

Events at the Royal New Zealand Yacht Squadron



ROYAL NEW ZEALAND YACHT SQUADRON



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ROYAL NEW ZEALAND YACHT SQUADRON

Our Clubrooms

The Squadron is served by a spacious and multi-functional building, situated on prime real estate at the foot of the Auckland Harbour Bridge. It is unashamedly a Yacht Club with burgees from other clubs throughout the world and half models of world famous yachts adorning its walls. As could be expected, the Squadron building has a distinctive nautical appearance that creates an unforgettable surrounding for your conference or event. There are sun-drenched decks and an observation tower that makes the most of the superb 180 degree views and outlooks, including the CBD, marina and harbour, making it one of the most unique event locations in Auckland.

Our Function Rooms

The Royal New Zealand Yacht Squadron offers excellent food and beverage facilities coupled with the friendly hospitality and high service standards you would expect from a club steeped in tradition. From meetings for 2 people, to Gala dinners for 250 guests, or cocktails for 500, the RNZYS can cater for all of your needs.

There are seven versatile function rooms to cater for every event you may be planning.

Team Building

We have a variety of options available, including sailing lessons and races, or cruises on the harbour.

Events Team

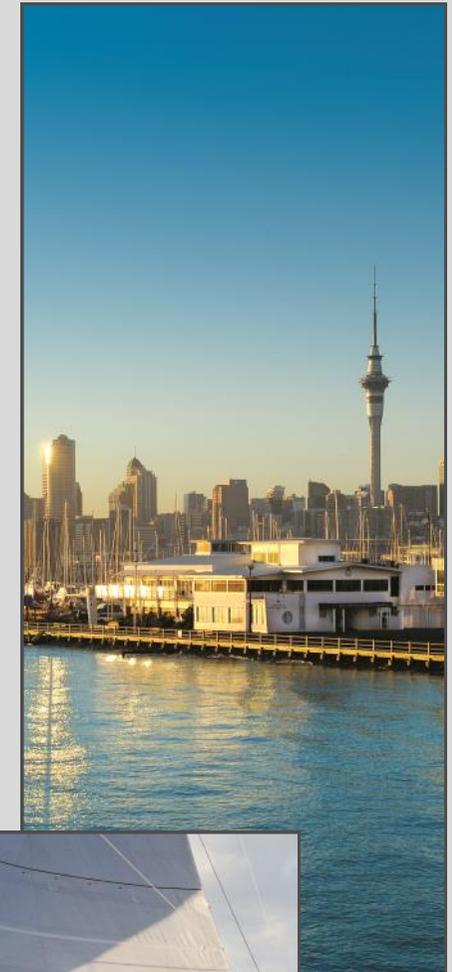
Let our events team take care of your function from start to finish, we are dedicated to making your event a success and we can tailor to your budget.

Contact Us

Please direct all function enquiries to:

Lana Mihelcic
Events Manager

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Fax: (09)360-6802
Mobile: 027-688-0966
Email: lanam@rnzys.org.nz

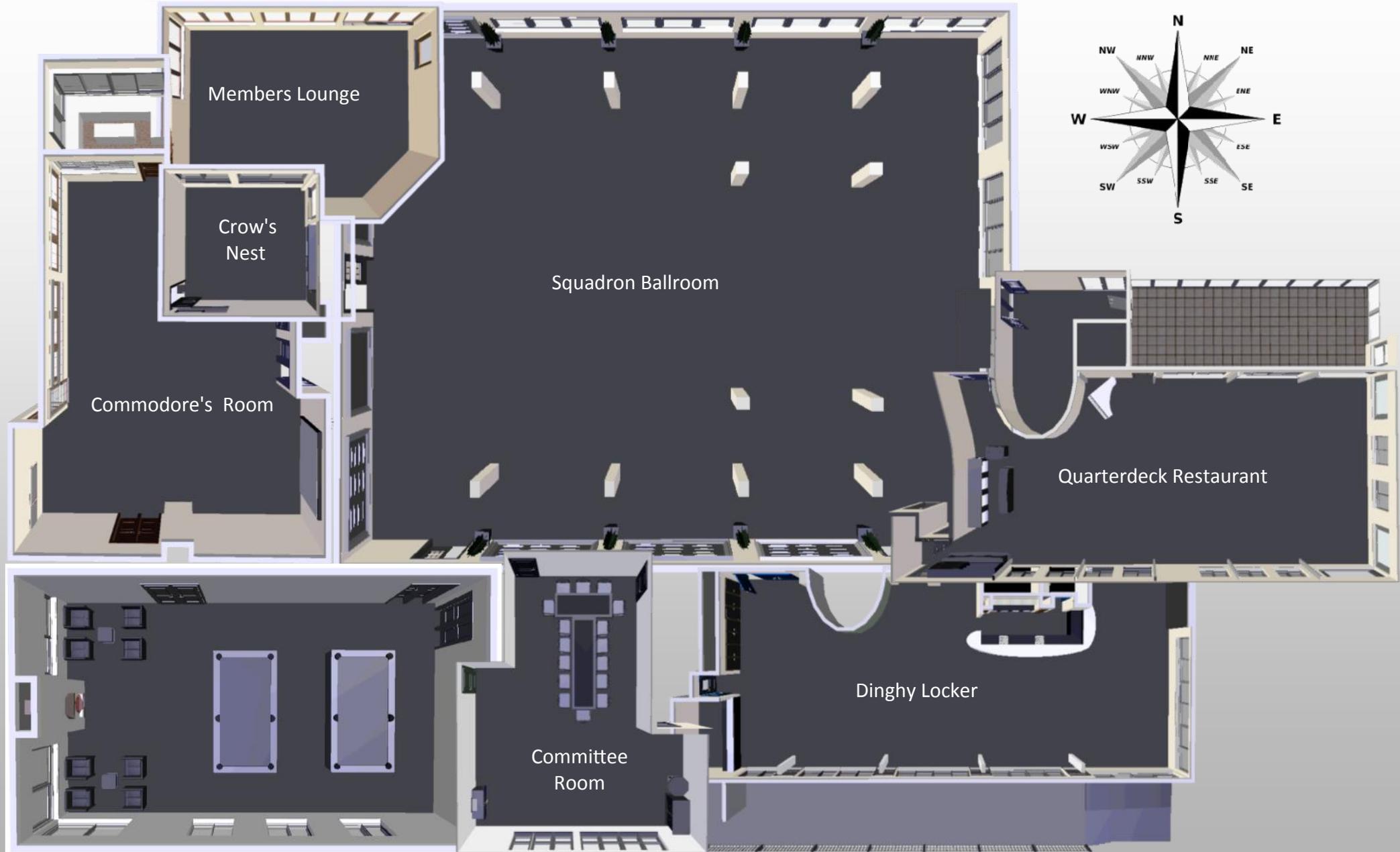
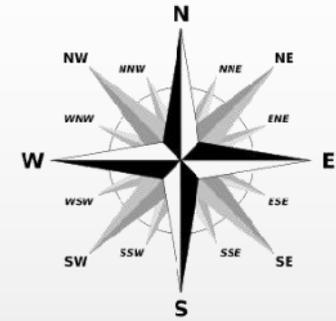


