

SUNSHINE BEACH
SURF CLUB

Wedding PACKAGE





Congratulations

ON YOUR ENGAGEMENT

THANK YOU FOR
CONSIDERING OUR
BEACHFRONT VENUE
FOR YOUR WEDDING.

At the Sunshine Beach Surf Club, the dream of a beautiful beachfront wedding amidst the spectacular surroundings of Noosa is a reality. With a stunning beach back drop and adjacent to Noosa National Park, Sunshine Beach offers some of the best nature has to offer; soft white sand, crystal blue water, dolphins, coastal walking trails and beach walks.

The Sunshine Beach Surf Club can provide the total wedding experience or simply that special reception venue that will live in your memory for a lifetime. Located only two kilometres from Noosa's iconic Hastings Street and thirty minutes from Sunshine Coast Airport, nearby Sunshine Beach Village is home to award winning restaurants and coffee shops, quirky bars, a general store and a range of accommodation to suit your guests needs. The perfect destination for your family and friends to relax and enjoy pre and post wedding celebrations.

“Sunshine Beach SLSC was a fabulous venue for our wedding reception! The reception started with drinks overlooking the amazing views of the water and then carried on into the night with a beautiful room set up. The staff were so helpful during planning and then made sure the event ran smoothly. We would highly recommend this venue to anyone looking to get married on the Sunshine Coast.”

The Sunshine Beach Surf Club is a purpose-built wedding venue that provides the ultimate convenience of ceremony, cocktail hour and reception all in the one location. Take the stress out of planning your big day and enjoy the benefits of one location for your entire wedding!





YOUR
Ceremony

HOLD YOUR
CEREMONY ON
OUR OCEAN LAWN
WITH PICTURESQUE
SUNSHINE BEACH AS
YOUR BACKDROP.

Then celebrate with champagne and canapés on our Ocean View balcony. The newlywed couple can capture the day with stunning photographs on our beach or the beautiful adjacent park. Our lawn is pet friendly, so your furry family are welcome to be a part of your special day. In the event of wet weather, we can hold your ceremony in our beautiful Ocean View Room. Conditions Apply.



YOUR Reception

FROM THE MOMENT YOU BOOK
WITH US RIGHT THROUGH TO
YOUR WEDDING DAY.

We are here to assist and answer all your questions no matter how small. Our Functions team will co-ordinate final day arrangements and delivery with your selected suppliers to ensure your wedding day is everything that you have dreamed of. We pride ourselves on our professional friendly service and our flexibility to tailor packages to suit your individual needs.

Ocean view

ROOM



50 TO 150 GUESTS SEATED



200 GUESTS COCKTAIL STYLE



AVAILABLE UNTIL 11.30PM



LICENSED FOR LIVE ENTERTAINMENT

The Ocean View Room, our new purpose-built function room, is located on the second level, with floor to ceiling windows boasting sensational, uninterrupted ocean views of Sunshine Beach!

A separate staircase from the Surf Club entrance on the ground floor leads to a private foyer before entering the reception room. The Ocean View Room is licensed with its own bar, private restrooms, air conditioning, wheelchair access and a private balcony overlooking the ocean.



Ocean lawn

GARDEN

Let us host your beautiful intimate outdoor wedding reception on our Ocean Lawn, overlooking the soft white sand and blue ocean of Sunshine Beach.



