



BELLERIVE YACHT CLUB

FUNCTIONS AND EVENTS





WELCOME TO THE BELLERIVE YACHT CLUB

The Bellerive Yacht Club is a perfect venue to host your function in our outstanding location with our relaxed yet organised approach. Situated on the Eastern shores of Hobart, our venue overlooks the impressive BYC marina on the Derwent River, and the surrounding boardwalk and buildings on the shoreline.

The Bellerive Yacht Club boasts a light, bright space that has unbeatable waterfront views extending out over Kangaroo Bay and across to Mount Wellington.

From the natural beauty and casual atmosphere of the waterfront location, to the friendly and accommodating staff, the Bellerive Yacht Club offers a spectacular venue for a function that is specially crafted to meet your unique vision for the day.





ANCHORS ROOM

The Anchors Room, our main function space, is both private and versatile, and can host a function from 30 to 150 people. For a seated dinner, the venue is ideal for up to 130 guests, and for a cocktail affair, 150 guests can comfortably be catered for. The Anchors Room lends itself to minimalism; low centrepieces and natural or nautical colours, to make the most of the 180-degree view across the waterfront.

A large outdoor deck surrounds the room, offering a beautiful space to make the most of the views in the afternoon sun, and the night-time lights across the bay.

A full bar with a wide selection of beer, wine and spirits is available. The catering is handled in house, and our Chef will work with you to craft a comprehensive menu based on their packages that suits your tastes.



MARINA BAR

The Marina bar, located below the main function room and with level access from the carpark, opens to the picturesque and spacious marina courtyard.

For a seated dinner, the venue is ideal for up to 70 guests, and for a cocktail affair, 40-120 guests can comfortably be catered for. It's an ideal spot for a celebration of life, Pre-Reception drinks, Birthdays, and a great way to make the most of long summer, afternoons in a gorgeous outdoor space.



BOARD ROOM AND MEETINGS

Our boardroom can seat up to 18 for private meetings. The boardroom contains a large whiteboard, 70" TV and self contained tea and coffee facilities.

We are also able to utilise spaces in both the Anchors Room and Marina Bar for larger meetings and training seminars.





BUFFET PACKAGES

(Minimum 30 guests required)
\$60.00 per person

To Start

Crusty Bread Rolls & Butter

Hot Buffet (Select 3)

Oven Baked Pork Loin (GF)

Mustard Crusted Scotch Fillet (GF)

Confit Duck Leg with Orange and Cinnamon (GF)

Chilli Lemon and Garlic Roasted Chicken Breasts (GF)

Slow Braised Red Wine and Caramelized Onion Beef Cheek (GF)

Spanish Chicken, Roasted Peppers, Chorizo, Paprika, Tomato, Olives (GF)

Herb & Parmesan Crusted Baked Fresh Fish

Vegetable and Lentil Curry with Jasmine Rice (VGN, GF)

Accompaniments (Select 5)

Steamed Fresh Seasonal Vegetables with Toasted Almonds (VGN, GF)

Roast Potato and Root Vegetables with Rosemary & Olive Oil (VGN, GF)

Mediterranean Platter of Assorted Cold Meats, Marinated Vegetables, Grissini & Olives

Potato Salad with Honey Grain Mustard Dressing (GF)

Caesar Salad with Shaved Parmesan

Pumpkin Fritters with Chilli Jam (VGN, GF)

Greek Salad Served with Extra Virgin Olive Oil and Balsamic Vinegar (VGN, GF)

Desserts

A Display of Mixed Cakes, Pastries, and Fruit



Plated Meal

(Minimum of 30 guests required)

2 courses - \$60.00 per person

3 courses - \$70 per person

To Start

Fresh Baked Bread Rolls with Butter

Entrée (If chosen please select two (2) options)

Soup of The Day

5 Spiced Calamari with Asian Slaw, Ginger and Lime Dressing and Chilli Jam

Seared Quail with Lemon Myrtle Dressed Rocket, Caramelized Balsamic

Mushroom and Thyme Arancini, Tomato Sago, Shaved Parmesan

Grilled King Prawns, Avocado Salsa, Chilli Jam, Lime

Tempura Vegetables Soy and Ginger Glaze

Mains (Please select two (2) options)

Herb Crusted Baked Fresh Local Fish, Caponata, Lemon and Dill Aioli

Lemon and Chilli Marinated Chicken Maryland With Kipfler Potatoes and Charred Corn Salsa

Chicken Breast Wrapped with Prosciutto, Creamed Corn, Char Grilled Broccolini

Onion and Shiraz Braised Beef Cheek, Cauliflower Puree, Buttered Beans, Pedro Ximenez Sauce

