



## FUNCTIONS AND EVENTS PACK





## THE VENUE

Situated on the Port Douglas Marina, just off Wharf Street, is one of Port Douglas' best kept secrets: The Port Douglas Yacht Club. It is the ideal venue for your special event, be it a wedding, birthday or corporate event.

With stunning views overlooking Port Douglas' Dickson Inlet, the Coral Sea and Daintree Mountains, palms silhouetted against a tropical sky and yachts gently bobbing in the calm waters below, the Port Douglas Yacht Club's casual atmosphere provides the perfect scene to compliment your event. We have a variety of areas available to suit any your event and we will work closely with you to tailor a package to suit your vision.

Let our professional staff take care of you, ensuring that your day is stress free and everything it deserves to be - contact us to discuss your options from our comprehensive food and beverage packages.

From an intimate table on the lawn, to comfortable seating capacity for up to 300 guests, the Port Douglas Yacht Club can cater for your event - no matter the size.

Standing Capacity: 450  
Seated Capacity: 300

[Take a virtual tour!](#)



## CONTACT

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Richard Stapleton, Club Manager



## THE BAR

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We have an extensive range of domestic and international beer, wines and spirits to offer you and your guests.

The beauty of the Port Douglas Yacht Club is that it's a casual venue, and although we do not usually offer tabled beverage service, it can be arranged if you wish.

Our alternative will leave your guests talking! We have turned a boat in to a spacious help yourself bar, which magically refills throughout the night to suit your taste and budget. Placing the boat on the lawn leaves you and your guests free to enjoy your evening seamlessly.

Our friendly staff will be there to help you open your icy cold beers, if needed.

If you would prefer, we can run our normal bar for your event, if the boat is not your style!

We are licensed until midnight, but this can be extended until 2am upon request, for an additional fee.







## THE MENU - PLATTERS

Choose from the following pre-set package options designed 6-8 people

### SEAFOOD

Prawns, calamari, oysters, fishcakes, crumbed reef fish \$95

### PARTY

Vegetarian spring rolls, meatballs, mini skewers, duck shanks, sausage rolls \$80

### MIXED SKEWERS

Beef, chicken, prawns, vegetables, pork \$95

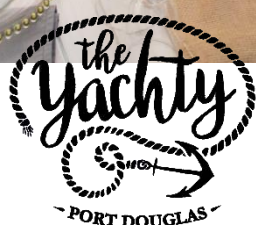
### CHEESE AND CRACKERS

A selection of Australian Cheeses, Crackers, Fresh Fruit, Dips Breads \$85

### FRESH FRUIT

A variety of seasonal fruits \$75







# THE MENU - BUFFET

## STANDARD BUFFET \$60 pp

### Hot Dishes

Moroccan spiced half chicken  
Pan fried reef fish  
Thai red pork curry  
Braised Beef Cheeks

### Greens / Vegetables

Steamed seasonal veggies  
Tossed 'Yachty' house salad  
Pasta salad  
Potato gratin  
Steamed citrus rice

### Seafood

Chilled prawns (*additional \$3p/p*)  
Chilled Oysters (*additional \$3p/p*)

## BBQ BUFFET \$65 pp

### Hot dishes

Sirloin steak  
Local reef fish  
Locally made pork sausages  
Smoked BBQ chicken thigh

### Greens / Vegetables

Steamed seasonal vegetables  
Tossed 'Yachty' house salad  
Pasta Salad  
Potato salad  
Steamed citrus rice





## THE MENU - ALTERNATE DROP

<b>Entrees</b>	Salt and Togarashi spiced calamari w/ mini salad  Beetroot and goats cheese tart, orange and almond salad  Chicken skewers, Greek salad  Reef fish cakes, Asian salad  Pork belly, sweet potato & apple puree
<b>Mains</b>	Pan seared locally caught reef fish fillet w/ wok tossed vegetables, steamed rice  Slow braised beef cheek w/ creamy mash, steamed vegetables  Eggplant parmigiana w/ chips & salad  Spatchcock w/ roast vegetables and potato gratin  Smokey BBQ pork ribs, coleslaw , potato wedges
<b>Dessert</b>	Chocolate Brownie w/ choc sauce and choc ice cream  Pavlova w/ tropical fruit and whipped cream  Sticky date pudding w/ vanilla ice cream  Fresh fruit salad w/ fruit sorbet  Mango and coconut panna cotta

### Prices

1 Course (select 3 mains)	\$45p/p
2 Courses (select 3 mains and <i>either</i> 3 entrées OR 3 deserts)	\$55 p/p
3 Courses (select 3 mains, 3 entrées and 3 deserts)	\$65 p/p



# WINE LIST

## SPARKLING

	Glass	Bottle
<b>Tyrrell’s Moore’s Creek Sparkling Brut</b>	<b>\$6.50</b>	<b>\$28.00</b>
<i>Hunter Valley, NSW</i> An elegant sparkling with excellent depth of flavour and attractive fruit characters. Fresh with a clean, crisp finish.		
<b>Il Fresco Prosecco</b>		<b>\$39.00</b>
<i>Veneto, Italy</i> An intensely fruity aroma with hints of ripe golden apple and a flowery note reminiscent of acacia flowers. The palate is fresh and soft to the palate with pear and apple notes and an agreeably fruity and harmonious finish.		
<b>Yellowtail Pink Bubbles 200ml Piccolo</b>		<b>\$8.00</b>
<i>South Eastern Australia</i> Yellow tail Pink Bubbles is sparkling, bubbly goodness ready to brighten up ordinary moments, everyday. Flavours of strawberries & lemon.		

