MAROOCHY SURF CLUB EVENTS

WEDDING PACKAGES

Official Supporters Club for Maroochydore Surf Life Saving Club

Maroochy Surf Club

Congratulations on your engagement, and thank you for considering Maroochy Surf Club as a possible venue for your special day.

Our beautiful function room is located on our top floor with floor to ceiling windows that give your guests stunning, uninterrupted views Noosa to Mooloolaba.

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

Considering a ceremony at one of the many beautiful outdoor locations nearby? No need to worry about the weather affecting your special day. We offer a wet weather back up option in our beautiful function room at no cost if you choose one of our wedding packages.

Our expert team will work with you to create a tailored wedding package . It is our passion to ensure your wedding is everything you dreamed it would be!

To arrange a viewing of our beautiful venue, please contact our Functions & Events Manager on 07 5443 1298 or email functions@maroochysurfclub.com.au

FOR ENQUIRIES OR MORE INFORMATION PLEASE CONTACT OUR EVENTS TEAM
Phone: (07) 5443 1298 | Email: events@maroochysurfclub.com.au

SIT DOWN PACKAGE

PACKAGES INCLUSIONS

Select 1 of the following:
Alternate drop entrée & main
OR
Canapés on arrival (30min) & alternate drop main
OR
Deluxe Wedding Buffet inc. dessert

Your cake plated with fresh cream & berry coulis
(served on platters if buffet menu chosen)
Bottomless tea & coffee

Classic Decorating Package from Splash Events including:
Seating plan, wishing well & table numbers
to compliment your theme
Chair covers & sashes
Decorative table centrepieces & guest table numbers
Skirted gift or wishing well table & cake table
Wishing well to compliment your theme
Bridal table decorated with skirting, swaging,
bouquet vases & tea lights
Printed menus on each table
Crisp linen tablecloths & napkins

Venue hire & support:
Dance floor, ceiling fairy lights & venue hire
Lectern & microphone
State of the art sound system for your playlist
Large projector screen for photo presentations

Wedding reception coordination & unlimited phone & email
communication with our Events Manager

Accommodation & Breakfast:
Accommodation for the bride & groom on the night of your
wedding at Aqua Vista Resort

Breakfast in our restaurant for the bride & groom

PRICES

Minimum 60 people

MONDAY-THURSDAY
$95 per adult
$80 per child 13yrs-17yrs
$45 per child 3yrs-12yrs

FRIDAY|SATURDAY|SUNDAY
$99 per adult
$85 per child 13yrs-17yrs
$50 per child 3yrs-12yrs

(Kids meal replaces 2 course/buffet option)
2yrs & under free of charge when no place
setting or meal required
(eg. High chair or pram)

Additional course
(canapés, entrée or dessert)
$20 per person

Beverage packages available

Suppliers main meal
$30 per person

V = Vegetarian | GF = Gluten Free | DF = Dairy Free | GFOA = Gluten Free Option Available
DIETRY REQUIREMENTS: Available by prior arrangement, subject to availability. A minimum of 72 hours is essential. All prices are inclusive of GST. Should your requirements change, menu prices may be re-evaluated. Menus subject to change & seasonal availability.

BREAKFAST PACKAGE

PACKAGES INCLUSIONS

Select 1 of the following:
Hot Plated Breakfast
OR
Traditional Buffet Breakfast

Fresh seasonal fruits & assorted Danishes
Your cake plated with fresh cream & berry coulis
(served on platters if buffet menu chosen)
Bottomless tea & coffee

Classic Decorating Package from Splash Events including:
Seating plan, wishing well & table numbers
to compliment your theme
Chair covers & sashes
Decorative table centrepieces & guest table numbers
Skirted gift or wishing well table & cake table
Wishing well to compliment your theme
Bridal table decorated with skirting, swaging, bouquet vases & tea lights,
Crisp linen tablecloths & napkins

Venue hire & support:
Dance floor, ceiling fairy lights & venue hire
Lectern & microphone
State of the art sound system for your playlist
Large projector screen for photo presentations

Wedding reception coordination & unlimited phone & email communication with our Events Manager

Accommodation & Breakfast:
Accommodation for the bride & groom on the night of your wedding at Aqua Vista Resort

Breakfast in our restaurant for the bride & groom

PRICES

Minimum 60 people

MONDAY-THURSDAY
$75 per adult
$60 per child 13yrs-17yrs
$50 per child 3yrs-12yrs

FRIDAY|SATURDAY|SUNDAY
$80 per adult
$65 per child 13yrs-17yrs
$55 per child 3yrs-12yrs

2yrs & under free of charge when no place setting or meal required (eg. High chair or pram)

Suppliers main meal - $30 per person

Beverage packages available*

**Due to liquor licensing laws, alcohol only available from 10am however application can be made for an extended trading hours permit. Please talk to our Events Manager for more information.*

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Maroochy Surf Club

SMALL & INTIMATE PACKAGE

PACKAGES INCLUSIONS

Canapés on arrival (30min)

Select 1 of the following:
Alternate Drop Entrée & Main
OR
Deluxe Wedding Buffet including Dessert

Your cake plated with fresh cream & berry coulis
(served on platters if buffet menu chosen)
Bottomless tea & coffee

Intimate decorating package from Splash Events including:
Seating plan, wishing well & table numbers
to compliment your theme
Chair covers & sashes
Decorative table centrepieces
(based on long guest tables) Guest table numbers
Skirted gift or wishing well table & cake table
Wishing well to compliment your theme
Bridal table decorated with skirting,
swaging, bouquet vases & tea lights,
Printed menus on each table
Crisp linen tablecloths & napkins

Venue hire & support:
Dance floor, ceiling fairy lights & venue hire
Lectern & microphone
State of the art sound system for your playlist
Large projector screen for photo presentations

Wedding reception coordination & unlimited phone & email
communication with our Events Manager

Accommodation & Breakfast:
Accommodation for the bride & groom on the night of your
wedding at Aqua Vista Resort
Breakfast in our restaurant for the bride & groom

PRICES

Minimum 30 people

MONDAY-THURSDAY
$115 per adult
$80 per child 13yrs-17yrs
$45 per child 3yrs-12yrs

FRIDAY|SATURDAY|SUNDAY
$120 per adult
$85 per child 13yrs-17yrs
$50 per child 3yrs-12yrs

(Kids meal replaces 2 course/buffet option)
2yrs & under free of charge
when no place setting or meal required
(eg. High chair or pram)

Beverage packages available

Suppliers main meal - $30 per person

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COCKTAIL PACKAGE

PACKAGES INCLUSIONS

2 Hours of Hot & Cold Canapés

Your cake plated cut & served to your guests
Bottomless tea & coffee

Classic décor from Splash Events including:
Couches, ottomans, high & low cocktail tables, stools, chairs, covers & sashes & table centrepieces
Skirted gift or wishing well table & cake table
Wishing well to compliment your theme
Crisp linen tablecloths

Venue hire & support:
Dance floor, ceiling fairy lights & venue hire
Lectern & microphone
State of the art sound system for your playlist
Large projector screen for photo presentations

Wedding reception coordination & unlimited phone & email communication with our Events Manager

Accommodation & Breakfast:
Accommodation for the bride & groom on the night of your wedding at Aqua Vista Resort
Breakfast in our restaurant for the bride & groom

PRICES

Minimum 60 people

MONDAY-THURSDAY
$90 per adult
$50 per child 13yrs-17yrs
$35 per child 3yrs-12yrs

FRIDAY|SATURDAY|SUNDAY
$95 per adult
$55 per child 13yrs-17yrs
$35 per child 3yrs-12yrs

(Kids meal replaces canapés)
2yrs & under free of charge when no meal required

Beverage packages available

Suppliers main meal - $30 per person

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Maroochy
Surf Club

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BUFFET OPTIONS

DELUXE WEDDING BUFFET

Baker's Basket of Assorted Breads

Cold Meats (GF) - Select 2

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 Meats (GF) - Select 2

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
& tomato salsa
Medallions of Beef in a wild mushroom
jus topped w prosciutto
& horse radish cream

Fresh Salads - Select 2

Potato salad, pasta salad, Caesar salad,
Greek salad or pearl couscous salad

Vegetables - Select 2

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
& a light soy sauce

Dessert - Select 2

An array of tropical fruits
w double cream
Chantilly cream filled chocolate
coated profiteroles w marinated
strawberries
Individual Pavlova served w fresh
seasonal fruit & whipped cream
Black cherry & chocolate cake
w fresh cream

Add Seafood Option (GF)
$25per person

Fresh Mooloolaba Prawns
w dill mustard emulsion
Freshly shucked oysters
w soy, mirin, lime & chill dressing
Tasmanian smoked salmon
w horseradish crème fraiche

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2 & 3 COURSE PLATED OPTIONS

Served with warmed ciabatta roll & butter

ENTREE

Lamb kofta w tzatziki, hommus & grilled flatbread

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

Chorizo, cashew & coriander arancini served w rocket, red onion, parmesan salad laced w chive beurre blanc

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

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

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

Mini beef fillet mignons, sesame glazed bok choy, chilli beansprouts & Thai dressing (GF)

Moroccan stuffed pumpkin flowers w herb crusted brie stuffed mushrooms & basil & pinenut pesto (V)

Sweet potato & lentil pattie, avocado, crumbled fetta, cherry tomatoes salsa topped w fresh rocket (V)

MAINS

Pan seared fillet of Tasmanian salmon, baby chat potatoes, green beans, olives & balsamic roasted cherry tomatoes (GF)

Wild mushroom dusted beef striploin, braised leeks, broccolini, potato rosti, drizzled in a red wine jus (GF)

Chargrilled lamb rump, besan battered asparagus, seeded mustard sweet potato mash & cured tomatoes (GF)

Crispy skinned barramundi, kipfler potatoes, rocket & red onion salad, chilli tomato jam & battered onion rings (GFOA)

Prosciutto wrapped chicken breast roasted on the bone, sautéed French bean salad, potato gratin & jus (GF)

Honey & ginger marinated pork cutlet, sesame Asian greens & coconut sticky rice

Sweet potato & lentil pattie, avocado, crumbled fetta, cherry tomatoes salsa topped w fresh rocket (V)

DESSERTS

Vanilla bean crème brûlée, strawberry & mint salsa, almond tuille (GFOA)

Wedge of brie cheese, cranberry preserve & lavosh crackers (GFOA)

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

Granny's warmed apple pie, anglaise & vanilla ice cream

Baked cheesecake w mixed berry compote & Chantilly cream

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

Tangy lemon tart, white chocolate shards, red grape salsa & toasted coconut

Raspberry & white chocolate panna cotta served w raspberry coulis (GF)

Individual pavlova served w fresh fruits & passionfruit anglaise (GF)

CANAPES OPTIONS

CANAPÉS SELECTION

10 CHOICES (4 Cold/6 Hot, approx. 2hrs)

All served by our staff to your guests

COLD CANAPÉS

Smoked salmon on pumpernickel w horseradish cream (GF)

Fresh king prawn w pickled cucumber & dill emulsion (GF)

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

Moroccan spiced lamb loin, aubergine caviar & mint yoghurt (GF)

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

Goats cheese & truffle oil roasted baby beets & honey walnuts tart (V)

HOT CANAPÉS

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

Thai style spring rolls w Kikkoman Soy dressing (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)

Moroccan spiced pumpkin flowers (V)

Crispy skin pork belly bites w tomato & chilli jam (GF)

Chorizo, coriander & cashew nut arancini balls w sriracha aioli

Seared Hervey Bay scallops w wakame salad & bacon crumble (GF)

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BEVERAGE PACKAGES

STANDARD & DELUXE 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

All Beverage Packages include a selection of soft drinks, orange juice & chilled water.
For under 18 non-alcoholic beverage package is available for $15 per person.