Apple Cider and Fennel Infused Pork Belly, Roasted Baby Potatoes, Quince Puree

Confit Duck Leg, Braised Cabbage, Spiced Rose Reduction

Potato and Ricotta Gnocchi, Tomato and Basil Sugo, Smoked Cheddar, Micro Herbs

Roasted Vegetable and Lentil Curry, Jasmine Rice, Chilli and Fresh Herbs

Dessert (If chosen please select two (2) options)

Apple Pie with Vanilla Cream and Praline

Poached Pears with Hazelnut Crunch and Salted Caramel Ice Cream

Turkish Delight Panna Cotta with Chocolate Crumb and Fairy Floss

Sticky Date Pudding with Butterscotch Sauce and Ashgrove Crème

Individual Cheese Platter with Local and Australian Cheeses

Smashed Pavlova, Summer Fruits, Vanilla Cream



BBQ Buffet

(Available in Marina Bar ONLY)

\$45 per person

(minimum of 30 guests required)

Our chefs will prepare and serve up a BBQ buffet to your guests outside the Marina Bar

Charcoal Pork Spit Roast
Slow Braised Beef Brisket
BBQ Pulled Pork
Grilled Kebabs
BBQ Stuffed Mushrooms
Brioche Buns
Range of Mixed Sauces
Salads (Select 2)
Caesar Salad
Potato Salad
Pesto Pasta Salad
Greek Salad
Roast Potatoes



Food Platters

Please note that orders need to be placed one 1 week in advance. Subject to availability any time after.
(Each platter is suggested to serve between 10 - 12 people, minimum of 4 platters)

Grazing Table (Caters for up to 60 people) \$600.00

selection of cheeses, cured meats, fruits, dips, pickles, breads, biscuits



Platters

- Scones Jam and Cream (V) \$ 40.00
- Assortment of Mixed Fresh Made Biscuits \$ 55.00
- Gluten Free Blueberry Friands (GF) \$ 60.00
- Assorted Finger Sandwiches \$ 60.00
- Seasonal Fruit Platter (VGN, GF) \$ 60.00

- Chips and Wedges (V) \$ 40.00
- Vegetable Sticks, Sour Cream, Guacamole (V, GF) \$ 55.00
- Turkish Bread with A Trio of Dips (V) \$ 65.00
- Asian Savouries Basket \$ 70.00
- Vegetable Frittata (GF, V), Pumpkin and Cumin Fritters (VGN, GF) \$ 70.00
- Gourmet Mini Pies, Sausage Roll and Spinach Filo \$ 75.00
- Tasmanian Cheese Platter (V) \$ 85.00
- Seafood Platter, Battered Fish, Crumbed Prawns, 5 Spiced Calamari, Seafood Sticks \$ 95.00
- Grilled Meat Skewers, Satay Chicken, Lamb Koftas, Pork and Fennel Meatballs (GF) \$ 95.00





Morning Tea Platters

\$10 per person

Mixed Platters of

Sweet Muffins

Sandwiches

Fresh Fruit

Pastries

Nut Mix



Afternoon Tea Platters

\$10 per person

Mixed Platters of

Savoury Muffins

Scones

Fresh Fruit

Slices

Nut mix

Tea & Coffee Station

Tea & Coffee (per person) \$ 2.50

Wedding and events \$50





Cocktail Canapes

(Minimum of 30 guests required)

Option 1

\$15 Per Person

Assorted Sushi and Wasabi

Vietnamese Chicken Salad Spoon

Mushroom and Thyme Arancini (V)

Spicy Italian Sausage Roll with Tomato Sago

Mini Beef and Guinness Pie

Option 2

\$22 Per Person

Roasted Vegetable Frittata, Tomato Relish

Tandoori Chicken Served with Raita and Lebanese Crisps

Tomato, Basil and Bocconcini Bruschetta

Smoked Salmon Rillettes

Pork Apple and Fennel Meat Balls, Tomato and Basil Sago

Grilled Garlic and Chilli Prawns, Lemon and Dill Aioli

Option 3

\$30 Per Person

Rock Oyster Shooters and Pickled Ginger Margarita (GF)

Thai Beef Salad Spoon (GF)

Sesame Crusted Crispy Atlantic Salmon, Wasabi Mayo

Japanese Fried Chicken Poppers, Sriracha, Cucumber

Mushroom and Thyme Arancini, Smoked Cheddar

Vietnamese Vegetable and Herb Rice Paper Rolls

Chilli and Garlic Grilled Prawns, Dill and Lemon Aioli

Prosciutto Wrapped Chicken and Avocado Salsa

64 Cambridge Road
Bellerive TAS 7018

Telephone (03) 6244 1353

Email: functions@byc.org.au

Website: www.byc.org.au

Pricing

Anchors Room Hire

Meetings, Conferences and Private Functions

Half Day Room Hire (4 hrs) \$ 200.00

Full Day Room Hire (4 - 8 hrs) \$ 400.00

Wedding Package

includes Chair Covers, Decorations, Arbour, Dance Floor, Ceiling Fairy Lights, tea and coffee station and Room Hire (access to the room from 8.30am)

