

Wedding Guide



## Perfect beach weddings start here

Located on the shores of the Pacific Ocean overlooking Moreton Island, our function facilities offer an unmatched coastal view with unique open air or inside areas. Whether you're looking for the perfect beach wedding or a casual celebration with close friends, our function staff can cater to your every need at a very competitive price.

We offer a broad range of options and are more than happy to customize our packages to suit your guests and event needs. We invite you to inspect our venue and see why The Surf Club Bribie Island makes a truly memorable location for your Island Wedding.

We would be delighted to share in your celebrations and look forward to discussing options to ensure your special day goes exactly your way. For information on mid-week and seasonal specials please do not hesitate in asking our Event Coordinator.

## The Challows

6 hour room hire—Full Deck or Kel Chew & Lawn
Bar & wait staff | set up & break down of room
White or black table cloths & napery
Skirting for cake table & gift table
Centrepieces & runners for scattered tables
PA system for speeches
Spotify or Ipod connectivity for music
Services of our professional Event Coordinator
Freshly brewed coffee & a selection of teas
Your wedding cake served for dessert

Please select 6 hot or cold canapes, (or allow our Chef's to provide an assortment for you), 2 sliders and 1 buffet station

Further gluten free, vegan or special dietary options are available on request

\$60 per person Weekdays \$75 per person Weekends

\$85 per person Weekdays \$100 per person Weekends *With 3hour Beverage Package* 

Minimum 60 Guests/Adults (Please note minimum spends on page 8)

#### Cold Canapes

Mini traditional bruschetta tart w feta & balsamic glaze (v)
Smoked salmon on rye w dill cream & capers
Roast beef crostini w tomato relish & horseradish cream
Tomato, basil, mozzarella crostini (v)
Tuna cucumber cup (gf)
Shrimp vol au vents
Pumpkin, feta & caramelised onion tartlets (v)
Avocado & tomato crostini (Vegan)

### Hot Canapes

King Island beef mini pies
Salt & pepper calamari (gf)
Empanadas (vegan)
Coconut prawns
Mini corn dogs
Duck spring rolls
Assorted mini quiche (v)
Southern fried chicken wings

#### Slider Bar

Classic cheeseburger w pickle, cheese, mustard & tomato sauce BBQ pork, apple slaw, sriracha mayo Pulled chicken, Spanish onion, slaw & spiced mayo Mushroom, whipped avocado, lettuce & caramelised onion (vegan)

### **Buffet Station**

Assorted farmhouse cheeses & accompaniments (v)
Assorted breads, tortilla shards & dips (vegan option)
Antipasto
Seasonal sliced fruits (vegan)





### Gen Gpray

6 hour room hire—Full Deck or Kel Chew & Lawn Bar & wait staff | set up & break down of room White or black table cloths & napery Skirting for cake table & gift table Centrepieces & runners for tables Chairs covers & coordinating sashes PA system for speeches Spotify or Ipod connectivity for music Services of our professional Event Coordinator Freshly brewed coffee & a selection of teas Your Wedding Cake served on platters

### 2 Course plated menu

Please select either entrée & main or main & dessert to be served as set or alternate placement

\$70 per person Weekdays \$85 per person Weekends

\$95 per person Weekdays \$110 per person Weekends With 3hour Beverage Package

Minimum 60 Guests/Adults (Please note minimum spends on page 8)

Further gluten free, vegan or special dietary options are available on request

### Entree

Garlic prawns in creamy garlic herb sauce w jasmine rice (gf)
Tomato, bacon & basil soup w bocconcini & olive oil (gf)
Tempura cauliflower florets w beetroot hummus & dukkha (gf) (vegan)
Lamb kofta w tzatziki on flatbread
BBO pork belly w apple slaw (gf)

Honey roasted pumpkin, pepitas, beetroot hummus, spinach, w balsamic dressing (gf) (vegan)

Chicken supreme w bacon & brie, sweet potato mash, broccolini & creamy basil pesto sauce

#### Main

Seared roast pork loin w traditional vegetables, buttered seasonal greens topped w rich gravy, crackle & spiced apple sauce (gf) Barramundi fillet, sweet potato puree, kipfler potatoes, asparagus & salsa verde (gf)
Pumpkin & sage ravioli w spinach, Spanish onion, pumpkin puree & parmesan
200g eye fillet cooked medium w thyme & red wine jus, sauteed potato, green beans, broccolini & sauteed mushroom (gf)

### Dessert

Pavlova w fresh berries & coulis (gf)
Almond & orange torte w orange syrup (gf)
Sticky date pudding w butterscotch sauce
Cheesecake w fresh cream, ice cream & strawberries
Chocolate Mud Cake
Carrot Cake (Vegan)
More desserts are available—please ask us about your favourite





6 hour room hire—Full Deck or Kel Chew & Lawn Bar & wait staff | set up & break down of room White or black table cloths & napery Skirting for cake table & gift table Centrepieces & runners for tables Chair covers & coordinating sashes PA system for speeches Spotify or Ipod connectivity for music Services of our professional Event Coordinator Freshly brewed coffee & a selection of teas Your Wedding Cake served on platters

### Buffet Menu

Please select items from each section

Entrée—Half an hour of Chef's selection canapes

### \$85 per person

\$115 per person With 4hour Beverage Package

Further gluten free, vegan or special dietary options are available on request

Minimum 60 Guests/Adults (Please note minimum spends on page 8)

### Seafood Add on - Choose 2

Herb & garlic baked fish pieces (gf)
Cocktail oysters w accompaniments (gf)
Chilled cooked prawns w dipping sauce & lemon wedges (gf)
Salmon fillets w caper butter sauce (gf)
Barramundi w dill hollandaise (gf)

### \$105 per person \$135 per person *With 4hour Beverage Package*

Minimum 60 Guests/Adults (Please note minimum spends on page 8)

### Baker's Basket

Warm dinner rolls & butter portions

### Salads—Choose 4

Caesar Salad (vo)

Roasted pumpkin, rice noodle, walnut, feta & rocket (gf, v) Creamy mustard potato w bacon (gf, vo)

Homestyle apple slaw (qf, v)

Manditarrana and a standard for

Mediterranean pasta salad (v)

Greek salad (v)

### Carvery—Choose 2

Honey mustard seared roast sirloin (qf)

Rolled pork leg w crackle (gf)

Herb & garlic leg of lamb (gf)

Garlic & thyme roasted chicken (qf)

Served w roasted potatoes and pumpkin, buttered seasonal vegetables and traditional condiments (qf/v)

### Fork Dishes—Choose 1

Marinated tofu, vegetables & soba noodles (v, vegan)

Curried Madras beef (gf)

Beef stroganoff (gf)

Chicken cacciatore—baked and tossed in traditional Italian sauce (gf)

Tomato & vegetable penne pasta (v)

Thai yellow curried chicken (qf)

Sweet & sour pork

Battered lemon sesame chicken

Beef lasagne

Vegetable lasagne (v)

Beef & black bean sauce

Fork dishes served w fragrant rice (v)

### Dessert—Choose 2

Pavlova w fresh berries & coulis

Almond & orange torte w orange syrup (gf)

Sticky date pudding w butterscotch sauce

Cheesecake w fresh cream, ice cream & strawberries

Chocolate Mud Cake

Carrot Cake (Vegan)

More desserts are available—please ask us about your favourite





3 course alternate placement Please select items from each section below

\$110 per person Weekends \$150 per person Weekends *With 4hour Beverage Package* 

Minimum 60 Guests/Adults: (Please note minimum spends on page 12)

Further gluten free, vegan or special dietary options are available on request.

### THE ULTIMATE ALL INCLUSIVE PACKAGE:

6 hour room hire—Full Deck or Kel Chew & Lawn Use of Kel Chew Room for pre-dinner canapes or Bridal Party chill out zone

Bar & wait staff | set up & break down of room White or black table cloths & napery

Skirting for cake table & gift table

Centrepieces & runners for tables

Chair covers & coordinating sashes

Fairylight Backdrop

Wedding Stationary Package to include—menus for the

table, place cards & seating plan

Professional DJ package for 6 hours

PA system for speeches

Services of our professional Event Coordinator

Freshly brewed coffee & a selection of teas

Your Wedding Cake served on platters

\$200 Bridal Party bar tab

PLUS half an hour of chef's selection canapes

### Entree

Garlic prawns in creamy garlic herb sauce w jasmine rice (gf)

Tomato, bacon & basil soup w bocconcini & olive oil (qf)

Tempura cauliflower florets w beetroot hummus & dukkha (gf) (vegan)

Lamb kofta w tzatziki on flatbread

BBQ pork belly w apple slaw (qf)

Honey roasted pumpkin, pepitas, beetroot hummus, spinach, w balsamic dressing (gf) (vegan)

### Main

Seared roast pork loin w traditional vegetables, buttered seasonal greens topped w rich gravy, crackle & spiced apple sauce (gf) Barramundi fillet, sweet potato puree, kipfler potatoes, asparagus & salsa verde (gf)

Pumpkin & sage ravioli w spinach, Spanish onion, pumpkin puree & parmesan

200g eye fillet cooked medium w thyme & red wine jus, sauteed potato, green beans, broccolini & sauteed mushroom (gf) Chicken supreme w bacon & brie, sweet potato mash, broccolini & creamy basil pesto sauce

#### Dessert

Pavlova w fresh berries & coulis (gf)

Almond & orange torte w orange syrup (gf)

Sticky date pudding w butterscotch sauce

Cheesecake w fresh cream, ice cream & strawberries

Chocolate Mud Cake

Carrot Cake (Vegan)

More desserts are available—please ask us about your favourite



Lil Nippers

If your special day includes all the little people in your life then rest assured The Surf Club Bribie Island has you covered, with delicious kids meals to choose from along with room for little legs to stretch and run around.

Fish & chips w house salad

Cheeseburger served w chips & salad

Crumbed chicken tenderloins served w chips & salad

Crumbed squid rings served w chips & salad

Cheese & Tomato Pasta

All children's meals come with a goody bag, a drink & ice cream w topping for dessert.

\$35.00 per child—includes all the décor with your chosen package

\$15.00 per child—tailor your own package (no décor etc)

Please note Lil' Nippers are for those aged between 3 and 12 years. Please see your wedding coordinator for prices for Teens (13-17 years).



# Taylor your own package: Epace

If the previous packages didn't quite meet your requirements, why not tailor your own package to suit?

### Here's how to do it:

- 1. Choose your celebration style—cocktail, buffet, set menu or alternate placement
- 2. Select your celebration space (from the following pages)
- 3. Select your menu
- 4. Select your beverage service—cash bar or package (info on the following pages)

NB: Please note this does not include any décor, you are welcome to supply your own wedding decorator or contact our preferred decorators as listed on the recommended suppliers page

The Surf Club has a number of options for celebration spaces. Here are a few ideas, however should these not quite suit then please discuss your requirements with our Event Coordinator for a tailored package.

### The Surf Club—Venue

\$10000 minimum spend (\$1000 room hire/\$9000 Food & Beverage)

This option is available from 5pm until 12midnight. Please note this does not include the gaming room or public bar area. Max 6 hours.

### The Deck

Full \$6000 minimum spend (\$600 room hire/\$5400 Food & Beverage)

Half \$4000 minimum spend (\$400 room hire/\$3600 Food & Beverage)

This option is available from 5pm until 12midnight. Please note this option does not include the inside dining area, restaurant bar or gaming room. Should you choose a half deck option then portable planters are utilised to screen off/designate your celebration area. Max 6 hours.

### Kel Chew Room & Lawn (downstairs)

\$3000.00 minimum spend (\$250 room hire/\$2750 Food & Beverage)

The Kel Chew Room includes direct access through the club foyer & access to our lawn & picnic tables. It features a private bar, air conditioning and a separate sound system. Max 6 hours.

### Room Hire includes the following:

Room set up & furnishings—Tables, chairs, linen (white tablecloths & napkins), flatware, glasses and crockery Labour—Use of our dedicated event coordinator in planning/production of your event, appropriate wait staff for service, set up and break down.

# Tailor your own package: Food

The menus listed in the previous inclusive packages can be used to make up your Tailor Your Own package, prices are as follows:

### From the Shallows package:

2-Hour Canape Service \$40 per person Alternatively Individual Canape Platters may be chosen from the following

### From the Oceania Package:

Standard Buffet \$50 per person Buffet with Seafood Add-on \$70 per person

### From the Sea Spray Package:

2-courses alternate placement \$50 per person 3-courses alternate placement \$60 per person 1/2 Hour Chef's Selection Canapes \$10 per person

Further gluten free, vegan or special dietary options are available on request.

### Glider Bar

Choose 2 from the below options for \$140 (20 pieces):

- Classic cheeseburger, pickle, cheese, mustard & tomato sauce
- BBQ Pork, apple slaw, sriracha mayo
- Pulled chicken, Spanish onion, slaw & spiced mayo
- Mushroom, whipped avocado, lettuce & caramelized onion (vegan)

### Ckewers

Choose 2 from the below options for \$140 per platter (40 pieces):

- Teriyaki beef skewers w/ sesame seeds (gf)
- Tandoori chicken skewers w/minted yoghurt
- Satay chicken skewers w/ peanut sauce (qf)
- Lamb kofta w/ tzatziki, flatbread
- Vegetable skewers w/ vegan pesto sauce (vegan)

### Party Platters

**Bread & Dips**—Chef's selection o dips w/ vegetable crudites, tortilla shards & Turkish bread. (V) \$50 per platter

Sandwich Platter—A variety of freshly prepared sandwiches filled w/cold meats & salads (V) \$80 per platter (40 points)

Classic Platter—Mixed cocktail pies, sausage rolls, BBQ meatballs, mini quiche, battered barramundi pieces, onion rings & dipping sauces

\$125 per platter (60 pieces)

**Kids Platter**—Cheerios, sausage rolls, calamari rings, chicken tenders, chips & dipping sauces \$60 per platter

**Antipasto Platter**—Chef's selection of cured meats, olives, marinated vegetables, an array of cheeses, dips & crackers \$100 per platter

Asian Inspired Platter—Vegetable spring rolls, curry samosas, duck spring rolls, dim sims, pork buns & dipping sauces \$125 per platter (60 pieces)

Vegetarian Platter—spinach & ricotta pastries, crumbed camembert, vegetable spring rolls, mushroom arancini, haloumi chips & dipping sauces \$125 per platter (60 pieces)

**Seafood Platter**— Fresh oysters, fresh prawns, coconut prawns, smoked salmon, calamari, fish bites, cocktail dressing & tartare \$180 (60 pieces)

**Seasonal Fruit Platter**—An assortment of fresh seasonal fruit \$60 per platter

Cheese Platter—Chef's selection of farmhouse cheeses, dried fruits, nuts & crackers \$80 per platter

**Sweet Platter—**Chef's selection of desserts, pastries and slices \$80 per platter

**Scone Platter**—Freshly baked scones served with jam and cream \$50 per platter





# Tailor your own package: Drinks

The Surf Club Bribie Island stocks a wide variety of alcoholic and non-alcoholic beverages. Beverage consumption can be charged in a number of ways during your wedding... please select the method that suits you best.

Bar Tab— A pre-paid amount agreed upon prior to the event, along with specific beverages that are included for the guests consumption. You may choose to allow your Bridal Party other beverages such as basic spirits or imported beers. Once the limit is reached you have the option to extend the bar tab by providing a credit card at the bar. Should the limit not be reached then the remainder is refunded at the conclusion of the event (please note that minimum spends must be met).

Beverage Package—Available for 3 hours \$28 per person or 4 hours \$35 per person Includes a selection of house wines, local tap beers, soft drinks & juice

Cash Bar—quests pay for their own drinks

The Surf Club Bribie Island adheres to the RSA Guidelines of OLD and does not encourage the excessive or rapid consumption of alcohol. As such please be aware that here at The Surf Club Bribie, one small glass of wine is equal to 1.5 standard drinks. The health department recommends that a male should drink no more than 4 standard drinks (2 in the first hour and 1 every hour after that) and a female no more than 2 (1 per hour).