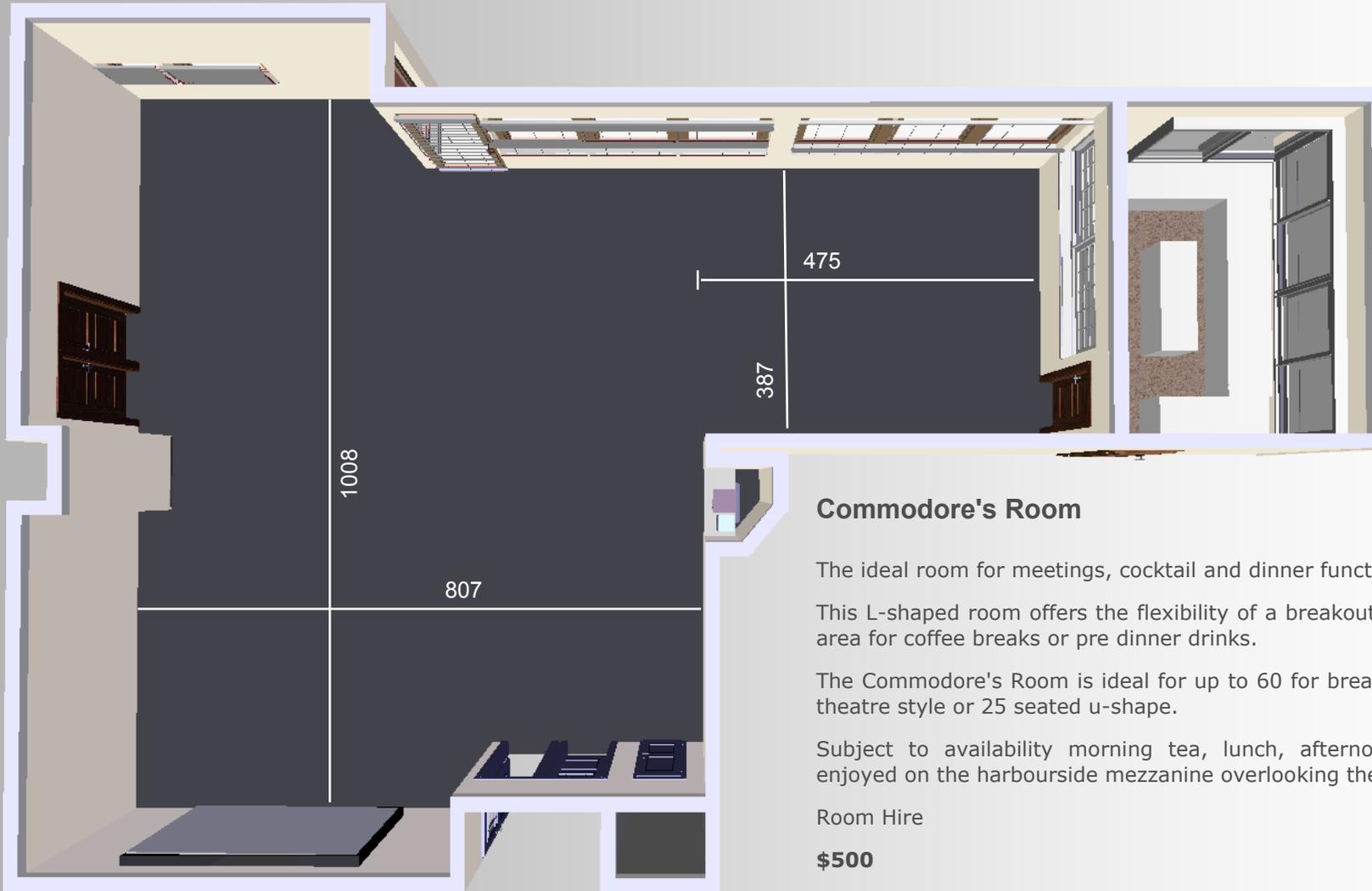
Function Rooms

Click on each room for more detail



ROYAL NEW ZEALAND YACHT SQUADRON





Commodore's Room

The ideal room for meetings, cocktail and dinner functions.

This L-shaped room offers the flexibility of a breakout area, a casual stand up area for coffee breaks or pre dinner drinks.

The Commodore's Room is ideal for up to 60 for breakfast or dinner, 80 seats theatre style or 25 seated u-shape.

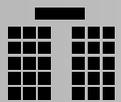
Subject to availability morning tea, lunch, afternoon tea breaks may be enjoyed on the harbourside mezzanine overlooking the Harbour Bridge.

Room Hire

\$500



60



80



25



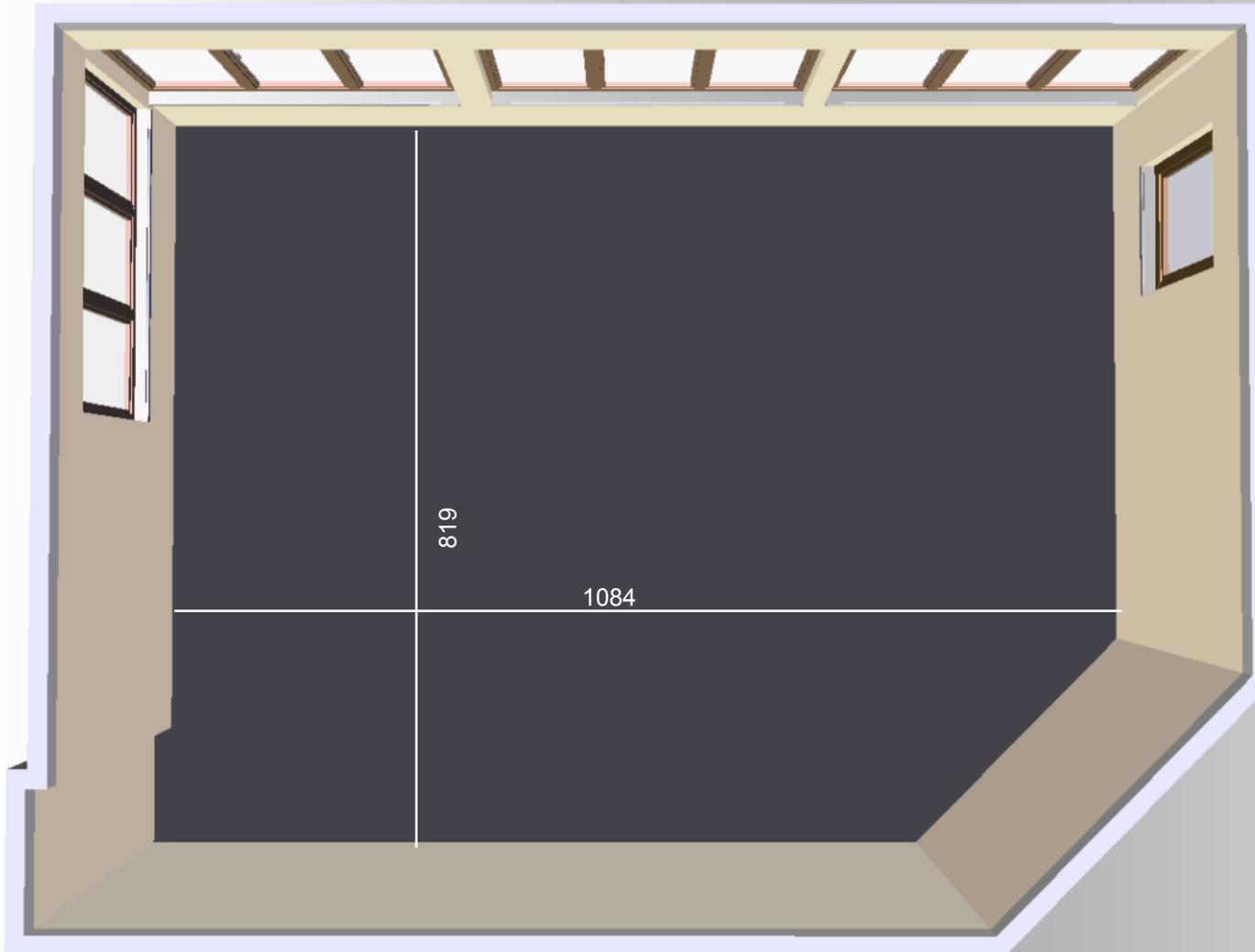
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Function Rooms



ROYAL NEW ZEALAND YACHT SQUADRON



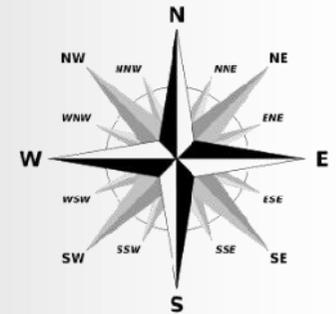
Members Lounge

Uninterrupted views of the Harbour Bridge and the Waitemata Harbour make this a very special room for those smaller board meetings, breakfast presentations, cocktail and dinner functions.

