



PORTSEA
SURF LIFE
SAVING CLUB

WEDDINGS *at* PORTSEA SLSC



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THE DESTINATION

A STUNNING VENUE THAT ENHANCES NATURAL BEAUTY AND AWAKENS THE SENSES

Portsea Surf Life Saving Club is a 90-minute drive from Melbourne and the perfect setting for a seaside wedding. The clubhouse overlooks the shores of Mount Levy Beach and offers an everchanging view over the Bass Strait from the clubhouse and deck. Unobstructed views of the horizon line, where the coast meets the ocean, to create a unified visual landscape that is the perfect backdrop for your wedding.

The clubhouse is located in a coastal oasis, tucked away and part of the National Park among its natural flora and fauna, the smell of salt air creates a feeling of peace and belonging.

Our wish at PSLSC is to generate a unique event, designed by you. We are focused on making your special day a relaxing and stress-free experience, allowing you and your guests to step away from the every day and behold and enjoy their time at PSLSC.

You have a blank canvas to create your own alfresco space and make the venue your own offering your guests a unique experience of being immersed in the coastal landscape, whilst enjoying modern amenities.

Building designed and created by Carr Architects
The PSLC clubhouse is a stunning venue, masterfully designed to blend seamlessly with the harsh coastal environment, perfectly situated amongst the dunes. This contemporary ecofriendly venue offers an alfresco space to enjoy a natural setting offering a delicate balance between aesthetics and environmental sensitivity.



Acknowledgment of Traditional owners of the land the Bunurong People of the Bunurong/Boon Wurrung. "Our Ancestors called this place Monmar. It has always been a sacred place and it always will be. It is one of the most sacred sites on the Peninsula, the traditional lands of the Burin'yong Bulluk.

YOUR WEDDING DAY JOURNEY

BEAUTIFUL, MEMORABLE & ENTIRELY UNIQUE TO YOU

Planning a wedding can be a little daunting, and we understand that every couple is unique, we pride ourselves in providing a truly personalised experience, and our dedicated team will work closely with you.

Whether you have a specific theme in mind, a particular cultural tradition you want to honour, or simply a vision of your perfect day, we're here to make it happen.

We believe every detail matters



YOUR SPECIAL DAY

REGARDLESS OF SEASON OR WEATHER CONDITIONS PSLSC OFFERS EXPERIENCES FOR ALL TO ENJOY

Ceremony

PSLSC offers a relaxed beach wedding setting overlooking Mount Levy Beach from the clubhouse. Ultimately the main club room indoor space offers a more formal and blank canvas to create your feel to the room.

Scenic Views

Floor-to-ceiling windows provide panoramic views of the ocean, allowing natural light to flood the venue and creating a breathtaking backdrop for your ceremony.

Beautiful Sunsets

PSLSC provides the perfect canvas for nature's nightly masterpiece. As the sun dips below the horizon, hues of orange, pink, and purple paint the sky, casting a mesmerizing glow over the landscape. Visitors to PSLC are treated to a spectacle that never fails to inspire awe and wonder, making each sunset a truly unforgettable experience.

Modern Amenities

The clubhouse features contemporary furnishings and fixtures, including indoor and outdoor bars, a BBQ area, and a private lounge. Vehicle access for deliveries and collections ensures convenience for vendors and guests alike.

The Beach

Mt Levy Beach offers an iconic and historical setting for a beachfront ceremony, surrounded by salt, sea, and rolling surf, fresh air, and immersive ocean views.

The National Park: Located in a National Park instils a naturalistic experience to connect and appreciate the local wildlife and fauna. Who knows you might see a Whale or a Dolphin even a local cliff Wallaby, or Echidna.

