

FUNCTION PACK

Medway Yacht Club



THE VENUE

Medway Yacht Club is a perfect setting for a variety of special events, celebrations and business meetings.

We know that planning any event can be a difficult task. With that in mind our aim is to support and help with our experienced team. We will guide you through all of the necessary arrangements to ensure that your event is an absolute success.

Our versatile spaces include our clubhouse, a state of the art conference room, and a library meeting room, all located on the banks of the River Medway.

Our menus use locally sourced ingredients and suit different price points.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us on 01634 718399 or email office@medwayyachtclub.com

We would be delighted to hear from you.



Medway Yacht Club RIVER MENU



Starters

Seasonal Soup (v) (ve)

Twice Baked Blue Cheese Souffle (v)

Roasted Asparagus with Parmesan Crust (v)

Succulent Duck Breast Salad, Seasonal Fruit Vinaigrette

Homemade Mackerel Pate with Beetroot Salad

Mozzarella, Tomato, Pine Nuts Salad, Pesto & Balsamic Dressing (v)

Garlic Mushroom on Toasted Sour Dough (v)

Smoked Salmon & Fennel Tarts

Blue Cheese Centred Pear, wrapped in Bacon

Mains

Pan Fried Salmon Fillet with a Sorrel & Spinach Sauce
Fillet of Seabass, Lemon & Garlic Butter, Shellfish Garnish
Belly of Pork, Crackling Shard, Apple & Sage Stuffing
Lamb Rump, Mint, Redcurrant Jus
Roast Rib Beef with Horseradish & Herb Crust
Chorizo Stuffed Chicken Supreme, Wild Mushroom Sauce
Seasonal Vegetable Risotto, Freshly Grated Parmesan (v)

Flamiche, Buttery Leeks, Créme Fraiche, Grated Cheese, Herbs & Nutmeg in a Dough Crust (v)

Desserts

Dutch Apple & Caramel Cake
Bailey's Tiramisu
Seasonal Fruit Cheesecake
Chocolate & Hazelnut Tart, White Chocolate Shard
Seasonal Eton Mess
Prosecco Infused Berry Pavlova
St Clements Posset with Homemade Shortbread
English Cheeseboard with Nuts & Fruit

Including Tea, Coffee & Mints 2 Courses 29.75 per person 3 Course 37.95 per person

Please inform us of allergies when placing your food order.

Please choose a maximum of two dishes from each course.

A third option can be added for those with a dietary requirement.

Medway Yacht Club ISLAND MENU



Starters

Homemade Seasonal Soup
Traditional Prawn Cocktail
Halloumi & Mediterranean Vegetable Bruschetta
Mini Camembert, Garlic & Rosemary
Mozzarella, Basil & Sundried Tomato Skewers
Fricassee of Wild Mushrooms on Toasted Sourdough
Ardennes Pate, Melba Toast, Fruit Chutney

Mains

Homemade Chicken, Ham & Leek Pie
Hake Fillet, Pesto Cream Sauce
Braised Beef Steak, Horseradish Mash
Seasonal Risotto
Lamb or Vegetable Jalfrezi
Hunters Chicken, Rosti Potato Cake
Meatballs, Linguine, Tomato & Herb Sauce, Parmesan Shavings

Desserts

Dutch Apple Tart, Calvados Cream
Vanilla Pannacotta, Red Berry Compote
Chocolate Mousse, Amaretti Biscuits
Classic Seasonal Fruit Sherry Trifle
Sticky Toffee Pudding
Lemon Meringue Tartlet
Poached Pear, Biscuit Crumb, Mascarpone Cream

2 Courses 25.75 per person3 Courses 29.95 per person

Tea or Filter Coffee and Mints 1.95 per person
Please inform us of allergies when placing your food order.
Please choose a maximum of two dishes from each course.
A third option can be added for those with a dietary requirement.



MOORING CANAPES

Prawn Cocktail Shots
Goats Cheese & Beetroot Chutney Blinis
Smoked Salmon, Whipped Dill Cream Cheese Crostini
Roasted Fig & Blue Cheese Tart
Brandied Chicken Liver Pate with Red Onion Marmalade Bruschetta
Blue Cheese, Bacon & Pear Skewers
Beef & Horseradish Créme Fraiche Mini Yorkshire Pudding
Welsh Beer Rarebit, Toast
Halloumi & Roasted Pepper, Toast
Mini Cocktail Sausages, Hoisin Sauce

Please inform us of allergies when placing your food order.

Choose 4 for 11 per person Extra Choice 3.65 per person



CADET MENU

Young Guests
Under 12's

Starters

Vegetable Spring Rolls

Mozzarella Sticks with Tomato Sauce

Pizza on Bruschetta

All 5.95 per person

Mains

Mac & Cheese with Garlic Bread (v)

Fish Goujons, Peas with Fries

Boneless Roasted Chicken Breast,

with Vegetables & Gravy

All 6.95 per person

Desserts

Ice cream Sundae with Waffle Cone
Fruit Cheesecake
Rocky Road Brownie, Cream
All 5.95 per person

Medway Yacht Club SAXON FINGER BUFFET



0.40 per person surcharge on these items Chicken Satay Skewers Chicken Goujons

Smoked Salmon on Sourdough*
Mini Sausage Rolls

Honey & Mustard glazed Cocktail Sausages Crisps

Gourmet Chips
Vegetable Spring Rolls (v)
Onion Bhajis (v)
Mini Pizzas

Brie Wedges

Hand Cut Sandwiches (choose 4 fillings)

Egg & Cress, Tuna, Cheese & Chutney (v), Ham & Tomato,

Curried Chicken, Beetroot & Hummus (VE), (V)

Tomato, Mozzarella and Basil Skewers (V)
Crudities with a Selection of Dips (v)
Cheese and Onion Quiche
Quiche Lorraine
Fruit Sticks

Select 11 choices for 16.95 per person or 13 choices for 18.95 per person

Optional Extra
Assortment of Mini Cakes & Pastries
8.95 per person



CASTLE CARVERY MENU

Castle Menus (Minimum 30 people)

Starters

Seasonal Soup

Homemade Mackerel Pate with Beetroot Salad Mozzarella, Tomato and Pine Nut Salad (V)

3 Roast Meats, including all the trimmings
Seasonal Vegetables
Nut roast (V)
Gravy (GF)

Desserts

Chocolate, Hazelnut Tart
Trio of Ice cream (Strawberry, Chocolate, Vanilla)
Cheesecake, Seasonal Berry Compote

29.90 per person

Please choose Starters & Desserts

at least 14 days before the event

Please inform us of allergies when placing your food order.



TERRACE BBQ MENU

BBQ
(Minimum 40 people)
Choose 3 items
Salmon
Sausages
Burger
Grilled Chicken
Vegetable Kebab with Halloumi

All served with
Selection Artisan Breads & Rolls
Mixed Salads

16.95 per person

Additional selection 2.50 per person



UPNOR AFTERNOON TEA MENU

(Minimum 20)
Sandwiches
Egg Mayonnaise & Watercress (v)
Smoked Salmon & Cream Cheese
Coronation Chicken
Cheddar Cheese & Chutney (v)

Scones
Traditional Plain & Fruit Scones
served with Cornish Clotted Cream
& a selection of Jams

A selection of Cakes & Pastries

A selection of Teas

Coffee

19.95 per person
Please inform us of allergies when placing your food order.



SPINNAKER HOG ROAST MENU

(Minimum 50)

Our welcome table

Selection of
Mediterranean cold meats,
Cherry Tomatoes,
Selection of olives and cheeses, Selection of breads and relishes. Greek hummus.
Figs, stuffed cherry peppers and Asparagus.

Hog Roast
Vegetarian dish choice option available on request

Served with
White or Brown Bread Rolls
Fresh Mixed Salad
Crackling
Homemade Coleslaw
Homemade Potato Salad
Sage and Onion Stuffing
Apple Cider Sauce
25.75 per person



CRUISER DRINKS MENU

(Selected Sample List)
A full list is available on request.

Welcome Drink selection
Kir Royal (Créme de Cassis & Brut Cava) 7.85 per glass
Bucks Fizz (Orange juice & Brut Cava) 7.75 per glass
Sparkling Lime Elderflower 5.75 per glass
Fruit Juice 3.50 per glass

Sparkling (a bottle serves approximately 6 persons)

Champagnes available on request

Prosecco, Di Maria (Italy) 23.50 per bottle

Pink Prosecco, Di Maria (Italy) 23.50 per bottle

Brut Cava Reserva (Spain) 22.50 per bottle

White

Silver Water Sauvignon Blanc (South Africa) 23.50 per bottle Gavi del Comune (Italy) 27.50 per bottle Domaine du Prê Semelê Sancerre (France) 34.50 per bottle

Red

Les Volets Pinot Noir 23.50 per bottle Choza Rioja Reserva 27.50 per bottle Chateau Carcanieux Medoc 30.50 per bottle

Rose

Domaine de la Vieille Tour Rosê, Côtes de Provence 20.50 per bottle Cortefresca Pinot Grigio Blush 18.50 per bottle

Tea and Coffee 1.95 per person

Bottle of Sparkling or Still Water (1 L) 3.95 per bottle

Drink pricing may increase without notice, due to supplier increases.

Please inform us if anyone has any allergies.



HIRE CHARGES

Under 40 people 100

Functions 41+ 160

Dance Floor hire 100

Hog Roast hire - price upon request (3rd Party hire) minimum 100 people

Chair covers 2.50 each

Restrictions on hire

Wednesday evenings

Saturday daytimes (Last Sat in April to last Sat October)

Sunday before 4pm

When to pay

The non-refundable hire charge is paid to secure the booking.

See the Small Print for further payment information.

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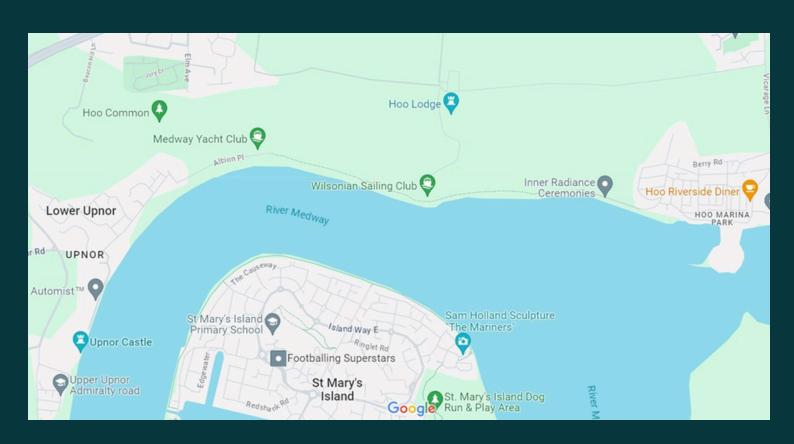
HOW TO GET TO US

Sat Nav post code: ME2 4XB

Bus: Nu-venture 197 from Chatham Waterfront Station, through Strood & Rochester Railway Station

Railway stations: Rochester, Strood and Chatham

Car: Close to the M2. At Junction 1 take the A289 exit. Continue to Hasted Rd. At 4 Elms roundabout take 2nd exit to Wulfere Way, A289. Continue to Sans Pareil Roundabout and take 1st exit to Berwick Way, A289. Turn left onto Upnor Road. Club is at the end of the road past the old youth centre complex.





THE SMALL PRINT

Medway Yacht Club, hereafter referred to as 'The Club,' and you, referred to as 'the Hirer.'

- 1. External hirers should note that the clubhouse/bar venue is not exclusively reserved.

 Members can still access the Dragon Bar while it is open. A hire fee is required at the time of booking to confirm your reservation.
- 2. The minimum number of guests for functions is 25 (unless otherwise stated), while the maximum for a sit-down meal is 100 and 120 for standing events. If the minimum is not met, a fee of 25 per person will be charged to reach the minimum requirement.
- 3. The Club retains the right to cancel and refund a booking. In the rare event that The Club must cancel a function, we will make every effort to provide ample notice.
- 4. You may choose a maximum of two dishes from each course from our sit-down menu. We are also happy to accommodate guests with allergies, intolerances, or specific dietary needs.
- 5. Final payment, menu selections, guest numbers, and allergy information must be submitted no later than 14 days before the event date.
- 6. Cancellations made with less than 14 days' notice will not be eligible for refunds.
- 7. All hire costs are non-refundable at the time of payment. In the case of a cancellation outside the 14-day notice period, the hire fee and any reasonable administrative costs will be retained.
- 8. If the Hirer is a member and pays for the function entirely themselves, they can receive a 50% discount on the hire fee if at least 50% of the guests are also members.
- 9. Temporary membership will be provided to all non-member guests attending a function, in line with Club Rules.
- 10. Class events are exempt from the hire fee and will receive a 10% discount on food only.
- 11. All prices include VAT.
- 12. The Hirer is allowed to bring a celebration cake, but no other food or drink may be brought onto the premises without written permission from the General Manager.
- 13. Table linen is included in the hire charge.
- 14. If hiring a DJ or band, we will need to obtain copies of their liability and electrical testing certificates.
- 15. Our kitchen may contain trace elements of nuts and other allergens.



THE SMALL PRINT

- 16. The hirer will during the period of using be responsible for supervision of the use of the premises, the fabric and contents, their care, safety from loss or damage however slight or change of any sort, and the behaviour of all persons from their group using the premises, whatever their capacity, including proper supervision of car parking in all areas designated by Medway Yacht Club, to avoid obstruction to MYC members' boats, dinghies and cars.
- 17. The hirer shall not sub-hire or use the premises or allow the premises to be used for any unlawful purpose or in any unlawful way nor do anything or bring onto the premises anything which may be injurious to the interests of Medway Yacht Club or endanger the same or any insurance policies in respect thereof nor allow the consumption of alcoholic liquor thereon not previously purchased from the Medway Yacht Club bar.
- 18. Medway Yacht Club shall not be liable for any loss or damage to the property of the Hirer or those attending the event or those providing goods and/or equipment for the event. Medway Yacht Club shall have no liability under the Occupier's Liability Act. The Hirer is recommended to be fully insured against any loss or damage to property and any death or injury to persons.
- 19. The Club reserves the right to charge the hirer/event attendees for any damage to the club premises or property.
- 20. The hirer shall comply with all conditions and regulations made in respect of the premises by Medway Yacht Club, the fire authority, local authority, the local Magistrate's court or otherwise, particularly in connection with any event which includes public dancing or music or other similar public entertainment or stage plays. Gambling is not permitted anywhere on the premises.
- 21. At the end of the use the Hirer shall be responsible for leaving the premises and surrounds, including toilets, in a clean and tidy condition, and any contents temporarily moved from their usual positions properly replaced. Medway Yacht Club shall be at liberty to make an additional charge to cover cleaning, redecoration, breakages, loss and damage.
- 22. In the event of the premises or any part thereof being or becoming unfit for the use for which it has been arranged, Medway Yacht Club shall not be liable to the Hirer for any loss or damage whatsoever.
- 23. Smoking is not permitted inside any of our venues.
- 24. The grass bank in front of the clubhouse is out of bounds.
- 25. Dogs are not allowed anywhere at Medway Yacht Club (with the exception of guide dogs).
- 26. Children must always be properly supervised and must not be allowed to stray away from the premises into the boat parks, onto trolleys, boats, tractors, and other equipment or onto the pontoon or slip ways.