



# ISLAND SAILING CLUB

Function Guide for 2017

# The Island Sailing Club

## 2017 Function Guide

The Island Sailing Club was established in 1889 when it was decided that Cowes needed an essentially democratic club that would cater for small boat sailing enthusiasts. The founding members reflected this democratic move, and in contrast to the exclusive patronage of other yachts clubs of Cowes, our members included both eminent professionals and trades people. We were the first club to admit ladies as members.

Today we continue what our founding members encouraged, we offer a welcoming club to all sailors and their guests. The Island Sailing Club is well known for providing a warm and welcoming haven ashore.

Please browse through our 2017 menus. If you have a particular need, please contact us to discuss your plans and we can offer you a tailored quote to suit your requirements and budget.

We offer a wide range of menus to suit any occasion, from breakfast on the run, a range of buffets and BBQs, to formal gala dinners. We can offer excellent food, with attention to detail and probably the best views in Cowes.

In addition to the menus contained in this guide we can also offer;

- ✓ Canapés
- ✓ Working Lunches
- ✓ Hot Fork Buffets
- ✓ Drinks Parties

# The Island Sailing Club 2017 Function Guide

## Organisers Assistance

- Consider the needs of all of your guests and the event you have planned.
- A vegetarian option is always available. Please advise us 48 hours before your event of any vegetarian requirements.
- Please check with your party with regard to allergies and advise us 48 hours before the event. We will endeavour to accommodate any allergies within the chosen menu, but sometimes an alternative meal will need to be served.
- We have a separate wine list available on request. Please pre order wines and reception drinks for large events.
- Final numbers will need to be confirmed 48 hours before the event. This will be the minimum charge.
- We can accept payment by cheque, Visa, MasterCard, or cash.
- All menu prices quoted in this function guide are inclusive of VAT.
- These menus are valid until 31<sup>st</sup> December 2017. We reserve the right to amend prices in case of market price fluctuation or a change in VAT rate.

Please contact:

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Catering Operations Manager  
01983 249433  
[phillip@islandsc.org.uk](mailto:phillip@islandsc.org.uk)

Island Sailing Club  
70 High Street  
Cowes  
Isle of Wight  
PO31 7RE

**ALL FOOD PRICES QUOTED ARE NON-MEMBER PRICES  
MEMBERS WILL RECEIVE 20% DISCOUNT OFF ALL FOOD**

**2017 - BREAKFAST MENUS - 2017**

**Light Breakfast - £7.00 per head**

Hot Bacon or Egg Butties  
Selection of Teas and Freshly Brewed Coffee  
Orange Juice

**Full Breakfast - £12.50 per head**

Cereals

Fresh Fruit

Scrambled, Fried or Poached Egg

Grilled Bacon

Black Pudding

Sausage

Mushroom

Grilled Tomato

Hash Browns

Baked Beans

Brown and White Toast and Preserves

Selection of Teas and Freshly Brewed Coffee

Fruit Juice

## **2017 - PACKED LUNCHES - 2017**

### **Basic - £6.50**

1 Sandwich  
*(Cheese and Pickle, Roast Ham and Mustard or Tuna Mayonnaise)*  
1 piece of Fruit *(Banana, Apple, Pear or Orange)*  
1 bottle of Water  
1 Chocolate Bar  
1 bag Walkers Crisps

### **Premium - £10.50**

2 Sandwiches *(selections as above)*  
1 piece of Fruit *(as above)*  
2 bottles Water  
1 bag Walkers Crisps  
1 can Pop *(Pepsi, Tango or Lilt)*  
1 Chocolate Bar

### **Deluxe - £15.00**

1 Sandwich *(Smoked Salmon and Cream Cheese, Roast Sirloin and Horseradish, Roast Chicken with Caesar Salad or Brie and Grape)*  
1 Melton Mowbray Pork Pie  
Premium Sausage Roll  
Isle of Wight Cheese Assortment with Biscuits  
1 piece of Fruit *(as above)*  
1 can San Pellegrino Lemon or Orange  
1 bottle San Pellegrino Sparkling Water  
Home-made Carrot Cake  
1 bag of Tyrrells Roasted Vegetable Crisps