STANDARD PACKAGE

THREE HOURS $40 PER PERSON
FOUR HOURS $45 PER PERSON
FIVE HOURS $50 PER PERSON

Stonegate Chardonnay Pinot Noir
Stonegate Sauvignon Blanc,
Rhythm & Rhyme Chardonnay
Angove Long Row Moscato
Rhythm & Rhyme Shiraz
Stonegate Cabernet Sauvignon

Tap Beer

(Min. 60 guests choose 1, min. 100 guests choose 2)

XXXX Gold, Tooheys New, Hahn Super Dry 3.5, Hahn Premium Light

Bottled Beer

XXXX Gold & Bitter, Toohey's Old & New, Hahn Super Dry 3.5, Hahn Premium Light .

Assorted post mix soft drinks & OJ

Freshly brewed coffee & assorted teas

Spirits available on consumption in conjunction with beverage packages

DELUXE PACKAGE

THREE HOURS $45 PER PERSON
FOUR HOURS $50 PER PERSON
FIVE HOURS $55 PER PERSON

Dunes & Green Chardonnay Pinot Noir
Brokenwood Cricket Pitch Sauvignon Blanc Semillon
Mawsons Chardonnay
Angove Long Row Moscato
Earthworks Barossa Shiraz
Redbank The Long Paddock Merlot

Tap Beer

(Min. 60 guests choose 1, min. 100 guests choose 2)

XXXX Gold, Tooheys New, Iron Jack Mid, Hahn Super Dry, Hahn Super Dry 3.5, Hahn Premium Light

Bottled Beer

XXXX Gold & Bitter, Toohey's Old & New, Hahn Super Dry 3.5, Hahn Premium Light PLUS choose 2 from Corona, Crown Lager or Peroni

Assorted post mix soft drinks & OJ

Freshly brewed coffee & assorted teas

Spirits available on consumption in conjunction with beverage

All staff are trained in and will apply Responsible Service of Alcohol (RSA) requirements as prescribed in the Queensland Liquor Act 1992. IT IS AN OFFENCE TO: Supply liquor to a minor (person under 18 years of age), supply liquor to an intoxicated patron, supply liquor to a disorderly or unruly patron. All prices are inclusive of GST. Should your requirements change, menu prices may be re-evaluated. Menus subject to change & seasonal availability.

Official Supporters Club for Maroochydore Surf Life Saving Club

Maroochy Surf Club

FOR ALL THEMING & DECORATING WE USE AND RECOMMEND

Splash EVENTS
DESIGNING AND DECORATING WEDDINGS & EVENTS

www.splashevent.com

FOR ALL OF YOUR ACCOMMODATION NEEDS WE RECOMMEND

Aqua vista maroochydore

www.aquavistaresort.com.au

BEACH on sixth

www.beachonsixth.com.au

CONSIDERING A PHOTOBOOTH TO CAPTURE MEMORIES OF YOUR WEDDING RECEPTION?

Flashpod PHOTOBOOTH

www.flashpod.com.au

MAROOCHY SURF CLUB EVENTS

MEET OUR TEAM

Our event team is passionate about working with you to create a memorable and successful wedding day with amazing food, service and views that can't be beaten! Choosing a venue for your special day is the hard part, so please allow us to make things as easy as possible for you from this point on.

With many years event experience on the Sunshine Coast, our Events Manager, Melissa West and her team will take the trouble out of your planning and assist you with all aspects of your important day. Melissa is a dedicated Event Manager and has coordinated weddings for many years.

Having worked together with our highly experienced and skilled Executive Chef Justin Taylor for over 8 years, your event is sure to be a success. Justin has over 20 years of experience catering for all types of events and produces high quality food, with the best available ingredients to a standard you will be pleasantly surprised with.

If you like what you see in our packages and are keen to discuss your options further, please contact us to arrange a time to meet one of our events team members in person. We are happy to tailor a package to suit your needs, desires and budget. We can tentatively hold a date for 1 week, then a $500 deposit and signed booking agreement is required to secure the date.

MAROOCHY SURF CLUB EVENTS

MENUS & PACKAGES

FOR ENQUIRIES OR MORE INFORMATION PLEASE CONTACT OUR EVENTS TEAM

(07) 5443 1298 | functions@maroochysurfclub.com.au

Maroochy Surf Club, 34-36 Alexandra Parade, Maroochydore, QLD 4558

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