

MAROOCHY SURF CLUB EVENTS

# MENUS & PACKAGES



Official Supporters Club for Maroochy Surf Life Saving Club







**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 uninterrupted views from Noosa to Mooloolaba.**

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

Our beautiful function and event space is located on the top floor of the Club with floor-to-ceiling windows that give your attendees a stunning outlook from Noosa to Mooloolaba. This room has a capacity of over 200 attendees\* and can be filled with natural light or the blinds can be easily adjusted to capture the ideal lighting to suit your needs. The room is fitted with a modern, state-of-the-art audio visual system boasting 3 data projectors, 3 large screens and surround sound to ensure your presentation is captured by all of your delegates throughout the room.

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

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

### VENUE CAPACITY\*

	COCKTAIL	BANQUET <i>Round tables of 10</i>	CABARET <i>Open ended round tables of 8</i>	THEATRE	U-SHAPE	BOARDROOM
Top Floor Function Room	300	200	160	200	60	40
Boardroom	-	-	-	-	-	10

*\*Capacity is currently limited to 75 people based on the 1 person per 4m<sup>2</sup> due to government restrictions*

### VENUE HIRE

*with minimum catering*

	Up to 4hrs M-F <i>Access prior to 8am</i>	Up to 4hrs M-F <i>Access from 8am-5pm</i>	Up to 8hrs M-F <i>Access from 8am-5pm</i>	Up to 4hrs M-F <i>Access after 5pm</i>	Up to 4hrs <i>Weekends or Public Holidays</i>
Top Floor Function Room	\$300	\$200	\$350	\$300	\$300
Boardroom	\$150	\$100	\$150	\$150	\$150

FOR ENQUIRIES OR MORE INFORMATION PLEASE CONTACT OUR EVENTS TEAM

(07) 5443 1298 | [functions@maroochysurfclub.com.au](mailto:functions@maroochysurfclub.com.au)



# BREAKFAST & BRUNCH PACKAGES

## LIGHT CONTINENTAL BUFFET BREAKFAST

\$20 per person  
Minimum 40 people

include freshly brewed coffee,  
assorted teas, orange juice & water

Selection of sweet & savoury  
muffins, Danishes & pastries,  
cereals, assorted fresh breads  
including fruit loaf to toast, seasonal  
fruits, yoghurts, butter & preserves

## TRADITIONAL BUFFET BREAKFAST

\$27 per person  
Minimum 40 people

include freshly brewed coffee,  
assorted teas, orange juice & water

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 (GFOA)

## PLATED HOT BREAKFAST OPTIONS

\$25 per person  
Minimum 40 people

include freshly brewed coffee,  
assorted teas, orange juice & water

*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 (GFOA)
- Poached eggs layered above ciabatta, sautéed spinach finished with your choice of leg ham or bacon, drizzled with house made hollandaise sauce & a Roma tomato salsa (GFOA) (replace ham or bacon with smoked salmon - \$2.50pp)
- Focaccia with bacon, poached eggs, rocket, grilled half Roma tomato (GFOA)
- Slow roasted field mushrooms, asparagus, Roma tomato, semi-dried tomato salsa, poached eggs & balsamic drizzle (, GFOA, V)

⇒Fruit platters centred on  
tables add \$2.50per person

⇒Selection of Danish pastries  
add \$2.50per person

⇒Meals served alternate drop  
incur a \$2.50per person  
surcharge

## HIGH TEA

\$27.50 per person  
Minimum 30 people

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

Petit scones with Jam & Cream  
Assorted Gourmet sandwiches  
Smoked salmon & caper crème  
fraiche crepes

Assorted mini quiche  
Selection of petit fours

## BBQ BREAKFAST BY THE BEACH

\$25 per person  
Minimum 30 people  
BBQ Area Hire \$300

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

Gourmet Turkish bread w/ bacon,  
egg, semi-dried capsicum, rocket &  
pesto (GFOA)

Fresh seasonal fruits

*Enquire with our Events Manager  
about possible corporate team  
building activities on the beach after  
breakfast*

V = Vegetarian | GF = Gluten Free | DF = Dairy Free | GFOA - Gluten Free Option Available

DIETRY REQUIREMENTS: Gluten free 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.





