



# ISLAND SAILING CLUB

Function Guide for 2012

# The Island Sailing Club

## 2012 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 2012 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

## 2012 Function Guide

### Organisers Assistance

- Consider the needs of all of your guests and the event you have planned.
- Please pre-select only one dish per course
- 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 onrequest. 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.
- All events will be required to make a deposit of 10% of the expected fee confirming the availability of the venue. Until this has been received we cannot guarantee your event.
- 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 2012. We reserve the right to amend prices in case of market price fluctuation or a change in VAT rate.

**ALL FOOD PRICES QUOTED ARE NON-MEMBER PRICES.  
MEMBERS WILL RECEIVE 10% DISCOUNT OFF ALL FOOD**

**2012 - BREAKFAST MENUS - 2012**

**Light Breakfast - £6.00 per head**

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

**Full Breakfast - £9.50 per head**

*Cereals  
Fresh Fruit  
Scrambled, Fried or Poached Egg  
Grilled Bacon  
Sausage  
Mushroom  
Grilled Tomato  
Hash Browns  
Brown and White Toast and Preserves  
Selection of Teas and Freshly Brewed Coffee  
Orange Juice*

## **2012 - FINGER BUFFETS - 2012**

### **Menu 1 - £9.50 per head**

*Selection of Sandwiches  
Sausage Rolls  
Assorted Homemade Cakes  
Tea & Coffee*

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### **Menu 2 - £13.50 per head**

*Selection of Sandwiches  
Selection of Savoury Meat & Vegetarian Pastries  
Spicy Chicken Wings  
Cocktail Sausages  
Mini Welsh Rarebits  
Prawn Vol au Vents  
Smoked Salmon Blinis  
Quiche  
Vegetable Crudités  
Homemade Scones with Jam and Cream  
Tea & Coffee*

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### **Menu 3 - £17.50 per head**

*Selection of Sandwiches  
Selection of Savoury Meat & Vegetarian Pastries  
Cocktail Sausages  
Mini Welsh Rarebits  
Crab Vol au Vents  
Smoked Salmon Blinis  
Quiche  
Tempura Prawns and Dips  
Chicken Satay  
Mini Prawn Cocktail  
Honey and Mustard Chicken Drumsticks  
Vegetable Crudités  
Assorted Homemade Cakes*

## **2012 – SAILING BUFFET – 2012**

The Sailing Buffet gives groups visiting the club a chance to grab a quick lunch and get back on the water.

Bookings need to be made before your event. The buffet will be prepared and ready for you when you arrive. The main meals are served with fresh vegetables of the day and a selection of salads.

Please choose from:

Chilli con Carne with Rice  
Lasagne (Beef, Fish or Vegetable)  
Cottage Pie  
Chicken Madras with Rice  
Spicy Sausage Casserole with Rice  
Fisherman's Pie  
Chicken Chasseur  
Liver & Bacon  
Three Cheese Tortellini  
Thai Fish Curry with Rice  
Mushroom Stroganoff with Rice  
Haddock Florentine  
Sweet and Sour Pork with Rice

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Choose 2 selections from the above list £10.50 per head

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A selection of Homemade desserts at £4.50 per head is available with the above buffet.

Please choose three from:

Chocolate Profiteroles, Lemon & Lime Cheesecake, Crème Caramel, Fresh Fruit Salad, Chocolate & Black Cherry Roulade, Fruit Crumble, Banoffee Mess, Apple Strudel, Summer Pudding, Lemon Tart, Strawberry Meringue Roulade or Lemon Syllabub

## **2012 – BUFFET MENUS – 2012**

### **Buffet 'A' - COLD BUFFET - £15.50 per head**

*Honey Glazed Ham with Cumberland Sauce  
Poached Salmon with Dill Mayonnaise  
Coronation Chicken  
Red Onion and Goats Cheese Frittata  
Greek Salad  
Tossed Garden Salad  
Potato and Chive Salad  
Condiments and Dressings  
Selection of Bread*

### **Buffet 'B' - CURRY BUFFET - £18.50 per head**

*Poppadoms  
Raita  
Mango Chutney  
Chopped Onion & Tomato  
Onion Bhaji  
Vegetable Pakora  
Vegetable Samosas  
Thai Fish Curry  
Chicken Korma  
Vegetable Jalfrezi  
Lamb Madras  
Saffron Rice*

A selection of Homemade desserts at £4.50 per head is available with any of the above buffets.

