



Function Package

2022-2023



Choose Your Space

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.

Function Room & Lawn (downstairs)

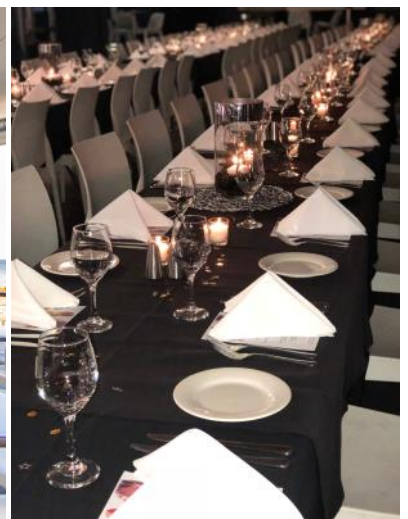
\$250 room hire (5 hours max)

The Function 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. Maximum of 45 guests.

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.





Canape Platters

Bread & Dips—Chef's selection of 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

Slider 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

Skewers

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

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



Canapé Package

2-hour continuous canapé service package

Choose 6 canapes or allow our Chef's to provide an assortment for you

PLUS 1 Slider Bar item

PLUS 1 Buffet station item

\$40 per person Weekdays

Minimum 25 Guests/Adults

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

Cold Canapés

Mini traditional bruschetta tart w/ feta & balsamic glaze (V)

Tomato, basil, mozzarella crostini (V)

Pumpkin, feta & caramelized onion tartlets (V)

Avocado & tomato crostini (V+)

Smoked salmon on rye w/ dill cream & capers

Roast beef crostini w/ tomato relish & horseradish cream

Tuna cucumber cup (gf)

Shrimp vol au vent

Hot Canapés

King Island beef mini pies

Salt & pepper calamari (gf)

Sweet potato empanadas

Coconut prawns

Mini corn dogs

Duck spring rolls

Assorted mini quiche (Veg)

Southern fried chicken wings

Slider Bar

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)

Buffet Station

Bread & Dips—Chef's selection of dips w/ vegetable crudites, tortilla shards & Turkish bread. (V)

Antipasto Platter—Chef's selection of cured meats, olives, marinated vegetables, an array of cheeses, dips & crackers

Cheese Platter—Chef's selection of farmhouse cheeses, dried fruits, nuts & crackers

Seasonal sliced fruits (vegan)

Cake to be cut, plated & garnished for dessert \$3.50 per person

Cake to be cut & placed in cake bags on platters \$1.50 per person

(Cake bags not supplied by The Surf Club Bribie Island).





\$45 per person (Minimum 35 guests)
 \$50.00 per person with half an hour of standard
 canapés to start

Add-ons:

\$3.00 per person Tea & coffee station

\$2.50 per person Cake plate & garnish

\$20.00 per person Seafood - Choose 2 from below

Herb & garlic baked fish pieces

Cocktail oysters w/ accompaniments

Chilled cooked prawns w/ dipping sauce & lemon wedges

Salmon fillets w/ caper butter sauce

Barramundi w/ hollandaise sauce

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

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 (gf, v)

Mediterranean pasta salad (v)

Greek salad (v)

Carvery—Choose 2

Honey mustard seared roast sirloin (gf)

Rolled pork leg w crackle (gf)

Herb & garlic leg of lamb (gf)

Garlic & thyme roasted chicken (gf)

*Served w roasted potatoes and pumpkin,
 buttered seasonal vegetables and traditional condiments (gf/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 (gf)

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

Plated Options

This option can be served as a set menu
(choose one from each selected course)
or alternate placement (choose two from
each selected course).

\$45.00 per person 2-Courses

\$55.00 per person 3-Courses

Add-ons

\$3.00 per person Tea & coffee station

\$2.50 per person Cake plate & garnish

\$10.00 per person Half an hour of Chef's
selection canapés

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)

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

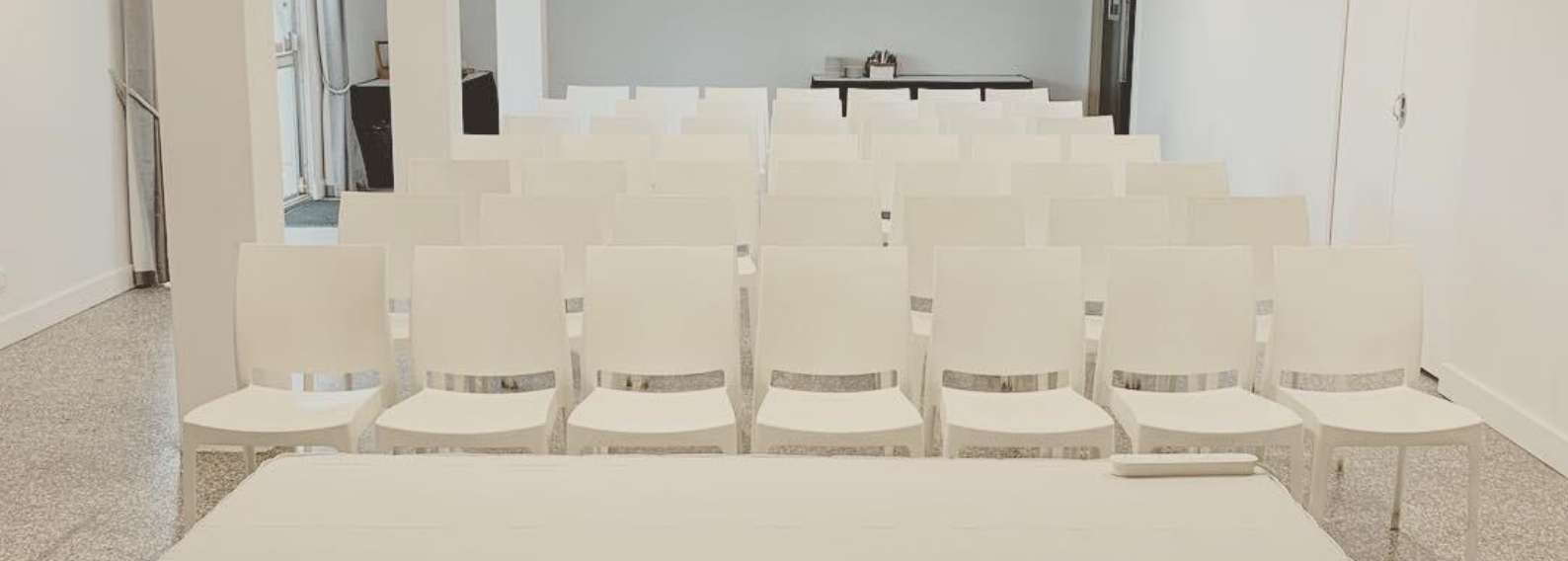
Cheesecake w fresh cream, ice cream & strawberries

Chocolate Mud Cake

Carrot Cake (Vegan)

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Conferencing

Kel Chew Room Hire—\$250.00 per day

Includes full set up – board, classroom, theatre or U-Shape setting.

Whiteboard & markers.

White linen tablecloths, iced water & mints.

Also includes use of the lawn & picnic tables for break out activities.

Additional Audio Visual Requirements are available on request and subject to market price.

Catering options

Arrival Tea & Coffee - \$3.00 per person

Freshly brewed coffee & a selection of teas or fruit juice available for your delegates to help themselves

Morning / Afternoon Tea – \$10.00 per person

Freshly brewed coffee & a selection of teas plus your choice of the following bakery items:
(please choose one option) cookies; scones; muffins; Danishes or fresh seasonal fruit.

Working Lunch - \$18.50 per person

Served buffet style in your conference room or on the deck (please choose one option from below)

- Sandwiches with a selection of gourmet fillings plus beer battered chips and aioli;
- House-made quiche with garden salad, beer battered chips and aioli;
- Traditional beef or vegetable lasagne with garden salad, beer battered chips & aioli.

Why not book a table in the Bistro for a relaxing break? An ideal way to reinvigorate your delegates, sit back and enjoy award winning food, friendly staff and the fantastic view. The Bistro menu features a wide variety of options to suit everyone. On a strict schedule? For a speedy luncheon why not pre-order your choices on arrival or during a break... our team of Chef's will have your meals ready for service at the nominated time. Please ask our Event Coordinator for the current menu.

Special Dietary Requirements

Please advise when confirming your menu selections of any special dietary requirements your group may have. Please note our meals may contain nut, milk or wheat products.

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.

Cancellations:

In the event of cancellation the following terms will apply:

All cancellations must be made in writing.

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.

For functions of 100 guests or more, 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.

For functions of 100 guests or less, 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.

Room Hire Charges:

A standard Room Hire of \$250 applies for the Kel Chew and from \$500 for areas of the deck. This includes room set up & breakdown, tables, chairs, white linen, staffing (bar & floor staff) etc. An additional room hire surcharge will be applicable for a function that does not have catering requirements. Active members of the Bribie Island Surf Lifesavers will receive a \$100 discount off Room Hire for a function costing \$500 or more (does not include social members).

Time Extensions:

A labour surcharge of \$75 or \$5 per guest per hour (whichever the greater) 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.

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 may be 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. Note; The Surf Club does not allow 18th or 21st birthday functions.

Please read the above agreement carefully, sign it below and return it to The Surf Club Bribie Island By: / /
Fax it to: 0734083325 or Email It to: functions@thesurfclubbribieisland.com.au
Post it to: The Surf Club Bribie Island PO Box 2123 Woorim Qld 4507

I have read and accept the conditions stated in this Agreement,

Date of Function: _____ Number of people: _____

Organiser: _____

Contact #: _____ Email: _____

Address: _____

Signature: _____ Date: _____

Deposit enclosed: \$ _____ Master Card ☐ Visa ☐ American Express ☐ Cheque ☐ Cash ☐
(tick applicable)

Cardholder's Name _____ Signature _____

Card No. _____ Expiry date ____/____/____ CCV: _____