## WHITE WINE

	Glass	Bottle
<b>House White (Wildcard Chardonnay)</b>	<b>\$6.00</b>	<b>\$25.00</b>
<i>South Eastern Australia</i> A vibrant, easy drinking style Chardonnay that is the perfect balance of zesty citrus and lovely tropical fruit flavours of peach and melon. This wine is fresh, light and crisp on the finish.		
<b>Mt Trio Moscato</b>	<b>\$8.00</b>	<b>\$34.00</b>
<i>Western Australia</i> A delightful wine with loads of fresh, sweet fruit flavours. With an alcohol of less than 8%, it's light and delicately fruity with sweet pink grapefruit characters and guava fruit flavours. The residual sweetness gives this Moscato its good palate weight and the fresh acidity balances the wine beautifully and gives it its clean finish.		
<b>Peter Lehmann Art N Soul Sauvignon Blanc</b>	<b>\$6.50</b>	<b>\$27.00</b>
<i>Adelaide Hills and Barossa, South Australia</i> Made in the traditional wine style – crisp, clean and refreshing. No oak, defines the intensely aromatic and dry style, imbued with the touch of the Peter Lehmann winemaking team.		
<b>D'Arenberg Stump Jump Sauvignon Blanc</b>	<b>\$8.00</b>	<b>\$35.00</b>
<i>Adelaide Hills, South Australia</i> Lifted aromas of passionfruit, green bean, guava and a hint of cut grass. The palate is bright and animated, pricking the senses with its vibrant acidity (more of those passionfruit notes), and intoxicating the drinker with an abundance of tropical fruits.		
<b>Little Angel Sauvignon Blanc</b>	<b>\$9.00</b>	<b>\$39.00</b>
<i>Marlborough, NZ</i> Pure and youthful. It’s a heavenly symphony of passionfruit and lemongrass gooseberry and citrus flavours that float across the palate delicately as if on the wings of angels.		
<b>Mr Mick Riesling</b>	<b>\$8.00</b>	<b>\$35.00</b>
<i>Clare Valley, South Australia</i> Made in a classic Clare Valley style, the Mr Mick Riesling is packed with plenty of lime, orange blossom and lemon curd flavours. With a subtle touch of fruit sweetness to balance the crisp natural acidity.		
<b>Peter Lehmann Portrait Riesling</b>	<b>\$9.50</b>	<b>\$42.00</b>
<i>Eden Valley, South Australia</i> Displays a green/gold colour, exuding refreshing floral and lime juice aromas from its scintillating nose. The lively bouquet integrates with the juicy palate, containing intense fruit flavours, to end in a clean and crisp finish.		
<b>La Villa Pinot Grigio</b>	<b>\$9.00</b>	<b>\$39.00</b>
<i>Veneto, Italy</i> This wine is an Italian Pinot Grigio from Treviso, in the Eastern vineyards of the Veneto region. It has a crisp, delicate & pleasantly fruity palate, finishing light & dry. It has a straw yellow colour and mellow aroma.		
<b>Allan Scott Pinot Gris</b>		<b>\$45.00</b>
<i>Marlborough, NZ</i> Shows notes of apricot and pear. The delicate palate is fruit driven and off dry. The finale is crisp and clean.		
<b>Tyrrell's Moore’s Creek Chardonnay</b>	<b>\$7.50</b>	<b>\$33.00</b>
<i>Hunter Valley, NSW</i> A medium bodied wine with aromas of stone fruit and subtle vanillin oak. The palate is generously flavoured with white peach citrus characters and a clean, crisp finish.		
<b>Brands Laira Blockers Chardonnay</b>		<b>\$40.00</b>
<i>South Australia</i> The wine displays fresh and vibrant aromas of nectarine and white peach complemented by cashew nut oak from barrel fermentation and maturation. On the palate rich, ripe melon and stone fruit characters are prominent. These flavours are accompanied by creamy nutty oak characters balanced with refreshing acidity. The finish is long with lingering fruit flavours.		





