



Chichester
Yacht Club

Hospitality Brochure

Experience the Difference

Chichester Marina, Birdham
Chichester, West Sussex PO20 7EJ
Tel No: 01243 512918
Fax: 01243 512627
functions@cyc.co.uk
www.cyc.co.uk



The Club

Chichester Yacht Club is located in one of the most beautiful parts of the harbour and just three miles south of the city centre on the Witterings road at Chichester Marina. The clubhouse has recently been extended to include additional function rooms suitable for groups of 15 – 150 people.

We welcome both members and non members to use the clubhouse for events, meetings and celebrations of all kinds and we actively support local community organisations such as St Wilfrid's Hospice and the RNLI.



Our Functions
Manager, Lauren and Head Chef, Andy and their team work hard to make sure every customer will want to make a return visit to this premier Sussex venue.

Special menus and room layouts are available to suit a wide range of needs and budgets – from boat rallies to birthday celebrations, from weddings to wakes as well as for business meetings and training



Upper Deck and Flybridge

Looking for the perfect venue? Look no further than our newly opened Upper Deck and Flybridge balcony. The modern finishes combined with the light, airy atmosphere and floor to ceiling windows, provide the perfect setting for your special occasion, with outstanding views over Bosham Hoe, Copperas Point woodland and the South Downs. This room also has its own dance floor area and bottle bar.



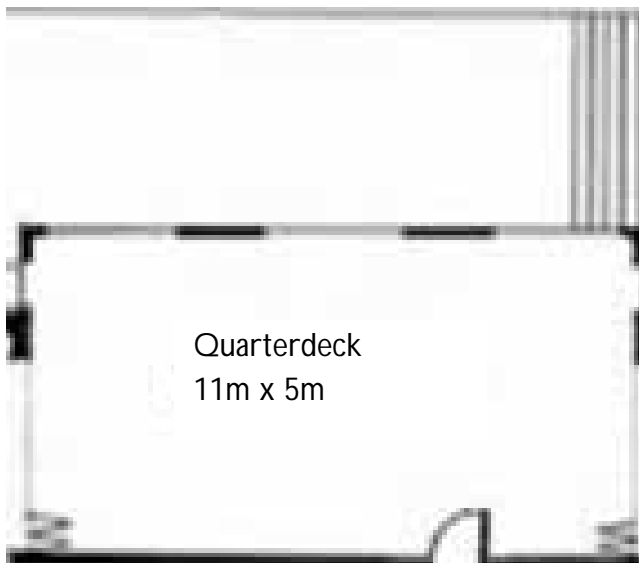
Room Layouts

Dinner Dance	100
Banquet	100
Reception	120
Theatre Style	100
Class Room	65
Board Room	40
U-Shape	30



Quarterdeck

Located on the ground floor adjacent to our restaurant, the Quarterdeck looks directly over Chichester Harbour, Bosham Hoe and Copperas Point woodland. This room is the ideal venue for dinner parties, meetings and conferences.



Room Layouts

Banquet 55
Buffet with seating 50
Theatre Style 60
Class Room 30
Boardroom 26

View from Quarterdeck



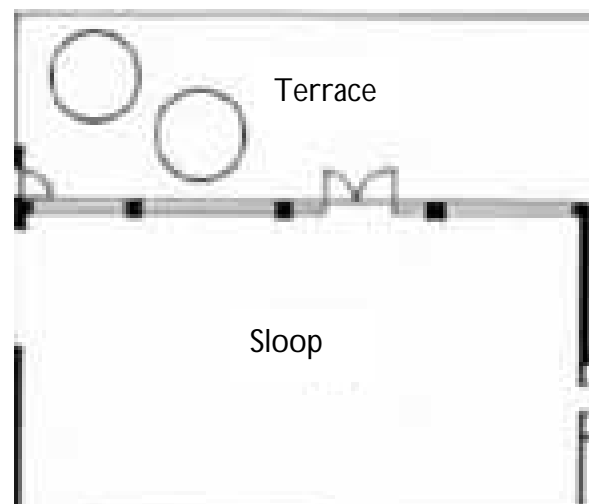
Sloop

Located just off the main entrance, the Sloop enjoys views of Chichester Harbour, Copperas Point Woodland, Bosham Hoe and Premier Marina. All of which can be enjoyed on the terrace. This room is perfect for all types of functions from corporate to social.