Natural Beauty

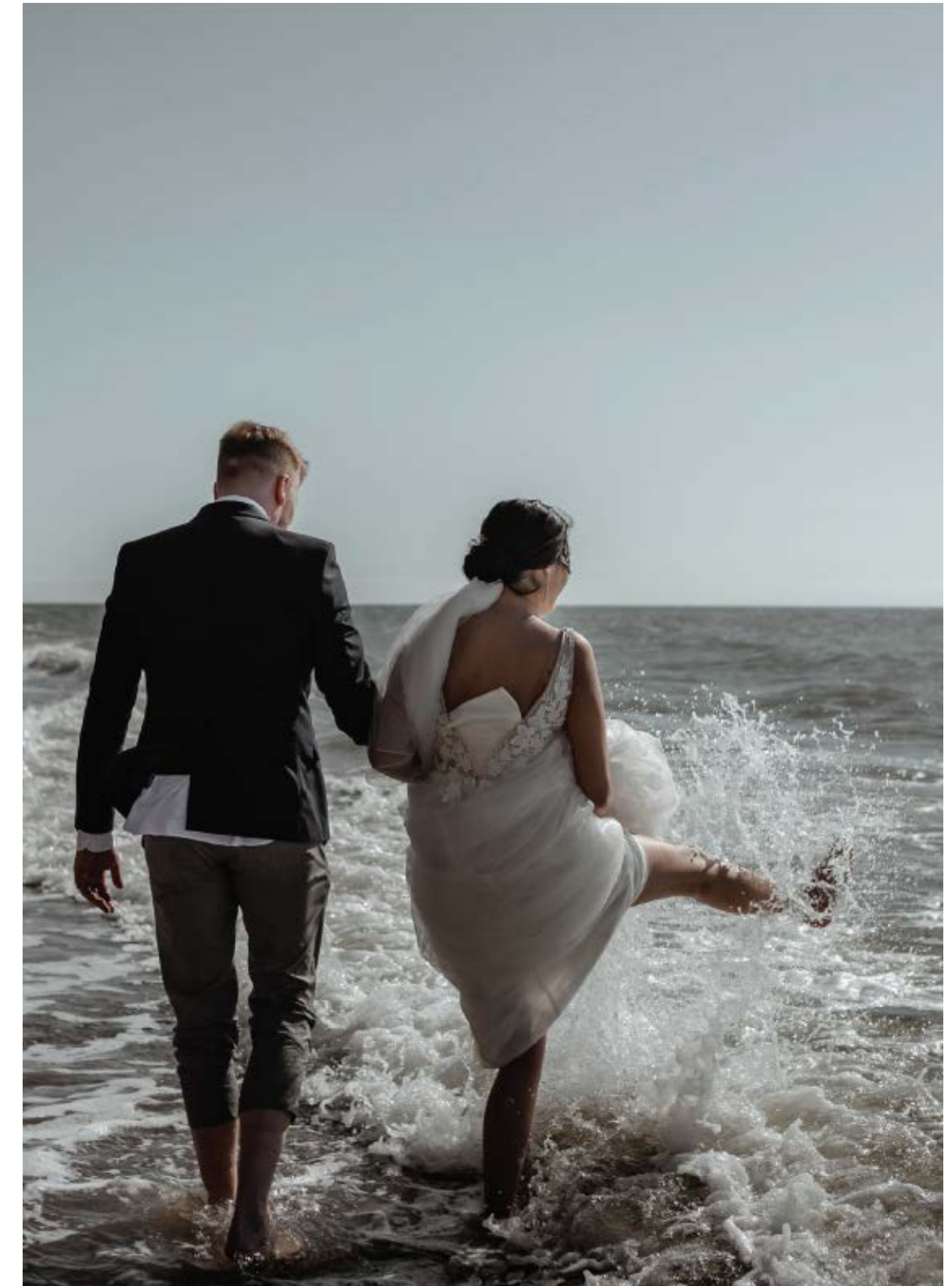
The beachfront location sets a romantic and picturesque backdrop for your vows, with the glittering ocean providing a serene ambiance for your ceremony.

Intimate Setting

Exchange your vows in an intimate setting, with the sound of waves crashing against the shore creating a tranquil atmosphere for you and your guests.

Historical

PSLSC celebrates 75 years, adding a sense of heritage and charm to your wedding ceremony.



VENUE HIRE & INCLUSIONS

THE PSLSC CAN ACCOMMODATE UP TO 150 PEOPLE INDOORS. ADDITIONALLY, IT BOASTS AN INDOOR/OUTDOOR BAR AND A WEST-FACING DECK THAT CAN ACCOMMODATE 200 STANDING GUESTS

CEREMONY PACKAGE:

Gladiator White chairs set up on the deck for your guests.
Signing table with chairs for the official proceedings.

ITEMS INCLUDED:

- Chairs, rectangle tables, cutlery, crockery, glassware, lounge furniture
- Exclusive hire of the venue on the day/evening of your event from 12:00 PM to 12:00 AM.
- Pre-bump-in and post-bump-out cleaning services.
- Elevator access from the ground to the second floor for the convenience of elderly or disabled guests.
- Programmable heating and cooling system for comfort in any weather.
- Audiovisual equipment including a lectern, hand-held microphone, 75-inch TV, and a state-of-the-art Sonos speaker system with DJ points throughout the venue.
- Versatile space with two retractable ceiling screens and a retractable wall that can divide the room into two separate areas.
- All bar and catering staff
- Delivery vehicle access and a turning circle near the lift and cool room.
- Rubbish removal from the venue.

