

FUNCTIONS ON THE DECK



Features



- ✓ Private area for you and your guests.
- ✓ Open air river breezes, ceiling fans or heating available.
- ✓ Uninterrupted views of the Noosa River.
- ✓ Bluetooth speakers. play your own music from any Bluetooth-enabled device or use our house music. Microphone for speeches

About Us

The Noosa Yacht & Rowing Club offers the very best in casual Noosa waterfront entertainment, with a contemporary, bistro-style restaurant, bar and simply breathtaking views.

A premium wine list with 14 beers on tap, free WiFi, and disabled access and amenities will ensure your guests are comfortable and well catered for.

Menu Options

Canapé Menu:

Choose up to 6 items for a relaxed mingling vibe (up to 70 guests)

Alternate Drop Menu:

Perfect for a formal sit-down experience (up to 40 guests)

Tasting Menu:

A 10-course experience for an elevated dining event (up to 40 guests)

Testimonial

I would highly recommend The Noosa Yacht Club! We had our wedding reception here. The venue is absolutely gorgeous, right on the Noosa River, with a newly renovated outdoor veranda. Alex and his staff were a pleasure to work with, they were so welcoming. Alex was great with communications and had such a high level of care on the day. Wedding receptions are quite expensive, but we were extremely happy with the value we got. The behind-the-scenes coordination on the day was seamless. Food was amazing too, all guests commented on how good the food was. They catered for gluten and dairy free, which was so very helpful. All the guests had such an enjoyable night, especially the newlyweds. Highly recommended, thank you again, Alex and staff!

Food: 5/5

Service: 5/5

Atmosphere: 5/5

Canape Function

\$60 p/p

Choose up to 6 items

- Mezze Boards – roasted peppers & pumpkin, charred eggplant, artichoke hearts, Persian feta, marinade olives, house made pumpkin hummus, chimichurri, dukka & toasted Turkish bread. (bread not gluten free).

- Ricotta and pistachio stuffed zucchini flowers. 
- Pulled pork and manchego croquette, sweet corn foam.
- Mini Cheeseburgers. 
- Confit duck and mushroom wontons. 
- Beetroot, goats' cheese, mint & pea fritters, chimichurri. 
- Prawn and vegetable Vietnamese rice paper rolls. 
- Vegetable Vietnamese rice paper rolls. 
- Pulled pork san choy bow. 
- Ginger beer battered honey prawns, sesame. 
- Chocolate and cinnamon bao doughnuts.



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



Alternate drop 3 course

\$75 p/p

Entrées

Harissa aged beef back strap, mango, cardamom, rocket.



Truffle mushroom and blue cheese arancini, tomato relish, prosciutto asparagus.

Main

Crispy skin barramundi, potato wedges, pumpkin hummus, summer salad, whipped fetta, dukkha.



250g chargrilled sirloin, dill and potato hash brown, broccolini, truffle mushroom, béarnaise.

Dessert

House made chocolate brownie, ganache, fruit, candied peanut.



Lemon curd tart, toasted marshmallow, mint gel.



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



Tasting Menu 10 course

\$90 p/p


Set menu below or can be customised to suit your needs

Entrees

Freshly shucked coffin bay oysters, pineapple, & Malibu granita.  

Truffle mushroom, blue cheese arancini, prosciutto wrapped asparagus.


Mains

Cumin spiced cauliflower, satay, ginger. (not for celiacs)  

Cheeseburger wontons, mustard, tomato, pickle.



Fresh mango and papaya salad.    

Nasi Goreng fried rice.  

Sweet and sour whole bbq prawns.  

Beef Korma, labneh, fried onion.

Desserts

Cinnamon sugar bao doughnut, ganache, strawberry, candied peanut.
(vegan without the ganache).  

Selection of local cheese, fruits, crackers, quince gel. 



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



Pricing for the deck

Function bookings/hire for The Deck is a minimum spend of \$2000 on any food option. Smaller capacity functions can pay the difference between the cost of food and the minimum spend to enable the booking/hire.

Capacity

Sit down: 40 people

Canape Function: 70 people

Bar Tabs

Simply advise your event coordinator of the amount you wish to spend, prior to your event. Bar tabs can be increased on the day of the function, a credit card must be left with the bar staff. All beverages/bar tabs are to be paid on the day of the event.

Cash Bar

Your guests are able to pay cash throughout events at our bar.








MEMBERS RECEIVE 10% DISCOUNT











MEMBERS RECEIVE 10% DISCOUNT

WINE LIST WINE LIST

SPARKLING

	150ml	750ml	Food Match
SEPPELT FLEUR DE LYS SPARKLING CHARDONNAY PINOT NOIR SOUTH EASTERN VICTORIA Fresh and lively with hints of strawberry and citrus notes. Crisp to finish.	\$12.50	\$47	
CAVALIERE D'ORO PROSECCO DOC VENETO, ITALY Fragrant florals, with ripe mango, tropical fruits and honey.	\$12.90	\$49	
GEORG JENSEN HALLMARK CUVÉE BY HEEMSKERK RENOWNED COOL CLIMATE REGIONS A beautiful chalky mouth feel, offset with lemon pith and roast cashew nuts.		\$75	
GEORG JENSEN SPARKLING ROSE TASMANIA Pale rose petal, pink in colour, freshly picked strawberries, bright and elegant minerality. A soft supple lingering finish.		\$75	
PENFOLDS CHAMPAGNE CUVÉE BRUT FRANCE Pinot Noir, Pinot Meunier and Chardonnay blend.		\$110	

WHITE

	150ml	250ml	750ml	Food Match
SALTRAM WINEMAKERS FIANO SOUTH EASTERN AUSTRALIA Lively fresh lemon and citrus blossom are interwoven with varietal lemongrass, almond kernel and fig.	\$13.50	\$18.50	\$54	
LEO BURING DRY RIESLING CLARE VALLEY, SA Citrus and floral notes abound on nose and palate. Elegant & persistent.	\$12.50	\$16.90	\$49	
DEVIL (ISH) CHARDONNAY TASMANIA Complex and elegant wine, displaying a green straw colour with white peach, stone fruit aromas and a creamy palate.	\$14.90	\$19.90	\$65	
ST HUBERTS THE STAG CHARDONNAY VICTORIA Dry, modern style with vibrant citrus flavours.	\$12.50	\$16.90	\$49	
CAVALIERE D'ORO PINOT GRIGIO DOC DELLA VENEZIE, ITALY Fresh Meyer lemon and ripe tropical fruits with good acidity.	\$13.50	\$18.50	\$54	
T'GALLANT IMOGEN PINOT GRIS MORNINGTON PENINSULA, VIC Honeycomb characters mixed with pear and almond.	\$13.50	\$18.50	\$54	
CAPE SCHANCK BY T'GALLANT PINOT GRIGIO VICTORIA Dry and fresh with pear aromas and red apple flavours.	\$12.30	\$16.90	\$49	
CHEEKY DEVIL SAUVIGNON BLANC MARGARET RIVER Zesty tastes of lemon, kiwifruit and passionfruit.	\$13.50	\$18.50	\$54	
SQUEALING PIG SAUVIGNON BLANC MARLBOROUGH, NZ Dry and zesty with lime flavours.	\$12.90	\$17.50	\$52	
JULIET MOSCATO SOUTH EASTERN AUSTRALIA Deliciously delicate and refreshing, sweet, yet crisp.	\$9.90	\$14.90	\$42	



PREMIUM WINE ON TAP

FOOD MATCH LEGEND



BEEF



CHICKEN



FISH



SHELLFISH



PASTA



SALAD



VEGETABLE







DESSERT



SPICY



ROSE

	150ml	250ml	750ml	Food Match
 CAPE SCHANCK BY T'GALLANT ROSÉ VICTORIA Dry and fresh with cranberry and watermelon flavours.	\$12.50	\$16.90	\$49	
PENFOLDS MAX'S ROSÉ ADELAIDE HILLS, SA Crisp, light and textural, with a burst of red summer fruits and a hint of rhubarb.	\$14.90	\$19.90	\$65	
MAISON SAINT AIX ROSÉ PROVINCE FRANCE A harmonious fusion of juicy watermelon, crisp citrus, and a hint of minerality. The wine's balanced acidity and bright fruit flavours make it a joy to drink.			\$89	

