

# MEETINGS & EVENTS

*Mandurah Offshore Fishing and Sailing Club*



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# THE VENUE

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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

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| 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

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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

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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

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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

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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

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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

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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) M \$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 Twisters (15), Crumbed Fish Goujons (20) with Tartare Sauce GFO, M \$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 I \$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.

M = Mixed, A = Australian, I = Imported

# 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, A*

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

*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 A*

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

*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 I*

### 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, A  
Baked Snapper in Lemon Butter Sauce GF, M  
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 A

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 A

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

\*Minimum 20 Guests Required for Plated Menu

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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

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# MENU

## *Beverages*

### SPARKLING & CHAMPAGNE

The Anchorage Bubbles, SA  
Madfish Prosecco, WA  
Browns Brothers Non-Alcoholic Prosecco Piccolo, VIC\*  
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  
Oyster Bay Sauvignon Blanc, NZ  
Cuvee Dissenay Chardonnay, FRA  
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  
Radio Boka Tempranillo, SPA  
Rob Dolan Pinot Noir, VIC

### 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.

MANDURAH  
OFFSHORE FISHING  
AND SAILING CLUB



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