

Christmas
at The
Royal Queensland Yacht Squadron



E: functions@rqys.com.au | **P:** (07) 3396 8666
578 Royal Esplanade, Manly, QLD, 4179
functions.rqys.com.au

Inclusions

Queensland Christmas is all about the sun, the water and great company.

The Flags function room at the Royal Queensland Yacht Squadron provides you with an idyllic setting right on the water for your Christmas party.

Spectacular views across Manly Harbour and the beautiful bay breeze to create a relaxing and serene environment to really let your hair down.

The location is a picturesque setting to capture the memories in photographs.

Should you require any further information, please do not hesitate to contact our Functions Manager
(07) 3396 8666 / PO Box 5021, Manly Qld 4179 /
functions@rqys.com.au



Please note: All room hire, menus, and T&C's are current as at 1st May 2011 until 30th April 2012. This is subject to change at management's discretion to allow for changes in the market environment.

***Due to the nature of food preparation, it is highly likely that food has come into contact or may contain trace elements of Gluten, Milk Products, Tree nuts and preservatives. If you or your guests have an allergy to one or more of these ingredients, you must notify us so we can assist in making suitable dietary arrangements.*

CHRISTMAS BUFFET OPTION ONE

Cranberry and honey glazed chicken breast
Baked leg ham
Roasted beef sirloin with Dijon and herb crust

Oven roasted potato and pumpkin
Seasonal Vegetables

Caesar salad
Roma tomato and basil salad
Fruit platter

Bread rolls
Assorted condiments

Christmas pudding with Brandy anglaise

CHRISTMAS BUFFET OPTION TWO

Chefs selection of savouries on arrival (½ duration)

Baked leg ham with maple syrup glaze
Roasted sirloin of beef with Yorkshire pudding,
mustard and red wine sauce
Pecan and herb fillets of reef fish with plum and ginger sauce

Oven roasted potato and pumpkin in herb olive oil
Seasonal vegetables
Roma tomato, rocket, avocado and feta salad
Fruit platter

Bread rolls
Assorted condiments

Christmas pudding with petite basket of summer berries,
Brandy anglaise and fresh cream

**CHRISTMAS SET
MENU ONE**

Chefs choice of savouries on arrival (1/2 hour)

Freshly baked bread roll

Entrée

Char grilled chicken tenderloins stacked with avocado,
summer greens, sliced mango and orange oil

~

Smoked salmon served on a warm crisp potato rosti with cucumber,
dill and yoghurt dressing and caviar garnish

Main

Roasted pork loin with root vegetables, caramelized pear and apple aioli

~

Ocean trout with herb and fennel crust and topped
with citrus beurre blanc

Both meals served with potato and seasonal vegetables

Dessert

Individual plum pudding with brandy sauce, fresh cream
and glass biscuit

~

Passionfruit panna cotta with tropical ratatouille

Tea, coffee and chocolates

**CHRISTMAS SET
MENU TWO**

Chefs choice of savouries on arrival (1/2 hour)

Freshly baked bread roll

Entrée

Frittata of sandcrab, salmon roe and citrus hollandaise

~

Smoked chicken tart with baby spinach, roasted tomato, feta,
crisp prosciutto and onion jam

Main

Lime and honey glazed atlantic salmon
with prawn wontons and wilted Asian greens

~

Chargrilled fillet beef with forest mushrooms, Yorkshire pudding
and rosemary oil

Both meals served with potato and seasonal vegetables

Dessert

Summer berries in a brandy snap basket with
honey and cinnamon mascarpone

~

Sticky date pudding with butterscotch sauce and double cream

Tea, coffee and chocolates

**CHRISTMAS SET
MENU THREE**

Chefs choice of savouries on arrival (1/2 hour)

Freshly baked bread roll

Entrée

Smoked salmon, prawn and crab tian served with dill crème fraiches with melba toast

~

Double cooked sweet pork with scallops, caramelized apple and vanilla apple puree

