



Kingscliff Weddings



The perfect end, to a perfect day ...



When looking for your perfect wedding venue, the award winning Waves Function Room at Kingscliff Beach Bowls Club is guaranteed to leave a lasting impression. Our attention to detail, professional service and flexible approach will make your wedding day unforgettable.

Voted #1 Wedding Venue - Licensed Club for Gold Coast and Hinterland at the 2016 and 2018 Bride's Choice Awards we are the venue of choice for both local and destination weddings.

All you have to do is sit back, relax and enjoy your wedding day.

*Kingscliff Beach ... the ultimate
backdrop for your special day*

Waves Function Room

Overlooking spectacular uninterrupted views of the Pacific Ocean on Kingscliff's pristine main beach, the Waves Function Room is Kingscliff's only true beachfront function space.

CAPACITY: 180 COCKTAIL | 130 SEATED



Room Hire

\$500

INCLUDES:

- > Experienced Functions Coordinator
- > Exclusive use of our ocean front room, private bar and amenities
- > Barefoot Bowls for your guests
- > Dance floor, lectern, roaming microphone, projector & screen and 3 x 50" LED TV's
- > Linen, crockery, cutlery and glassware
- > Seating plan displayed at entrance of room
- > Table cards and personalised menus on each table
- > All bar and wait staff
- > Cleaning of function room

Food that won't be forgotten ...

Our experienced Chef's and wedding team will work with you to create a menu that suits your style of wedding. From fresh and innovative canapes and cocktails to a full sit-down a-la-carte menu, you can rest assured that your guests will not walk away hungry. Using seasonal ingredients and local suppliers where possible we will do our best to make your food memorable.



Sit Down Alternate Drop

2 COURSE \$65 PP | 3 COURSE \$80 PP | 4 COURSE \$95 PP

CANAPES (choose 4)

Choose from the COLD and/or HOT selection of canapes listed on the cocktail menu

ENTREE (choose 2)

Salad panzanella - tomatoes, mozzarella, fried bread, olives and basil (v)

Shaved prosciutto, salad of rockmelon, heirloom tomatoes, sorrel and Pedro Ximenez sherry

King prawns, salad of fennel, cucumber, mint and baby gem (gf)

Beets, grains, ricotta, sunflower sprouts, seeds and pomegranate (v)

Crisp pork belly, salad of apple, watercress, raisins and radicchio (gf)

MAIN (choose 2)

Roast barramundi, hummus, chorizo, cherry tomatoes and baby spinach

Salmon, cracked wheat, herb dressing, baby carrots, wild rocket and green beans

Za'atar pumpkin, charred broccolini, maple tahini, local cress and toasted pepitis, verjuice dressing (v)

Braised grimaud duck leg, creamed parmesan polenta, and Spanish olives, mushroom jus

Beef cheek, roasted chats, cauliflower, shallots and asparagus, red wine jus (gf)

Lamb rump, ratatouille and roasted truss cherry tomatoes, salsa verde (gf)

DESSERT (choose 4)

MINI DESSERT BAR

Lemon Meringue Tart: - Lemon curd, Italian meringue and vanilla tart shell

Chocolate and Caramel Tart - Chocolate ganache, salted caramel and chocolate tart shell

Vanilla and Ruby Tart - Ruby ganache, vanilla cream, berry jam and vanilla tart shell

Berry Pavlova - Verrine - Fresh berries, berry jam, vanilla cream and baked meringue (gf | nf)

Tiramissu - Verrine - Chocolate ganache, mascarpone cream, biscuit cuillere and coffee syrup

Coconut and Passionfruit Pannacotta - Verrine - Passionfruit ganache, coconut Pannacotta and roasted coconut (gf | nf)





Cocktail

6 CANAPES AND A FORKED DISH \$60 PP

COLD

Watermelon, basil and mozzarella lollipop, aged balsamic (v)
Smoked salmon tartlets, smoked mayonnaise, chive and dill
Rocky point cobia ceviche, avocado, apple and coriander (gf)
Roasted pear, goats cheese and basil crostini (v)
Korean spiced beef tartare, whitlof crisp shallots
Freshly shucked oysters, sake, cucumber and seaweed (gf)

HOT

Peking duck, cucumber and hoi sin slider
Suckling pig sausage roll, apple and anise jam
Beetroot and fetta arancini, saffron aioli (v)
Tempura pumpkin flowers, minted yoghurt dressing (v)
Grilled thai king prawn skewers, nam jim (gf)
Lamb and rosemary pie, mint sauce
Steamed pork bun, spicy plum sauce

DESSERT

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Berry Pavlova - Verrine - Fresh berries, berry jam, vanilla cream and baked meringue (gf | nf)
Tiramissu - Verrine - Chocolate ganache, mascarpone cream, biscuit cuillere and coffee syrup
Coconut and Passionfruit Pannacotta - Verrine - Passionfruit ganache, coconut Pannacotta and roasted coconut (gf | nf)

FORKED DISH

Sweetcorn and basil risotto, parmesan (v)
Buttermilk fried chicken, spiced ranch dressing
Grilled lamb and crushed minted peas, herb sauce (gf)
Stone and Wood beer battered fish and chips and lemon, tartare sauce

