

# WEDDING

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

### Congratulations on your engagement!

On behalf of the Hervey Bay Boat Club Staff, Management and Directors we would like to Congratulate you both on your engagement and thank you for considering our venue for your wedding.

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 Hervey Bays prestige Fraser Room with stunning sunsets and breath taking backdrops for every occasion.

The skilled touch and faultless preparation of our Catering and Functions Team along with experienced and professional Wedding Co- Coordinators are on hand from your initial enquiry to the conclusion of your Special day.

Please find enclosed our Wedding Catering Package which can be tailored to suit any dietary requirement.

For further inquiries or to arrange a time to view the venue and meet with the dedicated Functions team please do not hesitate to contact me via email [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.

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# PLATTERS

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# PLATTERS

## Hot Platter

Prawn twisters • Grilled meat balls • Mini quiche • 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

## Scallops 3 Ways Platter

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

## Prawns 3 Ways Platter

Coconut prawns • Prawn cutlets • Garlic prawns with fresh herbs

## Dishes for a Cocktail Themed Reception

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

Please note: All platters serve approximately 20 guests.

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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**

Lyonnaisse 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.

Please advise of any dietary requirements or allergies of guests. \*Child 3-13yrs.

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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 topped with herb butter.

## **Steamed Rice**

## **Desserts**

Individual pavlova topped with whipped 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

Lyonnais 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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A romantic dinner table setting. In the center is a bottle of Penfolds Bin 128 Shiraz wine, partially covered by a black cloth. To the left, a vase holds several red roses. In the foreground, two wine glasses are visible; the one on the left contains a small dessert with red fruit and white cream. The background is softly blurred, showing other tables and chairs in a restaurant setting.

# SET MENU

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# 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.

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# 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.

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# 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

## WEDDING CAKE

### Wedding cake portions

Accompanied with Chantilly cream, vanilla icecream and a heart shaped chocolate case filled with fresh berries.

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

Please advise of any dietary requirements or allergies of guests.

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# Rooms

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# 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.

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# 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

The Boat Club



YOUR DEDICATED FUNCTIONS MANAGER

HEIDI KRAUSE

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



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