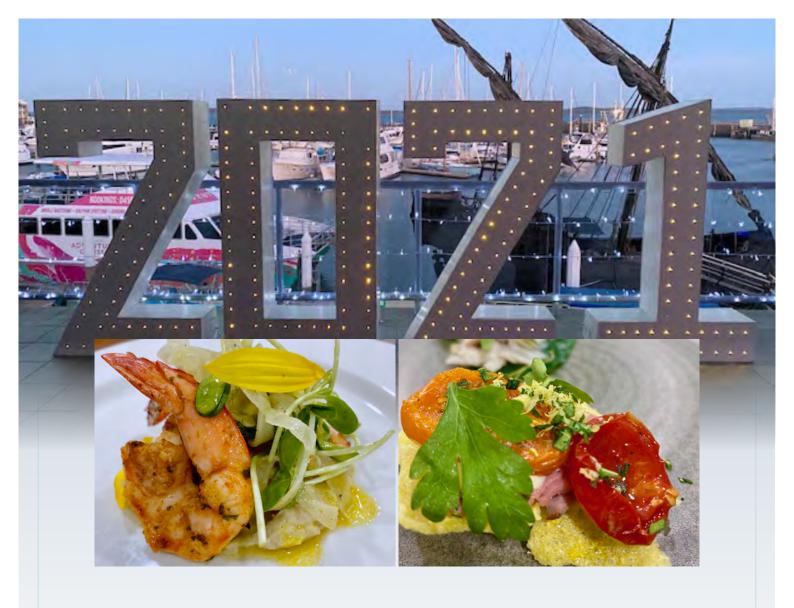
CORPORATE

CATERING PACKAGES



The Boat Club

YOUR PERFECT ALL-IN-ONE VENUE



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 Strait Marina.

Indulge your guests in the panoramic views of World Heritage listed K'gari (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. Our dedicated functions team - with over 17 years of experience - are on hand from your initial enquiry to the conclusion of your event.

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** or phone **(07) 4197 8705**.

Warm regards,

HEIDI KRAUSE

Functions Manager, Hervey Bay Boat Club Inc.





BREAKFAST

Light Breakfast 1 \$15.00 PP

Croissants filled with the following: Ham, cheese and tomato • Avocado, cheese and tomato • Asparagus, ham and cheese

Big Breakfast \$24.90 PP

Scrambled eggs • Grilled sausages & bacon • Grilled mushrooms & tomato topped with melted cheese Hash browns • Toast and butter • Fresh tropical fruit platter

Buffet Breakfast \$29.90 PP

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 selection of coffee, tea, herbal teas, juice, and/or chilled water.





MORNING / TEA

Menu 1 \$7.90 PP

Assorted Fresh Baked Biscuits

Menu 2 \$10.90 PP

Mixed Scones with jam & cream

Menu 3 \$12.90 PP

Mixed Scones with jam & cream • Assorted Cakes

Menu 4 \$12.90 PP

Assorted Mini Muffins & Mixed slices

Menu 5 \$13.90 PP

Cheese Crackers & Fruit Platter

Menu 6 \$12.90 PP

Assorted Filled Sandwiches (1 round per person)

Menu 7 \$14.90 PP

Assorted Filled Sandwiches (1.5 rounds per person)

All options are served with selection of coffee, tea, herbal teas, and/or chilled water.





LUNCH

Lunch 1 \$19.90 PP

Assorted filled baguettes • Cheese and fruit platter

Lunch 2 \$24.90 PP

Assorted mini muffins • Assorted baguettes and sandwiches • Cheese and fruit platter

Lunch 3 \$180 PER 15 ROUNDS

Assorted gourmet sandwiches

All options are served with selection of coffee, tea, herbal teas, and/or chilled water.







PLATTERS

Hot Platter \$200 PER PLATTER

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

Asian Finger Food Selection \$200 PER PLATTER

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

Gourmet Platter \$250 PER 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 \$160 PER PLATTER

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

Mediterranean Platter \$320 per platter

Prosciutto and grilled egg plant • Salami and sun dried tomatoes

Marinated mushrooms, olives • Fetta cheese and water crackers

Gourmet Cheese & Fruit Platter \$320 per platter

Assortment of gourmet cheeses $\, \bullet \,$ Sun dried fruit and water crackers Home made dips $\, \bullet \,$ Fresh seasonal fruit

Skewers Platter \$320 PER PLATTER

Satay chicken • Barbeque chicken





PLATTERS

Bruschetta Platter

\$175 PER PLATTER

Selection of traditional bruschetta

J PER PLATTER

\$250 PER PLATTER

Smoked salmon with cream cheese (approx.45 portions)

Oysters 3 Ways Platter \$300 PER PLATTER

Natural fresh oysters • Oysters Kilpatrick • Oysters mornay

Prawns 3 Ways Platter \$300 PER PLATTER

Coconut prawns • Prawn cutlets • Garlic prawns with fresh herbs

Dessert Platters \$250 per platter

40 - 45 serves per platter
Assorted petit-fours, profiteroles and slices

All platters serve approximately 20 guests.







