

Weddings



Cruising Yacht Club
of South Australia 

Lady Gowrie Drive, North Haven SA 5018
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About Our Venue

Thank you for considering the Cruising Yacht Club of South Australia as your wedding venue.

We understand the preparation required to conduct a successful event and strive to exceed the expectations of our clients and their guests. Our staff are readily available to help you in any way they can to make your special occasion an event you will always remember.

To assist with the planning of your wedding we have collated this information package. Inside you will find sample dining menus and drinks packages, and information on the range of services we provide. We understand that every wedding is a truly unique event and we are more than happy to tailor a package specifically for you.

The Cruising Yacht Club of South Australia is an award-winning wedding venue located along the pristine coastline of North Haven. Just 30 minutes from the city, with extensive secure car parking and stunning indoor and outdoor facilities, our venue is unreservedly convenient for any function.

Panoramic marina views are a feature of our complex which guarantees you and your guests a truly memorable experience.

Spacious and well-appointed, Horizons function room can be configured to suit a small intimate gathering or seat up to 250 guests for formal dining or 350 for a cocktail style wedding reception, which is supplemented by a magnificent garden overlooking the marina - perfect for ceremonies and relaxed mingling over canapes.

If you would like to view our facilities and discuss your plans in more detail, please do not hesitate to contact us to arrange an appointment. Simply call (08) 8248 4222 or email functions@cycsa.com.au

Room Capacity & Venue Hire

Round Tables

Long Tables

Cocktail



Horizons Function Room	\$800	120	150	210
Whole Function Room	\$1100	200	250	350

Winter Weddings

Book your wedding during June, July or August to receive complimentary venue hire and upgrades. This special is not available with any other offer and is subject to availability. Conditions Apply.

Intimate Weddings

Enquire with us regarding a weekday or Sunday reception and see what great rates we can offer.

Standard Inclusions

The following items are provided as standard for all Wedding Receptions

- Freshly brewed coffee and aromatic tea selection served to your guests
- Complimentary bottle of champagne for the wedding party
- All linen tablecloths and napkins
- White pleated skirting on bridal and cake table
- Personalised printed menus
- Cake table and knife and Gift table
- Dance floor
- Lectern, microphone, PA system & projector
- Reserved car parking for bridal party (three car parks)
- Free overnight secure car parking for guests
- Photo on private yacht (subject to approval & availability)
- Complimentary wedding menu tasting for the Bride & Groom
Available upon confirmation of your wedding booking (conditions apply).
- Shaded ceremony garden area. Includes red carpet, 30 Americana chairs, signing table with linen and a citrus infused water urn (Ceremony garden area hire \$300).



Formal Dining Packages

Silver Package

\$65

- 30 minutes of Chef's selection of canapes served continuously
- Choice of two entrées served alternately
- Choice of two mains served alternately
- Your wedding cake served with berry coulis and cream

Gold Package

\$75

- 30 minutes of Chef's selection of canapes served continuously
- Choice of two entrées
- Choice of two mains
- Your wedding cake served with your selection of dressing

Platinum Package

\$83

- Chef's selection of canapes (served continuously for 30 minutes)
- Choice of two entrées for your guests
- Choice of two mains for your guests
- Set premium dessert
- Your wedding cake served with your selection of dressing

Childrens Menu

\$25

Available for children 11 years and under:
Includes soft drinks / juice and dessert

- Hawaiian pizza with chips
- Chicken schnitzel with chips and salad
- Chicken nuggets with chips and vegetables
- Penne bolognaise with cheese
- Battered fish with chips and salad
- Ice cream sundae for dessert

Additional Extras

- Include a cocktail for your guests during pre-dinner drinks **\$5**
- Add shared Antipasto platters for your guests **\$7.50**
- Entertainers Meals (main course only) **\$25**

