

MORETON BAY BOAT CLUB



Contact:

Email - functions@mbbc.org.au

PHONE: 07 3203 5188

www.mbbc.org.au

THE LOCATION...

Moreton Bay Boat Club is situated 20 minutes north of Brisbane CBD on the beautiful picturesque Scarborough Harbour overlooking Moreton Bay. The waterfront venue is nestled right on the marina with breathtaking views over the harbour and seclusion of the Bay.

The outdoor covered deck and spacious interior of our purpose built restaurant and function facility have been designed to capture the panoramic view of the Marina and can be easily configured to accommodate any special occasion and any sized group. We cater for the small intimate wedding to a wedding of 120. There are quaint B & B's close by, self-contained accommodation at the Scarborough Holiday Park right next door or only a 2 minute drive to the beautiful Scarborough Beach Resort.



verlast Studios

THE FOOD...

Our menus are focused on fresh seafood right from our back door and also the best quality beef from regional hinterlands of South East Queensland, including herbs from our own garden and cheeses from Tasmania.

Our kitchen uses the freshest ingredients to create dishes for every season. We crumb all of our own produce and only use fresh fruit and vegetables.

We guarantee you will taste the freshness.

We are also able to cater for any special dietary requirements for your guests.



RESERVATIONS...

A tentative booking will be held for 7 days. Confirmation must be received prior to this time, or your booking will be automatically cancelled.

CONFIRMATION...

Your booking will not be confirmed until your non-refundable room hire fee is paid in full.

Your room hire fee is non-refundable under any circumstances, so please ensure your booking is 100% correct prior to paying your deposit. Date changes must be requested in writing at least 30 days prior to the event and will incur a \$100 administration fee.

Upon confirmation and payment of your room hire fee, a meeting will be arranged to discuss your requirements and wishes for your special day.

Confirmed menus and drinks must be finalised at least 14 days prior to the event. Final numbers must be confirmed 7 days prior to the event.

Full payment of your function must be received 7 days prior to the event.

***Please note that all prices and menu options are subject to change.*



HIRE FEES...

Deck – 1 Section	\$150
Deck – 2 Sections	\$250
Function Room	\$300
Function & Dining	\$400
Function & 1 Deck	\$400
Function, Dining & Deck #1	\$500
Ceremony on Deck #1	\$500
Lounge Area	\$300

Venue hire includes:

Set Up
Square and/or Rectangle White Tablecloths
Cutlery
Glasses
Coloured Paper Serviettes to Match Theme
Breakdown

Extras:

Dance Floor	\$275
Round Tablecloths	\$15
Bridal Skirting	\$120
Gift Table Skirting	\$50
Signing Table Skirting	\$50
Chair Covers	\$6
Coloured Sash	\$2
Table Runners	\$5
Overlays	\$8
Linen Serviettes (Fan Fold)	\$3
Red Carpet	\$80
Off - White Carpet	\$120
Fairy Lights Backdrop	\$75

Please note: Hire fee is non-refundable and you will be liable for any breakages or damages by your guests during your function.

WEDDINGS...



COCKTAIL STYLE...

MEMORIES PACKAGE...

Platters of your choice

(Recommended 8-10 people per platter)

Hot Savouries	\$130
Hot Pastries	\$140
Hot Mixed Platter	\$135
Scones with Jam & Cream	\$120
Cheese Platter	\$170
Antipasto Platter	\$185
Seafood (Assorted Hot Seafood)	\$250
Sweets Platter	\$150
Fresh Fruit Platter	\$110
Mixed Sandwiches Platter	\$120
Bruschetta Platter	\$120



COCKTAIL STYLE...

CANAPES...

Select 3 @	\$25 per person
Select 6 @	\$37 per person
Select 8 @	\$46 per person

COLD SELECTION

- ❖ Mango and Chicken Wraps
- ❖ Sushi
- ❖ Turkish Bread w' Trio of Homemade Dips
- ❖ Bruschetta
- ❖ Miniature Prawn Wraps
- ❖ Smoked Salmon H'orders w' Dill Cream & Capers
- ❖ Chilled Marinated Honey Soy Chicken Wings

HOT SELECTION

- ❖ Chicken Skewers
- ❖ Salt & Pepper Calamari
- ❖ Money Bags
- ❖ Battered Fish Pieces
- ❖ Southern Fried Chicken
- ❖ Selection of Mixed Pastries



BUFFET...

\$72 PER PERSON

MINIMUM OF 40 GUESTS.

On Arrival: Choose 1

- ❖ Grilled Turkish Bread and Trio of Dips
- ❖ Trussed Tomato Bruschetta, Bocconcini & Basil
- ❖ Selection of Hot Pastries

Buffet Selection of:

- ❖ Cold Meats; Double Smoked Leg Ham, Pastrami, Corned Beef, Poached Chicken
- ❖ Crumbed Seafood –Fish and Calamari
- ❖ Smoked Salmon, Caper & Onion Platter
- ❖ Garden Salad, Greek Salad, Caesar Salad
- ❖ Freshly Baked Bread Rolls

Choose 1 Roast

(Add \$7.50 pp per Extra Roast):

- ❖ Beef -Seeded Mustard
- ❖ Ham (double smoked)-Orange & Clove Glaze
- ❖ Chicken-Paprika & Garlic Rubbed
- ❖ Pork- & Sauce
- ❖ Lamb & Rosemary (add \$5 head)

Served with Roast Vegetables

Choose 1 Hot Dish:

(add \$5 pp per Extra Dish)

- ❖ Chicken Cassolette with Chorizo Sausage & Beans
- ❖ Curry & Jasmine Rice – Beef, Chicken or Fish
- ❖ Beef & Guinness Braise with Creamy Mashed Potato
- ❖ Pork & Cider Stew with Cabbage & Caraway Seed

Choose 3 Sweets:

(Add \$3 pp per Extra Sweet)

- ❖ Fresh Fruit & Cheese
- ❖ Classic meringue, Berries & Cream
- ❖ Belgium Chocolate Mousse
- ❖ Poached Pears, Vanilla Bean Cream, Ginger biscuit Crumb
- ❖ House Made Spiced Date Pudding with Sticky Caramel Sauce

BBQ MENU

\$60 PER PERSON

MINIMUM 40 GUESTS

Off the BBQ

- ❖ Fillet Steak 100gm
- ❖ Gourmet Sausages
- ❖ Satay Chicken Skewers
- ❖ Prawn Skewers
- ❖ Freshly Baked Bread Rolls & Butter

Salads (Choose 3):

- ❖ Caesar Salad
- ❖ Greek Salad
- ❖ Garden Salad
- ❖ Traditional Potato Salad
- ❖ Coleslaw
- ❖ Tomato, Basil & Bocconcini Salad

Platters

- ❖ A Selection of Australian Cheeses and Fresh Fruit
- ❖ Assorted Individual Dessert – Petit Four Platters



SET MENU – ENTRÉE

2 COURSE - \$84 PER PERSON

3 COURSE - \$96 PER PERSON

MINIMUM OF 40 GUESTS.

ENTRÉE – CHOOSE #2 **(Alternative Drop)**

1. Hot smoked salmon croquette, pickled cucumber, lime aioli, herb salad.
2. House made chicken satay brochettes, almond & parsley cous cous.
3. Classic prawn cocktail, ocean king prawns, Mary rose sauce, iceberg lettuce.
4. Caprese salad, vine ripened tomato, Mbbc garden basil, Italian buffalo mozzarella cheese, balsamic reduction.
5. Thai salad with poached chicken, nam jim dressing, French herbs, roasted peanuts.



SET MENU – MAIN

2 COURSE - \$84 PER PERSON

3 COURSE - \$96 PER PERSON

#10

MAIN – CHOOSE #2 **(Alternative Drop)**

1. 6hr Braised beef cheeks, lemon & garlic mashed potato, glazed roasted carrot, parsnip chips.
2. Chicken “saltimbocca”. Bacon & sage wrapped chicken breast, sweet corn risotto, micro herb salad, jus.
3. Cone bay barramundi, butter poached prawns, rocket & parmesan salad, crispy herb potato.
4. M.S.A. rib fillet (add \$10/head). Darling Downs Black Angus, roasted field mushroom, potato dauphinoise, broccolini, béarnaise sauce.
5. Seafood platter for 1



SET MENU - SWEETS

2 COURSE - \$84 PER PERSON

3 COURSE - \$96 PER PERSON

SWEETS – CHOOSE #2 **(Alternative Drop)**

1. Coconut panna cotta, seasonal berries, toasted coconut chips.
2. Belgium chocolate mousse, biscotti biscuit.
3. House made spiced date pudding, sticky caramel, rum & raisin ice cream.
4. Poached pears, vanilla bean cream, ginger biscuit crumb.
5. Eton Mess. Classic meringue, berries, cream, raspberry coulis.

JUST ADD...

Prawn Station \$360

Includes Fresh Chilled Prawns with Dipping Sauces. Approximately 5 kg of Prawns.

Prawn & Oyster Station \$540

Includes Fresh Chilled Prawns with Dipping Sauces, Approximately 5kg Prawns and 5 Dozen Oysters

Seafood Deluxe \$660

Includes Fresh Chilled Prawns with Dipping Sauces, Oysters, Marinated and Crumbed Calamari with Seasonal Fruit

Sweets Table \$480 (40 PAX – Add Guests at \$12 per person)

Includes a Selection of Biscuits, Lollies & Sweets, TimTams, Cupcakes and Various Other Items to Cater to Your Theme.

