



ROYAL SOLENT YACHT CLUB

FUNCTION MENUS & BOOKING FORM 2018

THE SQUARE, YARMOUTH, ISLE OF WIGHT, PO41 0NS

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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 & is the focus for dinghy sailors after racing. In the winter its character changes completely as the wood burning stove is lit & it becomes a cosy retreat for members & guests of all ages. On the first floor there are three function rooms & 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 & sofas. Both of these rooms are available by arrangement for specifiable functions, ranging 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 & magnificent Solent Views
- Downstairs wet bar opening out onto the lawns & slipway
- Three dining rooms, one suitable for conferences
- Fine dining for banquets & special occasions
- Simple food for less formal occasions
- Fixed screen & projector with PC & 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 & 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 & sent to:

Events Manager
Royal Solent Yacht Club
Yarmouth
PO41 0NS
2. **Numbers & 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.**
3. 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.
4. 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 & all other dietary requirements & 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.
5. 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.**
8. **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		
Contact Numbers	H.	M.
Email Address		
Numbers expected to dine		
Preferred Time to dine		
Person Responsible for Payment		
Payment	On the Day*	Invoice
<p>*If you are paying on the day, please state if it will be one group payment, or individual payments. If individual payments are being made, please provide a list of names from whom payments should be collected.</p>		
Preferred Layout of Seating: -	Round tables seat a maximum of 8 or Long Tables - any combination	
	Round Tables	Long Tables
<u>Bookings are only accepted on the terms as set out on page 3</u>		
Please sign your agreement		
Name:		
Date of Function:		
Signature:		





MENU CHOICE(S)		
Selected Menu:		
Starter:		
1.		
2.		
Main Course:		
1.		
2.		
Dessert:		
1.		
2.		
Cheese & Biscuits:	Yes	No
	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: <i>Please list names & dietary requirements</i>		
Name	Dietary Requirement(s)	





ROYAL SOLENT YACHT CLUB FUNCTION MENU A

2 courses £17.50 or 3 Courses: £22.95

Please select a maximum of **two** choices per course

Starter

Smoked Salmon & Horseradish Pâté with Toasted Ciabatta

Caramelised Red Onion & Brie Tartlet

IW Tomato, Goat's Cheese & Basil Bruschetta

Carrot & Ginger Soup

Main Course

IW Locally made Welsh Dragon Sausages with Creamed Potato & Rich Onion Gravy

Chicken, Leek & Mushroom Pie

Sea Bream Fillets with a Mediterranean Tomato & Basil Sauce

Pork Medallions with a Cider, Cream & Mustard Sauce

Unless otherwise stated, dishes will be served with New Pots & Seasonal Vegetables

Dessert

Fresh Fruit Pavlova

Apple & Strawberry Crumble & Custard

Lemon Posset with Ginger Shortbread

Double Chocolate Profiteroles





ROYAL SOLENT YACHT CLUB FUNCTION MENU B

2 Courses: £22.50 or 3 Courses: £27.50

Please select a maximum of **two** choices per course

Starter

Ham Hock & Mustard Terrine with Piccalilli & Toasted Ciabatta

Smoked Salmon Slices with Celeriac Remoulade

Chicken Liver & Brandy Parfait with Melba Toast

Smoked Haddock Chowder with Crusty Bread

Main Course

Slow Braised Lamb Neck Fillets with Crushed New Potatoes & a Rosemary & Red Wine Jus

Chicken Supremes with a Wild Mushroom & Madeira Sauce

Confit Duck with a Rich Port & Cherry Sauce & Dauphinoise Potatoes

Parsley, Lemon & Black Pepper Crusted Salmon with Hollandaise Sauce

Unless otherwise stated, dishes will be served with New Pots & Seasonal Vegetables

Dessert

Summer Pudding with Vanilla Ice Cream

French Apple Tart with a Calvados Chantilly Cream

Rich Chocolate Brownies with Caramelised Pecans & Vanilla Ice Cream

Lemon Meringue Roulade with Fresh Berries





ROYAL SOLENT YACHT CLUB FUNCTION MENU C

3 Courses: £31.50

Please select a maximum of **two** choices per course

Starter

Seafood Cocktail

Potted Smoked Mackerel with Melba Toast

Hot Bloody Mary Soup with Crusty Bread

Confit Duck Terrine with Spiced Fig Chutney

Main Course

Supreme of Chicken filled with Mozzarella & Basil Wrapped in Parma Ham served with a Leek & Tomato Sauce

Lemon & Thyme Roasted Pork Belly with Creamed Potatoes & Braised Red Cabbage

Sea Bass Fillets with a Roasted Red Pepper Sauce

Lamb Noisettes with a Rich Port & Rosemary Jus & Fondant Potatoes

Unless otherwise stated, dishes will be served with New Pots & Seasonal Vegetables

Dessert

Strawberry & White Chocolate Choux Buns

Chocolate & Mint Marquise

Mango & Passion Fruit Eton Mess

Rich Chocolate Tart with Honeycomb & Vanilla Ice Cream





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
- Roasted Aubergine with Mozzarella & a Lemon Crumb Coating & a Rich Tomato Sauce
- Baked Butternut Squash, Ricotta & Spinach Bake
- Italian Bean Casserole with Herbed Cous Cous
- Lemon & Fennel Risotto with Crisp Fried Sage
- Chick Pea & Spinach Curry
- Pappadelle with Mushrooms, Lemons & Sage
- Creamy Leek & Cheese Pie
- Red Thai Vegetable Curry & Rice
- Mushroom & Tarragon Choux Buns with a Creamy Madeira Sauce
- Mediterranean Vegetable & Goats Cheese Stuffed Peppers with a Tomato & Basil Sauce
- Melt in the Middle Mushroom, Spinach & Stilton Wellington
- Butternut Squash & Bean Chilli & Rice
- Three Cheese Penne, Spinach & Sun Blushed Tomato Bake





ROYAL SOLENT YACHT CLUB COLD BUFFET MENU A

£23.95 per person

Maple & Mustard Glazed Gammon ham
Rare Peppercorn Crusted Topside of Beef
Poached Fresh Salmon with a Chive & Lemon Mayonnaise
Caramelised Red Onion & Feta Quiche
Avocado Panzanella Salad
Greek Salad
Lemon & Mustard Coleslaw
Dressed Rocket & Parmesan Salad
Buttered New Potatoes with Sea Salt & Fresh Mint
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Summer Berry Pavlova
or
Lemon Tart with Fresh Raspberries





ROYAL SOLENT YACHT CLUB COLD BUFFET MENU B

£29.95 per person

Lime & Sweet Chili Chicken with a Mango & Coriander Salsa
Herb Crusted Rare Roasted Sirloin of Beef with Horseradish Sauce
Garlic King Prawn Skewers
Marmalade & English Mustard Glazed Gammon Ham
Caramelised Fig & Goats Cheese Tarts
Courgette, Feta & Mint Salad with Pomegranate Seeds
Frisee Salad with Avocado, Cherry Tomatoes, White Beans & Sweetcorn
Crunchy Coleslaw
Tabbouleh
Assorted Bread Rolls
Garlic & Herb Roasted Potatoes
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Raspberry & Lemon Crème Brulee
or
Sea Salted Caramel & Chocolate Tart with Vanilla Ice Cream





ROYAL SOLENT YACHT CLUB BBQ MENU A

£23.00 per person

6oz IW Beef Burger in a Brioche Bun
Locally Made Welsh Dragon Sausage
Lemon, Garlic & Rosemary Chicken Escalope
Tabbouleh Salad
Frisee & Mixed Leaf & Fennel Salad
Green Bean, IW Tomato & Feta Salad with Balsamic Dressing
Lemon & Mustard Coleslaw
Sea Salt & Black Pepper Roasted Potatoes
~
Mango & Passion Fruit Eton Mess
or
Summer Berry Cheesecake in a Glass