Main

Queensland seafood medley of reef fish, prawns and bug with saffron
and baby spinach buerre blanc sauce

~

Roasted rack of lamb with a macadamia filling and herb crust on a roma tomato and onion
tart,
topped with shiraz jus

Both meals served with potato and seasonal vegetables

Dessert

Panna cotta with charred mango cheeks and coconut crisp

~

Dark chocolate pavlova roulade with white chocolate mousse

Tea, coffee and chocolates

Beverage List

Soft Drinks – 285ml (pot)

Coca Cola, Lemonade, Lemon Squash, Dry Ginger Ale, Tonic Water, Soda Water,
Raspberry Lemonade
Lemon Lime & Bitters

Fruit Juices

Orange Juice –285ml (pot)

Basic Spirits

Rum, Scotch, Brandy, Bourbon, Gin, Vodka

Beer – 285 ml (pot)

Tooheys New
XXXX Gold
Hahn Premium Light
Victoria Bitter

White Wine (by the bottle)

Hightide Breakers Sauvignon Blanc Semillon
Forest Hill Boobook Unwooded Chardonnay
Shingleback Chardonnay
Yalumba Chardonnay – Wild Ferment
Howard Park Chardonnay
Shaw & Smith M3 Chardonnay
Angove Family Winemakers Riesling
Heggies Riesling
Shaw & Smith Sauvignon Blanc
Mt Riley Marlborough Sauvignon Blanc
Redbank The Long Paddock Sauvignon Blanc
Madfish Sauvignon Blanc Semillon
Angove Brightlands Sauvignon Blanc Semillon
Gibbston Valley Pinot Gris
Corte Giara Pinot Grigio
Peter Lehmann Layers White
Vasse Felix Classic Dry White
Jim Barry Lavender Hill
Yalumba Organic Viognier
Temple Bruer Preservative Free Verdelho

Red Wine (by the bottle)

Hightide Deep Water Cabernet Merlot
Smith and Hooper Cabernet Sauvignon Merlot
Vasse Felix Cabernet Sauvignon Merlot
Yalumba Barossa Patchwork Shiraz
Forest Hill Estate Shiraz
Peter Lehmann Futures Shiraz
Yalumba Organic Shiraz
Wicks Estate Shiraz
Shingleback Shiraz
Waterwheel Shiraz
Shaw & Smith Pinot Noir
Pirie South Pinot Noir
La Vieille Ferme Cotes du Ventoux Rose
Wirra Wirra Mrs Wiggley Rose
Wirra Wirra Church Block
Primo Estate Merlesco
Running With The Bulls Tempranillo
Jim Barry Three Little Pigs Shiraz Cabernet Malbec
Angove Nine Vines Grenache Shiraz Rose
Angove Coonawarra Cabernet Sauvignon
Yalumba The Menzies Coonawarra Cabernet Sauvignon
Ringbolt Cabernet Sauvignon
Jane Moss Cabernet Merlot
Temple Bruer Preservative Free Cabernet Merlot

Champagne & Sparkling Wine

Angas Brut Premium Cuvee
Redbank Emily Pinot Noir Chardonnay Brut Cuvee
Jansz Premium Non Vintage Cuvee
Pol Roger Brut Non Vintage

RQYS Beverage Packages

Includes:

Local Draught Beers

(Tooheys New, XXXX Gold, Victoria Bitter, Hahn Premium Light)

Bottled Wine

Sparkling Wine

Soft Drinks

Orange Juice

Standard Package

Angas Brut Premium Cuvee, Hightide Breakers Sauvignon Blanc Semillon,
Hightide Deep Water Cabernet Merlot

Premium Package

Redbank Emily Pinot Noir Chardonnay Brut Cuvee, Mt Riley Marlborough Sauvignon Blanc,
Smith & Hooper Cabernet Sauvignon Merlot

Three, Four or Five hour packages available

*If you have a preference for another selection of wine, please consult with our Functions Manager
and they will be able to create a package to your taste.*

Non Alcoholic Package

Four or Five hour Packages available