



Wedding
CATERING PACKAGE



Welcome



Thank-you for choosing the Hervey Bay Boat Club
to share your special day with you.

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.

Stunning sunsets fill the room with a warm glow,
providing a breath-taking backdrop for every occasion.

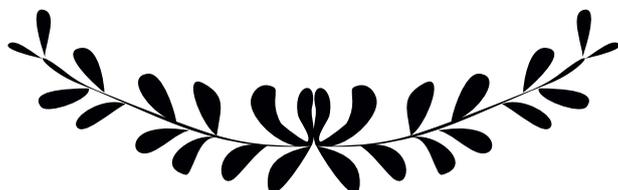
Please find enclosed our catering package, with options to suit any
occasion and dietary requirements.

For further inquiries, please contact me via email at
functions@boatclub.com.au or phone 07 41978705.

Warm Regards,

Heidi

Heidi Krause
Functions Manager
HBBC Inc.





Platters



Hot Platter

\$150 per platter

Prawn parcels
Grilled meat balls
Mini quiche
Gourmet pies
Cocktail spring rolls
Mini sausage rolls
Assorted dipping sauces

Asian Finger Food Selection

\$150 per platter

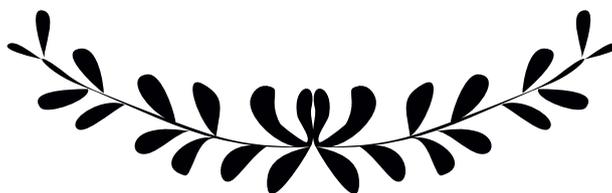
Chilli prawn twisters
Curry puffs
Vegetable money bags
Spring rolls

Gourmet Platter

\$180 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
Spinach and feta mini fillos

Please note: All platters serve approximately 20 guests.





Platters



Cold Platter

\$130 per platter

Kabana
Crudités and home made dips
Cubed cheese
Water crackers

Mediterranean Platter

\$150 per platter

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

Gourmet Cheese & Fruit Platter

\$150 per platter

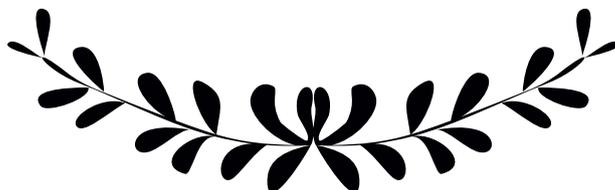
Cheeses include blue vein, brie, edam, gouda and camembert
Sun dried fruit and water crackers
Crudités and home made dips
Fresh seasonal fruit

Skewers Platter

\$180 per platter

Satay Chicken
Barbeque Beef

Please note: All platters serve approximately 20 guests.





Platters



Bruschetta Platter

\$150 per platter

Selection of traditional bruschetta

\$220 per platter

Smoked salmon with cream cheese
(approximately 45 portions)

Oysters 3 Ways Platter

\$200 per platter

Natural fresh oysters
Oysters Kilpatrick
Oysters mornay

Scallops 3 Ways Platter

\$220 per platter

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

Prawns 3 Ways Platter

\$240 per platter

Coconut prawns
Prawn cutlets
Garlic prawns with fresh herbs

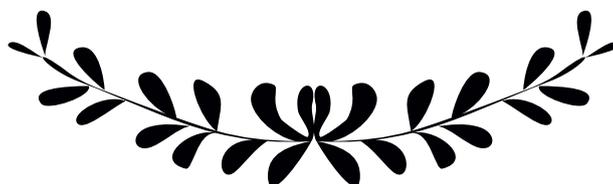
Dishes for a Cocktail Themed Reception

\$10.50 per serving

All served with rice

Red curry chicken
Asian beef and vegetables
Mongolian lamb

Please note: All platters serve approximately 20 guests.



Platters

Dessert Platters

\$160 per platter

40-45 serves per platter

Assortment of petit-fours

Mango and coconut bites

Tiramisu

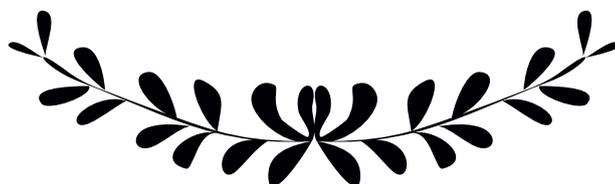
Assorted filled profiteroles

Bacio chocolate log

Chocolate coated strawberries



Please note: All platters serve approximately 20 guests.





