



ISLAND SAILING CLUB

Function Guide for 2010

The Island Sailing Club

2010 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 2010 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

2010 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.
- Attached to the function menus are our wine lists; 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 31st Dec 2010. We reserve the right to amend prices in case of market price fluctuation or a change in VAT rate.

2010 BREAKFAST MENUS 2010

Light Breakfast - £5.75 per head

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

Full Breakfast - £11.50 per head

*Scrambled, Fried or Poached Egg
Grilled Bacon
Sausage
Mushroom
Grilled Tomato
Hash Browns
Freshly Baked Bread Rolls
Selection of Teas and Freshly Brewed Coffee
Orange Juice*

2010 MORNING & AFTERNOON TEA MENUS 2010

Morning Tea - £2.90 per head

*Selection of Tea and Freshly Brewed Coffee
Assorted Biscuits*

Light Tea - £5.20 per head

*Selection of Tea and Freshly Brewed Coffee
Selection of Danish Pastries*

Afternoon Tea - £7.50 per head

*Selection of Tea and Freshly Brewed Coffee
Selection of Finger Sandwiches
Selection of Cakes and Pastries*

2010 FINGER BUFFETS 2010

Menu 1 - £8.50 per head

*Selection of Sandwiches
Selection of Savoury Meat & Vegetarian Pastries*

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Menu 2 - £11.50 per head

*Selection of Sandwiches
Selection of Savoury Meat & Vegetarian Pastries
Drumsticks
Quiche
Salad*

2010 – Sailing Lunch – 2010

The Sailing Lunch 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, but the individual menu choices can be rung through to the restaurant on the morning of your lunch. Please ring the restaurant direct before 1000 hrs with your requirements.

Please choose from:

Beer Battered Cod, Chips and Garden Salad
Locally made Pork and Leek Sausages, Mash and Caramelised
Red Onion Gravy
Chef's Pie of the day, served with Vegetables
Aberdeen Angus Beef Burger in Floured Bap, with Fries and Salad
Tomato and Basil filled Spinach Lasagne with Side Salad
Chilli Con Carne with Rice

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Selection of Homemade desserts
from the daily menu

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£13.50 per head

2010 – BUFFET MENUS – 2010

Cold Buffet 'A' - £17.25 per head

*Honey Glazed Ham with Cumberland Sauce
Poached Salmon with Dill Mayonnaise
Three Cheese Tart
Tossed Garden Salad
Tomato and Red Onion Salad
Waldorf Salad
Potato and Chive Salad
Condiments and Dressings
Selection of Bread
Selection of Desserts*

Cold Buffet 'B' - £22.50 per head

*Honey Glazed Ham with Cumberland Sauce
Dressed Poached Salmon with Dill Mayonnaise
Shell-on-Prawns
Wild Mushroom Quiche
Mixed Baby Leaf Salad
Slow Roasted Cherry Tomatoes and Rosemary
Hot Buttered New Potatoes
Tossed Pasta with Pesto Dressing
Condiments and Dressings
Selection of Bread
Selection of Desserts*

Cold Buffet 'C' - £29.50 per head

*Dressed Poached Salmon
Roast Sirloin
Honey Roast Gammon
Half Dressed Lobster
Shell-on-Prawns
Feta Cheese & Roasted Vegetable Filo Tart
Slow Roasted Cherry Tomatoes
Green Salad
Fennel & Cucumber Salad
Cous Cous Salad
Club Jacket Potatoes
Selection of Bread
Selection of Sweets*

2010 – BARBECUE MENUS – 2010
(Minimum of 15 people)

BBQ Menu 1 - £12.95 per head

6oz Aberdeen Angus Beef Burger with Onion Relish
Locally Made Pork and Leek Sausages
Three Cheese Quiche
Tossed Garden Salad
Tomato and Red Onion Salad
Crunchy Coleslaw
Potato and Chive Salad
Condiments and Dressings
Selection of Bread
Selection of Desserts

BBQ Menu 2 - £17.50 per head

6oz Sirloin Steak
Chicken Brochettes
Vegetable Kebabs
Mixed Green Salad
Crunchy Coleslaw
Tomato and Basil Salad
Hot New Potatoes
Condiments and Dressings
Selection of Bread
Selection of Desserts

