



Snapper
& Co.

FUNCTIONS AND
EVENTS

SNAPPER & CO.

02 6153 4526 • Functions.Yacht@csc.com.au

Snapper & Co. is proudly part of the Canberra Southern Cross Club

Welcome to the Snapper & Co.

Thank you for considering Snapper & Co. for your next event.

With an unrivalled lakeside location and a choice of unique spaces, we're a favourite for Christmas parties, life celebrations and inspirational corporate days.

You'll be impressed with our highly qualified and dedicated team, with over forty years' experience in helping clients plan and deliver successful conferences and events.

Our award-winning chefs have developed a variety of affordable packages for you to choose from, or if you prefer, we can work with you to tailor a menu to reflect your specific event requirements.

Please come in and talk with us about how we can make your next event a success.

We look forward to hearing from you.

Event Bookings and Enquiries

Contact

02 6153 4526
functions.yacht@csc.com.au

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Venue Hire Rates

Our venue does not charge room hire fees, instead we require a minimum guaranteed spend on food and beverages throughout your event.

The Deck

Half venue - Lawn facing

Capacity 60 people

Minimum 3 hours with guaranteed spend of \$5,000 on food and beverages

\$2,000 for each additional hour

Half venue - Bar side

Capacity 44 people

Minimum 3 hours with guaranteed spend of \$5,000 on food and beverages

\$2,000 for each additional hour

Whole venue

Capacity 104 people

Half Day

7 hours with guaranteed spend of \$10,000 on food and beverages

Available times: 8am – 3pm or 4pm – 11pm.

Whole Day

Guaranteed spend of \$20,000 on food and beverages

Courtyard

Picnic area

Capacity 64 seated, 100 standing

Minimum 2 hours with guaranteed spend of \$2,000 on food and beverages

\$1,000 for each additional hour

No furniture will be moved for the event - the venue will be hired as per the existing layout.



Canapés

Prices are per person

Cold

\$6 each

- Poached prawns with fresh lemon and aioli dipping sauce *GF | DF | NF*
- Soy cured salmon, miso cream, rice crisp *NF*
- Vegetable tartlet, baba ganoush, goat cheese, dukkah
- Goat cheese, walnut, and pickled beetroot tartlet
- Compressed watermelon, avocado, puffed rice *VE | GF | NF*
- Fresh oyster with shallot mignonette

Hot

\$6 each

- Salt and pepper squid with nam jim dipping sauce *DF | NF | 1 piece*
- Vegetable spring roll *VE | DF*
- Mushroom arancini with truffle aioli
- Mexican beef empanada with spicy salsa
- Ricotta and spinach pastizzi with arabiata sauce
- Lamb kofte with cumin yoghurt *GF*
- Chicken souvlaki with tzatziki *GF*

Dessert

\$6 each

- Lemon curd tartlet with strawberry
- Passion fruit tartlet with fresh mint
- Mini pavlova with fresh fruit *GF*
- Vanilla bean panna cotta with raspberry *GF*
- Dark chocolate mousse with caramel crunch

Substantial Canape

\$14 each

- Fish and chips
- Schnitty slider
- Beef slider
- Charcuterie cup



Platters

Our platters are suitable to share between 8-10 people alongside other food selections

Artisan Cheese *V*

\$150

Mature brie, cheddar, and a slice of Tasmanian blue cheese with fresh fruits, crackers and quince paste.

Fresh Sliced Fruits *GF | V*

\$120

Assortment of seasonal fresh fruits.

Charcuterie Platter

\$220

Artisan salumi, prosciutto, and mortadella served with pickles, crudités, crackers, and lavosh.

Sushi Platter

\$100

Assorted hand cut sushi rolls served with wasabi, pickled ginger, and soy sauce.

Fresh Oysters

\$50 / dozen

Served with shallot mignonette, ponzu dressing and fresh lemon.

Fresh Queensland Prawns

\$100

Served in shell with cocktail sauce and lemon.