*Official Supporters Club for Maroochydore Surf Life Saving Club*





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*All menus currently individually plated & served due to government restrictions*

# MORNING & AFTERNOON TEA PACKAGES

## STANDARD

\$15 per person  
Minimum 30 people

Includes freshly brewed coffee,  
assorted teas, orange juice & water  
Fresh seasonal fruits (GF)

### Plus select 1 of the following:

Freshly made scones w jam & cream  
Sweet & savoury muffins  
Assorted baked Danishes  
Assorted crudities & dips (GF)

## DELUXE

\$25 per person  
Minimum 30 people

Includes freshly brewed coffee,  
assorted teas, orange juice & water  
Fresh seasonal fruits (GF)

### Plus select 1 of the following:

Freshly made scones w jam & cream  
Sweet & savoury muffins  
Assorted baked Danishes  
Assorted crudities & dips (GF)

### And select 1 of the following:

Baked savoury pastries  
A selection of warmed frittatas

## OPTIONAL ADD ONS

Minimum 30 people

Tea & coffee on arrival  
\$3.50 per person

4hrs bottomless tea & coffee  
\$5 per person

4hrs bottomless orange juice  
\$3.50 per person

Fresh baked biscuits  
\$3.50 per person

Selection of Danish pastries  
\$6.50 per person

Selection of baked savoury pastries  
\$10.50 per person

Selection of warmed frittatas  
\$10.50 per person

*Enquire with our Events Manager  
about possible corporate team  
building activities on the beach  
during your conference*



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## PACKAGES INCLUDE

VENUE HIRE FOR UP TO 8HRS FROM 8AM-5PM, ALL TABLE LINEN, LECTERN, MICROPHONE, DATA PROJECTORS & SCREENS (3), WHITEBOARD HIRE, WIFI, MINTS, PENS & NOTEPADS

Minimum 30 people

*Enquire with our Events Manager about possible corporate team building activities on the beach during your conference*

### STANDARD

\$35 per person

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

#### MORNING TEA

Fresh seasonal fruits (GF)

#### Plus select 1 option

Freshly made scones w jam & cream

Sweet & savoury muffins

Assorted baked Danishes

Assorted crudities & dips (GF)

#### LUNCH

Assorted fresh sandwiches & wraps (GFOA)

#### AFTERNOON TEA

Freshly baked biscuits

### DELUXE

\$50 per person

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

#### MORNING TEA

Fresh seasonal fruits (GF)

#### Plus select 1 option

Freshly made scones w jam & cream

Sweet & savoury muffins

Assorted baked Danishes

Assorted crudities & dips (GF)

#### LUNCH

Grazing Station of assorted breads, cold meats including salami, ham, smoked chicken & pastrami, Swiss cheese, a variety of salads, tomato relish & condiments (GFOA)

#### AFTERNOON TEA

#### Select 1 of the following:

Assorted cakes & slices

Seasonal fresh fruits & freshly baked biscuits

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## DELUXE BUFFET

\$49.50 per person  
\$15 per child under 12  
Minimum 40 people

### 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, super food 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 filled  
w marinated strawberry's  
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

*Add extra meat option*

*\$12 per person per dish*

*Add extra salad or vegetable option*

*\$10 per person per option*

*Add extra dessert option*

*\$8 per person per option*

*Add 30min canapés on arrival*

*\$18 per person*

# LUNCH & DINNER BUFFET PACKAGES





*All menus currently individually plated & served due to government restrictions*

## ASSORTED DELI BUFFET

\$25 per person  
Minimum 40 people

Baker's basket of assorted breads

### Cold Meats (GF) - select 3

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

### Fresh Salads - select 3

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

House made quiche

## BUILD YOUR OWN BURGER BUFFET

\$20 per person  
Minimum 40 people

Fresh brioche bun

Angus beef pattie

smoked bacon

red onion jam

Lettuce, tomato, beetroot, cheese

Sauces & condiments

Served with beer battered chips

## CARVERY BUFFET

\$35 per person  
Minimum 40 people

Baker's basket of assorted breads

### Roast meats - select 2

Beef, lamb or pork

### Fresh Salads - select 2

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

Roast potatoes, pumpkin, carrots

Fresh seasonal steamed vegetables

### Add dessert for \$12 per person

#### Dessert - Select 2

An array of tropical fruits w double cream

Chantilly cream filled chocolate coated profiteroles

filled w marinated strawberry's

Individual Pavlova served w fresh seasonal fruit &

whipped cream

Black Forest cake w fresh cream

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## 2 COURSE OPTION \$49.50 PER PERSON