Fresh baked oven bread rolls

Roasted Leg of Crackling Pork

Roasted leg of crackling pork served with a sweet apple sauce.

Thai Chicken

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

Satay Beef

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

Special Fried Rice

Vegetables

Lyonnaise potato. Assorted freshly steamed vegetables topped with herb butter.

Salads

Tossed garden salad • Coleslaw

Desserts

Pavlova • Apple crumble • Home-made custard • Chantilly cream

All options are served with selection of coffee, tea, herbal teas, and/or chilled water.

\$45 PER PERSON \$16.50 PER CHILD (5-12yr)

Please advise of any dietary requirements or allergies of guests at time of booking. Min. 45 pax.



functions@boatclub.com.au

(07) 4197 8705



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 crumble • Home made custard • Chantilly cream

All options are served with selection of coffee, tea, herbal teas, and/or chilled water.

\$48.50 per person

\$16.50 PER CHILD (5-12yr)

Please advise of any dietary requirements or allergies of guests at time of booking. Min. 45 pax.



functions@boatclub.com.au

(07) 4197 8705



Fresh baked oven bread rolls.

Beef Tortellini

Beef tortellini served with a napoli sauce sautéed with bacon and semi sun dried tomatoes, topped with shaved parmesan.

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

Assorted freshly steamed vegetables topped with herb butter.

Steamed Rice

Desserts

Individual pavlova topped with whipped Chantilly cream and seasonal fruit Baked cheesecake • Chocolate profiteroles • Chantilly cream

All options are served with selection of coffee, tea, herbal teas, and/or chilled water.

\$53.50 PER PERSON \$16.50 PER CHILD (5-12yr)





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

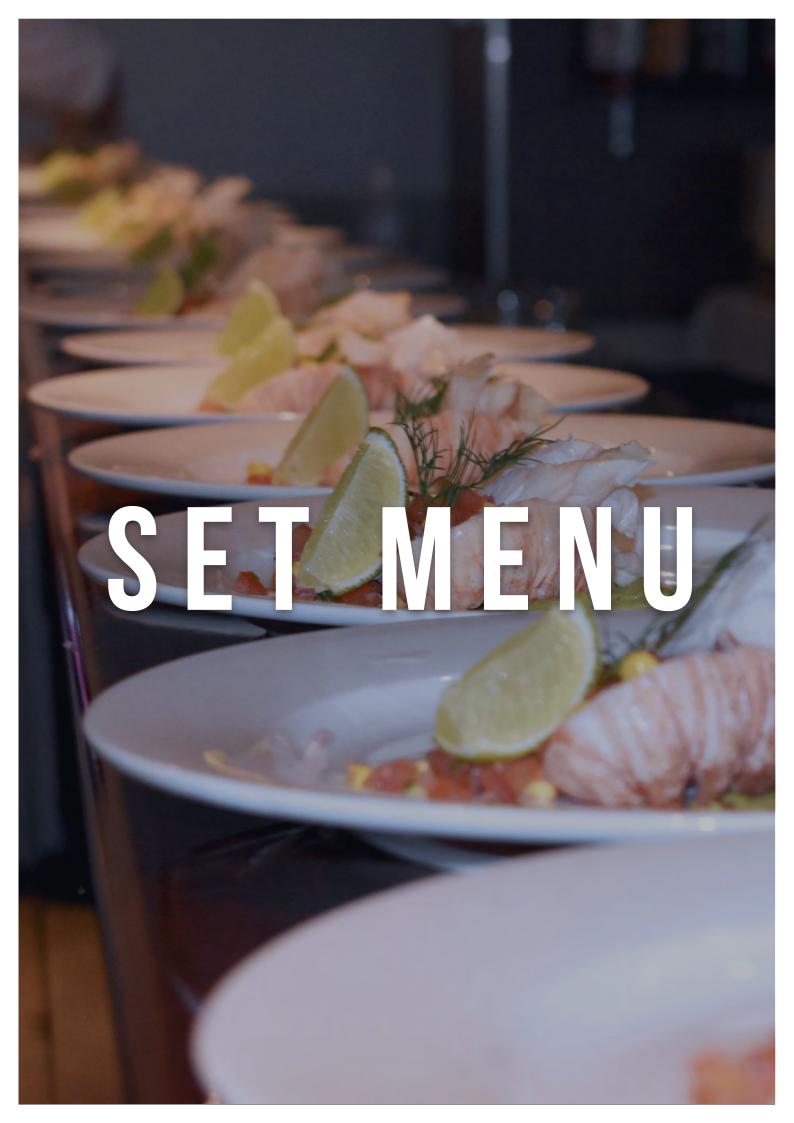
Desserts

Chocolate mud cake • Individual pavlova topped with fresh fruit • Baked cheesecake Fruit and cheese platter • Chantilly cream

All options are served with selection of coffee, tea, herbal teas, and/or chilled water.

\$56 PER PERSON \$16.50 PER CHILD (5-12yr)







SET MENU

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

ENTRÉE

Fried Camembert \$14.90 PP

Served with cranberry sauce and a mixed leaf salad.

Beef Tortellini \$14.90 PP

In a creamy bacon and Neapolitan sauce, topped with shaved parmesan.

Satay Chicken Skewers \$16.50 PP

Served with rice.

Smoked Salmon \$18.50 PP

With iceberg lettuce and capers.

Prawn Cocktail \$19.50 PP

Fresh local prawns, served with a chiffonade of iceberg lettuce, finished with cocktail sauce.

Slow Cooked Duck \$19.50 PP

Marinated duck breast, with roasted pistachios, and mixed leaf and mandarin salad, drizzled with balsamic glaze.





SET MENU

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

MAIN COURSE

Served with an oven baked dinner roll.

Chicken Breast \$38 PP

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 \$38 PP

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

Barramundi \$41 pp

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

Chicken & Prawns \$38 pp

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

Lamb Rump \$43 PP

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

Beef Cheeks \$38 PP

Beef cheeks, braised in a bourguignon sauce, with truffle infused mash, Dutch carrots and seasonal greens.

Pan Seared Atlantic Salmon \$38 PP

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

Fillet Medallion \$45 pp

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

Vegetable Moussaka \$32 PP

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





SET MENU

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

DESSERT

Chocolate Pudding \$15 PP

Warm chocolate pudding with a rich chocolate sauce, ice-cream, and Chantilly cream, garnished with mint and strawberries.

Chocolate Mousse \$15 PP

Chocolate mousse served with Chantilly cream, chocolate scrolls, and garnished with mint and strawberries.

Sticky Date Pudding \$15 PP

Warm sticky date pudding drizzled with butterscotch sauce, served with ice-cream, and Chantilly cream.

Chocolate Profiteroles \$15 PP

Chocolate profiteroles with chocolate scrolls, and Chantilly cream, garnished with mint and strawberries.

Vanilla Baked Cheesecake \$15 PP

Passionfuit Panna Cotta \$15 PP

All options are served with selection of coffee, tea, herbal teas, and/or chilled water.

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







ROOM HIRE





The Fraser Room

140 - 300 Guests, from \$450

The Fraser Room is our prestige function facility with spectacular views overlooking the marina and Great Sandy Strait, across to World Heritage-listed K'gari (Fraser Island).

This well-appointed room is Hervey Bay's prestige function 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.

\$450 MONDAY - THURSDAY

FRIDAY / SATURDAY

\$850 SUNDAY



The Fraser Deck +\$200

The exclusive, private outdoor deck adjoining the Fraser Room overlooks the Urangan Marina. Boasting magical views of the Great Sandy Strait and a stunning K'gari (Fraser Island) backdrop it's the ideal location for a cocktail themed evening.





ROOM HIRE



The Board room is ideal for meetings, business conferences, information sessions, product launches or even a smaller imitate gathering with a capacity of 25 guests. The Board room has a room configuration to suit many style of events.

\$150 PER DAY



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.

Price on application.



The Club's 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 seat 40-50, boast large screens, state-of-the-art HD (high definition) projections systems and surround.

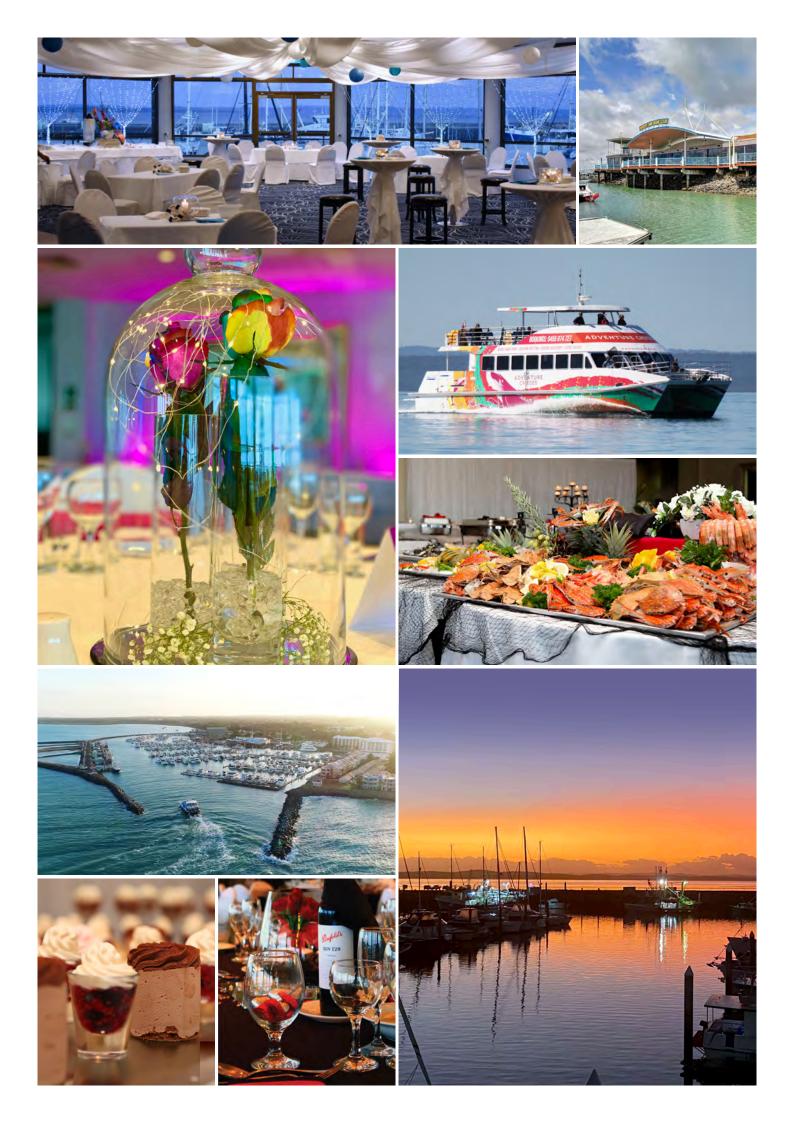
Price on application.



The Club's purpose built charter vessel - the Amaroo is a fast and comfortable 20m catamaran, ideally suited for unique functions, and Christmas parties. Extremely stable and spacious with three different viewing decks including shaded top-deck and all enclosed large cabin the Amaroo can carry up to 90 passengers.

Price on application.







DIRECTORY

PHOTOGRAPHERS

In-Motion Photography by Karlie

**** 0413 335 125

Jennifer McCue

**** 0400 927 408

Ben Commandeur

TRANSPORT

Hervey Bay Kombi

**** 0419 349 589

Special Buick Weddings

\$\square\$ 0428 654 954 | \square\$ caroljenkins@netspace.net.au

Bundy Limos & Hummers

4152 8855

Bundaberg Wedding Limousines

4160 8909

FLORISTS

Bay Flowers & Gifts

4124 2838

Bloomers Florist & Gift Ware

4194 1707

ENTERTAINMENT

Derek Smith (soloist)

Comparison Comparison Com

Shane Allsop (soloist)

८ 0481 388 330 │ ☑ shaneallsopmusic@gmail.com

Party Central Australia (DJ & Casino Supplies)

Comparison Compari

M & J Partyz (DJ)

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Party Right Events (DJ)

ACCOMMODATION

Akama Resort ★★★★

Ramada Resort

Mantra Hervey Bay ★★★

\$\lorer=1800 044 422 | \sum herveybay.res@mantraresorts.com.au





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 $14\,\mathrm{days}$ 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, or Card.

The function rooms are in operation until 10:00pm 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 meet 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





Buccaneer Drive, Urangan Hervey Bay Phone: (07) 4128 9643

YOUR PERFECT ALL-IN-ONE VENUE

boatclub.com.au f o



