



ROYAL SOLENT YACHT CLUB

FUNCTION MENUS
& BOOKING FORM
2023

THE SQUARE, YARMOUTH, ISLE OF WIGHT, PO41 0NS (01983) 760256

EVENTS@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





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. There may be occasions that items on the menu are unavailable and will need to be substituted for an alternative. If this is the case, the organiser will be informed at our earliest convenience.
6. 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.
7. Individual bookings for organised events will only be accepted on a first come first served basis.
8. **All accounts must be settled on the day of the function unless otherwise agreed.**
9. **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.**
10. **Please note that parking in the Club's car park is strictly reserved for RSYC members with a current barrier tag.**

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.



<u>RSYC FUNCTION BOOKING FORM</u>		
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 full 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
<p><u>Bookings are only accepted on the terms as set out on page 3</u></p>		
Please sign your agreement		
Name:		
Date of Function:		
Signature:		





MENU CHOICE(S)		
Selected Menu:		
Starter:		
1.		
2.		
Main Course:		
1.		
2.		
3. (Vegetarian/Vegan option)		
Dessert:		
1.		
2.		
Cheese & Biscuits:	Yes	No
	Individual (£6.95 per person)	
	Platter per table (£5.95 per person)	
Coffee:	Yes (£1.50 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: £24.95 or 3 Courses: £31.95

Coffee £1.50 per cup

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

Starter

Smoked Salmon & Dill Pâté with Toasted Ciabatta

Marinated Tomato & Goats Cheese Bruschetta with Balsamic Syrup

Peppered Mackerel & Beetroot Salad with Pink Pickled Onions

Spiced Pea Soup with Crusty Bread

Main Course

Beer & Onion Braised Feather Blade Steak with Crushed Potato & Green Beans

Coq au Vin with Garlic & Thyme Potato

Puttanesca Baked Cod with Creamed Potato

Panko Pork Escalope with Tomato & Basil Spaghetti

Dessert

Mixed Berry Compote with French Toast and Vanilla Ice Cream

Salted Caramel Profiteroles

Blueberry Crème Brûlée

Sticky Toffee & Ginger Pudding with Ice Cream (GF)





ROYAL SOLENT YACHT CLUB

FUNCTION MENU B

2 Courses: £27.95 or 3 Courses: £34.95

Coffee £1.50 per cup

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

Starter

Blueberry & Gin Cured Salmon Gravadlax with Avocado, Cucumber & Horseradish Cream
Marinated Tomato & Goats Cheese Bruschetta with Balsamic Glaze
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 Fillet with a Rosemary & Red Wine Jus
Crisp Pork Belly with Apple Mash, Roasted Carrot & Mustard Cabbage
Confit Duck Leg with Dauphinoise Potatoes & a Cherry Sauce
Chalk Stream Trout with Mushrooms, New Potatoes & Truffle Pea 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
Chocolate Marquise with Caramelised Hazelnuts & Torched Meringue
Lemon Meringue Roulade





ROYAL SOLENT YACHT CLUB FUNCTION MENU C

2 Courses: £31.95 or 3 Courses: £39.95

Coffee £1.50 per cup

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

Starter

Poppy & Sesame Crusted Goats Cheese Parfait, Onion Marmalade & Salt & Pepper Crostini
King Prawn, Cucumber & Cous Cous Salad
Spicy Bloody Mary Soup with Crusty Bread
Fillet of Beef Carpaccio with Rocket, Parmesan & Truffle Oil

Main Course

Guinea Fowl Supreme with Potato & Truffle Puree & Wild Mushroom Sauce
Pan Fried Duck Breast, Celeriac Puree, Roasted Carrot & a Port & Blackberry Jus
Hake Fillet with Mussels, Potatoes & Light Curry Velouté
Herb Crusted Rack of Lamb with a Romesco Sauce, Sauté Potatoes & Pea Shoots

Dessert

Lemoncello Tiramisu
Double Baked Chocolate Souffle with Chantilly Cream & Chocolate Sauce
Passion Fruit Panna Cotta with Pineapple & Mango Salsa
Caramelised Apple Parfait with a Cinnamon Toffee Sauce





ROYAL SOLENT YACHT CLUB VEGETARIAN MAIN COURSES

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

Vegetable & Nut Roast with Romesco Sauce

Wild Mushroom & Parmesan Risotto with Truffle Oil (GF)

Roasted Aubergine with Mozzarella & a Lemon Crumb Coating & a Rich Tomato Sauce

Butternut Squash & Chickpea Tagine with Herbed Cous Cous (VE)