Pricing

VENUE HIRE: \$4500

CEREMONY PACKAGE: \$450

Additional Information

- *The use of the surf club's golf cart to transport guests to and from the carpark to the venue is available at an extra cost, as outlined in the terms and conditions.*
- *Other chairs, crockery/cutlery and linen other than those listed in the package would need to be sourced by the couple.*
- *Round tables will need to be organised and provided by the couple*
- *We do offer a pre-wedding tasting service for your selected menu and before your big day for 2 people, \$50pp for additional guests attending*



Ceremony Chair

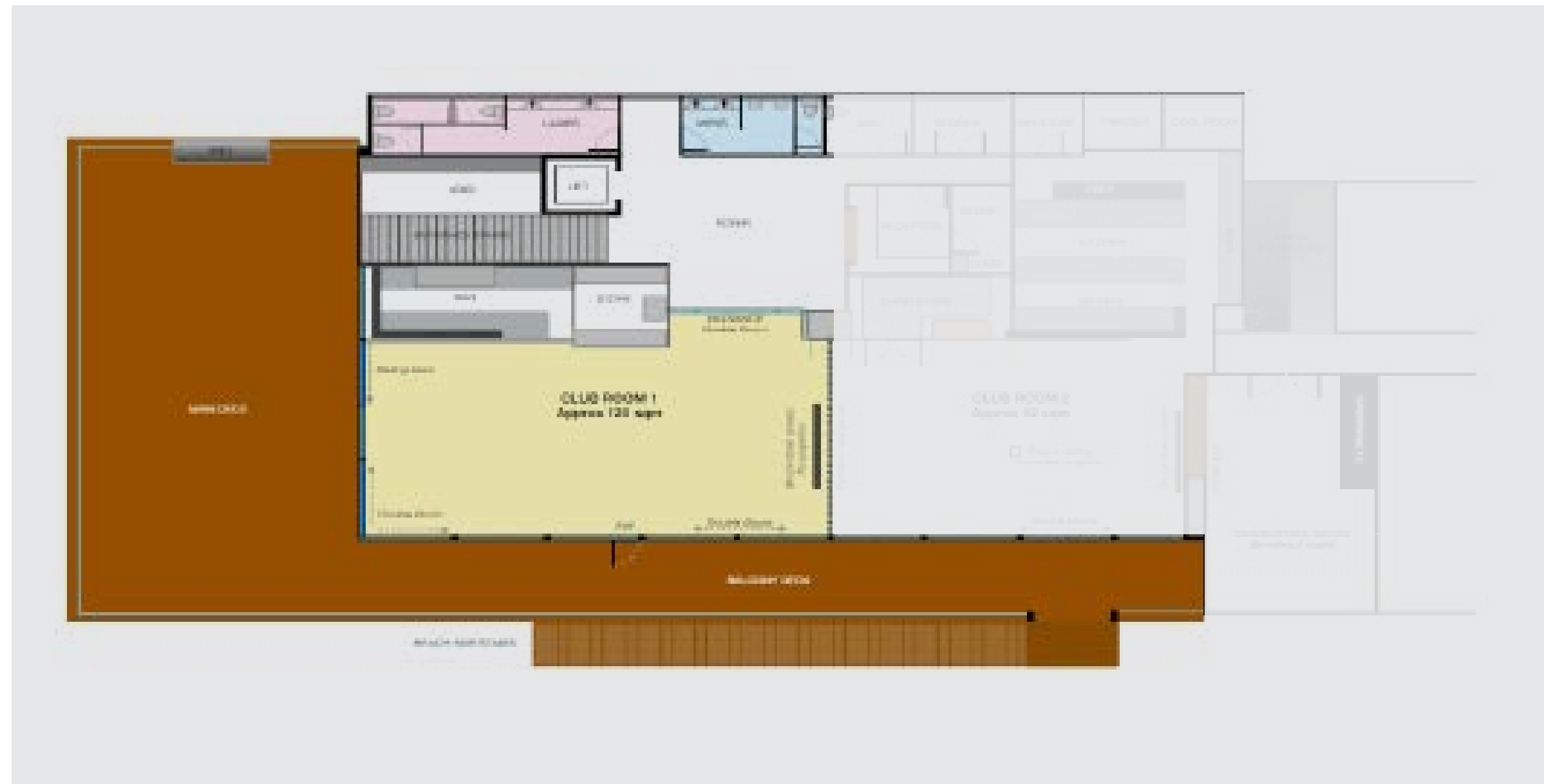


Reception Chair

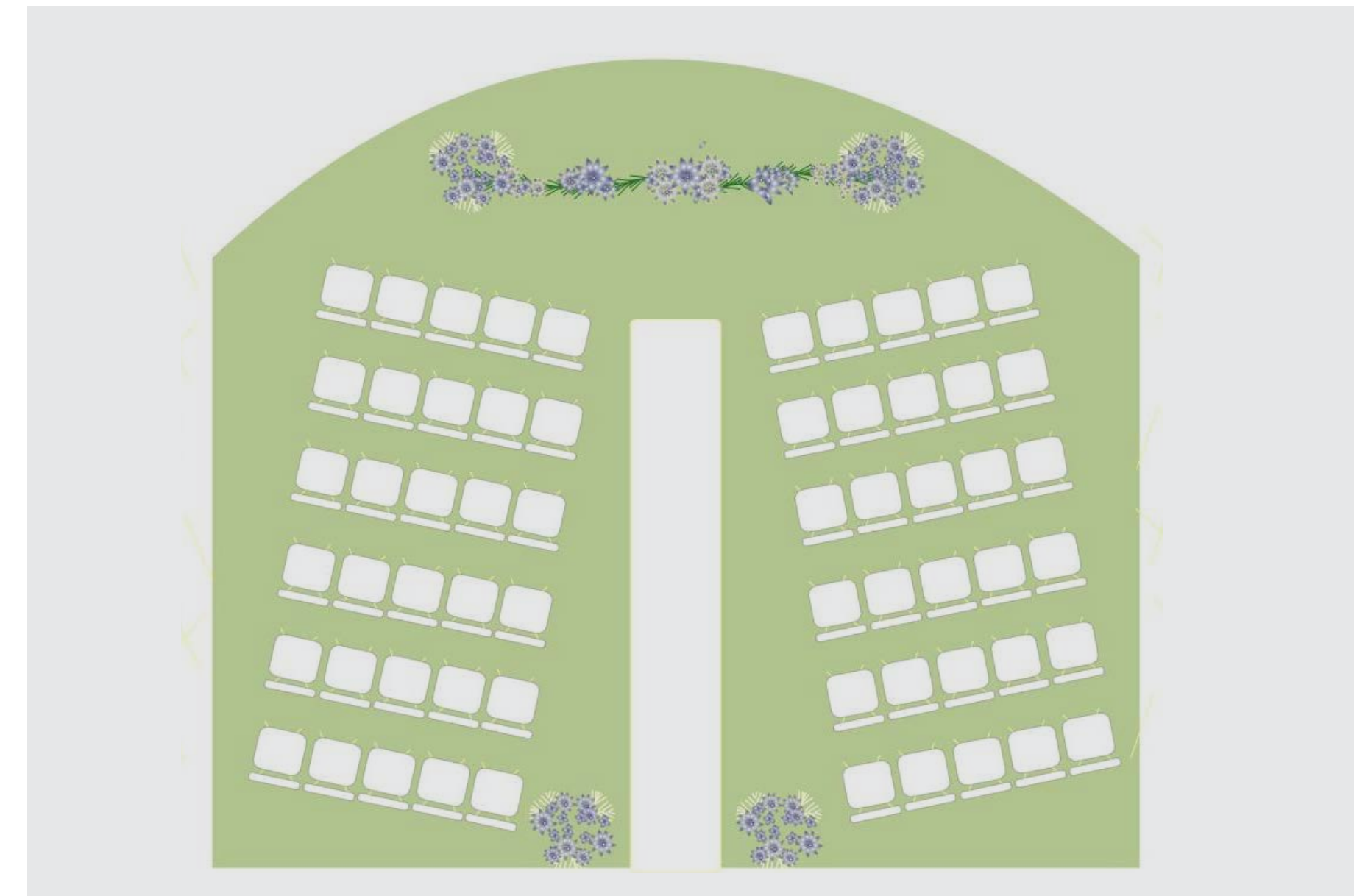


PSLSC FLOOR PLANS

THE SPACE FOR YOUR SPECIAL DAY



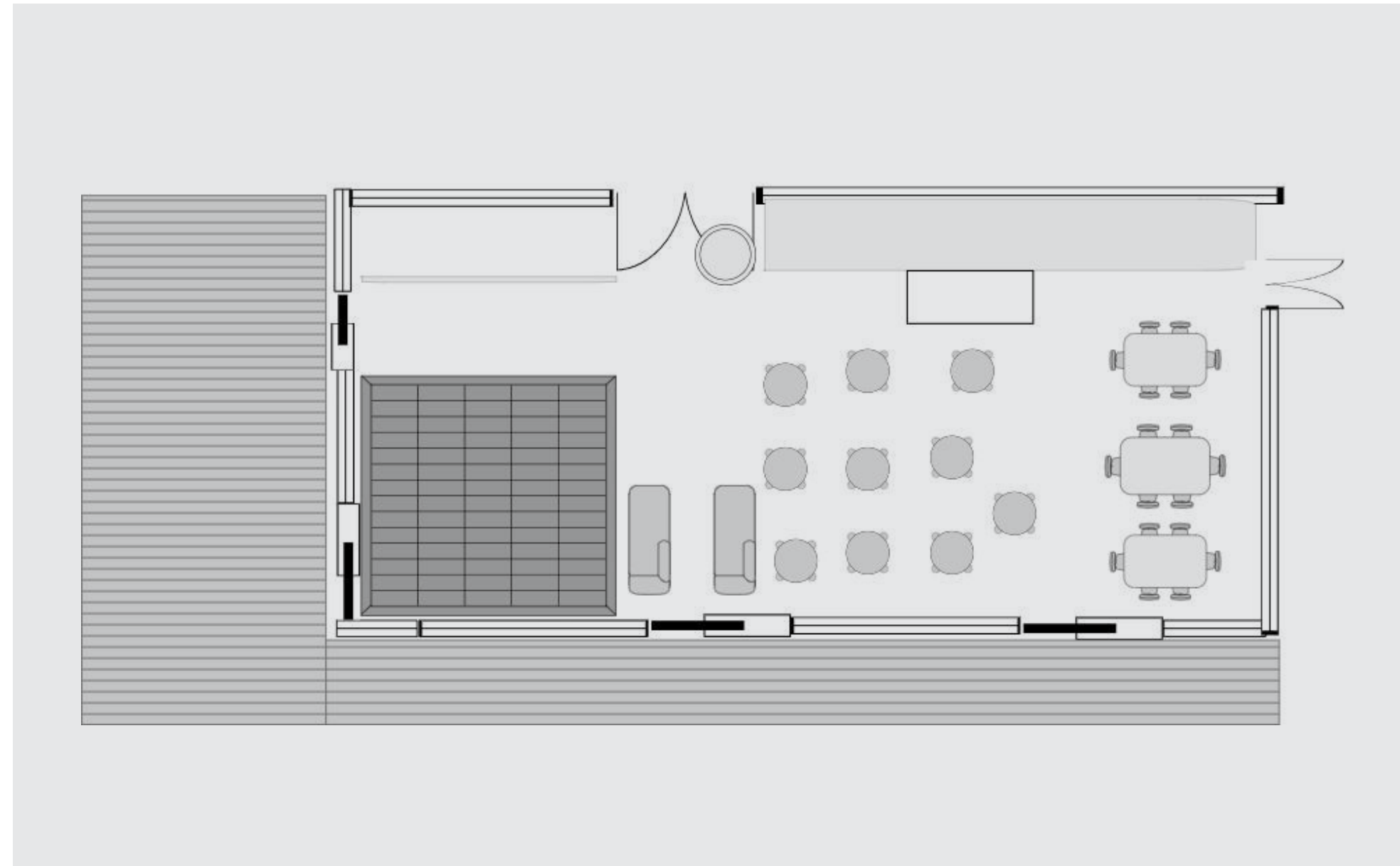
The club space available



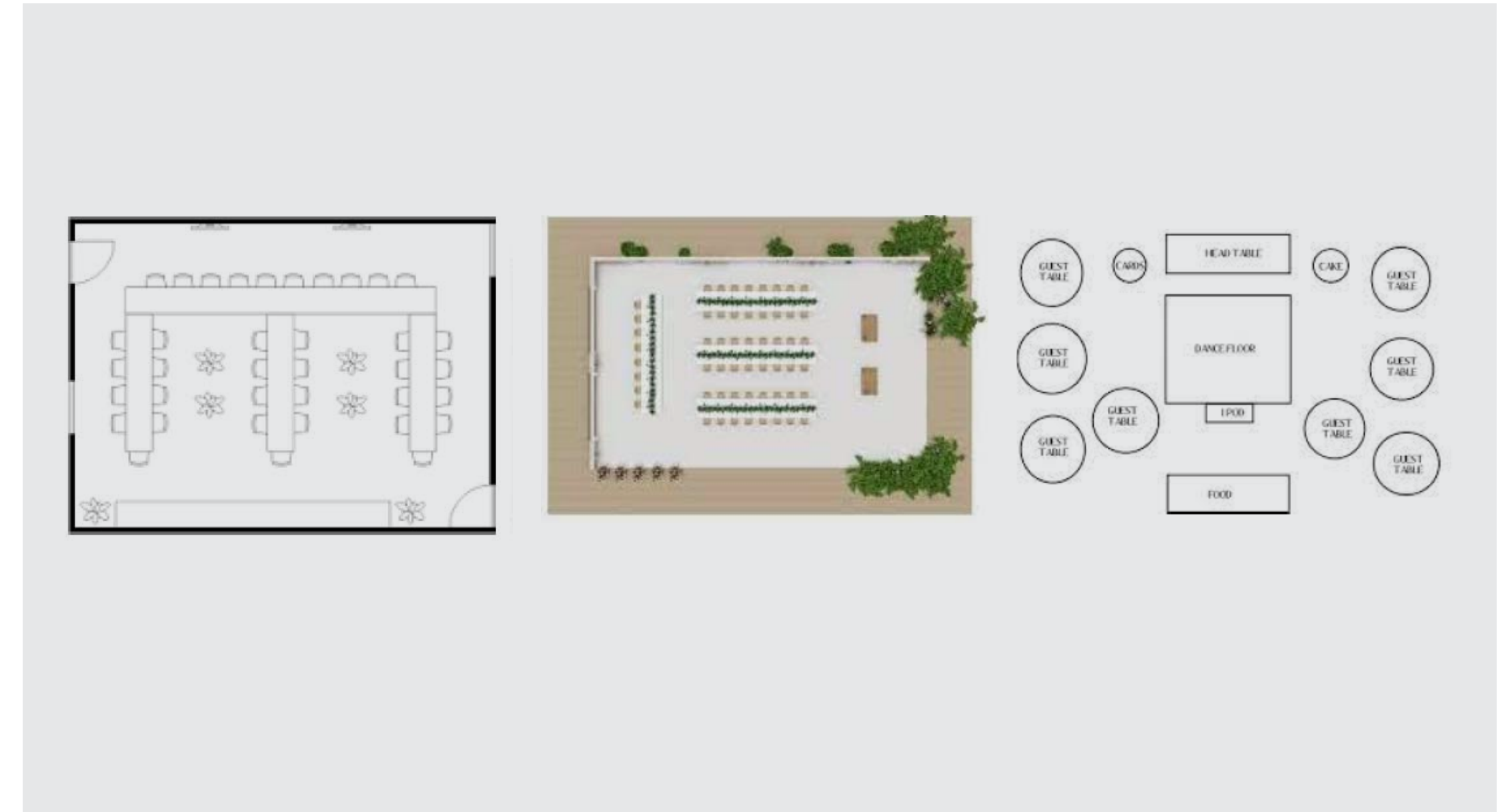
Ceremony on deck layout

PSLSC FLOOR PLANS

THE SPACE FOR YOUR SPECIAL DAY



Roaming and Canapes configuration



