ROYAL SOLENT
YACHT CLUB

FUNCTION MENUS & BOOKING FORM
2020

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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 gives the club a greater flexibility; with doors opening out onto the lawn. It is often used for Summer parties and bbq’s. 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 out into the bar. 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 room with opening partition doors is the Members' Lounge, normally set out with comfortable chairs & sofas. This room can be also be used for smaller intimate dinners. 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 250 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
- Hog Roast & BBQ facilities
- Fixed screen & projector with PC & TV connection
- Sound system
- DVD Player
- Air-conditioning
- Television
- Free Wi-Fi
- Lift
- Disabled access & facilities
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

<table>
<thead>
<tr>
<th>Name of Club or organisation</th>
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<tbody>
<tr>
<td><strong>Organiser’s Name</strong></td>
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<td><strong>Contact Numbers</strong></td>
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<td><strong>Email Address</strong></td>
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<td><strong>Numbers expected to dine</strong></td>
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<td><strong>Preferred Time to dine</strong></td>
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<td><strong>Person Responsible for Payment</strong></td>
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<tr>
<td><strong>Payment</strong></td>
<td>On the Day*</td>
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<tr>
<td>*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.</td>
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**Preferred Layout of Seating:**
- Round tables seat a maximum of 8
  - or Long Tables - any combination

| Round Tables | Long Tables |

**Bookings are only accepted on the terms as set out on page 3**

**Please sign your agreement**

| Name: |  |
| Date of Function: |  |
| Signature: |  |
## MENU CHOICE(S)

<table>
<thead>
<tr>
<th>Selected Menu:</th>
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<td><strong>Starter:</strong></td>
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<td><strong>Main Course:</strong></td>
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<td><strong>Dessert:</strong></td>
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<td>2.</td>
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<tr>
<th>Cheese &amp; Biscuits:</th>
<th>Yes</th>
<th>No</th>
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<tr>
<td>Individual (£5.15 per person)</td>
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<td>Platter per table (£4 per person)</td>
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<tr>
<th>Coffee/Tea:</th>
<th>Yes (£1 per person)</th>
<th>No</th>
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<thead>
<tr>
<th>Total Cost of menu per head</th>
<th>£</th>
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**Dietary Requirements:** Please list names & dietary requirements

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<thead>
<tr>
<th>Name</th>
<th>Dietary Requirement(s)</th>
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ROYAL SOLENT YACHT CLUB

FUNCTION MENU A

2 courses £19.95 or 3 Courses: £25.50
Please select a maximum of two choices per course

Starter
Smoked Mackerel & Horseradish Pâté with Toasted Ciabatta
Caramelised Red Onion and Brie Tartlet
Warm Goats Cheese, Pear and Caramelised Walnut Salad
Lightly Spiced Butternut Squash Soup with Crusty Bread

Main Course
Braised Feather Blade Steak with a Rosemary and Red Wine Jus
Chicken Supreme with a Creamy Brandy and Pepper Sauce
Oven Baked Sea Bream Fillets with a Cannellini Bean and Tomato Sauce
Pork & Mushroom Stroganoff with Rice
Unless otherwise stated, dishes will be served with Crushed New Pots & a Selection of Vegetables

Dessert
Summer Berry Compote and Vanilla Ice Cream
Fruits of the Forest & Apple Crumble & Custard
Lemon Posset with Homemade Shortbread
Sticky Toffee & Date Pudding with a Salted Caramel Sauce & Vanilla Ice Cream
Starter
Beetroot & Vodka Cured Salmon Gravadlax with Pickled Cucumber & Melba Toast
Velvety Duck Liver & Brandy Parfait with a Red Onion Chutney & Toasted Ciabatta
Roasted Figs with Parma Ham and Isle of Wight Blue Cheese
Cider & Onion Soup with Cheese & Apple Toasts with Crusty Bread