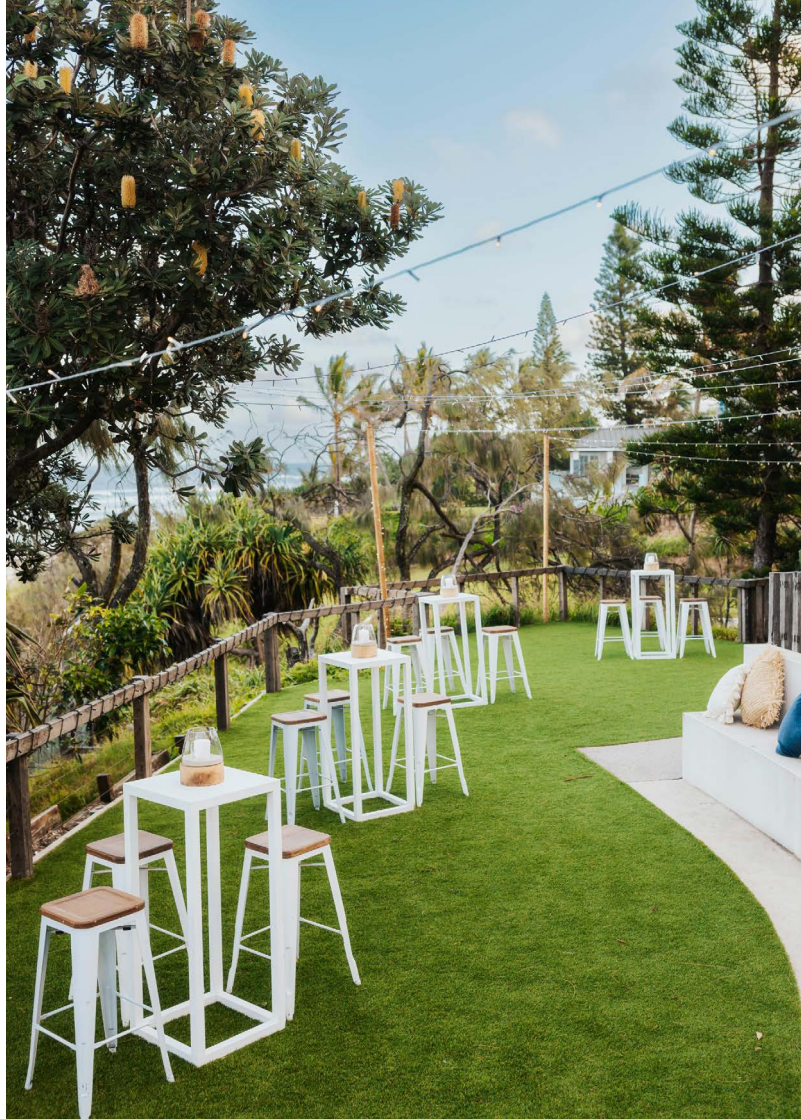
40 GUESTS SEATED



100 GUESTS COCKTAIL STYLE



AVAILABLE UNTIL 10PM





Alternate

DROP OPTIONS & MENU

OPTION ONE \$100 per person

Choice of 5 canapés

A selection of 2 entrées and 2 mains
served alternately

Fresh bread rolls with butter

Your wedding cake cut, plated and served
as dessert with cream and berry coulis

OPTION TWO \$110 per person

Choice of 5 canapés

A selection of 2 entrées, 2 mains and
2 desserts served alternately

Fresh bread rolls with butter

Your wedding cake cut, plated and served
as dessert with cream and berry coulis

See menu on the following page.

ENTREES

Beef cheek, pea and potato mash tartlet
Chilled fresh prawns, Thai flavoured salad (gf, df)
Antipasto, cured meats, tapenade, asparagus, warm olives, lavosh (df)
Marinated prawn skewers, avocado salsa, charred lime, aioli (gf, df)
Chickpea fritters, spiced pumpkin charred and pickled cactus salad (v, gf, df)
Skewer chicken tikka, saffron rice, cucumber ribbons, cumin yoghurt (gf, df)

CANAPES

Pumpkin fetta, caramelized tart (gf)
Smoked chicken, avocado salsa crostini
Mexican chicken empanada, salsa (df)
Pea and mint arancini, aioli (v)
Mini rosti's, tomato relish, bacon jam
Chicken leek mini pies
Pork gyoza, ponzu sauce
Moroccan lamb balls, cumin yoghurt (df)
Karaage chicken, mushroom soya
Pork and fennel rolls, tomato relish
Barramundi goujons, wasabi mayo
Coconut prawns on lemon grass
Buckwheat gyoza, ponzu sauce (gf, df, v)
Avocado, cherry tomato nooch (gf, df, v)

MAINS

Seared barramundi, lemon sautéed chats, mango salsa (gf, df)
Char grilled fillet of beef, truffled mash, pesto mushroom, broccolini, jus (gf)
Slow roasted pork belly, potato rosti, braised red cabbage, tomato emulsion
Tasmanian salmon, preserved lemon risotto, wilted spinach (gf)
Chicken breast filled with Mediterranean flavours, sweet potato galette, seeded mustard cream (gf)
French trimmed lamb cutlets, scented sweet potato mash, steamed bok choy, sticky jus (gf)
Oyster mushroom sautéed, balsamic eggplant, steamed bok choy (gf, df, v)

DESSERTS

Bittersweet chocolate tart with rum and raisin ice cream
Mini pavlova with seasonal fruit and mango coulis
Pecan pie with double cream
Summer berry pudding with vanilla bean ice cream
Apple and rhubarb crumble with vanilla bean ice cream
Sticky date pudding with toffee sauce and clotted cream

(gf, df) (gf) gluten free (df) dairy free (v) vegan (gf) gluten free (df) dairy free (v) vegan.

