



MOORINGS

RESTAURANT & BAR

FUNCTION AND EVENTS PACKAGE



DERWENT SAILING SQUADRON

23 MARIEVILLE ESPLANADE, SANDY BAY, TAS, 7005

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Welcome

The Derwent Sailing Squadron and Moorings Restaurant features a large restaurant and area with a large lawn overlooking its marina on the shores of the Derwent River.

Imagine arriving to your wedding or special occasion by yacht, boat or water taxi?

This idyllic location is quiet, out of the way and very private, but still offering close and easy access to the Hobart CBD, Salamanca, Battery Point and Sandy Bay. And we have plenty of off-street parking for your guests!

Birthdays, weddings and special occasions

Our dining room can accommodate up to 140 guests in comfort for a sit-down meal and up to 200 for a cocktail party. We have a comprehensive menu available catering for a wide range of tastes and special dietary requirements. We use the freshest Tasmanian seafood and produce.

Our functions team are more than happy to work to a budget and cater for any requirement, from a simple alternate drop, buffet, BBQ or lavish sit-down meal.

Contact us

If you would like to view our facilities and discuss your plans in more detail, please do not hesitate to contact us to arrange an appointment.

Simply call (03) 6223 1977 or email functions@dssinc.org.au

We look forward to hearing from you and hosting your next event.

Corporate events

Looking for a unique venue for your business lunch, dinner, cocktail event, planning day or meeting?

The Derwent Sailing Squadron clubhouse offers a spacious dining room, bar, waterfront BBQ lawn, Trophy Room, Boardroom and Training Room. The Boardroom comfortably seats 20 and the Trophy Room can be opened up to be part of the restaurant dining room or closed off as a separate break-out room. We offer a large smart screen TV and whiteboard, as well as free Wi-Fi throughout.

Our function team are versatile and happy to cater to all catering needs as well as special group experiences. Imagine an afternoon sail on the river, either as a team-building exercise or as a reward for a job well done?





Buffet Package

Minimum 30 guests
\$50 per person

Choose
3 mains & 4 sides

Add Dessert \$10 per person

Choose
2 desserts

Starter

Crusty bread rolls & butter
Served on tables

Mains

Slow cooked moisture infused pork leg
(gf opt)

Oven roasted turkey breast with Italian herbs
(gf opt)

Tasmanian porterhouse with seeded mustard
crust (gf opt)

Rosemary salted lamb shoulder (gf opt)

Crispy skinned Tasmanian salmon side (gf opt)

Confit duck Maryland with preserved lemon
(gf opt)

Char grilled Mediterranean vegetable lasagne
with pesto (v)

Locally caught market fish with lemon butter
sauce (gf)

Sides

Lightly buttered seasonal vegetables (v)

Herb & garlic roasted potatoes (v)

Cauliflower bake with mornay sauce & cheese
crust (v)

Sides cont.

Creamy potato bake with spring onions &
bacon crisps

Roasted pumpkin, asparagus & persain
fetta salad (v)

Caeser salad with croutes, smashed eggs,
bacon crisps & shaved parmesan (gf opt)

Greek salad with cherry tomatoes, fetta,
cucumber, capsicum & balsamic glaze (v, gf)

House garden salad (v, gf)

House Made Desserts

Lemon tart with berry compote, double cream
& toffee

Sticky date pudding with salted caramel sauce
& vanilla bean ice cream

Apple crumble with custard & vanilla bean
ice cream





Plated Meal Package

Minimum 30 guests

2 Course - \$55 per person

3 Course - \$65 per person

Choose

2 options from each

Starter

Creamy garlic prawns with jasmine rice (gf)

Three cheese arancini with garlic aioli, sugo sauce & parmesan (v)

Tempura mushrooms with kewpie mayonnaise (gf opt)

Salt & pepper squid on crispy salad & herb mayonnaise

Oven baked brie with prosciutto, spring onions & reduced caramel

Traditional ceaser salad (gf opt)

Mains

Slow cooked pork belly with herb mash, fig jam & greens (gf opt)

Oven baked local market fish with lemon butter sauce, polenta gnocchi & Mediterranean vegetables (gf opt)