\$ 1000.00

Marina Bar Room Hire

Meetings, Conferences and Private Functions

Half Day Room Hire (4 hrs) (Weekdays) \$ 200.00

Full Day Room Hire (4 - 8 hrs) (Weekdays) \$ 300.00

Saturday \$ 200.00

Boardroom Hire

(includes whiteboard, TV and self serve Tea & Coffee Facilities)

Two (2) Hours or Less \$ 50.00

Four (4) Hours \$ 80.00

Full Day \$ 120.00

Equipment Hire

Decoration Hire. BYC has a range of decorations, from lanterns, candles, mirrors, table runners and artificial plants. please ask us for a quote.

Chair Covers (White) (Per Chair) (BYC will fit) \$ 5.00

Chair Covers (White) (Per Chair) (Cover Only) \$ 3.00

Ceiling strung Fairy Lights \$ 150.00

Wedding Arbour \$ 100.00

Dance Floor \$ 80.00

Data Projector & Screen \$ 50.00

Projector Screen \$ 15.00

Flipchart, Paper and Pens \$ 20.00

BBQ, Fire Pit and Gas Bottle Hire \$ 50.00



SERVICE AGREEMENT, TERMS & CONDITIONS

Under Bellerive Yacht Club (BYC) policy, patrons are not permitted to bring alcohol or food onto its premises. As this is a Member's oriented facility, we need to consider all our Members and require a full event order outlining the entire event requirements.

SERVICE: BYC will provide the function area in a good, clean condition, set to the agreed layout and staff the function accordingly. BYC will provide your function with the agreed catering of food and beverage (where applicable). BYC will arrange subcontractors, if required, and only use reputable firms. The extra cost will be charged to your BYC function invoice. BYC will supply all clients with a detailed function layout and confirm all correspondence in advance.

TENTATIVE BOOKING: A tentative booking can be held for a period of up to fourteen (14) days, if after fourteen (14) days the event is not confirmed, BYC may release the booking without notice.

FINAL DETAILS: All final details, including catering, dietary requirements, beverage options and event schedule, for your event must be sent through no later than twenty-one (7) days (1 week) prior to the function.

DAMAGES: Any client, guest or appointed contractors are responsible for payment or replacement for damages sustained to equipment, furniture, fittings and decorations directly caused by any member of their party both within BYC or its property & grounds.

SMOKING: As per Tasmanian Smoking Regulations, under no circumstances is any guest permitted to smoke inside the BYC premises. Your Function Manager will advise you of the designated smoking areas for the Club.

CHILDREN: All children are always to be supervised by a responsible adult and not permitted in the bar areas of the clubhouse.

BEVERAGE SERVICE: BYC is licensed to serve alcohol until 12 midnight, with last drinks to be offered at 11.45pm, BYC reserves the right under the Responsible Service of Alcohol to refuse alcohol to anyone who is intoxicated or under the age of 18years. We are unable to permit any patron to enter BYC with their own beverages for any function purposes.

PRICES: All prices include GST and are based on current market prices: however, these prices may be subject to variation as a result of any movement in the CPI index, wage / salary movements and cost of goods increases.

DEPOSIT and PAYMENT: Functions will not be confirmed until receipt of deposit has been paid. Preferred payment methods are cash, bank cheque, electronic funds transfer and credit card. Final payment is required 48 hours prior to an event based on your contracted event numbers or final numbers whichever is greater. All additional costs are to be paid at the conclusion of an event

BANK DETAILS: BSB: 067000 Account: 2807 6557 Please use your reference number from your proposal as the bank reference.

CANCELLATIONS / DATE CHANGES: All deposits paid for functions will be forfeited if a function is cancelled within three (3) months of the function date. Deposits will also be forfeited if there is a cancellation/date changes on the following days: Friday, Saturday & Sundays from August through to December. For cancellations with more than three (3) months' notice - your deposit will be refunded less an administration fee of up to 10% of the maximum deposit.

FINAL NUMBERS: Minimum numbers are to be advised upon booking function space.

If contracted numbers fall below the minimum specified numbers as per your contractual agreement, the client will be charged at the minimum number relating to your signed agreement.

Final numbers are to be confirmed in writing no less than Fourteen (7) days prior to the event.

ENTERTAINMENT and NOISE RESTRICTIONS: All entertainment must be approved prior to the booking to ensure it will not conflict with BYC members, under NO circumstances is any guest to provide Entertainment without notifying BYC. Noise restrictions also apply for all entertainment. All entertainment will be required to finish at 11:30pm.