



The Surf Club Surfers Paradise Corporate Functions & Events

Great food,
stunning views,
friendly
atmosphere &
affordable
prices

Let us create the perfect function package to suit your needs. We can cater for small business events through to high end corporate conferences. Chat to our exceptional functions team about a tailor made package!

Phone: 07 5553 1900

Email: functions@surfersparadiseslsc.com.au



ABOUT THE VENUE

Our stunning venue overlooks the iconic Surfers Paradise beach. The backdrop is nothing short of amazing. The tropical breezes, white-sandy beach, and smouldering sunsets offer the ideal landscape for your special occasion.

Our all-weather dining area is a magical space, perfect for small groups but large enough to seat up to 160 people for larger functions.

Thank you for your function enquiry, we look forward to creating the perfect special occasion for you.

For any further information or to book a tour of our function space please don't hesitate to contact our exceptional function team on 07555 31900 or email: functions@surfersparadiseslsc.com.au





BEVERAGES

BEER

Draught Beer	From 5.00
Crown Lager	7.20
Corona	8.30
Stubbies Beer	From 6.40

WINE

Talinga Park Wine Range	Glass 7.20 Bottle 26.40
Sunnycliff Sparkling	Glass 7.20 Bottle 26.40
Pass Sauvignon Blanc (NZ)	Glass 7.70 Bottle 29.00

SPIRITS

House Spirits	From 7.80
Jim Beam	9.90
Bundaberg Rum	9.90
Jack Daniels Cola	13.20
Bacardi Breezers	9.90
Smirnoff Red	9.90
Smirnoff Black	13.20

This is our basic list - if you require a certain beverage that is not above, please ask.

*Please Note that these prices are subject to change without notice





COCKTAIL MENU

Please note: a minimum number of 25 guests is required at \$28.50 per person or an additional surcharge of 2.80 per person will be applied. Menu consists of approximately 15 pieces per person. Please choose 8 of the following options (Please speak to us about pricing if you would like to select more options)

- King Prawns with Lemon and Dill drizzle
- Oysters in the half shell with Wasabi Mayonnaise
- Tuna Caper Crostini
- Spiced rubbed Lamb Chops with Tzatziki drizzle
- Tempura Vegetables with Wasabi Mayonnaise
- Chicken skewers with Cajun Cream Sauce
- Crispy Duck Spring Rolls with Sweet Chilli Dressing
- Sushi Selection
- Bacon wrapped Scallops
- Pumpkin & Chickpea Tartlets
- Spanish Frittata bites
- Oysters in the half shell with fresh Southern Salsa
- Smoked Salmon, Cream Cheese & Dill Tartlets
- Panko Crumbed Calamari with Lime Aioli
- Wok Seared Prawns with Sweet Chilli and Tequila
- Hot & Spicy Chicken Wings





BANQUET MENU

APPETISERS

- Anti Pasto Platters served with Water Crackers **9.00**
Chef's Gourmet Dips & Turkish Bread **8.50**

ENTREE (Select Two)

- Pumpkin Soup** **7.50**
Creamy Butternut Pumpkin Soup with Croutons

- Chicken & Sweet Corn Soup** **7.50**
Roast Chicken & Juicy Sweet Corn

- Caesar Salad** **10.50**
Cos Lettuce mixed with Crispy Bacon, Shaved Parmesan Cheese,
Garlic Croutons and Creamy Caesar Dressing

- Thai Beef Salad** **13.50**
Marinated Beef Strips with a Crispy Garden Salad & Asian Noodles

- Smoked Salmon** **14.50**
On Rocket Lettuce with Dill Aioli & Capers

- Scallop Salad** **13.90**
Seared Scallops served on Snow Peas topped with Sesame Oil
& Lime Dressing



Chicken Skewers **13.90**
Skewers of Fresh Marinated Chicken served with Mediterranean Vegetables & Steamed Jasmine Rice

Garlic Prawns **13.90**
Served on a bed of Rice & Side Salad

Fresh Oysters **13.90**
6 Oysters in shell with Lemon & Seafood Sauce



MAIN COURSES *(Select Two)*

Grilled Barramundi **21.90**
Grilled Barramundi with Creamy Lemon Sauce served with Chat Potatoes & Seasonal Steamed Vegetables