Buffets



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

Fried Rice

Vegetables

Lyonnais potato

Steamed carrots, broccoli, beans and corn cobbetts topped with herb butter

Salads

Tossed garden salad

Coleslaw

Desserts

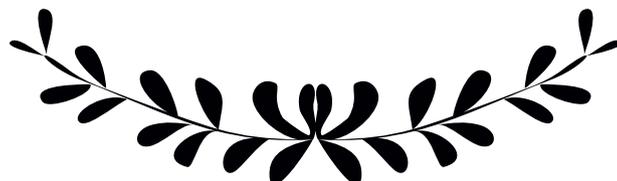
Assortment of fresh and dried fruits

Crackers accompanied with a selection of gourmet cheeses

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

\$32.50 per person \$10 per child 3 -13

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





Buffets



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
Steamed carrots, broccoli, beans and corn cobbetts topped with herb butter

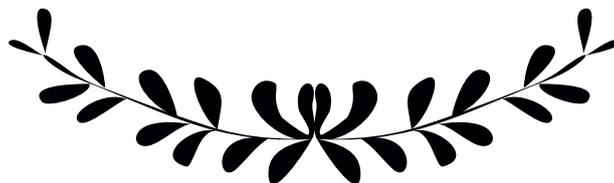
Desserts

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

\$36.00 per person \$10 per child 3 - 13

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





Buffets



Buffet 3

Fresh baked oven bread rolls

Veal Tortellini

Veal filled tortellini served with semi sun dried tomatoes, mushrooms, roasted cashew nuts and basil in a cream sauce

Roasted Beef

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

Chicken and Mushroom

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

Pork and Prawn Stir-Fry

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

Vegetables

Lyonnais potato

Steamed carrots, broccoli, beans and corn cobbetts topped with herb butter

Wild Rice

Desserts

Individual pavlova topped with whipped cream and seasonal fruit

Baked cheesecake

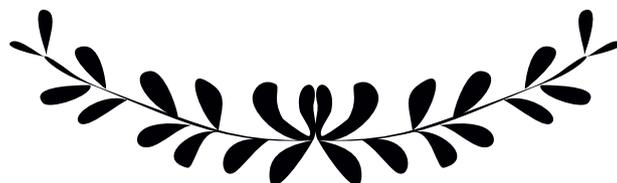
Chocolate profiteroles

Chantilly cream

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

\$41.00 per person \$10 per child 3 - 13

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





Buffets



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

Greek Salad

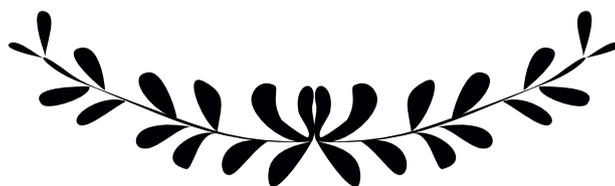
Desserts

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

\$43.50 per person \$8.50 per child 3 - 13

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



Set Menu

Choice of 2 options per course served as an alternate drop

Entrée Soup

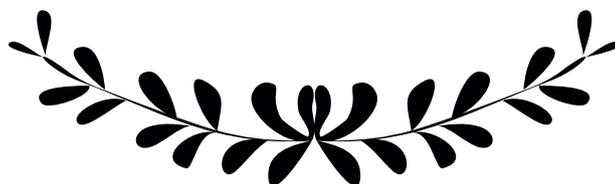
- Crème of pumpkin **\$7.50**
- Vegetable minestrone **\$8.50**
- Seafood chowder **\$12.50**

Entrée

- Fried camembert served with cranberry sauce **\$13.00**
- Veal tortellini topped with bacon, tomato, cream and basil sauce **\$12.50**
- Prawn Cocktail **\$17.50**
- Seafood avocado, half an avocado pear with prawns, smoked salmon/oyster **\$17.50**
- Duck, roasted pistachios, greens, mandarin and balsamic dressing **\$17.00**



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Set Menu

Choice of 2 options per course served as an alternate drop

Main Course

Barramundi \$32

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

Chicken Breast \$29

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

Tasmanian Rack of Lamb \$35

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

Chicken and Prawns \$32

Chicken breast topped with prawn skewers, roasted sweet potato, Kipfler potatoes, roma tomatoes and drizzled with Hollandaise

Fillet Medallion \$35

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

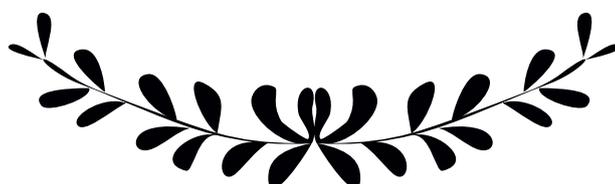
Twice-Cooked Pork Belly \$29

Crackling pork belly topped served on braised potato accompanied with sweet apple relish

Vegetable Tortilla Stack \$29

Vegetable tortilla stack of roasted eggplant, capsicum, sundried tomatoes topped with sour cream and olive tapenade

