



Functions & Events
Packages
2020 / 2021

Thank you for considering the Coolum Beach Surf Club to host your event.

Our multi-award winning club is situated in the heart of beautiful Coolum Beach and boasts dynamic views of the Pacific Ocean from Point Perry to Noosa National Park. Our outstanding venue provides you with panoramic views of the ocean, a magnificent setting for your function or event.

Our function rooms are fully licensed with their own bars, air-conditioning, wheelchair access and offer fabulous views of the ocean.

Our packages consist of a wide variety of freshly prepared, fine dining quality menu options and we can design unique packages to suit your requirements.

It is our pleasure to present you with our packages. We're here to answer any questions you may have and would love to arrange a time to meet with you to view our beautiful venue and discuss the packages further.

We look forward to helping you with any inquiries you may have and are here to make sure all aspects of your function or event run smoothly.

Warm regards,

Kirstin Martin
Function Manager

functions@coolumsurfclub.com.au

07 5446 1148

Photo Credits:

We work with some fantastic photographers, credits for photos included in these packages go to:

All the Love in the World Photography

This is Life Photography

Aimee Cush

Jensen & Young Photography

Lou O'Brien Photography

Cocktail Package

Menu

9 Items from our Canapé Menu

Lolly buffet

Drinks

\$1000 Bar tab for you to spend on beverages of your choice

(Upgrades to beverage packages available)

Decorations

Crisp white napkins and tablecloths

You may provide your own decorations, alternatively inquire with our Events Coordinator about professional reception decor from our preferred suppliers, Cloud 9 or Splash Events

Photo Booth

3 hour Photo Booth

Unlimited colour, sepia or black & white double strip prints

Box of assorted props

Your name and event date printed on the photo strip

USB drive of all images

Room Hire

All package prices are inclusive of room hire

\$109 per person

Prices from \$125pp with decorations

Minimum 70 Guests

Discounted prices available for weekday events



Silver Package

Menu

2 Course à la carte with choices from Menu Option 1
(Upgrades available)

Lolly buffet

Drinks

\$1000 Bar tab for you to spend on beverages of your
choice
(Upgrades to beverage packages available)

Decorations

Crisp white napkins and tablecloths

You may provide your own decorations, alternatively
inquire with our Events Coordinator about
professional reception decor from our preferred
suppliers, Cloud 9 or Splash Events

Room Hire

All package prices are inclusive of room hire

\$109 per person

Prices from \$125pp with decorations

Minimum 60 Guests

Discounted prices available for weekday events



Gold Package

Menu

Canapés plus 2 course à la carte choices from
Menu Option 2

or

Canapés plus Menu Option 3
(Upgrades available)

Lolly buffet

Drinks

\$1000 Bar tab for you to spend on beverages of your
choice

(Upgrades to beverage packages available)

Decorations

Crisp white napkins and tablecloths

You may provide your own decorations, alternatively
inquire with our Events Coordinator about
professional reception decor from our preferred
suppliers, Cloud 9 or Splash Events

Photo Booth

3 hour Photo Booth

Unlimited colour, sepia or black & white double strip
prints

Box of assorted props

Your name and event date printed on the photo strip

USB drive of all images

DJ

6 hours of DJ entertainment

Room Hire

All package prices are inclusive of room hire

\$130 per person

From \$145 PP with decorations

Minimum 60 Guests

Discounted prices available for weekday events



Canapé Menu

Hot Selection

Crispy pork belly, tempura prawn and maple apple slaw

Hervey Bay scallops with crispy prosciutto

Marinated lamb, haloumi and red pepper skewers

Mini Sliders

Brie stuffed panko crumbed mushrooms, salsa verde

Chicken satay skewers

Salt and lemon pepper calamari

Mini chicken chimichangas

Roasted vegetable and haloumi skewers

Mini Yorkshire puddings with rare beef and horseradish cream

Mooloolaba prawn and scallop wonton

Asian Thai beef salad with rice noodles

Mini corn dogs

Cold Selection

Smoked salmon and dill cream cheese pikelets

Fresh Mooloolaba prawns with lemon aioli

Natural oysters

Oyster shooters

Tuna tartare with parmesan wafer

Vegetable rice paper rolls

Parmesan and potato rosti, charred corn and avocado salsa

Artichoke, olive and sun-dried tomato bruschetta

Menu Option 1

Please select two items from two of the courses for alternate drop

Entrée

Mooloolaba king prawns, avocado, rocket, red onion, sun dried tomatoes, pesto aioli

Honey sesame glazed wagyu beef salad with julienne vegetables and rice noodles

Salt and lemon pepper calamari, crisp lettuce, aioli

Red wine infused baked camembert, crusty bread, crackers, tomato relish

Hendrix gin and beetroot cured salmon gravlax, baby caper, red onion, rye bread and lemon dill crème fraîche

5 spice crispy pork belly, maple slaw, black vinegar

Main

250g Char grilled rump eye mignon, confit mushroom, green beans, garlic roasted potatoes, whiskey jus

Pistachio crusted barramundi, warm potato, chorizo, baby spinach and sun dried tomato salad, saffron aioli

Roast chicken breast, celariac purée, sautéed spinach and pine nuts, thyme jus

Twice cooked duck leg, sweet potato puree, broccolini, blood orange reduction

Marinated lamb cutlets, Mediterranean pearl cous cous, roasted baby beet & goats cheese salad.