Traditional Hot Seafood Basket

\$250

Calamari, crumbed prawns, battered fish.

Salad Bowls

\$90

Tossed salad leaves with bad sally balsamic dressing.

Roasted Pumpkin and Feta Salad *GF | V*

\$120

Roasted pumpkin and feta with baby spinach and pine nuts.

Mediterranean Vegetables *GF | V*

\$120

Mediterranean vegetables with balsamic dressing.

Bowl of Snapper's Famous Chips

\$50

Served with tomato sauce and aioli.

Charcuterie Grazing Station

\$35 per person

Minimum 45 people

- Artisan smoked meats including a selection of salami, prosciutto, coppa, collo, mortadella, smoked ham and smoked wagyu beef
- Local and imported cheeses
- Accompaniments including quince paste and fig jam

- A selection of crackers and crispbreads
- Smoked salmon with dill crème fraiche mini bagels
- Grilled, marinated and pickled vegetables
- Stuffed and marinated olives
- Selection of sweet treats
- Seasonal fresh and dried fruits
- Selection of dips



Breakfast

Only available between 8am to 11am

Continental Breakfast

\$45 per person

Minimum 50 people

Cold

Items set on table

- Selection of orange, pineapple, and apple juice
- Assortment of freshly baked breakfast pastries
- Fresh seasonal sliced fruit platter
- Freshly brewed coffee and specialty teas

Plated Selection

Please select one dish.

- Eggs Florentine
Boiled eggs, sautéed spinach, roast tomato, hollandaise sauce, served with sourdough toast
- Shakshuka Moroccan style baked eggs, bacon and chipolata sausage, served with sourdough toast
- Free-range Scrambled Eggs
with field mushroom, roast tomato and served with sourdough toast
- Belgian Waffle
Golden waffle served warm topped with berries, whipped cream, raspberry sauce, and honey
- Mediterranean Bowl *GF | DF on request*
Grilled halloumi, cauliflower, zucchini, eggplant, hummus, labneh, chickpeas and a free-range poached egg with fresh herb



Terms and Conditions

TENTATIVE BOOKINGS

The Club will hold your tentative booking for a period of 7 days. If your booking is not confirmed within this time your booking will be relinquished. To secure your booking, a non-refundable deposit of 20% is required based on the full amount of the invoice. If your booking is within 10 days of the event, full payment is required at time of booking. We require the signed Terms and Conditions to be returned at time of deposit and/or full payment of the invoice or it will be assumed that the Terms and Conditions have been accepted and that you will abide by the Terms and Conditions.

CANCELLATION OF BOOKING

If your event is cancelled 60 days or more prior to the function, we will provide you with a full refund. If the function is cancelled between 59-10 days prior to function being held a cancellation fee equal to the deposit paid will apply. If the function is cancelled 10 days or less prior to the function, your deposit will not be refunded and 100% of estimated total cost will be charged.

BAD WEATHER CANCELLATION POLICY

A 50% refund will be given if you have notified the venue 12 hours before the event, or if the venue cancels your event due to bad weather. The Venue Manager will have the discretion to reschedule the event with no extra cost if the space is available.

DATE CHANGE

A date change will be treated as a cancellation according to the Terms and Conditions above unless the Club is able to resell the room.

GUARANTEED NUMBERS

We require a realistic indication of numbers 21 days prior to the function. We will not accept any reduction in numbers after this date. We ask for final numbers and dietary requirements to be confirmed 10 working days prior to the event taking place. Charges will be based upon this number. If the client fails to advise final numbers 10 working days prior to the event, the client will be required to pay for the numbers indicated provided 21 days prior to the function, or the number in attendance, whichever is the greater. We ask that you abide to the maximum number capacity applicable to the room you have booked; we cannot accept numbers greater than the room capacity. If you do not reach the required minimum number of guests for an event (40 on the MV Southern Cross, 30 at all other venues) you will be charged for the required minimum number at a fee of the selected menu costs per person for the difference.

