



\$38 per person

*Shared Entrée*

Garlic & Cheese Bread  
Turkish Bread with Dips  
Greek Salad  
Roquette & Parmesan Salad  
Salt and Pepper Squid with soy teriyaki and aioli

*Main*

*All mains served with seasonal vegetables*

Portuguese Chicken with Chipotle Aioli  
Barramundi Fillet with Ginger & Shallots  
Salmon Fillet with Lemon & Aioli  
Grain Fed Angus Beef Rump with Bay Brasserie Gravy  
Gnocchi with Mushrooms, Garlic and Herbs in White Wine,  
Cream Roasted Tomato Sauce

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**Add \$5 per person shared dessert platters**  
**Add \$10 for individual dessert**  
**Add \$2 per person for your own cake to be cut, served and**  
**plated with fresh strawberries and ice cream**



**\$43 Per Person**

Garlic cheese bread on arrival

**Entrée**

Salt and Pepper Squid with Soy Teriyaki and Aioli  
Garlic Prawns in White Wine Cream Sauce with Steamed Rice and Shallots  
Grilled Haloumi Cheese with Basil and Semi Dried Tomato and Pita Bread  
Moroccan Lamb Cigar with Fattoush Salad, Harrisa and Tzatziki

**Main**

*All mains served with seasonal vegetables*

Portuguese Chicken with Chipotle Aioli  
Barramundi Fillet with Ginger & Shallots  
Salmon Fillet with Lemon & Aioli  
Grain Fed Angus Beef Rump with Bay Brasserie Gravy  
Gnocchi with Mushrooms, Garlic and Herbs in White Wine,  
Cream Roasted Tomato Sauce

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**Add \$5 per person shared dessert platters**  
**Add \$10 for individual dessert**  
**Add \$2 per person for your own cake to be cut, served and**  
**plated with fresh strawberries and ice cream**



## Seafood Banquet Menu \$50 Per Person

Garlic & Cheese Bread  
Turkish Bread w/ Dips  
Greek Salad  
Roquette & Parmesan Salad

Salt and Pepper Squid with Soy Teriyaki and Aioli  
Fresh Cooked King Prawns  
Bbq Octopus Marinated in Lemon Garlic and Oregano with Aioli  
Scallops in Ginger, Garlic Coriander, Shallots and Sesame Soy Dressing

Moreton Bug Bugs in Asian Flavours  
King prawns in lemon, oregano & fetta  
Pacific dory in light crispy batter

Bowl of Fries  
Asian greens

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**Add \$5 per person shared dessert platters**  
**Add \$10 for individual dessert**  
**Add \$2 per person for your own cake to be cut, served and plated with fresh strawberries and ice cream**



## group booking terms and conditions

The group booking terms and conditions are for group bookings over 15 guests.

### pricing

Management of Bay Brasserie and Royal Motor Yacht Club Port Hacking reserves the right to increase the price of Beverages or Function Menus, any change in price will be advised within one month (thirty days). This price change may be due to our suppliers increasing the cost of their products. All prices quoted in the Function Package are inclusive of GST.

### function start and finish times

Lunch bookings can commence from 12.00pm and you will be required to vacate the restaurant by 4.30pm at the latest. Evening bookings can commence at 6.00pm and are required to be completed by 11.30pm. Should your guests arrive later than the booked time, Bay Brasserie cannot guarantee smooth service as our reservations are planned around your booked time.

### tentative bookings

Tentative bookings can be made; this will be held for one week. Bookings will only be accepted when the required deposit is received.

### deposit

Deposit of \$100.00 is required. Where a booking is cancelled within 14 days of the booked date, full deposit is refunded. Where the booking is cancelled 7 days of the booked date 50% of the deposit is refunded. Where the booking is cancelled less than 7 days of the booking date deposit is not refunded.

### food and beverages

Food availability is subject to seasonality and wine changes may occur due to supply, allocation or vintage changes. Royal Motor Yacht Club is a fully licensed venue – there is no BYO facility. Function organisers are not permitted to supply their own food or beverage under any circumstances.

### responsibility

Bay Brasserie staff are extremely careful when looking after guests and their belongings; however we accept no responsibility for damage to, or loss of, any of the client's property left in the restaurant prior to, during or after a function. All belongings must be taken away on the day or night of the booking, as Bay Brasserie does not have any storage facilities.

### duty of care

Under the liquor licensing laws of New South Wales we have a duty of care to all our clients. We reserve the right for our Manager to refuse the service of alcohol to persons who they deem to be intoxicated to assist in preventing the intoxicated person doing harm to themselves, other patrons or property. Any person providing another guest with alcohol after they have been refused service will also be refused further beverages and will be asked to leave the premises.

### displays and decorations

Decorations are limited to table decorations only. Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building. Present and cake tables may not always be available.