Sit down table configurations



CATERING OPTIONS

CATERING OPTIONS

WE AIM TO CREATE A TRULY UNIQUE AND MEMORABLE DINING EXPERIENCE FOR YOUR WEDDING GUESTS, OUR CHEF HAS INCORPORATED LOCALLY SOURCED INGREDIENTS, NATIVE FOODS, AND SEASONAL SPECIALTIES. WE OFFER TWO MENU OPTIONS.

Option One

SIT DOWN

Offering a formal and elegant experience, allowing guests to relax and enjoy a leisurely meal in a seated setting

Customised menu – you choose the menu

Personalised service – served to the table, creating a refined and intimate atmosphere.

Signature Dishes - The chef can showcase signature dishes and culinary creations that highlight the best of the local cuisine

Locally Sourced Ingredients - incorporating locally sourced ingredients, native foods, and seasonal specialties

Option Two

CANAPES & ROAMING

Canapés and roaming service offer a more interactive dining experience, allowing guests to mingle and socialise while enjoying a variety of bite-sized delicacies.

Variety of Flavors: This option allows for a diverse selection of appetizers and small plates

Flexibility: Canapés and roaming service provide, catering to different dietary preferences and appetites.

Engaging Presentation: The presentation of canapés can add to the overall ambiance and excitement of the event.

Local and Seasonal Ingredients: Just like the sit-down option, incorporating locally sourced ingredients and seasonal specialties ensures.



SIT DOWN PACKAGES

SELECT THE PACKAGE THAT SUITS YOUR REQUIRMENTS

Package One

FOOD | \$80PP

Choice of 2 mains (alternate drop)

Choice of 1 Dessert

Cut and serve cake

Package Two

FOOD | \$90PP

Choice of 1 cold canape

Choice of 2 hot canapes

Choice of 1 Entree or 1 Dessert

Choice of 2 mains (alternate drop)

Cut and serve cake

Package Three

FOOD | \$100PP

Choice of 2 cold canape

Choice of 2 hot canapes

Choice of 1 Entrée or Dessert

Choice of 2 mains (alternate drop)

Cut and serve cake

CANAPES & ROAMING PACKAGES

SELECT THE PACKAGE THAT SUITS YOUR REQUIRMENTS