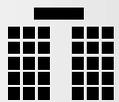
The Members Lounge seats up to 20 boardroom style, 60 for cocktails and a maximum of 50 for plated breakfast, lunch and dinner functions, 40 if a buffet option is chosen.

Room Hire

\$500



50



50



20



60

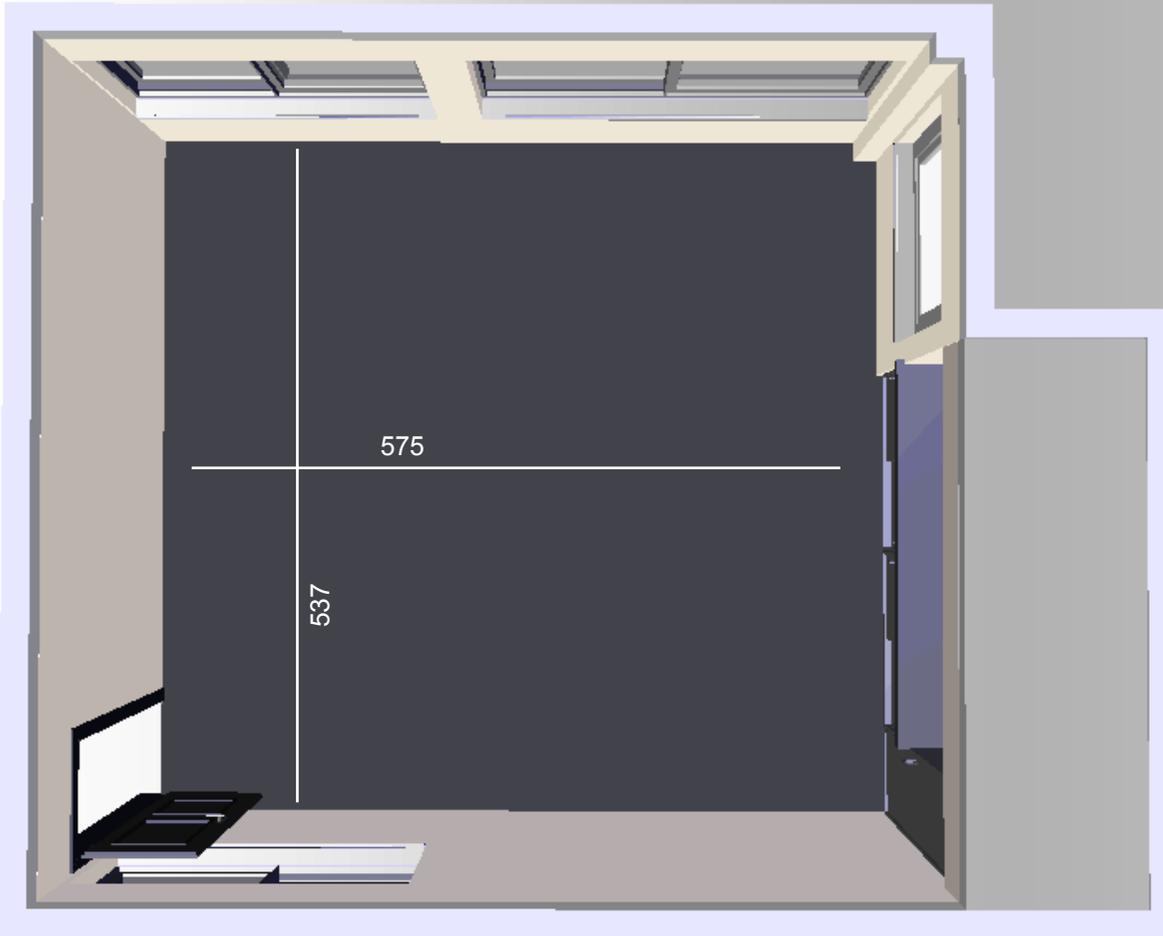


[Main Menu](#)

Function Rooms



ROYAL NEW ZEALAND YACHT SQUADRON



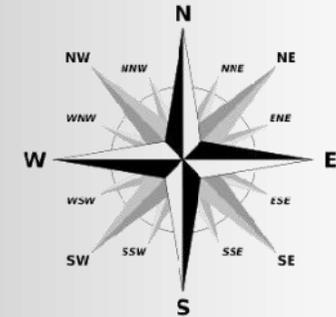
Crow's Nest

Offering the most spectacular views over the Harbour Bridge and catching the all day sun through the large north facing windows, this room is warm and inviting all year round. The only room located on the third level, this room offers both privacy and prestige for those board meetings, cocktail, private lunch and dinner parties.

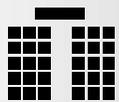
Maximum capacity of 10 seated boardroom style for meeting and dinner and 30 cocktail style.

Room Hire

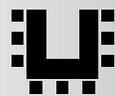
\$500



10



10



8



20



[Main Menu](#)