## 3 COURSE OPTION \$59.50 PER PERSON

Minimum 40 people

All served with warmed ciabatta roll & butter & include crisp linen napkins

Add 30min canapés on arrival for \$18pp

ENTREE	MAINS	DESSERTS
Lamb kofta <u>w</u> tzatziki, hommus & grilled flatbread	Pan seared fillet of Tasmanian salmon, baby chat potatoes, green beans, olives & balsamic roasted cherry tomatoes (GF)	Vanilla bean crème brûlée, strawberry & mint salsa, almond tuille (GFOA)
Tasmanian lamb loin rolled in Moroccan spices, pumpkin, spinach & fetta salad <u>w</u> minted yoghurt & herb oil (GF)	Wild mushroom dusted beef striploin, braised leeks, broccolini, potato rosti, drizzled in a red wine jus (GF)	Wedge of brie cheese, cranberry preserve & lavosh crackers (GFOA)
Chorizo, cashew & coriander arancini served <u>w</u> rocket, red onion, parmesan salad laced <u>w</u> chive beurre blanc	Chargrilled lamb rump, besan battered asparagus, seeded mustard sweet potato mash & cured tomatoes (GF)	Warmed sticky date pudding, butterscotch sauce & vanilla bean ice cream
Warm Cajun spiced chicken Caesar salad, a combination of baby cos leaves, shaved parmesan, bacon, our own dressing, & pesto croutons (GFOA)	Crispy skinned barramundi, kipfler potatoes, rocket & red onion salad, chilli tomato jam & battered onion rings (GFOA)	Granny's warmed apple pie, anglaise & vanilla ice cream
Salad of smoked salmon, preserved lemon, cured cherry tomatoes, mesclun leaves, Spanish onion set on a garlic crostini & herb labna (GFOA)	Prosciutto wrapped chicken breast roasted on the bone, sautéed French bean salad, potato gratin & jus (GF)	Baked cheesecake <u>w</u> mixed berry compote & Chantilly cream
Fresh Mooloolaba prawns, avocado, shredded red onion, cured tomatoes, laced <u>w</u> citrus dressing, soft herbs & fried basil (GF)	Honey & ginger marinated pork cutlet, sesame Asian greens & coconut sticky rice	Chocolate & walnut brownie <u>w</u> vanilla bean ice cream & fresh strawberries
Mini beef fillet mignons, sesame glazed bok choy, chilli beansprouts & Thai dressing (GF)	Sweet potato & lentil pattie, avocado, crumbled fetta, cherry tomatoes salsa topped <u>w</u> fresh rocket (V)	Tangy lemon tart, white chocolate shards, red grape salsa & toasted coconut
Moroccan stuffed pumpkin flowers <u>w</u> herb crusted brie stuffed mushrooms & basil & pinenut pesto (V)		Raspberry & white chocolate panna cotta served <u>w</u> raspberry coulis (GF)
Sweet potato & lentil pattie, avocado, crumbled fetta, cherry tomatoes salsa topped <u>w</u> fresh rocket (V)		Individual pavlova served <u>w</u> fresh fruits & passionfruit anglaise (GF)

# LUNCH & DINNER PLATED PACKAGES



*All menus currently individually plated & served due to government restrictions*

### CANAPÉS SELECTION

6 CHOICES \$24 PER PERSON (3 Cold/3 Hot, approx 1hr)  
 8 CHOICES \$31 PER PERSON (3 Cold/5 Hot, approx 1.5hr)  
 10 CHOICES \$38 PER PERSON (4 Cold/6 Hot, approx 2hrs)

