

MEETINGS & EVENTS

Mandurah Offshore Fishing and Sailing Club



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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 Head 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 (90 INCLUDING ALFRESCO)	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.



DOLPHIN VIEW ROOM

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



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.



SUNDOWNER LOUNGE

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



MARINA LAWN

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

MENU

Platters

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

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

Sweet Muffins: Selection of Assorted Mini Sweet Muffins (30) \$65

Cakes & Slices: Assorted Cakes and Slices (30) \$80

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

Grazing Platter: Trio of Dips, Olives, Assorted Cured Meats and Cheeses, Dried Fruits, Nuts, Crackers, Turkish Bread, Sliced Vegetable Sticks & Fresh Seasonal Fruits GFO \$170

Sandwich Platter: Assorted Sandwiches (40) GFO, VO \$80

Sushi Platter: Assorted of Homemade Sushi (40) GFO, VO, M \$90

Frittata Platter: Warm Seasonal Vegetable Frittata with reduced Balsamic Vinegar (30) 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

Savory Pastries Platter: Vegemite Cheese Scrolls (15), Pasties (15), Assorted Pies (15), Homemade Sausage Rolls (15) with Tomato Relish \$110

Kids Platter: Nuggets (15), Fish Bites (15), Vegemite Scrolls (15), Chips and Tomato Sauce I \$70

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: \$40 per person

6 Canapes & 1 Slider: \$55 per person

8 Canapes & 2 Sliders: \$85 per person

**Minimum 20 Guests Required for Canapes*

Minimum of 3 Canapes Per Person



COLD CANAPES \$8PP

Natural Oysters with Shallot Vinaigrette & Lemon GF, A

Smoked Salmon and Dill Appetizer Bites M

Tomato Bruschetta on Charred Turkish Bread with Balsamic Drizzle V

Roast Beef with Horseradish Cream and Roast Capsicum on Croutons

Assorted Sushi with Wasabi Aioli GF, VO, M

HOT CANAPES \$8PP

Oysters Kilpatrick with Crispy Bacon and Kilpatrick Sauce DF, A

Mini Savory Tart Filled with Artichoke, Leek and Goats Cheese V

Sticky Pork Belly Bites DF GF

Grilled Prawn and Chorizo Skewer DF

Sundried Tomato and Feta Arancini with Homemade Aioli V

Pea Fritters with Citrus Crème Fraiche V

Pulled Mini Pork Croquettes with Salsa Verde

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

Beetroot Slider Falafel with Lettuce & Tomato Relish V

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MENU *Buffet*

ALL MENUS INCLUDE
FRESH BREAD ROLLS & BUTTER TO START

MENU 1 \$60 PER PERSON

Your Selection of:

2 Mains, 2 Sides or Soups, 1 Salad, 1 Dessert

MENU 2 \$70 PER PERSON

Your Selection of:

3 Mains, 3 Sides or Soups, 1 Salad, 2 Desserts

MENU 3 \$85 PER PERSON

4 Mains, 4 Sides or Soups, 2 Salads, 2 Desserts

MENU 4 \$100 PER PERSON

Your Selection of:

5 Mains, 5 Sides, 3 Salads or Soups, 3 Desserts



**Minimum 30 Guests Required for Buffet*

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and as such, items may be subject to change.

Please note our buffet is designed for you to enjoy during your
time with us.

While we encourage you to sample a variety of offerings, this is
not an all-you-can-eat service.

We kindly ask that food is consumed within the venue, and
takeaway containers are not permitted.

MAINS

BEEF

Slow Cooked Mediterranean Beef Cheeks

Traditional Beef Lasagna

Slow Roasted Beef Rump with Jus

Beef Stroganoff

PORK

Crispy Skin Pork Belly with Apple Sauce

Slow Cooked Pork Shoulder

Sticky Pork Ribs

Sweet and Sour Pork

LAMB

Roasted Lamb Leg with Mint Sauce

Rogan Josh Lamb Curry

Moroccan Style Braised Lamb Shoulder

Lamb Ragu

CHICKEN

Thai Green Chicken Curry

Chicken Cacciatore

Roasted Chicken Pieces with Gravy

Honey Garlic Chicken Drumsticks

SEAFOOD

Baked Snapper with Lemon Butter sauce M

Smoked Salmon and Dill Pasta I

Seafood Paella M

Grilled Salmon with Lime Hollandaise A

VEGETARIAN

Pumpkin Gnocchi Bake with Three Cheese topping

Indian Spiced Potato and Vegetable curry

Vegetable Lasagna

Spicy Three bean Chilli Hot Pot

MENU

Buffet

SIDES

SOUP

Creamy Potato and Leek

Roasted Pumpkin

Minestrone

Cauliflower and Bacon

SIDES

Steamed Seasonal Greens

Roasted Baby Potatoes

Oven Roasted Root Vegetables

Steamed Jasmin Rice

Creamy Potato Gratin

Cauliflower and Broccoli Cheese

Fried Rice

SALADS

Traditional Garden Salad with Dressing

Coleslaw

Potato Salad

Sweet Potato and Blackbean Salad

Curried Cauliflower and Chickpea

Watermelon Mint and Fetta

Beetroot, Fetta, Apple and Chickpea

DESSERT

Apple Crumble with Vanilla Custard

Seasonal Fruit Platter

Assortment of Cheese, Dried Fruits and Nuts

Individual Pavlova with Lemon and Passionfruit Coulis

Jam and Cinnamon doughnut Tray Bake

Fresh Fruit Salad and Cream

Sticky Date Pudding with Double Cream

UPGRADES

\$15 per person

Cold Cooked Australian Prawns

with Assorted Dipping Sauces

\$40 Dozen Natural Australian Oysters

With Condiments

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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, Japanese Slaw and a Nam Jim sauce

MAIN

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

Beef Fillet with Potato Bake, Broccolini and Jus

Baked Lamb Rump with Buttered Spinach, Mashed Sweet Potato and 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 and Tomato

DESSERT

Dark and White Chocolate Mousse with Berry Coulis and Glazed Cherry

Mixed Berry Panna Cotta with Berrys and Cream

Mini Pavlova with Seasonal Fruit and Whipped Cream

Warm Chocolate Brownie with Cream

Mini Profiterole Tower with Chocolate and Passionfruit on a bed of Chocolate Soil



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) \$87.50

Sweet Muffins:

Selection of Assorted Mini Sweet Muffins (30) \$65

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 \$65 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
Brown Brothers Non-Alcoholic Sparkling 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.

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)

Barista Coffee - \$150, Plus Price Per Coffee

Photographer - Contact team for Pricing



Wanting a little extra?
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