# WINE LIST

## RED WINE

	Glass	Bottle
<b>Berribox Rose</b> <i>South Eastern Australia</i> This Rose captivates with aromas of seductive strawberry, fresh white peach and blissful red cherry. The palate beholds vibrant red berry flavours laced with soft spices and a refreshing crispness.	<b>\$8.00</b>	<b>\$34.00</b>
<b>House Red (Wildcard Shiraz Cab)</b> <i>South Eastern Australia</i> A uniquely Australian blend the Shiraz provides layers of ripe plum and mocha that integrate seamlessly with the mint and blackcurrant flavours of Cabernet Sauvignon.	<b>\$6.00</b>	<b>\$25.00</b>
<b>Hill &amp; Valley Pinot Noir</b> <i>Adelaide Hills, South Australia</i> A vibrant ruby red with a crimson rim, this elegant cool climate wine displays rustic aromas of sweet spice, red cherries and a forest floor earthiness. The palate is ripe and juicy, offering an array of bright red fruits finishing with powdery tannins and balanced acidity.	<b>\$9.00</b>	<b>\$39.00</b>
<b>Ra Nui Pinot Noir</b> <i>Marlborough, NZ</i> Light red in colour. The nose exhibits enticing aromas of ripe black cherries, black plums and some pepper and spice, distinctly Pinot Noir. On the palate, these cherries and black fruit notes are smoothly carried by balanced oak, smooth tannins and soft acidity. A big wine and richly textured.		<b>\$59.00</b>
<b>Mr Mick Tempranillo</b> <i>Clare Valley, Australia</i> Crafted in typical Mr Mick style, this wine has subtle French oak, smooth tannins, distinctive varietal characters of strawberries and red cherries, a hint of spice and a long lingering finish.	<b>\$7.50</b>	<b>\$35.00</b>
<b>D'Arenberg The Stump Jump GSM</b> <i>McLaren Vale, Australia</i> Generous proportions on the palate, with lots of sweet juicy fruits, ripe for tasting. The roundness of Grenache, sits on top of the solid structural foundation of Shiraz and is punctuated by the tight, punchy line of Mourvedre. The three varieties coexisting in perfect harmony resulting in a balanced wine of great length and depth.		<b>\$32.00</b>
<b>Pepperbox Shiraz</b> <i>South Australia</i> With a dark purple intensity, this wine roars with abundant aromas of crimson raspberry and dark cherry. Meticulous oak integration allows the rich fruit to shine on the palate, with kicks of pepper, vanilla and caramel tones providing exceptional length and complexity.	<b>\$8.00</b>	<b>\$35.00</b>
<b>Madfish Shiraz</b> <i>Western Australia</i> Rich garnet colour with great density. The palate offers flavours of cherry, dark plum and chocolate along with an earthy complexity, gentle tannin structure and ample length. All-in-all, it's an opulent, full-bodied wine showing concentrated fruit flavours and a soft, approachable palate.		<b>\$45.00</b>
<b>Peter Lehmann The Bond Shiraz</b> <i>Barossa, South Australia</i> A youthful dark purple colour with bright edge. Displaying aromas of mocha and aniseed with a fullbodied Palate, generous with toasted oak and vanilla notes, derived from time maturing in barrel. Along with vibrant fruit flavours, this wine has a smooth mouth feel and soft finish.		<b>\$60.00</b>
<b>Cedarbox Cabernet Sauvignon</b> <i>South Australia</i> Deep purple in colour and intrigue, this wine enchants with powerful aromas of blackberry and dark plum. Unmistakably a South Australian Cabernet Sauvignon, it has a soft yet compelling tannin profile. The palate has a bounty of fruit weight balanced by oak flavours of vanilla and mocha.	<b>\$8.00</b>	<b>\$35.00</b>
<b>Brands Laira Blockers Cabernet Sauvignon</b> <i>Coonawarra, South Australia</i> A multi-award winner, The Brand's Laira Blockers Cabernet is a Coonawarra red with classic varietal definition. The nose shows cedar, red berry and tobacco notes. The palate is rich, long and beautifully texturally structured.		<b>\$40.00</b>





## BEER, SPIRITS & COCKTAILS

<b>Bottled Beer</b>	<b>Light/Midstrength</b> (Hahn Light, Boags Light, Cascade Light, Carlton Midstrength, XXXX Gold)	\$5.5
	<b>Standard Australian</b> (Carlton Draught, Tooheys Old, VB)	\$6.1
	<b>Premium Australian</b> (Tooheys Extra Dry, Hahn Super Dry, Pure Blonde, XXXX Summer Bright Lager)	\$6.5
	<b>Boutique Australian</b> (James Squire 150 Lashes, James Squire Y the Constable, James Squire Sundowner, James Squire 9 Tales, Little Creatures Pale Ale)	\$8
	<b>Imported</b> (Corona, Becks, Stella, Dos Equis, Heineken, Asahi, Hoegaarden)	\$7-\$8
<b>Spirits</b>	Standard 30ml	\$7
	Premium 30ml	\$9
<b>Cocktails</b>	Standard	\$14
<b>Soft Drinks</b>	Schooner	\$3

Please note: There is a minimum \$35.00pp spend on beverages for all sole use functions.









## VENUE HIRE AND COSTS

### **Wedding and Corporate Event Costs - Full Venue**

\$1,000 (November to May)

\$1,250 (June to October)

Minimum Spend \$6,000 (+ venue hire)

Important Notes: Being a club, we will reserve the facilities for you and your party, however a small section of the club must be set aside for our members. Unfortunately we are unable to do Full Club Functions during June/July or September/October Victorian School Holidays.

We accept group bookings for any number of guests - please contact us to reserve an area.

Thank-you for considering Port Douglas Yacht Club for your special occasion - we look forward to hearing from you to discuss your special event.

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