



VESSEL CATERING



The hospitality team at RQYS are always trying to provide premium services for its members that they won't find elsewhere in Manly. So, to kick off 2020 we've decided to revamp our vessel catering package! We're boasting free delivery right to your vessel, great service, better food and unbeatable prices!

Here's a quick overview of what we're offering:

- Gourmet Boxes for 8-10 people starting at \$41 (fruit, cheese board, antipasto, muffins & cookies)
- Premade morning tea & lunch for small or large groups starting at \$36pp (includes fruit platter)
- Whole day catering for small or large groups starting at \$71pp (includes cheese & antipasto platter)
- Everything you need for a great BBQ, with ingredients like **fresh seafood** and raw meat straight from our *Harbour View Restaurant* kitchen!
- Grocery items and frozen meals prepared by our chefs



VESSEL CATERING

48 Hours Notice

Box Options

(Serves 10 guests)

Seasonal Fruit Box - \$41

Muffin Box - Sweet or Savoury - \$55

Cookie Box - \$50

Cake & Slice Box - \$65

Sandwich, Wrap & Slider Box - \$65

Assorted Frittata \$65

Includes: Pumpkin, bacon, goat's cheese | Breakfast | Vegetarian | Spinach, fennel, fetta

Antipasto Box \$65

Includes:

Chargrilled Marinated Vegetables | Kalamata Olives | Continental Meats | Dips | Dried Fruit | Lavoush

Cheese Box \$65

Includes: Brie | Blue Cheese | Cheddar | Grapes, Strawberries & Blueberries | Nuts | Crackers | Baby Figs | Chutney

Rice Paper Rolls \$65

Platter of 20

Includes:

Prawn | cucumber | pickled carrot | mint | rice noodles

Teriyaki chicken | cucumber | pickled carrot | mint | rice noodles

Vegetarian with Inari | cucumber | pickled carrot | mint | rice noodles

Note: if you don't have a fridge on board, we can supply a Styrofoam box and ice packs for \$5

ADD + Staff Service - let one of our qualified and friendly staff members make your day easier with food & beverage service \$40 per hour (minimum of 2 hours)



VESSEL CATERING

48 Hours Notice

Cater Out Option 1 - \$38 per person

Assortment of Baguette Sandwiches

Chicken & avocado | Tomato & cheese | Prosciutto, fresh mozzarella, roasted red capsicum
Grilled vegetables and fresh mozzarella

Salads

Spinach, strawberry, toasted almonds, citrus dressing
Caesar salad with crispy bacon on the side
Potato or pasta or couscous salad with vegetables

One large fruit box

Cater Out Option 2 - \$38 per person

Gourmet Wraps, Sandwiches & Sliders

Roast beef, mixed lettuce, mustard, Swiss cheese | Grilled vegetables and fresh mozzarella
Turkey, sprouts, tomato, mozzarella, eggplant | Chicken & Avocado

Salads

Spinach, strawberry, toasted almonds, citrus dressing
Caesar salad with crispy bacon on the side
Potato or pasta or couscous salad with vegetables

One large fruit box

Cater Out Option 3 - \$36 per person

Cold Meats

Chicken, Ham, Roast Beef, Smoked Salmon

Salads

Spinach, strawberry, toasted almonds, citrus dressing
Caesar salad with crispy bacon on the side
Potato or pasta or couscous salad with vegetables
Mixed Selection of breads & rolls

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Whole Day Catering - \$71 per person

Morning Tea

Assorted individual Frittatas

Assorted mini sweet muffins or muesli cups with raspberry coulis, yoghurt & seasonal fruit

Lunch

Fresh King Prawns (6 per person)

Roast sweet potato and jap pumpkin with feta, olives and basil.

Cherry tomato, red onion and bocconcini with baby herbs

Spinach, strawberry, toasted almonds, citrus dressing

Cold meats – Chicken (breast only) | Rare roasted beef | Ham

Sliced French sticks – (extra French sticks)

Butter and condiments

Cheese and Fruit Box

Afternoon tea

Cheese Box

Antipasto Box

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FRESH SEAFOOD - \$POA

Sold by KG

Options:

- Mooloolaba King Prawns | Dipping Sauce | Lemon
- Whole Cooked Sand Crabs | Dipping Sauce | Lemon
- Whole cooked bugs | Dipping Sauce | Lemon
- Fresh Natural Oysters | Dipping Sauce | Lemon

Meat

Sold individually

- 100g Grim Rib Fillet (raw) \$6
- 250g Cape Grim Rib Fillet (raw) \$10
- Beef Sausages or Pork Sausages 250g (raw) \$8
- Bacon 250g (raw) \$6
- Sliced leg ham 250g \$8
- Sliced roast beef 250g \$8
- Cold cooked chicken pieces (bone in) 250g \$8
- Cold cooked chicken breast 250g \$8
- Sliced Hungarian salami 250g \$8

Mixed Salad Options \$21

Sold in 946ml container

- Pumpkin and pine-nut salad
- Garden Salad | Coleslaw | Greek Salad

Single Salad Options \$11

Sold in 946ml container

- Sliced tomato | Green Oak Lettuce
- Beetroot | Red Onion | Grated Cheese

PREMADE OPTIONS

Basic Sandwiches

- Ham, cheese & tomato
- Roast Beef, cheese & pickles
- Egg & lettuce
- Chicken, lettuce & mayonnaise

Each \$8

PREMADE OPTIONS

Basic Rolls

- Ham, salad & pickles
- Chicken, salad & mayonnaise
- Roast Beef, salad & pickles
- Cheese & salad

Each \$9.5

PREMADE OPTIONS

Basic Wraps

- Ham, salad & pickles
- Chicken, salad & mayonnaise
- Roast Beef, salad & pickles
- Cheese & salad

Each \$10

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Other Selections

- Sliced brown onions (by kg) - \$6
- Bread roll & butter portion ea - \$2.50
- Sliced bread & butter portion ea - \$2.20
- 250ml Tomato Sauce - \$4
- 250ml BBQ Sauce - \$4
- 250ml Mustard - \$4

GROCERY ITEMS

- Loaf of bread - \$4
- 2L Milk - \$4.50
- Eggs 1/2 Doz - \$4 | Doz - \$6
- Margarine 250g tub - \$6

PRECOOKED FROZEN DINNERS

- Beef Stroganoff with Mash
- Beef, red wine, mushroom and mash
- 2 x pork and apple sausages with onion gravy and mash
- Red mango chutney chicken curry with rice
- Vegetarian or beef lasagne
- Thai green chicken curry with cashews and rice
- Meatballs with pasta
- Beef goulash
- Chicken cacciatore with rice

Meals are per serve - \$14.50 each

Meals are served in individual foil containers or in individual cryovac bags

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TERMS & CONDITIONS

All reservation and agreements are made upon and are subject to the rules and regulations of the Royal Queensland Yacht Squadron Functions Department and the following conditions.

POSTPONEMENT / CANCELLATION

Any cancellations made within 24 hours - full catering charges will apply.

FINAL NUMBERS

Final numbers are to be specified by the 48 hours prior to catering. At the time of confirmation of final numbers, final menu selections and special dietary requirements must be confirmed. This will be considered a guarantee, and this guaranteed number would be the minimum for which you will be charged. If your numbers should increase after this guarantee the client must advise the Royal Queensland Yacht Squadron immediately, this would then be the number charged, should your numbers decrease you will still be charged at the guaranteed number.

PAYMENT OF ACCOUNTS

Preferred payment methods are Member Charge, direct deposit, cash or bank cheque, or Credit Card. Full payment is required upon confirmation of final numbers, 48 hours prior to catering.

PRICE CHANGES

All menu prices and terms and conditions are current, effective 1st January 2020 and current to 31st December 2020. Prices are subject to change at Management's discretion to allow for changes in the current market environment. Menu reviews are conducted on a regular basis.

VEGETARIAN AND SPECIAL DIETS

We are more than happy to cater for guests with special dietary requirements. Prior notice is essential at time of final number notification.

Due to the nature of food preparation, it is highly likely that food has come into contact or may contain trace elements of Gluten, Milk Products, Tree nuts and preservatives. If you or your guests have an allergy to one or more of these ingredients, you must notify us so we can assist in making suitable dietary arrangements.

I have read and agree to abide by the terms and conditions listed above:

Name/s: _____

Client Signature/s: _____

Date: _____