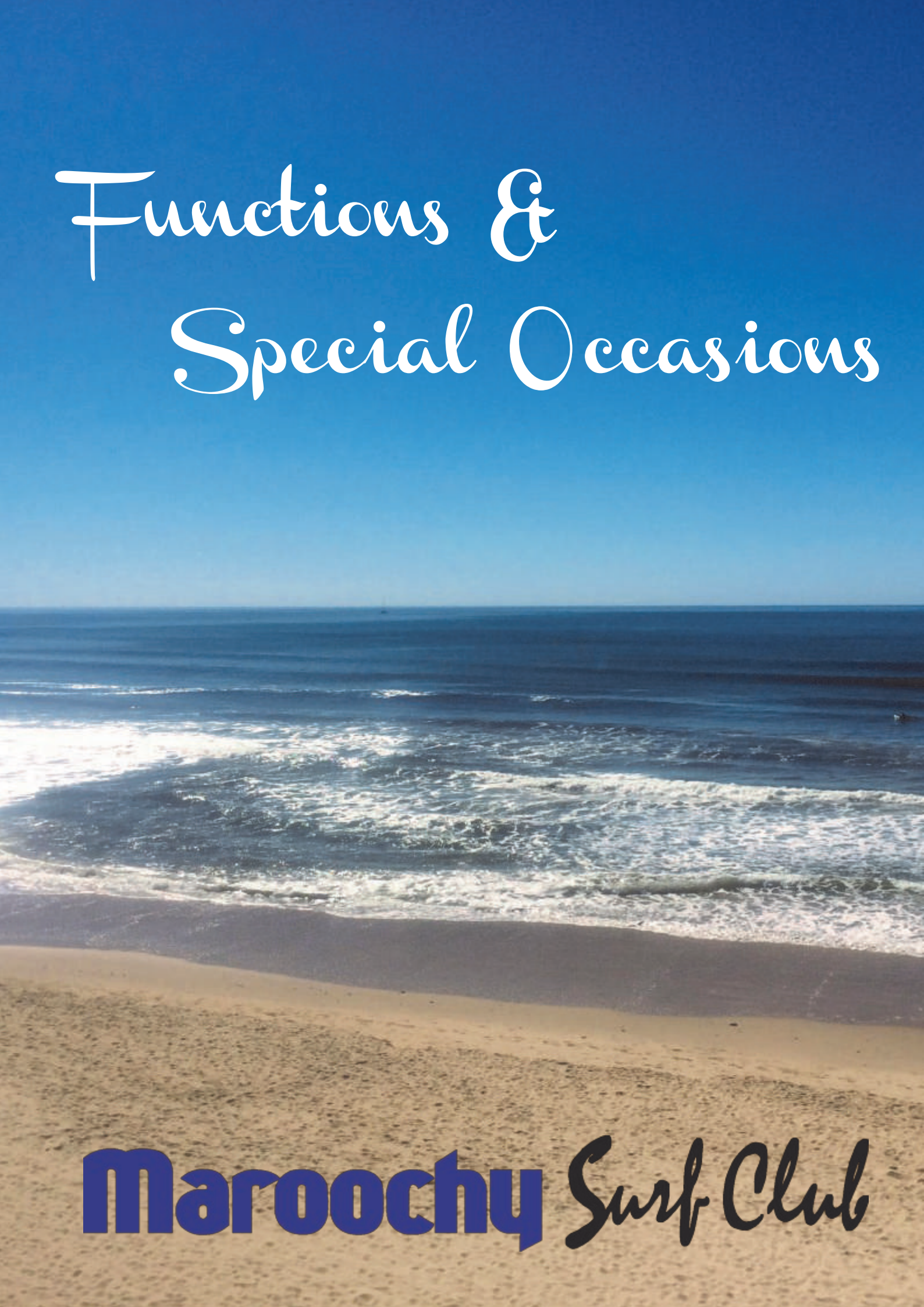
Functions &
Special Occasions
Maroochy Surf Club

Maroochy Surf Club

Thank you!

Thank you for considering Maroochy Surf Club as a possible venue for your special event.

Our beautiful function room is located in the top floor of our Club with floor to ceiling windows that give your guests a stunning outlook from Noosa to Mooloolaba.

This central Sunshine Coast location has many nearby accommodation options and offers countless stunning photo opportunities all within 15minutes from the airport.

Our expert team will work with you to create a memorable and successful event with fine dining, service and ocean views that can't be beaten!

To arrange a viewing of our beautiful venue, please contact our Functions & Events Manager:

T. 07 5443 1298

E. functions@maroochysurfclub.com.au

CLUBS QUEENSLAND Awards for Excellence Winner 2015

Awards for Excellence winner 2016

Breakfast Options

Min. 40pax - per person

Light Continental Breakfast

$20pp

Corporate Style Buffet Breakfast

Selection of sweet & savoury muffins, Danishes & pastries, seasonal fruit platter, yoghurt, butter & preserves

Traditional Buffet Breakfast

$27pp

Selection of cereals, yoghurt, seasonal fruit platters

Scrambled eggs, bacon rashers, hash browns, chipolatas, grilled half Roma tomatoes, slow roasted field mushroom, baked beans & toasted ciabatta

Plated Hot Breakfast Options - $25pp

choose one of the following

- One choice of either scrambled or poached eggs, bacon, chipolata, hash brown, slow roasted field mushrooms, grilled half Roma tomato & toasted ciabatta
- Poached eggs layered above ciabatta, sautéed spinach finished with your choice of leg ham or bacon, drizzled with house made hollandaise sauce and a Roma tomato salsa (replace ham or bacon with smoked salmon - $2.50pp)
- Focaccia with American bacon, poached eggs, rocket, grilled half Roma tomato
- Slow roasted field mushrooms, asparagus, Roma tomato, semi-dried tomato salsa, poached eggs & balsamic drizzle gf v

⇒ Fruit platters centred on tables $2.50pp

⇒ Selection of Danish pastries - $2.50pp

⇒ Meals served alternate drop incur a $2.50pp surcharge

All breakfast options include freshly brewed coffee, assorted teas, orange juice and water

High Tea by the Sea

Min. 30pax - $26.50 per person

Petit scones with Jam & Cream

Assorted Gourmet sandwiches

Smoked salmon & petit caper crepes

Chocolate profiteroles

Selection of petit fours

Includes freshly brewed coffee, assorted teas, orange juice and water

Add a glass of Dunes & Greene Sparkling for $8pp

Buffet Options

Min. 40pax

Assorted Deli Buffet - $27.50pp
Baker's basket
3 types of cold meat platters
2 types of fresh salads, house made quiche
1 x buffet style dessert from options below

Carvery Buffet - $37.50pp
Baker's basket
2 types of roast meat: beef, lamb or pork
2 type of fresh salads
Roast potatoes, pumpkin, carrots,
Fresh seasonal steamed vegetables
1 x buffet style dessert from options below

Build Your Own Burger Buffet - $26pp
Fresh brioche bun, Angus beef pattie, smoked bacon, red onion jam, lettuce, tomato, beetroot, cheese, sauces and condiments served with beer battered chips
1 x buffet style dessert from options below

Dessert Buffet

An array of tropical fruits w double cream

Chantilly cream filled chocolate coated profiteroles filled w marinated strawberry's

Black cherry & chocolate cake w fresh cream

Rich chocolate tart w hazelnut praline & orange anglaise

Deluxe Buffet - $47.50pp
Baker's basket, 2 types of each of the following: cold meat platters, hot platters, vegetables, fresh salads & 2 buffet style desserts

Cold Platters
Succulent Turkey Breast w cranberry aioli
Lemon thyme marinated Chicken Breast topped w crispy prosciutto
Carved Honey Roasted Leg Ham w French mustard
12 hour slow cooked Medium rare Roasted rib Fillet w Dijon mustard

Hot Platters
Roast Beef rolled with semi dried tomatoes w seeded mustard & red wine jus
Roasted Pork pocketed w apple & date salsa & sage scented gravy
Lemon & tarragon infused chicken breast w a whipped confit garlic & soft herb butter
Pan Fried Reef Fish Fillets w Asian coconut infusion
Red Emperor Fillets with an avocado and tomato salsa
Medallions of Beef in a wild mushroom jus topped w prosciutto & horse radish cream

Fresh Salads
Potato salad, pasta salad, Caesar salad, Greek salad, super food salad or pearl couscous salad

Vegetables
Duck fat roasted kipfler potatoes
Creamy garlic potato bake
Hasselback potatoes w paprika butter
Vegetable Medley – seasonal vegetables steamed & mixed w a herb butter
Stir Fry Vegetables – w water chestnuts Asian mushrooms and a light soy sauce

Children 12yrs & under - $15pp

2 or 3 Course Menu

2 course option - $49.50pp ~ 3 course option - $59.50pp

Min. 40pax - alt. drop (2 choices) - all served with warmed ciabatta roll & butter & inc. crisp linen napkins

Entrée

Japanese style vegetarian rice paper rolls w a bean sprout & coriander salad gf v

Tasmanian lamb loin rolled in Moroccan spices, pumpkin, spinach & fetta salad w minted yoghurt & herb oil gf