ROYAL NEW ZEALAND YACHT SQUADRON

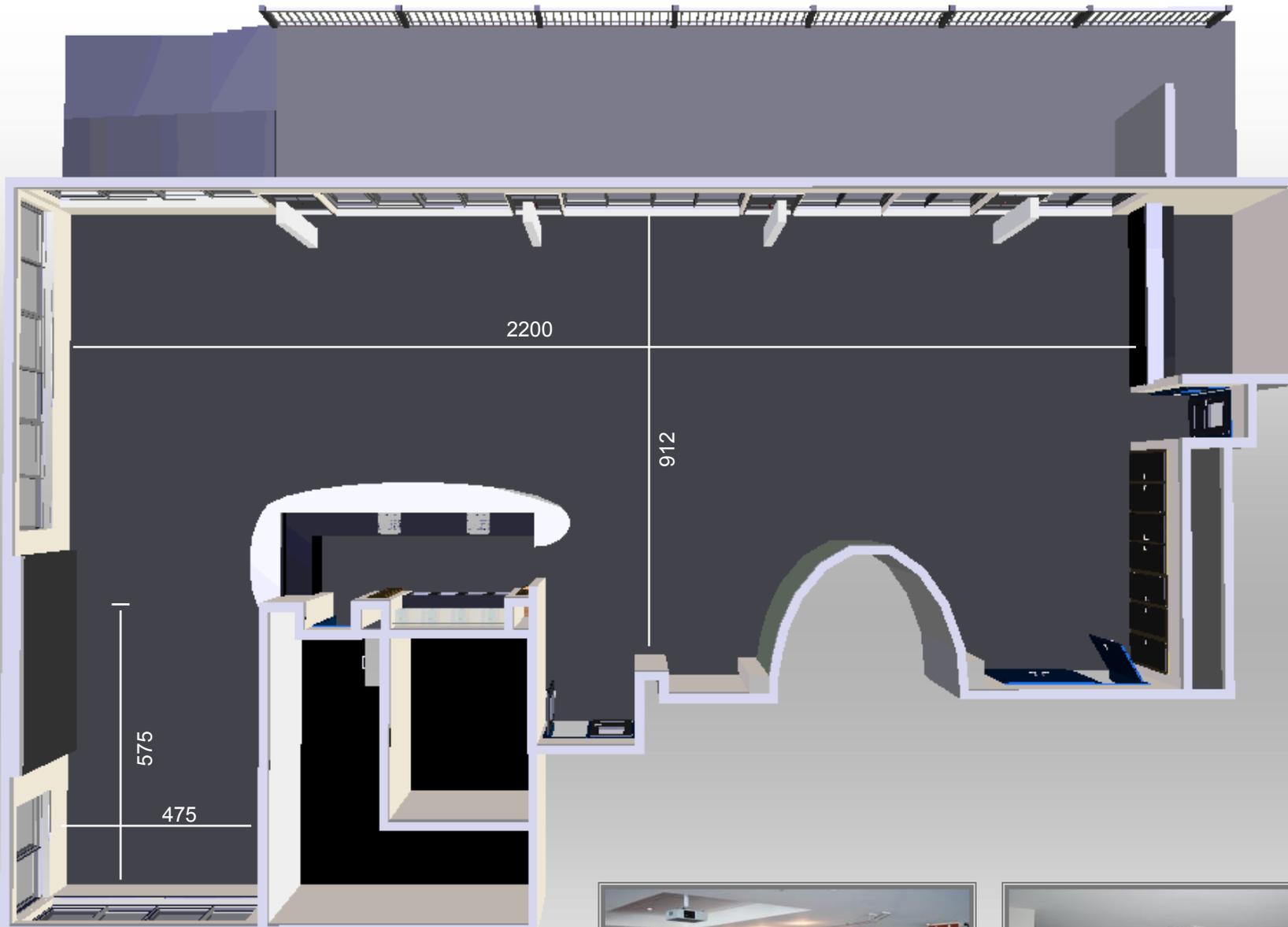
Dinghy Locker

A striking bar with timber floors, floor to ceiling glass walls opening out to an extensive deck at the waters edge. The rooms boasts a spectacular view of the harbour, marina and city lights. Primarily dedicated to club racing events, the Dinghy Locker is also available for private hire, ideal for functions ranging from BBQs, cocktail and dinner parties to corporate off site meetings.

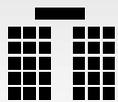
The Dinghy Locker is also ideal to be used in conjunction with the Squadron Ballroom for a pre-dinner drink and casual lounge area.

Room Hire

\$1300



80



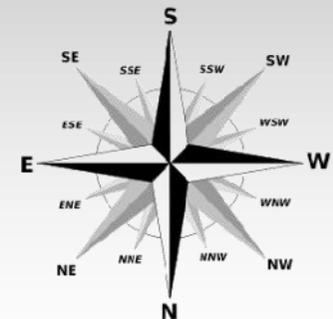
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30



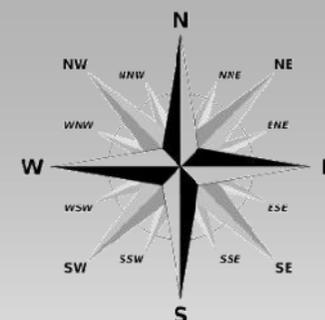
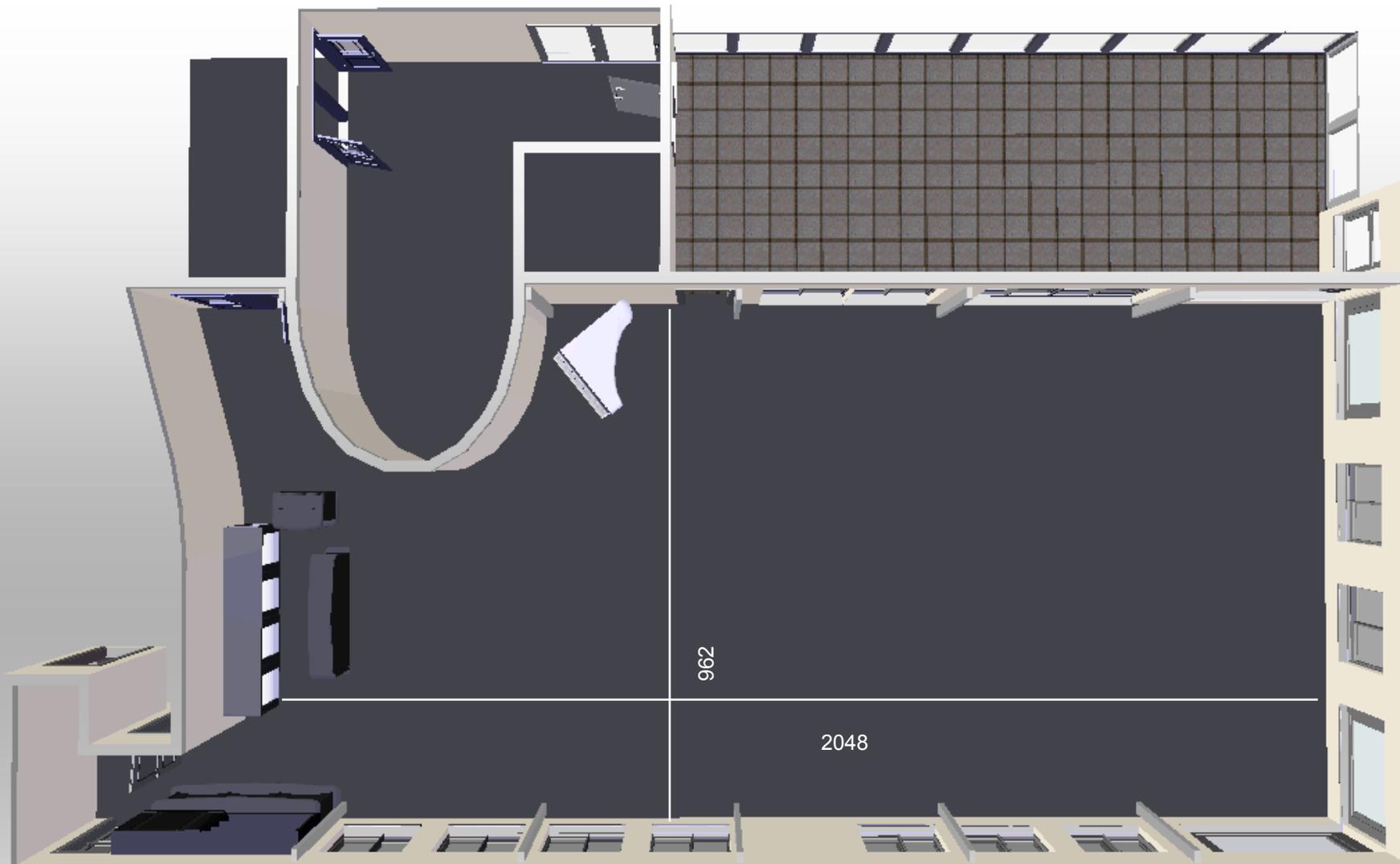
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Main Menu



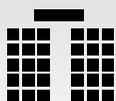
ROYAL NEW ZEALAND YACHT SQUADRON



Quarterdeck Restaurant



120



120



30



200

Situated on the first floor of the club showcasing elevated views over Westhaven Marina, the Waitemata Harbour, Auckland City and the Sky Tower. A covered balcony provides a most impressive location for pre dinner drinks and a dance floor. Simple and elegant in it's decor, the Quarterdeck Restaurant offers the finest of New Zealand cuisine with an emphasis on both traditional and modern flavours, complemented by a wine list representing the best of New Zealand's wine regions.