Lemon & Pea Risotto with Crisp Fried Sage (GF)

Kerelan Cauliflower & Red Pepper Curry & Rice (VE)

Red Thai Vegetable Curry & Rice (GF)(VE)

Mediterranean Vegetable & Goats Cheese Stuffed Peppers with a Tomato & Basil Sauce (GF)

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

Spiced Roasted Cauliflower with Almond & Olive Romesco & Pink Pickle





ROYAL SOLENT YACHT CLUB COLD BUFFET MENU A

£30.95 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
Lemon & Mustard Coleslaw
Dressed Rocket & Parmesan Salad
Garlic and Sea Salt Roasted New Potatoes
~
Lemon & Lime Posset with Shortbread Biscuit
or
Double Chocolate Profiteroles





ROYAL SOLENT YACHT CLUB COLD BUFFET MENU B

£34.95 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
Lemon Meringue Roulade with Fresh Raspberries





ROYAL SOLENT YACHT CLUB

BBQ MENU A

£25.95 per person

Cheese Burger Slider in a Brioche Bun

Locally Made Old English Sausage

BBQ Chicken Drumstick

Mediterranean Cous Cous Salad

Mixed Leaf Salad with Caesar Dressing

Watermelon, Feta & Mint Salad

Red Cabbage & Ginger Coleslaw

Buttered New Potatoes

~

Mixed Berry & Vanilla Cheesecake

or

Lemon Posset





ROYAL SOLENT YACHT CLUB

BBQ MENU B

£29.00 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 with Peanut Sauce
Avocado Panzanella Salad
Roasted New Potatoes with Black Pepper & Sea Salt
~
White Chocolate Mousse
or
Tiramisu





ROYAL SOLENT YACHT CLUB

HOG ROAST (available for groups of 60+)

Menu A - £8.95 per person

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

Menu B - £15.50 per person

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

New Potatoes

Mustard & Lemon Crunchy Coleslaw

Greek Salad

Dressed Mixed Leaves

Menu C - £23.95 per person

Spit Roasted Garlic & Herb Pork

Sage & Onion Stuffing

Garlic & Rosemary Roasted Potatoes

Roasted Vegetables

Cauliflower Cheese & a Selection of Green Vegetables

Homemade Bramley Apple Sauce

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Strawberry & Raspberry Eton Mess

or

Double Chocolate Profiteroles





ROYAL SOLENT YACHT CLUB

FINGER BUFFET

Menu A - £17.50 per person

Selection of Sandwiches
Assorted Mini Tartlets
Hot & Spicy Chicken Wings
Honey & Mustard Cocktail Sausages
Cajun Fries
Choice of 2 Cakes from the list below

Menu B - £20.50 per person

Selection of Sandwiches
Assorted 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
Sweet Potato 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

£1.45 per canapé, per person

Crab & Mango Chilli Crostini
Confit Duck & Red Onion Chutney on Toasted Brioche
Cherry Tomato & Mozzarella Skewer (GF) (V)
Cucumber with a Feta, Sun Blushed Tomato & Basil Mousse (GF)
IW Blue & Roasted Mediterranean Vegetable Tartlet (V)
Spiced Meatballs with Tomato Sauce
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
Mini Vegetable and Goats Cheese Frittatas (GF) (V)
Red Thai & Coriander Chicken Bites (GF)
Prawn, Mango & Chilli Poppadoms
Wild Mushroom Bruschetta
Parma Ham & Sun Blushed Tomato & Mozzarella Bites (GF)
Courgette Curls with Salmon & Cream Cheese (GF)





ROYAL SOLENT YACHT CLUB

LIGHT BITES & LATE NIGHT SNACKS

Prices shown are per person

Locally Made Old English Sausages in a Roll £7.50

Smoked Bacon Bap £7.50

Smoked Bacon & Egg Bap £8.25

Southern Fried Chicken with Lettuce & Mayo in a Brioche Bun £11.50

Red Thai Chicken Curry Bowl £10.50

Tempura Prawns & Sweet Chilli Sauce £8.95

Cheese Board with a Selection of Biscuits, Breads & Chutneys £8.95

Charcuterie Board, a Selection of Cold Meats, Olives, Pickles & Breads £10.95

Beef & Chilli Nachos with Sour Cream £8.95





ROYAL SOLENT YACHT CLUB AFTERNOON TEA & FINGER FOOD

Menu A - £16.50 per person

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

Menu B - £20.50 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
Double Chocolate Profiteroles
Tea & Coffee