ROOM ALLOCATION

The Canberra Southern Cross Club Limited reserves the right to assign an alternative function room in the event that the room originally assigned is unavailable or inappropriate.

SURCHARGES

A labour charge of \$500 per hour will be incurred for any event exceeding the booked time. Access prior to 9am will incur a \$50 per hour surcharge or part thereof. A 10% surcharge of the total event cost is applied on Sundays and public holidays.

SECURITY

The Canberra Southern Cross Club Limited reserves the right to hire security staff at the client's expense if deemed necessary, subject to providing written notice to the client. This includes but not limited to 18th and 21st birthday celebrations.

AV REQUIREMENTS

The Canberra Southern Cross Club has a preferred partnership with ELITE Event Technology and they are recommended when booking your event across any of our venues.

PRICE VARIATION

We guarantee a function quotation for a period of one month. While we endeavour to maintain all prices printed, to meet rising costs we may have to make changes at our discretion. The Club will advise you beforehand.

SETTLEMENT OF ACCOUNT

Upon confirmation of your final numbers 10 working days prior to your event, you will be issued with a tax invoice. Full settlement of the account, excluding on-consumption bar tabs, is required 10 working days prior to the event. A receipt must be provided to events.accounts@cscc.com.au. Failure to settle the account 10 working days prior to the event will result in the event being cancelled. If the event is cancelled, full payment is still required. All other charges must be settled on the day at the completion of the function with the pre-authorised credit card provided.

ON CONSUMPTION BAR TAB

If you wish to set up an on-consumption bar tab for your event, we will require completion of our credit card pre-authorisation form no later than 10 working days prior to your event. Upon completion of your event the Club will charge the outstanding beverage amount to your credit card. Alternatively, upon approval a cash deposit payment of \$500 must be made 10 working days prior, with the outstanding amount payable on the day upon conclusion of your event.

CATERING DETAILS

Catering must be included when a private function room is booked. To achieve the highest possible standards of service we ask for confirmation in writing of all relevant details of the function at least 21 days prior to the function. To make your event a success, we need information such as function room set-up, menu and beverage selection and entertainment requirements along with an estimated number of guests. We cater for special dietary requirements, so please let us have the necessary information by this time.

FOOD

No food is to be brought into the Club with the exception of celebration cakes. A minimum charge per person will apply. The Club will provide catering for no less than the number of guests attending.

CONDUCT

Responsible Service of Alcohol policies are always adhered to. The management of the Club reserves the right to refuse service of liquor to any person as they see fit and terminate a function due to inappropriate behaviour. Due to adjoining function facilities and for the comfort of other patrons, the Club management may ask function organisers to reduce/lower any amplified music or sound to an acceptable level. Inappropriate behaviour and failure to comply with the directions of staff, may result in the closure of some areas of the MV Southern Cross or other vessel, including disembarking passengers displaying inappropriate behaviour ashore at the nearest available jetty. Management reserves the right to early termination of the cruise with no refund, in the event of antisocial behaviour.

DAMAGES

The client and guests will be financially responsible for any damages or loss sustained. The Canberra Southern Cross Club Limited does not accept any responsibility for damages or loss of property and equipment during or after the event. The Canberra Southern Cross Club Limited does not permit items or decorations to be attached to walls, ceilings, glass or any Club furniture without prior approval.

SETUP, BREAKDOWN AND DELIVERIES

Clients are responsible for all costs associated with the setup and breakdown of external equipment. The Canberra Southern Cross Club Limited must be advised of all deliveries and pick-ups prior to their arrival and collection. Collection times must be within the Club's operating hours or by prior arrangement.

Acceptance

I have read and agreed to the above terms and conditions.

Name of function _____ Event Date _____

Contact name _____

Address _____

Email Address _____ Phone _____

Your Signature _____ Member # _____

Signature – Events Manager _____

For all event bookings, the organiser must be a member of the Canberra Southern Cross Club. If you are not currently a member you will need to join or have a member attending your function be responsible for signing in guests.