A popular venue for wedding receptions - Please contact us for a copy of our latest wedding package

Room Hire

[Main Menu](#)

\$1950



ROYAL NEW ZEALAND YACHT SQUADRON

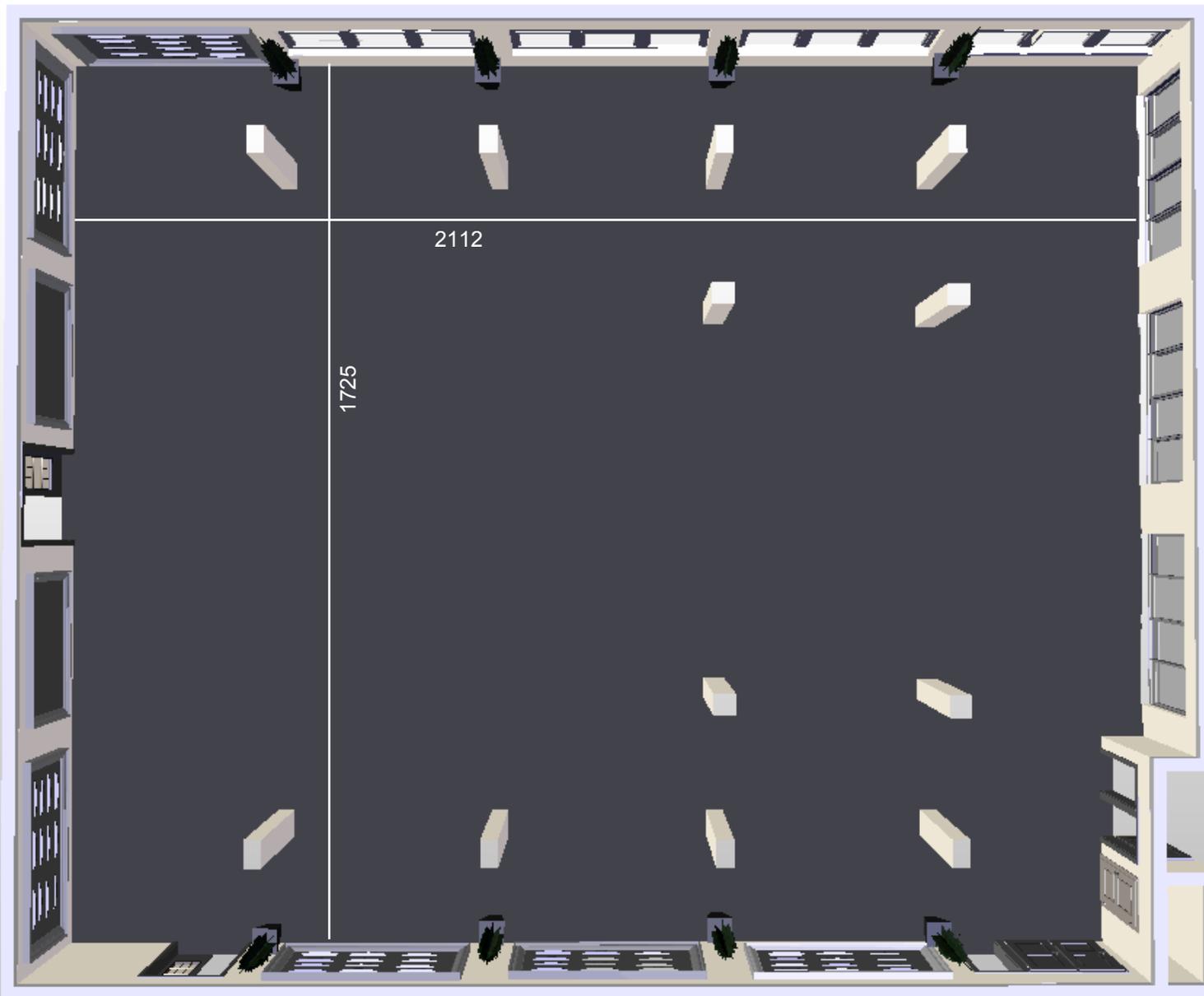
Squadron Ballroom

Located on the ground floor, featuring a nautical theme, this versatile room with an open atrium and extended balcony offers views of the Harbour Bridge and Waitemata Harbour.

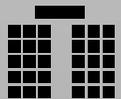
Adjoining the Squadron Ballroom, offering a natural flow through, the Dinghy Locker may also be hired as a pre dinner drink and casual lounge area throughout your event.

Room Hire

\$1950



300



300

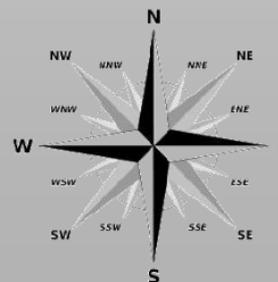


50



500

Main Menu





ROYAL NEW ZEALAND YACHT SQUADRON

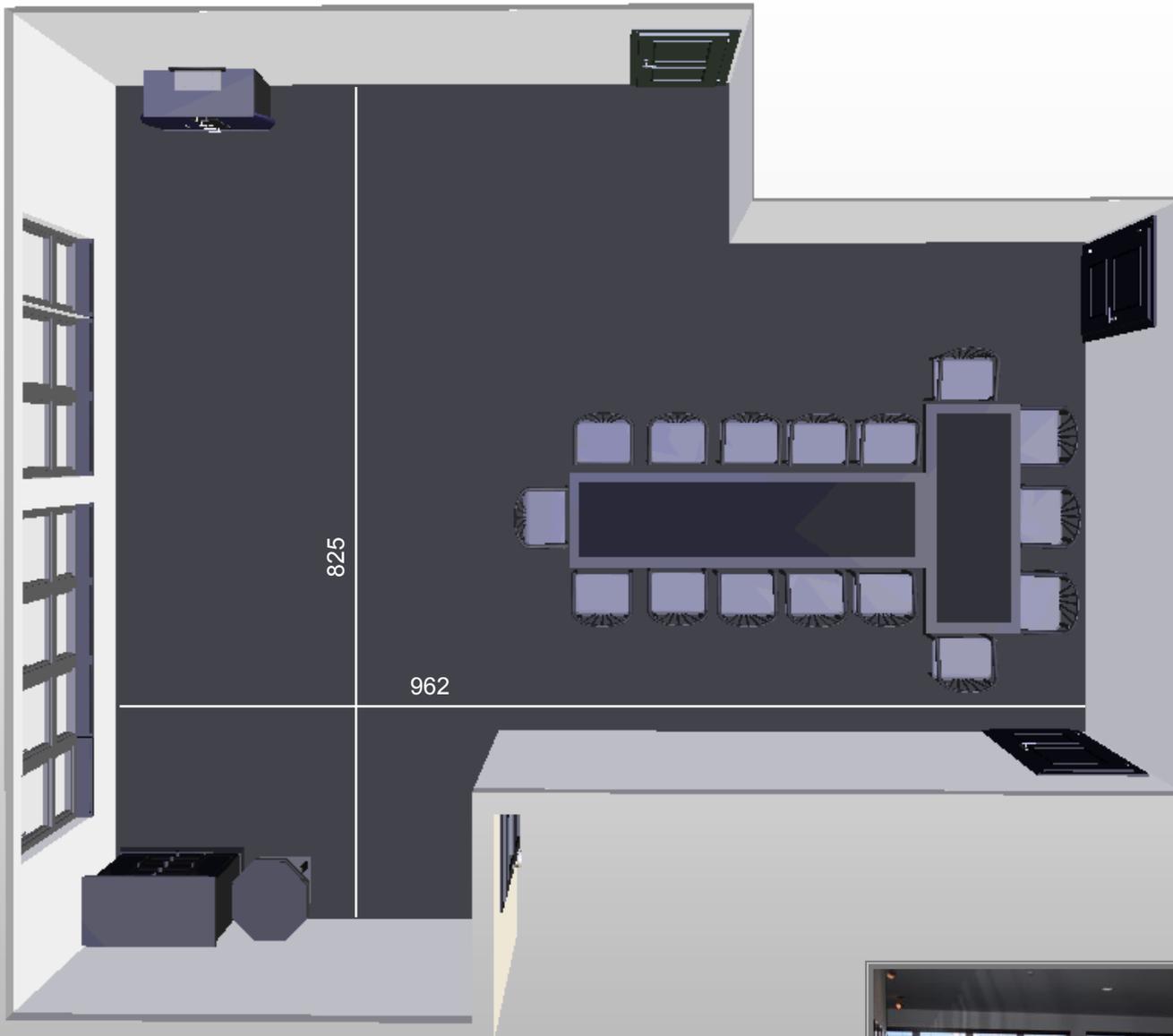
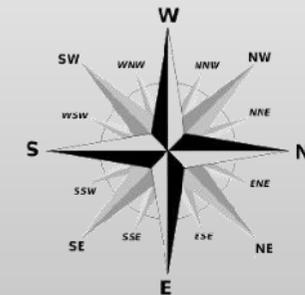
Committee Room