Package Four

FOOD | \$65PP

Choice of 3 cold canape

Choice of 4 hot canapes

Choice of 2 sliders or Bao bun

Package Five

FOOD | \$75PP

Choice of 4 cold canape

Choice of 4 hot canapes

Choice of 1 slider or Bao bun

Choice of 1 street food option

Package Six

FOOD | \$85PP

Choice of 3 cold canape

Choice of 3 hot canapes

Choice of 1 slider or Bao bun

Choice of 2 street food option

DRINKS PACKAGES

SELECT THE PACKAGE THAT SUITS YOUR REQUIRMENTS

Package One

DRINKS | \$70PP

Choice of 1 Tap Beer – Carlton, Great Northern, Balta
Choice of 1 White – Sav Blanc, Chardonnay, Pinot Gris
Choice of 1 Red – Shiraz, Cab Sav, Pinot Noir
Choice of 1 Sparkling – Champagne, Prosecco
Soft Drink
Tea, Coffee self-serve station

Package Two

DRINKS | \$80PP

Choice of 2 Tap Beer – Carlton, Great Northern, Balta
Choice of 2 White – Sav Blanc, Chardonnay, Pinot Gris
Choice of 2 Red – Shiraz, Cab Sav, Pinot Noir
Choice of 2 Sparkling – Champagne, Prosecco
Soft Drink
Tea, Coffee self-serve station

