



MHYC

MIDDLE HARBOUR YACHT CLUB

Function Package

CELEBRATE | ENTERTAIN | SOCIALISE

www.mhyc.com.au





WELCOME TO MIDDLE HARBOUR YACHT CLUB

Middle Harbour Yacht Club lies on the shores of The Spit, some 7 kilometres North of Sydney's CBD, and is uniquely situated on the waterfront of Middle Harbour's beach.

Our function rooms all have adjoining balconies that open to water views of Middle Harbour & Sydney Heads. Middle Harbour Yacht Club is one of Sydney's most versatile conference and function venues.

All functions rooms offer spectacular views over Middle Harbour and our catering packages have something for everyone!

Celebrate, plan, launch or just contemplate...

Middle Harbour Yacht Club has something for everyone.

For all function enquiries, please call the functions team on 9969 1244 or email functions@mhyc.com.au





- FUNCTION SPACES -



HARBOURVIEW BAR & BISTRO

The Harbourview Bistro and Bar, located on Level 1 has a private balcony that runs the length of the room boasting spectacular marina and harbour views filled with memorabilia paying tribute to the Club and it's achievements since 1939.

ROOM CAPACITY

Banquet style up to 85 people

Cocktail up to 150 people

ROOM HIRE

Monday to Friday day hire - \$1500

Monday, Tuesday & Friday evenings hire from 6pm - \$1500

Saturday & Sunday from 6pm - \$2000

The room hire is subject to booking numbers and is not available for hire on Wednesday and Thursday evenings due to club sailing.

Enquire about the generous member discounts | Prices are subject to change



QUARTERDECK & BALCONY

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The Quarterdeck Room is located on level 1 of the club and is filled with abundant light and harbour views. With large windows and bi-fold doors which open to the Bluebird balcony, this room is ideal for birthday celebrations, engagement parties and reunions.

ROOMCAPACITY

Banquet style up to 40 people

Cocktail style up to 80 people

ROOMHIRE

Monday to Friday day hire - \$800

Monday to Friday evenings hire from 6pm - \$800

Saturday and Sunday - \$1000

Enquire about the generous member discounts | Prices are subject to change





MEMBERS' ROOM

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The perfect intimate lunch or dinners with a private section of the balcony looking onto the waters of Middle Harbour. This venue is an ideal for private dining with its own balcony and exposure to natural light, fresh air and filled with history and memorabilia.

ROOMCAPACITY

Banquet style up to 20 people

Cocktail up to 30 people

ROOMHIRE

Monday to Friday - \$300

Saturday and Sunday - \$300

Enquire about the generous member discounts | Prices are subject to change



SANDBAR CAFE & DECK

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For an event with a difference with capacity up to 80 why not combine the Sandbar with exclusive use of our beach to create an extravagant dinner, an intimate beach wedding ceremony or even a party!

DECK CAPACITY

Banquet style up to 30 people

Cocktail style up to 80 people

DECK & BEACH CAPACITY

Cocktail style up to 250 people

DECK ROOMHIRE

Monday to Friday evenings hire from 6pm - ~~\$800~~

Saturday and Sunday - \$1000

DECK & BEACH ROOMHIRE

Monday to Friday evenings hire from 6pm - ~~\$1800~~

Saturday and Sunday - \$2500

Enquire about the generous member discounts | Prices are subject to change





- COCKTAIL CATERING -



Minimum order 25 people at \$20 per person

CANAPES \$4 p p

Tomato Bruschetta on a garlic & rosemary crouton

Veggie Rice Paper Rolls w/ hoisin sauce (GF)

Salt & Pepper Calamari w/ lime aioli

Caramelised onion & goats cheese tart (V)

Homemade pork & fennel sausage rolls

Zucchini, corn & feta fritters w/ aioli (GF)

Chicken skewers w/ mango & sweet chilli mayo

CANAPES \$5.50 p p

Mushroom ragout & mozzarella arancini balls (V)

Prosciutto wrapped prawn skewers (GF)

Chimichurri steak tortilla (GF option available)

Buttermilk fried chicken bites with chipotle mayo (GF)

Seafood ceviche with avocado, lime, coriander (GF)

Red wine & beef cheek pie

SUBSTANTIAL CANAPES \$7 EACH

Cheeseburger sliders with American cheese, pickles & 3 mustard mayo

Pulled pork nachos bowl with pico di gallo, queso sauce & guacamole

Lamb souvlaki skewers with tzatziki (gf)