Dietary requirements can be catered for with prior arrangements. Prices and menus are subject to change without notice.

Grazing STATION

A modern take on the traditional buffet
Not available on the Ocean Lawn

MAINS

Rollled pork belly, pineapple chutney (gf, df)

Moroccan spiced chicken pieces with cous cous

Pad Thai style noodles with barramundi, chicken or tofu (v)

Chicken, coconut and kaffir lime green curry (gf, df)

Slow roast rib fillet with jus (gf, df)

Chickpea, black barley, cauliflower crumble (gf, df, v)

SIDES

Sautéed greens with almonds (gf, df, v)

Roasted red chat potatoes with garlic and rosemary (gf, df, v)

Potato gratin (gf)

Honey cumin roast pumpkin (gf, df, v)

Cherry tomato, basil, haloumi salad (gf)

Pasta salad with grilled, marinated vegetables (df, v)

DESSERTS

Apple and rhubarb crumble with vanilla bean ice-cream

Moroccan citrus spiced pudding, anglaise and clotted cream

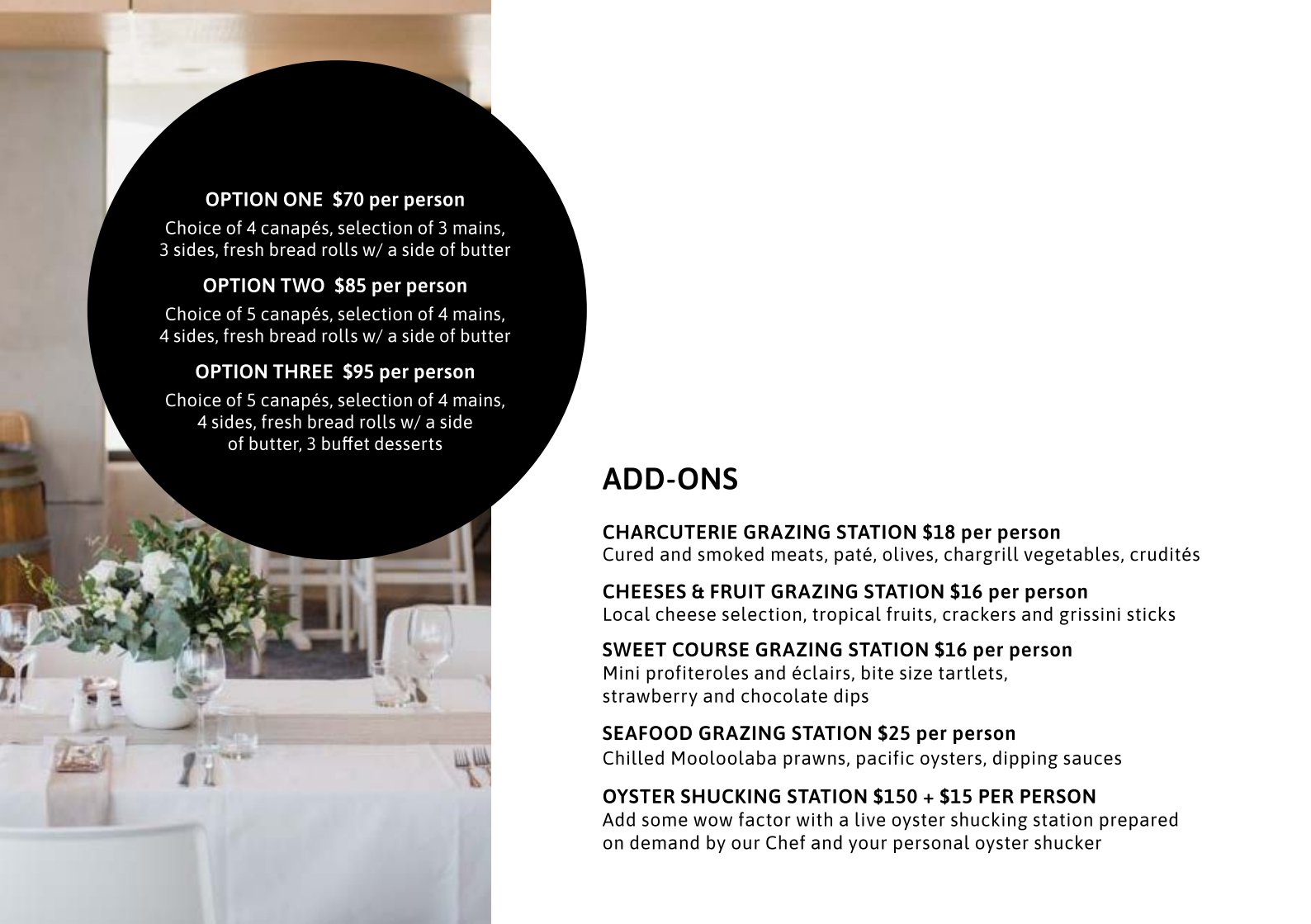
Lemon lime citrus tart

Bitter sweet chocolate tart with rum and raisin ice cream

Pavlova with seasonal fruit and mango coulis (gf)

Pecan pie with double cream





OPTION ONE \$70 per person

Choice of 4 canapés, selection of 3 mains,
3 sides, fresh bread rolls w/ a side of butter

OPTION TWO \$85 per person

Choice of 5 canapés, selection of 4 mains,
4 sides, fresh bread rolls w/ a side of butter

OPTION THREE \$95 per person

Choice of 5 canapés, selection of 4 mains,
4 sides, fresh bread rolls w/ a side
of butter, 3 buffet desserts

ADD-ONS

CHARCUTERIE GRAZING STATION \$18 per person

Cured and smoked meats, paté, olives, chargrill vegetables, crudités

CHEESES & FRUIT GRAZING STATION \$16 per person

Local cheese selection, tropical fruits, crackers and grissini sticks

SWEET COURSE GRAZING STATION \$16 per person

Mini profiteroles and éclairs, bite size tartlets,
strawberry and chocolate dips

SEAFOOD GRAZING STATION \$25 per person

Chilled Mooloolaba prawns, pacific oysters, dipping sauces

OYSTER SHUCKING STATION \$150 + \$15 PER PERSON

Add some wow factor with a live oyster shucking station prepared
on demand by our Chef and your personal oyster shucker

Share PLATES

Served on platter to the table for sharing

MAINS

Seared barramundi, Tuscan flavours (gf)
Lamb & preserved lemon tagine (gf)
Chicken, prosciutto roulade, herbed ricotta
Charred vegetable ratatouille (gf, df, v)
Eye fillet medallions bernaise, truffle oil (gf)

SIDES

Broccolini & toasted almonds
Roasted root vegetables, tarragon (gf, df)
Rocket, pear, walnuts & parmesan salad (gf)
Mash potato, mascarpone (gf)

\$110 per person

Your choice of 5 canapes,
selection of 2 mains and
3 sides, fresh bread rolls
with a side of butter

Mains and sides are served
directly on the tables
with serving utensils

*For something sweet and special
add Roving petit Desserts
\$22 per person*

*All dishes available as GF on request. Dietary requirements can be catered for with prior arrangements.
Prices and menus are subject to change without notice. Served on platters to the table for sharing.*

GOURMET
Travelling
FEAST

Served on platter to the table for sharing

CANAPÉS

(Select 4)

Pumpkin fetta, caramelized tart (gf)
Smoked chicken, avocado salsa crostini
Mexican chicken empanada, salsa (df)
Pea and mint arancini, aioli (v)
Mini rosti's, tomato relish, bacon jam
Chicken leek mini pies
Pork gyoza, ponzu sauce
Moroccan lamb balls, cumin yoghurt (df)
Karaage chicken, mushroom soya
Pork and fennel rolls, tomato relish
Barramundi goujons, wasabi mayo
Coconut prawns on lemon grass
Buckwheat gyoza, ponzu sauce (gf, df, v)
Avocado, cherry tomato nooch (gf, df, v)

MINI MAINS

(Select 3)

Slow braised beef in red wine with garlic mash (gf)
Yellow Thai chicken curry, bok choy, cashews,
jasmine rice (gf, df)
Sweet potato, lamb tangine, Israeli cous cous
Chilli prawn noodle salad (gf, df)
Panko crumb seafood pail, chunky chips, tartare
Chorizo and haloumi linguine, roasted tomato sauce
Budha bowl (gf, df, v)
Spicy cauliflower wings (gf, df, v)

**Your wedding cake cut and served on
a platter for self service.**

\$80 per person

Your choice of 4 canapes
plus 3 mini mains

*For something sweet and special
add Roving petit Desserts served
as individual portions Desserts*

GOURMET *Travelling* FEAST CTD.