Package Three

DRINKS | \$90PP

Choice of 2 Tap Beer – Carlton, Great Northern, Balta
Choice of 2 White – Sav Blanc, Chardonnay, Pinot Gris
Choice of 2 Red – Shiraz, Cab Sav, Pinot Noir
Choice of 2 Sparkling – Champagne, Prosecco
Cocktail of Choice – Aperol Sprints, Margarita, Mojito, Espresso Martini
Soft Drink
Tea, Coffee self-serve station



FOOD SELECTIONS

SIT DOWN FOOD SELECTIONS

SIT DOWN

Entree

HIRAMASSA KINGFISH CEVICHE Yuzu, lime & ginger cure, with cucumber, pomegranate, coriander & pickled radish, seaweed rice crackers	GF/DF
GRILLED LAMB CUTLET Rosemary & garlic marinated lamb, roast cauliflower puree, chimichurri	GF
BARRAMUNDI Crispy skin, on fennel and roast cherry tomato warm salad	GF/DF
PORK BELLY Fondant potato, asparagus spears, wild mushroom & truffle jus	GF
ANCIENT GRAIN SALAD Quinoa & wild rice, cucumber, carrot, radish, champagne vinaigrette	GF/DF/VF/VG
ROAST CHICKEN MARYLAND Cacciatore style, creamy polenta, crispy kale	GF
CURRY ROASTED CAULIFLOWER Oven roasted cauliflowers, cardamom basmati pilaf, minted yoghurt	GF/VF/VG
VENISON FILLET MEDALLIONS Charred Venison fillet, fried brassica, blueberry & burgundy jus,	GF
FRESH BURRATA SALAD Beefsteak tomato, creamy burrata mozzarella, basil infused oil	GF

Mains

SICILIAN LAMB 4-point rack of lamb, charred broccolini, nero garlic & red wine sauce, gremolata	GF/DF
SWORDFISH WITH LEMON & GARLIC Marinated and seared swordfish steak, confit kipfler salad	GF/DF
DUCK BREAST WITH POTATO GRATIN Duck breast, steamed bok choy, honey ginger soy reduction	GF/DF
GRAIN FED BEEF EYE FILLET Cooked to medium, asparagus, triple cooked fat boy chips, rosemary jus	GF/DF
STUFFED CHICKEN ROYALE Pocketed with prosciutto, spinach & ricotta, roasted heirloom carrots, chardonnay and eschalot sauce	GF
ROAST BUTTERNUT PUMPKIN With manuka honey & fresh herbs, fresh quinoa & black rice salad, lime & chive crème	GF/DF/VF/VG
Maple Venison Backstrap Local tender Venison, maple, soy & thyme glaze, roast golden beets, juniper bordelaise jus	GF
Goldband Snapper Fillet Oven baked, served on potato, beetroot & dill rösti, salsa verde	GF/DF
VEAL COTOLETTA Breaded Veal schnitzel, sage beurre noisette, arugula & beetroot salad	
SALT & PEPPER TOFU Murray River pink salt & Mountain pepper berry dust, broccoli, charred	GF/DF/VF/VG
RED PEPPER & BEANSPROUT SALAD	

SIT DOWN FOOD SELECTIONS

SIT DOWN

Dessert

DEATH BY CHOCOLATE DELICE

Rich dark chocolate, coffee mousse, salted caramel crackle, vanilla & white chocolate crème fraiche. Complimented with rum ganache

ALMOND & RASPBERRY CRÈME PARIS BREST

Choux pastry donut, raspberry crème filling, amaretto glaze, toasted almonds

BANOFFEE MESS

Sweet espresso mascarpone, fresh berries, caramelised banana, meringue shards

GF

PEAR À LA BEAUJOLAIS

Aromatic red wine & spiced pear, vanilla bean aquafaba, vodka mint dust

GF/DF/VF/VG

Wedding Cake

Wedding Cake can be portioned by the Chef & plated, we can also offer as accompaniment a crème pâtissier, fresh seasonal berry medley & mint at an additional cost.

Starch Variations and Options

Potato Pavé

Fondant Potato

Colcannon Mashed Potato

Duchess Potatoes

Kids Selections

House Made Chicken Strips with Fries & Salad

Fresh Market Fish & Chips, Salad & Tartare

Quinoa & Rice Salad with pumpkin & Beetroot

GF/DF/VF/VG

Lamb Cutlet & Smashed Potato, Gravy

GF

Mini Hawaiian Pizza

ROAMING & CANAPES FOOD SELECTIONS

CANAPES

Cold Canapes

Beetroot & dill cured salmon én croute, crème fraiche	
Oysters 3 ways; natural, mignonette, bloody mary	GF/DF
Peking duck pancake bites with hoisin, pickled cucumber & carrot	DF
Chicken, leek & Dijon tarts	DF
Smoked chicken & chipotle mini nacho	GF
Nori wrapped veggie & rice snacks, wasabi mayo	GF/VF/VG
Moroccan spiced pumpkin skewers, tahini sauce	GF/VF/VG
Beef carpaccio and horseradish cream blinis with fried baby capers	DF
Chèvre & manuka honey crostini with walnut dust	VG
Lobster & radicchio sliders	
Fried polenta coins with beetroot fondue, pickled eschalot	GF/VG
Grilled tuna squares with miso glaze, sesame & pickled ginger	GF/DF