Located on the first floor of the club, usually reserved for historic club events but this is available for hire upon application.

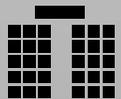
This room is steeped in history and has stunning views over Westhaven Marina. From board meetings to small private dinners or cocktail parties, this room is sure to impress.

Room Hire

\$575



30



20



15



60



[Main Menu](#)

Breakfast Options



ROYAL NEW ZEALAND YACHT SQUADRON

Continental Breakfast Buffet

For 10 people or more
\$34.00 per person

Includes:

- Freshly brewed coffee & tea selection
- Fresh orange juice
- Assorted fresh sliced seasonal fruit
- Sliced gouda cheese, ham , salami
- Bread rolls
- Fresh croissants, muffins, sweet & savoury Danish pastries & breakfast rolls
- Preserves
- Natural yoghurt, blueberries in vanilla syrup
- Cereals: Muesli, weet bix, crunchy nut cornflakes

Plated Breakfast

For 25 people or more
\$39.50 per person

Includes:

On the tables

- Fresh orange juice
- Sliced seasonal fruit platters
- Fresh croissants, Danish pastries , butter & preserves
- Freshly brewed coffee & tea

Served with your choice of one of the following selections

- Squadron breakfast

Scrambled eggs, lightly toasted ciabatta, smoked streaky bacon, pork sausages, hash browns & herb scented tomato

Or

- Traditional eggs Benedict

Poached egg with smoked streaky bacon, sautéed spinach on lightly toasted ciabatta bread & hollandaise sauce**

**can substitute smoked streaky bacon for hot smoked salmon

Buffet breakfast

For 45 people or more
\$39.50 per person

Includes:

Freshly brewed coffee & tea selection
Fresh orange juice

Cold dishes

- Freshly baked croissants, Danish pastries, butter & preserves
- Gouda cheese, ham, salami
- Bread rolls
- Sliced seasonal fresh fruit
- Natural yoghurt, blueberries in syrup
- Cereals: muesli, weet bix, crunchy nut cornflakes

Hot dishes

- Scrambled eggs
- Smoked streaky bacon
- Pork Sausages
- Sautéed button mushrooms
- Grilled herb scented tomatoes
- Hash Browns



Day Meeting Packages

\$63.00 per person - for 10 people or more



ROYAL NEW ZEALAND YACHT SQUADRON

Package 1

Package 2

Package 3

Package 4

On Arrival - Freshly brewed coffee & tea

Morning Tea -Your choice of Morning Tea item from the coffee break menu
-Freshly brewed tea and coffee

-Your choice of Morning Tea item from the coffee breaks menu
-Freshly brewed tea and coffee

-Your choice of Morning Tea item from the coffee breaks menu
-Freshly brewed tea and coffee

-Your choice of Morning Tea item from the coffee breaks menu
-Freshly brewed tea and coffee

Lunch - Chef's sandwich selection
- Tiger prawn, kumara & tomato curry
- Chef's choice dish
- Lentil & vegetable rice, coriander
- Raita, mango chutney, poppadoms
- Passionfruit cheesecake
- Freshly brewed coffee & tea

- Chef's sandwich selection
- Chef's choice dish
- Beef medallion steaks, peppercorn, mushroom sauce
- Baby potatoes
- Mixed leaf salad, French dressing
- Orange tarts
- Freshly brewed coffee & tea

- Chef's sandwich selection
- Salmon, pineapple skewers, tomato pickle, basil
- Chef's choice dish
- Coriander rice
- Vegetable salad, thai dressing
- Fresh fruit, strawberry lemongrass syrup
- Freshly brewed coffee & tea

- Chef's sandwich selection
- Chef's choice dish
- Chargrilled gamefish, spiced onion & tomato relish, lemon
- Baby potato, herb & lemon oil
- Broccoli salad, mustard, almond
- Cheeseboard, crackers, chutney, dried fruit
- Freshly brewed coffee & tea

Afternoon Tea -Your choice of Afternoon Tea item from the coffee break menu
-Freshly brewed tea and coffee

-Your choice of Afternoon Tea item from the coffee break menu
-Freshly brewed tea and coffee

-Your choice of Afternoon Tea item from the coffee break menu
-Freshly brewed tea and coffee

-Your choice of Afternoon Tea item from the coffee break menu
-Freshly brewed tea and coffee



**Lunch only option \$42.00 per person
for 10 people or more**



Main Menu

All prices include GST unless otherwise stated. Prices subject to change

Coffee Breaks

On Arrival

Freshly brewed coffee & tea selection - \$5.00 per person

Morning or Afternoon Tea

Your choice of one of the following selections for \$9.50 per person
Any additional food items - \$5.00 per person

Cold Selection

- Mini vanilla ice-creams
- Chocolate Brownie
- Chocolate eclairs
- Fresh fruit, strawberry lemongrass syrup
- Club sandwiches (GF, DF, V—all options available)
- RNZYS triple chocolate chip muffins, chocolate frosting
- Open bagel topped with smoked salmon, cream cheese, black pepper, chive, lemon
- RNZYS cookies
- Open Danish sandwich on fresh bread
- Raspberry Friand (GF)
- Carrot cake
- Blueberry muffins
- Assorted wraps (GF, DF, V available)
- Coffee walnut cake
- Lemon tarts with cream
- Macaroons
- Orange tarts, berries



* For groups of less than 10 people, chefs selection of the day applies

Hot Selection

- Sausage rolls with tomato sauce (V available)
- Mini quiches with assorted fillings (V available)
- Croissants filled with smoked bacon, gouda, tomato, English mustard, baby spinach
- Mini assorted pies
- RNZYS scones served with vanilla sugared cream & preserves
- Mixed Danish pastries

Beverage

- Freshly squeezed orange juice @ \$17.00 per litre



Cocktail Menu Options



ROYAL NEW ZEALAND YACHT SQUADRON

Chefs choice Canapes

Our Chef's selection of 3 canapés
\$21.00 per person

or

Create your own canape menu

Choose 3 cold selections & 2 hot selections
\$31.00 per person

Choose 4 cold selections & 3 hot selections
\$34.00 per person

Choose From:

Cold canape selection

- Smoked salmon, balsamic caviar, harissa, mini toast
- Goats cheese parfait, sauterne jelly, fruit paste, mini toast
- Chicken, sundried tomato mousse, mini toast, basil cream
- Rare tuna, lime & soy gel, nashi pear puree
- Tea jelly, blue cheese, honey caviar
- Oyster shooters, ponzu, mango, chilli, coriander, grape
- Pickled fish tartlets, horseradish cream
- Assorted sushi with wasabi & soya sauce & pickled ginger

Hot canape selection

- Thai fish cakes, green curry sauce
- Beef meatballs, tamarind sauce, toasted peanuts
- Spring rolls, samosas, sweet chilli sauce
- Rare roasted beef, horseradish cream, truffle puree
- Inside out chicken wing, pineapple & chili sauce
- Onion bhaji, raita
- Tiger prawn toast

Or choose from one of our deluxe stand up style menus.....

