

The Yacht Club

SIMPLY STUNNING WEDDINGS

2011 Wedding Ceremony
& Reception Packages



The Yacht Club

A wedding at The Yacht Club is a special occasion – not just for the bride and groom, but for everyone. Here at The Yacht Club we know how to make it unforgettable. We are experts in making your day one to remember forever. Service, beauty and luxury all combine to make your day a very special day...

The Yacht Club offers couples a sophisticated and memorable venue for their special day. Our location, alongside the Mooloolaba Marina, offers a stunning waterside venue for both wedding ceremonies and wedding receptions.

With a deck overlooking the magnificent marina as the sun is setting, how much more romantic can it be for your wedding day?



Wedding Packages

The Yacht Club offers truly memorable wedding ceremony and reception packages.

Contact us to arrange your private viewing of the fabulous facilities.

The Yacht Club *Wedding Packages* have been designed under the professional and expert advice of our Wedding Event Manager to make your wedding day memorable, elegant and stylish.

Our venue is an ideal waterside location for your romantic wedding ceremony and reception.

The packages are designed to save you precious time and stress so you can relax and look forward to your special day. We will take care of all the details so you don't have to. With experience and professionalism on our side let The Yacht Club create the perfectly romantic and memorable wedding day for you.

Wedding Ceremony Options

If you are looking for one of the best waterside wedding ceremony locations on the Sunshine Coast then look no further.

The Yacht Club is ideally situated beside the spectacular Mooloolaba Marina making it a perfect waterfront location for traditional or civil wedding ceremonies.

With a number of stunning locations available for your wedding ceremony each with its own charm.

Ceremony Packages

Classic

Your choice of location within the grounds of the Marina

Signing table with white boxed pleated skirt

Two chairs for signing table dressed with covers & sashes

16 chairs with covers & sashes for your guests

Red, natural or charcoal carpet aisle way

Two bali flags or basket of bubbles

\$695.00

Contemporary

Your choice of location within the grounds of the Marina

Signing table with white boxed pleated skirt

Two white American style beach chairs for signing table

16 chairs American style beach chairs

Bamboo or White post bollard walkway with flower tops & chiffon drape

Red, natural or charcoal carpet aisle way

Two Bali flags or basket of bubbles

\$900.00

All ceremony options allow use of grounds for family photos and bridal party photos and offers a wet weather alternative if the weather is not the best



Reception Packages

A selection of reception packages to ensure your wedding reception is a night to remember.

Amazing foods to savor and culinary delights to ensure there is something for all tastes!

All packages are based on a minimum of 60 guests, if your wedding is more intimate please call our Wedding Event Manager to work out your own special requirements

Elegance wedding package

This wedding package includes:

- Private pre-reception terrace for guests
- Two hot and two cold canapés served with pre-dinner drinks
- Two course alternate menu, including coffee & tea
- White chair covers with your choice of sash colour
- Table centre pieces including flowers, candles & table runners
- Bridal table fully dressed with white skirting & candles
- Personalised menus
- Lectern and microphone
- Dance floor, cake table and gift table
- Complimentary parking for all wedding guests

\$105.00 per person

Romance wedding package

This wedding package includes:

- Private pre-reception terrace for guests
- Crudities with dips served with pre-dinner drinks
- Three-course set menu, including coffee & tea
- White chair covers with your choice of sash colour
- Table centre pieces including flowers, candles & table runners
- Bridal table fully dressed with white skirting & candles
- Personalised menus
- Lectern and microphone
- Dance floor, cake table and gift table
- Complimentary parking for all wedding guests

\$110.00 per person



Stylish wedding package

This wedding package includes:

- Private pre-reception terrace for guests
- Two hot and two cold canapés served with pre-dinner drinks
- Three-course alternate menu, including coffee & tea
- White chair covers with your choice of sash colour
- Table centre pieces including flowers, candles & table runners
- Bridal table fully dressed with white skirting & candles
- Personalised menus
- Lectern and microphone
- Dance floor, cake table and gift table
- Complimentary parking for all wedding guests

\$115.00 per person

Sophisticated wedding package

This wedding package includes:

- Private pre-reception terrace for guests
- Two hot and two cold canapés served with pre-dinner drinks
- Deluxe Seafood Buffet menu, including coffee & tea
- White chair covers with your choice of sash colour
- Table centre pieces including flowers, candles & table runners
- Bridal table fully dressed with white skirting & candles
- Personalised menus
- Lectern and microphone
- Dance floor, cake table and gift table
- Complimentary parking for all wedding guests

\$120.00 per person

Contemporary Cocktails

This wedding package includes:

Private pre-reception terrace for guests

Selection of hot and cold canapés served with pre-dinner drinks

Selection of three mini noodle boxes with variety of fillings served to guests throughout the night

Dessert Canapes served to your guests

Scattered seating with white chair covers with your choice of sash colour

Cocktail tables (3) with centre pieces including flowers & candles

High Bar tables (4) fully dressed
with linen & candles

Cake table fully dressed with white
skirting & candles

Lectern and microphone

Dance floor and gift table

Complimentary parking for all wedding guests

\$105.00 per person



Menu Selections

Entrée

Cold

Beetroot cured Salmon on Frizzee leaf

Chicken Waldorf Salad

Half shall Scallops with ginger and Shallot

Thai Beef Salad

Delicate Seafood cocktail

Tropical Crab and Prawn Salad

Vine ripened Tomato Salad with basil, bocconcini, balsamic vinegar & EVOO

Goats Cheese, beetroot and rocket salad with parsnip crisps)

Hot

Peppered Roast Beef and Apple Balsamic

Spiced Lamb fillet on Chickpea, lentil and green bean salad

Twenty Four hour roasted Pork Belly with tomato emulsion braised red cabbage with apple and Caraway .

Marinated King Prawn Skewers with Asian greens and lemongrass dressing

Ravioli of pumpkin and Spinach with basil Veloute'

Soup

Coconut and sweet Potato

Roast Red Capsicum Soup

Creamy Green Vegetable Soup

Old Fashioned Pumpkin

Classic Chicken and Vegetable Soup



Main

Baked Barramundi, Sautéed Kipler Potato, Steamed greens, Mango Salsa

Macadamia crusted Lamb Rack, Sweet Potato Galette , Red wine jus

Chicken Breast filled with Leek and Camembert,
Potato Rosti & mustard seeded cream

Fillet of Beef with Garlic mash, local Swiss Brown
mushrooms & Red wine jus

Grilled Salmon, lemon scented risotto, wilted Spinach, Citrus drizzle

Roast Pork Cutlet, Mediterranean roast vegetables & red currant jus

Mediterranean vegetable stack with basil and Persian feta
& balsamic glaze

Chinese Style Duck, gingered Sweet potato mash, Pak Choy,
Citrus Plum reduction

Seared Sea Scallops on Vodka and Lime Risotto with sauce Vierge

Sumac prawns on hummus, pomegranate essence & olive oil with a salad of
mint parsley and cucumber

All mains served with seasonal greens

Dessert

Lime Pannacotta

Bitter sweet Chocolate Tart, Rum and Raisin ice cream

Mini Pavlova with seasonal fruit and coulis

Pecan Pie & double Cream

Steamed blueberry pudding with vanilla bean ice cream

Moroccan citrus spiced pudding, anglaise and clotted cream

Pears poached with cinnamon, ginger with cashew nut icecream

Apple and Apricot Crumble with vanilla bean Ice cream

White chocolate & baileys charlotte

Sticky date pudding with toffee sauce & clotted cream

Caramel praline cone

Chocolate hazelnut tiers

Chocolate pyramid

Freshly brewed coffee and tea



Cocktail Finger Food

Cold

Duck Liver Pate with Brioche

Bloody Mary Oyster shots

Lime Granita Oyster shots

Japanese Saki Oyster shots

Tartlets of Smoked Salmon and Dill crème

Crostini of Smoked Chicken and Avocado Salsa

Petite Duck Pancakes with shallots and Hoi Sin

Crab Salad on Japanese spoon

Mediterranean Vegetable Tart with Goats Cheese

Individual Prawn cocktail

Heart Shaped Crostini with Brie and Apple Balsamic Strawberry

Smoked Chicken with pawpaw, salted cashew, chilli & Thai basil in baby leaf

Vietnamese Duck rice paper rolls

Crostini , Seared Eye Fillet, Horseradish cream and Tomato Confit

Prawn, pineapple, lime & mint salsa served on Japanese spoons

Blue cheese tartlets with roasted pear & hazelnut



Hot

Semi Dried Tomato Arancini

Atlantic Salmon skewers

Crispy Potato and Bacon Fritters with tomato relish

Tandoori Chicken served with Raita on Naan bread

Red wine, Bacon & Mushroom tartlets

Mini Grilled Vegetarian Stack)