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



Set Menu

Choice of 2 options per course served as an alternate drop

Dessert

Warm chocolate pudding served with ice-cream **\$13.00**

Chocolate mousse served in a martini glass **\$9.50**

Sticky date pudding drizzled with butterscotch sauce with icecream **\$12.00**

Chocolate profiteroles topped with chantilly cream and strawberries **\$10.50**

Lemon Meringue **\$12.00**

Fruit salad served in a chocolate cannister **\$12.00**

Citrus tart with a berry coulis and cream **\$10.50**

Strawberry pannacotta **\$12.00**

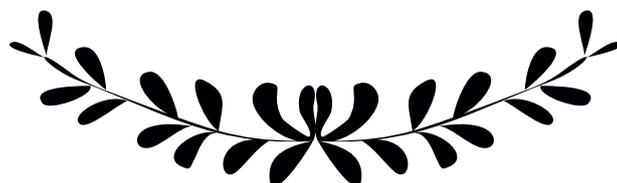
Wedding Cake

Wedding cake portions to be accompanied with Chantilly cream, vanilla icecream and a heart shaped chocolate case filled with fresh berries **\$4.50**

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.



❁ Room Hire Fees and Set Up Options ❁

Six function areas at the Hervey Bay Boat Club allow many different catering options.

Board Room

The Board Room caters for up to 20 guests at a cost of \$100.00 per day and is ideal for meetings and conferences.

Sandy Strait Meeting Room

Overlooking the Great Sandy Strait and Fraser Island this purpose built meeting room caters for smaller gatherings of up to 20 guests at a cost of \$100.00 per day.

Lower Deck

The lower deck is situated on the board walk at the Boat Club. This outdoor area is partly sheltered, has amazing views of the Urangan Marina and is ideal for luncheons and gatherings.

Fraser Room

The Fraser Room, overlooking the Great Sandy Straits and Fraser Island, is Hervey Bays prestige wedding reception venue with a capacity of 140 guests caberet style, 160 guests theatre style and 300 guests cocktail style.

The covered outdoor balcony is ideal as a break out room or simply to have your lunch gathering. The cost of the Fraser Room is \$250 up to 4 hours or \$350 over 4 hours Monday to Thursday and \$350.00 Friday, Saturday and Sunday

Fraser Room Deck

The Fraser Deck adjoining the Fraser Room overlooks the Urangan Marina with magical views of Fraser Island and can be used to hold your wedding ceremony for an additional \$150.00 In the event of inclement weather the Fraser Deck is an ideal backup ceremony venue. Notification is required by no later than 10am on the required day.

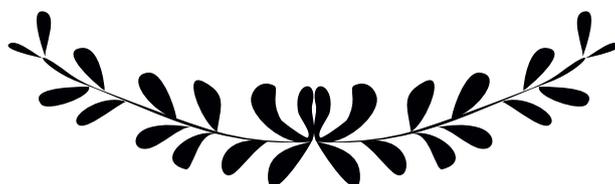
Marloo Room

The Marloo Room is ideal for larger functions with a built in stage area for live entertainment and capacity to cater for 400 guests cocktail style, 250 theatre style and 220 caberet style. The cost of the Marloo Room is \$250 up to 4 hours or \$350 over 4 hours Monday to Thursday and \$350.00 Friday, Saturday and Sunday

Both of the larger function rooms have a dance floor included in the cost of the room, lectern, roving microphone, white board and markers, flip chart (if required), registration table, presenter table, projector table and power board.

Iced water and Mentos mints are also provided.

Audio visual equipment hire is available on request at additional cost.



Terms and Conditions

Confirmation of Bookings

Your booking is not confirmed until a deposit is received. If we do not receive confirmation and deposit within 14 days we will release the room without further notice. Function rooms trade until 11:30pm for all occasions.

Signing In

All visitors and guests of members are required to provide acceptable I.D at the clubs reception

Dress Regulations

Dress regulations apply after 6:00pm, please refer to club dress regulations.

Final Numbers

Final numbers are to be confirmed and payment received no less than 14 days prior to the event. This will be the guaranteed number. Increases are acceptable if adequate notice is given.

Cancellations

Deposits will be retained by the club for functions cancelled 28 days or less prior to the confirmed date.

Duty of Care

Clients are responsible for any damage caused by their guests and contractors/suppliers used for the event. We do not permit the use of confetti or rice.

Menu Selection

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

Please note: There is no draught beer available in the Marloo Room.

Equipment Delivery and Collection

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

Settlement of Account

All outstanding payments must be finalised 14 days prior to the function date, bar accounts can be paid at the conclusion of the event, unless prior arrangement is made.

Decorations

A standard charge of \$3.50 per person applies to all set-up events.

Externally sourced decorating companies are not permitted for HBBC functions. All decorating and layout formation is the responsibility of the HBBC functions team.

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

Client signature required upon deposit. _____