Minimum 30 people  
 all served by our staff to your guests

### FORK DISHES

MORE SUBSTANTIAL STAND  
 UP STYLE CANAPÉS  
 \$10 each

Minimum 30 of each dish chosen

#### 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)

#### FORK DISHES

Angus Beef on brioche sliders

Mini beef mignon w cured cherry  
 tomato & horseradish

Cajun chicken Caesar salad cones

Flash fried lemon pepper spiced  
 calamari & chips

Panko crumbed whiting, chips &  
 house made tartare

Chicken & herb kofta w tzatziki &  
 grilled flatbread

Assorted mini pizzas

Curry in a cup

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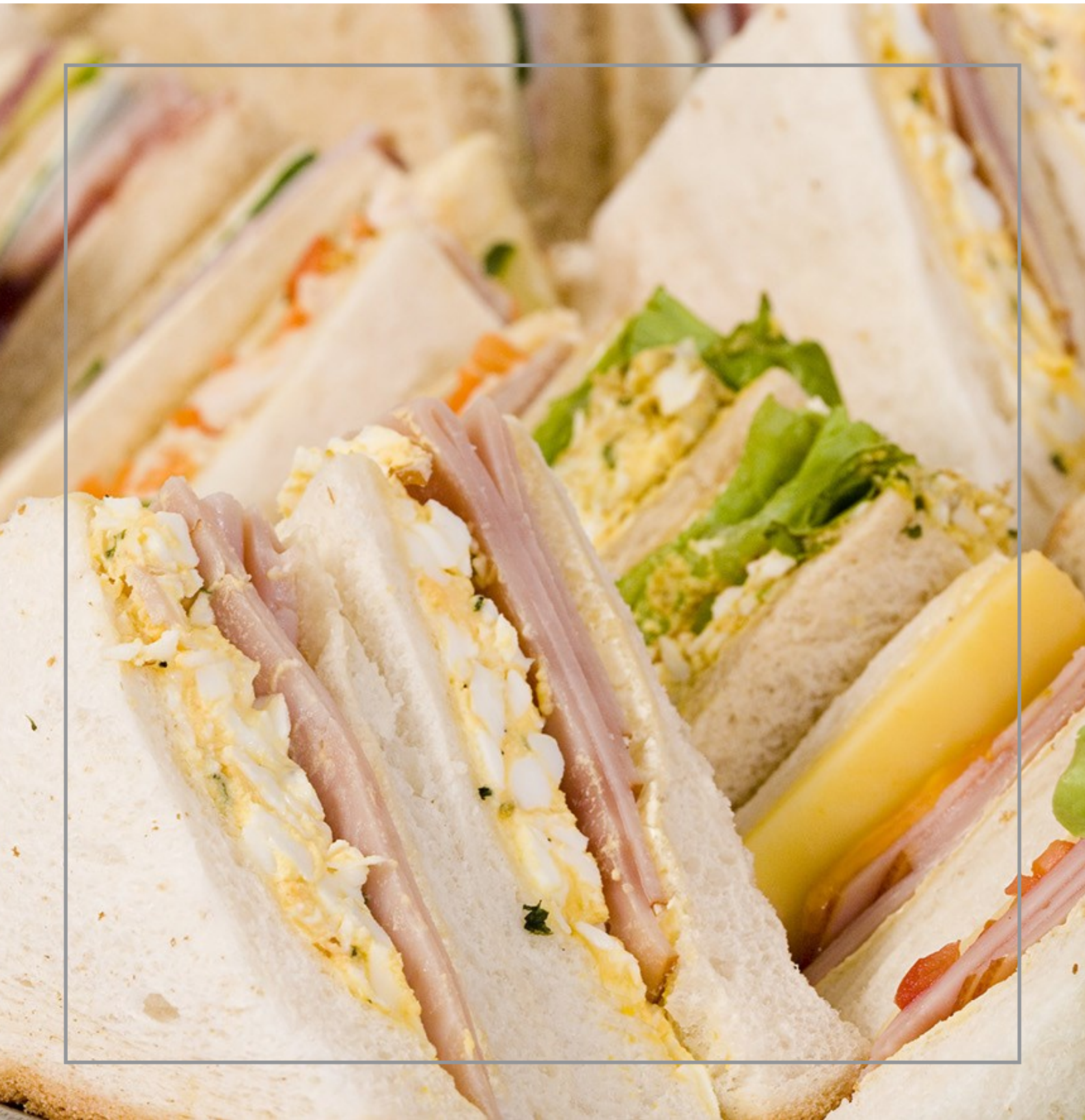
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MINIMUM 3 PLATTERS - EACH PLATTER SERVES 10  
PLACED ON CATERING TABLES FOR GUESTS TO HELP THEMSELVES