All price schedules per person



Menu Options

Entrée options

- Escabeche chicken atop of a caramelised corn pancake, with tomato coriander salsa
- Thai inspired beef salad with crisp julienne vegetables and fragrant herbs, dressed with a sesame and lime vinaigrette
- Twice cooked pork belly, flavoured with spiced aromatics, accompanied by ginger pumpkin puree and cilantro
- Porcini mushroom and double brie tart with dried cranberries and candied pecans
- Tasmanian smoked salmon layered with lemon crème fraiche, roquette & crispy wonton skins with peppered dill oil
- Roasted sweet potato, walnut and spinach cannelloni with chardonnay cream sauce
- Green pea risotto cake with prosciutto chips and pear & parmesan salad
- Pepper crusted seared tuna with lime aioli and char grilled Turkish bread
- Caprese salad of fresh bocconcini, basil and an array of seasonal tomatoes with Coriole extra virgin olive oil and sea salt flakes

Main options

- Roasted lamb rump on parmesan polenta with ratatouille and sautéed spinach
- Whole roasted fillet of beef, sliced and served medium rare, accompanied by a medley of root vegetables & shiraz jus
- Char grilled fillet steak, served medium rare, on garlic mash with seasonal greens and a seeded mustard jus
- Crispy skinned chicken breast on potato and spinach galette with light chicken jus and seasonal greens
- Pan fried Atlantic salmon fillet on angel hair pasta tossed with asparagus, verjuice, butter and fine herbs
- Baked barramundi on a warm salad of roasted beets, red onion and crisp green beans
- King henry pork cutlet on colcannon with buttered fava beans and port wine jus
- Char grilled chicken breast on herb crushed potatoes with roasted red pepper coulis and olive tapenade
- Golden haloumi layered with Moroccan spiced chickpea crush, topped with sumac zucchini ribbons and semi dried tomato pesto

Dessert options

- Salted caramel tart with banana ice cream and chocolate shards
- Brandysnap basket filled with dark chocolate mousse and spiced rum macerated strawberries
- Macadamia chocolate fudge brownie, served warm, topped with double cream and praline
- Vanilla bean panna cotta with rose Persian fairy floss and pistachio fudge
- Orange and almond pudding with Cointreau syrup, chocolate ganache and vanilla ice cream
- Blueberry baked cheesecake with house made shortbread and tangy lemon butter
- Passionfruit curd tart topped with blood orange sorbet and raspberry coulis

Dress your own wedding cake

Compliment your wedding cake with a unique choice of sauce and sweet garnish from the selection below:

Sauces: Salted caramel, Chocolate ganache, Berry coulis, Vanilla anglaise, Double cream, Espresso syrup, Raspberry Chambord infused coulis, Candied orange glaze

Sweet Garnishes: White chocolate shards, Fresh strawberries, Toffee shards, Almond tuille, Milk chocolate curls, Almond praline, Vanilla Persian fairy floss, Mixed berry compote

Cocktail Packages

Silver Package **1.5hrs of food service** **\$34**
Six canapé choices & one mini substantial
Add 4 hour drink package for \$45pp

Gold Package **2.5hrs of food service** **\$48**
Eight canapé choices & two mini substantials
Add 4 hour drinks package for \$49pp

Platinum Package **3.5hrs of food service** **\$55**
Ten canapé choices & two mini substantials
Add 4 hour drinks package for \$60pp

All price schedules per person

Menu

Canapés

Ambient selection

- Crab and avocado tartlets with coriander & cracked pepper
- Smoked salmon rosette on pumpnickel with chive crème
- Rare roast beef on sourdough crostini with horseradish
- Char sui duck breast on spring onion pancake with hoi sin
- Oysters with champagne shallot vinaigrette
- Chicken and almond pate on fresh baguette
- Sesame seared tuna with wasabi aioli
- Crisp pear, prosciutto & blue cheese en crouete
- Thai inspired chicken wonton baskets
- Turkey cranberry roulade with pistachio crumble
- Poached chicken with hazelnut and apricot
- House made Californian rolls with crisp vegetables & Atlantic salmon
- Petite caprese skewers of cherry bocconcini, fresh tomato & basil pesto