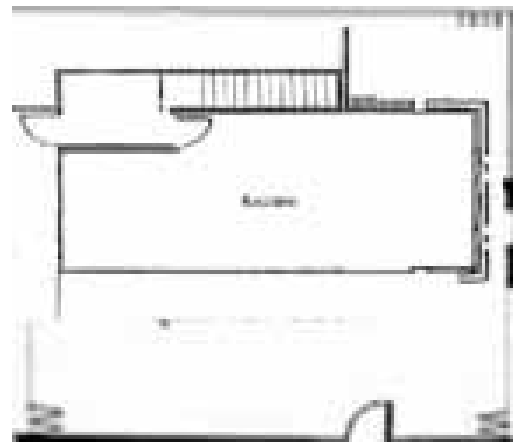
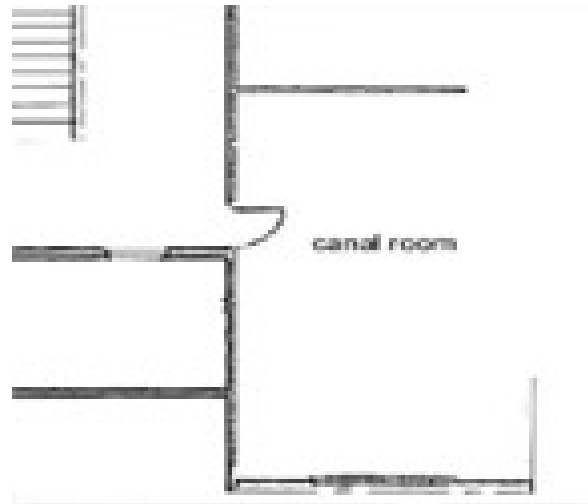
Room Layouts

Dinner Dance 80
Banquet 100
Reception 100
Theatre Style 100
Class Room 50
Board Room 40
U-Shape 30



Canal Room

Located in our newly developed first floor, the Canal room offers beautiful views overlooking Chichester canal. This room is ideal for meeting rooms, and can also be used as extra space when booking the Upper Deck such as a children's room or bar.



Room Layouts

Board Room 16

U-shape 15

Theatre 30



Mix and Match Menus

Whatever your function, you have the option to make up your menu choices from our Mix and Match menus below. You may choose up to two choices per course.

Starters

Leek and Parsnip Soup - £4.90

Homemade cream of leek and parsnip soup served with a warm crusty roll and butter

Smoked Duck and Orange Salad - £6.75

Fine slices of natural smoked duck breast and orange segments served on a bed of baby leaf lettuce, with an orange dressing.

Melon and Serrano Ham - £5.70

drizzled with a ginger dressing.

Chicken Liver and Wild Mushroom Pate – £5.95

Course chicken liver and wild mushroom pate served with a red wine and red currant jus, salad garnish and homemade Melba toast.

Seafood Platter - £7.25

Smoked salmon, prawn cocktail, green lip mussel and a crevette
Served with a salad garnish and a warm crusty roll.

Salmon Mousse - £6.50

A fine blend of poached and smoked salmon, served on a julienne of smoked salmon, salad garnish drizzled with a citrus dressing completed with a warm crusty roll.

Avocado and Crab Salad - £6.50

A tower of crab meat layered with slices of avocado, dressed with a lemon mayonnaise salad garnish and a warm crusty roll.

✓ Wild Mushroom and Garlic Vol au Vent - £6.20

Wild mushrooms sautéed with garlic and white wine, served in a puff pastry croustade with a white wine cream.

✓ Brie and Asparagus Tart - £6.20

Served with a red wine chutney, baby leaf lettuce and garnish

Main Courses

Meat Dishes

Roasted Topside of Beef - £12.85

Topside of beef traditionally accompanied by seasonal vegetables, roasted potatoes and a Yorkshire pudding, served with homemade roasted gravy and horseradish cream.