Rack of Lamb **29.90**
Served with Mashed Potato, Steamed Vegetables and Rich Gravy

Beef Striploin **23.90**
Roasted in a Herb & Mustard Crust served with Mushroom and Pumpkin Puree

Snapper Fillet **28.00**
Brushed with Pesto, baked & served on a bed of Mash Potato with Grilled Capsicum

Supreme of Chicken **28.00**
Filled with Baby Spinach & Brie Cheese, served on a Vegetable Frittata & Roasted Chat Potatoes



Atlantic Salmon Fillet **28.00**
Oven Baked & served with Hollandaise Sauce and Seasonal Steamed Vegetables

Seafood Medley **35.00**
Prawns, Scallops & Snapper Fillet served on Garlic Potato Mash With Green Beans & Light Dijon Cream Sauce

Vegetarian Fettuccini **18.90**
Served with Asparagus & Mushroom, finished with Saffron Cream Sauce & Parmesan Cheese



DESSERTS
(Select Two)

Chocolate Mud Cake served with Whipped Cream	7.00
Chef's Selection of Cheesecake	7.00
Cold Apple Strudel served with Custard	7.00
Sliced Fresh Fruit Platter	5.00
Australian & Imported Cheese Platter with Crackers	5.00
Citrus Tarts	7.00





BUFFET MENU

CARVERY OPTION

pp 39.50

Hot Selection

Roasted Beef with Garlic and Mustard Crust
Roasted Chicken portions
Roasted Leg of Pork with Apple Sauce
Roast Potatoes
Roast Pumpkin
Steamed Medley of Vegetables

Salads

Garden Green Salad
Creamy Pasta Salad

Condiments

Crusty Bread Rolls
Mustard, Tomato & BBQ Sauce

Dessert

Chef Choice Cheesecake
Tropical Fruit Pavlova





DELUXE BUFFET

pp 59.00

Seafood Selection

Chilled Prawns

Mussels with Tomato & Coriander Salsa

Fresh Oysters with Cocktail Sauce & Lemon Wedges

Salads

Penne Pasta Salad with Baby Prawns & Mussels

Green Garden Salad

Creamy Pesto Pasta Salad

Hot Selection

Kiev cut Chicken Breast wrapped in Bacon with a Garlic Cream Sauce

Oven baked Barramundi Fillets with Lemon & Dill Butter

Roasted Beef with Garlic Mustard Crust

Roasted Potatoes, Pumpkin & Steamed Medley of Vegetables

Condiments

Bread Rolls

Mustard & Rich Creamy Gravy

Desserts (Select Two)

Chef's Choice Cheesecake

Fresh Sliced Fruit Platter

Tropical Fruit Pavlova

Citrus Tarts





PREMIUM BBQ BUFFET 1

pp 34.50

Hot Selection

Choice cut Rump Steak 200gm
Grilled Marinated Chicken Fillet in Soy & Honey
Beef Sausages
BBQ Seasoned Onions

Salads

Potato Salad
Pasta Salad
Fresh Garden Salad

Condiments

Bread Rolls, Sauces and Mustards

PREMIUM BBQ BUFFET 2

pp 42.50

Hot Selection

Choice cut Rump Steak 200gm
Kiev cut Chicken Breast wrapped in Bacon
Gourmet Sausages
BBQ Seasoned Onion
Grilled Catch of the Day

Salads

Penne Pasta Salad with Baby Prawns and Mussels
Caesar Salad with Cos Lettuce, Bacon, Egg, Croutons and Caesar Dressing

