



Royal South Australian Yacht Squadron

Events



Royal South Australian Yacht Squadron

Clubs SA – Function Venue of the Year 2016

The Royal South Australian Yacht Squadron, located only 30 minutes from the city at Outer Harbor, is an ideal venue for a variety of events. With picturesque marina views, our newly renovated Clubhouse has a function room featuring a thoroughly modern and sophisticated interior which is well equipped to meet all your requirements. We offer additional unique spaces for your event, such as the Quarterdeck, the Dinghy Shed or the Tom Hardy Library.

Event Spaces

Squadron Dining Room

Room Hire \$500 Saturday \$700

Located on the first floor of the Clubhouse, our largest function room is a contemporary, light-filled space with an imposing entrance foyer, a stylish bar and a spacious dance floor.

The Balcony, with panoramic views of the Marina, is perfect for pre-dinner drinks.

CAPACITY: 40 to 150 guests, cocktails 200 guests



Quarterdeck

Deck Hire \$500. Not available Saturday

The Quarterdeck is a smartly presented outdoor space right on the water's edge with picturesque views of the marina. The Quarterdeck is a fabulous place for a casual social or corporate function that will impress your guests. Smaller function non-exclusive options are available.

CAPACITY: 40 to 200 guests



Dinghy Shed

Room Hire \$500 Saturday \$550

The Dinghy Shed exudes character and heritage charm. The original boat shed, with a backdrop of colourful lockers and boardwalk timbers, is a perfect space for a unique event.

CAPACITY: 40 to 150 guests



Tom Hardy Library

Room Hire \$200

The Library is available as a private room.

CAPACITY: 4 to 12 guests

Dinner Menu Packages

\$45 per person Main Course and Dessert

\$48 per person Entrée and Main Course

\$60 per person Entrée, Main Course and Dessert

Dietary requirements are gladly catered for on request at time of booking

Silver Menu \$60

Choice of two entrées served alternately

Choice of two main courses served alternately

Celebration cake served with berry coulis and single cream

Coffee and tea selection

Gold Menu \$75

Chef's selection of ambient and hot canapés served for 30 minutes

Choice of two entrées served alternately

Choice of two main courses served alternately

Set dessert

Coffee and tea selection

Platinum Menu \$85

Chef's selection of ambient and hot canapés served for 30 minutes

Choice of two entrées

Choice of two main courses including premium selection

Set dessert including premium selection

Chocolate truffles with coffee and tea selection

Children's Menu \$25

Available for children under 11 years

Includes soft drinks, orange juice and dessert

Fish and chips

Chicken nuggets and chips

Pasta with napolitana sauce

Ice cream sundae with choice of toppings for dessert

All price schedules per person

Additional Options:

Chef's Selection of canapé on arrival served for 30 minutes \$9 per person

To add alternate drop per course additional \$3 per person

For choice from menu instead of alternate drop:

Entrée or Dessert \$5 per person

Main Course \$7 per person

Menu Selection

Entrée

Twice Cooked Pork Belly with tamarind dressing and pineapple salad **GF**

Vegetarian Tartlet roasted honey spiced pumpkin, feta cheese roasted Mediterranean vegetables served with caramelised onion, rocket, pear and sticky balsamic glaze **V**

Gruyere Cheese Tart with tomato and spinach served with crunchy walnut salad

Chargrilled Baby Chicken Breast served with porcini, pea and parmesan risotto topped with chicken glaze

Scallops and Prawn Pie with truffled pea mash

Deconstructed Prawn Cocktails with Chef's own seafood sauce **GF**

Thai Beef Salad with rice noodles, mint, coriander and Thai dressing **GF**

Marinated Lamb Fillet on a salad of chargrilled pumpkin, baby spinach and garlic croutons dressed with minted Greek yoghurt

Atlantic Salmon Coulbiac with leeks and mushrooms served with lemon butter sauce

Smoked Salmon with petite potato salad with capers and Spanish onion served with crostini

Spinach and Ricotta slice served with Kasundi sauce

Main Course

Chicken Breast chargrilled served with chat potato laced with chorizo and baby spinach served with tomato and basil sauce

