



FUNCTIONS AND EVENTS

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ANZAC PARADE, YEPPOON, QLD
4703





WELCOME TO THE CLUBHOUSE

Located in the coastal town Yeppoon in Central Queensland, The Clubhouse offers sweeping & uninterrupted views of the Keppel Bay.

At The Clubhouse, we cater for a number of different occasions; whether you're planning an engagement party or wedding reception, milestone birthday, a sit-down formal event or casual cocktail party, even the end of year Christmas party, we have a package that suits all celebrations.

We are proud to offer function spaces that can cater to a variety of events, from small gatherings of 30 guests right up to those larger events for 300 guests.

Our expert Functions team are here to assist from start to finish with your event planning and work with you to create that tailored function and events package to ensure your event goes off without a hitch. It's your special day, so allow us to take care of you so you can savour every moment with your friends and family.

Thank you

for considering The Clubhouse for your next special occasion.



OUR SPACES

GROUND FLOOR



SAIL INN CAFE & BAR



KBSC CENTRE OF EXCELLENCE

MAIN LEVEL



THE DECK



THE TELLTALES BAR



THE COMMODORE ROOM

ROOF TOP



THE JIB



THE CROWS NEST

THE KBSC CENTRE OF EXCELLENCE

THE TRAINING ROOM

1/2 DAY \$200 | FULL DAY \$250

Located on our ground level, guaranteeing success with your meetings and conferences in the Capricorn Coast. Enjoy fewer interruptions, more production and inspiring moments with anywhere between 5 to 15 attendees. Our modern meeting rooms are stylishly designed and equipped with state-of-the-art facilities available to hire 5 days a week, Monday - Friday

Room Hire Inclusions:

- Table Water
- KBSC Pen & Notebook
- Whiteboard
- Tea & Coffee Station
- Platter Function Menu Option Only


BOARDROOM
5-15


WATER VIEWS


WHEELCHAIR
ACCESSIBLE


PRIVATE
AMENITIES

THE SAIL INN CAFE & BAR

6.5HRS \$350

A breath-taking function space on the ground level of the Clubhouse offering up the open fresh salty air and uninterrupted views of Yeppoon Main Beach and the Keppel Islands. The open area offers a more casual vibe with both indoor and outdoor areas

Room Hire Inclusions:

- Private Bar Open for Duration of Event
- Set up and Pack Down
- Space for Cake Table, Gift Table and Entertainment
- Platter & Canapes Menu Options Available
- Tablecloths available on request



PRIVATE BAR
FACILITIES



COCKTAIL
80-130



OCEAN VIEWS



WHEELCHAIR
ACCESSIBLE



PRIVATE
AMENITIES



AV EQUIPMENT
AVAILABLE



THE SAIL INN INCLUDING THE TRAINING ROOM

SAIL INN CAFE & BAR & KBSC CENTRE OF EXCELLENCE

6.5HRS \$450

When merging our two function spaces on the ground level of the Clubhouse, allows you & your guests to enjoy the refreshing salty air and stunning views of Yeppoon Main Beach and the Keppel Islands. The open areas maintain a relaxed atmosphere, featuring both indoor and outdoor spaces that provide ample room to accommodate additional guests and while still meeting your requirements

Room Hire Inclusions:

- Private Bar Open for Duration of Event
- Set up and Pack Down
- Space for Cake Table, Gift Table and Entertainment
- Platter & Canapes Menu Options Available
- Tablecloths available on request



PRIVATE BAR
FACILITIES



COCKTAIL
80-130



OCEAN VIEWS



WHEELCHAIR
ACCESSIBLE



PRIVATE
AMENITIES



AV EQUIPMENT
AVAILABLE



THE DECK

MAIN DECK

6.5HRS \$200

Is our premium deck space with elevated views of Yeppoon's main beach while ensuring your function is protected from the weather elements. Perfect for social catch ups, cocktail parties, group dining or family celebrations, this outdoor function space can cater up to 60 guests cocktail style.

Room Hire Inclusions:

- All Tables Clothed in White
- Set up and Pack Down
- Space for Cake Table, Gift Table and Entertainment
- Platters & Canapes Menu Options Available
- Tablecloths available on request



COCKTAIL
30-60



WATER VIEWS



WHEELCHAIR
ACCESSIBLE



AV EQUIPMENT
AVAILABLE



THE TELLTALES BAR

6.5HRS \$300

A modern and intimate room creating that perfect space for those private cocktail parties and social catchups with sweeping southerly views of Yeppoon's main beach and famous lagoon. Providing private bar facilities and seating up to 70 guests in a casual cocktail style set up

Room Hire Inclusions:

- Private Bar Open for Duration of Event
- Set up and Pack Down
- Space for Cake Table, Gift Table and Entertainment
- Full Function Menu Options Available
- Tablecloths available on request



PRIVATE BAR
FACILITIES



COCKTAIL
30-70



OCEAN VIEWS



WHEELCHAIR
ACCESSIBLE



AV EQUIPMENT
AVAILABLE



THE COMMODORE ROOM

Private Function Hire

🍸 6.5HRS \$500 | 🪑 6.5HRS \$600

★ *Conference Hire*

HALF DAY \$250 | FULL DAY \$300

Treat you and your guests to a premium experience in our Clubhouse Main Function room. A spacious and luxury function room with options for a dance floor and stage area, offering the perfect space for those cocktail style parties or formal celebrations that are a little more special. Comfortably seating up to 120 banquet style or up to 200 cocktail style.

Room Hire Inclusions:

- Staging and Dance Floor Options
- Set up and Pack Down
- Space for Cake Table, Gift Table and Entertainment
- Full Function Menu Options Available
- Tablecloths available on request

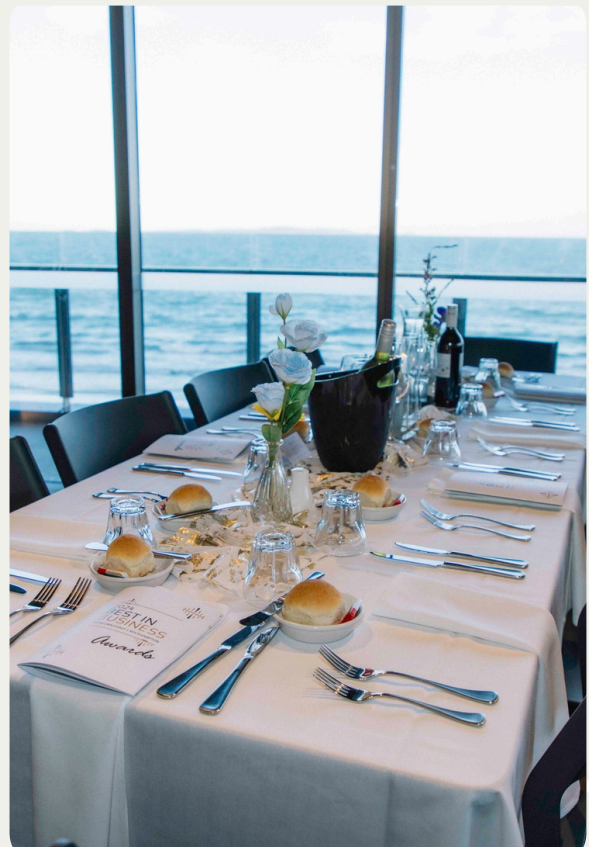
🪑
BANQUET
60-120

🍸
COCKTAIL
60-200

🌊
OCEAN VIEWS

♿
WHEELCHAIR
ACCESSIBLE

🎤
AV EQUIPMENT
AVAILABLE



THE COMMODORE ROOM, INCLUDING THE TELLTALES BAR

Private Function Hire

🍸 6.5HRS \$700 | 🪑 6.5HRS \$800

Conference Hire

HALF DAY \$350 | FULL DAY \$400

Indulge in an exceptional experience in our Clubhouse Main Function Room and including our Whiskey Bar room. This expansive and elegant space features options for a dance floor and stage area, making it ideal for both cocktail-style gatherings and formal celebrations that deserve a touch of luxury. When combined, the two rooms can comfortably host up to 200 guests for a banquet or up to 270 for a cocktail set up.