Fillet Steak En Croute - £21.05

Seared beef fillets, topped with a duxelle stuffing wrapped in puff pastry and roasted, completed with a rich red wine jus and seasonal potatoes and vegetables.

Lamb Wellington - £18.25

Seared lamb fillets, topped with a mushroom farce wrapped in filo pastry and a Madeira sauce served with seasonal potatoes and vegetables.

Roast Rump of Lamb - £17.00

An individual pan roasted lamb rump served with roasted root vegetables, potatoes and a rich minted jus.

Pork Loin Calvados - £13.10

Pan roasted pork fillet marinated in traditional cider, served with a Calvados cream and seasonal potatoes and vegetables.

Chicken Chasseur - £12.60

Seared chicken breast poached in a white wine and tarragon sauce served with wild rice and panache of vegetables.

Chicken with Asparagus and Brie - £12.60

Poached chicken breast stuffed with asparagus and brie wrapped in bacon served with seasonal potatoes and vegetables

Wild Game Sausages - £12.10

Three wild game sausages served with creamed potatoes seasonal vegetables and a rich onion and red wine gravy.

Fish Dishes

Seared Herb Crusted Salmon - £12.60

Seared salmon steak topped with a fresh herb crust and hollandaise sauce, served with seasonal potatoes and vegetables.

Fillet of Sea Bass - POA

Pan fried sea bass, on a bed of sautéed fennel served with seasonal potatoes and vegetables, finished with a caper butter.

Poached Halibut Belfort - POA

Halibut steak poached in white wine and citrus juices, served with seasonal potatoes and vegetables, finished with a chervil sauce.

Trout Almondine - POA

Grilled double fillet of trout coated with toasted almonds, served with seasonal potatoes and vegetables, finished with a béarnaise sauce

Vegetarian Dishes

Asparagus, Cherry Tomato and Brie Tart - £12.10

Pieces of asparagus and cherry tomatoes poached in a brie sauce served in a Filo basket topped with asparagus spears and slices of brie.

Stuffed Red Peppers with a Herb Crust - £12.10

Half a sweet red pepper, filled with wild mushrooms stroganoff, topped with a fresh herb crust and oven baked, served with seasonal potatoes and vegetables.

Mushroom and Spinach Lasagne - £12.10

Creamy mushroom and spinach layered with sheets of pasta, topped with a cheese sauce and oven baked. Served with an Italian leaf salad and garlic bread.

Wild Mushroom Stroganoff - £12.10

Sautéed wild mushroom mixed with a brandy cream, served with wild rice and seasonal vegetables.

Desserts

All £5.20 unless otherwise stated

Fruit Filled Brandy Snap Baskets

Seasonal fruit, freshly whipped cream served with a fruit couli

Homemade Crème Brule

Served with seasonal wild berries

Raspberry Vacherine

Raspberries combined with freshly whipped cream, served on a meringue base with a fruit couli.

Chocolate and Toffee Profiteroles

Choux pastry filled with freshly whipped cream and drizzled with chocolate and toffee sauce.

Homemade Raspberry Trifle

Sponge layered with fresh raspberries, raspberry jelly, and custard finished with freshly whipped cream.

Lemon Roulade

Zesty lemon and meringue rolled with fresh cream and topped with cracked almonds.

Black Forest Gateau

Chocolate sponge soaked in kirsch and cherry liqueur, finished with cream and fresh cherries.

Hot Apple Pie

Oven baked, served with freshly whipped cream or custard.

Treacle Sponge Pudding

Served warm with a sticky treacle sauce.

Cheese and Biscuits - £6.00

Assorted cheese accompanied by biscuits, celery, grapes and a salad garnish.