Please choose three from:

Chocolate Profiteroles, Lemon & Lime Cheesecake, Crème Caramel, Fresh Fruit Salad, Chocolate & Black Cherry Roulade, Fruit Crumble, Banoffee Mess, Apple Strudel, Summer Pudding, Lemon Tart, Strawberry Meringue Roulade or Lemon Syllabub

## **2012 – BUFFET MENUS – 2012**

### **Buffet 'C' - CARVED BUFFET - £20.00 per head**

*Honey Glazed Ham with Cumberland Sauce  
Dressed Poached Salmon with Dill Mayonnaise  
Shell-on-Prawns  
Stuffed Beef Tomato  
Mixed Baby Leaf Salad  
Tomato, Feta and Black Olives  
Rosemary Roasted New Potatoes  
Warm Pasta Salad  
Condiments and Dressings  
Selection of Bread*

### **Buffet 'D' - LOBSTER BUFFET - £32.50 per head**

*Dressed Poached Salmon  
Roast Sirloin of Beef  
Honey Roast Gammon & Cumberland Sauce  
Hot Half Dressed Lobster & Lemon & Herb Butter  
Chilli & Garlic Tiger Prawns  
Ricotta and Spinach Cannelloni  
Cherry Tomato, Feta and Black Olives  
Green Salad  
Caesar Salad  
Selection of Bread*

A selection of Homemade desserts at £4.50 per head is available with any of the above buffets OR barbecues menus.

Please choose three from:

Chocolate Profiteroles, Lemon & Lime Cheesecake, Crème Caramel, Fresh Fruit Salad, Chocolate & Black Cherry Roulade, Fruit Crumble, Banoffee Mess, Apple Strudel, Summer Pudding, Lemon Tart, Strawberry Meringue Roulade or Lemon Syllabub

**2012 - BARBECUE MENUS - 2012**  
**(Minimum of 15 people)**

**BBQ Menu 1 - £12.00 per head**

*Homemade 4oz Beef Burger*  
*Locally Made Speciality Sausage*  
*Please choose from:*  
*Pork & Apple, Beef & Stilton, Pork & Chilli, Lamb & Mint, or Pork & Ale*  
*Or Venison or Wild Boar (£1.50 supplement)*  
*Chicken Breast*  
*Tossed Garden Salad*  
*Tomato and Red Onion Salad*  
*Crunchy Coleslaw*  
*Potato Wedges*  
*Condiments and Dressings*  
*Selection of Bread*  
*Vegetarian option Grilled Haloumi, Quorn & Bean Burger Vegetarian Sausage*  
*Please advise on number of vegetarians in your party*

**BBQ Menu 2 - £17.00 per head**

*6oz Sirloin Steak*  
*Blackened Cajun Chicken Breast*  
*Mixed Green Salad*  
*Crunchy Coleslaw*  
*Tomato and Basil Salad*  
*Hot New Potatoes*  
*Condiments and Dressings*  
*Selection of Bread*  
*Vegetarian option – Vegetable Kebab, Goat's Cheese Tomato & Basil Tart*  
*Please advise on number of vegetarians in your party*

**BBQ Menu 3 - £23.50 per head**

*6oz Sirloin Steak*  
*Vegetable Kebabs*  
*Lime & Chilli Marinated Salmon Steak*  
*Cajun Blackened Chicken Breast*  
*Mixed Baby Leaf Salad*  
*Slow Roasted Cherry Tomatoes and Rosemary*  
*Celeriac Remoulade*  
*Club Jacket Potatoes*  
*Condiments and Dressings*  
*Selection of Bread*  
*Vegetarian option - Ricotta and Spinach Cannelloni, Stuffed Sweet Pepper and*  
*Grilled Sweetcorn*  
*Please advise on number of vegetarians in your party*

