



Weymouth & Portland
National Sailing Academy

*Wedding Receptions, Dinners and Parties
Information Pack*



Spinnakers Function Room Hire

<u>Wedding Reception Packages</u>	Room Hire	Min Food Spend
<i>All-day room hire from 0900 – 0030 (Bar extension may be pre-arranged if required) Round tables, linen, cake stand / knife, vases and votives Inc.</i>	£1000.00	£2000
<i>Afternoon & evening room hire from 1500 – 0030 (Bar extension may be pre-arranged if required) Round tables, linen, cake stand / knife, vases and votives Inc.</i>	£750.00	£1500
<i>Evening room hire from 1700 – 0030 (Bar extension may be pre-arranged if required) Round tables, linen, cake stand / knife, vases and votives Inc.</i>	£650.00	£1500
<i>Day room hire from 0900 – 1730 Round tables, linen, cake stand / knife, vases and votives Inc.</i>	£550.00	£1500
 <u>Dinners/Parties</u>		
<i>All-day room hire from 0900 – 0030 (Bar extension may be pre-arranged if required)</i>	£500.00	£2000
<i>Afternoon & evening room hire from 1500 – 0030 (Bar extension may be pre-arranged if required)</i>	£350.00	£1500
<i>Evening room hire from 1700 – 0030 (Bar extension may be pre-arranged if required)</i>	£200.00	£1500
<i>Day room hire from 0900 – 1730</i>	£150.00	£1500
 <u>Extras</u>		
<i>Boardroom Area Hire (all day)</i>	£150.00	
<i>Boardroom Area Hire (From 6pm if available)</i>	£100.00	
<i>Round Table Charge(Includes Linen)</i>	£200.00	
<i>Table Cloths</i>	£50.00	
<i>Glass Vases and Votives</i>	£50.00	
 <u>Western Marquees Wall Lining</u>		
<i>Ivory pleated wall lining, Coloured Pelmet, Uplighters And a Black Starlight Background</i>	£295.00	

- Deposit to be selected Room Hire plus Wall Lining if required
- **01st October to 31st March Room Hire Free for Dinners/Parties**

Canapé Selection

*£3.60 for three canapés per person
(Please select three choices)*

Savoury

Smoked Mackerel Paté Croûtons

Hummus, Olive and Sun Blushed Tomato Tartlets

Smoked Salmon, Cream Cheese and Herb Roulade

Tomato, Basil and Mozzarella Bruschetta

Stilton Mousse and Apricot Bruschetta

Cream Cheese, Spinach and Parma Ham Roulade

Prawn and Chive Tartlets

Onion Marmalade and Goats Cheese Tartlets

Savoury Choux Pastry filled with Spiced Portland Crab

Cherry Tomatoes filled with Spiced Portland Crab

Vegetable Samosas

Vegetable Spring Rolls

Sweet

Vanilla and Chocolate Profiteroles

Chocolate Dipped Strawberries

Mini Raspberry Pavlovas

Chocolate Tartlet

Mini Lemon Meringues

Amaretti Biscuits

White Chocolate Cups

Cold Buffet Menu

(Minimum 20 People)

Finger Buffet £7.95

*Selection of Fresh Sandwiches/ Demi Baguettes on White and Brown Bread;
Filled with Eg: Roast Beef & Horseradish, Egg and Cress Mayo,
Tuna and Sweetcorn, Ham and Tomato, Cheese & Onion.*

Sausage Rolls

Selection of Crisps

Selection of Home made Cakes

Mixed Fruit Bowl

Finger Buffet £10.95

*Selection of Fresh Sandwiches on White and Brown Bread and Wraps;
Filled with Tuna and Sweetcorn, Chicken and Bacon,
Roast Beef and Horseradish, Prawn and Rocket*

Prawn and Chive Tartlets

Stilton Mousse and Apricot Bruschetta

Hummus, Olive and Sun Blushed Tomato Tartlets

Smoked Mackerel Paté Croûtons

Chocolate Dipped Strawberries

Vanilla and Chocolate Profiteroles

Finger Buffet £14.95

*Selection of Fresh Sandwiches on White and Brown Bread, Wraps and Ciabatta;
Filled with Crab and Rocket, Honey Roast Ham and Cheddar, Roast Vegetables and Hummus*