Warm selection

- Bocconcini chorizo tart with pesto
- Triple smoked ham and brie quiche with tomato relish
- Green pea and speck arancini with truffled aioli
- Steamed pork dumplings with spiced plum sauce
- Roasted duck and shitake mushroom wontons with sweet soy
- Smoked cheddar & semi dried tomato croquettes with seeded mustard
- Beef and red pepper floettes
- Butternut pumpkin and spinach frittata with caramelised onion jam
- Baked lime and sea salt barramundi skewers with garlic aioli
- Crispy Szechuan pepper beef skewers
- Braised chicken with caramelised leek en crouete
- Atlantic salmon and prosciutto with pineapple relish
- Lamb ragout pie topped with parmesan mash



Mini Substantials

- Salt and pepper squid with chips and lemon
- Caesar salad with house made dressing and crispy bacon
- Butter chicken curry with steamed jasmine rice
- Fragrant crispy beef and glass noodle salad
- Pumpkin and pine nut risotto with shaved parmesan
- Twice cooked pork belly with sautéed Asian greens

Buffet Dinner Package \$65 per person

Ambient selection

- Continental meat platter of cured and smoked sliced meats accompanied by relishes, mustards and pickles
- An array of fresh seafood, pickled squid, marinated octopus, salsa mussels, smoked salmon, lemon and dressings
- A selection of fresh bread rolls, crusty continental loaves and assorted flatbreads
- Caesar salad with smoky bacon, garlic croutons, shaved parmesan and house made Caesar dressing
- Greek salad of fetta, cucumber, cherry tomatoes, dressed with extra virgin olive oil, sea salt and fresh lemon
- Garden salad with mixed lettuce greens, Spanish onion, tomato, cucumber and house made balsamic vinaigrette
- Vegetarian anti pasto selection of marinated cheese, char grilled vegetables, mixed olives, artisan crisp breads & dips

Hot selection

Roasted root vegetables with cracked pepper and rosemary, Sautéed greens with almond butter and
Baked chat potatoes with chives and sea salt

Carvery selection (please select one option)

- Slow roasted beef brisket with seeded mustard crust accompanied by horseradish and traditional gravy
- Rosemary and garlic lamb leg with mint jelly
- Turkey breast roulade filled with a sage and onion stuffing, served with cranberry sauce
- Roast pork with crackling served with apple sauce and gravy
- Rolled roast chicken filled with garlic herb butter accompanied by gravy

Hot fork dish selection (please select one option)

- Butter chicken curry with steamed jasmine rice and pappadums
- Rich tomato and kalamata lamb ragout with basmati rice and fresh basil
- Beef bourguignon with smoky speck, cocktail onions and a rich beef gravy served with mashed potato
- Spinach and ricotta ravioli in a rich Napoli sauce with parmesan cheese
- Traditional beef stroganoff with mushrooms, sour cream and paprika accompanied by steamed rice
- Moroccan lamb tagine with sweet potato and chick peas, served with herbed cous cous
- Savoury apricot chicken with steamed rice
- Spiced vegetable curry with cauliflower, potato and butternut pumpkin served with jasmine rice

Grilled selection (please select one option)

- Char grilled rump steak with a selection of mustards and condiments
- Crispy skinned chicken breast with peanut satay sauce
- Lamb leg steaks with chunky tomato salsa
- Boneless pork ribs with house made bbq sauce
- Grilled atlantic salmon with hollandaise sauce
- Lemon pepper barramundi with tartare sauce

Dessert selection

- Chefs selection of petite desserts, pastries and sweets, local Australian cheese board with fruit paste, lavosh and dried fruits and fresh seasonal fruit platter with berry coulis and double cream
- Bride and grooms wedding cake served on platters on the buffet.

Beverage Packages

Purchase any listed beverage package and receive 30 minutes of pre-dinner drinks

All price schedules per person

Silver Package **4hrs - \$45** **5hrs - \$49**

- Oxford Landing Chardonnay, Sauvignon Blanc and Pinot Grigio
- Oxford Landing Shiraz, Cabernet Sauvignon and Merlot
- Angas Brut and Angas Pink Moscato
- Carlton Draught, Coopers Pale Ale, Cascade Light
- Soft drinks and orange juice

Gold Package **4hrs - \$49** **5hrs - \$54**

- Yalumba Sauvignon Blanc, Riesling, Barossa Valley Shiraz and Cabernet
- Dunes & Green Moscato and Sparkling Pinot Chardonnay
- Carlton Draught, Coopers Pale Ale, Cascade Light and Bulmers Cider
- Soft drinks and orange juice

Platinum Package **4hrs - \$60** **5hrs - \$65**

- Twin Island Sauvignon Blanc, Tim Barry Watervale Riesling and Hill Smith Estate Chardonnay
- Yalumba Patchwork Shiraz, Jim Barry Coverdrive Cabernet
- Jansz NV Cuvee
- Carlton Draught, Coopers Pale Ale, Cascade Light, Bulmers Cider, Peroni and Craft Beer
- Soft drinks and orange juice

On Consumption

- Selected beverages can be charged up to a house account based on consumption, however minimum spend limits apply for this option. Please contact us for further information.



Optional Extras

We can arrange any of the following services for you, simply contact us for further information and pricing.

- Marriage Celebrant
- DJ / Master of Ceremonies
- Ceiling canopy with fairy lights, up lights, bridal fairy lights/backdrops
- Table decorations
- Helium balloons over the dance floor
- Photographer
- Flowers
- Photo booth
- Candy buffet
- Chocolate fountain
- Ice sculptures
- Chair covers with choice of sash colour
(complimentary wishing well available on request with this option)



Testimonials

Andrew & Weiyi

We had a fantastic time here for our wedding. Beautiful venue with excellent service from the great staff and amazing food. A special thanks for catering to all our needy requests and delivering above and beyond.

Naomi & Michael

We also wanted to say a BIG thank you for all you did to make our wedding all that it was! We had such a wonderful time and couldn't have asked for a better wedding. You and your team were just amazing! Thank you so much for everything!

Lauren & Wes

We could not speak more highly of the team at the CYCSA. They all went above and beyond to make sure that our wedding day was perfect. We had the best day. Thank you so much!

Vincent & Vivi F

The Cruising Yacht Club of SA was a perfect choice for our wedding. Great scenic location, friendly staff who go out of their way to accommodate your needs. The food was superb, the best salmon and steak in Adelaide by far. I couldn't be more thankful to the CYCSA team for giving my wife and I the wedding reception we deserved. They also allowed us to take photos on a private Yacht. Perfect place... I highly recommend.

Ella & Adam P

To all the staff at the Cruising Yacht Club thank you for helping make our special day PERFECT! The CYCSA provided the whole package from our ceremony, stunning location, great food and the amazing reception room. All of our guest enjoyed the day with some even saying it the best wedding they have been to!!

Jim & Jo N

Firstly I would like to say a huge thank you to your staff for making our wedding day such a fun, relaxed and memorable day. Jim and I were so impressed with the professionalism of your business and all of our guest were impressed. Jim and I will be certainly be recommending your services.

Kate & Jun

We can honestly not thank you enough for everything you did for us. I don't have the words to explain how perfect the night was for us. You are a GEM and I have had so many people compliment you, your staff, of course the beautiful room/view and AMAZING food.

Chris & Cathy W

To the CYCSA's amazing staff, thank you for making our wedding day truly memorable. From the beautiful marina, the mouth watering food, and stunning reception room, we can not recommend the CYCSA more highly for any special occasion, you will not be disappointed.

Frequently Asked Questions

Do you provide any discounts for Friday, Sunday or Winter Receptions?

If you hold your wedding reception on a Friday or Sunday afternoon or during June, July and August you are eligible to receive complimentary venue hire or upgrades.

This special is not available with any other offer and is subject to availability.

Do you cater for dietary requirements?

Yes, our Chefs will cater for individuals with special dietary requirements and food allergies. Please provide relevant details when confirming your final numbers.

Do you allow external caterers into the venue?

No, we do not allow outside food or food products, with the exception of wedding cakes to be brought onto the premises.

Do you provide a dance floor?

Yes we provide a dance floor for every reception at no additional charge.

Do you provide high chairs?

High chairs are available. Please advise our function coordinator how many high chairs you require.

Will there be any variations in price?

Every endeavour is made to maintain prices as published. However, prices are subject to change without notice to cover unforeseen variations in cost. All prices valid until 31st May 2018.

What will be the price to book a Reception in 2018?

Please add 5% to all listed prices as of the 1st June 2018.





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