

# CORPORATE

CATERING PACKAGES



The Boat Club

YOUR PERFECT ALL-IN-ONE VENUE



Stunning Great Sandy Strait & Fraser Island views



Unique function room package options



Exquisite, professional catering

**Thank you for choosing the Hervey Bay Boat Club for your private function.**

Our Club boasts a number of elegant rooms, situated over the idyllic waters of the Great Sandy Straits Marina.

Indulge your guests in the panoramic views of World Heritage listed Fraser Island and the intimacy of a private balcony in our Fraser Room.

All meeting and boardrooms are designed to accommodate any corporate function, from conferences to luncheons.

Please find enclosed our catering package, with options to suit any occasion and dietary requirements.

For further inquiries, please contact me via email at [functions@boatclub.com.au](mailto:functions@boatclub.com.au) or phone **0478 781 977**.

Warm regards,

*Heidi*

**HEIDI KRAUSE**

Functions Manager, Hervey Bay Boat Club Inc.

*The Boat Club*

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[functions@boatclub.com.au](mailto:functions@boatclub.com.au)

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# BREAKFAST

## Light Breakfast 1

*Croissants filled with the following:*

Ham, cheese and tomato • Avocado, cheese and tomato • Asparagus, ham and cheese

## Light Breakfast 2

Scrambled eggs • Grilled bacon • Grilled tomato topped with melted cheese • Thick toast and butter

## Big Breakfast

Scrambled eggs • Grilled sausages & bacon • Grilled mushrooms & tomato topped with melted cheese

Hash browns • Toast and butter • Fresh tropical fruit platter

## Buffet Breakfast

Fresh fruit selection • Lightly toasted croissants with preserves

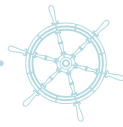
Scrambled eggs • Grilled bacon & sausages • Sautéed mushrooms

Grilled tomato topped with melted cheese • Hash browns • Baked Beans

All options are served with herbal tea, freshly brewed coffee, fruit juice and chilled water.

Please advise caterers of any dietary requirements or allergies of guests.

Please advise of any dietary requirements or allergies of guests at time of booking.



# MORNING / AFTERNOON TEA

## Menu 1

Assorted Fresh Baked Biscuits

## Menu 2

Mixed Scones with jam & cream

## Menu 3

Mixed Scones with jam & cream • Assorted Cakes

## Menu 4

Assorted Mini Muffins & Mixed slices

## Menu 5

Cheese Crackers & Fruit Platter

## Menu 6

Assorted Filled Sandwiches (1 round per person)

## Menu 7

Assorted Filled Sandwiches (1.5 rounds per person)

All options are served with herbal tea, freshly brewed coffee.

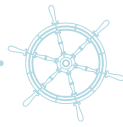
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# LUNCH

## Lunch 1

Assorted filled baguettes • Cheese and fruit platter • Herbal tea

Freshly brewed coffee • Fruit juice varieties • Chilled water

## Lunch 2

Assorted mini muffins • Assorted filled foccacias/wraps • Cheese and fruit platter

Savoury pastries • Herbal tea • Freshly brewed coffee • Fruit juice varieties • Chilled water

## Lunch 3

Assorted gourmet sandwiches • Herbal tea

Freshly brewed coffee • Fruit juice varieties • Chilled water

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# PLATTERS

*The Boat Club*



# PLATTERS

## Hot Platter

Prawn twisters • Grilled meat balls • Mini quiches • Gourmet pies  
Cocktail spring rolls • Mini sausage rolls • Assorted dipping sauces

## Asian Finger Food Selection

Prawn twisters • Curry puffs • Vegetable money bags • Spring rolls

## Gourmet Platter

Spinach and fetta mini pastries • Bacon and sundried tomato pastries • Beef mini rolls  
Pumpkin and risotto mini rolls • Assorted quiches • Beef and caramelised onion mini pies  
Bite size meat balls • Butter chicken tart

## Cold Platter

Kabana • Crudités and home made dips • Cubed cheese • Water crackers

## Mediterranean Platter

Prosciutto and grilled egg plant • Salami and sun dried tomatoes  
Marinated mushrooms, olives, artichokes • Fetta cheese and water crackers

## Gourmet Cheese & Fruit Platter

*Cheeses include:* blue vein, edam, gouda, Australian vintage, camembert and smoked cheddar  
Sun dried fruit and water crackers • Home made dips • Fresh seasonal fruit

## Skewers Platter

Satay Chicken • Barbeque Beef

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# PLATTERS

## Bruschetta Platter

Selection of traditional bruschetta

Smoked salmon with cream cheese  
(approx.45 portions)

## Oysters 3 Ways Platter

Natural fresh oysters • Oysters Kilpatrick • Oysters mornay

## ½ Shell Hervey Bay Scallops, 3 Ways Platter

Asian-style scallops • Scallops in garlic and herb butter • Scallops Galliano

## Prawns 3 Ways Platter

Coconut prawns • Prawn cutlets • Garlic prawns with fresh herbs

## Dishes for a Cocktail Themed Reception

Thai Red curry chicken • Asian beef and vegetables • Mongolian lamb. All served with rice.

