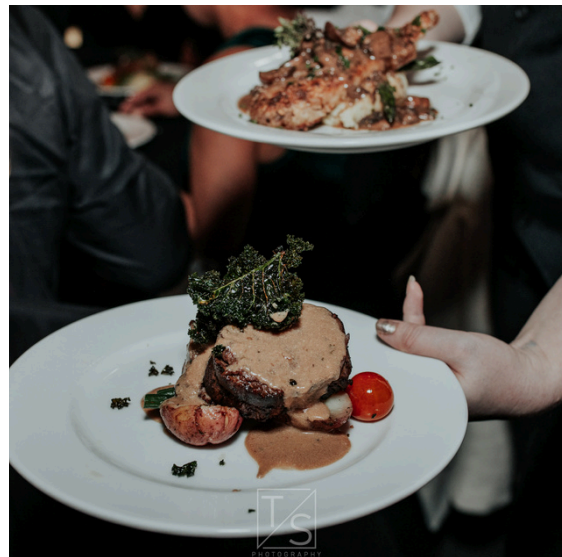




MEETINGS & EVENTS

Mandurah Offshore Fishing and Sailing Club



 08 9535 6251

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 mofsc.com.au





THE VENUE

Nestled on the picturesque edge of the Indian Ocean within the Mandurah Marina, the Mandurah Offshore Fishing and Sailing Club offers one of Mandurah's most sought-after venues for private and corporate events.

From milestone celebrations and weddings to cocktail functions and corporate gatherings, our flexible event spaces can accommodate everything from intimate groups to large-scale events for 200+ guests. Each space captures the charm of our waterfront setting, creating the perfect backdrop for any occasion.

Our Executive Chef has designed a range of catering options to suit every style of event — from relaxed canapés at sunset to refined multi-course dining experiences.

Supported by our experienced events team, we'll work with you every step of the way — from initial enquiry and planning to flawless execution on the day — ensuring your event is effortless, memorable, and truly unique.

CAPACITY

EVENT SPACE	BANQUET	COCKTAIL	CABARET	THEATRE	U-SHAPE	BOARDROOM	CLASSROOM
GALLEY RESTAURANT	210	280	140	240	50	-	-
DOLPHIN VIEW ROOM	50	70	35	50	26	30	33
SUNDOWNER LOUNGE	50	70	35	45	26	20	24
OCEAN VIEW BOARDROOM	-	-	-	-	12	14	-
MARINA LAWN	-	300	-	60	-	-	-

Unique set up in mind? Just speak to our friendly team

GALLEY RESTAURANT

Nestled between the Marina and the Indian Ocean, the Galley restaurant boasts inspiring views and includes an in house sound system, ceiling mounted digital projector & projector screen and high ceilings accented with overhead drapes and fairy lights.

Venue Hire:

Covers the costs of event setup, pack-down, and use of the space.

Monday - Thursday: \$1,000

Friday: Please contact the team for information

Saturday: Minimum food and beverage spend of \$10,000

Sunday: \$1,500



DOLPHIN VIEW ROOM

With stunning Marina views, high ceilings and boasting a private indoor bar plus a breezy outdoor space with fairy lights, the Dolphin View Room is the ultimate spot to host year-round functions.

Venue Hire:

Covers the costs of event setup, pack-down, and use of the space.

Monday - Thursday: \$600

Friday - Sunday: \$800



OCEAN VIEW BOARDROOM

The Ocean View Boardroom is located on the first floor of the venue overlooking incredible ocean views. Equipped with a projector, projector screen and large boardroom table seating up to 14 guests, this space is perfect for all your corporate needs.

Venue Hire:

Covers the costs of event setup, pack-down, and use of the space.

Monday - Thursday: \$150

Friday - Sunday: \$250



SUNDOWNER LOUNGE

Situated indoors and open plan with access to the main bar, the Sundowner Lounge is a perfect space for smaller casual gatherings and meetings.

Venue Hire:

Covers the costs of event setup, pack-down, and use of the space.

Monday - Thursday: \$150

Friday - Sunday: \$250



MARINA LAWN

Overlooking the Marina, boasting velvety green grass and freedom to style it your way.

Venue Hire:

Covers the costs of event setup, pack-down, and use of the space.