Main Course
Slow Braised Lamb Neck Fillets with Crushed New Potatoes & a Rosemary & Port Jus
Guinea Fowl Supremes with a Wild Mushroom & Madeira Sauce
Confit Duck with a Rich Port & Sauce & Dauphinoise Potatoes
Baked Salmon with a Parmesan Herb Crust and Roasted Cherry Tomatoes
Unless otherwise stated, dishes will be served with Crushed New Potatoes & a Selection of Vegetables

Dessert
Summer Pudding with Vanilla Ice Cream
Crème Brulée
Rich Double Chocolate Brownies with Vanilla Ice Cream
Lemon Tart with Fresh Berries & Cream
Starter
Spiced Potted Crab with Melba Toast
Tian of Prawn and Avocado
Spicy 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
Slow Roast Pork Belly with a Black Pudding Mash and Wholegrain Mustard Sauce
Fillet of Sea Bass with a Coriander and Vanilla Sauce
Slow Braised Lamb Shanks with Chorizo, Butter Beans and a Rich Red Wine Sauce
Served with a Selection of Vegetables

Dessert
Raspberry & White Chocolate Choux Buns
Chocolate & Cointreau Roulade with Fresh Strawberries
Passion Fruit Panna Cotta with Fresh Passion Fruit Coulis
French Apple Tart with 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
Spicy Root and Lentil Casserole with Herbed Cous Cous
Lemon & Pea Risotto with Crisp Fried Sage
Sweet Potato and Coconut Curry with Basmati Rice
Creamy Leek & Cheese Pie
Penang Vegetable Curry & Rice
Red Thai Vegetable Curry & Rice
Spinach Dhal with Roasted Cauliflower and Squash & Rice
Mediterranean Vegetable & Goats Cheese Stuffed Peppers with a Tomato & Basil Sauce
Melt in the Middle Mushroom, Spinach & Stilton Wellington
Harissa-Spiced Butter Bean, Pepper and Feta Stew with Crusty Bread and Side Salad
Three Cheese, Broccoli and Tomato Bake with Crusty Bread
Honey & Mustard Glazed Gammon Ham
Peppercorn Crusted Rare Topside of Beef
Poached Fresh Salmon with a Chive & Lemon Mayonnaise
Caramelised Red Onion & Brie Tartlet
Marinated Tomato Panzanella Salad
Greek Salad
Summer Coleslaw with a Herb & Mustard Dressing
Dressed Rocket & Parmesan Salad
Garlic and Sea Salt Roasted New Potatoes

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Crème Brule

or

Lemon Tart with Fresh Raspberries
Cajun Chicken Escalope with a Mango & Coriander Salsa  
Rare Roasted Sirloin of Beef with Horseradish Sauce  
Garlic King Prawn Skewers  
Maple Syrup & Mustard Glazed Gammon Ham  
Sun Blushed Tomato, Basil & Goats Cheese Tartlet  
Courgette, Feta & Mint Salad with Pomegranate Seeds  
Frisée Salad with Avocado, Cherry Tomatoes, White Beans & Sweetcorn  
Crunchy Coleslaw  
Tabbouleh  
Garlic & Herb Roasted Potatoes  

~  

Summer Pudding & Vanilla Ice Cream  
or  
Chocolate and Cointreau Roulade with Fresh Strawberries
ROYAL SOLENT YACHT CLUB

BBQ MENU A

£23.95 per person

6oz IW Beef Burger in a Brioche Bun
Locally Made Welsh Dragon Sausage
Cajun Chicken Escalope
Sweetcorn and Mixed Bean Salad
Mixed Leaf Salad with Pomegranate Seeds
Greek Salad
Summer Coleslaw with a Herb and Mustard Dressing
Black Pepper & Sea Salt Roasted New Potatoes

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Lemon & Lime Posset with a Ginger Crunch Topping
or
Tiramisu
ROYAL SOLENT YACHT CLUB

