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HOSPITALITY SUB COMMITTEE UPDDATE



The Hospitality Sub Committee Wants Your Ideas for Special Events and Promotions

QCYC Hospitality Sub Committee has noted over the past four years that only three percent (3%) of Members support the Bar and Restaurant facilities.

The Queensland Cruising Yacht Club (QCYC) is a small but vibrant community of sailing enthusiasts who share a passion for the open seas. As a member of QCYC, it is important to support the club's bar and restaurant for several reasons.

Firstly, the bar and restaurant are integral parts of the club's social scene. They provide members with a space to relax, unwind, and connect with fellow sailors after a long day out on the water. Whether it is grabbing a cold beer after a race or enjoying a leisurely meal with friends, the bar and restaurant are essential to fostering a sense of community within QCYC.

Secondly, supporting the bar and restaurant helps to ensure the financial stability of the club. As a small organization, QCYC relies heavily on revenue generated from its food and beverage operations to maintain its facilities, purchase new equipment, and host events. By patronizing the club's bar and restaurant, members can help ensure that QCYC remains sustainable for years to come.

Finally, supporting the bar and restaurant is simply good practice as responsible members of any organization. When we join clubs like QCYC, we become part of something greater than ourselves - a community that depends on our participation and engagement to thrive. By supporting the club's food and beverage operations, we demonstrate our commitment to this community and help ensure that it continues to grow and flourish over time.

In conclusion, being part of QCYC means more than just sailing - it means being an active participant in a tight-knit community of like-minded individuals who share our love for adventure on the high seas. By supporting the club's bar and restaurant, we can help strengthen this community while also contributing to its long-term success.

Do you have ideas for special events and promotions that could encourage more participation in the club community? The committee is eager to hear from you!

As part of their efforts to strengthen member connections and highlight the benefits of membership, the Hospitality Sub Committee is looking to introduce new events and promotions. But they need your help! What sort of events would you like to see happen in this space? Here are a few ideas to get your creative juices flowing:

- Wine tastings: Host an evening where members can sample different wines

and learn about their origins and flavours.

- Cooking classes: Bring in a professional chef to teach members how to prepare a gourmet meal or dessert.

- Networking events: Organize mixers or happy hours where members can meet and connect with one another.
- Holiday parties: Plan festive celebrations for major holidays like Christmas, Halloween, or New Year's Eve.

Of course, these are just a few suggestions. The possibilities are endless! If you have an idea for an event or promotion that you think would be a hit with club members, do not hesitate to share it with the Hospitality Sub Committee.

To submit your idea, simply reach out to one of the committee members or send an email to functions@qcyc.com.au. We look forward to hearing from you!

Barry Brazier

Barry Brazier-Chair

ancientmarineroz@gmail.com

Committee:

Shakira Ibrahim, F.O.H Functions Manager

Giri Paudel, Head Chef

Peter Harvey, Entertainment Manager

F.O.H UPDATE MARCH 2023

Shakira Ibrahim F. O. H & Functions Manager
Reports



Latest reviews

★★★★☆ • Reviewed 15/02/2023 • Dined 12/02/2023
"We had a great lunch food was quick & tasty and service excellent. Sea breeze kept us cool. Will definitely come back Thanks Laura"

★★★★★ • Reviewed 09/02/2023 • Dined 05/02/2023
"We requested a table in the shade though where we could see the band. Perfect and the band, Asleep at the Reel was excellent also. We have already booked a table for the band's return in March."

★★★☆☆ • Reviewed 07/02/2023 • Dined 04/02/2023
"sadly they were under staffed, food was burnt / overcooked and wasn't enjoyable and coffee came very late after food served"

★★★★★ • Reviewed 01/02/2023 • Dined 29/01/2023
"A relaxed venue by the water. Love this place. Great food and value for money."

4.1 ★★★★★
Overall score (based on the last 120 days)
92% 🗣️
Reviewers would recommend



Restaurant Opening Hours

Thursday Dinner	5:00 pm to 7:30 pm
Friday Lunch	11:30 am to 2:30 pm
Friday Tapas	2:30 pm to 4:00 pm
Friday Dinner	5:00 pm to 8:00 pm
Saturday Breakfast	8:30 am to 11:30 am
Saturday Lunch	11:30 am to 2:30 pm
Saturday Dinner	5:00 pm to 8:00 pm
Sunday Breakfast	8:00 am to 10:30 am
Sunday Lunch	11:30 am to 3:30 pm

GET TO KNOW MEMBERS OF THE TEA M



Food and Beverage teams belated Christmas Party February 2023

That sounds like fun belated Christmas Party! Bowling is always a great activity to bring people together and its great to hear that everyone had a good time. Did anyone have any impressive strikes or spares?

