



Christmas Function Pack



BRIGHTON & SEACLIFF YACHT CLUB

246 ESPLANADE, SEACLIFF, 5049

WWW.BSYC.COM.AU



Brighton and Seacliff Yacht is the ideal location for your upcoming Christmas party.

Our unique function room overlooking the pristine Seacliff beach and out over the gulf of St Vincent, has a beach facing balcony and in built dance floor with the best views and sunsets in all of Adelaide.

Whether you are looking for a cocktail party, sit down dinner or something completely different our talented team will work closely with you to create a fantastic and truly memorable event.

Our team of chefs have created a very special menu, for both cocktail or sit down and can easily cater for up to 200 cocktail or 120 formal sit down.



Cocktail Option

Hot

Beef sliders with tomato relish

BBQ pulled pork sliders with crunchy slaw

House made lamb koftas with mint raita (G/F)

Honey & soy chicken skewers (G/F)

Mini meatballs in a Napoli sauce (G/F)

Lemon & herb fish pieces with tartare sauce

Panko crumbed prawns with a citrus aioli

Thai style fish cakes with sweet chilli dip

Vegetable spring rolls (V)

Curried vegetable samosas (V)

Cold

House made farmhouse pate on crostini

Roasted pumpkin, spinach & ricotta frittata (V) (G/F)

House made hummus on herbed pita (V)

Smoked salmon & cream cheese blini

Goats cheese, thyme & red onion tartlet (V)

Roasted tomato bruschetta Caprese (V)

Mexican chicken Vol-u-vents

Two hours of canapes

3 hot & 3 cold

\$30pp

4 hot & 4 cold

\$40pp

Minimum of 50 people



Grazing Tables

A selection of cheeses including Brie, Camembert, Cheddar and Blue.
Cured meats including Prosciutto, salami, mild and hot sopressata.
Antipasto including sun dried tomatoes, marinated olives, stuffed baby peppers.
Fresh & dried fruits.
Roasted Almonds & Walnuts.
Lavosh bread, grissini & crisp breads.

1 meter	– up to 50 guests	– \$900
2 meters	– up to 80 guests	– \$1400
3 meters	– up to 120 guests	– \$1800
4 meters	– up to 150 guests	– \$2200



Set Menu

– Alternate drop

Entrée

Pumpkin and ricotta ravioli with Napolitano sauce

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House made farmhouse pate or mushroom pate on
toasted bread with red onion marmalade

Mains

Roasted turkey, braised red cabbage, roasted
potatoes, seasonal veg and gravy

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Crispy skin salmon with crushed potato cake,
broccolini, red capsicum coulis & a pesto crumb

Desserts

Traditional Christmas pudding with brandy sauce

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Pink gin cheesecake with raspberry coulis

Two courses

\$40.0

Three Courses

\$47.0

Minimum 20 guests



Optional Extras

Beverage package

Choice of any tap beer (no jugs), house wines, sparkling, soft drink and juice

Minimum of 20 guests is required for any drink package

2 hours - \$35 | 3 hours \$40 | 4 hours \$45

Room hire fee

For exclusive use of the function room a flat rate \$500 room hire applies

Table linen **\$1.0 per head**

Linen Napkins **\$1.0 per head**

Tea & filtered coffee station **\$3.0 per head**

We understand that every event is different so if none of these packages suit your needs please chat to our functions manager who will be more than happy to assist you in creating your perfect function.