Chicken Breast chargrilled with roasted potato and Mediterranean vegetable, pancetta crisp and romesco sauce **GF**

Barramundi Fillet with a Tuscan crust, warm roasted potato, sweet potato and green bean, rocket salad with pesto sauce

King Henry Pork Cutlet with parsley mash potatoes, jus and apple chutney **GF**

Warmed Haloumi Salad with avocado, cashew nuts, petite salad and beetroot relish **V/GF**

Salt Bush Lamb Back Strap served with pea puree, rosemary and garlic roasted potatoes, tomatoes and carrots with jus **GF**

Snapper Fillet with a Tuscan brioche crust, warm roasted potato, sweet potato and green bean, rocket salad with pesto sauce

Chicken Breast chargrilled with chat potatoes, broccolini and creamy mushroom sauce

Snapper Fillet with wilted spinach, creamy mash potato and mango chilli salsa **GF**

Salt Bush Lamb Back Strap served with garlic buttered kipfler potato, baby spinach, bush tomato chutney and jus **GF**

Premium Selection - additional \$4.40 to package price

Fillet Steak chargrilled with crushed seeded buttered potato, green beans and diable sauce

Fillet Steak chargrilled with potato rosti, broccolini, jus and hollandaise

Chimi Churri Beef Medallion with pea puree, chat potato, and red wine jus **GF**

Atlantic Salmon served with avocado and tomato salsa with a warm chorizo potato salad **GF**

Snapper Fillet with Prawns served with kipfler potatoes, wilted greens and scallop chowder sauce **GF**

Duck Breast with parsnip mash, broccolini and star anise glaze

All main courses are served with a table gourmet garden salad

Additional Options

Table bowl of seasonal vegetable \$6 per person

Basket of crostini with tapenade or Garlic bread \$3 per person

Menu Selection

Dessert

Sticky Date Pudding with salted caramel sauce and vanilla ice cream

Orange and Almond Cake with orange liquor syrup and scorched almond ice-cream

Nana Crumble with apple, grated pears, black berries and single cream

Lemon Curd Tart with passion fruit and single cream

Tiramisu espresso-soaked sponge fingers layered with mascarpone

Queens Raspberry Mouse with berry compote

Espresso Panna Cotta served with biscotti

Flourless Chocolate Cake with mocha sauce, vanilla bean ice cream and Persian fairy floss

Table Cheese Platter King Island Brie, South Cape Blue, Mersey Valley Cheddar with quince paste, dried fruits, lavosh and table water crackers

Premium selection

Table Cheese Platter and Platter of Raspberry Tartlets and Flourless Chocolate Cake topped with Mascarpone (Additional \$5 per person)

Chef's Dessert Buffet A selections of desserts including tarts, pastries, gateaux and cheese platters. (Additional \$8 per person)

Tea and Coffee Station

Freshly brewed coffee and a selection of aromatic teas \$4 per person

Additional Menu Options

Available on request

Buffet Menu

Tapas Menu

Chef's Table

Roaming Entrees

Christmas Menus



Squadron Package

\$110 per person

Includes: Menu and beverage package

Menu Package

Chef's selection of ambient and hot canapés served for 30 minutes

Choice of two entrées served alternately

Choice of two main courses served alternately

Set dessert

Coffee and tea selection

Beverage Package 4 hours

Pre-dinner Cocktail – Select one: Kahlua Latte or Midori Sparkling or 42 Red

Chain of Fire Sparkling, Sauvignon Blanc Semillon and Shiraz Cabernet

Coopers Pale Ale, Hahn Super Dry and Carlton Draught

Coopers Light and Cascade Light

5 Seeds Cloudy Cider

Orange Juice and Soft Drinks

Option to extend beverage package by one hour: \$6 per person

Gold Package

\$122 per person

Includes: Menu package and beverage package

Menu Package

Chef's selection of ambient and hot canapés served for 30 minutes

Choice of two entrées served alternately

Choice of two main courses served alternately or Buffet option

Set dessert

Coffee and tea selection

Beverage Package 5 hours

Pre-dinner Cocktail – select two:

Kahlua Latte, Midori Sparkling, Mojito, Apple Martini, 42 Red or Orange Sunrise

Pizzini Brachetto (Moscato Style)

The Lane Lois Blanc de Blanc

Rymill Yearling Sauvignon Blanc

Rymill Yearling Shiraz

Heineken, Coopers Pale Ale and Hahn Super Dry

Coopers Light and Cascade Light

5 Seeds Cloudy Cider, Hills Apple and Pear Ciders

Orange Juice and Soft Drinks

Option to extend Beverage package by 1 hour: \$7 per person

Platinum Package

\$140 per person

Includes: Menu package, 5 hour Platinum Beverage package and arrival cocktails with pre-dinner beverages. Decorations included are chair covers with sash and table lanterns.

Menu Package

Chef's selection of ambient and hot canapés served for 30 minutes

Choice of two entrées for your guests to select from

Choice of two main courses including premium selection for your guests to select from

Petite dessert and table cheese platter

Coffee and tea selection with chocolate truffles

Beverage Package 5 hours

Pre-dinner Cocktail – select two: Dirty Kahlua Latte, Midori Sparkling, Mojito, Apple Martini, 42 Red or Orange Sunrise

Jansz Sparkling and Pizzini Brachetto (Moscato Style)

Shaw and Smith Sauvignon Blanc and Bethany Eden Valley Riesling

Pertaringa Understudy Cabernet Sauvignon and Bethany Creek Shiraz

Heineken, Peroni, Corona, Coopers Pale Ale, Hahn Super Dry,

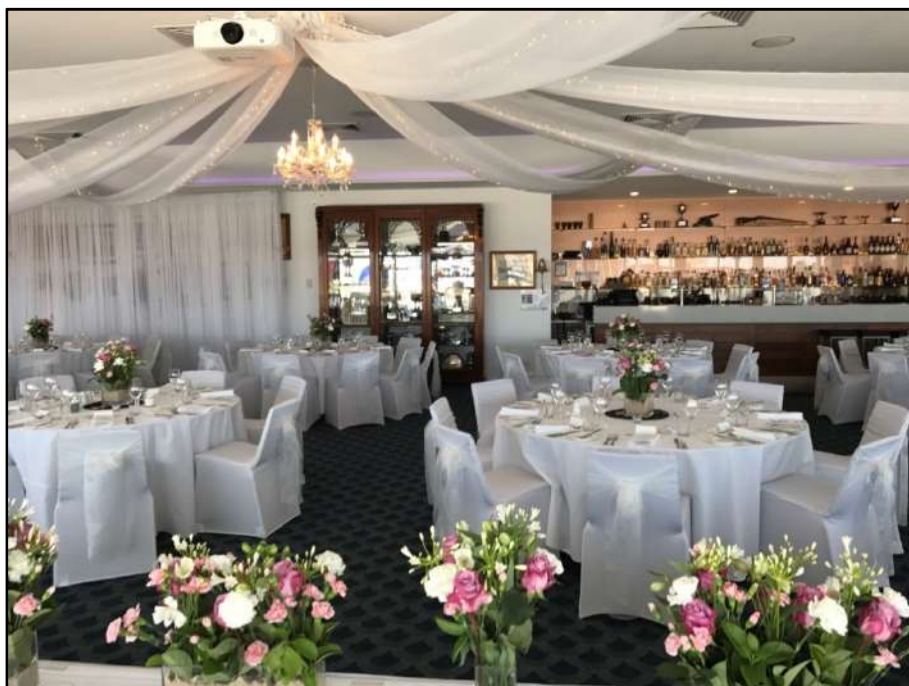
Coopers Light and Cascade Light

5 Seeds Cloudy Cider, Hills Apple and Pear Ciders

Lemon, Lime and Bitter, Orange Juice and Soft Drinks

Chair Covers

Chair covers are included, with your choice of white or black chair cover with sash. Select your chair cover sash from an extensive range of colours in organza or satin that you can choose to be tied in a flip knot or loose bow. Additional sashes can be provided as table runners.



