

Functions on the deck



Noosa Yacht & Rowing Club | Gympie Tce, Noosaville
5449 8602 | functions@nyrc.com.au | nyrc.com.au

Features

- ✓ Private area for you and your guests. Regardless of the function size, the full area is yours.
- ✓ Open air river breezes and oversized ceiling fans.
- ✓ Heating for the cooler evenings/days.
- ✓ Dimmable lighting.
- ✓ Uninterrupted views of the Noosa River.
- ✓ Bluetooth speakers. Play your own music from any Bluetooth-enabled device.

About Us

The Noosa Yacht & Rowing Club offers the very best in casual Noosa waterfront entertainment, with a contemporary, bistro-style restaurant, bar and simply breathtaking views. A premium wine list with 14 beers on tap, free WiFi, and disabled access and amenities will ensure your guests are comfortable and well catered for.



Canape Function

\$60 p/p

Choose up to 6 items

- ☐ Mezze Boards – roasted peppers & pumpkin, charred eggplant, artichoke hearts, Persian feta, marinade olives, house made pumpkin hummus, chimichurri, dukka & toasted Turkish bread. (bread not gluten free).  
- ☐ Ricotta and pistachio stuffed zucchini flowers.  
- ☐ Pulled pork and manchego croquette, sweet corn foam.
- ☐ Mini Cheeseburgers. 
- ☐ Confit duck and mushroom wontons. 
- ☐ Beetroot, goats' cheese, mint & pea fritters, chimichurri.  
- ☐ Prawn and vegetable Vietnamese rice paper rolls.  
- ☐ Vegetable Vietnamese rice paper rolls.    
- ☐ Pulled pork san choy bow.  
- ☐ Ginger beer battered honey prawns, sesame. 
- ☐ Chocolate and cinnamon bao doughnuts.



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



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Alternate drop 3 course

\$75 p/p

Entrées

Harissa aged beef back strap, mango, cardamom, rocket.



Truffle mushroom and blue cheese arancini, tomato relish, prosciutto asparagus.

Main

Crispy skin barramundi, potato wedges, pumpkin hummus, summer salad, whipped fetta, dukkha.



250g chargrilled sirloin, dill and potato hash brown, broccolini, truffle mushroom, béarnaise.



Dessert

House made chocolate brownie, ganache, fruit, candied peanut.



Lemon curd tart, toasted marshmallow, mint gel.



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Tasting Menu 10 course

\$90 p/p

Set menu below or can be customised to suit your needs

Entrees

Freshly shucked coffin bay oysters, pineapple, & Malibu granita.



Truffle mushroom, blue cheese arancini, prosciutto wrapped asparagus.

Mains

Cumin spiced cauliflower, satay, ginger. (not for celiacs)



Cheeseburger wontons, mustard, tomato, pickle.

Fresh mango and papaya salad.



Nasi Goreng fried rice.



Sweet and sour whole bbq prawns.



Beef Korma, labneh, fried onion.

Desserts

Cinnamon sugar bao doughnut, ganache, strawberry, candied peanut.
(vegan without the ganache).



Selection of local cheese, fruits, crackers, quince gel.



VEGETARIAN



VEGAN



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LACTOSE FREE



WINE LIST

SPARKLING

SEPPELT FLEUR DE LYS SPARKLING
CHARDONNAY PINOT NOIR

SOUTH EASTERN VICTORIA

Fresh and lively with hints of strawberry and citrus notes.
Crisp to finish.

Standard
glass

\$9.90

Bottle

\$40

Food
Match



CAVALIERE D'ORO PROSECCO DOC

VENETO, ITALY

Fragrant florals, with ripe mango, tropical fruits and honey.

\$10.90

\$44



GEORG JENSEN HALLMARK CUVÉE BY HEEMSKERK

RENOWNED COOL CLIMATE REGIONS

On the palate, the Hallmark Cuvée features a
beautiful chalky mouth feel, offset with lemon pith
and roast cashew nuts.

\$60



GEORG JENSEN SPARKLING ROSÉ

Pale rose petal, pink in colour, freshly picked strawberries,
bright and elegant minerality. A soft supple lingering finish.

\$60



TAITINGER BRUT RESERVE CHAMPAGNE

FRANCE

\$125



WHITE

JULIET MOSCATO

SOUTH EASTERN AUSTRALIA

Deliciously delicate and refreshing, Juliet Moscato is a sweet,
yet crisp wine.

Standard
glass

\$10.90

Large
glass

\$15.90

Bottle

\$44

Food
Match



SQUEALING PIG SAUVIGNON BLANC

MARLBOROUGH, NZ

Dry and zesty with lime flavours.

\$10.90

\$15.90

\$44



MORGAN'S BAY SEMILLON SAUVIGNON BLANC

SOUTH EASTERN AUSTRALIA

Fresh lively palate that displays tropical citrus fruit aromas.

\$9.90

\$13.90

\$40



CAPE SCHANCK BY T'GALLANT PINOT GRIGIO

VICTORIA

Dry and fresh with pear aromas and red apple flavours.

\$10.90

\$15.90

\$44



CAVALIERE D'ORO PINOT GRIGIO DOC

DELLA VENEZIE, ITALY

Fresh Meyer lemon and ripe tropical fruits with good acidity.

\$11.90

\$16.90

\$48



T'GALLANT IMOGEN PINOT GRIS

MORNINGTON PENINSULA, VIC

Honeycomb characters mixed with pear and almond. Medium
bodied with a clean finish.

\$11.90

\$16.90

\$48



ST HUBERTS THE STAG CHARDONNAY

VICTORIA

Dry, modern style with vibrant citrus flavours.

\$10.90

\$15.90

\$44



SEPPELT JALUKA CHARDONNAY

HENTY, VIC

\$13.90

\$19.90

\$59



LEO BURING CLARE VALLEY DRY RIESLING

CLARE VALLEY, SOUTH AUSTRALIA

Citrus and floral notes abound on nose and palate.
The finish is elegant and persistent.

\$10.90

\$14.90

\$44



FOOD MATCH



PREMIUM WINE ON TAP



BEEF

CHICKEN

FISH

SEAFOOD

PASTA

SALAD

VEGETABLE

DESSERT

SPICY


MEMBERS RECEIVE 10% DISCOUNT ON ALL ITEMS

WINE LIST


ROSE

Standard glass	Large glass	Bottle	Food Match
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I CAPE SCHANCK BY T'GALLANT ROSÉ
VICTORIA
Dry and fresh with cranberry and watermelon flavours.


\$10.90	\$15.90	\$44	
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PENFOLDS MAX'S ROSÉ
ADELAIDE HILLS, SA
Crisp, light and textural, with a burst of red summer fruits and a hint of rhubarb.


\$13.90	\$19.90	\$59	
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RED WINE


I CAPE SCHANCK BY T'GALLANT PINOT NOIR
VICTORIA
Dry with vibrant red berry flavours and spice.

\$10.90	\$15.90	\$44	
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SQUEALING PIG PRIZED PIG PINOT NOIR
CENTRAL OTAGO, NZ
Full of energy with cherry and raspberry fruits with a finely structured silky tannin.

\$13.90	\$19.90	\$59	
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DEVIL'S LAIR HONEYBOMB MALBEC
MARGARET RIVER
Palate of English mulberry, plums and blackberries. Cradled by fine oak and powdery tannin.

\$11.90	\$16.90	\$48	
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MORGAN'S BAY CABERNET SAUVIGNON MERLOT
SOUTH EASTERN AUSTRALIA
Rich and rounded with dark berry fruits complemented by subtle oak.

\$9.90	\$13.90	\$40	
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DEVIL'S LAIR DANCE WITH THE DEVIL CABERNET SAUVIGNON
MARGARET RIVER WA
Blackcurrant, violets and sandalwood with polished cherry and herb influence.

\$11.90	\$16.90	\$48	
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I SALTRAM SHIRAZ
BAROSSA VALLEY, SA
Dry and smooth with dark berry flavours.

\$10.90	\$15.90	\$44	
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PEPPERJACK SHIRAZ
BAROSSA VALLEY, SA
Rich berry fruits, dark chocolate and some oak.
Fine tannins, with a soft finish.

		\$48	
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SALTRAM NO. 1 SHIRAZ
BAROSSA VALLEY, SA
Brimming with red berry fruit and dark spice.
Palate is long rich and concentrated.

		\$95	
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PENFOLDS ST. HENRI SHIRAZ
SOUTH AUSTRALIA
Elderberry, blackberry, liquorice and aniseed aromas with dark chocolate notes.

		\$145	
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FORTIFIED WINE


60 ml glass			Food Match
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SALTRAM MR PICKWICK'S TAWNY
BAROSSA VALLEY, SA
Complex dried fruits with an intense luscious palate.

\$13.90			
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NON ALCOHOLIC

SQUEALING PIG ZERO SAUVIGNON BLANC
NEW ZEALAND
Refreshing with flavours of zesty lime and passionfruit and fresh citrus aromas.

Standard glass	Large glass	Bottle	Food Match
\$8.90	\$12.90	\$18.90	

FOOD MATCH



PREMIUM WINE ON TAP



MEMBERS RECEIVE 10% DISCOUNT ON ALL ITEMS

Pricing for the deck

Function bookings/hire for The Deck is a minimum spend of \$2000 on any food option. Smaller capacity functions can pay the difference between the cost of food and the minimum spend to enable the booking/hire.

Capacity

Sit down: 40 people

Canape Function: 70 people

Bar Tabs

Simply advise your event coordinator of the amount you wish to spend, prior to your event. Bar tabs can be increased on the day of the function, a credit card must be left with the bar staff. All beverages/bar tabs are to be paid on the day of the event.

Cash Bar

Your guests are able to pay cash throughout events at our bar.



Terms & Conditions

Confirmation and Payment

Bookings are confirmed upon completion of Functions Agreement Form together with a deposit of \$200. For selected special events, payment in full may be required to confirm the reservation. Deposits can be paid by credit card (MasterCard or Visa), cash or EFTPOS. Final numbers attending is required together with full payment of the food component of the function 5 business days prior to the event. Any outstanding amounts inclusive of any bar accounts are to be finalised and paid in full at the completion of the function. The deposit is non-refundable if cancelling the function.

Music and Entertainment

All entertainment and decorations are to be approved by the venue prior to the event. The use of thumb tacks, sticky tape, staples, screws, nails, glitter, confetti, marking pens are prohibited. Failure to adhere to this will result in a minimum cleaning/repair charge of \$250.

Menus and Pricing

Menus and pricing throughout the Function Kit are subject to change. However, once confirmation of booking is received and deposit paid, the prices applicable at the time of booking will remain current for a period of 6 months. Menus will be updated seasonally. Beverage prices are subject to change without notice and are based on CPI increases. Members discounts do not apply to function bookings or bar tabs.

Responsible Service of Alcohol

All management and staff at the Noosa Yacht & Rowing Club are trained in the responsible service and supply of alcohol. A register and copy of the Statements of Attainment of all staff are kept on the venue. Management constantly reinforce RSA principles and practices in everyday trade and support staff that practice and enforce RSA regulations and guidelines. The Noosa Yacht & Rowing Club provides a safe and friendly atmosphere for patrons to meet and socialise in a responsible, professional environment.

Minors

Minors will not be permitted to enter premises unless exempt under the Liquor Act 1992. Minors will not be served alcohol and service of alcohol will be refused to any person who cannot produce appropriate evidence of age, where there is any doubt that a person is under 18. Staff are trained in what constitutes acceptable evidence of age as follows and are supported by management to practice and enforce ID checking: A current driver's license or learners' permit (valid with photo), A current passport (from any country – valid with photo).

An Australian Government issued Proof of Age card (18+) Individuals procuring drinks for minors will be removed from the premises.

Unduly Intoxicated and Disorderly Patrons

All staff are trained in identifying signs of undue intoxication and actively monitor levels of all patrons. Licensing laws prohibit liquor supply to disorderly, unduly intoxicated, and underage persons.

Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. Management support staff refusing service for unduly intoxicated patrons and will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises.

Smoking

Smoking, including vaping, is not permitted.

BYO

Supply of your own food or beverage is not permitted, except for a celebratory cake.

Function Agreement Form

Date of Function: _____ Number of People: _____

Name of Function: _____ Deposit required: _____

Company or Organisation: _____

Authorised by: _____

Contact Phone: _____

Email Address: _____

Signature: _____

Date: _____

Payment Options

Required minimum 5 business days prior to function.

Direct Transfer:

BSB 124 101 Account 2337 1013 Ref: Name and date of function.

Credit Card:

Phone 5449 8602 or drop into the Office during business hours.



ABN: 26 196 554 353

Function Run Sheet (Office Use Only)

Date of Function: _____ Number of People: _____

Name of Function: _____

Company or Organisation: _____

Catering Package: _____

Dietary Requirements: _____

Other Requirements: _____

Bar Tab:

☐

YES

☐

NO

Deposit required: _____ Balance required: _____

Paid:

☐

YES

☐

NO

Notes:

