



events

GOSFORD SAILING CLUB





EST. 1932

YOUR PREMIER

WATERFRONT EVENT DESTINATION

Gosford Sailing Club is a hidden gem along the peaceful shores of Brisbane Waters in the Central Coast of NSW. Our venue offers more than just a space; it provides a warm and welcoming atmosphere with stunning water views that create the perfect backdrop for any occasion. Whether you're celebrating with loved ones or hosting a special event, you'll find the beauty of nature and the charm of our club make every moment unforgettable.

EVENT SPACES

Room hire fees are subject to seasonality and will be discussed in consultation with our functions team.



Terrace

Capacity: 30 – 60 seated | 80 standing
4-hr hire

Featuring an outdoor balcony with spectacular views, perfect for cocktail parties or formal dining



Southview

Capacity: 30 – 50 seated and standing
4-hr hire

Popular choice for informal gatherings.

EVENT SPACES

Room hire fees are subject to seasonality and will be discussed in consultation with our functions team.



South View & Terrace

Capacity: 80 seated | 100 standing
*minimum 80 guests
4-hr hire

Perfect for larger informal gatherings
and cocktail events.



Dining Room

Capacity: 80 seated | 100 standing
*minimum 80 guests
4-hr hire

Perfect for special occasion
formal dining and larger cocktail events.

EVENT SPACES

Room hire fees are subject to seasonality and will be discussed in consultation with our functions team.



Sailor's Bar & Deck

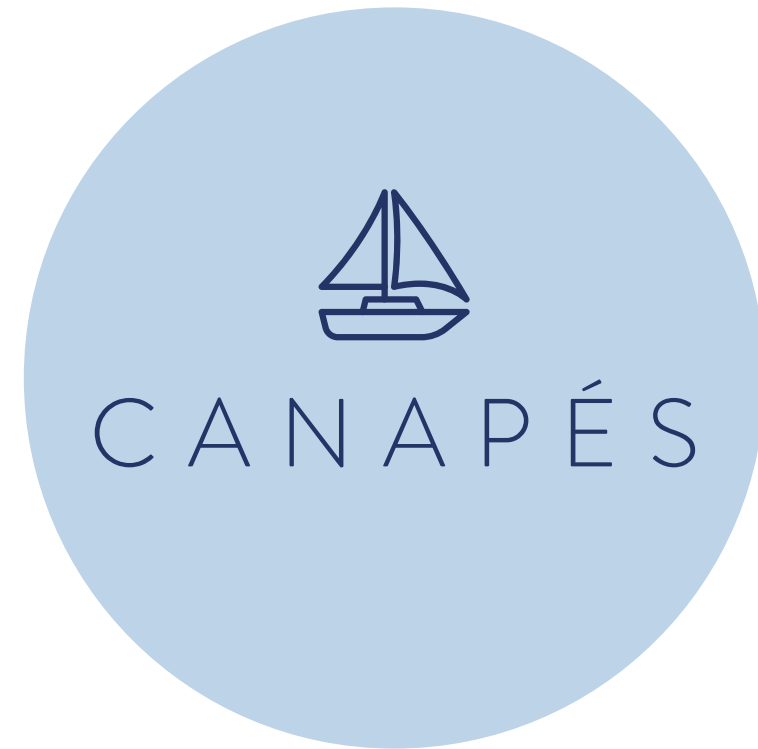
Capacity: 80 seated | 150 standing
4-hr hire

With its expansive outdoor deck right on the water, this space offers complete privacy and a relaxed, informal atmosphere.



*During our Sailing Season from September to March, Saturday events in the Sailor's Bar & Deck are restricted to evenings only, from 6pm.





\$45 PP
SELECTION OF 5
MINIMUM OF 2 COLD

*Menu seasonal and subject to changes.
Dietaries accommodated on request.

HOT

Angus beef sliders, lettuce, pickles, mustard, ketchup, and cheese

Satay chicken skewers, coriander, and toasted peanuts (df, gf)

Chicken katsu sliders, iceberg lettuce, kewpie and sriracha mayo

Haloumi slider, rocket, avocado, and tomato chutney (v)

Tandoori chicken skewers (gf)

Pork belly bites, sticky plum sauce, sesame, and chilli (gf, df)

Coconut prawns, with lime aioli

Mushroom arancini, truffle mayonnaise, and grana padano (v)

Lamb kofta, with mint tzatziki (gf, df no sauce)

Fish and chip basket, lemon wedge, and tartare sauce (df)

Singapore noodles, with your choice of either all vegetarian,
chicken or prawn (df, gf)

COLD

Assorted rice paper rolls, with sweet chilli sauce (df, gf, v)

Thai beef salad, tomato, onion, cucumber, peanuts, and coriander (df, gf)

Caprese salad, buffalo mozzarella, tomato, balsamic, basil, and olive oil (gf, v)

Peking duck pancakes, hoisin, cucumber, and shallots

Fig, prosciutto, goats cheese, rocket salad (gf)

Bang Bang chicken noodle salad with sesame (df, gf)



MAINS

Lamb ragu with rigatoni pasta, grana padano, and herbs.

Satay chicken curry, with steamed jasmine rice.

Green chicken curry, with creamy coconut sauce, Asian greens,
steamed jasmine rice.

Beef bourguignon, braised in red wine sauce, served with mash potato.

Asian prawn noodles, with garlic and ginger prawns, sauteed vegetables, sesame soy rice
noodles, coriander, bean sprouts.

Pumpkin ravioli, with creamy pesto sauce, mushrooms, spinach, grana padano.

Moroccan spiced chicken with roasted vegetables.

SIDES

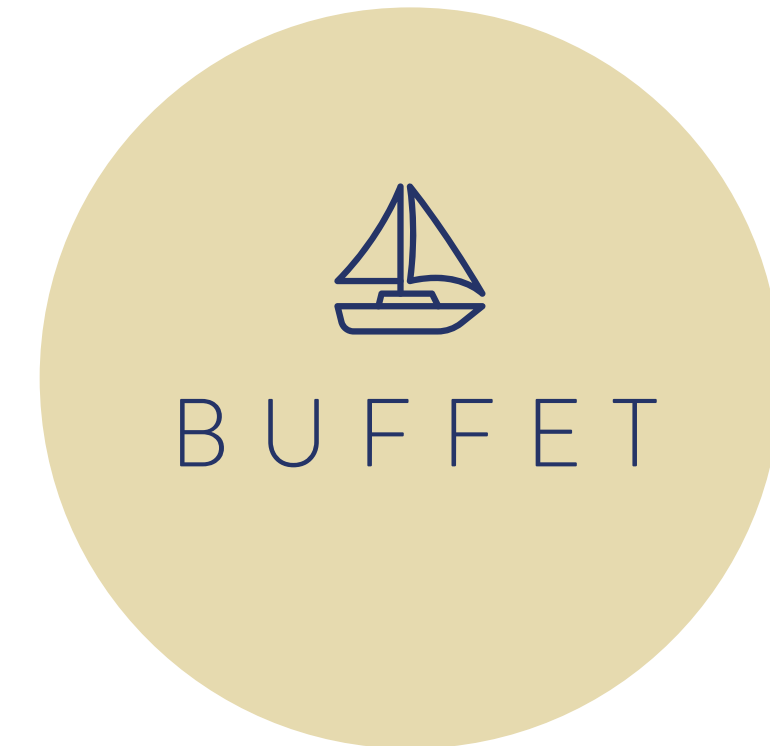
Garden salad, with leafy greens, tomato, onion, cucumber, seeded
mustard dressing.

Pumpkin salad, with spiced pumpkin, roasted beetroot, marinated feta cheese, rocket,
pine nuts, and balsamic dressing.

Caprese salad, with roma tomato, buffalo mozzarella, basil, balsamic, and olive oil.

Minted cous cous, with raisins, pine nuts, and fresh herbs.

Steamed seasonal vegetables, lightly seasoned with butter and salt.



\$50 PP
SELECTION OF
3 MAINS & 2 SIDES

All buffets served with baked dinner rolls.

*Menu seasonal and subject to changes.
Dietaries accommodated on request.





\$69 PP

2 COURSE

\$79 PP

3 COURSE

Served alternate drop or pre-ordered.
Choice of 2 options per course.

*Menu seasonal and subject to changes.
Dietaries accommodated on request.

ENTRÉE

Seared scallops with chorizo butter, coriander, cauliflower puree, and crispy chorizo.

Miso eggplant with miso glaze, herbs, bean sprouts, fried shallot, and sesame.

Pork belly with sticky orange glaze, with Asian salad.

Pan fried prawns with espellete pepper, shellfish butter, charred lemon, and chives.

MAIN

Eye fillet 200g served medium with chat potato, seasonal greens, and red wine jus.

Pan fried barramundi with lemon butter sauce, creamy mash, and broccolini.

Lamb cutlets served medium, with blistered tomato, crushed peas, mash potato, and red wine jus.

Roasted cauliflower steak with cashew cream, wild mushrooms, spinach, and dukkah.

DESSERT

Tiramisu | Sticky date pudding | Crème brûlée





Guests enjoy a pre-ordered one course meal served alternate drop. Selections can be made from our à la carte menu in consultation with our Head Chef.

*Price based on selected food items and number of guests.



Guests are invited to sample and enjoy a variety of delicious items at their leisure, creating a relaxed and light grazing experience.

*Add to your canapé event, or as a prelude to a seated dining experience.

CHARCUTERIE \$30PP (MIN 30PAX)

Selection of premium cold cut meats

A selection of soft and hard cheeses

Crackers and breads

Pickles, olives & relish

SEAFOOD \$35PP (MIN 30PAX)

Fresh shucked Sydney rock oysters local cooked prawns, and tuna & salmon sashimi, served with a selection of condiments

MEZZIE \$40PP (MIN 30PAX)

Selection of premium cold cut meats

A trio of soft and hard cheeses

Crackers and breads

Pickles, relish, quince paste, dips

Fresh & chargrilled vegetables

Fresh fruit



DRINKS PACKAGES

01

SIGNATURE PACKAGE

\$49pp | 4-hours

*minimum 30 guests

WINE

Choose your preferred varietals from the Cloud Street portfolio. Limited to 3 selections.

BEER

Great Northern Mid Strength | Carlton Draught | Carlton Black | Carlton Dry

NON ALCHOLIC

Soft drinks | Purezza sparkling and still water

*Beverage package inclusions are subject to change



DRINKS PACKAGES

02

PREMIER PACKAGE

\$69pp | 4-hours

*minimum 30 guests

WINE

Choose your preferred varietals from our premier wine list. Limited to 3 selections.

BEER

Balter XPA | Balter Captain Sensible | Carlton Dry | Carlton Draught | Carlton Black | Great Northern Mid Strength

NON ALCHOLIC

Soft drinks | Purezza sparkling and still water

*Beverage package inclusions are subject to change





DELUXE EXTRAS

CHAMPAGNE WELCOME | \$25pp

Welcome guests on arrival with a glass of Tattinger.

COCKTAIL DELIGHT | \$19pp

Guests can enjoy a signature GSC cocktail to start or wrap up the event. Cocktail options tailored through consultation.

EXCLUSIVE VENUE HIRE

Capacity: 150 seated | 200 standing

Experience unparalleled water views, privacy and sophistication with our exclusive venue hire. When you choose our venue, you secure the entire space for your event, ensuring a seamless and intimate experience without interruptions from other guests or activities.

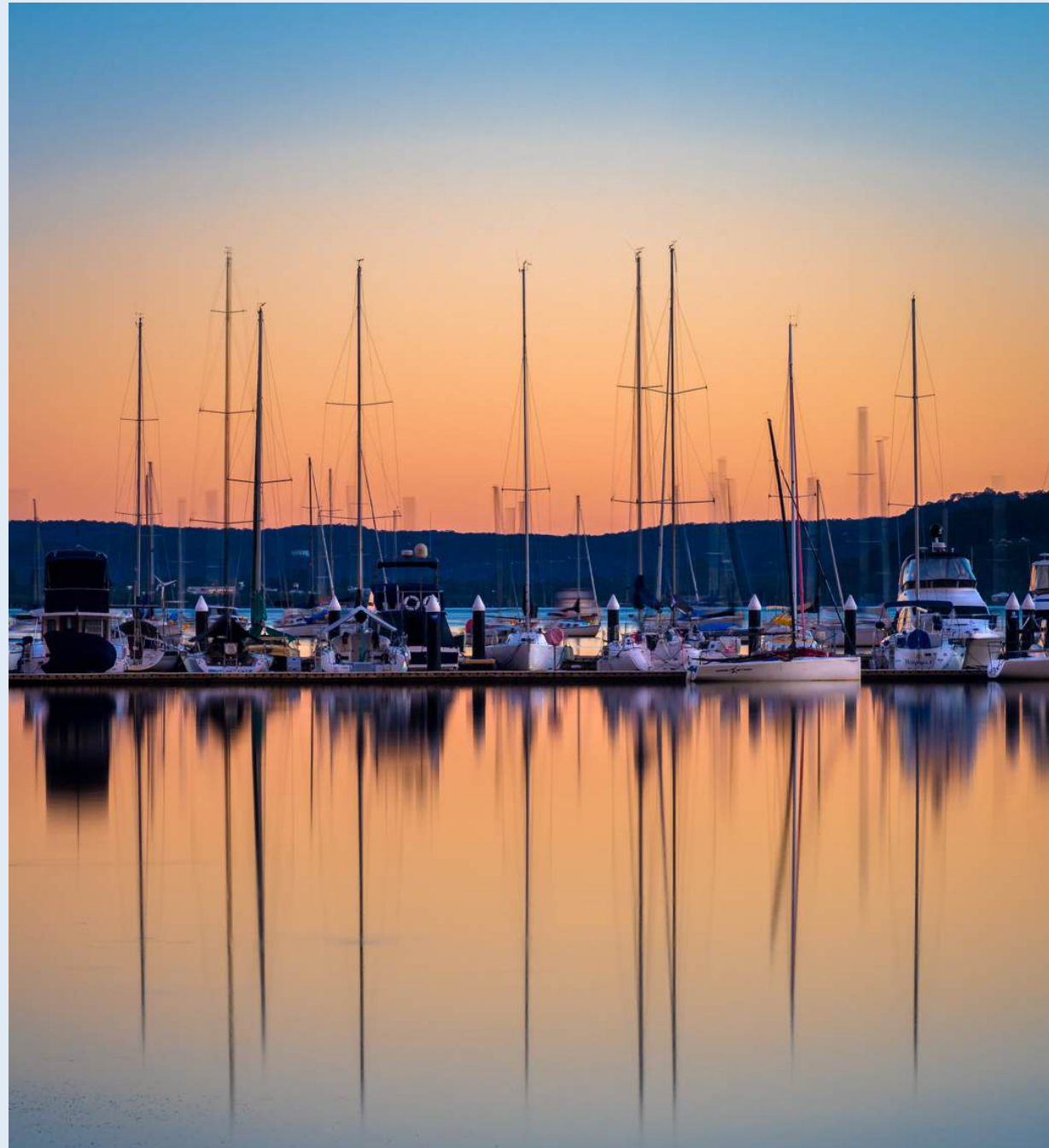
*To enquire about exclusive venue hire, please reach out via email for further details and availability. Terms & conditions apply.



exclusive.



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