Vegetable Spring Rolls

Vegetable Samosas

Cream Cheese, Spinach and Parma Ham Roulade

Smoked Salmon, Cream Cheese and Herb Roulade

Savoury Choux Pastry filled with Spiced Portland Crab

White Chocolate Cups

Chocolate Tartlets

Mini Raspberry Pavlovas

Cheese Platter £35

Fruit Platter £25

(to serve 8 – 10 people)

Cold Buffet £10.95

Selection of Carved Ham, Chicken, Chorizo and Salami

*Vegetarian Quiches
Spicy Vegetable Wraps
Mixed Green Leaves
Curried Couscous Salad
Potato and Herb Salad
Tomato Salad*

Cold Buffet £15.95

Selection of Carved Honey Baked Ham, Roast Rib of Beef, Chorizo and Salami

*Vegetable Quiches
Goats Cheese & Onion Tart
Dressed Prawns
Tomato, Basil and Onion Salad
Curried Potato Salad
Traditional Caesar Salad
Fresh Fruit Salad
Chocolate Mousse*

Cold Buffet £19.45

*Carved Honey Baked Ham, Roast Rib of Beef
Poached Dressed Salmon
Crevettes with Garlic and Lemon Mayonnaise
Portland Crab Tart
Vegetable Quiches
Spring Onion, Potato and Chive Salad
Roast Vegetable and Couscous Salad
Pasta Caesar Salad
Mixed Leaves
Crème Brulee
Raspberry Pavlova*

Cheese Platter £35

Fruit Platter £25

(to serve 8 – 10 people)

Hot Buffet £12.95

*Beef Stroganoff OR Hunter Style Chicken
Roast Vegetable and Spinach Lasagne
Hot Buttered New Potatoes
Mixed Leaves
Tomato and Basil Salad
Cucumber and Mint Salad*

Hot Buffet £17.95

*Chicken Rossini
Poached Salmon with a Dill Sauce
Roasted Vegetable Lasagne
Potato Dauphinois
Fine Green Beans
Buttered Carrots and Caraway
Fruit Crumble and Cream*

Hot Buffet £20.95

*Beef Bourguignon
Coq au Vin
Wild Mushroom and Goats Cheese Tart
Poached Salmon with a Dill Sauce
Boulangère Potatoes
Broccoli, Mange Tout and Courgettes
Raspberry Pavlova
Lemon Tartlet*

Cheese Platter £35

Fruit Platter £25

(to serve 8 – 10 people)

Banquet Style - Dinner Menu Choices

Points for consideration

- To hire Spinnakers restaurant for a private evening function a minimum expenditure on food of £1500 is required.
- The maximum amount of people we can comfortably accommodate for a seated waitress served meal is 150.
- The maximum amount of people we can accommodate seated for a meal served buffet style is 200.
- Tables are available to seat groups of 6, 8, 10 or 12.
- Round tables (extra charge applies) comfortably sit 8 or 9 people. Can sit 10 if required
- A top table can seat up to 14 people.
- The organizer needs to select **TWO** choices from **EACH** course plus a vegetarian main course. Their guests must then choose from these choices and final numbers must be provided at least 7 days prior to the function

Starters

£3.95 *Tomato and Sweet Chilli Pepper Soup*

Parsnip and Apple Soup

Carrot and Coriander Soup

Stilton and Cider Soup

(Served with a Granary Bread and Butter)

£4.50 *Dorset Pâté (coarse) served with Granary Bread and Salad Garnish*

Chicken Liver Pâté (smooth) served with Granary Bread and Salad Garnish

Smoked Mackerel Pâté served with Granary Bread and Salad Garnish

£4.95 *Melon and Prawn Cocktail*

Mango, Parma Ham and Pecorino Salad

Creamy Wild Mushroom Tartlet

£5.95 *Crab Cocktail*

Devilled Crab (Hot – Local Crab in spicy cream gratinée sauce)

Main Courses – Waitress served

£10.95 *Vegetarian – Wild Mushroom and Goats Cheese Tart*

Vegetarian – Spinach and Ricotta Cheese Cannelloni (with a cream sauce)

£11.95 *Coq au Vin (Chicken Casseroled with Shallots, Red Wine and Redcurrant)*

Chicken Rossini (Supreme of Chicken filled with Pâté, in a Mushroom White Wine Sauce)

Breast of Chicken wrapped in Parma ham napped with a Port Wine Sauce

£12.95 *Fillet of Pork with Mushroom, Onion and Sage filling*

Roast Pork with Crackling and Apple Sauce

Navarin of Lamb (Braised with Wine and Vegetables)

Roast Lamb with Mint Jelly

Poached Salmon Steak with Crème Fraîche and Dill Sauce

Monkfish Portugaise (Pieces of Monkfish tail in a light Cream, Tomato and Tarragon Sauce)

Roasted Cod with Red Pesto, Basil and Sun blushed Tomatoes

£13.95 *Braised Steak with a Wild Mushroom and Madeira Sauce*

Boeuf Bourguignon (Braised in Red Wine with Bacon, Shallots and Mushrooms)

Rib of Beef with Yorkshire Puddings and Creamed Horseradish Sauce

All Served with a selection of Potatoes and seasonal Vegetables

Desserts-Waitress served

£3.95

Passion Fruit Crème Brulée

Fresh Fruit Salad

Fruit Crumble with Custard or Cream

Chocolate Mousse

£4.95

Raspberry Pavlova

White Chocolate Cheesecake

Summer Pudding

Tartlet au Citron

Chocolate and Orange Roulade with Mascarpone Cream

Cheese and Biscuits

£50.00

Hors d'oeuvre platter

(Sufficient for 8 – 10 people to share with selection of breads)

Selection of hors d'oeuvres including Crevettes; Dressed Crab; Cured Meats; Cheeses; garnished with Melon, Tomatoes, olives, salad and dressings.

£35.00

Cheese Platter

Sufficient for 8 – 10 people to share

£25.00

Fruit Platter

Sufficient for 8 – 10 people to share

Each menu can be 'tailored' to a specific requirement with additional options at a supplement. Please ask for an appointment to discuss your requirements in detail.

BBQ Menu Options

- Option 1** **£7.50** 6oz Beef Burger/Vegetarian Burger with Sautéed Onions in Bap
Thick Pork or vegetarian sausage
Potato salad, mixed leaf salad, coleslaw
Various dips and dressings
- Option 2** **£11.50** 6oz Beef burger/vegetarian burger with sautéed onions in bap
Thick pork or vegetarian sausage
Seasoned chicken thighs
Tomato and cucumber salads
Italian pasta salad, mixed leaf salad, Coronation coleslaw
Various dips and dressings
Selection of local Dairy Individual Ice Cream Tubs
- Option 3** **£19.50** Butchers 6oz Beef/ Lamb & mint/ Vegetarian Burger in a Bap
Butchers speciality Pork/ Vegetarian Sausage
Mediterranean Prawns OR Minted Lamb Chops OR Barbeque Ribs
Seasoned Chicken Thighs
Vegetable Kebab
Caesar Salad with fresh Parmesan flakes
New potato, Broccoli, Spring Onion and Chive salad
Tomato & basil salad, Italian pasta salad, curried couscous & mixed peppers
Coronation coleslaw.
Various dips and dressings
Summer fruit puddings
Raspberry and Mascarpone Pavlova.

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Beverages

<i>Coffee/Tea and Mints</i> <i>(free of charge with three courses)</i>	£ 1.50
<i>Jug of mineral water</i>	£ 3.50
<i>Jug of orange juice</i>	£ 4.50
<i>Jug of Apple Juice</i>	£ 4.50
<i>Jug of Lemon and Lime</i>	£ 5.00
<i>Jug of Fruit Punch (non alcoholic)</i>	£ 6.50
<i>Jug of Pimms</i>	£12.50
<i>Jug of Bucks Fizz</i>	£12.50
<i>Jug of Gin and Tonic</i>	£12.50
<i>Jug of Brandy & Ginger</i>	£12.50
<i>Jug of fruit Punch (Alcoholic)</i>	£12.50

Soft Drinks	½ Pint	Pint
<i>Coke</i>	£1.00	£2.00
<i>Lemonade</i>	£1.00	£2.00
<i>Apple Juice</i>	£1.20	
<i>Orange Juice</i>	£1.20	
<i>OJ & Lemonade</i>	£1.10	£2.00
<i>Cordial</i>	£0.30	
<i>Tonic</i>	£1.00	
<i>J20</i>	£1.50	
<i>Red Bull</i>	£1.50	
<i>Canada Dry</i>	£1.00	
<i>Still Water</i>	£1.20	
<i>Sparkling Water</i>	£1.20	

Draught		
<i>Flowers</i>	£1.30	£2.60
<i>Stella</i>	£1.45	£2.90
<i>Becks Vier</i>	£1.40	£2.80
<i>Strongbow</i>	£1.40	£2.80

Spirits	
<i>Smirnoff Vodka</i>	£1.65
<i>Gordans</i>	£1.65
<i>Bells</i>	£1.65
<i>Captain Morgan</i>	£1.65
<i>Baileys</i>	£2.20
<i>Southern Comfort</i>	£2.20
<i>Brandy</i>	£2.20
<i>Martini X Dry</i>	£1.65
<i>Martini Rosso</i>	£1.65
<i>Archers</i>	£1.65
<i>Bacardi</i>	£1.65
<i>JD</i>	£2.20
<i>Malibu</i>	£1.65
<i>Dash of Coke/Lemonade</i>	£0.40

Bottled/Canned	
<i>Magners</i>	£3.00
<i>Corona</i>	£2.50
<i>San Miguel</i>	£2.50
<i>Budweiser</i>	£2.50
<i>Guinness</i>	£2.50
<i>Becks (Non Alcoholic)</i>	£2.50

Wine	
<i>Small Wine</i>	£2.75
<i>Large Wine</i>	£3.75
<i>House Bottle</i>	£11.95

Local Real Ale <i>(To be pre ordered)</i>
<i>Harbourmaster – 3.6%</i>
<i>Weymouth Best – 4%</i>
<i>Jurassic – 4.2%</i>
<i>Durdle Door – 5%</i>

Red Wines

House Wine

Poco Mas Merlot **£11.95**
Very smooth with soft bramble and plum flavours. Ripe and long on the finish.

South Africa

Good Hope Pinotage, Stellenbosch **£15.00**
Free run juice gives this balance and freshness, very smooth and easy drinking

France

Franc Beausejour Bordeaux **£14.50**
Smooth, well made medium bodied claret with ripe soft fruit and a soft finish.

Argentina

Malbec Rincon Privada Mendoza **£14.00**
Smooth full bodied wine with plenty of savoury fruit and complexity on the finish.

Spain

Rioja Urbina Crianza **£19.50**
Complex full flavoured wine with ripe figgy fruit and a long finish. Delicious.

Australia

Sacred Hill Cabernet Shiraz **£12.50**
Easy drinking fruity style with spicy shiraz on the finish.

Sparkling Wine and Champagne

Cava Castell Dolèrdola, Penedes, Spain **£15.00**
Crunchy acidity and crisp fruit make this a refreshing dry fizz.

Prosecco, Italy **£16.50**
Very fresh dry light style. Clean and softly delicious.

Touraine Traditionnelle Rosé James Paget, Loire **£16.95**
Delightful off dry wine with raspberry aromas and soft fruit flavours. Delicious.

Champagne Blanche Lepage Brut Claude Dubois **£25.00**

White Wines

House Wine

Poco Mas Sauvignon Blanc **£11.95**
This classic sauvignon has tempting citrus aromas and overtones of tropical fruits on the palate. Great on its own or with food.

New Zealand

Old Coach Road Sauvignon Blanc Seifried Estate, Nelson **£16.50**
Clean full flavoured grassy, gooseberry Sauvignon, excellent.

Italy

Pinot Grigio Orizzonte Veneto **£12.50**
Delicious, fresh, very well-made wine from this exemplary producer. Floral, elegant, fruity and dry.

Australia

Sacred Hill Semillon Chardonnay, South East Australia **£12.50**
Ripe with nicely weighted fruit, some classic chardonnay character and a clean finish. Soft and off dry.

France

Pouilly Fuissé Caves des Crus Blancs **£19.50**
Dry full flavoured and buttery. Classic Fuisse from a top class producer.

South Africa

Riebeeck Cellars Chenin Blanc **£12.50**
Soft, fruity off-dry wine with plenty of body and a clean finish. Very easy drinking..

Rosé Wine

France

Moment de Plaisirs, Vin de Pays D'Oc **£12.50**
Ripe crushed strawberry fruit leading to a clean finish. Very quaffable.



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