Stand Up Style Menu 1

\$59.00 per person

Includes:

Cold items

- Oyster shooters, natural
- Rare tuna, seaweed, black pepper, sesame, lemon, wafers
- Venison & pistachio terrine, chutney

Hot items

- Chicken teppogushi, spiced yoghurt, Thai basil
- Sweet & sour pork, spicy berry, passionfruit jelly, coriander rice
- Seafood fishcakes, green curry sauce
- Hasrissa spiced lamb loin, hummus, black pepper caramel

Stand Up Style Menu 2

\$85.00 per person

Includes:

Cold items

- Oyster shooters, natural & salsa 50/50
- Thai beef salad
- Sumac lamb loin, pumpkin puree, black pepper caramel
- Smoked gamefish, wasabi vegetable salad

Hot items

- Scallops, cumin cauliflower, tabiko, crayfish foam
- Cream cheese, mushroom, baby spinach, pinenut cannelloni, truffle oil & micro basil
- Chicken, black pudding, serrano ham, sweetcorn puree, broadbeans & wild mushrooms
- Crispy skinned snapper, prawn puree & cardamom butter
- Beef eye fillet, goats cheese & tomato risotto, basil oil & crisps



Main Menu

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Platter & Carvery Menu Options



ROYAL NEW ZEALAND YACHT SQUADRON

Platters - as a guideline, each platter feeds approximately 8-10 people

Prices per platter:

- Cheese board (4 cheeses) with dried fruit & crackers, chutney	\$90.00
- Assorted sushi, soy, wasabi, pickled ginger (min order 3 platters)	\$69.00
- Club sandwiches	\$69.00
- Mini bagels with smoked salmon, cream cheese, black pepper, lemon	\$69.00
- Inside out chicken wings, pineapple, chilli sauce	\$65.00
- Spicy potato wedges with sour cream & chives	\$52.00
- Salt & pepper squid, lemon mayonnaise	\$75.00
- Prawn twisters, thai dipping sauce	\$79.00
- Asian sampling (includes vegetable spring rolls, Samosas & prawn cutlet rolls)	\$67.00
- Spicy meatballs with tamarind sauce, peanuts	\$65.00
- Sausage rolls with tomato sauce	\$60.00
- Malaysian chicken, yellow curry dipping sauce	\$79.00
- Crumbed fish, remoulade, lemon	\$79.00
- Very spicy, 4 spice squid, chilli jam	\$79.00



Carvery Menus

Hot food until 9pm ONLY

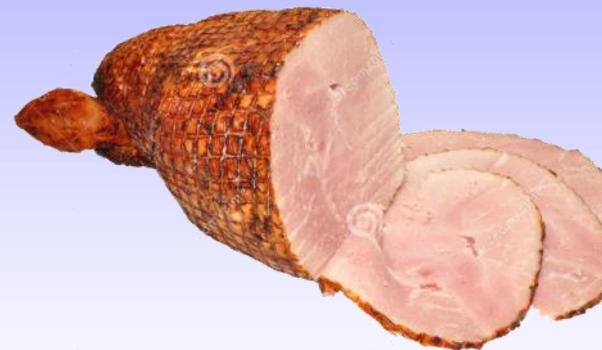
Selection of 1 meat – Breads & Rolls & Condiments \$26.00 Per Person

Selection of 2 meats - Breads & Rolls & Condiments \$31.00 Per Person

Meat Selection

Choose from:

- Honey & mustard glazed champagne ham
- Mustard crusted roast sirloin, horseradish
- Roast pork loin with apple compote
- Roasted lamb leg studded with rosemary & garlic, mint jelly



Main Menu

All prices include GST unless otherwise stated. Prices subject to change

Plated Meals



ROYAL NEW ZEALAND YACHT SQUADRON

Options

- **2 course set menu \$62.00 per person**
(Any 2 courses of your choice)
- **2 course alternate drop menu \$66.00 per person**
- **3 course set menu \$72.00 per person**
(1 x entrée, 1 x main & 1 x dessert choice)
- **3 course alternate drop menu \$78.00**

Additional entrée or dessert selection—\$8.00 per person, per choice

Additional main selection—\$12.00 per person, per choice

Maximum of 2x entrée, 2x main and 2x dessert choices

Includes freshly baked bread rolls at each place setting

Entrée selections

Choose from:

- Marinated beetroot + Gin Salmon, crème fraiche, candied lemon, soya beans, lightly toasted ciabatta bread.
- Smoked salmon, celery horseradish salad, pickled cucumber, lemon, lightly toasted seeded sourdough bread.
- Chicken Liver & black pudding terrine wrapped in bacon, lightly toasted baguette, onion chutney, leaf salad dressed with French dressing.
- Squid ink pasta, king crab, fish cream, dill, tuna wafers.
- Smoked venison, carrot truffle puree, goats cheese parfait, marinated tomato, soyabeans, mushroom shavings.
- Chicken & olive parfait, compressed cucumber, balsamic caviar, marinated tomato, olive oil power, basil.
- Individual tasting plate which includes:
Harissa tiger prawn & coriander, pate onion mini toast, smoked salmon with celery horseradish sour cream, baby tomato shallot & balsamic, rare beef shitake, truffle puree.

Main course selection

All mains served with fresh seasonal vegetables

Choose from:

- Roasted sirloin, onion pickle, béarnaise, oven roasted marinated tomato, garlic & cheese potato.
- Chard eye fillet steak, tomato harissa risotto, coriander pesto dressing, crispy spinach. (sup \$4.00 per person)
- Pan seared pork fillet, cream jus, sautéed potato, olives, sundried tomato, tarragon.
- Chard loin steak, beetroot puree, fennel shavings, peppercorn dressing, red wine jus.
- Poached chicken fillet filled with marinated feta & basil, sundried tomato fondant potato spinach sauce.
- Chard gamefish, chorizo mash, mussel garlic chardonnay herb sauce.
- Oven baked salmon fillet, smoked salmon mousse, pastry, chive sauce, turmeric potatoes
- Steamed snapper, crispy potato cake, vegetables, lime soy jus, shitake mushroom
- Pan-fried snapper, bokchoy, sweetcorn risotto, crayfish sauce, crème fraiche.
- Grilled hapuka, sautéed herb potatoes, shrimp lentil sherry vinegar dressing
- steamed salmon fillet, coconut clam broth, coriander pesto crisp herbs.
- Lamb rump marinated in tea & mint, pea puree, confit potato, red wine sauce.
- Lamb rack, chard aubergine, miso, goats cheese parfait, garlic dressing. (Supp \$4.00 per person)
- Lamb leg, compressed harissa tomato bean fricassee, basil oil
- Lamb saddle, confit tomatoes, onion subese, garlic & cheese potatoes

Dessert selection

Choose from:

- Crème brulee, vanilla biscuit
- Chocolate tart, popping candy, white chocolate sauce
- Lemon citrus tart, meringue, berry salad
- Passionfruit cheesecake, berry gel, fresh berries, cream
- Pavlova, fresh fruit, mint, cream
- Sticky toffee pudding, butterscotch ice, caramel sauce
- Apple crumble tart, liquorice ice cream

Includes freshly brewed coffee & tea

Optional Extra+ additional cost

Fine New Zealand cheese platters served with water crackers, grapes & nuts
\$14.00 per person

Or

Shared Dessert platters on the tables

Includes:

- Chef selection platter of petit fours
- Selection of cheese platter with dried fruit nuts & crackers
- Freshly brewed coffee & tea



Main Menu



All prices include GST unless otherwise stated. Prices subject to change

Full Buffets for 50 people or more



ROYAL NEW ZEALAND YACHT SQUADRON

Buffet 1

\$75.00 per person

Cold selection – all listed dishes are included

- Fresh assorted bread, butter
- Half shell green lip mussels, kirikan dressing
- Club smoked market fish, pickled onions, horseradish & celery cream
- Charcuterie boards, chutney, pickles, gherkins
- Seafood salad, coconut, coriander, mint, pineapple, onion
- Pasta salad, tomato, pesto, thai basil
- Baby potato salad, soft boiled eggs, spring onions, mayonnaise
- Leaf salad, marinated feta cheese, French dressing
- Baby tomato, balsamic, black pepper

Hot selection - select 4 of the following 9 options:

- 1– Roasted Cajun market fish, cardamom lemon butter, green herbs
- 2– Steamed salmon fillet, saffron, beans, peas
- 3– Seafood medley (includes market fish, mussels, prawns) tomato & chorizo sauce
- 4– Roasted marinated lamb leg, rosemary gravy & grain mustard
- 5– Roasted pork loin, thyme cream sauce
- 6– Roasted pork loin, yellow curry sauce, pineapple, coriander, chilli
- 7– Steamed chicken, harissa, coriander
- 8– Beef goulash, sour cream
- 9– Fresh pasta, mushrooms, blue cheese, spinach, truffle oil

Includes:

Fresh market vegetables
Herb roasted potatoes
Steamed rice

Dessert selection– all listed dishes are included

Fresh sliced seasonal fruit
Chocolate cake, cream
Passion fruit cheese cake
Pavlova with fresh fruit, cream & mint
Assorted mini pastries
Lemon tarts, cream



Freshly brewed coffee & tea selection

Buffet 2

\$85.00 per person

Cold selection - all listed cold dishes are included

- Fresh assorted bread, butter
- Rock oysters, clams on ice, lemon, salsa (seasonal variations will apply)
- Club smoked salmon, Caesar dressing, baby gem, parmesan, crispy bacon
- Half shell green lip mussels, sour cream, black pepper, herbs
- Charcuterie boards, chutney, pickles, gherkins, roulade, terrine
- Baby tomato, basil, olive oil
- Cucumber, apple, grape, celery, walnuts, sour cream, lemon
- Leaf salad, marinated feta cheese, French dressing
- Yellow & orange kumara, harissa mayonnaise, lemon, coriander
- Beetroot, balsamic, shallots, herbs
- Shrimp, mussel, surimi, pineapple, cucumber, tomato, mint, coriander

Hot selection - select 4 of the following 7 options:

- 1– Chargrilled game fish, Moroccan sauce, lemon
- 2– Medallions of beef, onions, bacon, mushrooms, red wine & herbs
- 3– Steamed chicken, spinach cream, feta, pine nuts
- 4– Roasted pork belly, apples, braised red cabbage, gravy
- 5– Cannelloni filled with cream cheese, mushroom, leek, pumpkin, truffle oil, herbs
- 6– Assorted steamed market fish, mussels, prawns, coconut cream, chilli
- 7– Roasted marinated lamb leg, artichokes, olives, rosemary sauce

Includes:

Fresh market vegetables
Roasted baby potatoes & kumara with herbs
Steamed jasmine rice

Dessert selection – all listed dishes are included

Fresh sliced fruit, mascarpone cream
Chocolate tarts, crème fraiche
Pavlova, cream, fresh fruit, mint
Assorted petit fours
Lemon cheesecake, berry gel, fizzy sugar
Warm apple pie, cinnamon, cream
Cheeseboard, mature cheddar, blue, brie, dried fruit, crackers, chutney

Freshly brewed coffee & tea selection



Add a Carvery option to your buffet

\$12.00 per person, per choice, includes chef service

Roasted lamb leg studded with rosemary & garlic

Mustard crusted roast sirloin, horseradish

Honey & mustard champagne ham



BBQ Menu for 50 people or more

\$67.50 Per Person

(please note that this menu option is weather dependant on the day ,
rainy day option is for meal to be cooked in the kitchen)

Fresh bread, butter

Salads

Leaf salad with marinated feta, cucumber, tomato, onion, French dressing

Chickpea, artichoke, sun dried tomatoes, harissa dressing

Kumara Orange Salad With coriander

From the B.B.Q.

Thyme & Lemon yoghurt Marinated Chicken thighs

Beef Medallion With Black Pepper , garlic & herbs

Wild fire sausages

Cajun market fish, cardamom butter

Assorted Sauces & Condiments

Served With

Mini jacket potatoes

Vegetables

Dessert

Mini pastries

Freshly Brewed Coffee and Tea Selection



Beverage Options



ROYAL NEW ZEALAND YACHT SQUADRON

Wine selection

Champagne & Methode Traditionelle

Mumm Cordon Rouge	\$135.00
Champagne Deutz Classic Nv, France	\$115.00
Deutz Marlborough Cuvee	\$66.00
Brancott Estate Reserve Brut Cuvee	\$48.00

Sauvignon Blanc

Brancott Estate Sauvignon Blanc	\$47.00
Stoneleigh Rapaura Marlborough	\$58.00

Chardonnay

Brancott Estate Chardonnay	\$47.00
Stoneleigh Latitude Chardonnay	\$47.00
Church Road McDonald Series	\$60.00

Aromatics

Brancott Estate Pinot Gris	\$47.00
Triplebank Pinot Gris	\$58.00

Red Wine

Brancott Estate Merlot	\$47.00
Church Road Merlot Malbec	\$59.00
Wyndham Estate Bin 555 Shiraz	\$48.00
Brancott Estate Pinot Noir	\$47.00
The Last Shephard Pinot Noir	\$59.00

Other Beverages

Bottled Beer	From \$7.00ea
Tap Beer (Only Available In The Dinghy Locker)	From \$8.00 Per Glass
Standard Spirits	\$7.00 Double

Non Alcoholic

Soft Drinks	\$3.00 Per Glass
Orange Juice	\$34.00 Per 2 Litres

Beverage packages

- 1 hour - \$27.60 pp
- 2 hour - \$42.00 pp
- 3 hour - \$56.80 pp
- 4 hour - \$64.80pp
- 5 hour - \$70.80 pp

Unlimited Consumption

Included:

- Brancott Estate Reserve Brut Cuvee
- Brancott Estate Sauvignon Blanc
- Brancott Estate Chardonnay
- Brancott Estate Merlot
- House Beer
- Fresh Orange Juice
- Soft Drinks

Royal New Zealand Yacht Squadron Members receive a 10% discount off the catering total and a 20% discount off the beverage total.

Note: all prices are detailed at the Non- Members rates



All prices include GST unless otherwise stated. Prices subject to change