BBQ Menu 3 - £24.95 per head

6oz Sirloin Steak
Vegetable Kebabs
Lime & Chilli Marinated Salmon Steak
Honey Glazed Pork Spare Ribs
Mature Cheddar and Chive Tart
Mixed Baby Leaf Salad
Slow Roasted Cherry Tomatoes and Rosemary
Celeriac Remoulade
Club Jacket Potatoes
Salad Nicoise
Condiments and Dressings
Selection of Bread
Selection of Desserts

2010 – DINNER MENUS – 2010

- 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

Starters

<i>Tomato and Basil Soup</i>	£ 4.50
<i>Tian of Blue Swimmer Crab</i> , bound with Lime Mayonnaise served with Baby Leaf Salad	£ 5.95
<i>Twice Baked Cheese Soufflé</i>	£ 5.95
<i>Three Fish Terrine (Mackerel, Trout & Salmon)</i> served with Green Leaves	£ 5.95
<i>Caramelised Onion and Goats Cheese Tart</i> served with Green Leaves	£ 5.95
<i>Grilled Sardines and Tomato Salsa</i> served with Green Leaves	£ 5.95
<i>Smoked Salmon and Cream Cheese Pinwheel</i> served with Green Leaves	£ 5.95
<i>Wild Mushroom and Shallot Tart</i> , served with peppery Roquet Leaves	£ 5.75
<i>Pork, Apple and Calvados Pate</i> , with Melba Toast and fruit and ale chutney	£ 5.20

2010 – DINNER MENUS – 2010

Main Courses

Fillet of Beef Wellington

*served with Fondant Potatoes and Cauliflower
and Broccoli Florets*

£ 22.50

Rack of Lamb with Rosemary Honey Glaze

*served with Roasted Vegetables and Chateau
Potatoes with a Merlot and Rosemary Sauce*

£ 17.85

Grilled Sea Bass Fillets with Avruga Sauce

served with Fondant Potatoes and Broccoli Florets

£ 16.70

**Lamb Shank Braised with Thyme and Lardons of
Bacon in Shiraz**

served with Celeriac Mash and Roasted Root Vegetables

£ 16.70

Salmon and Asparagus en Croute

*served with Green Beans and Pommés Duchesse
and a White Wine, Cream and Dill Sauce*

£ 14.95

Roast Loin of Pork

*with Apricot Stuffing, Roast Potatoes
and a basket of fresh vegetables*

£ 13.95

Supreme of Chicken wrapped with Parma Ham

*served with Creamed Leeks and Duchesse Potatoes and a
Stilton Sauce*

£ 13.25

Stilton & Pear Frittata

Buttered New Potatoes with wilted Spinach and Walnut Salad

£ 12.95

French Brie and Ratatouille Pithivier

served with Sautéed Green Beans and Parisian Potatoes

£ 11.95

2010 – DINNER MENUS – 2010

Desserts

<i>Baked Lime Cheesecake with Limoncello Cream</i>	£ 5.50
<i>Fresh Fruit Salad</i>	£ 5.20
<i>Vanilla Bean Panacotta with Berry Compote</i>	£ 5.20
<i>Summer Pudding with Raspberry Coulis and Cream</i>	£ 5.20
<i>Chocolate Topped Profiteroles filled with Grand Marnier Cream</i>	£ 5.20
<i>Chocolate and Ginger Torte with Chantilly Cream</i>	£ 5.20
<i>Apple Tarte Tatin with Clotted Cream</i>	£ 5.20
<i>Chocolate Rum Pot with Tuille Biscuit</i>	£ 5.20
<i>Crème Brûlée with Shortbread Cookie</i>	£ 5.20
<i>Baked Alaska</i>	£ 5.20
<i>English Stilton with Water Crackers</i>	£ 5.75
<i>Freshly Brewed Coffee and Mints</i>	£ 1.75