2 CANAPES PP PER SELECTION
ADDITIONAL: \$4 PP PER CANAPE | \$10 PP PER FORKED DISH

Buffet

\$60 PP | \$75 PP WITH DESSERT

SERVED WITH

Warm bread rolls, olive oil and butter
Charred corn on the cob, lime butter and parmesan
Baked sweet potato, chilli aioli

SALADS (choose 3)

Fattoush salad with tomato, cucumber, onion, capsicum, feta and fried flatbread, lemon dressing and sumac
Quinoa salad with corn, roasted capsicum, pickled carrot and herbs
Baby cos, celery hearts, witlof, apple, radishes and toasted walnuts (gf | vegan | df)
Panzanella – vine ripened tomatoes, grilled zucchini, olives, fresh herbs, white anchovies and herb croutons
Orecchiette with cherry tomatoes, wild rocket, roast pistachio pesto (v)
New potato and green bean salad, dressed with local gourmet garlic aioli
Local farmer's market leafy salad, Italian dressing

MAINS (choose 4)

Harissa marinated lamb legs, cucumber and mint salsa
Moroccan spiced Glasshouse Mountain chicken, green olives and dates
Green peppercorn marinated scotch fillet steaks, balsamic braised onions
Barbequed Bangalow pork and fennel sausages, apple relish
Roasted free range porchetta, apple, whitlof and crispy sage
Cape Byron pasture fed beef meatball tagine, beans and peas
Slow cooked Clarence River pork neck, spiced baby carrot
Sesame crusted fillets of Tasmanian salmon, bok choy (gf | df)
Breast of Glasshouse Mountain chicken, greens (gf | df)
Moroccan spiced eggplant, pomegranate and tahini (vegan | df)

DESSERT (choose 4)

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Tiramissu - Verrine - Chocolate ganache, mascarpone cream, biscuit cuillere and coffee syrup
Coconut and Passionfruit Pannacotta - Verrine - Passionfruit ganache, coconut Pannacotta and roasted coconut (gf | nf)



Additional Extras ...

PLATTERS

EACH PLATTER SERVES 8 - 10 PEOPLE

HOT

STANDARD

\$70 | 4 ITEMS PER PLATTER

- > Southern Style Chicken Goujons with Spicy Plum Sauce
- > Cocktail Sausage Rolls with Tomato Sauce
- > Variety of Mini Savoury Quiche (v options)
- > Variety of Mixed Gourmet Pies with Tomato Sauce
- > Curry Samosas with Soy Sauce (v | vegan)
- > Beer Battered Fish Cocktails with Tartare Sauce
- > Cocktail Spring Rolls with Sweet Chilli Sauce (v | vegan)

COLD

Turkish Bread and Dips | \$65

- > Warm turkish bread, trio of dips

Fruit Platter | \$65

- > Fresh seasonal fruits

Farmhouse Cheese Platter | \$90

- > Camembert, smoked, tasty and blue cheese, dried fruits, olives, cocktail onions and water crackers

Antipasto Platter | \$90

- > Kabana, salami, chorizo, semi-dried tomatoes, cocktail onions, olives, roasted capsicum, dips and water crackers

PREMIUM

\$90 | 2 ITEMS PER PLATTER

- > Satay Chicken Skewers with Peanut & Coriander Sauce
- > Salt and Pepper Calamari with Lime Chilli Mayo
- > Prawn Twisters with Garlic Aioli
- > Indian Pakora with Sweet Chilli Sauce (v | vegan)
- > Olive, Tomato and Bocconcini Tartlet (v)
- > Lemon, Pistachio & Saffron Arancini Balls with Aioli (v)

SIDES

ADD TO YOUR MAINS
(SIT DOWN ALTERNATE DROP MENU)
SERVES 4 - 5 PEOPLE

Fries | \$10

Seasonal greens, olive oil, lemon sea salt | \$10

Market salad | \$10

Colcannon potatoes | \$10

CHILDREN'S MEALS

\$15 PP

AGED 4 - 10 YEARS

INCLUDES SOFT DRINK AND DESSERT

Spaghetti and tomato sauce

Fish 'n' chips with tartare sauce

Little Kingy roast

Chicken schnitzel, chips and salad

Rump steak, chips and BBQ corn slaw

SUPPLIER'S MEALS

\$30 PP



Ceremony and Reception Styling

We have partnered with Bliss and Willow, a Gold Coast based Wedding Hire and Styling boutique, and together we are dedicated to making your special day everything you ever dreamed of. We take your vision, ideas and inspiration, and work with you to create the perfect look for your wedding day.

bliss
+ willow



TROPICAL LUXE

Lush tropical styling with pops of gold luxe

CEREMONY: \$1,080

COCKTAIL: \$2,400 (60 - 80 guests)

SIT DOWN: \$32 pp (50+ guests)



BEACH VIBES

Soft, whimsical styling, white, blue and natural tones

CEREMONY: \$965

COCKTAIL: \$2,500 (60 - 80 guests)

SIT DOWN: \$34 pp (50+ guests)