## **2017 - FINGER BUFFETS - 2017**

### **Menu 1 - £12.50 per head**

Selection of Sandwiches  
Sausage Rolls  
Assorted Quiches  
Plum Tomato and Goats Cheese Bruschetta  
Assorted Cakes  
Tea & Coffee

### **Menu 2 - £18.50 per head**

Selection of Sandwiches  
Selection of Savoury Meat and Vegetarian Pastries  
Honey and Mustard Cocktail Sausages  
Mini Welsh Rarebits  
Assorted Vol au Vents  
Smoked Salmon Blinis  
Assorted Quiches  
Plum Tomato and Goats Cheese Bruschetta  
Assorted Cakes  
Tea & Coffee

## **2017 – SAILING LUNCH – 2017**

The Sailing Lunch gives groups the opportunity to have a quick two course lunch and get back out on the water. Please state that you would like to eat off the Sailing Lunch Menu and please put in a pre-order for your food three days prior to you attending.

*Please choose one main and one dessert from the following selection*

Beer Battered Cod with Chips and Peas  
Steak and Ale Suet Crust Pie with Mashed Potato and Peas  
Thai Chicken Curry with Rice  
Spinach & Ricotta Cannelloni with Garlic Bread & Side Salad

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Sticky Toffee Pudding with Vanilla Ice Cream  
Raspberry & White Chocolate Cheesecake  
Profiteroles  
Lemon Posset

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Coffee and Mints

£18.00 per head

## **2017 – BUFFET MENUS – 2017**

### **Buffet 'A' - COLD BUFFET - £22.50 per head**

Honey Glazed Ham with Cumberland Sauce

Poached Salmon with Dill Mayonnaise

Coronation Chicken

Greek Salad

Tossed Leaf Salad

Beetroot Salad

Crunchy Coleslaw

Potato and Chive Salad

Condiments and Dressings

Selection of Bread

#### *Vegetarian Selection*

Field Mushrooms filled with Spinach, Tomato and Dolcelatte

Goat's Cheese and Red Onion Frittata

Chargrilled Pepper Risotto Cake

### **Buffet 'B' – DELUXE BUFFET - £40.00 per head**

Rare Roast Sirloin of Beef

Half Lobster with Garlic Butter

Honey and Mustard Roasted Ham

Chicken and Pistachio Terrine

Smoked Salmon & Crab en Crouete

Poached Salmon with Lime and Dill Mayonnaise

Caesar Salad

Waldorf Salad

Buffalo Mozzarella and Tomato Salad with Basil Pesto

Red Onion and Chive Coleslaw

Feta, Orange and Mint Salad

Warm Minted New Potatoes

#### *Vegetarian Selection*

Asparagus & Blue Cheese Tart

Spinach & Roasted Pepper Roulade

Wild Mushroom Risotto Cake

Please advise number of vegetarians in your party, or any other dietary requirements.



## **2017 – DESSERTS – 2017**

*for BBQ and BUFFETS*

### **All desserts - £5.50 per person**

Strawberry Meringue Roulade  
Fresh Strawberries  
Fresh Fruit Salad  
Banoffee Pie  
Lemon Posset  
Chocolate and Ginger Torte  
Raspberry & White Chocolate Cheesecake  
Coffee Panna Cotta  
Chocolate Profiteroles  
Seville Orange Tart

## **2017 - BARBECUE MENUS - 2017**

*Minimum of 15 people*

### **BBQ Menu 1 - £14.50 per head**

IOW Beef Burger  
Locally Made Butcher's Pork Sausage  
Chicken Brochette  
Tossed Garden Salad  
Tomato and Red Onion Salad  
Crunchy Coleslaw  
Potato Salad  
Condiments and Dressings  
*Vegetarian option* - Quorn and Bean Burger,  
Vegetarian Sausage and Grilled Halloumi

