



# The Boatshed

Group Bookings & Events

# THE BOATSHED.

The Boatshed is located at 28 Mason's Parade, Gosford on the foreshore of Brisbane Water within the Gosford Sailing Club.

With its expansive timber deck that stretches out over Brisbane Water, The Boatshed is perfect for your next special event. There is a great selection of catering options available and our friendly crew will go out of their way to ensure your event is a memorable one for all the right reasons!

The Boatshed can cater for "non-exclusive" group bookings up to 100 people; meaning that only an area of The Boatshed is reserved for your group.

The Boatshed can also be hired as an exclusive function space. Terms and conditions apply and is subject to availability.

The Boatshed can cater for a variety of group bookings from:

- Networking Events
- Birthday Celebrations
- Anniversary Celebrations
- Sporting Presentations
- Engagement Parties Christmas Parties
- Life Celebrations / Wakes



# THE BOATSHED GROUP

## BOOKING CATERING OPTIONS

### CHEESE PLATTER

Selection of South Island Cheeses including Triple Cream Brie, Cheddar & Blue, served with quince paste, crackers & fruit.

**\$35 - serves 2**      **\$120 - serves 10**

### ANTIPASTO PLATTER

Selection of deli meats, cheese, olives and marinated vegetables served with sourdough and crackers.

**\$75 - serves 8**

### DIPPING PLATTER

Selection of 3 dips, served with crackers and bread.

**\$100 - serves 10**

### SANDWICH PLATTER

Selection of assorted sandwiches.

**\$6 per person (1.5 per person)**

### COLD SEAFOOD PLATTER

A selection of seafood including prawns, oysters, smoked salmon and marinated octopus served with accompaniments.

**\$220 - serves 8 - 10**

### STONE BAKED PIZZA PACKAGE

Selection of Stone Baked Pizzas.

**\$20 per person (minimum 20 people)**





## The Boatshed Canapes (minimum 40 people)



**\$35.00 per person** (choice of six)

**\$45.00 per person** (choice of eight)

**\$60.00 per person** (choice of ten)

### Cold

Tomato and basil bruschetta w/ shaved parmesan (V)

Goats cheese, caramelized onion and blue cheese tart (V)

Halloumi, pumpkin and pine nut crostini, basil pesto (V, GFA)

Vietnamese rice paper rolls with chilli lime dressing (GF, V, DF)

Chicken & pistachio terrine on sourdough croutons, cranberry gel (GFA, DF)

### Hot

Indonesian barramundi skewers, chilli jam (GF)

Prawn dumplings, sesame seeds, soy glaze (GF)

Arancini, choose from tomato & basil, three cheese & herb or mushroom & truffle oil (V)

Meatballs, choose from Moroccan lamb & mint, beef, bacon & mushroom or

Thai chicken & coconut (GF)

Chicken satay skewers, peanut dipping sauce (GF, DF)

Lemon pepper squid w/ hoisin sauce

Homemade mini pies – chicken & tarragon, pulled lamb & sweet potato mash, classic cottage pie or ratatouille & sweet potato mash (V)

Beef kofta skewers, mint yoghurt (GF)

Tacos, choose from battered flathead with Franks sauce, pulled lamb with pickle cucumber & mint yoghurt or Moroccan spiced chicken thigh, corn salsa





## **The Boatshed Grazing** **(available for exclusive bookings only)**



**\$50.00 per person**

Farmers Market Display plus two fork foods

### **Farmers Market Display**

A standalone starter for guests to help themselves including:

A stunning display of antipasto including smoked and cured meats, char grilled vegetables, olives, cheeses, homemade dips, vine ripened tomatoes and assorted breads

### **Fork Food**

Pulled beef quesadilla w/ tomato & coriander salsa

Thai beef salad w/ snow peas, crispy vermicelli noodles,

Asian greens & mirin dressing (gf)

Herb marinated chicken salad on baby spinach w/ fetta, pine nuts, heirloom tomatoes w/ orange dressing (gf)

Traditional Spanish paella of chicken, prawn & chorizo

Malaysian king prawn salad, green mango, chilli and coriander (gf)

Roasted vegetable frittata, rocket and semi dried tomato salad (v)

Tea smoked, smoked salmon bruschetta with lavosh wafers, sour cream and chives

Chicken tagine, Israeli couscous, spinach, minted yoghurt (gf)

Pork belly slider, charcoal bun, w/ Asian slaw and chipotle aioli

### **Dessert**

(extra \$15.00 per person)

Seasonal fruit and Australian cheese display with dried fruits, nuts, lavosh bread, fruit bread and water crackers

Homemade finger food desserts including, double choc brownie, lemon cured tart, cream brulee, orange and almond slice, tiramisu and chocolate eclairs