Herb crumbed market fish fingers with beer battered chips, lemon & tartare Thai

yellow chicken curry with steamed rice & pappadum

Chicken, beef or vegetable noodle box in honey soy sauce

SWEETS \$4 p p

Min order 20 pax

Fresh cinnamon churros with Nutella dipping sauce

Choc fudge brownies (GF)

Homemade Gelato / Sorbet (GF)



COCKTAIL PLATTERS

Fresh Seasonal Fruit Platter charged at \$7 per person Assorted Gourmet

Sandwich & Wrap Platter charged at \$8.50 person

Seafood Platter w/ king prawns, mussels & smoked salmon charged at \$15 per person

Mixed Antipasto Platter w/ four types of cheeses, cured meats, marinated vegetables, antipasto, caramelised onions, crackers, fruits, quince paste & dips charged at \$10 per person

PICNIC TABLE

Large platter of sliced glazed ham with a variety of condiments and fresh continental breads, served with creamy basil, semi dried tomato potato salad, crunchy coleslaw, green leaf garden salad, charged at \$25 per person

CAPTAINS TABLE

Large platter of sliced glazed ham, rare roast beef & turkey with a variety of condiments, served with creamy basil, semi dried tomato potato & roast beetroot salad & a pumpkin & feta salad green leaf garden salad, charged at \$35 per person

BARBEQUE BAR

\$20 per person | Minimum order 30 pax

Classic Burger Bar; includes beef, chicken and veggie burgers.

Caribbean Burger Bar; includes pulled pork and jerk chicken with coleslaw.

Taco and Nacho Bar; includes spicy chorizo beef asada and beans.

Add salad for \$5pp each. Choose from; Caesar, garden, eggplant, potato or black bean and corn.





P I Z Z A P A C K A G E

\$20pp (minimum order of 10 pizzas)

M A R G H E R I T A

tomato base | mozzarella | basil | garlic oil

V E R Y V E G E T A R I A N

eggplant | semi dried tomato | onion | goats cheese | olives | basil

P R O S C I U T T O & P E S T O

prosciutto | goats cheese | rocket | pesto | semi dried tomato

H A M & M U S H R O O M

ham | wild mushroom | porcini | parmesan

T H E " E Y E O F T H E T I G E R " P R A W N

tiger prawns | onion | capsicum | aioli | chili | lemon | parsley

T H E M H Y C S U P R E M E

ham | chorizo | prosciutto | spanish onion | roast capsicum | de |
mushroom | basil





- SEATED CATERING -

Alternate Drop – select 2 options from each course
Two courses - \$55 per person OR three courses - \$60 per person

ENTRÉE

Salt & Pepper Calamari w/ chill & coriander salad w/ nam jim dressing (GF & DF)
Citrus cured ocean trout w/ avocado and lime mousseline
Caramelised onion and goats cheese tart
Caribbean char-grilled chicken w/ a mango salsa

MAIN COURSE

Chicken roulade wrapped in bacon w/ semi dried tomatoes, goats cheese & basil served w/ chat potatoes.
Baked barramundi fillet dried heirloom tomatoes w/ a warm potato, lemon, & herb salad.
Cider pork belly served on cauliflower puree w/ baby spinach, fennel & red capsicum.
Slow cooked new season lamb rump w/ smokey eggplant & chickpea salad.
Thyme & lemon risotto w/ colourful baby beets, feta & arugula.

DESSERT

Dark chocolate tart with white chocolate mousse
Mango and coconut panna cotta
Mixed berry Pavlova
Classic Banoffee Pie

OPTIONAL EXTRAS

On table cheese platter \$10 per person
Bread Basket per table charged at \$2 per person

(GF) = Gluten free (DF) = Dairy free
Other dietary requirements available upon request





- COCKTAIL CATERING -

B A R T A B

Simply provide us with a maximum budget, and our staff will alert you once this amount has been reached. Updates throughout the function are available, and an increase or decrease at any stage throughout the event is possible. Once the agreed limit has been reached, the bar converts to a cash till to ensure your guests can still order and pay for their own drinks.

C A S H B A R

Your room hire fee includes bar attendants, which means that the bar will be open and fully stocked. A cash bar enables your guests to purchase their own drinks at cash prices.

B E V E R A G E P A C K A G E S

Our pre-paid packages are applicable to all adult attendees of your event. See next pages for package options.