### **BBQ Menu 2 - £21.00 per head**

6oz Rump Steak  
Locally Made Butcher's Pork Sausage  
Lamb Brochette  
Caesar Salad  
Crunchy Coleslaw  
Greek Salad  
Potato and Chive Salad  
Condiments and Dressings  
Bread Rolls and Butter  
*Vegetarian option* – Vegetable Kebab, Quorn and Bean Burger,  
Chimichurri Flat Mushroom with Goat's Cheese

Please advise number of vegetarians in your party

Desserts available – see previous page

## **2017 – DINNER MENUS – 2017**

These menus are designed for parties of twenty plus, who would like to have a set price option. You can either choose one dish from each section (starter, main and dessert) or you can offer your guests the choice off the menu. If you go for the latter option, please make sure that you let us have a pre-order at least five days prior to your party.

### **Dinner Menu A - £25.00 per head**

Roasted Pepper Soup  
Twice Baked Cheese Soufflé  
Chicken Liver Pate with Warm Toast and Onion Chutney  
Butterflied Sardines with Tomato Salsa  
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Breast of Chicken with a Stilton & Leek Sauce  
Tomato & Olive Crusted Cod Loin with Chive Hollandaise Sauce  
Slow Roast Belly Pork with Black Pudding and a Cider and Apple Jus  
Spinach and Ricotta Cannelloni  
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Coffee Panna Cotta  
Profiteroles with Warm Chocolate Sauce  
Strawberry Cheesecake  
Jam Roly Poly with Custard  
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Coffee and Mints

### **Dinner Menu B - £28.50 per head**

French Onion Soup  
Smoked Haddock Soufflé  
Smoked Chicken Breast with Grape Chutney  
Buffalo Mozzarella  
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Grilled Whole Plaice with Lemon and Caper Butter  
Pan Fried Duck Breast with Asian Slaw and Hoi Sin Sauce  
Breast of Guinea Fowl Forestierre  
Tuscan Bean Casserole  
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Lavender Brûlée  
Sticky Toffee Pudding with Vanilla Ice Cream  
Poached Pear Stuffed with Mascarpone  
Chocolate Chip Meringue with fresh Strawberries & Chantilly Cream  
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Coffee and Mints

## **2017 – DINNER MENUS – 2017**

### **Dinner Menu C - £32.50 per head**

Butternut Squash and Cumin Soup  
Potted Duck with Onion Chutney and Warm Toast  
Thai Crab Cakes with Sweet Chilli Sauce  
Beetroot Carpaccio with Watercress, Pear & Walnut Salad

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Corn fed Chicken Breast with Pancetta and Wild Mushroom Red Wine Jus  
Herb Crusted Loin of Lamb with Minted Jus  
Fillet of Sea Bass with Pepper Cheeks and Tomato and Pine Nut Dressing  
Roasted Vegetable Tagine with Cous Cous

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Warm Chocolate and Pear Tart with Vanilla Ice Cream  
Salted Caramel Bavarois  
Fresh Strawberries with Cream  
Seville Orange Tart

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Coffee and Mints

### **Dinner Menu D - £40.00 per head**

Lobster Bisque  
Smoked Salmon and Crayfish Roulade  
Pigeon Terrine with Warm Toast and Grape Chutney  
Field Mushroom filled with Goat's Cheese

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Slow Cooked Lamb Shank with Rosemary and Red Currant Jus  
Monkfish wrapped in Parma Ham with a White Wine and Clam Sauce  
Pink Peppercorn Crusted Pork Tenderloin with Cider and Cream Sauce  
Chestnut Mushroom Risotto with Toasted Pine Nuts & Truffle Oil

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Roasted Peach with Vanilla Ice Cream  
Brioche Bread and Butter Pudding  
Chocolate and Hazelnut Meringue Roulade  
Cheese and Biscuits

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Coffee and Mints

## 2017 – DINNER MENUS – 2017

### Menu E - £50.00 per head

King Scallops with Black Pudding and Crispy Pancetta  
Bembridge Crab Ramekin  
Fresh Asparagus with Poached Egg and Hollandaise Sauce  
Venison Carpaccio with Orange and Horseradish