**The Boatshed Buffet 2020**  
**\$45.00 per person** (available for exclusive bookings only)



**Roast Carvery (Choose 1)**

Roast pork, apple chutney and pork crackle

Slow roasted beef with red wine jus

Whole baked ham with a mustard crust

**Hot Dishes (Choose 1)**

Moroccan style chicken, Israeli couscous, minted yoghurt

Butter chicken with jasmine rice

Roasted Mediterranean vegetable lasagne

Braised beef brisket, wild mushrooms, leek, Dijon mustard jus

Grilled fish pieces, cherry tomatoes, spinach in a white wine cream sauce

Chicken tangine with fragrant spices, apricots & cous cous

**Salad & Vegetables (Choose 2)**

Roasted chat potatoes, herb butter

Steamed seasonal greens

Garlic and thyme roasted root vegetables

Classic Caesar salad, bacon, croutons, baby gem, Caesar dressing

Garden salad, tomato, cucumber, onion & baby leaf

Roasted pumpkin, feta & beetroot salad

Potato salad, whole egg mayonnaise, shallots

**Dessert**

**\$15.00 per person** (choose two)

Traditional apple crumble

Pavlova with seasonal berries

Humming bird cake

Tiramisu

Orange and almond cake

Includes bread rolls & butter  
Based on a minimum of 40 guests



The Boatshed  
BAR & CAFE

# BOOKING FORM



Date of Function: \_\_\_\_\_

Approximate number of people attending: \_\_\_\_\_

Name of Party: \_\_\_\_\_

<b>Catering Option</b>	<b>Quantity</b>	<b>Catering Option</b>	<b>Quantity</b>
<input type="checkbox"/> Cheese Platter	<input type="text"/>	<input type="checkbox"/> Pizza Package	<input type="text"/>
<input type="checkbox"/> Antipasto Platter	<input type="text"/>	<input type="checkbox"/> Canape Menu	<input type="text"/>
<input type="checkbox"/> Dipping Platter	<input type="text"/>	<input type="checkbox"/> Grazing Table	<input type="text"/>
<input type="checkbox"/> Sandwich Platter	<input type="text"/>	<input type="checkbox"/> Buffet Menu	<input type="text"/>
<input type="checkbox"/> Cold Seafood Platter	<input type="text"/>		

Total Cost

Person Making the booking: \_\_\_\_\_

Membership Number: \_\_\_\_\_

Address: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

By signing below, you have acknowledged that you have read, understand and agree the Terms and Conditions within this Function Package.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Thanking you for holding your event at The Gosford Sailing Club, Our Crew will strive to ensure your function is a success.

## OFFICE USE ONLY

Booking Taken By \_\_\_\_\_

Date \_\_\_\_\_

Holding Deposit: A deposit of \$400 is required at the time of booking. This deposit is to be applied to the food and beverage costs for your event (minimum spend).



## BEVERAGES

A bar tab may be conducted during a function by the organiser, this can be set for any amount and monitored during the course of the function.

We do not have drink packages available. Drinks are pay per consumption.

You may select what beverages to be included in your bar tab with most customers opting for tap beers, house wines and soft drinks.

Additional drinks may also be included in your bar tab to the organiser's discretion

Please be aware that The Boatshed & The Gosford Sailing Club adheres strictly to all Responsible Service of Alcohol laws.

For this purpose, it will be at the club's discretion when to:

- Refuse entry to the Club
- Refuse service to individual guests
- Limit the number of drinks ordered by guests
- NO serving doubles
- NO serving shots
- Stop the function in its entirety
- The club also does not allow or conduct any "drinking" type games.

## TERMS & CONDITIONS

PLEASE NOTE: 18TH OR 21ST BIRTHDAY FUNCTIONS ARE NOT PERMITTED

**Deposit:** A deposit of \$400 is required at time of booking. This \$400 is to be applied to food and beverage costs for your event (minimum spend).

**Orders & Payment:** Final payment and menu selections due 7 days prior to the event. Any bookings within this time frame are required to pay the full amount at the time of confirmation.

**Cancellations:** All deposits are non-refundable. If more than 3 months' notice is given, we will be able to transfer your deposit to another date, however this will be subject to availability and price changes.

**Beverage Service:** The Gosford Sailing Club is fully licensed, no BYO. Should you decided to place a tab at the bar, this is to be arranged with club management prior to your special event. Alternatively, you may choose a cash bar option where your guests purchase their own drinks.

**Entertainment:** You are welcome to provide your own entertainment however all entertainment must first be approved by the club. Alternatively, the club can offer entertainment for you at your expense.

Throughout the normal sailing season (September – April) The Boatshed does not accept any group bookings or events on Saturdays prior to 6:30pm due to the sailing activities that take place in and around The Boatshed.

**Security:** Depending on the type of event and expected numbers, your event may require a security officer/s. A \$60 per hour per guard charge is applicable.

**Membership:** The person booking the function must be a current financial member of the club and will be responsible for the signing in of any guests who live within the 5km radius of the club. 1-year social membership is \$10- and 3-year social membership is \$25.

**Responsible Service of Alcohol:** The Gosford Sailing Club upholds the principals of Responsible Service of Alcohol and in accordance with the Liquor license, reserves the right to refuse service and ask to leave persons suspected of being under the age of eighteen years and to any person who shows signs of intoxication.

**Damages:** Organisers are financially responsible for any damages or loss sustained to Gosford Sailing Club during the course of a function. No responsibility will be taken by Gosford Sailing club for any damage or loss of personal items, before, during or after the function. All care, but no responsibility will be taken for gifts or decorations bought into the premise.

**Decoration:** No confetti policy applies

**Children:** Children are to be supervised by an adult at all times. Children may be asked to leave the premise by 9pm, this is under the discretion of club management.



#### **LOCATION**

The Boatshed  
Gosford Sailing Club  
28 Masons Parade, Gosford NSW

#### **POSTAL ADDRESS**

PO Box 187 Gosford NSW 2250

#### **CLUB OFFICE**

Telephone: (02) 4325 7216

**[www.gosfordsailingclub.com](http://www.gosfordsailingclub.com)**

Boatshed Enquires:

[theboatshed@gossail.com.au](mailto:theboatshed@gossail.com.au)