**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

**BAKED SAVOURY  
PASTRIES PLATTER**

\$110 per platter

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

**GLUTEN FREE  
PLATTER**

\$120 per platter

Chef's selection of gluten free options, crudities & dips

**FRESH SUSHI  
PLATTER**

\$150 per platter

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 (GFOA)

**ANTIPASTO PLATTER**

\$100 per platter

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

**CHEESE & DRIED FRUIT  
PLATTER**

\$100 per platter

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

**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 (GFOA)

**FRESH SEASONAL  
FRUIT PLATTER**

\$75 per platter

An array of seasonal tropical fruits (GF)

**DESSERT PLATTERS**

\$100 per platter - 48 pieces  
Assorted tartlets platter

\$85 per platter - 36 pieces  
Assorted petit fours platter

COCKTAIL PLATTER PACKAGES



# 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.

## 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

### ***Beers on Tap***

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

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

### ***Beer by the Bottle***

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

### ***Beers on Tap***

*(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

### ***Beer by the Bottle***

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.





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## FURNITURE, EQUIPMENT & AUDIO VISUAL

ITEM	DETAILS	PRICE (each)
Couch Hire	Perfect for cocktail style functions. A couch pair with scatter cushions, floor rug & coffee table	\$110
Dry Bar Lycra Wraps	Available in black or white	\$15
Dance Floor Hire	4m x 4m	\$200
Stage Hire	1.2m x 2.4m	\$150
Ceiling Fairy Lights		\$110
Classic Table Centrepiece with Candle		\$10
Data Projector & Screen	3 Available - north, south & beachside of function room	Inc. in room hire
Digital Front Display Lectern & Microphone	Supply your logo to be displayed	Inc. in room hire
WiFi		Inc. in room hire
Laptop Hire		\$110
Wireless Presenter & Pointer		\$15
Whiteboard		\$30
Flip Chart & Stand		\$30
Lapel or Headset Microphone	1 Available	\$70
Wireless Roving Microphone	2 Available	\$70
Powerboard/Extension lead	To your display/collateral/delegate tables	\$15
Mints, Notepads & Pens on tables		\$5 per person

FOR ALL THEMING & DECORATING  
WE USE & RECOMMEND



[WWW.SPLASHEVENTS.COM.AU](http://WWW.SPLASHEVENTS.COM.AU)



[WWW.AQUAVISTARESORT.COM.AU](http://WWW.AQUAVISTARESORT.COM.AU)



BEACH  
on sixth

[WWW.BEACHONSIXTH.COM.AU](http://WWW.BEACHONSIXTH.COM.AU)



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## MAROOCHY SURF CLUB EVENTS

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# MEET OUR TEAM

Our event team is passionate about working with you to create a memorable and successful event with amazing food, service and views that can't be beaten! Choosing a venue for your event 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 event. Melissa is a dedicated Event Manager and has been involved in helping plan literally thousands of event bookings.

Having worked together with our highly experienced and skilled Executive Chef Justin Taylor for almost 10 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 can tentatively hold a date for 1 week, then deposit and signed booking agreement is required to secure the date.



## IF YOU LOVE THE BEACH THEN MAROOCHY SURF CLUB IS THE RECEPTION VENUE FOR YOU

Our top floor function room is a wedding venue with so much to offer.  
The views are simply breathtaking, and the perfect backdrop for your special wedding day.

ASK ABOUT OUR WEDDING PACKAGES







# **CORPORATE EVENTS WEDDINGS PRIVATE PARTIES**

**WHEN IT COMES TO EVENTS WE KNOW A THING OR TWO!**

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