RED WINE

DEVIL'S LAIR HONEYBOMB MALBEC MARGARET RIVER Palate of English mulberry, plums and blackberries. Cradled by fine oak and powdery tannin.	\$13.50	\$18.50	\$54	
DEVIL'S LAIR DANCE WITH THE DEVIL CABERNET SAUVIGNON MARGARET RIVER WA Blackcurrant, violets and sandalwood with polished cherry and herb influence.	\$13.50	\$18.50	\$54	
 CAPE SCHANCK BY T'GALLANT PINOT NOIR VICTORIA Dry with vibrant red berry flavours and spice.	\$12.50	\$16.90	\$49	
PEPPERJACK PINOT NOIR CENTRAL OTAGO, NZ Full of energy with cherry and raspberry fruits with a finely structured silky tannin.	\$14.50	\$19.90	\$59	
 SALTRAM 1859 SHIRAZ BAROSSA VALLEY, SA Dry and smooth with dark berry flavours.	\$12.50	\$16.90	\$49	
PEPPERJACK SHIRAZ BAROSSA VALLEY, SA Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.	\$13.50	\$18.50	\$54	
SEPPELT ST. PETERS SHIRAZ GRAMPIANS, VIC Fresh elderberry, mulberry, dark chocolate, hint black pepper aromas with flinty aniseed notes.			\$89	 
WYNNS SINGLE VINEYARD CABERNET FRANC COONAWARRA, SA Vibrant raspberry, violet, and graphite notes.			\$89	
PENFOLDS ST. HENRI SHIRAZ SOUTH AUSTRALIA Elderberry, blackberry, liquorice and aniseed aromas with dark chocolate notes.			\$165	

NON ALCOHOLIC

	150ml	250ml	750ml	Food Match
SQUEALING PIG ZERO SAUVIGNON BLANC NEW ZEALAND Refreshing with flavours of zesty lime and passionfruit and fresh citrus aromas.	\$9.90	\$13.90	\$19.90	
SQUEALING PIG ZERO ROSÉ VICTORIA Dry and fresh with cranberry and watermelon flavours.	\$9.90	\$13.90	\$19.90	



PREMIUM WINE ON TAP

FOOD MATCH LEGEND



PORK



BEEF



CHICKEN



FISH



SHELLFISH



PASTA



SALAD



VEGETABLE



DESSERT



SPICY

Terms & Conditions

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 you cancel the function. Any prepaid funds for food or special requests are non-refundable if you cancel the function within 72 hours of commencement.

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. Members discounts do not apply to function bookings or bar tabs.

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 everyday 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.

Smoking

Smoking, including vaping, is not permitted.

BYO

Supply of your own food or beverage is not permitted, except for a celebratory cake.

Function Agreement Form

Date of Function: _____ Number of People: _____

Name of Function: _____ Deposit required: _____

Company or Organisaaton: _____

Authorised by: _____

Contact Phone: _____

Email Address: _____

Signature: _____

Date: _____

Payment Options

Required minimum 5 business days prior to function.

Direct Transfer:

BSB 124 101 Account 2337 1013 Ref: Name and date of function.

Credit Card:

Phone 5449 8602 or drop into the Office during business hours.



ABN: 26 196 554 353

Function Run Sheet (Office Use Only)

Date of Function: _____ Number of People: _____

Name of Function: _____

Company or Organisation: _____

Catering Package: _____

Dietary Requirements: _____

Other Requirements: _____

Bar Tab: YES NO

Deposit required: _____ Balance required: _____

Paid: YES NO

Notes:

