



ROYAL NAVAL CLUB AND ROYAL ALBERT YACHT CLUB LTD

Patron: HRH The Prince Philip Duke of Edinburgh KG KT OM GBE AC QSO FRS
President: Admiral Sir Jonathon Band GCB, ADC Vice President: Vice Admiral Sir Alan Massey KCB, CBE
Chairman: Mr Keith Toomey Commodore: Miles Linington

Function Leaflets 2018

The Club was founded in 1867 for the exclusive use of Royal Naval Officers. In 1971 it amalgamated with The Royal Albert Yacht Club, to become one of the Country's most prestigious Royal Clubs. Today it is a Private Member's Club for men and women who share a wide range of maritime interests.

Situated in Old Portsmouth it has uninterrupted views over Governors Green and The Solent. Whether you are planning a small intimate celebration or something on a grander scale then the Royal Naval Club & Royal Albert Yacht Club could be the place for you.

The Club offers a truly unique combination of historical and elegant surroundings with unrivalled standards of cuisine and service.

Your guests will certainly be impressed by your choice of venue.

A tour of the Club and a full advisory service with our Front of House Manager will be available to help guide you through the planning process.



Room Hire Tariffs

Osborne Room – Ground Floor (Ballroom) Maximum capacity for dining (110)	Full day £700.00 Half day £400.00 Per hour £175.00
Trafalgar Room – Ground Floor (Dining Room) Maximum capacity for dining (70)	Full day £400.00 Half day £225.00 Per hour £100.00
Albert Room – 1 st Floor (Drawing Room) Maximum capacity for dining (54)	Full day £400.00 Half day £225.00 Per hour £100.00
Library – 1 st Floor Maximum capacity for dining (10)	Full day £100.00 Half day £60.00 Per hour £30.00
Spinnaker Bar – Ground Floor (Lower Bar)	Full day £200.00 Half day £80.00 Per hour £50.00
Upper Bar	Subject to availability



**To create your menu please select only
one choice per course:**

[Bronze Appetizer/Starters - £6.50](#)

Leek, wild mushroom & pea risotto
Trio of fresh melon in a glass with Port
Homemade chicken liver & pork terrine, onion chutney, toasted French bread
Homemade soup of your choice (Excl. Shellfish)
Smoked peppered mackerel, horseradish dressing

[Silver Appetizer/Starters - £8.00](#)

Atlantic prawn & guacamole timbale
Smoked fillet of trout, Caesar salad & dressing
Fan of cantaloupe melon with Serrano ham
Warm goats cheese en crouete with antipasto Salad
Smoked breast of chicken with avocado

[Gold Appetizer/Starters - £9.00](#)

Smoked salmon & spinach terrine
Fan of smoked duck, Cumberland sauce & vegetables crisps
Cream of lobster bisque with croutons
King prawn, brown shrimp & crayfish cocktail



The Main Event

Bronze £13.00

Poached chicken with white wine sauce, asparagus & smoked bacon
Trio of flavoured sausages, creamed potato & onion gravy
Honey and clove roasted gammon ham, Madeira or parsley Sauce
Steak & ale or steak & kidney pie or pudding
Roast chicken breast, chipolata and bacon roll, sausage meat stuffing
Crispy belly pork, bubble & squeak & roasted onion gravy

Silver £16.00

Roast topside of British beef, Yorkshire Pudding & Horseradish
Roast loin of pork, apple sauce, roast pork gravy
Fillet of pork with pistachio & sausage meat stuffing
Roast leg of British lamb & mint sauce
Pan-fried sea bass, Hollandaise drizzle & capers
Grilled Scotch salmon & seafood sauce

Gold £22.00

Roast Half Rack of British Lamb, redcurrant jus
Braised Lamb Shank with Vegetables & Red Wine Sauce
Char-grilled Duck Breast with your choice of sauce
Fillet of Beef, cooked to your requirement (approx. 6oz)
Fillet of Beef Wellington with Pate & Port Wine Sauce

****Each dish will be accompanied by a selection of seasonal vegetables unless otherwise stated***



Dessert Selection

Bronze £5.80

Crème brulee
Profiteroles with vanilla ice cream & chocolate sauce
Raspberry & fresh cream trifle with Sherry
Steamed treacle sponge pudding
Lemon torte with whipped cream

Silver £6.50

Homemade apple pie with cream
Lemon posset
Banoffee meringue roulade
Bread & butter pudding
Homemade pannacotta (Various Flavours)
Pot au chocolat with vanilla ice cream
New York baked cheesecake (Topping of your choice)
Raspberry & Brandy syllabub

Gold £6.95

Raspberry Pavlova
English strawberries & cream (seasonal only)
Tiramisu with Brandy & Mascarpone
Warm Pear, Chocolate Sauce & Vanilla Ice Cream
British or Continental cheese selection