**Desserts available – see previous page**

## 2012 – DINNER MENUS – 2012

### MENU 1

Homemade Leek and Potato Soup  
Breaded Whitebait with Tartare Sauce  
Chicken Live Pâté with Melba Toast  
Grilled Goats Cheese with Caramelised Beetroot Salad

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Supreme of Chicken with Stilton and Leek Sauce  
Fisherman's Pie  
Pork Loin Chop with Apple and Cider Sauce  
Vegetable Lasagne

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Crème Caramel  
Fruit Crumble  
Poached Pear  
Chocolate and Black Cherry Roulade

**2 courses £16.00**

**3 courses £19.50**

## 2012 – DINNER MENUS – 2012

### MENU 2

Roasted Tomato Soup  
Twice Baked Cheese Soufflé  
Green Lipped Mussels with Garlic Butter  
Chicken Liver Bouché  
Spinach, Smoked Salmon & Cream Cheese Pinwheel

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Herb Crusted Fillet of Salmon with Dill Butter  
Chicken Wellington  
Beef Bourguignon  
Roast Loin of Pork with Apricot Stuffing  
Cous Cous stuffed Sweet Pepper

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Vanilla Panna Cotta with Fruit Compote  
Chocolate Profiteroles  
Apple Tart Tartin  
Lemon & Lime Cheesecake  
Banoffee Mess

**2 courses £18.00**

**3 courses £22.50**

## 2012 – DINNER MENUS – 2012

### MENU 3

French Onion Soup  
Three Fish Terrine with Melba Toast  
Seared Tiger Prawns with Garlic and Chilli  
Parma Ham with Melon  
Stilton & Walnut Stuffed Field Mushrooms

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Supreme of Guinea Fowl Forestiere  
Fillet of Sea Bass with Avruga Sauce  
Roast Isle of Wight Sirloin of Beef & Yorkshire Pudding  
Whole Trout with Caper and Chilli Butter  
Roast Vegetable and Brie Pithivier

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Baked Alaska  
Coffee Crème Brûlée  
Sticky Toffee Pudding with Vanilla Ice Cream  
Strawberries Romanoff  
Chocolate and Ginger Torte

**2 courses £22.50**

**3 courses £26.50**

## 2012 – DINNER MENUS – 2012

### MENU 4

Beef Consommé  
Seared Scallops with Black Pudding  
Asparagus Hollandaise  
Twice Baked Crab Soufflé  
Game Terrine

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Fillet of Beef Wellington  
Wild Mushroom Filo Tart  
Herb Crusted Rack of Lamb  
Grilled Sole Veronique  
Whole Sea Bream with Lemon & Dill Stuffing  
Lobster Thermidor (£6.50 supplement)

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Roasted Peach with Vanilla Bean Ice Cream  
Pecan Pie with Clotted Cream  
Strawberry Sablees  
Chocolate & Grand Marnier Brûlée  
Locks Savoury

**2 courses £25.50**

**3 courses £30.00**

## ISLAND SAILING CLUB HIRE CHARGES AND TERMS 2012

- 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.

		Hire Charge
<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 £190 (Cowes Week)
<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 £300 (Cowes Week)
<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) £300 (Oct to Mar)
<b>Centenary Room</b>	Seats up to 24. Numbers to be confirmed one week before event. Coffee/tea and biscuits £1.55 per person, or food as required.	£25 per half day £40 per full day
<b>Weddings</b> (Use of Bar, Dining Room and Conservatory only)	Members:	Saturday or Sunday £500
		Monday to Thursday £250
	Non Members & Members of less than 2 years standing:	Saturday or Sunday £1,000
		Monday to Thursday £500
<b>Corkage</b>	Charged at £8 per bottle for wine and £12 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.**