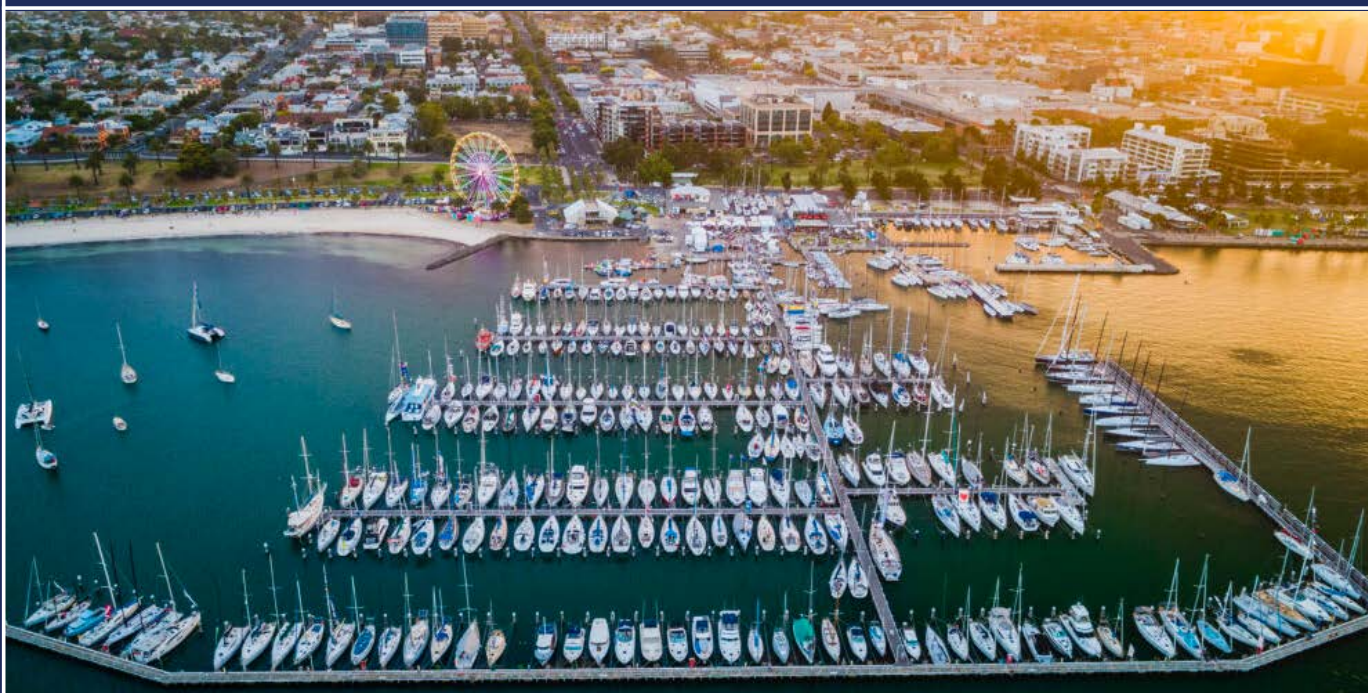


FUNCTIONS

Celebrate by the bay with unbeatable marina views and exceptional service. From milestone birthdays to corporate gatherings, our versatile space and fresh, locally sourced menus make every event special. With zero venue hire fee and just a minimum spend, hosting your event at The Yot Café is simple and stress-free. Let us help you create a memorable experience at Geelong's hidden gem.

Explore our function brochure and submit your enquiry via our website.



THE SPACE

40-200

SEATED

40-400

STANDING

\$2000

MINIMUM SPEND



Flooded with natural light and a relaxed atmosphere, The Yot Café's indoor space offers a welcoming setting that flows seamlessly into the outdoor deck and clubhouse lawn. Flexible seating allows for both intimate gatherings and larger cocktail-style events, while marina views and warm service create a setting that feels both inviting and exclusive.

Step onto the deck and clubhouse lawn, where uninterrupted marina views add to the charm of your event. Extending naturally from the café, this space offers the perfect mix of indoor comfort and waterfront ambiance—ideal for sunset cocktails or long lunches by the bay. experience.



COLD CANAPÉS

Fresh natural oysters with lemon (GF)

Prosciutto, aged cheddar, quince paste, lavosh

Smoked salmon, celeriac remoulade, caviar, croute

Tuna, avocado, coriander, jalapeno, lime, corn chip (GF)

Beetroot & goats' cheese bruschetta, pinenuts, balsamic glaze

Roast pumpkin, cream cheese, sundried tomatoes, basil pesto on toast

Marinated mushrooms, caramelized onion, parmesan on toast

Duck liver pate on toast

Brie, pear, roquette, lavosh (V)

HOT CANAPÉS

Pork meatballs, Napoli sauce, parmesan, basil

Marinated chicken skewers, chipotle aioli (GF)

Sausage rolls, tomato ketchup

Lamb Kofta, minted yoghurt, sumac (GF)

Angus beef pies, smokey tomato chutney

Vegetable empanadas (V) (VG)

Pumpkin, feta & thyme arancini (V)

Mac & cheese balls (V)

Vegetable spring rolls, soy dipping sauce (V)

Chickpea falafel, hummus, dukkah, parsley (GF) (V) (VG) (DF)

Lemon pepper squid, garlic aioli

PRICING

Perfect for any occasion, our handcrafted canapés are prepared in-house using fresh, locally sourced ingredients. With flexible options to suit your event, you can choose from a selection of delicious bite-sized dishes, served seamlessly throughout your function.

6 pieces - \$36 per person

8 pieces - \$48 per person

10 pieces - \$60 per person



SEATED CATERING

\$45

MAIN ONLY

\$65

TWO COURSE

\$80

THREE COURSE

ENTRÉE

Smoked chicken, cos lettuce, apple, radish, walnuts, buttermilk dressing (GF)

Pork terrine, cornichons, pickled shallots, quince paste, mustard dressing, lavosh

Roast pumpkin & caramelized onion tart, goats cheese, walnuts, balsamic glaze (V)

Smoked salmon, beetroot, orange, watercress, horseradish cream (GF)

Duck rillette, grilled sour dough, house pickles, herbs

King prawns, butter lettuce, cucumber, dill, paprika, lemon

Heirloom tomato & buffalo mozzarella bruschetta, fresh basil, extra virgin olive oil

MAINS

Grilled chicken breast, Tuscan tomato sauce, potato galette, asparagus, petite herb salad (GF)

Beer braised pork, Dutch carrots, creamed leaks, hazelnuts, quince jus

Confit Atlantic salmon, cous cous, spiced cauliflower and green bean salad, citrus hollandaise

Baked pumpkin steak, quinoa, onion, roquette, house tomato chutney, dukkah spice (GF) (DF) (VG)

Provencal lamb shoulder, garlic, rosemary potatoes, cherry tomatoes, green beans, red wine jus (DF)

Potato gnocchi, roast pumpkin, goats' cheese sage, pinenuts, brown butter sauce, parmesan (V)

Braised duck leg, spiced red cabbage, pomme puree, frisee salad, jus (GF)

Slow cooked beef brisket, crushed chat potatoes, dressed salad greens, "café de Paris butter" or "Chimichurri" (select one sauce) (GF) (DF)

DESSERTS

Vanilla bean pannacotta, mixed berry compote, biscuit crumb (GF)

Chocolate lava cake, hazelnuts, ice cream, mint

Sticky date pudding, butterscotch sauce, double cream

Raspberry & white chocolate cheesecake, Chantilly cream, berry coulis

Citrus curd tart, cream fraiche, lemon wheel, mint

Passionfruit & mango meringues, clotted cream, coconut, almonds

Chocolate espresso tart, caramel, double cream, strawberries



BEVERAGE OPTIONS

STANDARD PACKAGE

Includes tap beer, house wine & soft drink

2 HOURS | \$40 pp

3 HOURS | \$50 pp

4 HOURS | \$60 pp

CUSTOM BAR TABS

Take full control of your drinks package with a custom bar tab tailored to your budget and preferences. Whether you'd like to keep it simple with beer and wine or add a round of spirits, you set the limit, and we'll handle the rest—ensuring smooth service and a great experience for your guests.