## Dessert Platters

40 - 45 serves per platter

*Assortment of petit-fours:*

Mango and coconut bites • Tiramisu • Assorted filled profiteroles • Chocolate coated strawberries

All platters serve approximately 20 guests.

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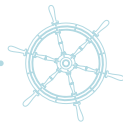
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# BUFFETS

*The Boat Club*



# BUFFET 1

Fresh baked oven bread rolls

## **Roasted Beef**

Oven baked MSA graded beef carved and served with red wine jus.

## **Thai Chicken**

Skin on chicken thigh marinated in sweet chilli, ginger, garlic and coriander.

## **Satay Lamb**

Tender strips of lamb cooked in an authentic mild coconut cream sauce.

## **Special Fried Rice**

## **Vegetables**

Lyonnaised potato.

Assorted freshly steamed vegetables topped with herb butter.

## **Salads**

Tossed garden salad • Coleslaw

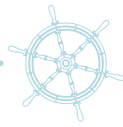
## **Desserts**

Assortment of fresh and dried fruits.

Crackers accompanied with a selection of gourmet cheeses.

Selection of herbal tea, freshly brewed coffee and after dinner mint chocolates.

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# BUFFET 2

Fresh baked oven bread rolls.

## **Roasted Leg of Lamb**

Oven roasted leg of lamb carved and served.

## **Roasted Leg of Crackling Pork**

Roasted leg of crackling pork served with sweet apple sauce.

## **Roasted Beef**

Oven baked MSA graded beef carved and served with red wine jus.

## **Vegetables**

Oven baked potato, sweet potato and nutmeg pumpkin.

Assorted freshly steamed vegetables topped with herb butter.

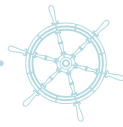
## **Desserts**

Individual pavlova topped with whipped cream and seasonal fruit.

Baked cheesecake • Warm apple pie • Home made custard • Chantilly cream

Selection of herbal tea, brewed coffee and after dinner mint chocolates.

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# BUFFET 3

Fresh baked oven bread rolls.

## **Veal Tortellini**

Veal filled tortellini served with semi sun dried tomatoes, mushrooms, shaved parmesan and basil in a cream sauce.

## **Roasted Beef**

Roasted MSA graded beef carved and served with a red wine jus.

## **Chicken & Mushroom**

Chicken breast cooked in a white wine, mushroom and tarragon sauce.

## **Pork & Prawn Stir-Fry**

Pork loin and prawns with a selection of vegetables with an Asian-style glaze accompanied with crispy hokkien noodles.

## **Vegetables**

Lyonnais potato.

Assorted freshly steamed vegetables and corn cobbets topped with herb butter.

## **Steamed Rice**

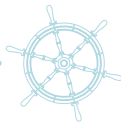
## **Desserts**

Individual pavlova topped with whipped chantilly cream and seasonal fruit

Baked cheesecake • Chocolate profiteroles • Chantilly cream

Selection of herbal tea, freshly brewed coffee and after dinner mint chocolates.

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# BUFFET 4

Fresh baked oven bread rolls.

## **Roasted Lamb**

Oven-roasted leg of lamb carved and served with minted jelly.

## **Barramundi**

Fillet of Barramundi coated with lemon pepper.

## **Ravioli**

Ravioli served with roasted capsicum, spinach, cream and white wine sauce.

## **Chicken & Pine Nuts**

Breast of chicken filled with roasted pine nuts, spinach and semi sun dried tomatoes, topped with a pesto cream sauce.

## **Vegetables**

Lyonnaise potatoes • Vegetable cheese bake

## **Garden Salad**

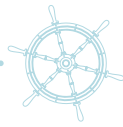
## **Desserts**

Tiramisu • Caramel mud cake • Individual pavlova topped with fresh fruit  
Fruit and cheese platter • Chantilly cream

Selection of herbal tea, freshly brewed coffee and after dinner mint chocolates.

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# BUFFET 5

Fresh baked oven bread rolls .

## Seafood

Fresh sand crabs and king prawns • Natural oysters • Crumbed calamari  
Citrus crumbed fish fillets • Grilled Atlantic salmon

## Pork

Roast pork served with sweet apple sauce and crackling

## Chicken

Thai chicken marinated in sweet chilli, ginger, garlic and coriander

## Vegetables

Idaho potato served with sour cream and chives  
Steamed garden vegetables

## Salads

Caesar and Greek salads

## Steamed Rice

## Desserts

Tiramisu • Profiteroles  
Individual pavlova topped with fresh fruit  
Fruit and cheese platter • Chantilly cream

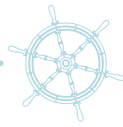
Selection of herbal tea, freshly brewed coffee and after dinner mint chocolates.

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A row of white plates, each containing a portion of salmon garnished with fresh dill and a wedge of lemon. The plates are arranged on a metal tray, and the background is dark and out of focus.

# SET MENU

*The Boat Club*



# SET MENU

Choice of 2 options per course, served as an alternate drop.

## ENTRÉE SOUP

**Crème of Pumpkin**  
**Vegetable Minestrone**  
**Seafood Chowder**

## ENTRÉE

**Fried Camembert**  
served with cranberry sauce.

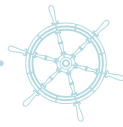
**Veal Tortellini**  
Topped with bacon, tomato, cream and basil sauce.

**Prawn Cocktail**  
Prawns served with cocktail sauce and garnished with fresh lemon wedge.

**Seafood Avocado**  
Half an avocado pear with prawns, smoked salmon / oyster.

**Slow Cooked Duck**  
With roasted pistachios, greens, mandarin and balsamic dressing.

Please advise of any dietary requirements or allergies of guests at time of booking.



# SET MENU

**Choice of 2 options per course, served as an alternate drop.**

## MAIN COURSE

*Served with an oven baked dinner roll:*

### **Barramundi**

Fillet of barramundi served with chat potatoes, roasted cherry tomatoes, seasonal steamed greens, lemon pepper and parsley butter.

### **Fillet Medallion**

Eye fillet medallions, medium well served on a bed of potato mash, beans wrapped in bacon, with a grilled field mushroom and red wine jus.

### **Chicken Breast**

Chicken breast filled with toasted pine nuts, spinach and tomatoes served on a bed of root vegetable mash topped with a white wine cream sauce and seasonal vegetables.

### **Twice-Cooked Pork Belly**

Crackling pork belly topped served with braised potato accompanied with sweet apple relish and vegetables.

### **Tasmanian Rack of Lamb**

Oven baked rack of lamb, served on a potato mash accompanied by seasonal vegetables with rosemary and red wine jus.

### **Pan Seared Atlantic Salmon**

Fillet of salmon with lemon, herb & Parmesan cheese crust served with creamy mash potato, grilled asparagus & broccolini, finished with a citrus hollandaise.

### **Chicken & Prawns**

Chicken breast topped with prawn skewers served with garlic parsley butter mash, baby dutch carrots and seasonal greens drizzled with Hollandaise.

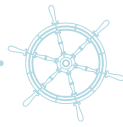
### **Lamb Shanks**

Slowly braised in rich red wine & rosemary jus served with creamy mash potato garnished with char grilled asparagus and roasted cherry tomatoes.

### **Vegetable Moussaka**

Layers of char grilled eggplant, zucchini, fire roasted capsicum, Napoli sauce, topped with béchamel & cheese Au Gratin, served with a side Greek salad.

Please advise of any dietary requirements or allergies of guests at time of booking.



# SET MENU

Choice of 2 options per course, served as an alternate drop.

## DESSERT

### **Warm Chocolate Pudding**

Served with ice-cream.

### **Chocolate Mousse**

Served in a martini glass.

### **Sticky Date Pudding**

Drizzled with butterscotch sauce with ice-cream.

### **Chocolate Profiteroles**

Topped with chantilly cream and strawberries.

### **Lemon Meringue**

### **Fruit Salad**

Served in a chocolate cannister.

### **Citrus Tart**

With a berry coulis and cream.

### **Strawberry Pannacotta**

All set menu selections include a selection of herbal teas, freshly brewed coffee and after dinner mint chocolates.

Please advise caterers of any dietary requirements or allergies of guests.





# ROOMS

*The Boat Club*



# ROOM HIRE



## **The Fraser Room**

**140 - 300 Guests**

The Fraser Room is our prestige Wedding Reception and Function Facility with Spectacular views overlooking World Heritage listed Fraser Island and the Great Sandy Straits along with water front Harbour Scenery.

This well-appointed room is Hervey Bay's prestige Wedding Reception venue with a room capacity of up-to 180 Cabaret style and 300 cocktail style.

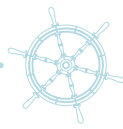
The professionalism and dedication along with the skilled touch and faultless preparation of the functions and catering team, all you will have to do is enjoy yourself.



## **The Fraser Deck**

The exclusive, private outdoor deck adjoining the Fraser Room overlooks the Urangan Marina. Boasting magical views of the Great Sandy Strait and a stunning Fraser Island backdrop it's ideally suited to host your wedding ceremony.

In the event of inclement weather the Fraser Deck is an ideal backup ceremony venue. Notification is required by no later than 10:00am on the required day.



# ROOM HIRE



## **The Board Room**

The Board room is ideal for meetings, business conferences, information sessions, product launches or even a smaller intimate gathering with a capacity of 25 guests.

The Board room has a room configuration to suit many style of events.

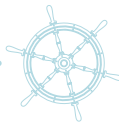


## **The Sandy Strait Meeting Room**

The meeting room overlooking the Great Sandy Straits and Fraser Island is purpose built to cater for small group gatherings and private meetings.

The board room style configuration can cater for up-to 20 guests.





# ROOM HIRE



## The M.V. Amaroo

The Club's purpose built charter vessel, the M.V. Amaroo is a fast and comfortable 20m catamaran. Extremely stable and spacious with three different viewing decks including shaded top-deck and all enclosed large cabling the Amaroo can carry up to 90 passengers.



## Marloo Twin Cinema

The Clubs 2 screen cinema is the perfect venue for your business presentation, product launch, private screening or seminar event. Each of the 2 sound proofed theatres boast large screens, state-of-the-art HD (high definition) projections systems and surround. Cinema 1 caters for up-to 42. Cinema 2 up-to 52.



## The Lower Deck

The Lower Deck is situated on the board walk at the Boat Club. This outdoor area is partly sheltered and has amazing views of the Marina and is ideal for Cocktail Parties and Gatherings.



# TERMS

## Confirmation of bookings and Payment

A booking is confirmed by signing the Terms and Conditions document and payment of the required deposit amount is received within 14 days of receiving the confirmation booking report and payment details.

If no signed confirmation or payment are received within the time allocation the booking and date will be made available.

Deposits can be made by Direct Deposit, Cash, Card or Cheque.

The function rooms are in operation until 11:00pm Sunday – Thursday and 11:30pm Friday and Saturday evenings.

All deposit payments are non-refundable.

## Settlement of payment

Final confirmation of guests numbers, catering and beverage requirements, time procedures along with final payment in full will be required by no later than 14 days prior to the function booking date.

Increases of guests numbers are acceptable if adequate notice is given.

To allow your function to be professionally catered, final catering, dietary requirements and additional meals for the MC, musicians, professional video operators, photographers and children will need to be considered along with confirmation of payment for catering.

## Cancellation of bookings

Notification of a cancellation of a function must be in writing to receive any refund of monies already paid excluding the deposit payment.

## Dress Code

Strict Dress regulations apply within the club premises, failure to comply with these dress codes may result in eviction from the premises.

Please refer to the clubs dress code policy on the web site or in the club foyer.

## Duty of Care

Clients are responsible for any damages caused by their guests and contractors / suppliers used for the event.

We do not permit the use of Confetti, Rice, Glitter or Streamers.

## Entertainment and Delivery / Collection

All entertainment requested is at the cost of the client.

Management does not accept responsibility for damage or loss of property left on the premises prior to, during or after the event.

The club must be notified in advance of all deliveries and collections made on behalf of the client.

## Decorations

The Hervey bay boat club functions team work to the highest professional standard with attention to detail to ensure your every requirement is met with the greatest care.

Externally sourced decorating companies are not permitted for HBBC functions and events.

All decorating and layout formations will be the responsibility of the HBBC Functions Team.

## Menu items and costings

Specific menu items and pricing may be subject to change based on seasonal availability. The Functions Manager will inform you of any changes during your enquiry.

### Client signature, required upon deposit.

I have read and understand the terms and conditions outlined above.

Name

Date



YOUR DEDICATED FUNCTIONS MANAGER

HEIDI KRAUSE

 0478 781 977     [functions@boatclub.com.au](mailto:functions@boatclub.com.au)



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