HAMPTONS

Tropical styling in blue/grey tones with fresh foliage

CEREMONY: \$950

COCKTAIL: \$2,350 (60 - 80 guests)

SIT DOWN: \$30 pp (50+ guests)

MONOCHROME

Black, white, gold and neutral colour tones

COCKTAIL: \$2,200 (60 - 80 guests)

SIT DOWN: \$35 pp (50+ guests)



BOHO

*Bohemian styling with whimsical florals
in your colour scheme*

CEREMONY: \$990

COCKTAIL: \$2,600 (60 - 80 guests)

SIT DOWN: \$27.50 pp (50+ guests)



MODERN RUSTIC

*The ultimate in rustic styling with a touch
of glam*

CEREMONY: \$850

COCKTAIL: \$2,400 (60 - 80 guests)

SIT DOWN: \$33 pp (50+ guests)



Beverage packages ...

We are able to offer you and your guests a pre-determined selection of beverages up to a nominated expense, as stipulated by you. We can also open the bar for cash sales only. Please discuss your requirements with our Functions Coordinator.

STANDARD

\$40PP (4 HOURS) | \$50PP (5 HOURS)

Beers: Tap beer

Wine: Red, white and sparkling

All soft drinks and juices

PREMIUM

\$50PP (4 HOURS) | \$60PP (5 HOURS)

Beers: Tap and bottled beer

Wine: Red, white and sparkling

All soft drinks and juices

DELUXE

\$80PP (4 HOURS)

Beers: Tap and bottled beer

Wine: Red, white and sparkling

Spirits: Basic spirits

All soft drinks and juices

Note: All staff are trained in and will apply Responsible Service of Alcohol (RSA) requirements as prescribed in the NSW Liquor Act 2007.

It is an offence to:

- > Supply liquor to a minor (person under 18 years of age)
- > Supply liquor to an intoxicated person
- > Supply liquor to a disorderly or unruly person

Wedding specials ...

Book a mid-week wedding (Monday - Thursday) and receive 10% discount off the price of the ceremony and reception styling, room hire and catering!



Terms and conditions



BOOKING REQUIREMENTS

All function bookings must be made through the Functions Coordinator at the Club. A tentative booking will be held for a period of fourteen (14) days, after which time it will cease to be held. A minimum number of fifty (50) adults applies to all wedding bookings.

CONFIRMATION OF BOOKING

Your booking will only be confirmed once a booking confirmation sheet has been completed and a deposit of \$1,000 has been paid. All details must be given to the Club regarding your function at least fourteen (14) days prior.

CANCELLATION OF BOOKING

Written notice is required for any cancellation. Notification in writing at least three (3) months prior to the date will receive a full refund of the booking deposit. Cancellation made less than three (3) months prior to the function will receive a refund of the booking deposit only when the function date has been resold.

PRICES

All prices shown are current but may change on seasonal availability and may be subject to alteration prior to your function.

FINAL NUMBERS

Final numbers shall be given no less than seven (7) working days prior to the function. You will be charged on this final figure at this time, whether or not your guests attend the function.

LOSS OR DAMAGE

Loss or damage to the property, carpet, fixtures or fittings caused by the client, guests, agent or contractors before, during or after the function will be the financial responsibility of the organiser. Management will take all reasonable care to protect the property of its guests, but accepts no responsibility for the loss or damage of customer and/or guests property.

CONDUCT OF GUESTS

The Management reserve the right to remove any guests from the premises if they behave in an unreasonable manner. It is the responsibility of the organiser to ensure that all guests adhere to the Club dress standards and house rules whilst they are attending the function at all times.

CLEANING

Confetti and glitter are not permitted on the premises of the Club. Their use will attract an additional cleaning fee.

FOOD AND BEVERAGE

The organiser, or their guests, are not permitted to bring food or beverages on to the premises. Prices quoted do include GST. The Kingscliff Beach Bowls Club practices Responsible Service of Alcohol (RSA). We will not serve: a) Intoxicated patrons; b) Disorderly patrons; or c) Patrons under the age of eighteen (18) years.

ENTERTAINMENT

The Management reserves the right to control the quality and volume of any entertainment booked.

PAYMENT OF ACCOUNT

Payment of the catering account and drink package is required five (5) days prior to the function.

MENU COSTS AND SURCHARGES

A surcharge of 10% applies on Sundays and public holidays. Prices quoted at the time of booking will be honoured for twenty four (24) months.

ROOM DECORATIONS

In the event that you choose to decorate the room yourself, or hire your own decorators, please be aware that the room is unavailable before 1pm. The time of entry to the room and required set-up time needs to be discussed and arranged with the Functions Coordinator prior to the day. All chair covers, sashes, table centrepieces need to be removed from the premises no later than 11:45pm on the night of the function.

KINGSCLIFF BEACH BOWLS CLUB

Kingscliff Beach Bowls Club accepts no responsibility for goods, equipment or cake/wedding cake left on the premises. Should you wish to leave these items, all care will be taken to protect the items but the responsibility rests with the hirer of the room.

Thank you

Thank you for considering
Kingscliff Beach Bowls Club
for your wedding

CINDY MCGOVERN
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Kingscliff Weddings