Tasmanian porterhouse with potato parfait, greens & red wine jus (gf opt)

Confit duck leg with asparagus, mushroom, spinach risotto & citrus glaze (gf opt)

Crispy skinned Tasmanian salmon fillet with potato rosti, salsa verde, asparagus & lemon sauce (gf opt)

Poached chicken breast with tossed vegetables, sweet potato puree & green pepper corn sauce (gf opt)

Ricotta gnocchi with cherry tomato, spinach, mushroom, asparagus in creamy pesto sauce (v)

Char grilled mediterranean vegetable stack on sweet potato mash & herb dressing (v, gf)

Desserts

Lemon tart with berry compote, double cream & toffee

Sticky date pudding with salted caramel sauce & vanilla bean ice cream

Eaton mess - broken meringue, double cream, lemon curd & berries (gf)

Apple crumble with custard & vanilla bean ice cream

Tasmanian cheese plate for one with dried fruits, lavosh & quince paste (gf opt)





Canape Platters

Minimum spend \$15 per person

Pizza Slabs - \$45

Hawaiian, BBQ chicken, vegetarian or ham & salami

Pastry Selection - \$90

Selection of mini sausages rolls, mixed quiches & party pies served with tomato relish

Mykonos Selection - \$80

Selection of mini dim sims, vegetarian spring rolls & samosas served with chilli jam

Arancini Platter (v) - \$80

Three cheese arancini balls served with garlic aioli, sugo sauce & shaved parmesan

Fruit Platter - POA

Assorted seasonal fruit (gf)

Chicken Selection - \$100

Selection of chicken skewers, popcorn chicken, korean chicken & chicken wings

Asian Selection - \$120

Selection of duck rice paper rolls, vegetable spring rolls, beef tataki rolls & prawn wontons

Meat Selection - \$110

Selection of pork belly bites, popcorn chicken, wagyu beef skewers & meatballs

Vegetarian Selection (v) - \$90

Selection of deep fried haloumi, cauliflower kofta, eggplant fries & Arancini

Sandwich Platter - \$80

Assorted curried egg, ham, cheese & tomato, roast beef & salad, salami & cheese and chicken & avocado

Tasmanian Cheese Platter - \$90

Brie, cheddar & blue cheese served with quince paste, mixed fruit & nuts

Slider Platters - \$85

individual platters

Buffalo fried chicken with American cheese, pickles & ranch coleslaw

Beef & bacon with relish, tomato, bacon & cheese

Hoisin sticky pulled pork with slaw

Slow roasted beef brisket with USA mustard, pickles, American cheese & ranch coleslaw

Hot Platters - \$90

individual platters

Salt & pepper squid with herb mayonnaise

Locally sourced market fish goujons with tartare & lemon

Tempura prawns with garlic aioli & lemon





Barbeque Packages

Gourmet

Minimum 15 people

\$50 per person

Sailors

Minimum 30 people

\$20 per person

Venue

Our chefs will prepare and serve up a BBQ buffet to your guests outside under our umbrellas while you can sprawl across our lush green lawns that lead to the waters edge.

If the weather isn't in our favour on the day we can move the festivities inside.

Gourmet

Choose 4 of the following options:

Marinated twice cooked pork belly (gf)

Teriyaki chicken thigh (gf)

Char grilled porterhouse medallions (gf)

Honey soy & sesame Tasmanian salmon (gf)

Char grilled lamb cutlets (gf)

Vegetarian burger (veg)

Vermeys quality sausages (gf)
choose 3 of the following sausages

Honey lamb

Beef, herb & garlic

Beef & pork bratwurst

Chicken & chive

Beef & sundried tomato

Plus choose 3 of the following options:

DSS house salad (gf)

Traditional caesar salad

Roasted pumpkin, rocket, feta & asparagus (gf)

Greek salad (gf)

Potato salad (veg, gf)

Mediterranean pasta salad

served with slider buns & condiments

Sailors

Beef Burger

Beef Sausage

Potato Salad

Garden Salad

Coleslaw

Bread and Condiments





Meeting Package

Minimum 10 people
\$50 per person
4 - 8 hours

Venue

Our boardroom can seat up to 20 for private meetings. The boardroom contains a whiteboard, 60" TV and self contained tea and coffee facilities.

If you are needing break out areas, we can offer our training room, trophy room or simply outside on the lawn.

Includes

Full day room hire
Full day catering
Self serve tea & coffee station
Whiteboard & markers
Smart screen 60in TV
Wifi
Free onsite parking

Catering

MORNING TEA

Selection of danishes and mini croissants

LUNCH

Assorted wraps & sandwiches
Silverside, mustard & pickle
Chicken caesar
Ham salad
Roast beef & salad

AFTERNOON TEA

Fresh fruit platter & slices





Terms & Conditions

The Derwent Sailing Squadron (DSS) is a fully licenced premises and as such patrons are not permitted to bring alcohol or food onto its premises. As this is a Member's oriented facility, we need to consider all our Members and require a full event order outlining the entire event requirements.

SERVICE: DSS will provide the function area in a good, clean condition, set to the agreed layout and staff the function accordingly. DSS will provide your function with the agreed catering of food and beverage (where applicable). DSS will supply all clients with a detailed function layout and confirm all correspondence in advance.

TENTATIVE BOOKING: Your function date is confirmed on receipt of your deposit. Deposit amount will vary depending on your function. Your deposit will be held and credited off your final invoice. If the deposit is not received within fourteen (14) days of the original reservation, the DSS reserves the right to release the booking without further consultation.

FINAL DETAILS: All final details, including catering, dietary requirements, beverage options and event schedule, for your event must be sent through no later than ten (10) days prior to the function.

NUMBERS: Minimum numbers are to be advised upon booking. If contracted numbers fall below the minimum specified numbers as per your contractual agreement, the client will be charged at the minimum number relating to the signed agreement. Final numbers are to be confirmed in writing no less than Ten (10) days prior to the event. Any additional numbers above the agreement will be charged accordingly.

DAMAGES: Any client, guest or appointed contractors are responsible for payment or replacement for damages sustained to equipment, furniture, fittings and decorations directly caused by any member of their party both within DSS or its property and grounds.

SMOKING: As per Tasmanian Smoking Regulations, under no circumstances is any guest permitted to smoke inside the DSS premises. Our staff will advise you of the designated smoking areas outside of the Club.

CHILDREN: All children are to be supervised by a responsible adult and not permitted in the bar areas of the clubhouse (tiled area).

PRICES: All prices include GST and are based on current market prices: however, these prices may be subject to variation as a result of any movement in the CPI index, wage / salary movements and cost of goods increases.

BEVERAGES: DSS is licensed to serve alcohol until 12 midnight, with last drinks to be offered at 11.30pm with the bar closing at 11.45pm, DSS reserves the right under the Responsible Service of Alcohol to refuse alcohol to anyone who is intoxicated or under the age of 18 years. We are unable to permit any patron to enter DSS with their own beverages for any function purpose.

DEPOSIT and PAYMENT: Payment for the function can be made at Reception, in person or over the phone. Payment method is by credit card or cash. All accounts are to be settled a minimum of 48 hours prior to the function, unless management has approved another arrangement. Beverage accounts on consumption, must be finalised at the conclusion of the function.

All additional costs are to be paid at the conclusion of an event. Any outstanding charges incurred during your event at the DSS, not finalised prior to departure, will be charged to your authorised credit card on file, the following business day.

CANCELLATIONS/DATE CHANGES: All deposits paid for functions will be forfeited if a function is cancelled within three (3) months of the function date. Deposits will also be forfeited if there is a cancellation/date changes on the following days: Saturday & Sundays from August through to December. For cancellations with more than three (3) months' notice - your deposit will be refunded less an administration fee of up to 10% of the maximum deposit.

ENTERTAINMENT and NOISE RESTRICTIONS: All entertainment must be approved prior to the booking to ensure it will not conflict with DSS members, under NO circumstances is any guest to provide entertainment without notifying DSS. Noise restrictions also apply for all entertainment. All entertainment will be required to finish at 11:30pm.