# Recommended Suppliers

### Wedding Decorators

Crystal Heart Weddings and Events Www.crystalhearts.com.au Ph: 0423 914 925 info@crystalhearts.com.au

### Entertainment

Mobydisc—DJs www.mobydisc.com.au Ph: 1800 100 606

Alan Casey Entertainment—booking agent for bands www.alancaseyentertainment.com.au

Ph: 1300 666 286

### Wedding Cakes

Cake Inspirations www.cakeinspirations.com.au Ph: 1800 609 509

Cake it to the Limit https://www.cakeittothelimit.com.au Ph: 0428 250 562

Cakes in the Mix Facebook: @cakesinthemixonbribie

Ph: 0448 154 872

### Wedding Celebrants

Steve Hill Ph: 0418 983 968 ozhills@tpg.com.au

Shelley Schmaling https://www. shelleyschmaling.com Ph: 0409 654 522

Marion Marini Ph: 0434 180 015 Marion\_m@iprimus.com.au

Denise Douglas Ph: 0400 731 030 info@bribieislandcelebrant.com.au





## Booking Agreement

Confirmation of Bookings: Your booking is not confirmed until a deposit is received. We hold tentative bookings for 7 days only, and if we do not receive confirmation and a deposit we will release the space without further notice.

Confirmation: To confirm your booking we require a signed copy of this Function Booking Agreement to be returned to us with the requested deposit of \$500.

Payment: The contract signatory is liable to pay all money due under this Agreement. We do not provide credit. All function accounts must be paid with Credit Card, Cash or Bank Cheque at least 2 days before the date of the function. Personal and company cheques are only accepted with prior approval.

Final numbers: The final numbers are to be confirmed at or before 12 midday at least five (5) working days before the event. This will be the Guaranteed Number. Increases up to 10% are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers. Charges will be based on the Guaranteed Number or the number attending whichever is greater.

Room Hire Charges: A room hire surcharge will be applicable for a function that does not have catering requirements.

Time Extensions: A labour surcharge of \$5 per guest per hour will be payable for any function that continues beyond the agreed time

Equipment Hire Charges: Charges apply for all special equipment or facilities provided for each function – please discuss costs and needs with The Surf Club staff.

Staffing: Function Wait staff are charged for separately at the rate of \$50 per hour for outside catering. You will be given a quote for staffing at the time your booking is confirmed. (Out Catering events only).

Additional meals: For musicians, videographers and photographers are provided at a reduced cost.

Consumption of outside food and beverage: Function organisers are not permitted to supply their own food or beverages without the prior approval of the Surf Club.

Room Allocation: The Surf Club reserves the right to reassign the function to another room if the room originally booked is not available or is not considered suitable in the opinion of the restaurant.

Delivery and pickup of Equipment: The Surf Club must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Assistance for moving in or out of equipment will only be possible if staff are available.



Cancellations: All cancellations must be made in writing. In the event of cancellation the following terms will apply:

For functions of 100 guests or more, if the function is cancelled more than 3 months from the function date the deposit will be refunded in full. If the function is cancelled less than 3 months from the booked date, the deposit will only be refunded if the function room is resold for a function of a similar size.

For functions of 100 guests or less, if the function is cancelled more than 1 month from the booked date the deposit will be refunded in full. If the function is cancelled less 1 month from the booked date, the deposit will only be refunded if the function room is resold for a function of a similar size.

For functions cancelled ten (10) working days or less before the function date, the cancellation fee will be equal to 50% of the total estimated value of the function.

Responsibility: The patron assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of The Surf Club. General and normal cleaning is included in the cost of the room hire charge, but additional charges maybe payable if the function has created cleaning needs above and beyond normal cleaning. The Surf Club will take all necessary care but will not accept responsibility for damage or loss of any client's property in the restaurant before, during or after a function. The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of The Surf Club and all applicable laws. We reserve the right to intervene if a function's activities are considered illegal, noisy or offensive. The Surf Club reserves the right to refuse the service of alcohol to any guests it considers to be under age or intoxicated or behaving in an offensive manner.

Please read the above agreement carefully, si Email It to: functions@thesurfclubbribieisland	ign it below and return it to The Surf Club Bribie Island By: / /d.com.au
Post it to: The Surf Club Bribie Island PO Box 2	2123 Woorim Qld 4507
I have read and accept the conditions stated i	in this Agreement,
Date of Function:	Number of people:
Bride:	Groom:
Contact #:	Contact #:
Address:	
Signature:	Date:
Deposit enclosed: \$ ( Master Car	rd O Visa O American Express O Cheque O Cash O (tick applicable)
Cardholder's Name	Signature
Card No	Expiry date / CCV: