

Functions at Bellerive Yacht Club

Bellerive Yacht Club, in a magnificent location overlooking the Marina and toward Mt. Wellington, is available for private groups and organisations.

We have two rooms available for functions. Anchors Room on the Upper Deck seats 150 guests and the Marina Room on the Lower Deck, with a waterfront courtyard, have a private space for up to 80 guests.

Please find our menu packages enclosed and, should you have a particular menu in mind, please ask.



To secure your booking or arrange an inspection,
please call (03) 6244 1353
or email office@belleriveyachtclub.com.au

Buffet One

Roasted seasoned leg of lamb accompanied with mint sauce

Succulent roast pork with crackling and apple sauce

Rich meat gravy and condiments

Panache of hot steamed vegetables

Roast gourmet potatoes

Traditional coleslaw

Seeded mustard potato salad

Tossed garden salad with apple balsamic dressing

Crusty bread and butter

Sticky date pudding with butterscotch and king island cream

Or

Baked citrus tart with king island cream

Or

Your wedding cake served with berry compote and cream

\$45 per person

Prices are based on a minimum of 60 guests and include venue hire.

Prices for smaller groups are available on quotation.

Buffet Two

Roasted seasoned leg of lamb accompanied with mint sauce

Succulent roast pork with crackling and apple sauce

Rich meat gravy and condiments, crusty bread and butter

Trevally with lemon grass, coconut, lime, ginger and steamed rice

Mild thai chicken curry with jasmine rice and fresh coriander

Panache of hot steamed vegetables

Golden roast potatoes

Chargrilled mediterranean vegetable salad

Moroccan spiced cous-cous salad

Seeded mustard potato salad

Tossed garden salad with apple balsamic dressing

Sticky date pudding with butterscotch and king island cream

Baked lemon tart with double cream

Or

Soft rolled pavlova with whipped cream

Belgian dark chocolate tart with berry coulis (GF)

You may have your wedding cake with berry compote and king island cream instead of one of the desserts.

Served with tea, coffee and mint chocolates

\$54 per person

Prices are based on a minimum of 60 guests and include venue hire.

Prices for smaller groups are available on quotation.

Buffet Three

Roasted seasoned leg of lamb accompanied with mint sauce

Succulent roast pork with crackling and apple sauce

Beef and mushrooms in a shiraz and pepper sauce

Mild thai chicken curry with jasmine rice and fresh coriander

Trevally with lemon grass, coconut, lime, ginger and steamed rice

Rich meat gravy, condiments crusty bread and butter

Roasted butternut pumpkin and potatoes

Hot steamed vegetables

Chargrilled mediterranean vegetable salad

Seeded mustard potato salad

Tossed garden salad with apple balsamic dressing

Farfalle pasta salad with basil pesto

Sticky date pudding with butterscotch sauce and king island cream

Soft rolled pavlova with whipped cream

Belgian dark chocolate tart with berry coulis (GF)

You may have your wedding cake served with berry compote and king island cream in place of one of the above desserts

Served with tea, coffee and mint chocolates

\$57.50 per person

Prices are based on a minimum of 60 guests and include venue hire.

Prices for smaller groups are available on quotation.

Plated Menu

Entrée

Seafood chowder served as a thick creamy soup with fresh local seafood

Char grilled vegetable stack with field mushrooms and a tangy tomato salsa (v)

Tasmanian smoked chicken with salad leaves and a citrus glaze

Farfalle pasta with basil pesto, pine nuts and char grilled vegetables (v)

Tasmanian smoked salmon salad with apple and balsamic vinegar

Houn valley mushroom soup with crusty bread (v)

Butternut pumpkin soup with crusty bread (v)

Thai beef salad with asian greens and chilli Lime and lemon grass dressing

Tasmanian tasting plate – Our chef's selection of local delicacies (add \$2 per person for this dish)

Main Course

Chargrilled scotch fillet with garlic mash, asparagus and cabernet jus

Pan fried trevalla with watermelon, feta, roquet lettuce and roasted capsicum roullie

Brie and mango filled chicken breast with spinach risotto and steamed vegetables

Baked salmon fillet, stir fried vegetables, smoked cod mash and lemon butter sauce

Herb crusted lamb loin with sun dried tomato polenta, ratatoullie and rosemary jus

Crispy confit duck legs with vanilla bean mash and honey glazed dutch carrots

Pan fried venison fillet in prosciutto, potato rostie, braised vegetables and balsamic jus

Char grilled field mushrooms with marinated feta, mediterranean vegetables and capsicum aioli (v)

Dessert

Sticky date pudding in butterscotch sauce with king island cream

Baked lemon tart with double cream and glazed fruit

Belgian chocolate decadence with berry coulis (GF)

Soft rolled pavlova with berries and cream

Baked citrus tart with king island cream

The dessert plate – Our chef's selection of petite desserts (add \$2 for this dish)

You may have your wedding cake with berry compote and king island cream served instead of one of the desserts

Served with tea, coffee and mint chocolates

Two Courses \$51 pp / Three Courses \$65 pp

Add \$3 per person if you wish to have an alternate drop selection.

Prices are based on a minimum of 60 guests and include venue hire.

Prices for smaller groups are available on quotation.

Classic Barbecue

Rump steak

Gourmet pork sausages

Beef burgers

Fried onions and mushrooms

Traditional coleslaw

Tossed garden salad

Seeded mustard potato salad

Bread rolls and butter

Fresh fruit salad with king island cream

\$34.50 per person

Marina Room – Lower Deck

Prices are based on a minimum of 60 guests and include venue hire.

Prices for smaller groups are available on quotation.

Gourmet Barbecue

Marinated garlic prawns

Basil scented scotch fillet

Honey chicken skewers

Venison steaks with red wine glaze

Fried field onions and mushrooms

Seafood salad with balsamic vinaigrette

Seeded mustard potato salad

Farfalle pasta salad with basil pesto

Tossed garden salad with apple balsamic dressing

Fresh bread rolls and turkish bread

Tropical fruit platter with king island cream

Selection of individual desserts

\$49.50 per person

Marina Room – Lower Deck

Prices are based on a minimum of 60 guests and include venue hire.

Prices for smaller groups are available on quotation.

Canapé Package One

Suitable between meals as an accompaniment with drinks.

Served over a 1½ hour duration.

Cold Canapés

Tasmanian double brie crostini with beetroot compote (v)

Classic chicken caesar salad in a pastry cup

Japanese nori rolls with wasabi and teriyaki dipping sauce

Hot Canapés

Singapore style spring rolls with a sweet soy dip (v)

Thai fish cakes with a sweet chilli and basil sauce

Spiced potato and pea samosa parcel with sweet chilli dip (v)

Crispy tempura prawns with fresh lime mayonnaise

\$27.00 per person

Canapé Package Two

Suitable as a light meal. Served over a two hour duration.

Cold Canapés

Classic chicken caesar salad in a pastry cup

Crisp vegetable rice paper rolls with fresh mint and a sweet chilli dip (v)

Orange glazed chicken liver and cognac pate croutons

Smoked salmon and wasabi pinwheels with salmon roe and fresh dill

Hot Canapés

Lamb and roast capsicum skewers with peanut satay marinade

Thai fish cakes with a sweet chilli and basil sauce

Crispy tempura prawns with fresh lime mayonnaise

Skewered prawn with fresh peach

Singapore style spring rolls with sweet soy dip (v)

\$31.00 per person

Canapé Package Three

Suitable as a meal replacement. Served over a three hour duration.

Cold Canapés

Classic chicken caesar salad in a pastry cup

Local scallops in the shell with parma ham and apple balsamic

Smoked salmon and wasabi pinwheels with salmon roe and fresh dill

Lime and chilli infused blue eye with coconut mayonnaise

Duck chinese pancake with a crisp cucumber salad

Hot Canapés

Thai fish cakes with a sweet chilli and basil sauce

Beer battered flathead goujons with lime tartare

Petite beef and guinness pies

Lamb and roast capsicum skewers with peanut satay marinade

Crispy tempura prawns with fresh lime mayonnaise

Seared chunk of salmon on a skewer with chive hollandaise

Followed by bowls or noodle boxes of either:

Stir fried honey soy beef with bok choy and hokkien noodles

Trevally with lemon grass, lime, ginger and coconut rice

Or

Mild thai chicken curry with jasmine rice and fresh coriander

Beer battered fish with hot crispy chips and lime mayonnaise

\$44.00 per person

Prices are based on a minimum of 60 guests and include venue hire for at least four hours in Anchors Room on the Upper Deck.

Price may be reduced for shorter duration and in the Marina Room.

Prices for smaller groups are available on quotation.

Options

Canapés on Arrival - \$7 per person

As an option for our Buffet and Plated menus, we will serve the following as your guests arrive.

Japanese nori rolls with wasabi and teriyaki dipping sauce

Italian bruschetta with fresh basil and vine ripened tomatoes (v)

Spiced potato and pea samosa parcel with sweet chilli dip (v)

Singapore style spring rolls with sweet soy dip (v)

Double smoked ham and Tasmanian brie quiche

Dips Platter \$50

Includes hommus, lemon myrtle tzatziki & beetroot yoghurt with lavosh, Turkish bread and crisp vegetables (v)

Antipasto Platter \$70

Includes prosciutto, dolmades, chargrilled capsicum, marinated fetta and olives, artichoke hearts, semi dried tomatoes, marinated bocconcini & Turkish bread (v)

Sandwich Platter \$50

Our selection of gourmet sandwiches

Cheese Platter \$50

Fine Tasmanian cheeses with dried fruit, pear chutney and assorted crackers

Seafood Platter \$75

Oysters, prawns, mussels, smoked salmon, marinated seafood salad

Sushi Roll Platter \$60

Mixed nori sushi rolls with salmon, chicken, beef, wasabi and soy sauce

Fresh Fruit platter \$40

Chicken Skewers platter \$60

Tandoori chicken skewers with minted yoghurt and satay chicken skewers

Dessert Canapés \$3 each

Tiramisu mousse chocolate cups with pistachio praline

Lime tartlet with glazed berries

Petite apple and cinnamon crumble with king island cream

Strawberries dipped in dark swiss chocolate