King prawn, chorizo & cashew arancini served w rocket, red onion, parmesan salad laced w coriander beurre blanc

Warm Cajun spiced chicken Caesar salad, a combination of baby cos leaves, shaved parmesan, bacon, our own dressing, & pesto croutons

Salad of smoked salmon, preserved lemon, cured cherry tomatoes, mesculin leaves, Spanish onion set on a garlic crostini & herb labna

Fresh Mooloolaba prawns, avocado, shredded red onion, cured tomatoes, laced w citrus dressing, soft herbs & fried basil gf

Balsamic roasted baby beetroot & goats cheese tart, toffee walnut & rocket & parmesan salad gf v

Szechuan peppered beef fillet, sesame glazed bok choy, chilli beansprouts & Thai dressing

Button mushrooms pocketed w Tassie brie, pesto & pine nuts, herb & garlic crumb, petit Caesar salad, citrus beurre blanc v

Main

Char grilled Mohican cut striploin of beef crusted in green peppercorns, sweet potato, braised leeks & drizzled w rich pan jus gf

Pan seared fillet of Tasmanian salmon, warmed potato, pinenut & spinach salad w BBQ prawns & saffron beurre blanc gf

Wild mushroom dusted prime sirloin, Desiree potato rosti, stuffed zucchini, port wine jus & café de Paris butter

Chicken breast pocketed w semi dried tomatoes, spinach & brie , sweet potato pave, citrus dressed leaves & sauce vierge gf

Crispy skinned barramundi topped w Thai infused tiger prawns, roasted garlic baby chats, bok choy, drizzled w citrus beurre blanc gf

Thai infused chicken breast pocketed w prawns served w bok choy green beans finished & w lime & coconut spiced dressing gf

Twice cooked pork belly, truffle oil creamed potatoes, toasted almond broccolini and apple & date salsa gf

Baked vegetarian stack w grilled haloumi, asparagus & field mushrooms w roasted capsicum dressing gf v

Roasted butternut pumpkin, crumbled goats cheese & chargrilled asparagus risotto w parmesan & toasted pistachio nut v

Dessert

Rich chocolate tart, vanilla bean ice-cream, organge anglaise & hazelnut praline

Vanilla bean crème brûlée, strawberry & mint salsa, almond tuille gf

Warmed sticky date pudding, butterscotch sauce & vanilla bean ice cream

Baked cheesecake w mixed berry compote & Chantilly cream

Chocolate & walnut brownie w vanilla bean ice cream & fresh strawberries

Citrus tart, candied lemon, white chocolate shards, red grape salsa

Raspberry and white chocolate panna cotta, poached pear, crème anglaise gf

gf Gluten Free Option v Vegetarian

Maroochy Surf Club

Cocktail Canapés

Per person - min. 30pax

6 choices (3 cold/3 hot, approx. 1hr) - $24pp

8 choices (3 cold/5 hot, approx. 1.5hr) -$31pp

10 choices (4 cold/6 hot, approx. 2hrs) - $38pp

Served by our staff to your guests

Add 30min canapés on arrival to a 2/3 course or buffet menu for $16pp

Cold Canapés

Thai style smoked salmon salsa, crisp canapé cup

Avocado pureé, king prawn chive in a crisp canapé cup

Mini bruschetta, Roma tomato, red onion & roasted capsicum salsa w brie cheese (v)

Moroccan spiced lamb loin, aubergine caviar & mint yoghurt

Assorted fresh sushi w wasabi, pickled ginger & soy sauce (gf)

Smoked chicken, feta & avocado salsa on mini toast

Oven cured tomato & double brie tartlet (v)

Hot Canapés

Mini peppered eye fillet medallions, sun dried tomato crouton w hollandaise sauce

Thai styled chicken skewers w spicy peanut dipping sauce (gf)

Smoked salmon & pesto pinwheels w citrus dipping sauce

Thai style spring rolls w Kikkoman Soy dressing (v)

Fresh vegetable & beansprout fritters (gf) (v)

Chilli plum prawns in light tempura batter w chilli dipping sauce

Button mushrooms pocketed w brie cheese pesto & pine nuts w herb & garlic crumb (v)

Parmesan crusted chicken medallions w ciabatta crouton semi dried tomato puree

Crispy skin pork belly w tomato & chilli jam (gf)

Chorizo, coriander & cashew nut arancini balls w spiced aioli

Peking duck spring rolls w Kikkoman & hoisin dipping sauce

Seared Japanese scallops w wakame salad & bacon crumble

Tom Yum squid w caper aioli

Red Emperor goujons w dill mustard emulsion

Maroochy Surf Club

Cocktail Platters

Minimum 3 platters - each platter serves 10

Placed on catering tables for guests to help themselves

1. Chef's Selection Snack Platter - $85 per platter

Chef's selection of some of the following options:

Tempura prawns-salt & pepper squid, chicken goujons, meat balls, spring rolls, dim sims, beer battered flat head

2

2. Baked Savoury Pastries Platter - $110 per platter

Chef's selection of assorted baked pastries served with relish and condiments

3

3. Hot & Cold Seafood Platter - $150 per platter

Cold: Ocean fresh king prawns, marinated Mussels, oysters natural w Asian dressing

Hot: Tom Yum squid w lime aioli, chilli plum prawns, tempura fresh fish, half shell scallops encased in streaky bacon w Thai BBQ butter

4. Antipasto Platter - $100 per platter gf

Chef's selection of assorted pickled & chargrilled vegetables, such as sundried tomatoes, olives, mushrooms, artichoke hearts, cold cut meat, dips & served w toasted ciabatta

5

5. Cheese & Dried Fruit Platter - $100 per platter gf

Chef's selection of gourmet cheeses & dried fruits served w water crackers & lavosh

6. Fresh Sandwiches & Wraps Platter - $85 per platter

Chef's selection of assorted fresh sandwiches & wraps such as ham & pickles, egg & lettuce, chicken, chive & mayonnaise, roast beef & chutney, salmon & cucumber served on a variety of breads

8

7. Fresh Sushi Platter - $150 per platter gf

Chef's selection of Cucumber Roll, avocado roll, cooked tuna roll, tuna & avocado, salmon & cream cheese, salmon & avocado, teriyaki chicken served w soy sauce & wasabi

8. Fresh Seasonal Fruit Platter - $75 per platter gf v

gf Gluten Free Options

v Vegetarian Option

Maroochy Surf Club

Children's Menu

$15pp

Choose from:

Chicken nuggets w chips & salad

Fish w chips & salad

Minute steak w chips & salad

Kids pizza

Followed by Vanilla ice cream w a choice of toppings

Optional Extras

Photographer/Entertainer Main Meal	$30 each
Your cake plated w whipped cream & berry coulis	$5pp
Cake table with side plates & forks	$25
Your cake sliced by our chef's and served on platters for your guests to help themselves	
Freshly brewed coffee & assorted teas on arrival *(min. 30pax)*	$3.50pp
Add biscuits for $1.50pp	
Bottomless freshly brewed coffee & assorted teas *(min. 30pax, up to 4hrs)*	$5pp
Add biscuits for $3pp	

Sweets/lolly buffet available on request. Please ask for a quote

Beverage Options

- *3hr-4hr beverage packages available*
- *Set limit bar tab paid by client at completion of function*
- *Cash on consumption - your guests purchase their own beverages on a consumption basis*

Our principle focus is to ensure that all of our guests enjoy a comfortable, friendly, trouble free environment and as such we enforce the strategies of Responsible Service of Alcohol (RSA)

Maroochy Surf Club

Other things to keep in mind.....

Function Room Hire

Inc. data projector & screen , lectern & microphone, auxiliary connection for your background music (when minimum catering is ordered)

Up to 4hrs *(access between the hours of 9am-5pm M-F)*	$200
Up to 4hrs *(access outside of the above times)*	$350
Up to 8hrs *(access between the hours of 9am-5pm M-F)*	$350
Additional hour	$100

Furniture & Equipment Hire

Couch Hire (1 Pair 2 & 2.5 Seater)	$110
Above couch hire, floor rug, coffee table & scatter cushions	$165
Dry Bar Lycra Wrap - *black or white available*	$15
Dance Floor Hire	$200
Stage Hire	$150
Ceiling Fairy Lights Hire	$150

Capacity

Banquet (10 per table) - 200pax Cocktail - 300pax

Some conditions apply - please refer to our terms & conditions booking agreement for more details. Prices subject to change without notice.

$5,500 minimum guaranteed spend may be required for a Saturday evening function

Decorating & Theming

We use and recommend

Splash Events

www.splashevents.com.au

The next step.....

Choosing your function venue is the hard part, so please allow us to make things as easy as possible for you from this point on!

If you like what you see in our packages, and would like to discuss your options further, then please contact us to arrange a time to meet in person. We can put a tentative hold on a date for 1 week, then a deposit and signed agreement is required to secure the date.

Our experienced Functions & Events Manager will take the trouble out of your planning and assist you with all aspects of your important event!

All prices are valid until 30th June 2018

To arrange a viewing of our beautiful venue, please contact our Functions & Events Manager:

T. 07 5443 1298

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