Hot Canapes

Grilled scallops with roast capsicum puree, parmesan crisp	GF
Butterflied king prawn, cowboy butter	GF
Grilled salmon, preserved lemon & black garlic aioli	GF/DF
Teriyaki beef nibble, bonito dust	GF
Prosciutto wrapped garlic chilli king prawn	GF/DF
Cauliflower pakora, saffron yoghurt	VG
Crispy sticky tofu, sesame & fried shallot	GF/VF/VG
Garlic, lemon & herb chicken lollipops	GF/DF
Balsamic cherry tomato, chèvre & pesto filo scrunchy	VG
Smoked bacon wrapped octopus arm poppers	DF
Pork and fennel sliders, micro coleslaw, chipotle crème	DF
Lamb rilette blinis with saltbush & confit onion jam	DF

Street Food

BUTTER CHICKEN with Basmati Rice
BBQ LAMB KOFTA BALLS with Greek Salad, garlic yoghurt, and mini flatbread
BEER BATTERED FLATHEAD TAILS with crispy chips and Lemon salt
POTATO GNOCCHI with Roasted Pumpkin and Pinenuts
CREAMY PEA AND ZUCCHINI RISOTTO
PRAWN MI GORENG with Egg Noodles, peanut satay, bean shoots and crispy shallots

ADDITIONAL FOOD SELECTIONS

OPTIONAL EXTRAS

Whether you'd like them at the table upon arrival, or as a delicious interlude between courses, the Chef can provide any or multiple of the following options upon request, at an additional cost.

Olives on arrival

Warm, house marinated Mount Zero Olives, Chefs own fresh rosemary & sea salt focaccia, Arbequina olive oil & aged balsamic

Trio of Dips

All made in house: Hummus, Baba Ganoush, Spicy Roast Red Capsicum.
Served with mountain flatbread

Pomme Fries

Rosemary & Saltbush seasoned fries, served with nutty confit garlic & preserved lemon aioli

Charcuterie Platter

Grazing Table of Victorian regionally sourced cured meats, cheeses & crackers, accompanied with Chef's selection of caperberries, guajillo chillis, Mount Zero olives, cornichons & pates.

An assortment of premium meats and cheeses, with house-made dips, each is set up with its individual style catering to your wedding needs.

THE MINI-BOARD – \$395

THE BIG BOARD 2 METERS 60-80pax– \$1550

THE TABLE BOARD 80-100 pax – \$1950

**price quoted per request & current product cost and availability*

Notes about our menu

Our Head Chef strives to deliver the best locally sourced regional and seasonal ingredients where possible.

With regards to Gluten Free options, we CANNOT 100% guarantee our end product does not contain traces of gluten, as most of the ingredients are bought through producers who also cannot 100% apply this guarantee.

Our qualified Chefs are well trained in dietary and allergen specific requirements, and always follow industry standard, best food handling practices and procedures to ensure the minimum risk of cross – contamination.

SUGGESTED SUPPLIERS

OUR LOCAL SUGGESTIONS

Florist

FLOWERS AND STYLING BY SOPHIE

We believe great florals are the key to a beautiful wedding but need to suit your budget and style – this is why our preferred florist is:

Contact: Sophie Croft

Mobile: 0438 101 103

Email: sophcro18@gmail.com

Instagram: [@flowersandstylingbysophie](https://www.instagram.com/flowersandstylingbysophie)

Wedding Stationery

MOONAH VIEW CREATIVE

Local graphic designer Jess Dyer can design all your wedding stationery needs from invitations, place cards, signs etc.

Contact: Jess Dyer

Mobile: 0488 999 283

Email: jess@moonahview.com.au

Instagram: [@moonahviewcreative](https://www.instagram.com/moonahviewcreative)

Celebrant

Lucy is a local Mornington Peninsula resident and Marriage Celebrant.

Contact: Lucy Gilfillan

Mobile: 0438 540 646

Email: lucy.gilfillan@gmail.com

DJ

Griffin Mitchell is our resident DJ here at Portsea SLSC. Griffin has been a professional DJ for over 4 years and has played at over 100 gigs.

Contact: Griffin Mitchell

Mobile: 0414 095 612

Email: griffinmitchell.entertainment@gmail.com

Peninsula Party Hire

Chairs, tables, cutlery, decorative ottomans and other furnishings that you might want to use, to make a statement within your party space.

Mobile: 03 5986 5388

Website: peninsulapartyhire.com.au





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