



# ROYAL SOLENT YACHT CLUB

## FUNCTION MENUS & BOOKING FORM 2021

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

(01983) 760256

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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 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





## 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><small>*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.</small></p> |  |             |
| Preferred Layout of Seating: -   | Round tables seat a maximum of 8<br>or Long Tables - any combination |             |
|  | Round Tables   | Long Tables |
| <p><b><u>Bookings are only accepted on the terms as set out on page 3</u></b></p>  |  |             |
| <b>Please sign your agreement</b>  |  |             |
| <b>Name:</b>   |  |             |
| <b>Date of Function:</b>   |  |             |
| <b>Signature:</b>  |  |             |







| 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 (£1.50 per person)            | No |
| Total Cost of menu per head   | £                                 |    |
| Dietary Requirements: <i>Please list names &amp; dietary requirements</i> |                                   |    |
| Name  | Dietary Requirement(s)            |    |
|   |                                   |    |
|   |                                   |    |
|   |                                   |    |
|   |                                   |    |
|   |                                   |    |
|   |                                   |    |





# ROYAL SOLENT YACHT CLUB

## FUNCTION MENU A

3 Courses: £25.90

Coffee £1.50 per cup

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 White Wine & Tarragon 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

Triple Chocolate Brownie with Chantilly Cream

Lemon Posset with Homemade Shortbread

Sticky Toffee & Date Pudding with a Salted Caramel Sauce & Vanilla Ice Cream





# ROYAL SOLENT YACHT CLUB

## FUNCTION MENU B

3 Courses: £30.35

Coffee £1.00 per cup

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

### Starter

Beetroot Cured Salmon Gravavlax with Pickled Cucumber & Avocado Puree

Duck Liver & Brandy Parfait with a Red Onion Chutney & Toasted Ciabatta

Roasted Figs with Parma Ham and Isle of Wight Blue Cheese

French Onion Soup with Cheddar Croutons & Crusty Bread

### Main Course

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

Guinea Fowl Supremes with a Wild Mushroom & Madeira Sauce

Confit Duck with Dauphinoise Potatoes & a Port & Cherry Sauce

Baked Salmon with a Parmesan Herb Crust, Roasted Cherry Tomatoes & Hollandaise Sauce

*Unless otherwise stated, dishes will be served with Crushed New Potatoes & a Selection of Vegetables*

### Dessert

Summer Pudding with Vanilla Ice Cream

Fresh Fruit Pavlova

Double Chocolate Profiteroles

Lemon Tart with Fresh Berries & Cream





# ROYAL SOLENT YACHT CLUB FUNCTION MENU C

3 Courses: £35.90

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

## **Starter**

Salmon Rillettes with Melba Toast

Tian of Prawn and Avocado

Spicy Bloody Mary Soup with Crusty Bread

Chicken & Pork Terrine with Pistachio & Cranberries

## **Main Course**

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

Slow Roasted Lemon & Thyme Pork Belly with a Black Pudding Bon Bon, Wholegrain Mustard Potatoes & Cider Sauce

Fillet of Sea Bass with a Tomato & Basil Sauce

Roasted Rump of Lamb, Dauphinoise Potatoes, Braised Red Cabbage & a Rich Port Sauce

*Served with a Selection of Vegetables*

## **Dessert**

Lemoncello Tiramisu

Double Baked Chocolate Souffle with Chantilly Cream & Chocolate Sauce

Passion Fruit Panna Cotta with Pineapple & Mango Salsa

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
- 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 Pasta Bake with Crusty Bread





# ROYAL SOLENT YACHT CLUB COLD BUFFET MENU A

£24.50 per person

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

~

Crème Brulee

or

Lemon Meringue Roulade





# ROYAL SOLENT YACHT CLUB COLD BUFFET MENU B

£30.35 per person

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 Old English Sausage

Cajun Chicken Escalope

Sweetcorn and Mixed Bean Salad

Mixed Leaf Salad with Caesar Dressing

Greek Salad

Summer Coleslaw with a Herb and Mustard Dressing

Potato Salad with Bacon & Spring Onion

~

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

Garlic & Chilli King Prawn Skewers

Tandoori Chicken Escalope

Pork & Herb Sausages

Rocket & Parmesan Salad

IW Tomato, Basil & Mozzarella Salad

Thai Noodle & Vegetable Salad

Avocado Panzanella 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





## ROYAL SOLENT YACHT CLUB

### HOG ROAST (available for groups of 60+)

#### **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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# ROYAL SOLENT YACHT CLUB

## FINGER BUFFET

### **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*





# ROYAL SOLENT YACHT CLUB

## CANAPES

£1.35 per canapé, per person

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  
Tempura Prawns with Sweet Chilli Sauce  
Spicy Chicken Satay 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  
Bacon, Brie & Cranberry Filo Bites







ROYAL SOLENT YACHT CLUB

## LIGHT BITES & LATE NIGHT SNACKS

Prices shown are per person

Locally Made Old English Sausages in a Roll £4.50

Smoked Bacon Bap £4.50

Smoked Bacon & Egg Bap £4.95

Southern Fried Chicken with Lettuce & Mayo in a Brioche Bun £7.50

BBQ Flavoured Pulled Beef in a Floured Bun £7.50

Red Thai Chicken Curry Bowl £7.25

Tempura Prawns & Sweet Chilli Sauce £7.25

Cheese Board with a Selection of Biscuits, Breads & Chutneys £5.95

Charcuterie Board, a Selection of Cold Meats, Olives, Pickles & Breads £6.50

Beef & Chilli Nachos with Sour Cream £6.50





# ROYAL SOLENT YACHT CLUB AFTERNOON TEA & FINGER FOOD

## **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