Cocktail Menu

Select 6 items \$30 per person

Select 5 items plus two mini substantial \$45 per person

Additional canapés \$5 per person; mini substantial \$10 per person

Ambient Selection

Deconstructed shrimp cocktail served in Asian spoons

Star anise duck petite tart

Chicken, citrus and coriander cold rolls

Pumpkin and feta tartlet with caramelised red onion **V**

Mini chicken Caesar filo cups

Thai beef with black sesame rice **GF**

Smoked salmon crostini with horseradish whip

Natural oysters with lime dressing **GF**

Hot Selection

House made gourmet pizza including vegetarian option

Chicken tandoori skewers with raita

Pulled pork with apple relish

Vegetarian pakarus with Kasundi sauce **V / GF**

Lamb kofta kebabs with mint and yoghurt dipping sauce **GF**

Vegetarian spring rolls with sweet chili dipping sauce **V**

Prawn twister with sweet soy dipping sauce

Salt and pepper squid with lemon aioli

Selection of mini quiches including vegetarian options

Gourmet mini pies selection with tomato relish

Mini sliders beef with tomato relish

Grilled haloumi sliders with beetroot relish **V / GF**

Parmesan arancini with pesto aioli **V**

Goat's curd and caramelised leek tartlets **V**

Pork dumplings with chilli Sauce

Thai fish cakes dipping sauce

Mini Substantials

Salt and pepper calamari with fries and lime aioli

Butter chicken served with fragrant jasmine rice

Sweet potato, pumpkin and chickpea tikka curry **GF / V**

Smoked salmon with horseradish crostini

Risotto duck and porcini risotto topped with shaved parmesan **GF**

Tempura prawns served with fries light chili aioli

Vermicelli noodles with roast duck and Asian dressing

Twice cooked pork belly with tamarind dressing and pineapple salad **GF**

Cocktail Menu

Additional Options

Platters

Serve 20 guests

You can select platters to be added to your Cocktail function. The most popular option is to add a few cheese platters to finish the night in style.

Duo of Dips with pita bread and olives \$90

Smoked salmon with capers, lemon and crostini \$180

Salt and Pepper calamari with garlic aioli \$180

Cheese Platter with King Island Brie, South Cape Blue, Mersey Valley Cheddar with quince paste, dried fruits and lavosh \$180

Brie served with quince paste, strawberries and French style bread \$160

Antipasto platter with prosciutto, chorizo, marinated olives, roasted capsicum and hummus with pita bread \$220

Prosciutto and melon \$160

Cocktails

Add a welcome cocktail on arrival to your beverage menu.

Select one \$10, select two \$12

Dirty Kahlua Latte, Midori Sparkling, Mojito, Apple Martini, Sangria, 42 Red or Orange Sunrise



Platter Menu

Platter menu options are buffet set and are ideal for casual celebrations.
Beverage options include Cash Bar, Bar Tab or Beverage Package.