Vegetarian Selection £11.95

Tortellini Provençale, Grated Grand Padano
Wild Mushroom Pasta, Garlic Bread
Spinach, Chick Pea and Lentil Pancake, Spicy Tomato Sauce
Vegetable Samosa, Sweet Chilli Sauce
Stroganoff of Oyster Mushrooms, Pilau Rice
Celeriac, Aubergine, Courgette and Potato Gallette
Field Mushroom topped with Gruyere, Tomato and Red Onion
Platter of Antipasto and Guacamole Dip
Somerset Brie and Beetroot Tart

Children's Menu (Under 12) £10.00

Grilled Sausages, Cheesy Mash, Baked Beans
Scampi, Fries, Peas, Tartare Sauce
Cottage Pie, Fresh Vegetables, Onion
Creamy Pasta, Mushrooms and Spinach
Spaghetti Carbonara, Garlic Bread
Battered Chicken Chunks, Dips, Salad, Fries
Including Ice Cream for Dessert

Refreshments

Coffee/Tea £2.00 per cup
Coffee with mints £2.50 per cup
Jugs of Orange Juice £6.00 per jug



Finger Buffets

Afternoon Tea £15

Various sandwiches, selection of cakes
Tea and coffee

Mary Rose Buffet £12.00

Various Sandwiches
Hot sausage rolls
Tea and coffee

Warrior Buffet £15.00

Various Sandwiches
Homemade quiche
Hot chipolatas
Battered chicken pieces
Hot sausage rolls
Goujons of Plaice
Vegetable samosas
Curly fries

Victory Buffet £18.00

Various sandwiches
Hot sausage rolls
Spanish olives
Cream cheese stuffed baby peppers
Variety of crostinis
Cheese selection with biscuits and quince jam
Vegetable crisps



Hot Buffet Selection £15.00

(1 choice only for under 15 guests)

Madras chicken curry, rice, onion salad, mango chutney and poppodoms

Pork stroganoff, rice, garlic bread

Breast of chicken with a smoked cheese sauce, rice and garlic bread

Chilli con carne, rice and tortilla chips

Lamb Bourgignonne, rice and garlic bread

Fishermans pie

Beef stroganoff, rice and garlic bread

Moroccan tagine, cous cous

Paella (Chicken, prawns, mussels, salmon) with garlic bread

****Selection of fresh vegetables can be added for an additional £3pp***

Food allergy notice

**Be advised that food prepared on these premises
may contain the following allergens;**

**Milk, Eggs, Wheat, Soya, Peanuts, Tree nuts, Fish, Molluscs,
Crustaceans, Celery, Mustards, Sulphates, Sesame seeds, Lupins**

Please ensure that you make any special dietary requirements
or food allergies known to us when choosing your menu.

Any additional meals catered for on the date of your event will be charged for

Thank you



Function Booking Form

Office Use Only:
Customer A/c Ref:
Booking Ref:
Type of Event:
Function Category:
Payment Received:

Please detach and return

The Royal Naval Club and Royal Albert Yacht Club
17 Pembroke Road
Old Portsmouth
Hampshire
PO1 2NT

Upon receipt of this signed document you will be issued with a receipt and confirmation.

I have read and understood the Terms and Conditions and agree to abide by them. I enclose a £100.00 non-refundable deposit.

Date of Event ---- /---- /----

Deposit

Paid _____

Name and Address _____

Email: _____

Tel No. _____

Signature _____

Signature

(on behalf of the club) _____

The Royal Naval Club and Royal Albert Yacht Club

Terms and Conditions

The Club reserves the right to raise the following charges in the event of a cancellation.

1 month and over – No charge

Under 1 weeks notice – 100% of the total booking

Please be aware payment by Card will incur a surcharge of 2.5%. Alternatively you can pay by cheque or BACS to:

Bank name: Lloyds, Account name: Royal Naval Club & Royal Albert Yacht Club, Sort code: 30-93-97, Account number: 30591560. Please reference the payment with name and date of function and email a remittance as confirmation of payment.

Final menu selections are to be confirmed no later than 1 week prior to the event.

A minimum of 48hrs notice is required for changes to the number of guests. After this time period the full amount quoted will then be the minimum amount charged and payable. A pro-form invoice will be issued and should be settled on the date of the event.

Price quoted is inclusive of VAT and correct at the time of printing, they may be subject to alternation without notice. The management reserves the right to refuse entry, alter or change the venue and accepts no responsibility for loss or damage caused.



Optional extras

Bucks fizz drinks reception £3.50 per person

After dinner Port £3.00 per person

White or coloured table linen (charges apply)

Printed stationary – Menus, table plans, placecards (charges apply)

Supply your own Wine – (Corkage fee £12 per 750ml bottle)

Supply your own Cava/Prosecco – (Corkage fee £15 per 750ml bottle)

Supply your own Champagne – (Corkage fee £20 per 750ml bottle)

Supply your own Port – (Corkage fee £20 per 750ml bottle)