ROYAL SOLENT YACHT CLUB BBQ MENU B

£27.00 per person

Minted Lamb Burger in a Brioche Bun

Garlicy King Prawn Skewers

Teriyaki Chicken Escalope

IW Old English Sausage

Mixed Salad with Feta & Pomegranate Seeds

IW Tomato, Basil & Mozzarella Salad

Crunchy Coleslaw with Beetroot

Thai Noodle & Vegetable Salad

Roasted New Potatoes with Garlic & Sea Salt

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Summer Pudding with Vanilla Ice cream

or

Rich Chocolate Tart with Honeycomb & Vanilla Ice cream





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 - £13.95 per person

Hog Roast + option 1 or 2

Option 1 Served with New Potatoes & Roasted Vegetables
or

Option 2 Served with Rosemary Roasted New Potatoes
Mustard & Lemon Crunchy Coleslaw
Greek Salad
Dressed Mixed Leaves

Menu C - £21.95 per person

Spit Roasted Garlic & Herb Pork with Sage & Onion Stuffing & Apple Sauce
Garlic, Black Pepper & Sea Salt Roasted Potatoes
IW Tomato, Mozzarella & Basil with Balsamic Dressing
Roasted Vegetables

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Strawberry & Raspberry Eton Mess

or

Double Chocolate Profiteroles





ROYAL SOLENT YACHT CLUB

FINGER BUFFET

Menu A - £10.95 per person

Selection of Sandwiches
Assorted Mini Tarts
Honey & Mustard Cocktail Sausages
Sweet Potato Fries
Choice of 2 Cakes from the list below

Menu B - £16.50 per person

Selection of Sandwiches
Hot & Spicy Chicken Wings
Roasted Vegetable & Brie Strudel
Tempura Prawns with Sweet Chilli Sauce
A Selection of Crudities with Humus & Tzatziki
Cajun Spiced French Fries
Choice of 2 Cakes from the list below

Raspberry Victoria Sandwich
Chocolate Coca Cola Cake
Carrot Cake with Cream Cheese Icing
Coffee Eclairs
Double Chocolate Profiteroles





ROYAL SOLENT YACHT CLUB CANAPES

£1.25 per canapé, per person

Crab & Mango Chilli Toasts
Smoked Salmon, Cream Cheese & Chive Crostini
Goats Cheese Mousse with Smoked Salmon on Rye Bread
Confit Duck & Red Onion Chutney on Toasted Brioche
Cherry Tomato & Mozzarella Tartlet
Cucumber Rounds with a Feta, Sun Blushed Tomato & Basil Mousse
IW Blue & Roasted Mediterranean Vegetable Tartlet
Indian Spiced Lamb Koftas with a Cucumber Mint Dip
Mini Yorkshire Puddings with Rare Fillet of Beef & Horseradish
Mini Fish & Chip Cones
Tempura Prawns with Sweet Chilli Sauce
Spicy Chicken Sate with a Coconut Peanut Sauce
Mini Smoked Haddock Fish Cakes with Tartare Sauce
Hoisin & Honey Sausages
Rosemary, Parmesan & Paprika Pinwheels
Red Thai & Coriander Chicken Bites
Prawn, Mango & Chilli Corn Cups
Bacon, Brie & Cranberry Filo Bites





ROYAL SOLENT YACHT CLUB

LIGHT BITES & LATE NIGHT SNACKS

Prices shown are per person

Macaroni Cheese £4.50

Locally Made Welsh Dragon Sausages in a Roll £3.25

Smoked Bacon Bap £3.75

Smoked Bacon & Egg Bap £4.25

Scampi & Chips in a Cone £4.50

Spaghetti & Meat Balls in a Bowl £5.25

Southern Fried Chicken with Lettuce & Mayo in a Brioche Bun £4.25

BBQ Flavoured Pulled Beef in a Floured Bun £4.95

Mozzarella & Pepperoni Pizza Slice

Red Thai Chicken Curry Bowl £5.95

Tempura Prawns & Sweet Chilli Sauce £6.35

Cheese Board 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

£13.00 per person

Selection of Little Sandwiches
Cheddar & Caramelised Red Onion Sausage Rolls
Fruit Scones with Jam & Cream
Mini Victoria Sandwich Squares
Coffee & Walnut Cake
Mini Chocolate Eclairs

Tea & Coffee