Option one \$18 per person

On arrival: Duo of dips with pita bread

Vegetarian spring rolls and samosas served with sweet chilli sauce

Dim Sims served with Asian dipping sauce

Thai fish cakes with dipping sauce

Selection of mini quiches including vegetarian options

Gourmet pies with tomato chutney

Option two \$22 per person

On arrival: Duo of dips with pita bread **V**

Spring rolls with sweet chilli sauce **V**

Vegetarian frittata **V / GF**

Spinach and fetta tarts **V**

Grilled haloumi sliders with beetroot relish **V**

Potato and cauliflower pakora **V / GF**

Option three \$22 per person

On arrival: Duo of dips with vegetable batons and rice crackers

Chicken tandoori skewers with raita **GF**

Potato and green pea pakoras **V / GF**

Vegetarian cold rolls **V / GF**

Smoked salmon with capers tartare on rice crackers **GF**

Spiced chicken cold rolls **GF**

Salt and pepper calamari **GF**



Platters

Serve 20 guests

- Duo of Dips with pita bread and olives \$90
- Spring Rolls with sweet chili sauce (3 pieces) **V** \$90
- Vegetarian pakarus with Kasundi sauce **V/GF** \$90
- Antipasto platter \$220
- Prosciutto and melon \$160
- Smoked Salmon with capers, lemon and crostini (1 piece) \$180
- Salt and pepper Calamari (3 pieces) \$120
- Salt and pepper Calamari plus fries (3 pieces) \$138
- Chicken tandoori skewers with raita (2 pieces) \$120
- Prawn twister with sweet chilli dipping sauce (2 pieces) \$120

Hot Dishes

Add one selection to menu \$10 per person

Buffet set

- Butter chicken served with fragrant jasmine rice
- Beef a la Mode served with basmati rice
- Thai green curry with fragrant jasmine rice
- Hokkien noodles with stir fried vegetables **V**
- Spinach and ricotta ravioli with tomato and basil sauce **V**
- Sweet potato, pumpkin and chick pea tikka curry **GF / V**

Mini Substantials

- Add one selection to menu: \$10 per person
- Salt and pepper calamari with fries and lime aioli
- Butter chicken served with fragrant jasmine rice
- Sweet potato, pumpkin and chick pea tikka curry **GF / V**
- Smoked salmon with horseradish crostini
- Duck and porcini risotto with shaved parmesan
- Mushroom risotto with shaved parmesan **V**
- Tempura prawns served with fries and mild chili aioli
- Vermicelli noodles with roast duck and Asian dressing
- Pulled pork sliders with apple relish

Cocktails

Add a welcome cocktail to your beverage menu.

Select one \$12 per person: Dirty Kulaha latte, Midori Sparkling, Mojito, Pucker Crush Apple Martini, Sangria or 42 Red

Tea and Coffee Station

Freshly brewed coffee and a selection of aromatic tea \$4 per person

BBQ Menu

The following barbecue menu options are buffet set and are available for the Quarterdeck or Dinghy Shed. The menus are ideal for casual celebrations for Social Clubs, engagements and birthday parties.

Beverage options include Cash Bar, Bar Tab or Beverage Package.

Classic BBQ

\$36 per person

Traditional beef sausages

Thick pork sausages

Marinated honey soy chicken

Vegetarian frittata

Garden Salad, Potato Salad

Coleslaw, Baby Beetroot

Crusty Bread

Fruit Platter

Your celebration cake served on platters



Gourmet BBQ

\$42 per person

Salt bush lamb and rosemary sausages

Rump steak

Thai fish cakes

Marinated honey soy chicken

Greek Salad, Rocket and Pear Salad

Potato Salad, Baby Beetroot

Crusty Bread

Fruit Salad with single cream

Your celebration cake served on platters

Additional BBQ Options

Per person

Dip platters on arrival \$4

BBQ upgrade to fillet steak \$8

Roasted root vegetables \$5

Steamed asparagus \$6

Wedges sour cream and sweet chilli \$5

Grilled mushrooms \$5

Waldorf salad \$4

Pasta salad Italian style \$4

Baked potato with sour cream \$5

Gourmet cheese platter \$10

Dessert Buffet \$12 per person

Chef's Menu

\$55 per person

Fillet steak with hollandaise sauce

Marinated pork spare ribs

Atlantic salmon with mango salsa

Chipolata sausage

Broccolini and asparagus

New potatoes roasted with garlic and rosemary

Vietnamese coleslaw with crispy noodles

Rocket, pear and parmesan salad

Crusty bread served with tapenade

Assorted desserts and fruit salad

Lunch Menu

\$38 per person Main Course and Dessert
\$42 per person Entrée and Main Course
\$53 per person Entrée, Main Course and Dessert

Additional Choice

Alternate drop per course additional \$3 per person

For choice from menu instead of alternate drop:

Entrée or Dessert \$5 per person

Main Course \$7 per person

Dietary requirements are gladly catered for on request at time of booking



Promotional Lunch Package

Mid-week and Sunday special. Minimum 40 guests

\$55 per person

Includes: Menu package, 2 hour beverage package and tea and coffee station

Menu Package

Choice of two entrées served alternately

Choice of two main courses served alternately

Choice of two desserts served alternately

Coffee and tea selection

Beverage Package 2 hours

Chain of Fire Sparkling, Sauvignon Blanc Semillon and Shiraz Cabernet

Coopers Pale Ale, Hahn Super Dry and Carlton Draught

Coopers Light and Cascade Light

5 Seeds Cloudy Cider

Orange Juice and Soft Drinks

Option to extend beverage package option by one hour: \$6 per person



Lunch Menu Selection

Entrée

Roasted Pumpkin Soup served with tomato and parmesan bread **V / GF**

Salt and Pepper Calamari with fries and lime aioli

Butter Chicken served with fragrant jasmine rice

Tikka Curry with sweet potato, pumpkin and chick pea served with jasmine rice **GF / V**

Duck and Porcini Risotto with shaved parmesan

Beef Ala Mode served with basmati rice

Vegetarian Pakarus with Kasundi sauce **V / GF**

Chicken Strips Panko Crumbed with spiced cream cheese and toasted walnuts

Gruyere Cheese Tart with tomato and spinach served with crunchy walnut salad

Prawn and Blue Swimmer Rice Cakes with capsicum mayonnaise, pickled carrot salad, topped with fried squid

Main Course

Twice Cooked Pork Belly with tamarind dressing and pineapple salad **GF**

Vegetarian Tartlet roasted honey spiced pumpkin, feta cheese roasted Mediterranean vegetables served with caramelised onion, rocket, pear and sticky balsamic glaze **V**

Spinach and Ricotta Ravioli with tomato and basil sauce **V**

Chicken Breast char grilled served with roasted Mediterranean vegetable, pancetta crisp and romasco sauce

Atlantic Salmon with crispy skin served with a warm chorizo potato salad **GF**

Barramundi Fillet with a Tuscan Crust, warm potato and green bean salad with rocket pesto sauce

Tomato and Spinach Deep Pan Quiche served with roasted root vegetables **V**

Spinach and Ricotta Ravioli with tomato and basil sauce **V**

King Henry Pork Cutlet with sage kipfler potatoes and green apple and tomato relish

Salt Bush Lamb Back strap served with garlic buttered kipfler potato, baby spinach and bush tomato chutney (Additional \$5.5 per person)

ADDITIONAL SIDES \$5 per person

Roasted Rosemary & Garlic Potatoes, Roasted Seasonal Vegetables or Steamed Greens

Desserts

Sticky Date Pudding with salted caramel sauce and vanilla ice cream

Espresso Pana Cotta with biscotti

Apple Crumble served with vanilla bean ice cream

Tiramisu espresso-soaked sponge fingers, layered with mascarpone

Queens Raspberry Mouse with berry compote

Table Cheese Platter with Brie and Mersey Valley mature cheese with quince paste, dried fruit and table water crackers

BYO Cakes: you are welcome to supply your own cake which we can cut, plate and serve with berry coulis and single cream for \$3.5 per person.

Cake cutting only is \$1 per person.

Beverage Packages

SQUADRON PACKAGE

Chain of Fire Sparkling
Chain of Fire Sauvignon Blanc Semillon
Chain of Fire Shiraz Cabernet
Coopers Pale Ale, Hahn Super Dry
Carlton Draught and Coopers Light
5 Seeds Cloudy Cider
Orange Juice and Soft Drinks
3 hour beverage package \$36 per person
4 hour beverage package \$42 per person
5 hour beverage package \$48 per person



ADMIRAL PACKAGE

The Lane Lois Blanc de Blanc
Rymill Yearling Sauvignon Blanc
Rymill Yearling Shiraz
Heineken, Coopers Pale Ale, Hahn Super Dry
Coopers Light and Cascade Light
5 Seeds Cloudy Cider, Hills Apple and Pear Ciders
Orange Juice and Soft Drinks
3 hour beverage package \$40 per person
4 hour beverage package \$47 per person
5 hour beverage package \$54 per person