STAFF MEMBER PROFILE



Hi, my name is Jazmin I'm in year 11 and am currently studying hospitality and would like to continue studying business when I finish school as well as travelling. I enjoy hanging out with my friends, family, and love to keep fit. I have been working at QCYC for almost 4 months and am enjoying meeting new people and gaining lots of experience.



RECIPE & SPECIAL OF THE MONTH



Coconut and vanilla bean Pannacotta

By Giri Paudel

·400ml coconut cream
300ml thickened cream.

- Two vanilla beans
- One cup caster sugar
- 1/2 cup hot water
- 1 tbsp gelatine
- 250g strawberries
- 150g fresh blueberries
- 200g fresh raspberries

Place coconut milk, cream and 3/4 cup of sugar into a saucepan over low heat. Cook, stirring, for 3 to 5 minutes or until sugar dissolves (do not boil). Remove from heat.

Place hot water into a small bowl. Sprinkle over gelatine. Whisk with a fork until dissolved.

Add to coconut milk mixture. Whisk well to combine.

Rinse 8 x 1/2-cup capacity dishes or moulds. Shake out excess water. Pour in coconut mixture. Cover. Refrigerate for 5 hours, or overnight if time permits, until set.

Place strawberries, blueberries, and raspberries into a bowl. Sprinkle with remaining sugar. Cover. Refrigerate for 30 minutes.

Turn panna cotta onto plates. Serve with berries and any juice.



NEW COCKTAIL MENU IN 2023

Cocktail Menu

FRUIT TINGLE

A classic tingle to get you set for you the day. A refreshing and easy to drink, the tastes from the mix of Blue Curaçao, raspberry cordial and to spice it up - lemonade.

APEROL SPRITZ

The ones who adore Italy, this one is for you... starting off with Aperol, Prosecco and club soda. A perfect drink to start off with.

WOOHOO

The moment of the night where you wish you could dance the night away? Try this cocktail with Vodka, peach schnapps and cranberry juice.

MALIBU OCEAN BAY BREEZE

Our handcrafted cocktail to suit any day, any time. Fresh and lighter side of life. This cocktail includes pineapple juice, Blue Curaçao and Malibu Rum.

MIDORI SPLICE

Grab an ice cream flavoured drink that will melt your heart away. Made with Midori liqueur, Malibu rum, pineapple juice and cream. Our go to summer drink.

WHITE RUSSIAN

How could we forget about the lovers of a dessert drink? A perfect night cap. A smooth mix of vodka, Kahula and a dash of milk.



Queensland Cruising
Yacht Club

DeBortoli

*wine
tasting*

MARCH 4TH

Saturday 04.03.2023 11:30am

**Special guest performer
Sean Bridgewater**

ESTD  1928

DeBORTOLI

FAMILY WINEMAKERS

Book online or call

3269 4588

**MEMBERS HAPPY HOUR
THURSDAY NIGHT ONLY
AT QUEENSLAND CRUISING YACHT
CLUB**



\$5 schooners on tap
\$5 house wine

Want to become a member, ask
us how?



**THURSDAY
NIGHT SPECIAL**

\$10 TACO'S



ONLY AT QCYC

The world cruise ship industry

Information regarding our bigger sisters!

The world cruise ship industry is a multi-billion-dollar industry that continues to grow every year. According to the Cruise Lines International Association (CLIA), there were an estimated thirty million passengers who took a cruise in 2019, with an average of 2.5 million passengers per month.

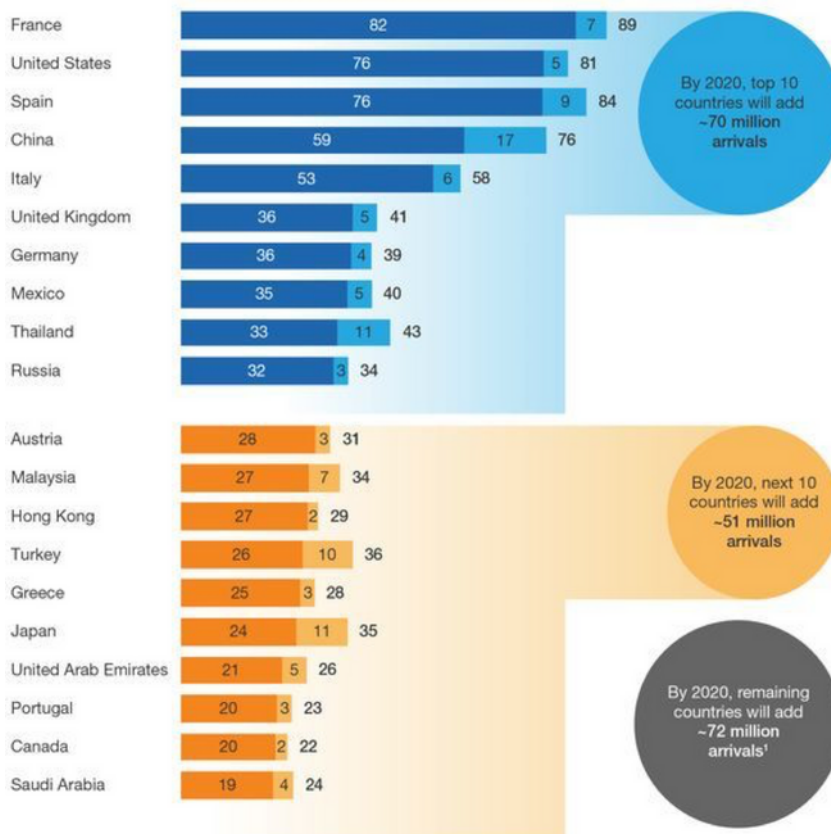
When it comes to food and beverage on cruise ships, the options are endless. From fine dining restaurants to casual buffets, there is something for everyone. Many cruise lines also offer specialty dining experiences, such as celebrity chef restaurants or wine tastings.

In terms of statistics, the CLIA reports that the average cruise passenger consumes approximately eight meals per day while on board a ship. Additionally, the average cruise ship will serve over 20,000 meals per day.

Overall, the world cruise ship industry offers a unique and exciting travel experience with plenty of delicious food and beverage options for passengers to enjoy.

The most-visited countries will account for most new international arrivals in 2020.

Inbound visitor arrivals in 2017 and growth by 2020, millions





QCYC Sinbad Street, Shorncliffe,
Brisbane 4017

BOOKINGS Essential (07) 3269 4588



QCYC PRESENTS SUNDAY
SOUNDS

Feloow Nomads

March 5th 2023 2 to 4:00 PM



QCYC Sinbad Street, Shorncliffe,
Brisbane 4017

Bookings Essential (07) 3269 4588

QCYC Presents Sunday Sounds



Asleep at the Reel

March 12th 2023 2 to 4:00 PM

PETER HARVEY
ENTERTAINMENT
MARCH



QCYC Sinbad Street, Shorncliffe,
Brisbane 4017

Bookings Essential (07) 3269 4588

QCYC Presents Sunday Sounds



March 19th 2023 2 to 4:00 PM



QCYC Sinbad Street, Shorncliffe,
Brisbane 4017

Bookings Essential (07) 3269 4588

QCYC Presents Sunday Sounds



Russel Bayne

March 26th 2023 2 to 4:00 PM

PROMOTION

cold, smooth & tasty.

Let's Splice the Mainbrace

PURE BLONDE	GREAT NORTHERN CRISP	CORONA
MILLERS CHILL	VB	GUINNESS
CASCADE LIGHT	XXXX BITTER	XXXX GOLD

On Purchase of each Beer have Stamped, and Receive the ninth "Free"



**NEW ANNOUNCEMENT
BOOKING**



QCYC RESTAURANT

**BOOKINGS ESSENTIAL
SO AS NOT TO DISAPOINT**

OUR MEMBERS AND GUESTS ARE
REQUESTED TO BOOK ONLINE AS
RESERVATIONS ARE ESSENTIAL

BOOK ON THE QCYC WEB SITE:

<https://www.qcyc.com.au/the-club/facilities/restaurant-bar/>

Or phone
(07) 3269 4588

**IF YOU HAVE ARRIVED WITHOUT BOOKING,
PLEASE ENQUIRE AT THE BAR, AND WE WILL
ENDEAVOUR TO DO OUR BEST TO
ACCOMMODATE YOU**