Room Hire Inclusions:

- Staging and Dance Floor Options
- Set up and Pack Down
- Space for Cake Table, Gift Table and Entertainment
- Full Function Menu Options Available
- Tablecloths available on request



PRIVATE BAR
FACILITIES



BANQUET
100-200



COCKTAIL
100-270



OCEAN VIEWS



WHEELCHAIR
ACCESSIBLE



AV EQUIPMENT
AVAILABLE



THE JIB

6.5HRS \$300

An intimate space located on the very top level of the Clubhouse building, offering breath taking views of Yeppoon's main beach & the Keppel Islands outside on the balcony. Stunning in any season and provides a great space for small get togethers up to 40 guests. Available Saturday - Thursday

Room Hire Inclusions:

- Private Bar Open for Duration of Event
- Set up and Pack Down
- Space for Cake Table, Gift Table and Entertainment
- Platters and Canape Function Menu Options Only
- Tablecloths available on request



PRIVATE BAR
FACILITIES



COCKTAIL
20-40



OCEAN VIEWS



WHEELCHAIR
ACCESSIBLE



PRIVATE
AMENITIES



AV EQUIPMENT
AVAILABLE



THE CROWS NEST

OBSERVATION ROOM

1/2 DAY \$200 | FULL DAY \$250

Located on the top level, our modern meeting room offers stunning views and is perfect for meetings and conferences on the Capricorn Coast. Accommodating 5 to 15 attendees, ensuring minimal interruptions and enhanced productivity. Available for hire 5 days a week, Monday - Friday with state-of-the-art facilities

Room Hire Inclusions:

- Table Water
- KBSC Pen & Notebook
- Whiteboard
- Tea & Coffee Station
- Platter Function Menu Option Only



BOARDROOM
5-12



WATER VIEWS



WHEELCHAIR
ACCESSIBLE



PRIVATE
AMENITIES



AV EQUIPMENT
AVAILABLE

CATERING OPTIONS

PLATTER MENU

Platter orders must be communicated to the Functions Manager at least 2 weeks prior to the event date. Orders made within the 2 week time frame are NOT guaranteed & are required to be approved by Management. Final amount owing must be paid in full before the day either at the venue or via the online invoice sent. Any changes made to the platter order within 48 hours may incur an additional fee. Cancellations need to be 48 hours or more to receive a full refund. Under 48 hours, the payment is non-refundable

SANDWICH PLATTER VEGETARIAN

24 Sandwich Quarters
GF Option Available Add \$12
Avocado, Carrot, Capsicum, Rocket | Cheese, Tomato,
Cucumber, Lettuce | Swiss Cheese, Cucumber, Coleslaw

\$ 5 5

SANDWICH PLATTER

24 Sandwich Quarters
GF Option Available Add \$12
Chicken, Lettuce & Mayo | Ham, Tomato, Cucumber &
Lettuce | Beef, Swiss Cheese & Mustard Pickles

\$ 5 5

GOURMET WRAP PLATTER

24 Pieces
Tandoori Chicken, Cucumber, Mayo & Cos Lettuce |
Beef, Swiss Cheese, Tomato & Mustard Pickles |
Ham, Tomato, Cucumber & Cos Lettuce

\$ 6 5

PASTRY PLATTER

36 Pieces
Chickpea, Spinach & Caramelised Onion Rolls, Gourmet
Beef Sausage Rolls, Onion & Camembert Tartlet &
Assorted Mini Pies

\$ 1 3 0

SOFT TACO PLATTER

18 Pieces
Beef Brisket, Lettuce, Pico de Gallo, Coriander, Sriracha
Mayo & Crispy Chicken, Lettuce, Avocado, Garlic Aioli

\$ 1 0 0

PIZZA PLATTER

24 Slices
GF Option Available Add \$15
A Selection of Piccante –spicy Italian beef pepperoni,
fresh basil & oregano & Chicken Pizza – chicken, bacon,
baby spinach, cherry tomato, red onion, sriracha mayo
swirl & Veggie – grilled seasonal vegetables, fresh basil &
oregano

\$ 7 5

ENTERTAINERS PLATTER

60 Pieces
Pumpkin Fetta & Thyme Arancini, Shish Tawook, Chicken
Kebabs, Thai Chicken Spring Roll, Lamb Koftas, Crumbed
Haloumi Sticks, Satay Beef Skewers
Condiments – Asian dipping sauce/Tzatziki/Relish

\$ 1 9 0

GF PLATTER

Serves 5-7 as an Appetiser
Crunchy Crumbed Vegetable Pattie, Pumpkin Arancini,
Grilled Haloumi Sticks, Crackers & Dip & Crudites

\$ 6 5

CHARCUTERIE PLATTER

Serves 10 - 12 as an Appetiser
Selection of cured meats, cheeses, olives, dried fruits,
nuts, dips & condiments

\$ 1 4 0

FRESH SEAFOOD PLATTER

Serves 10-12 as an Appetiser
Fresh Prawns, Bugs, Oysters Natural, Smoked Salmon &
Cream Cheese Bruschetta & Lemon & Condiments

\$ 3 5 0

SCONE PLATTER

12 Scones Served with Jam, Butter & Whipped Cream

\$ 5 5

FRUIT PLATTER

Serves 10 - 12 as an Appetiser
Selection of Seasonal Fruits Served w' Greek Yoghurt

\$ 8 0

DELISSE PLATTER

44 Pieces
Carrot Cake Slice Bites, Vanilla Slice Bites, Selection of
Biscuits & Scones with Jam, Butter & Cream

\$ 9 0

DESSERT PLATTER

47 Pieces
Mini Eclairs, Strawberry Napoleons, Raspberry Macarons,
Choc Hazelnut Cream Puffs, Lemon Meringue, Churros
w' White Chocolate & Caramel Dipping Sauces

\$ 1 2 0

KIDS DIY PLATTER

Serves 10 - 12 as an Appetiser
Nutella, Marshmallows, Sprinkles, Milk Chocolate Bits,
Mini Churros, Strawberries, Blueberries, Choc, Caramel &
Strawberry Topping, Vanilla Ice Cream

\$ 9 6

CONFECTIONERY PLATTER

Peanut M&M's, Maltesers, Snakes, Red Frogs, Milk
Bottles, Cheekies, Pastilles, Jelly Beans, Coke Bottles,
Musk Sticks, Spearmint Leaves & Sour Worms

\$ 7 0

LITTLE MUNCHERS

Serves 10 - 12 as an Appetiser
Mini Hotdogs w' Tomato Sauce, Chicken Nuggets, Mini
Sausage Rolls, Hot Chips & 2 Jugs of Cordial (Red or
Green)

\$ 1 2 0

CATERING OPTIONS

\$55 TWO COURSE

Menu selection must be provided at least 4 weeks prior to the event date. Final numbers and any additional requirements should be finalized 1 week before the function. The account will be based on no less than the confirmed number given at that time. Menu selections are made within the 4 week time frame are NOT guaranteed & are required to be approved by Management. Final amount owing must be paid in full before the day either at the venue or via the online invoice sent. Cancellations need to be 96 hours or more to receive a full refund. Under 96 hours, the payment is non-refundable.

ENTREE

CHORIZO & HALOUMI MAPLE SKEWERS

Grilled chorizo and haloumi skewers glazed with a smoky maple marinade, served with a vibrant rocket and capsicum salsa.

ITALIAN BRUSCHETTA

Crispy toasted baguette slices topped with a classic blend of ripe tomatoes, fresh basil, garlic, and a drizzle of extra virgin olive oil.

CAPRESE SALAD

A Italian classic featuring layers of vine-ripened tomatoes, creamy mozzarella, and fragrant basil leaves, drizzled with extra virgin olive oil and balsamic glaze

ROAST PUMPKIN & FETA SALAD

Golden roasted pumpkin tossed with mixed greens, creamy feta, toasted pine nuts, and a hint of red onion, finished with a balsamic dressing.

KARAAGE CHICKEN

Crispy Japanese-style fried chicken, marinated in soy, garlic, and ginger, then perfectly golden and tender. Served with Japanese Pickled Vegetables & Kewpie Mayo

MAINS

LEMON THYME CHICKEN

Succulent chicken breast marinated with fresh lemon and thyme, paired with crispy roasted smashed potatoes, tender broccolini, and sweet baby carrots. Drizzled with a rich garlic thyme sauce

BEEF RAGU

Slow-cooked, tender beef simmered in a rich tomato and red wine sauce, infused with garlic, herbs, and aromatic spices. Served over Fettuccine.

THAI STYLE STEAMED FISH

Tender, perfectly cooked fish infused with zesty lemongrass, ginger, and lime, complemented by a hint of chili for a gentle kick. Served alongside fluffy jasmine rice and tender broccolini

PORK CUTLET

Seared to perfection, paired with crispy roasted chat potatoes, tender broccolini, and sweet baby carrots finished with a rich apple cider gravy

TOASTED GNOCCHI

Gnocchi with a light, crispy exterior and a soft, pillowy center, sautéed mushrooms, fresh basil. Finished with a generous sprinkle of grated parmesan,

CATERING OPTIONS

\$75 TWO COURSE

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ENTREE

PRAWN COCKTAIL

Plump, juicy prawns served on a bed of crisp lettuce. Accompanied by a tangy Marie Rose sauce, and a fresh lemon wedge

BETROOT & GOATS CHEESE SALAD

Roasted beetroot with creamy, tangy goat's cheese for a perfect balance of flavors, tossed with fresh greens, crunchy walnuts, and a drizzle of balsamic glaze

STUFFED PORTOBELLO MUSHROOMS

Meaty mushrooms are filled with a savory mixture of breadcrumbs, garlic, herbs, and melted cheese, creating a golden, crispy topping. Baked to perfection.

BRAISED PORK BELLY

Braised Pork Belly is tender with a rich, savory glaze. Served atop delicate vermicelli noodles, w' miso caramel sauce

SPINACH & RICOTTA RAVIOLI W' SAGE BUTTER

Spinach & Ricotta Ravioli is filled with a creamy mixture of tender spinach and smooth ricotta cheese, encased in delicate pasta parcels. Tossed in a fragrant sage butter sauce.

MAINS

FILLET MIGNON

Accompanied by caramelized honey balsamic Brussels sprouts, crispy baked potato rounds, and sweet, tender baby carrots, each element adds depth and texture. Finished with a velvety red wine jus

VODKA CHILLI SAND CRAB

sweet crab meat is infused with the warmth of chili and the smoothness of vodka, creating a zesty and aromatic sauce that coats every bite. Served alongside fragrant coconut rice.

MARINATED LAMB RUMP

paired with a smooth courgette and mint purée that adds a refreshing, herbal note, complemented by the sweetness of slow-roasted cherry tomatoes. The dish is rounded out with a golden, buttery fondant potato

PROSCUITTO WRAPPED CHICKEN FILLED

Encasing a rich prawn and avocado mousse, wrapped w' prosciutto. Served with sweet baby carrots, vibrant broccolini, and a luxurious champagne sauce.

POTATO GNOCCHI

Soft and pillowy, perfectly complemented by a medley of mushrooms, baby spinach, coated in truffle cream sauce. Topped with crispy garlic crumbs

CATERING OPTIONS

\$99 THREE COURSE

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ENTREE

PRAWN & CRAB BISQUE

Velvety bisque made from prawns and crab, delicately simmered in a creamy, flavorful broth. Infused with aromatic herbs, this Bisque boasts a deep, seafood essence with a silky-smooth texture. Served freshly baked crusty bread.

ROCKMELON BRUSCHETTA WITH GOAT'S CHEESE & PROSCIUTTO

Twist on a classic bruschetta, Sweet ripe rockmelon with the creamy tang of goat's cheese and thinly sliced prosciutto. Served atop crispy, golden-grilled sourdough. Finished with a drizzle of honey and a sprinkle of fresh herbs.