The ISC 2010 Wine List
Members receive a 20% Discount off the Wine List Price

White Wines

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| 6 | Far Bend Chardonnay 2008/9 – Australia
Intense yellow/golden colour. Aromas of toasted and smoked tones, turning to butter n nuts. Well structured on the palate. Gives a warm sensation with pleasant roundness. | £11.95 |
| 7 | Piesporter Michelsberg 2008/9 – Germany
Fresh tangy taste and fabulous balancing acidity, a credit to the wine producing region. | £12.50 |
| 8 | Pinot Grigio, San Antonio 2008/9 - Veneto – Italy
A clean, well balanced example of this popular variety with an elegant and delicate perfume and fresh apple fruit, Pinot Grigio San Antonio retains a refined acidity, matching subtle peach and pear flavours, which linger on the finish. | £13.95 |
| 9 | Cotes Du Duras, Sauvignon Blanc, 2008/9 – France
A pale straw coloured wine with a nose of freshly mown grass and a dry and fruity palate | £14.95 |
| 10 | Marques de Caceres, White Rioja, 2008 – Spain
One of Spain's most popular wines. A delightful pale colour – fruity, crisp & dry. | £15.75 |
| 11 | Three Stones, Sauvignon Blanc, 2008 – New Zealand
Fruit driven with zesty flavours of passion fruit and gooseberries. | £19.50 |
| 12 | Gewurtztraminer D'Alsace, Martin Zahn, 2005– France
The famous Rotenberg vineyard is the source of the grapes for this superb wine, with lingering flavours of lychees & peaches. | £19.95 |
| 13 | Chablis, Levert Freres – Burgundy, 2008 – France
A fuller style of Chablis with a flinty dry and powerful body. Soft, voluptuous fruit is matched by fascinating mineral properties. A long lasting palate that is delicious and memorable. | £23.50 |

Rose Wines

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|----|--|--------|
| 14 | Old Station Reserve, White Zinfandel Blush – USA
Light bodied and fresh, packed with redcurrants and strawberries, with a hint of sweetness. | £13.95 |
| 15 | Pinot Grigio Rosato del Veneto, San Antonio 2009 – Italy
Pinot Grigio is neither light nor dark skinned, it is therefore the ideal grape for a pink wine. This wine is just off dry with delicious flavours of peach and strawberry. | £13.95 |
| 16 | Mateus Rose, Sogrape Vinhos – Portugal
Light, flippant and slightly effervescent, a really fun wine. | £14.95 |
| 17 | Chateau Saint Baillon, Cotes de Provence, 2008 – France
This is a deliciously very pale Rose from a single property in the Cotes de Provence, which borders the Mediterranean from Cannes to Toulon. | £22.50 |

Red Wines

- 18 **Far Bend, Shiraz Cabernet 2008/9 – Australia** £11.95
Deep ruby colour, velvety and dry on the palate. A light and fruity wine. Deep purple in colour with great intensity, aromas of smoked dishes with some berries and hints of pepper. Elegant and soft in the mouth, long lasting sensation of cherries, plums and blackberries.
- 19 **Vollandas Merlot – Chile** £12.50
Soft, well rounded and velvety with gentle spice flavours a keystone wine from the Central Valley region.
- 20 **Emiliana Carmenere – Colchague Valley 2008/9 – Chile** £13.50
Emiliana are one of the most exciting and dynamic wineries. A delicious full bodied red wine with ripe damsons, intense bramble fruit and a savoury twist on the palate; leather spice and cloves on the long finish.
- 21 **Avanti Malbec, San Juan 2008 – Argentina** £14.95
Made from 100% Malbec grapes from the Tulum valley. Intense dark purple fruits on the nose. A well balanced palate with soft tannins and fresh fruit. Perfect with steaks.
- 22 **Club Privado, Baron de Ley, Rioja, 2006 – Spain** £18.75
100% Tempranillo grape, a fine example of a modern fruit driven Rioja, with a lovely balance and depth.
- 23 **Cote Du Rhone Villages – Les Coteaux 2007 – France** £19.50
- 24 **Domaine de Valmoissine, Pinot Noir, Vin de Pays de Coteaux du Verdon, Louis Latour, 2007/8 – France** £21.50
'This stunning wine is easily the greatest Vin de Pays Pinot Noir ever produced – it is soft and silky with a purity of fruit and finesse' – Southerby's Wine Encyclopaedia.
- 25 **Fleurie, La Reine de l'Arenite 2009 – Beaujolais – France** £22.50
Perfumed, aromatic and with a notable floral twist of violets. Silky and elegant throughout the palate with an abundance of blackcurrant and red berry fruits.
- 26 **Chateau d'Argadens – Bordeaux 2005 – France** £24.95
One of Bordeaux best kept secrets. The 2005 vintage of Chateau d'Argadens is stunning. It is deep in colour with an astonishing amount of flavour and excellent structure. This wine regularly receives awards in international wine tastings. A robust wine made predominantly from Merlot.
- 27 **Chateau Guibot Puisseguin St. Emilion 2005 – Bordeaux – France** £29.50
From the hillsides to the North East of St. Emilion. This property has been occupied by the Bourlon family for three generations. This excellent vintage is made up of 70% merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon.

