



Port Douglas Yacht Club

2024 Event Packages

Weddings,  
Parties...Anything!







# Welcome to the Port Douglas Yacht Club

We are a true Port Douglas treasure nestled on the famous Dicksons Inlet.

Stunning views overlooking the inlet and the Crystalbrook Superyacht Marina, The Yachty as the locals call it, is home to the most breathtakingly beautiful tropical sunsets that Far North Queensland has to offer.

Set in a casual, tropical atmosphere, The Yachty is sure to provide the perfect location for your special event.

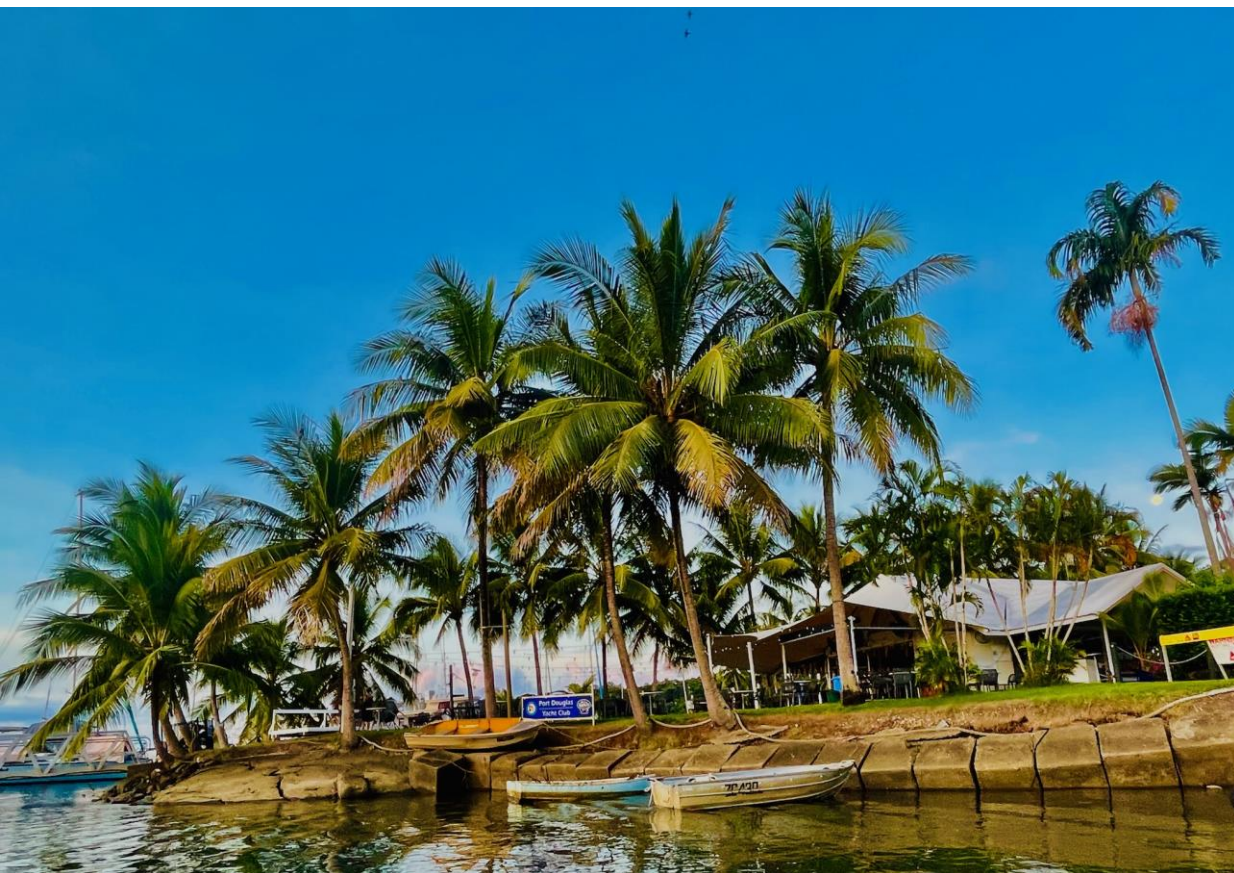
Be it a 21<sup>st</sup>, a Corporate gala, or an intimate wedding reception with your special guests, our venue is the ideal choice.

The Yachty provides tables, chairs, white table cloths and a large white stage area on our lawned area ready for the main event.

For additional props or table/settings we recommend contacting –  
[www.myweddinginportdouglas.com](http://www.myweddinginportdouglas.com)  
[www.palmcoveweddings.com](http://www.palmcoveweddings.com)







# The Venue

The Port Douglas Yacht Club offers a range of areas both casual, private and total venue exclusiveness.

Option areas include –  
The Sunset Lawn  
Upper Deck  
White Stage  
The Spinnaker Bar  
and all club amenities

Work with our Event Manager to secure a perfect area for your function.

## **EXCLUSIVE VENUE HIRE**

November to May	\$2,500*
June to October	\$3,000*
Minimum Spend	\$7,000 <i>(inc. Food package, Bar ONLY)</i>

**\*NOTE:** Venue Hire cost is NOT included in minimum spend



## Catering Options







# Platters for 10 – 12 Guests

## Antipasto - \$200

Smoked Ham  
Breads & Crackers  
Dips

Salami  
Cheese Selection  
Pickles

Add Salad \$40 – Choose from

Cold Pesto Pasta Salad with Rocket, Sundried Tomatoes, Olives, Onion, Parmesan and Balsamic Glaze

Or

Chicken Caesar Salad with Cos Lettuce, Croutons, Cherry Tomatoes, Onion, Confit chicken, Caesar dressing & Anchovies



Because our Chefs work with the very best of local produce, there may be seasonal variations but you will always be consulted



# Platters for 10 – 12 Guests

## Seafood - \$400

Chilled & fried Large

Oysters

Chilled Tiger Prawns

Reef Fish Accras

Crispy Squid

Battered Spanish Mackerel Bites

Garlic and Herb Chips

Includes condiments



Because our Chefs work with the very best of local produce, there may be seasonal variations but you will always be consulted





# Platters for 10 – 12 Guests

## Hot Dish - \$POA

Choose from –

Samosa

Chicken wings

Fish bites

Spring rolls

Pastizzi

Wedges

And more choices

Price based on selections



Because our Chefs work with the very best of local produce, there may be seasonal variations but you will always be consulted



# Platters for 10 – 12 Guests

## Seafood - \$300

Oysters  
Chilled Tiger Prawns  
Reef Fish Accras  
Bugs

Includes Condiments



Because our Chefs work with the very best of local produce, there may be seasonal variations but you will always be consulted





## Cocktail Style - \$85 per person

Focaccia Bruschetta with tomatoes, basil, bocconcini,  
balsamic glaze  
Oysters natural with Mignonette (GF)  
Mushroom & Truffle Arancini  
Chilled Tiger Prawns with Cocktail sauce (GF)  
Lamb Skewers (GF)  
Chicken Satay Skewers (GF)  
Vegetarian Spring Rolls – Plum & Sweet Chilli dip (GF)  
Beer battered Spanish Mackerel with garlic & herb chips  
& tartare sauce  
Beef Sliders with onion jam and cheddar  
Reef Fish Accras



Because our Chefs work with the very best of local produce, there may be seasonal variations but you will always be consulted



# Alternative Drop

**2 Course \$70 per head**  
**3 Courses \$85 per head**



## **ENTREE**

Yum Woon Sen Calamari – Crispy calamari in Thai style glass noodle salad, slaw, sprouts, fresh herbs and namjin dressing (GF)

Pulled Pork Taco – Yellow corn tortilla with guacamole, slaw, chipotle aioli (GF on request)

Salad Caprese – Burrata cheese with pine nuts, rocket, cherry tomatoes with balsamic glaze (V)

## **MAIN COURSE**

Barramundi Fillet – Pan fried, served with sweet & sour pumpkin puree, broccolini, sesame rice, namjin slaw

250g Cape Grim Sirloin – served with potato gratin, seasonal greens, onion jam, gorgonzola sauce

Vegetarian Lasagne – served with garden salad OR Green vegetable curry and crunchy slaw

## **DESSERT**

Warm Apple crumble with berry coulis & vanilla ice cream

Rich chocolate cake served with dulce de leche, ice cream & candied almonds

Sorbet of the week





# Barbeque Functions

## **Casual BBQ**

**\$35 per head**

Beef sausages & bun

Beef patties & bun

1 x salad

Served with braised onions, cheese and sauces

## **Gourmet BBQ**

**\$55 per head**

Marinated beef skewers

Marinated chicken skewers

Local pork sausages

2 different seasonal salads

Served with bread, sauces and condiments

Vegetarian snack available on demand



Because our Chefs work with the very best of local produce, there may be seasonal variations but you will always be consulted





# The Spinnaker Bar

The Port Douglas Yacht Club has a fully licenced, well stocked bar offering some of the most competitive pricing in town.

We have an extensive range of both domestic and international beers, bottled and on tap. Our spirit collection holds all the usual suspects with our house pours, but if you prefer a higher shelf tippie, we can present a variety of options here to.

You could also choose a cocktail package with drinks of your choice. We have a very experienced bar staff who are more than happy to mix your favourite cocktail.

It is common for functions to have an open bar while running a tab during the event. Any specifics with relation to the Bar should be discussed with our event manager prior to your function.





# Contact Us:

Get in touch with our Event Manager today.

For all enquiries

Email: [pdy@portdouglasyachtclub.com.au](mailto:pdy@portdouglasyachtclub.com.au)

Phone: 07 4099 4386

Mobile Text ONLY: 0457176233

Port Douglas Yacht Club  
1 Spinnaker Close  
Port Douglas, Qld  
4877