CRISPY DUCK W' DUCK FAT POTATOS

Crispy duck Paired with crispy duck fat potatoes, sweet and smoky blistered cherry tomatoes. Finished with a caramelized balsamic sauce

HALF-SHELL SCALLOPS WITH FRESH MANGO & SAFFRON SAUCE

Plump scallops served in their half-shell, seared to perfection for a delicate caramelization. Complemented by fresh mango, saffron-infused sauce.

BAKED GARLIC & THYME BRIE WITH CRUSTY BREAD

Brie baked to perfection with fragrant garlic and earthy thyme. Served with warm, crusty bread for dipping.

MAINS

CRISPY PORK BELLY WITH GRILLED SCALLOPS

Crispy pork belly, grilled scallops, Buttery golden-brown fondant potatoes, tender baby carrots and vibrant broccolini. Finished with a rich jus

LAMB RACK WITH PISTACHIO & DUKKAH CRUST

Lamb rack, encrusted crushed pistachios and dukkah. Served atop a sweet potato and pea purée, Roasted beetroot and blistered cherry tomatoes.

200G EYE FILLET WITH HERB MORETON BAY BUG

200g eye fillet, cooked to perfection, Moreton Bay bug, infused with aromatic herbs. A velvety French emulsion ties the dish together, adding a touch of creamy richness that elevates every bite.

MISO-GLAZED SALMON

Salmon, glazed with a rich miso sauce. Paired with a velvety carrot and ginger purée and warm edamame salad.

GARLIC & ROSEMARY CHICKEN SERVED OVER GNOCCHI

Herb-infused chicken, tender meat. Over gnocchi, Tossed garlic and tomato butter sauce. Finished with a sprinkle of fresh herbs and a hint of parmesan.

CATERING OPTIONS

DESSERT

BROWN BUTTER CHEESECAKE WITH RASPBERRY COULIS

The smooth, velvety texture of the cheesecake contrasts beautifully with the vibrant, tart raspberry coulis drizzled on top, balancing the sweetness with a refreshing tang.

SELECTION OF CHEESES WITH CHUTNEY, CRACKERS & BREAD

Selection of cheeses, sweet and savory chutneys, assortment of crackers and bread.

VANILLA CRÈME BRÛLÉE WITH RHUBARB COMPOTE, RASPBERRY SORBET

Vanilla crème brûlée, paired with a tangy rhubarb compote, delicate white chocolate almonds. Finished with a refreshing scoop of raspberry sorbet.

CITRUS ETON MESS WITH LEMON CURD & JAM

Light, airy meringue pieces paired with tangy citrus-infused whipped cream, lemon curd, raspberry Coulis.

SALTED CHOCOLATE TART WITH CRÈME FRAÎCHE & STRAWBERRIES

Dark chocolate tart with a subtle hint of salt, slightly tangy crème fraîche. Finished with fresh strawberries

\$28 ALTERNATE DROP BREAKFAST

Menu selection must be provided at least 4 weeks prior to the event date. Final numbers and any additional requirements should be finalized 1 week before the function. The account will be based on no less than the confirmed number given at that time. Menu selections are made within the 4 week time frame are NOT guaranteed & are required to be approved by Management. Final amount owing must be paid in full before the day either at the venue or via the online invoice sent. Cancellations need to be 96 hours or more to receive a full refund. Under 96 hours, the payment is non-refundable.

BREAKFAST

SMASHED AVO BENEDICT

Smashed avocado, poached eggs, hollandaise sauce, and toasted Ciabatta

BEACH BREKKIE

Crispy bacon, poached eggs, chipolatas, roasted tomato, and toasted ciabatta.

LOADED OMELETTE

Fluffy omelette packed with ham, sautéed onion, juicy cherry tomatoes, and fresh spinach.

DUO OF CROISSANTS

- *Chicken, baby spinach, and creamy Camembert*
- *Ham, Swiss cheese, and vine-ripened tomato*



THE NEXT STEP

Thank you for considering the Keppel Bay Sailing Club, The Clubhouse, for your upcoming event.

If you wish to proceed with your booking, please sign and return the Terms and Conditions form. Our Function Manager will then review the availability of your selected date and room choice.

Once confirmed, we will be in touch to finalise the details and ensure everything is set for a successful event.

We look forward to hosting your event!

Thank you