Coffee and Mints - £1.80



Set Menu A - £26 per person

Home Made Seasonal Soup
served with a warm crusty roll

Fine Chicken Liver Pate
served with red onion chutney, salad garnish and warm crusty roll

~

Roast Beef & Yorkshire Pudding
served with roast potatoes, seasonal vegetables and roasted gravy

Braised Leg of Lamb Steak
served with seasonal potatoes and vegetables with
a red wine and red currant jelly

~

Homemade Bread & Butter Pudding
served with crème anglaise

Raspberry Trifle
served individually with cream

~

Coffee & Mints

Set Menu B - £31 per person

Smoked Chicken & Red Berry Salad
thin slices of smoked chicken served on a bed of
baby leaves drizzled with red berry and white wine dressing

Poached Haddock & Gruyere Tartlets
baby tartlets filled with haddock and gruyere cheese
served with a salad garnish finished with a balsamic dressing

~

Fillet of Salmon en Croute
salmon fillet stuffed with spinach and chervil cream
wrapped in puff pastry served with seasonal potatoes
and vegetables with a white wine cream

Pork Fillet Paris
a pan fried pork fillet with seasonal vegetables
apple mash potatoes and a brandy cream sauce

~

Rich Dark Chocolate Mousse
accompanied by fresh whipped cream and a chocolate garnish

Raspberry filled Brandy Snap Baskets
with fresh whipped cream and a raspberry coulis

~

Coffee & Mints

Set Menu C - £38 per person

Tempura Prawns

four king prawns served on a leaf salad
with a sweet chilli dip

Wild Mushrooms of Plenty

sautéed wild mushroom stroganoff served
from a savoury choux pastry case garnish with
a cream and diced tomato sauce

~

Halibut Belfort

poached halibut steak served with a chervil sauce
baby vegetables and marquis potatoes

Fillet of Beef Béarnaise

pan roasted fillet of beef served on potato rosti
with seasonal potatoes and vegetables and
a béarnaise sauce

~

Seasonal Fruit Tartlets

sweet pastry tart filled with crème patisserie and
seasonal fruits finished with whipped cream and a fruit coulis

Jubilee Pancakes

homemade pancakes filled with hot black cherries
vanilla ice cream served with cream and a fruit coulis

~

Coffee & Mints



Buffet Menus

We recommend the following number of dishes for guests attending:-

Approx 20 guests – 2 choices

Up to 50 guests – 3 choices

Hot Fork Buffet

£13.50 per person – 2 choices

£15.00 per person – 3 choices

Steak & Ale Pie

Cottage Pie

Sausage & Mash

Chicken Chasseur

Steak & Ale Casserole with dumplings

Chilli Con Carne

Lasagne

Chicken Korma

Lamb Madras

Oriental Chicken

Beef in Oyster Sauce

Stir Fry Beef and Broccoli

Pork in Black Bean Sauce

Sweet & Sour Pork

Lemon Chicken

Chicken & Cashew Nuts

Prawn Chow Fan

Sweet Chilli Prawns

Duck & Pineapple

Accompaniments

Potatoes

Fresh vegetables

Chipped Potatoes

Tossed Salad

Garlic Bread

Egg fried rice

Turmeric rice

Boiled rice

Noodles

Sambals

Prawn Crackers

Poppadoms

Naan Bread



Buffet Menus

Three Joint Carvery - £16.50 *per person*

Roast beef, lamb and gammon, roast potatoes, fresh vegetables,
Yorkshire pudding and gravy

The carvery option is a great way to create an informal and relaxed function. Your guests will also enjoy being served by one of our excellent chefs for that personal touch.

Number of carvery joints are dependent on numbers attending:

30 guests and under – 2 meats

40 guests and above – 3 meats

Cold Buffet - £18.50 *per person*

Rare Topside Beef, Sliced Ham
Homemade Breaded Chicken Goujons
Smoked Salmon Platter
Prawn Cocktail
Chicken & Ham Pie
Quiches
Pasta Salad, Tomato and Onion Salad
Rice Salad, Green Bean Salad
Green Salad, Cucumber Salad
Hot new minted potatoes
Warm crusty rolls
Sauces and dressings

Whole or half dressed salmon are
available - POA

Nibbles - £4 *per head*

Marinated Olives, Hand Cooked Crisps,
Assorted Nuts

Finger Buffets

6 Items £9.50 per head
8 Items £11.50 per head
10 Items £13.50 per head

Additional Items charged at £1.50 per dish
per head.