S I L V E R P A C K A G E

Charged at \$55 per person

BUBBLES - SELECT ONE:

Craigmoor Cuvee Brut, Mudgee
Taltarni "T-Series" BRUT, Taltarni

WHITES - SELECT TWO:

Circa 1858 Sauvignon Blanc, Central Ranges
Impressionist Pinot Grigio, Eden Valley
Impressionist Chardonnay, Eden Valley
Oakridge Chardonnay, Yarra Valley

REDS - SELECT TWO:

Circa 1858 Shiraz, Central Ranges
Impressionist Tempranillo, Eden Valley
Bremerton "Tamberlyn" Cabernet Blend, Langhorne Creek

TAP BEERS:

Beers available may change depending on location of bar Victoria
Bitter, Carlton Draught, Frothy and Coopers and Cascade Light

SOFT DRINKS:

Post mix only



GOLD PACKAGE

Charged at \$65 per person

BUBBLES - SELECT ONE:

Chandon BRUT, Adelaide Hills
La Gioiosa PROSECCO, Veneto

WHITES - SELECT TWO:

"Working Lunch" Sauvignon Blanc, Marlborough
Santi Sortisele Pinot Grigio, Venezia
Robert Oatley Chardonnay, Margaret River
Scarborough Chardonnay, Hunter Valley
d'Arenberg "The Dry Dam" Riesling, Adelaide Hills

REDS - SELECT TWO:

Four in Hand Shiraz, Barossa Valley
d'Arenberg "The Footbolt" Shiraz, Clare Valley
Cruel Mistress Pinot Noir Great Southern
Bremerton Tempranillo/Graciano, Langhorne Creek

TAP BEERS:

Beers available may change depending on location of bar Victoria
Bitter, Carlton Draught, Frothy, Coopers and Cascade Light

SOFT DRINKS:

Post mix only



TERMS AND CONDITIONS

1. DEPOSITS – Room Hire must be paid in full to confirm your booking and the full balance of agreed fees 48 hours PRIOR to the day of the function. We require you to sign and return this “Bookings Confirmation & Conditions sheet accepting and agreeing to the stated terms & conditions.
2. CATERING – Final prepayments are required one week prior to your function. Member discounts cannot be applied to any function catering.
3. BEVERAGES – Details should be finalised one week prior to your event. Beverage Packages are to be paid in full one week prior to function and bar tabs are to be paid in full on the day at the end of the function. Member discounts cannot be applied to bar tabs or beverage packages.
4. CANCELLATIONS - MHYC will charge a cancellation fee of 25% of the total venue hire if the conference or function is cancelled within 30 days of the first day of the conference or function increasing to 50% if cancelled within 14 days, and to 100% if cancelled within 7 days. No refund will be given once catering prepayment has been made or within one week of function.
5. RESPONSIBLE SERVICE OF ALCOHOL – Middle Harbour Yacht Club is committed to and enforces the responsible service of alcohol as defined under the NSW Liquor Licensing Laws. People under the age of 18 are not permitted in any bar service area and are not allowed to consume any liquor on or around the premises of the Club. All employees of MHYC are under obligation to refuse to supply liquor to an intoxicated person.
6. The service and sale of alcoholic beverages will cease promptly at 11.00pm in order to comply with our liquor licence obligations.
7. The venue rooms are strictly non-smoking, and anyone caught smoking in these areas may be asked to leave the premises.
8. There are strict rules about events conducted in the Sandbar and to the adjoining beach area, being that all drinks will be served in plastic ware. Glass is not permitted on the beach at any time.
9. DAMAGE - The Client shall take reasonable care not to damage any Club property or boats moored in our marina. You (the hirer) are financially responsible for any extra cleaning, damage or excessive glass breakage sustained from your function.
10. The Client will conduct the function in an orderly fashion in compliance with any directives from Club management, including obeying all applicable laws, ordinances and regulations.
11. The Client will be liable for all charges incurred by the Client or delegates/guests to its function.
12. Noise Management - Middle Harbour Yacht Club will monitor the sound levels as needed, in accordance with NSW Legislation “Protection of the Environment Operations (Noise Control) Regulations 2017”. All music or amplified noise must cease on or before 11pm - unless requested earlier by Club management.
13. PRICES – Please note all prices and items listed may be subject to change. Clients will be advised accordingly.

SIGNED

NAME (PRINTED)

DATE