Monday - Thursday: \$300

Friday - Sunday: \$500

OPTIONAL EXTRAS

Black or White Lycra Chair Covers - \$4 each

Chair Sashes - \$3 each

Data Projector and Screen or Smart TV - \$50

Bluetooth Speaker - \$50

Continuous Brewed Coffee and Herbal Tea - *\$3.50 per person

*minimum 20 cups

White Easel - \$20

Backdrop for Photos - \$20

(Your choice of: Black Velvet, Royal Blue Sequin, Rose Gold Sequin)

Barista Coffee - \$150, Plus Price Per Coffee

Photographer - Contact team for Pricing



Wanting a little extra?
Just speak to our friendly team

MENU

Platters

Breakfast Muffins: Choice of: Bacon & Egg OR Sausage & Egg, (15) \$87.50

Homemade Scones: with Strawberry Jam & Cream (20) \$70

Cakes & Slices: Assorted Cakes and Slices (30-40) \$75

Fruit Platter: Fresh Seasonal Fruit V, GF \$70

Grazing Board: Trio of Dips, Olives, Antipasto, Assorted Cured Meats and Cheeses, Dried Fruits, Nuts, Crackers, Turkish Bread, Sliced Vegetable Sticks & Fresh Seasonal Fruits GFO \$200

Sandwich Platter: Assorted Sandwiches (40) GFO, VO \$70

Sushi Platter: Assorted of Homemade Sushi (40) \$115

Frittata Platter: Warm Seasonal Vegetable Frittata with Balsamic Vinegar (30-40) V, GF \$75

Vegetarian Platter: Grilled Vegetable & Halloumi Skewers with Relish V, VEO, GF (30) \$90

Mixed Asian Platter: Assortment of Deep Fried Asian Fusion Finger Foods (45) \$110

Rustic Platter: Vegetable Arancini (15), Pulled Pork Croquette (15), Crispy Pork Belly Bites (15) with Aioli & Nam Jim Sauce \$110

Mixed Skewer Platter: Beef Skewers (20) & Satay Chicken Skewers with Satay Dipping Sauce (20) GF \$110

Seafood Platter: Crumbed Calamari (20), Prawn Skewers (15), Crumbed Fish Goujons (20) with Tartare Sauce GFO \$120

Pulled Pork Sliders BBQ Pulled Pork & Coleslaw (15) \$90

Beef Sliders Beef Patty with Cheese, Pickle & Tomato Sauce (15) \$90

Assorted Platter: Fish Goujons (15), Chicken Nuggets (15), Pies (15), Sausage Rolls (15) Rustic Chips & Sauce \$110

A minimum spend of \$500 is required for all platter menu orders.

Our menus are thoughtfully crafted using seasonal produce, and as such, items may be subject to change.

MENU

Canapés

Your Choice Of :

4 Canapes & 1 Slider: \$35 per person

6 Canapes & 1 Slider: \$49 per person

8 Canapes & 2 Sliders: \$70 per person

**Minimum 20 Guests Required for Canapes*



COLD CANAPES \$8PP

Natural Oysters with Shallot Vinaigrette & Lemon GF

Smoked Salmon Blini with Sour Cream Cheese and Pickle Radish on Water Crackers

Tomato Bruschetta on Charred Turkish Bread with Balsamic Drizzle V

Beef Tartare on Croutons

Assorted Sushi with Wasabi Aioli GF, VO

HOT CANAPES \$8PP

Oysters Kilpatrick with Crispy Bacon and Barbeque Sauce

Mini Savoury Tart Filled with Mushroom, Tomato and Parmesan GF, V

Crispy, Sticky Pork Belly Bites

Italian Meatballs with Napolitano Sauce

Sundried Tomato and Feta Arancini with Homemade Aioli V

Chickpea Falafel with Harissa Yogurt V

Pulled Mini Pork Croquettes with Salsa Verde GF

Thai Chicken Satay Sticks with Thai Peanut Sauce GF

Salt and Pepper Squid with Lime Aioli

SLIDERS \$9PP

Pulled Pork Sliders with BBQ Pulled Pork & Coleslaw

Beef Sliders with Beef Patty, Cheese, Pickle & Tomato Sauce

Vegetarian Sliders with Chickpea Patty, Lettuce & Relish V

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MENU

Buffet

MAINS

Grilled Peri Peri Chicken with Cucumber Raita GF
Chicken Breast with Jus GF
Crispy Skin Salmon GF
Baked Snapper in Lemon Butter Sauce GF
Thai Green Chicken Curry GF
Potato and Vegetable Curry with Indian Spices GF
Slow Cooked Beef Cheeks GF
Slow Cooked Sirloin Steak Served Medium GF
Crispy Skin Pork Belly with Jus GF
Roast Pork with Apple Sauce and Jus GF

SIDES

Steamed Seasonal Greens GF
Oven Roasted Chat Potatoes GF
Oven Roasted Vegetables GF
Cauliflower Cheese GFO
Fried Rice GF
Steamed Rice GF
Rustic Fries with Tomato Sauce

Your Choice Of:

3 Mains & 3 Sides: \$59.50 per person

4 Mains & 5 Sides: \$65.50 per person

5 Mains & 6 Sides: \$75 per person

UPGRADES

SOUP

Your Choice of 1 at \$6 per person:

Roast Pumpkin V,GF
Creamy Tomato V, GF
Fresh Bread Rolls & Butter

SALAD

Your Choice of 2 at \$8 per person:

Garden Salad V, GF
Tomato, Mozzarella & Basil V, GF
Potato Salad V, GF
Watermelon & Mint Salad V, GFO
Pickled Beetroot Salad with Walnuts, Feta and Dukkah V, GFO

DESSERT

Your Choice of 2 at \$8 per person:

Apple Crumble with Vanilla Ice Cream
Sticky Date Pudding with Butterscotch Sauce and Vanilla Ice Cream
Mini Pavlova with Whipped Cream and Seasonal Fruits GF
Vanilla Bean Panna Cotta GF
Chocolate Brownie with Vanilla Ice Cream
Seasonal Fruits GF

**Minimum 20 Guests Required for Buffet*

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MENU

Plated

Fresh Bread Rolls & Butter to Start

ENTREE

Tomato & Feta Arancini (three) with Pickled Radish and Aioli

Truffle Risotto with Asparagus and Shaved Parmesan

Seared Scallops (two), Spiced Pumpkin Puree, Buttered Peas and Crispy Prosciutto

Pork Belly Bites, Bean Sprouts with a Nam Jim & Balsamic Glaze

MAIN

Twice Cooked Chicken Maryland with Mixed Lentils, Celeriac Puree & Pickled Fennel

Beef Fillet with Potato Bake, Broccolini and Jus

Baked Lamb Rump with Potato Rosettes, Buttered Spinach, Mashed Sweet Potato & a Sweet Wine Reduction

Crispy Skin Salmon with Oven Roasted Chat Potatoes, Broccolini, Blistered Cherry Tomatoes and Lemon Butter Sauce

Stuffed Mushroom with Goats Cheese & Tomato

DESSERT

Dark and White Chocolate Mousse with Berry Coulis and Glazed Cherry

Passionfruit Panna Cotta with Kiwifruit and Cream

Mini Pavlova with Seasonal Fruit and Whipped Cream

Warm Chocolate Brownie with Cream

Strawberry Cream Choux Puffs



2 Course Set or Alternate Drop Menu: \$69 per person

3 Course Set or Alternate Drop Menu: \$79 per person

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MENU

Breakfast

PLATTERS

Breakfast Muffins:

Choice of: Bacon & Egg OR Sausage & Egg, (15) \$85.50

Homemade Scones:

With Strawberry Jam & Cream (20) \$70

Pastries Platter:

Fresh Assorted Pastries (30) \$70

Fruit Platter:

Fresh Seasonal Fruit V, GF \$70

Yogurt & Granola Platter:

Selection of Yogurt & Granola Jars (15) \$65

UPGRADES

Barista Coffee: \$150, Plus Price Per Coffee

BUFFET BREAKFAST \$55 PER PERSON

Scrambled or Poached Eggs V

Bacon GF

Chipolata Sausages

Grilled Roma Tomatoes V, GF

Sautéed Mushrooms V, GF

Hash Browns V

Baked Beans V

Pancakes with Maple Syrup V

Selection of Fresh Bread with Butter & Jams V, GFO

Assorted Fresh Pastries

Yogurt & Granola V, GFO

Seasonal Fruit V, GFO

Brewed Coffee & Selection of Herbal Teas

Assorted Juices

*Minimum 20 Guests Required for Buffet Breakfast
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MENU

Beverages

SPARKLING & CHAMPAGNE

The Anchorage Bubbles, SA
Madfish Prosecco, WA
Plus Minus Prosecco, AU
Howard Park Petit Jeté, WA*
Oyster Bay Brut, NZ*
Chandon Brut, VIC*
Moët & Chandon, FRA*
Veuve Clicquot, FRA*
*Sold by the Bottle Only

WHITE WINE

The Anchorage Semillon Sauvignon Blanc, SA
Madfish Sauvignon Blanc Semillon, WA
Fifth Leg Semillon Sauvignon Blanc, WA
Oyster Bay Sauvignon Blanc, NZ
Goundrey Homestead Unwooded Chardonnay, WA
Paladino Pinot Grigio, ITA
Amberley Chenin Blanc, WA
Angove Long Row Moscato, SA

RED WINE

The Anchorage Cabernet Merlot, SA
Madfish Cabernet Merlot, WA
Les Peyrautins Merlot, FRA
Angove Family Crest Cabernet Sauvignon, SA
Basileus Shiraz, SA

ROSÉ WINE

Madfish Rosé, WA
Les Peyrautins Rosé, FRA

PACKAGED BEERS

Heineken 0.0
Peroni 0
Great Northern Super Crisp
Great Northern Original
Carlton Dry
Corona
Guinness
Matso's Ginger Beer

READY TO DRINK

White Claw Hard Seltzer: Natural Lime or Raspberry
Vodka Cruiser: Raspberry, Guava, Watermelon or Pineapple
Jim Beam & Cola
Jack Daniels & Cola
Bundaberg & Cola
Canadian Club & Dry

Our beverage selection is subject to change based on seasonal and supplier availability.

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