Dessert Wine

- 28 **Sauternes, Schroder and Schyler, Bordeaux, 2005 – France (50ml)** £17.50
Intense flavours reminiscent of dried pineapple with a delicious refreshing citrus acidity and amazing length.

Champagne & Sparkling Wine

- 29 **Blanc de Blancs Brut NV - Louis Perdrier – Burgundy** £17.50
A high quality French sparkling wine ('vin mousseux'), made from only the finest French white grapes. Extended ageing on the lees produces a wine with good balance and longevity.
- 30 **Prosecco Frizzante Spago - Domenico de Bertiol – Veneto** £19.95
Classic Prosecco! A lovely light aromatic nose (herbs, crusty bread and peaches overlaid with the warm, earthy apple notes of the variety) leads to a confident, creamy, lemon-tanged palate, with a bright, lively finish.
- 31 **Brut NV - Cuvee Royale - Joseph Perrier – Champagne** £40.00
Queen Victoria's favourite fizz, supplied to her at Osborne House on the Isle of Wight. A finely orchestrated cuvee, aged in cellars for a minimum of 3 years before release.
- HALF Brut NV - Cuvee Royale - Joseph Perrier – Champagne** £20.00
- 32 **Rose Brut NV - Cuvee Royale - Joseph Perrier – Champagne** £55.00
This rosé is left to age in cellars for a period of four years. Grapes from 15 different crus and two varieties (25% Chardonnay, 75% Pinot Noir) are blended with 12% Cumières Rouge. A heavenly concoction!
- 33 **Cuvee Josephine 1998 - Joseph Perrier – Champagne** £120.00
From this history rich and ancient flask, a gilded collector's item, flows an intensely noble champagne. Only premiers and grands crus make up this blend (49% chardonnay, 51% pinot noir).

House Wines

- 1 Norte Chico, Sauvignon Blanc, Chile £12.50
2 Norte Chico, Chardonnay, Chile £12.50
3 Norte Chico, Merlot, Chile £12.50
4 Norte Chico, Cabernet Sauvignon, Chile £12.50
5 Norte Chico, Merlot Rose, Chile £12.50

ISLAND SAILING CLUB HIRE CHARGES AND TERMS 2010

- 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, Restaurant and Conservatory on Bank Holiday Weekends or on Fridays and Saturdays in May, June, July, August and September.

		Hire Charge
Lower Marquee	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)
Roof Terrace (to include Roof Marquee & Centenary Room)	Marquee accommodates 30 – 80. Tabletop drinks facility can be provided. Suitable for drinks parties, buffets, receptions, barbecues and summer weddings. Numbers to be confirmed on week before event.	£200 £300 (Cowes Week)
Restaurant Level	Exclusive use for non-member / non-sailing events of Restaurant, Conservatory and Bar (excluding Beken Room)	£500 (April to Sept) Oct to Mar - No Charge
Centenary Room	Seats up to 24. Numbers to be confirmed one week before event. Coffee/tea and biscuits £1.50 per person, or food as required.	£25 per half day £40 per full day
Weddings (Use of Bar, Restaurant and Conservatory only)	Members:	Friday, Saturday or Sunday Any other week day
	Non Members & Members of less than 18 months standing:	Friday, Saturday or Sunday Any other week day
Weddings		£500 £250 £1,000 £500
Corkage	Charged at £8 per bottle for wine and £12 per bottle for Champagne.	
Deposits required to confirm booking	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.	
Accounts	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.