Condiments

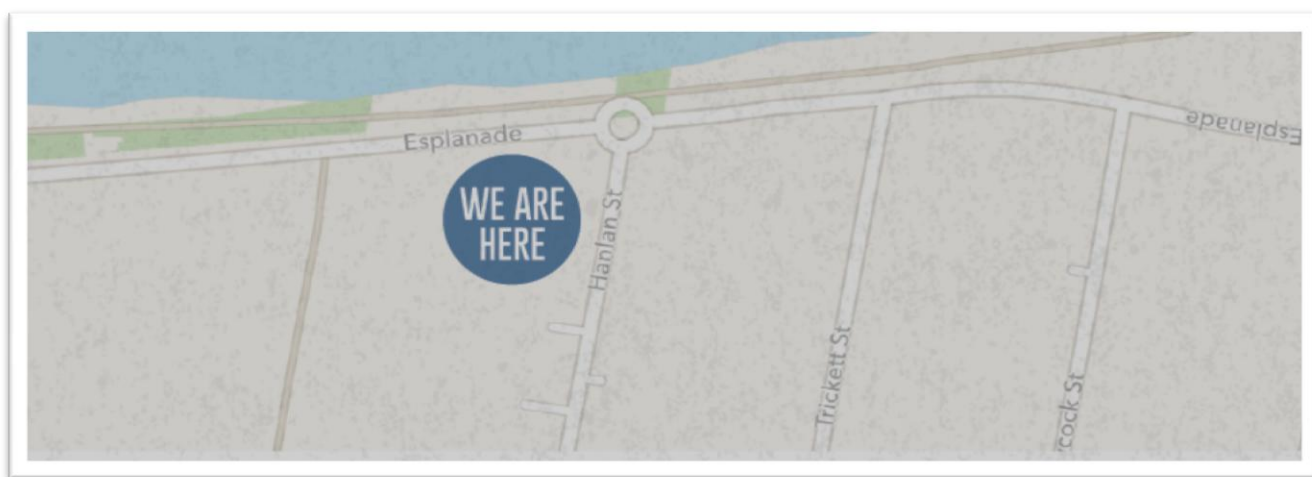
Bread Roll, Sauces and Mustards



LOCATION:

Our Function Room is located upstairs in the Surfers Paradise Surf Life Saving Club in the heart of Surfers Paradise with spectacular ocean views.

You will find us on the Corner of Hanlan St and The Esplanade. We have successfully catered for up to 350 people for Weddings, Birthdays and special occasions utilising our fully functional bar and balcony overlooking the beautiful Surfers Paradise Beach Front.



STANDARD CHARGES:

We do require you to pay a \$600 room hire fee plus a \$1000 bond. The \$1000 bond will be made refundable providing there is no damage to the room. For functions on a Friday, Saturday or Sunday evening commencing from 8PM there is a \$2000.00 minimum spend on beverages to be made payable no later than one week prior to your function commencing.

For weekend functions commencing from 4pm prior to 8PM there is a \$4000.00 minimum spend on beverages to be made payable no later than 1 week prior to your function commencing.



OPENING HOURS:

Our Permit allows us to sell alcohol from 10.00am – 12.00 mid-night 7days a week.

SECURITY:

Security is charged to the client at a cost of \$45 per hour per security guard. Security will be optional in some cases however the venue may deem necessary in other events. Please speak to your function coordinator to ascertain whether security will be required.

CLEANING:

This is covered under your function fee. Cleaning does **not** include the removal of confetti, hay, straw, table scatters or the like.

PAYMENT:

Room Hire Fee: Must be paid to confirm your booking. This fee is refundable up to 28 days prior to your function, after which it becomes non-refundable. This payment can be made over the phone **07 5553 1900**, or cheque or cash payment to the Surfers Paradise Surf Life Saving Club.

Food: After deciding on your requirements, numbers must be confirmed and paid for, in full, no less than two weeks prior to your function.

Beverage: Minimum spend to be paid prior to the function commencing.

Bond: Prior to your function you will be required to pay a \$1000 bond and sign a terms and conditions of hire for the club. The terms and conditions form must be returned prior to your function as part of your confirmation. The \$1000 bond will be made refundable providing there is no damage to the room.

Please note: prices are subject to change without prior notice.



Function Order Form



Your Name: _____ **PH. No:** _____
Your Company: _____ **Fax No:** _____
Email: _____
Date Ordered: _____
Function Date: _____ **Time food is to be served:** _____
No. Of People: _____
SIGNATURE: _____

ITEM	QUANTITY

Special Requirements:

Please give as much notice as possible, place all orders/cancellations at least 7 days in advance. Any questions or comments regarding this function or another in the future please Deliver/Fax/email order form to functions@surfersparadisesc.com.au

