



**NOOSA
YACHT & ROWING
CLUB**

FUNCTIONS

Date _____ Time _____ Pax _____

Name _____

Contact Number _____ Email _____

Catering _____

Beverage Requirements _____

Other Requirements _____

PLATTERS

ANTIPASTO PLATTER

- Fresh selection of Prosciutto, Morcilla, Creamy Brie, Danish Feta, House Dried Roma Tomatoes, Marinated Button Mushrooms, Mixed Olives and Toasted Garlic Butter Sourdough w/ Tomato Tapenade.

\$180 (Serves 10 to 12 people)

VEGETARIAN PLATTER

- Falafel Balls, Charred Zucchini Slices, Roasted Capsicum Strips, Grilled Asparagus Spears and Sweet Corn and Haloumi Fritters served w/ Gluten Free Crispbread, House-made Beetroot Relish and Spiced Yoghurt.

\$180 (Serves 10 to 12 people)

SEAFOOD PLATTER

- Sweet Chilli marinated Calamari Strips, House Thai Style Seafood Cakes and Cajun Dusted Mangrove Jack Goujons served w/ Lemon, House Tartare and our own Sweet Chilli Sauce.

\$180 (Serves 10 to 12 people)



PADDOCK PLATTER

- Maple Glazed Pork Belly Bites w/ crispy Pork Crackle.
- Pork, Apple and Sage Sausage Rounds.
- Cajun Spiced Chicken Skewers.
- Garlic Chicken Balls.
- BBQ Guinness Beef Brisket.
- Toasted Garlic Sourdough.
- Sweet Potato Crisps
- Caramelised Onion
- Horseradish Aioli

\$250 (Serves 10 to 12 people)

PREMIUM SEAFOOD PLATTER

- Cajun Dusted Prawns
- Tempura Scallops
- Chilli and Garlic ½ Shell Mussels
- House Thai Style Seafood Cakes
- Flash Fried Baby Octopus
- Yorkshire Battered Mangrove Jack Bites
- Fresh Lemon and Lime Wedges
- House Tartare and Seasoned Vinegar.

\$250 (Serves 10 to 12 people)



Confirmation and Payment

Bookings are confirmed upon completion of Functions Agreement Form together with a deposit of \$200. For selected special events, payment in full may be required to confirm the reservation. Deposits can be paid by credit card (MasterCard or Visa), cash or EFTPOS. Final numbers attending is required together with full payment of the food component of the function 5 business days prior to the event. Any outstanding amounts inclusive of any bar accounts are to be finalised and paid in full at the completion of the function. The deposit is non-refundable if cancelling the function.

Music and Entertainment

All entertainment and decorations are to be approved by the venue prior to the event. The use of thumb tacks, sticky tape, staples, screws, nails, glitter, confetti, marking pens are prohibited. Failure to adhere to this will result in a minimum cleaning/repair charge of \$250.

Menus and Pricing

Menus and pricing throughout the Function Kit are subject to change. However, once confirmation of booking is received and deposit paid, the prices applicable at the time of booking will remain current for a period of 6 months. Menus will be updated seasonally. Beverage prices are subject to change without notice and are based on CPI increases.

Responsible Service of Alcohol

All management and staff at the Noosa Yacht & Rowing Club are trained in the responsible service and supply of alcohol. A register and copy of the Statements of Attainment of all staff are kept on the venue. Management constantly reinforce RSA principles and practices in every day trade and support staff that practice and enforce RSA regulations and guidelines. The Noosa Yacht & Rowing Club provides a safe and friendly atmosphere for patrons to meet and socialise in a responsible, professional environment.

Minors

Minors will not be permitted to enter premises unless exempt under the Liquor Act 1992. Minors will not be served alcohol and service of alcohol will be refused to any person who cannot produce appropriate evidence of age, where there is any doubt that a person is under 18. Staff are trained in what constitutes acceptable evidence of age as follows, and are supported by management to practice and enforce ID checking:

- A current driver's license or learners' permit (valid with photo)
- A current passport (from any country – valid with photo)
- An Australian Government issued Proof of Age card (18+)

Individuals procuring drinks for minors will be removed from the premises.

Unduly Intoxicated and Disorderly Patrons

All staff are trained in identifying signs of undue intoxication and actively monitor levels of all patrons. Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons.

Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. Management support staff refusing service for unduly intoxicated patrons and will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises.

