



ROYAL SOLENT YACHT CLUB

FUNCTION MENUS
& BOOKING FORM
2024

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 openin 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 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
- 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
*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.		
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.

3. (Vegetarian/Vegan option)

Dessert:

1.

2.

Cheese & Biscuits:	Yes	No
	Individual (£9.50 per person)	
	Platter per table (£7.50 per person)	

Coffee:	Yes (£1.50 per person)	No
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Total Cost of menu per head	£	
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Dietary Requirements: *Please list names & dietary requirements*

Name	Dietary Requirement(s)





ROYAL SOLENT YACHT CLUB FUNCTION MENU A

2 Courses: £25.95 or 3 Courses: £32.95

Coffee £1.50 per cup

Starter - please select two

- Smoked Mackerel Pâté on Toasted Ciabatta with Beetroot & Cucumber
- Warm Goats Cheese Salad with Walnuts & Onion Chutney
- Smoked Chicken Caesar Salad
- Leek & Potato Soup with Crusty Bread

Main Course - please select two + a vegetarian option

- Red Wine & Wild Mushroom Braised Beef with Mustard Potato, Honey Roast Carrots & Snap Peas
- Garlic & Herb Roast Chicken Supreme, Crushed Potato, Cauliflower & Broccoli Cheese, Tarragon Sauce
- Fillet of Sea Bream, Leek & Potato Puree, Snap Peas with Roasted Red Pepper & Tomato Sauce
- Braised Pork Ragu with Dressed Salad & Garlic & Mozzarella Toast
- *Vegetarian* - Butternut Squash & Goats Cheese Risotto
- *Vegetarian* - Mediterranean Vegetable & Mozzarella Stuffed Peppers with Tomato & Basil Sauce

Dessert - please select two

- Chocolate Brownie with Raspberry Coulis & Vanilla Ice Cream
- Passion Fruit Tart with Fresh Berries
- Lemon Posset with Ginger Crumble & Sable Biscuit
- Apple & Blackberry Crumble with Custard





ROYAL SOLENT YACHT CLUB

FUNCTION MENU B

2 Courses: £28.95 or 3 Courses: £35.95

Coffee £1.50 per cup

Starter - please select two

- Poppy & Sesame Crusted Goats Cheese Parfait, Onion Marmalade & Salt & Pepper Crostini
- Peppered Mackerel & Beetroot Salad with Pink Pickled Onion
- Roasted Fig with Parma Ham and Isle of Wight Blue Cheese
- Roasted Red Pepper & Tomato Soup with Garlic & Goats Cheese Toast

Main Course - please select two + a vegetarian option

- Slow Braised Lamb Neck Fillet with a Rosemary & Red Wine Jus, Crushed Potatoes & Seasonal Vegetables
- Triple Cooked Pork Belly with Mustard Mash, Roasted Carrot & Tender Stem Broccoli
- Confit Duck Leg, Dauphinoise Potatoes & a Port & Cherry Sauce with Green Beans & Braised Red Cabbage
- Cod Fillet with Chickpea & Chorizo Stew
- *Vegetarian* - Vegetable & Nut Roast with Romesco Sauce
- *Vegetarian* - Roasted Aubergine with Mozzarella & Lemon Crumb with a Rich Tomato Sauce

Dessert - please select two

- Apple Bread & Butter Pudding with Custard
- Pear, Dark Chocolate & Almond Pavlova
- Espresso Panna Cotta with Chocolate Soil
- Lemon Meringue Roulade





ROYAL SOLENT YACHT CLUB

FUNCTION MENU C

2 Courses: £32.95 or 3 Courses: £40.95

Coffee £1.50 per cup

Starter - please select two

- Chicken & Pork Terrine with Caramelised Onion & Toasted Ciabatta
- Beetroot Cured Salmon Gravdax with Avocado, Cucumber & Horseradish Cream
- Spicy Bloody Mary Soup with Crusty Bread
- Fillet of Beef Carpaccio with Rocket, Parmesan & Truffle Oil

Main Course - please select two + a vegetarian option

- Guinea Fowl Supreme, Potato & Truffle Puree, Sugar Snap Peas & Wild Mushroom Sauce
- Pan Fried Duck Breast, Celeriac Puree, Roasted Carrot & a Port & Blackberry Jus
- Hake Fillet with Mussels, Potatoes & Light Curry Velouté
- Garlic & Rosemary Lamb Rump with Sauté Potatoes, Ratatouille & Pea Shoots
- *Vegetarian* - Chargrilled Vegetables & Baked Halloumi
- *Vegetarian* - Spiced Roasted Cauliflower with Almond & Olive Romesco & Pink Pickled Onions

Dessert - please select two

- Limoncello Tiramisu
- Double Baked Chocolate Souffle with Chantilly Cream & Chocolate Sauce
- Black Forest Pavlova
- Trio of Mini Deserts - Passion Fruit Panna Cotta, Chocolate Brownie & Salted Caramel Profiteroles





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
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Orange 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
White Chocolate & Raspberry Roulade with Fresh Raspberries





ROYAL SOLENT YACHT CLUB

BBQ MENU A

£26.95 per person

Cheese Burger Slider in a Brioche Bun
Locally Made Old English Sausage
BBQ Chicken Thigh
Mediterranean Cous Cous Salad
Mixed Leaf Salad with Caesar Dressing
Panzanella Salad
Lemon & Mustard Coleslaw
Buttered New Potatoes
~
Eton Mess
or
Lime Posset with Ginger Crumb





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
Cajun 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
~
Vanilla Cheesecake with Mixed Berry Compote
or
Tiramisu





ROYAL SOLENT YACHT CLUB

HOG ROAST (available for groups of 60+)

Menu A - £9.50 per person

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

Menu B - £15.95 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 - £17.95 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 - £20.95 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

£1.50 per canapé, per person

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

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 £8.50

Smoked Bacon Bap £8.50

Smoked Bacon & Egg Bap £8.95

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

Red Thai Chicken Curry Bowl £11.50

Tempura Prawns & Sweet Chilli Sauce £8.95

Cheese Board with a Selection of Biscuits, Breads & Chutneys £9.50

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

Beef & Chilli Nachos with Sour Cream £10.50





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