ROYAL PACKAGE

Jansz Sparkling
Pizzini Brachetto "Moscato"
Shaw and Smith Sauvignon Blanc
Bethany Eden Valley Riesling
Pertaringa Understudy Cabernet Sauvignon
Bethany Creek Shiraz
James Squire Golden Ale, Heineken, Corona, Coopers Pale Ale, Hahn Super Dry
Coopers Light and Cascade Light
5 Seeds Cloudy Cider, Hills Apple and Pear Ciders
Orange Juice and Soft Drinks
3 hour beverage package \$49 per person
4 hour beverage package \$57 per person
5 hour beverage package \$65 per person

BEVERAGE ON CONSUMPTION

Beverage on consumption can be arranged for midweek or Sunday bookings only. Minimum spend per person will apply.

General Information

Our event packages are intended as a guide in planning your event. We encourage you to ask questions and we will work closely with you to design a tailor-made package that suits your needs and results in a truly outstanding event.

GENERAL

All functions have the complimentary use of the following items:

- WiFi (including video streaming and webinars)
- Two hand-held Microphones
- Plasma TVs
- Projector and Screen
- White boards with markers
- iPod docks and CD players
- Video display from any source
- Lectern
- Free car parking

Food and Beverage

All events require catering and all guests must be catered for.

Table set Lunch and Dinner Events: minimum catering spend is \$28 per person



RSAYS EVENTS BOOKING FORM



DAY OF EVENT _____ (Date) ____ (MONTH) _____ (YEAR) _____

NAME OF EVENT _____

BOOKING NAME _____

ORGANISER'S NAME _____

EMAILS _____

MAILING ADDRESS _____ POST CODE _____

TELEPHONE (DAY) _____ (M) _____ FAX _____

EVENT SPACE _____ HIRE FEE _____

START TIME _____ END TIME _____ ESTIMATED NUMBER OF GUESTS _____

TYPE OF EVENT _____

AGREED OPTIONS _____

BEVERAGE PACKAGE _____ BAR TAB – ON CONSUMPTION \$ _____

DETAILS _____

DEPOSIT METHOD - VISA M/C CASH DIRECT DEBIT (REMITTANCE REQUIRED)

CARD NO _____ / _____ / _____ / _____ EXP DATE ____ / ____ CCV _____

NAME ON CARD _____

SIGNATURE _____

DEPOSIT AMOUNT \$ _____ (Room Hire Fee)

Royal South Australian Yacht Squadron Bank details

Electronic transfer to the following account:

BSB: 085 397 Account: 753087753 Name: Royal South Australian Yacht Squadron

Please email confirmation of BSB payment to functions@rsays.com.au

THIS FORM CAN BE EMAILED TO - functions@rsays.com.au

DO YOU REQUIRE A TAX INVOICE? NO THANKS / YES / BEFORE in order to generate payment

I have read and understood the terms and conditions of the event and agree that the above is correct.

Signature _____

Name _____ Date _____

PLEASE FILL OUT CREDIT CARD DETAILS AS SECURITY AGAINST ANY BREAKAGES OR THEFT. THIS INFORMATION WILL BE DESTROYED UPON COMPLETION OF FUNCTION IF NOT REQUIRED.

TERMS & CONDITIONS Royal South Australian Yacht Squadron (RSAYS)

Tentative Bookings

No tentative bookings for Wedding Reception.

Booking Confirmation

Please return the booking form with payment of the Room Hire fee as deposit. Payment of a deposit also confirms you have agreed to the terms and conditions.

Cancellations

Room Hire deposit fee will not be refunded. Cancellations must be submitted in writing. For less than 3 months' notice a charge of 20% of expected catering revenue will apply. For two weeks' notice or less a charge of 50% of expected catering revenue will apply. In the unlikely event the RSAYS has to cancel your booking, a full refund will apply with no other liability or compensation payable.

Minimum Spends

Minimum numbers must be met or an additional fee will be incurred. For the Squadron Dining Room there is a minimum spend of \$8,000 on Saturday nights and \$5,000 on Fridays and Sundays.