Gyoza Dumpling with Ponzu Sauce

Coconut Prawns with Coriander Mayo

Corn Cake, Puree of roasted Red Capsicum Seared Scallop

Tempura Whiting with Homemade Tartare

Lemon Thyme Polenta with Goats Cheese and Roast Capsicum

Mini Beef Burger with Tomato relish

Crispy chilli and Lemongrass Prawn Wraps

Petite Eye Fillet Mignon



Travelling Feast Food

Served as part of the Contemporary Cocktails package
Select 3

Linguini with Smoked chicken, Pinenuts and Pesto cream

Seafood Pasta with spicy tomato Neapolitano Sauce

Duck in Spicy Plum sauce of Egg Noodles

Yellow Thai chicken curry with Thai basil, Pak Choy and cashews on Jasmine
Rice

King prawn, baby leaves, avocado and sundried tomatoes,
lemon caper dressing

Tempura Seafood Pail - Whiting, prawns, calamari with chunky
chips and Tartare

Lemon Thyme Roast chicken on Cous Cous

Thai beef salad

Chicken Caesar Salad

Beef in Red Wine on Garlic mash

Moroccan Lamb Tagine and Coriander Cous Cous

Chicken Waldorf Salad

Kashmiri Vegetable and Coconut Curry

Chicken chorizo, sweet peppers on Saffron rice

Buffet Menu Selections

Salad, Vegetable and Sides

Select 3

Vegetable Ratatouille

Green and Butter beans with Truffle Oil

Saffron Infused jasmine Rice

Pea, Spinach and Mint Frittata

Bacon, Potato and Onion Gratin

Honey Cumin Roast Pumpkin

Roast Potato with Garlic and Rosemary

Penne pasta with Tomato and Basil

Crab Meat and sweet Corn Soup

Roast Tomato Soup

Rocket and Pumpkin and Feta Salad

Greek Salad



Mains

Select 3

Honey Glazed Ham

Chicken Breast filled with Ricotta, pine nuts and fresh Oregano

Baked Barramundi with Cherry Tomato and Caper Sauce

Fillet of Beef Mignon with Shiraz reduction

Pork fillet wrapped in Prosciutto with Nut Butter

Whole Poached Salmon with Vanilla Bean Beurre Blanc

Deboned Leg of Lamb stuffed with Spinach Sundried tomato with

Feta and olive tapenade

Thai Red Chicken Curry with water chestnuts and Jasmine Rice

Layered Vegetarian Gratin – Zucchini, Eggplant and capsicum

Stuffed Mushrooms with Goats Curd and Aged Balsamic

Haloumi with grilled Asparagus and Hazlenut Gremolata

Including a Basket of assorted Breads



Dessert

Select 3

Bitter sweet Chocolate Tart with Rum and Raisin Ice Cream

Pavlova with seasonal fruit and Mango Coulis

Pecan Pie, double Cream

New York Cheesecake with Berry Coulis and Cream

Apple and Rhubarb Crumble, Vanilla Bean Ice cream

Moroccan Citrus Spiced Pudding, Anglaise and clotted cream

Lemon Lime Citrus Tart

Tiramisu

Freshly brewed coffee and tea



Beverage Packages Options

Standard Drinks Package

Unlimited package to include

Beer - XXXX Bitter, XXXX Gold, VB,
Cascade Premium light

Sparkling - Yellowglen Yellow Sparkling

Wine - Yalumba Sauvignon Blanc, Jacobs Creek Chardonnay,
Thomas Mitchell Cabernet Merlot

Softdrinks, orange juice & mineral water

3 hours	\$30.00 per person
4 hours	\$40.00 per person
5 hours	\$50.00 per person

Prices include all bar staff
and full table service



Deluxe Drinks Package

Beers - XXXX Gold, XXXX Bitter, VB,
Cascade Premium Light,
Corona & Crown Lager

Sparkling - Janz Sparkling

Wine - Marlborough Sauvignon Blanc,
Yalumba gold label merlot

soft drinks, orange juice & mineral water

3 hours	\$45.00 per person
4 hours	\$60.00 per person

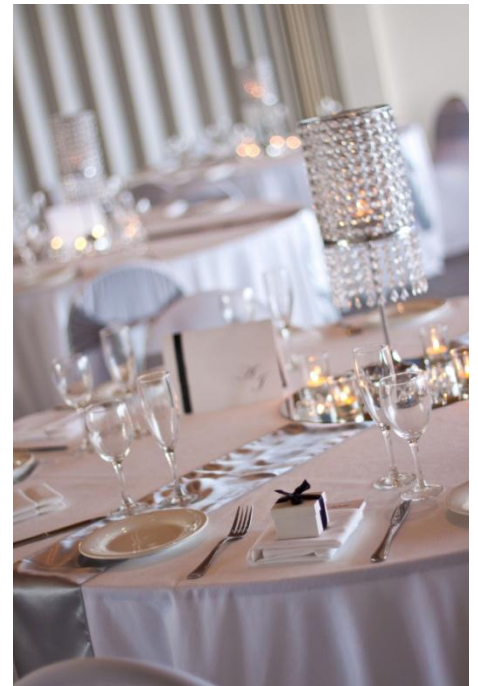
Prices include all bar staff and full table service



