



MORETON BAY BOAT CLUB FUNCTIONS

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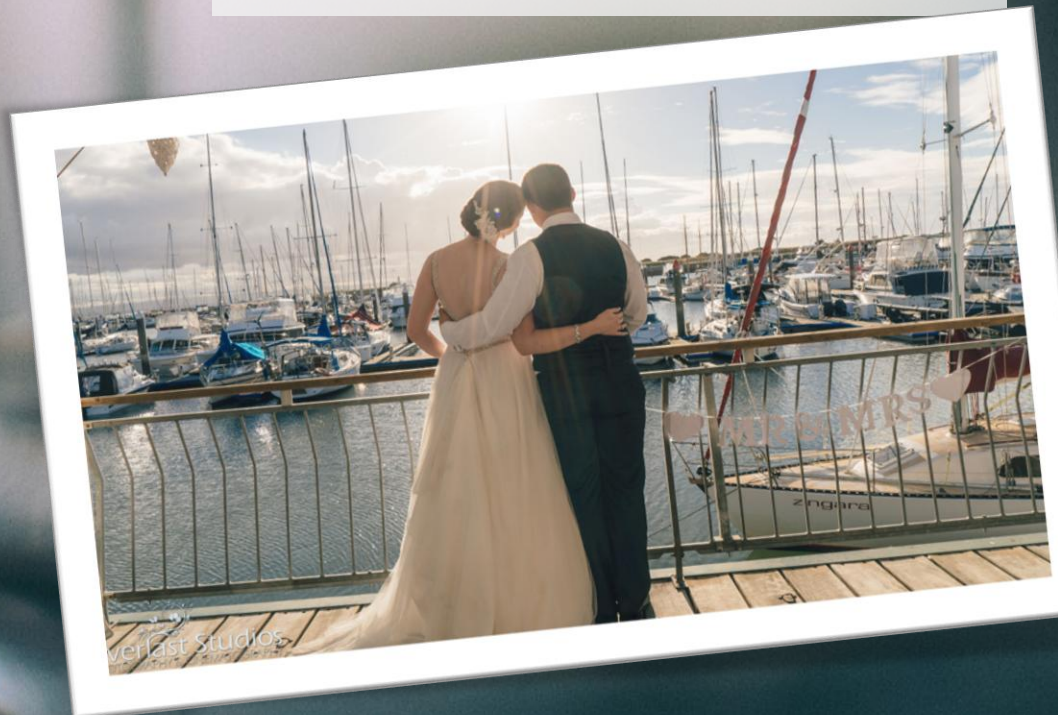
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www.mbbc.org.au

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.



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.



HIRE FEES...



Deck – 1 Section	\$150
Deck – 2 Sections	\$250
Function Room	\$300
Function & Dining	\$550
Function & 1 Deck	\$400
Function, Dining & Deck #1	\$650
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	\$285
Fairy Lights Backdrop (restaurant only)	\$75
Round tables	\$50 ea
Round Tablecloths	\$30 ea
Chair Covers	\$3 ea

All additional wedding ceremony & reception styling is sourced by the consumer.

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...

PLATTERS..

Platters of your choice

(Recommended 8-10 people per platter)

Hot Savouries	\$145
Hot Pastries	\$180
Hot Mixed Platter	\$160
Scones with Jam & Cream	\$120
Cheese Platter	\$200
Antipasto Platter	\$195
Seafood (Assorted Hot Seafood)	\$250
Sweets Platter	\$160
Fresh Fruit Platter	\$130
Mixed Sandwiches Platter	\$160
Bruschetta Platter	\$180

Gluten free option (serves 4-5)

Hot Pastries (27 pieces)	\$170
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COCKTAIL STYLE...

NIBBLES..

MINIMUM 40 GUESTS

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

COLD SELECTION

- ❖ Mushroom & Chorizo Arancini
- ❖ House made assorted Sushi
- ❖ Bruschetta
- ❖ Pesto, Goats Cheese & Semidried Tomato Pinwheels
- ❖ Smoked Salmon & Chive Sour Cream Blinis
- ❖ Classic Prawn Vol Au Vont, Seafood Sauce

HOT SELECTION

- ❖ Salt & Pepper Calamari
- ❖ Spiced Onion & Vegetable Pakora
- ❖ Devils On Horseback, Chicken Livers & Prunes Wrapped in Bacon
- ❖ Baked Stuffed Mushrooms
- ❖ Duck Hoi Sin & Cucumber Dumpling



BOAT CLUB CARVERY...

\$ 40 PER PERSON

MINIMUM 40 GUESTS

- ❖ Roast Beef
- ❖ Roast Lamb
- ❖ Roast Pork & Crackling
- ❖ Yorkshire Pudding
- ❖ Condiments
- ❖ Roast Potatoes
- ❖ Roast Pumpkin
- ❖ Fresh Vegetable Panache
- ❖ House Gravy

Choose 2 Sweets:

- ❖ Apple & Blackberry Crumble with Creamy Custard
- ❖ House Made Sticky Date Pudding with Butterscotch Sauce
- ❖ Fresh Fruit Salad

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
- ❖ Sweets Platter

SET MENU — ENTRÉE

2 COURSE - \$70 PER PERSON

3 COURSE - \$85 PER PERSON

MINIMUM 40 GUESTS

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

1. Our Own Chicken Liver & Brandy Pate with Cranberry Sauce & Warm Bread Rolls
2. Chefs' Crab & Prawn Cakes on A Rocket Salad served with a Mango & Sweet Chili Salsa.
3. Sesame Coated Wedge of Camembert, Deep Fried & Presented on An Apple & Macadamia Salad With Raspberry Dressing.
4. Smoked Salmon with Avocado, Marinated Mushrooms, Remoulade Sauce & Tossed Seasonal Salad.
5. Mini Antipasto Platter
6. Garlic Prawns with Jasmine Rice & Seasonal Leaves

SET MENU – MAIN

2 COURSE - \$ 70 PER PERSON

3 COURSE - \$85 PER PERSON

MAIN – CHOOSE #2

(Alternative Drop)

1. Breast Of Chicken Wrapped in Bacon Filled With Mozzarella & Semi Dried Tomatoes with Broccolini, Paris Mash & Roasted Red Capsicum Sauce.
2. Marinated Lamb Rump, Cooked Pink, Served with Mushroom Risotto, Roasted Mediterranean Vegetables & A Creamy Tomato Sauce.
3. Humpty Doo Barramundi Topped with Coconut, Citrus & Macadamia Crust, Served with Saffron Rice & Market Vegetables, Lemon & Dill Cream Sauce.
4. Eye Fillet Steak Mignon, with Dauphinoise Potatoes, Seasonal Vegetables, Crispy Onions & Mushroom Sauce.
5. Seafood Platter For 1
6. Fillet of Salmon Grilled with Garlic & Thyme Butter, Served on Crushed Kipfler Potatoes, Seasonal Salad & Hollandaise Sauce.
7. Honey Mustard Roasted Pork Loin, Sliced & Served On Chateau Potatoes with Braised Red Cabbage, Green Beans, Served With Crackling & a Port Wine Gravy.

SET MENU —

HOMEMADE SWEETS

2 COURSE - \$70 PER PERSON

3 COURSE - \$85 PER PERSON

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

1. Apple & Blackberry Crumble with Creamy Custard.
2. Banoffee Pie.
3. Raspberry White Chocolate Crème Brûlée, Macerated Strawberries.
4. English Summer Pudding with Chantilly Cream & Biscotti.
5. Baked Cheesecake with Blueberry Compote.

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 \$740

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

