

WEDDING

CATERING PACKAGES



The Boat Club

YOUR PERFECT ALL-IN-ONE VENUE



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 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 Hervey Bay's prestige Fraser Room with stunning sunsets and breath taking backdrops for every occasion.

The skilled touch and faultless preparation of our catering and function teams along with experienced and professional wedding co-coordinators - with over 17 years of experience - 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 or phone (07) 4197 8705.

Warm regards,

Heidi

HEIDI KRAUSE

Functions Manager, Hervey Bay Boat Club Inc.

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functions@boatclub.com.au

(07) 4197 8705



PLATTERS

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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 • Sun dried fruit and water crackers
Home made dips • Fresh seasonal fruit

Skewers Platter \$320 PER PLATTER

Satay chicken • Barbeque chicken

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

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PLATTERS

Bruschetta Platter

\$175 PER PLATTER

Selection of traditional bruschetta

\$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.

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BUFFETS

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BUFFET 1

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.

The Boat Club



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 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)

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BUFFET 3

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)

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

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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

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)

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SET MENU

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SET MENU

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

ENTRÉE

Fried Camembert \$14.90 P P

Served with cranberry sauce and a mixed leaf salad.

Beef Tortellini \$14.90 P P

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

Satay Chicken Skewers \$16.50 P P

Served with rice.

Smoked Salmon \$18.50 P P

With iceberg lettuce and capers.

Prawn Cocktail \$19.50 P P

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

Slow Cooked Duck \$19.50 P P

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

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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.

Chicken Breast \$38 P P

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 P P

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

Barramundi \$41 P P

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

Chicken & Prawns \$38 P P

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

Lamb Rump \$43 P P

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 P P

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

Pan Seared Atlantic Salmon \$38 P P

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 P P

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 P P

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

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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

Passionfruit Panna cotta \$15 PP

WEDDING CAKE

Wedding cake portions \$8.95 PP

Accompanied with Chantilly cream, Vanilla ice cream, and a chocolate filled with fresh berries.

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

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Rooms

The Boat Club



ROOM HIRE



The Fraser Room

140 - 300 Guests, *from \$450*

The Fraser Room is our prestige Wedding Reception and Function Facility with Spectacular views overlooking World Heritage listed K'gari (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.

\$450

MONDAY - THURSDAY

\$500

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 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 11:00am on the required day.

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DECORATIONS



Our available specialty bridal decorations are as follows:

- Organza bridal table crystal backdrops and fairy lights.
- White crystal Organza bridal and cake table skirting.
- White pleated bridal and cake table skirting.
- Black/White fitted chair covers.
- Chair sashes in a range of satin, Organza, lace and assorted colours.
- Black/White linen table cloths.
- Guest table overlays and runners in assorted colours.
- Cast iron candelabras with white votive candles.
- Crystal chandelier with draping.
- Assortment of glass ceiling baubles/lanterns.
- Seating arrangement display easel.
- Satin ceiling drapes.
- Wishing well.



CENTREPIECES

Our available centrepieces are as follows:

A wide variety of mirrors, glassware and vases are available on request.

Please contact us for decoration package prices. For all events, an additional fee of \$4.50 per person is applicable.

At The Boat Club, our highly qualified team of professionals - with over 17 years of experience - utilise their attention to detail and solid understanding of design concepts to create stunning and elegant events for all occasions.

Please note, as our team are responsible for supplying and arranging decorations for all of our functions, external decorating companies are not accepted.

Table linen and dining napkins are inclusive in the venue costs.



The Boat Club



DIRECTORY

CELEBRANTS

John Borg

☎ 0450 904 200 | ✉ ie@hotmail.com

David Proctor

☎ 4129 6488 | ✉ davidproctor@optusnet.com.au

PHOTOGRAPHERS

In-Motion Photography by Karlie

☎ 0413 335 125

Jennifer McCue

☎ 0400 927 408

Ben Commandeur

☎ 0412 939 469 | ✉ ben@inspirephotography.com.au

CAKE SUPPLIES

Art of Sugar (Mon Goulding)

☎ 0457 553 289

Sweet Wood Cakes

☎ 0405 451 311

TRANSPORT

Hervey Bay Kombi

☎ 0419 349 589

Special Buick Weddings

☎ 0428 654 954 | ✉ caroljenkins@netspace.net.au

Bundy Limos & Hummers

☎ 4152 8855

Bundaberg Wedding Limousines

☎ 4160 8909

STYLISTS

Lisa Klein (make-up)

☎ 0403 088 232

Headlines Hair and Beauty (hair)

☎ 4125 4220

FLORISTS

Bay Flowers & Gifts

☎ 4124 2838

Bloomers Florist & Gift Ware

☎ 4194 1707

ENTERTAINMENT

Derek Smith (soloist)

☎ 0455-967-767 | ✉ dereksmith@me.com

Shane Allsop (soloist)

☎ 0481 388 330 | ✉ shaneallsopmusic@gmail.com

Party Central Australia (DJ & Casino Supplies)

☎ 0435 961 243 | ✉ partycentralaustralia@yahoo.com.au

M & J Partyz (DJ)

☎ 0437 434 408 | ✉ info@mjpartyz.com

Party Right Events (DJ)

☎ 0400 109 368 | ✉ partyrightdj@gmail.com

Huggle Booth Photo Booth

☎ 0428 137 968

Hervey Bay Photo Booth

☎ 0414 241 954

BALLOON ARTISTS

Brighten my Day

☎ 0433 405 809

Sweet Balloons

☎ 0419 878 326

ACCOMMODATION

Akama Resort ★★★★★

☎ 1800 770 661 | ✉ book@akamaresort.com.au

Ramada Resort ★★★★★

☎ 1300 886 202 | ✉ stay@ramadaherveybay.com.au

Mantra Hervey Bay ★★★★★

☎ 1800 044 422 | ✉ herveybay.res@mantraresorts.com.au

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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 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 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

 (07) 4197 8705  functions@boatclub.com.au



Buccaneer Drive, Urangan Hervey Bay

Phone: (07) 4128 9643

boatclub.com.au