Should you wish to have a drinks tab, please discuss this with our
Wedding Events Manager

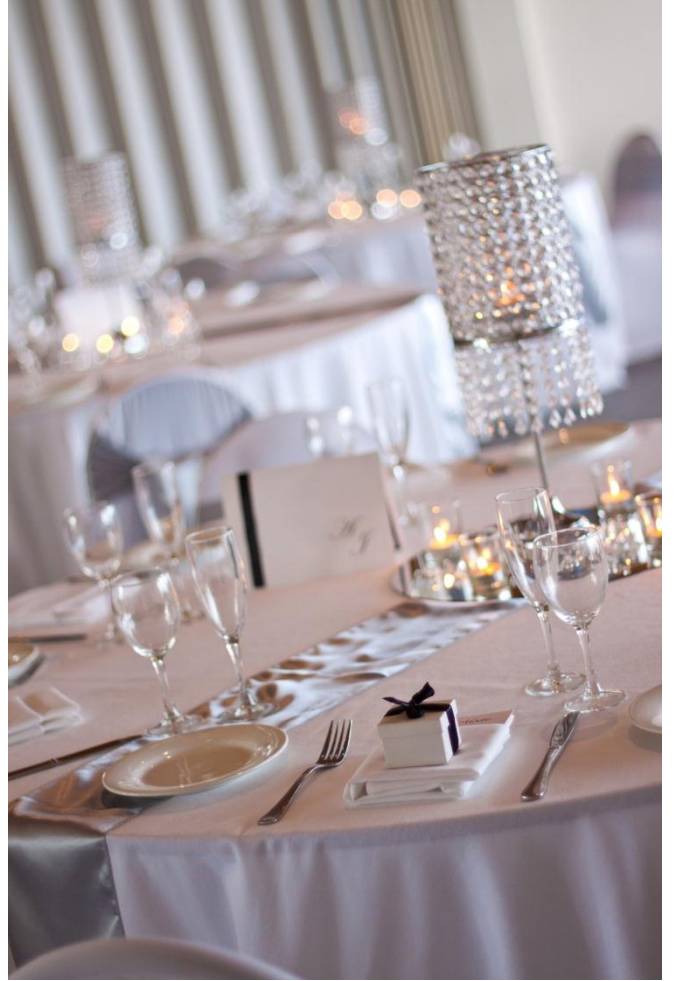
Decoration Options...

To ensure that your wedding day is perfect, we are happy to design all the elements to enhance your own personal wedding style.











General Information

Confirmation

Once you have decided to proceed with your booking, please forward the completed booking form. You will then receive a contract which will state all terms, conditions and deposit requirements. Your booking is not considered confirmed until we have received your deposit & a signed copy of your contract.

Public Holidays

A surcharge will apply to your wedding package price should you select to book your wedding on a public holiday or long weekend.

Package Changes

As the packages are compiled based on the items shown, any changes

to these packages may result in additional costs. Similarly any items not required the package price will not be affected



Numbers

An estimate of numbers is required 30 days prior to the event.
Guaranteed final numbers are required 14 days prior and will represent the minimum amount you will be charged for.

Decorations

All decorations are based on tables of 10 guests, should additional items be requested or additional tables are needed, additional costs may be incurred. Cloud Nine Weddings will assist you with your selections & colour choices.

Cancellation

Your deposit is non-refundable however if you need to change your wedding date will (where possible) transfer the deposit to the next date. Should the wedding be cancelled within 60 days of the event 50% of the total charge will be payable. If the event is cancelled within 30 days of the event 75% of the total charge will be payable and within 14 days 100% of the total amount will be payable.

Credit Card Charges

All credit card (visa, master card or bank card) payments will attract a 2% surcharge. All Amex or Dinners card will be charged an additional 3%

Your Notes & Questions

Booking Form

Wedding Date	
Brides Name	
Grooms Name	
Address	
Tel - Mobile	
Tel – Land line	
Email Address	
Number of Guests	
Ceremony Start Time	
Ceremony Location	
Ceremony Package Selection	
Reception Start Time	
Reception Package Selection	
Special Instructions	
Deposit Amount Paid (tick)	Payment made by credit card (see attached form) Payment made by direct deposit (please attach copy of transfer) Payment made by cheque Payment made by cash

Please Note: bookings are not confirmed until full deposits & booking contract sheets are signed