Pork loin filled with asparagus, sun dried tomatoes and parmesan, garlic mash, baby carrots, creamy Pernod jus

Dessert

Lemon tart with double cream

Salted caramel brûlée

Mixed berry cheesecake

Raspberry tart with salted chocolate ganache

Menu Option 2

Please select two items from two or three of the courses (dependent on package selection) for alternate drop

Canapés

(Please choose two items from the canapé menu)

Entrée

Mexican pulled pork tortillas, corn salsa, guacamole, sour cream

Oysters 3 ways

Hervey Bay scallops, Spanish style chorizo, house made smoked tomato relish

Mooloolaba prawn and Moreton Bay bug pappardelle with creamy white wine sauce

Local seafood chowder with bacon, corn, potatoes, carrot and crusty bread

Shredded master stock braised duck salad in rice paper roll

Main

Coffee, lime and garlic infused lamb rump, pea purée, cumin and honey Dutch carrots, herb roasted chats, red wine jus

Seafood Plate of smoked salmon, dill crème fraîche and asparagus, dressed crab salad, fresh Mooloolaba prawns, house made truffle fries

Wagyu eye fillet, wagyu fat potatoes, grilled prosciutto wrapped asparagus, Béarnaise sauce

Crispy skinned roast pork belly, cauliflower purée, duchess carrots, whisky apple jus, parsnip crisps

Fresh crispy skinned Tasmanian salmon, saffron and parmesan risotto cake, grilled asparagus, aioli

Prosciutto wrapped chicken supreme, sautéed leek mash potato, roasted king brown mushrooms, grilled asparagus, creamy garlic sauce

Dessert

Lemon tart with double cream

Salted caramel brulee

Mixed berry cheesecake

Raspberry tart with salted chocolate ganache

Menu Option 3

Wood Fired Rotisserie Banquet Menu

Can be served either Banquet or Buffet style

Canapés

Please choose 4 items from the canapé menu

Meats

Pork, lamb or wagyu beef (choice of 2) slowly cooked over an ironbark fuelled coal pit

House baked bread rolls

Sides

(Choice of 4)

Caesar salad

Avocado salad

Broccolini, green beans and goats cheese

Creamy mashed potato

Seasonal buttered vegetables

Wagyu fat potatoes

Sweet potato chips

Haloumi skewers

Honey carrots and parsnips

Grilled Cajun corn on the cob

Sauces

(Choice of 4)

Creamy mushroom

Green peppercorn

Dianne

Gravy

Red wine jus

Garlic cream

Béarnaise sauce

Menu Option 4

Seafood Banquet Menu

Can be served either Banquet or Buffet style

Entrée

Selection of house made breads

Mains

Fresh Mooloolaba prawns

Shucking station with natural oysters & condiments

Gin cured salmon gravlax

Stuffed baby squid

Seafood linguine with a garlic & chilli tomato sauce

Fresh mussels with a creamy bacon, white wine and thyme sauce

Selection of freshly made salads to compliment

Selection of sauces to compliment

Dessert

Assorted dessert platter

Beverage Packages

Bubbles and Oyster Station

Our experienced chefs will shuck oysters in front of your guests for them to enjoy along with house bubbles and your choice of 1 basic tap beer

\$25 per person per hour

Basic Beverage Package

Selection of our Coolum Surf Club red, white and sparkling wine, 2 x basic tap beers, soft drink and juice

1 Hour	\$20.00 per person
2 Hours	\$30.00 per person
3 Hours	\$40.00 per person
4 Hours	\$50.00 per person
5 Hours	\$60.00 per person

Premium Beverage Package

Selection of our premium red and white wine, bubbles, 2 x premium tap beers, basic spirits, soft drink and juice

1 Hour	\$20.00 per person
2 Hours	\$40.00 per person
3 Hours	\$55.00 per person
4 Hours	\$70.00 per person
5 Hours	\$85.00 per person

Bar Tab on Consumption

Your choice of beverages from our extensive menu
The bar tab limit set is determined by you.

At Coolum Beach Surf Club we practice Responsible Service of Alcohol

Suppliers Information

Decorations

For room decorations we work with Splash Events and Cloud 9, the leading Sunshine Coast Wedding & Event Decorating companies specialising in design and decoration for functions & events. Their teams of experienced event stylists will provide expert vision in creating a stylish and professional setting for your event.

Along with the Coolum Beach Surf Club, they will ensure your event is a memorable success.

Cloud 9

www.sunshinecoastwedding.com
cloud9weddings@bigpond.com / 07 5443 6484

Splash Events

www.splashevents.com.au
info@splashevents.com.au / 07 5470 2468

Photo Booth

Chris & Anita from Noosa Photo Booths are a local professional team with more than 10 years experience in the photo booth industry offering a friendly, professional and reliable service.

www.noosaphotoboosts.com.au
info@noosaphotoboosts.com.au
Chris 0419468268 Anita 0447027079

DJ

Andrew from All Star DJ's is a professional with over 15 years industry experience and truly understands the importance of a good DJ to set the mood for your event. Andrew and his team will work closely with you to create a set of music that will make your vision of the perfect event come alive.

www.allstardjs.com.au
andrew@allstardjs.com.au / 0402023834

Additional Information

Room hire

Included in all packages is hire and set up of our ocean view function room with the best views on the Sunshine Coast, tablecloths, linen napkins, crockery and cutlery.

Bookings

Tentative bookings can be held for up to 14 days

To confirm your booking a non-refundable \$200.00 booking fee is required.

If the booking fee is not received by the end of the two weeks then the booking will be released

An additional non refundable \$800 booking fee is required within 1 month of initial booking fee

Payments can be made in instalments or in one lump sum. Final payment of the balance is required, along with confirmation of guest numbers 2 weeks prior to your special day.