Final Numbers and Payment

Ten days prior to your function we require final numbers and full payment of catering charges. Beverages on consumption (minimum spend) is to be paid 10 days prior, with the balance to be paid at the conclusion of the event. Any other payment arrangements must be confirmed by management in writing. Increases in numbers will be accommodated where possible, but not guaranteed.

Extending Hours

Extension of original booking arrangements must be by mutual agreement and must not breach licence conditions. The extra time will be charged at \$150 per hour or part thereof.

Allocation

RSAYS reserves the right to re-allocate function space due to circumstances beyond our control. In the case that final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate space.

Menu/Beverage Selection

Must be confirmed 14 days prior to the function.

Menu Change

Description and prices of menu items and wines are indicative only, and will change seasonally or due to availability. Function prices may vary marginally if the event is booked beyond 12 months of deposit payment.

Allergy Statement

Management cannot guarantee that traces of allergy items are not present. Please advise dietary requirements with final numbers.

Responsibility

The organiser of the event is financially responsible for any damages or breakages sustained to the venue. The RSAYS accepts no responsibility for any items lost or damaged prior to, during, or after the event. Any item left behind will be deemed abandonment. RSAYS takes no responsibility for any damage caused during storage.

Parking

Parking is subject to availability. Guests are invited to park on the southern lawn area.

Disabled Access

Allocated disabled parking is available, and there is access in the main foyer to the lift facilities.

Smoking

In line with anti-smoking legislation, smoking is not permitted anywhere indoors, on the balcony or on the Quarterdeck at RSAYS.

Compliance

RSAYS will uphold its licensing requirements. This means that a person may be refused service or be removed no matter their association with the event. We reserve the right to cancel an event should the event or guest be deemed unsafe or unruly. Police intervention may be sought. No refund or liability will apply.

Housekeeping Announcement

At the start of each function the Master of Ceremonies or host is to inform guests of the venue safety and rules attached to your catering arrangements.

Behaviour and Noise

RSAYS has a code of conduct that requires all patrons to behave respectfully. The venue will control sound levels of an event according to licence requirements. In the event the RSAYS supervisor deems guests' behaviour to be unacceptable they will be asked to leave. No refund will apply.

Security

If RSAYS determines that an event needs security, the client will be charged security costs. If security has to be called a minimum call out charge of \$165 will apply.

Cleaning

General cleaning is included in the cost of the event. Additional charges may be incurred if cleaning is beyond a standard clean eg confetti etc.

Decorations/Confetti

Decorations in the form of balloons etc. are available by arrangement. Confetti and metallic scatters are not permitted in the RSAYS premises – a cleaning fee will be charged if this request is ignored. No displays or signage are to be nailed, screwed or adhered to any part of the building.



GST

Prices are GST inclusive.

Ceiling Decoration

The RSAYS Squadron Dining Room ceiling decoration with fairy lights and flags can be hired for \$200, or you may arrange your own supplier.

Removal of Food

No food is allowed to be removed from the premises following an event. Celebratory cake is acceptable.

Cakes

Celebratory cakes may be brought into the venue and will incur a cake cutting fee.

Use of Dance Floor

You must ensure that no guests or suppliers take glassware or drinks onto the dance floor. Footwear must be worn at all times. Supplier electrical cords are to display a current test and tag label and all cords are to be covered as per Australian standards so that they are not a trip hazard. No tape is to be used on the dance floor.

Post Function

Please note that at the scheduled time for the conclusion of the function, the venue and gates will be locked for security reasons. Guests waiting for taxis will be required to wait at the gate entrance. We suggest guests prearrange Smart Cars 36 hours prior the function to avoid delays.

The Royal South Australian Yacht Squadron

161 Oliver Rogers Road, OUTER HARBOR SA 5018

PO Box 1066, NORTH HAVEN SA 5018

Phone (08) 8341 8600

Fax (08) 8248 4933

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E-mail functions@rsays.com.au

Facebook: <https://www.facebook.com/rsays1>