BBQ MENU B

£27.00 per person

Isle of Wight Beef Burger in a Brioche Bun
Garlicy King Prawn Skewers
Teriyaki Chicken Escalope
Piri Piri Sausages
Rocket & Parmesan Salad
IW Tomato, Basil & Mozzarella Salad
Thai Noodle & Vegetable Salad
Mediterranean Bean Salad
Roasted New Potatoes with Black Pepper & Sea Salt

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Summer Pudding with Vanilla Ice cream
or
Rich Chocolate Tart with Honeycomb & Vanilla Ice cream
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 - £14.95 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 Dressed Mixed Leaf Salad

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Menu A - £14.95 per person
- Selection of Sandwiches
- Assorted Mini Tartlets
- Hot & Spicy Chicken Wings
- Honey & Mustard Cocktail Sausages
- Sweet Potato Fries
Choice of 2 Cakes from the list below

Menu B - £17.95 per person
- Selection of Sandwiches
- Duck Spring Rolls with Sweet Chilli Dipping Sauce
- Caramelised Red Onion and Cheddar Sausage Rolls
- Tempura Prawns with Sweet Chilli Sauce
- A Selection of Crudities with Hummus & Tzatziki
- Cajun Spiced French Fries
Choice of 2 Cakes from the list below

Raspberry Victoria Sandwich
Lemon Drizzle Cake
Caramel Eclairs
Coffee & Walnut Cake
Double Chocolate Profiteroles
Crab & Mango Chilli Crostini
Smoked Salmon Latkes with Horseradish Cream (GF)
Goats Cheese Mousse with Smoked Salmon on Rye Bread
Confit Duck & Red Onion Chutney on Toasted Brioche
Cherry Tomato & Mozzarella Skewer
Cucumber Rounds with a Feta, Sun Blushed Tomato & Basil Mousse (GF)
IW Blue & Roasted Mediterranean Vegetable Tartlet
Indian Spiced Lamb Koftas with a Cucumber Mint Dip (GF)
Mini Yorkshire Puddings with Rare Fillet of Beef & Horseradish
Mini Fish & Chip Cones
Blue Cheese Filo Bites with Pear & Caramelised Pecans
Tempura Prawns with Sweet Chilli Sauce
Spicy Chicken Sate with a Peanut Sauce (GF)
Mini Smoked Haddock Fish Cakes with Tartare Sauce (GF)
Hoisin & Honey Sausages
Roasted Vegetable and Goats Cheese Frittata (GF)
Roasted Red Pepper Hummus with Vegetable Crudités (GF)
Red Thai & Coriander Chicken Bites (GF)
Prawn, Mango & Chilli Poppadoms
Locally Made Welsh Dragon Sausages in a Roll £3.95  
Smoked Bacon Bap £3.95  
Smoked Bacon & Egg Bap £4.50  
Southern Fried Chicken with Lettuce & Mayo in a Brioche Bun £6.95  
BBQ Flavoured Pulled Beef in a Floured Bun £6.95  
Mozzarella & Pepperoni Pizza Slice £6.50  
Red Thai Chicken Curry Bowl £6.95  
Tempura Prawns & Sweet Chilli Sauce £6.75  
Cheese Board with a Selection of Biscuits, Breads & Chutneys £5.95  
Charcuterie Board, a Selection of Cold Meats, Olives, Pickles & Breads £5.95  
Beef & Chilli Nachos with Sour Cream £5.50
Menu A - £13.95 per person

Selection of Little Sandwiches
Homemade Sausage Rolls
Fruit Scones
Lemon Drizzle Cake
Chocolate Brownies

Tea & Coffee

Menu B - £17.95 per person

Selection of Little Sandwiches
Homemade Cheddar & Caramelised Red Onion Sausage Rolls
Tempura Prawns with a Sweet Chilli Sauce
Scones with Jam & Cream
Mini Victoria Sandwich Squares
Lemon Drizzle Cake
Mini Chocolate Eclairs