Selection of freshly made sandwiches
Sausage Rolls
V Mini Margarita Pizza
V Mini Stilton and Broccoli Quiche
Assorted Crolines
Assorted Val Au Vents
Assorted Savoury Choux Pastry Cases
Mini Tortilla Wraps
Filo Wrapped Prawns, served with a sweet
chilli dip
Chicken Goujons, served with a sweet chilli
dip
Chicken Skewers, served with a garlic
mayonnaise
Coronation Chicken Tartlets
Mini Vegetable Spring Rolls
Mini Lamb Samosa
V Vegetable Crudités
V Cheese and Onion Flutes
Swedish Meat Balls, with a tomato dip



Drinks

To complete your function, CYC is able to offer a wide range of refreshments from drink receptions, wine on the table and after dinner liqueurs.

Please view our Wine Menu for a full selection.

Kir – Chilean Sauvignon blanc mixed with crème de cassis

Prosecco – Italy’s favourite fizz

Portaceli Cava

House Champagne

Joseph Perrier Champagne

Kir Royal – your choice of fizz mixed with crème de cassis

Bucks Fizz – your choice of sparkling wine mixed with orange juice

Pimms No 1 – fresh fruit, mint, chilled over ice makes the perfect Pimms

Selection of fruit juices

Sparkling Elderflower

Corkage - £10 per 75cl bottle of wine

£12 per 75cl bottle of sparkling wine or champagne

A minimum of 48 hours is required to chill your wine.

If you have a particular drink choice for your function, we will endeavour to meet your requirements.



How to book

Whether it is a small social gathering, a large formal corporate event, wedding reception or dinner, we have the perfect location to match your requirements.

If you are looking for a venue with a difference, then please contact either Gina or Lauren in the Club Office.

Once your function has been confirmed, you will be invited to meet with the Team to discuss your needs and devise a solution to suit your event.

Please feel free to come and view what the Club has to offer at your convenience.



Chichester Yacht Club is located in Chichester Yacht basin. Follow the A286 south from Chichester bypass. Just after an 'S' bend in a dip the entrance to the yacht basin is on the right. Follow the road through the basin without turning off. The Club and car park is located at the end of the road.

Telephone – 01243 512918
Email – functions@cyc.co.uk
www.cyc.co.uk

CHICHESTER YACHT CLUB
Tel: 01243 512918 Fax 01243 512627
functions@cyc.co.uk
FUNCTION RESERVATIONS

Terms of Booking

1. Enquiries for functions will be taken on a provisional basis so that availability can be checked and approved.
2. The approximate numbers and choice of menu should be advised at the time of booking. When the booking has been confirmed by the secretary, the room hire will be required as a non-refundable deposit.
3. Numbers attending must be confirmed 7 days before the event. Cancellation of a function 30 days prior to the event. 100% of all costs quoted will be charged. Changes in guest numbers will only be accepted up to 48 hours before the event. All further cancellations will be charged at the full cost.
4. All bookings must be sponsored by a fully paid-up Club Member and are to be authorised by the Club Secretary.
5. All accounts must be settled in full on receipt of invoice.
6. It is incumbent upon the member booking the event to inform all those attending of the CYC Bye-Laws, including Health & Safety and Child Protection policies, which are shown in the CYC Programme Booklet and that all visitors must sign the Visitors' Book or be included on a list of guests attending.
7. CYC operates a strict No Smoking policy throughout the premises including rooms hired for private functions.
8. No external advertising materials of any description shall be allowed to be displayed on the outside of the CYC premises. Any other publicity must have the prior approval of the General Committee.
9. Full details of Insurance cover required for external suppliers/contractors (inc Bands).
10. The Club reserves the absolute right to accept or decline a request without explanation.

Bookings are only accepted on the above terms

PLEASE NOTE

FOOD SAFETY REGULATIONS

Members and Visitors should be aware that raw eggs are used in the preparation of certain dishes.

GENETICALLY MODIFIED FOOD REGULATIONS (GM FOODS)

Food prepared for consumption at the Chichester Yacht Club does not, to the best of our knowledge, contain any Genetically Modified Products

ALLERGY AWARENESS

People who have an allergy to nuts (especially peanuts), seeds and shellfish should inform the Chef accordingly.

SPECIAL DIETS

The Chef will be pleased to take account of individual special dietary needs on request.