade Creamy Coleslaw

### Menu C - £19.50 per person

Spit Roasted Garlic & Herb Pork with Sage & Onion Stuffing & Apple Sauce Rosemary & Sea Salt Roasted New Potatoes Mixed Leaf Caesar Salad Pesto Dressed Roasted Mediterranean Vegetables Tomato, Mint & Cucumber Cous Cous

Fresh Fruit & Sweet Vanilla Cream Pavlova

or

Double Chocolate Brownies with Warm Chocolate Sauce & Honey Combe Ice Cream





### ROYAL SOLENT YACHT CLUB FINGER BUFFET

### Menu A - £10.50 per person

Selection of Sandwiches
Assorted Mini Quiches
Cajun Potato Wedges with a Sour Cream & Chive Dip
Honey & Hoisin Cocktail Sausages
Choice of 2 Cakes from the list below

### Menu B - £15.50 per person

Selection of Sandwiches
Hot & Spicy Chicken Wings
Honey & Mustard Chipolata Sausages
Tempura Prawns
Sweet Potato Fries
A Selection of Crudities with Moroccan Humus
Choice of 2 Cakes from the list below

Traditional Victoria Sandwich
Lemon Drizzle Cake
Chocolate Brownies
Flapjacks
Coffee & Walnut Cake
Chocolate & Vanilla Cream Eclairs
Mini Caramel Profiteroles





### ROYAL SOLENT YACHT CLUB CANAPES

£1.20 per canapé, per person

Crab & Mango Poppadum Bites Smoked Salmon, Cream Cheese & Chive Blinis Goats Cheese Mousse & Smoked Salmon on Rye Bread Confit Duck with Red Onion Chutney on Toasted Brioche Creamy Leek & Mushroom Tartlets Cucumber Rounds with Whipped Feta, Basil & Sun Blushed Tomatoes Brie, Sun Blushed Tomato & Pesto Crostini Mature Cheddar & Roasted Mediterranean Vegetable Tartlet Moroccan Spiced Lamb Meatballs with a Cucumber & Mint Dip Mini Yorkshire Pudding Filled with Rare Fillet of Beef & Horseradish Cream Mini Fish & Chip Cones Tempura Prawns with a Sweet Chilli Dip Honey & Sesame Chicken Skewers Mini Smoked Haddock Fisk Cakes with Tartare Sauce Wild Mushroom & Truffle Frittata Hoisin & Honey Sausages Tandori Salmon with Mint Yoghurt Prawn Cocktail Vol-au-Vents Rosemary, Parmesan & Paprika Pinwheels





#### ROYAL SOLENT YACHT CLUB

### LIGHT BITES & LATE NIGHT SNACKS

Prices shown are per person

Locally Made Old English Sausage in a Hot Dog Bun

f, 3.25

Smoked Bacon Bap

f, 3.75

Herbed Pulled Pork in a Soft Floured Bun with Apple Sauce

£ 4.25

Spicy Chilli in a Bowl with Nachos & Sour Cream

£ 4.95

Cod Goujons & Fries in a Cone

£4.00

Southern Fried Chicken in a Bun

£ 3.95

Spicy Chicken Wings

£3.00

Cheeseboard with a Selection of Biscuits, Breads & Chutneys

£ 5.00

Charcuterie Board, a Selection of Cold Meats, Olives, Pickles & Breads

£ 5.95





# ROYAL SOLENT YACHT CLUB AFTERNOON TEA

£13.50 per person

Selection of Little Sandwiches
Tomato, Herb & Cheddar Sausage Rolls
Assorted Mini Tartlets
Baby Scones with Strawberry Jam & Whipped Cream
Mini Coffee Eclairs
Lemon Drizzle Cake
Double Chocolate Brownies

Tea & Coffee