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Fillet of Beef Wellington  
Lobster Thermidor  
Roast Rack of Lamb with Rosemary and a Red Wine Jus  
Fillet of Wild Salmon on a bed of Samphire with Mussels in  
a White Wine Sauce  
Warm Roquefort Cheesecake with Oven Roasted Vine Tomatoes

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Crepe Suzette  
Baked Alaska  
Baileys Panna Cotta with Honeycomb  
Prosecco Jelly with Fresh Strawberries  
Isle of Wight Cheese with Biscuits and Chutney

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Coffee and Petit Fours

## ISLAND SAILING CLUB HIRE CHARGES AND TERMS 2017

- Members and Non-Commercial Sailing Events do not incur hire charges.
- Commercial yacht clubs connected to a company can discuss costs with the Secretary, depending on requirements.
- Charges may be varied for some types of event and at certain times of the year.
- No bookings will be taken that encompass the full use of Bar, Dining Room and Conservatory on Bank Holiday Weekends or on Fridays and Saturdays in May, June, July, August and September.
- No daytime bookings will be taken in the Top and Lower Marquee during Cowes Week.

|                                                                    |                                                                                                                                                                                                                                                                                                                                                                                 | <b>Hire Charge</b>                        |
|--------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------|
| <b>Lower Marquee</b>                                               | Complete with own bar, can accommodate 50 – 120. Suitable for summer weddings, prize giving, drinks, themed parties, finger or seated buffet or barbecues. Numbers to be confirmed one week before event.                                                                                                                                                                       | £125<br>£190 (Cowes Week – Evenings Only) |
| <b>Roof Terrace (to include Roof Marquee &amp; Centenary Room)</b> | Marquee accommodates 30 – 80. Tabletop drinks facility can be provided. Suitable for drinks parties, buffets, receptions, barbecues and summer weddings. Numbers to be confirmed one week before event.                                                                                                                                                                         | £200<br>£300 (Cowes Week – Evenings Only) |
| <b>Dining Room Level</b>                                           | Exclusive use for non-member / non-sailing events of Dining Room, Conservatory and Bar (excluding Beken Room)                                                                                                                                                                                                                                                                   | £500 (April to Sept)<br>£300 (Oct to Mar) |
| <b>Centenary Room</b>                                              | Seats up to 24. Numbers to be confirmed one week before event. Coffee/tea and biscuits £2.50 per person, or food as required.                                                                                                                                                                                                                                                   | £25 per half day<br>£40 per full day      |
| <b>Weddings</b><br>(Use of Bar, Dining Room and Conservatory only) | Members:                                                                                                                                                                                                                                                                                                                                                                        | Saturday or Sunday<br>Monday to Thursday  |
|                                                                    |                                                                                                                                                                                                                                                                                                                                                                                 | £500<br>£250                              |
|                                                                    | Non Members & Members of less than 2 years standing:                                                                                                                                                                                                                                                                                                                            | Saturday or Sunday<br>Monday to Thursday  |
|                                                                    |                                                                                                                                                                                                                                                                                                                                                                                 | £1,000<br>£500                            |
| <b>Corkage</b>                                                     | Charged at £10 per bottle for wine and £15 per bottle for Champagne.                                                                                                                                                                                                                                                                                                            |                                           |
| <b>Deposits required to confirm booking</b>                        | Amount of hire charge or 10% of meal total, whichever is the greater. No deposit is required for small parties or sailing clubs, but numbers to be confirmed one week before event with final numbers (plus or minus 5) 3 days before, after which a charge of one main course per person will be made in the event of any cancellations or at the discretion of the Secretary. |                                           |
| <b>Accounts</b>                                                    | To be settled in full on the day by cash or debit card or credit card subject to amount owing, or proforma payment can be arranged.                                                                                                                                                                                                                                             |                                           |

**The Island Sailing Club is a friendly yacht club with fantastic panoramic views over the harbour and fairway with excellent facilities, friendly staff, good hot and cold food and a pleasant environment. We look forward to welcoming you.**