

Formals
at The
Royal Queensland Yacht Squadron



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Hold your school formal at RQYS

Thank you for your interest in holding your school formal here at the Royal Queensland Yacht Squadron.

The professional and friendly staff will take care of your every need on your special day, while our Functions Manager will assist with all the planning to make the event magical.



**Sit down Meal Options
Beverage Details**

Should you require any further information, please do not hesitate to contact our Functions Manager

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*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.*

Contents

Hors D'oeuvres

Hot

Petite Thai fish cakes
Mini chicken souvlaki
Middle Eastern beef and pinenut balls
Sesame and soy glazed beef skewers
Sweet potato and prawn fritters
Bite sized savoury pizzas
Crispy chicken and cashew wontons
Pumpkin, basil and brie risotto croquettes (v)
Fried fish Goujons
Mushroom caps filled with white Castello Cheese(v)
Savoury mini bouchee cases with assorted fillings
Vegetable kebabs, chargrilled with basil pesto (v)
BBQ Indian lamb kofta skewers

Cold

Sun dried Tomato cream cheese savoury boats (v)
Chef's assorted dips with Turkish bread and crudités (v)
Petite savoury scones with sour cream and smoked salmon
Sweet corn fritters topped with smoked ham and caramelised onions
Tomato, red onion and basil bruschetta (v)
Seared roast beef on sour dough
Vietnamese minced chicken salad (served in Chinese spoons)
Roasted Mediterranean vegetables on chargrilled croutons with garlic aioli (v)

Your choice of either hot or cold hors d'oeuvres:

Selection of four (4) items

Served for one (1) hour duration
(v) denotes vegetarian

PLEASE NOTE: HORS D'OEUVRES ARE NOT A SUBSTITUTE FOR A MEAL

Entrée

(Choose one dish for set menu or two dishes for an alternate serve)

Soup

Potato, leek and bacon
Seafood Chowder
Cream of pumpkin and chive (v)

Salad

Caesar salad
Caesar salad with char grilled chicken tenderloins
Smoked chicken salad with red onions, mesculin greens,
crisp noodles and mango dressing
Thai beef salad with red onion, mint, coriander, roasted cashews,
lime & soy dressing

Seafood

Herb crumbed boneless whiting fillets with petite salad and aioli
Thai fish cakes with pickle cucumber salad
Tandoori King prawns with coconut and coriander salad

Other selections

BBQ fillet of lamb with chargrilled Mediterranean vegetables on
salad greens with roasted garlic and sweet lemon dressing
Linguini with oven roasted tomatoes, black olives and feta (v)
Moroccan lamb and pinenut parcel with mint and yoghurt dressing
Chicken and camembert filo with avocado salad and hollandaise sauce
Gnocchi with roasted pumpkin and pesto cream (v)
Fettuccine with chicken, bacon, mushroom and cream

(v) – denotes vegetarian

Main

(Choose one dish for set menu or two dishes for an alternate serve)

Seafood

Seafood parcel: a selection of seafood in a garlic bechamel sauce, wrapped in filo, oven baked and topped with hollandaise sauce

Your choice of grilled fish fillets:

Barramundi

Atlantic Salmon

With your choice of sauces:

Asian greens with sweet soy and ginger jus

Orange hollandaise

Tomato and saffron butter

Macadamia and herb crust with citrus aioli

Semi dried tomato compote and chive beurre blanc

Beef

Your choice of:

Oven roasted Rib Fillet

Chargrilled Sirloin

Eye fillet

With your choice of sauces:

Thyme and bacon glaze

Set upon mushroom and onion saute with milled pepper jus

Rich red wine jus

Yorkshire pudding and caramelised onion gravy

Topped with fresh herb and seeded mustard crust on rich demi glaze

Bearnaise sauce

(note: all beef dishes are cooked to medium)

Chicken

Saltimbocca: chicken breast wrapped in prosciutto with sage, mozzarella and white wine sauce

Breast of chicken oven roasted with your choice of:
Pocketed with spinach and feta with herbed chicken veloute
Pocketed with sundried tomato risotto and mushroom ragout sauce
Mediterranean sauce of tomatoes, olives and basil pesto

Lamb

Slow braised lamb shanks with parsley potato mash

Oven baked rack of baby lamb with your choice of:
Pocketed with sundried tomato, feta and basil with rosemary jus
Pocketed with macadamia and mint pesto with red currant sauce
(Note: all lamb dishes are cooked to medium)

Pork

Fillet of pork oven baked with a filling of apple and macadamia nuts with a port jus
Pork mignon: pork wrapped in prosciutto with tomato and saffron sauce

Veal

Roasted fillet of veal with a potato and zucchini rosti and cabernet jus
Veal medallions with prosciutto, sage and boccocini, panfried with basil Napoli sauce

Duck

Slow braised duck Maryland with boysenberry glaze

Duckling confit style with warm potato and shallot salad and port jus

Vegetarian

Zucchini, tomato and eggplant ratatouille on potato and kumera rosti with capsicum and marjoram sauce *

Risotto of Pumpkin with sage crisps and rocket salad

Baked portabella mushrooms with charred polenta, roasted tomato and mustard sauce

Ricotta, leek and corn roulade with leek fondue

**All mains are served with potato and seasonal vegetables
(exception marked with *)**

Dessert

(Choose one dish for set menu or two dishes for an alternate serve)

Raspberry pavlova roulade with fruit coulis and cream Chantilly

Brandy snap basket with summer berries and strawberry sorbet

Pavlova topped with fresh fruit, cream and coulis

Apple strudel with crème anglaise and ice cream

Chocolate basket with Kahlua mousse and chocolate ganache sauce

White chocolate parfait with rhubarb and strawberries

Sticky date pudding with caramel sauce

Individual baked New York cheesecake with liqueur marinated summer fruit

Chocolate pecan brownie with roasted coconut ice cream and Mars Bar ganache sauce

Individual mud cake with coulis, white chocolate sauce and fresh double cream

Caramelised lemon tart with three berry coulis

White chocolate and passionfruit bavarios on raspberry sauce with glass biscuit

White and dark chocolate mousse with ganache sauce and anglaise

Louisiana bread pudding with bourbon sauce and macerated prunes

Vanilla panna cotta with fruit confetti and pecan brittle

Buffet Menu 1

(Carvery)

From the Bain Marie:

Sweet corn on the cob
Roast Potatoes
Roast Pumpkin with sesame seeds
Steamed seasonal vegetables
Gravy

Choice of 2 Roasts:

Garlic studded Leg of Lamb
Mustard crust roast Beef rib*
Roast Leg of Pork with crackling
Roasted Chicken pieces
Chef's carved Leg of Ham

Caesar Salad
Tomato, red onion and basil salad
Fresh baked bread rolls
Appropriate condiments

Chef's selection of desserts from the Buffet
Tropical Fruit Platter

Tea/Coffee /RQYS Chocolates

(Minimum 40 people)

**Mustard Crust Roast Beef Rib incurs a surcharge of \$1.20 per person*

Barbecue Buffet

Rib fillet steak
Asian style marinated chicken thigh
Barramundi Fillet wrapped in foil with coconut cream and lime juice

Baked potato with sour cream and crispy bacon

Fresh baked bread rolls and butter

Caesar Salad
Tomato, red onion and basil salad
Coleslaw
Tropical Fruit Platter
Appropriate condiments

Tea/Coffee/RQYS Chocolates

(minimum 20 people)

Non Alcoholic Beverage Package

Four and Five Hour Packages available

Non Alcoholic Package includes: Orange Juice, Lemon Lime and Bitters and soft drinks. (Coca Cola, Lemonade, Lemon Squash, Dry Ginger Ale, Tonic Water, Soda Water, Raspberry Lemonade.