DESSERTS

DESSERT STATION \$18 per person (Select 3)

Not available on the Ocean Lawn

Apple and rhubarb crumble with vanilla bean ice cream
Moroccan citrus spiced pudding, anglaise and clotted cream
Lemon lime citrus tart
Bitter sweet chocolate tart with rum and raisin ice cream
Pavlova with seasonal fruit and mango coulis
Pecan pie with double cream
Avocado, cherry tomato nooch (gf, df, v)

ROVING PETITE DESSERTS \$22 per person

Grand marnier and chocolate filled profiterole
Petite summer berry puddings
Sticky date pudding with creamed toffee
Mini meringues with cream and seasonal fruit
Coconut whip, summer fruits (gf, df, v)

Your wedding cake cut and served on a platter for self service.

LATE NIGHT SNACKS

\$18 per person

To be served no later than 10:00pm

Pea and mint arancini, aioli (v)
Chicken leek mini pies
Pork and fennel rolls, tomato relish
Sliders

ADDITIONAL MENU

Kids Meals - \$30 per person (12 & under)
includes main meal + 2 kiddie canapes

Menu available on request

Supplier Meals - \$40 per person

Tea & Coffee Station - \$150

A photograph of two glasses of beer on a silver tray. The glass on the left is a tall flute filled with sparkling wine or champagne, topped with a thick head of foam. The glass on the right is a standard beer glass filled with a golden beer, also topped with foam. The tray is decorated with a bouquet of white roses. The background is softly blurred, showing warm, bokeh lights.

Beverages

DELUXE PACKAGE

\$60 pp for 4 hours | \$72 pp for 5 hours | \$85 pp for 6 hours

TAP BEER *All included*

Great Northern Super Crisp | Heads of Noosa - Japanese Lager
Balter Captain Sensible | Brookvale Ginger Beer

PACKAGED BEVERAGES

Cascade Light | Peroni (Non alcoholic) | Somersby Pear/Apple Cider

WINES & SPARKLING

Choose up to 4 wines of from our Deluxe Range

SOFT DRINKS & JUICES

PLATINUM PACKAGE

\$75 pp for 4 hours | \$89 pp for 5 hours | \$99 pp for 6 hours

TAP BEER *All included*

Great Northern Super Crisp | Balter XPA | Heads of Noosa - Japanese Lager
Peroni Nastro | Balter Captain Sensible | Brookvale Ginger Beer

PACKAGED BEVERAGES

Cascade Light | Peroni (*Non alcoholic*) | Somersby Pear/Apple Cider

Choose 1 additional extra

XXXX Gold | Tooheys New | Burleigh Bighead Lager | Corona | Stone & Wood Pale Ale

WINES & SPARKLING

Choose up to 6 wines from our Platinum Range

SOFT DRINKS & JUICES

Add basic spirits for \$15 per person (*only available with Platinum Package*)

Add arrival cocktail – \$15 per person

LAWN BEVERAGE PACKAGE

\$1000 minimum spend 1 hour | \$1500 minimum spend 1.5 hours

3 x wines from your chosen package | 3 x package beer

Add arrival cocktail – Aperol Spritz, \$15 per person





Pricing

INFORMATION AND CAPACITY

OCEAN VIEW ROOM HIRE



150 GUESTS SEATED



200 GUESTS COCKTAIL STYLE



\$1,000 HIRING FEES

OCEAN LAWN HIRE



150 GUESTS CEREMONY



40 GUESTS SEATED



100 GUESTS COCKTAIL STYLE



\$500 HIRING FEES

Dance Floor Hire: \$400 | Stage Hire \$500 (optional)

MINIMUM SPENDS APPLY, PLEASE DISCUSS WITH OUR FUNCTIONS TEAM.

FINAL DETAILS & PAYMENT

Guest numbers, beverage and meal selections are required 6 weeks prior to function. Final numbers are required 4 weeks prior to function. No alterations are allowed after final numbers are provided. Final payment 14 days prior to your function for catering and staffing purposes. A 15% surcharge applies on Food & Beverage on Public Holidays.

MID WEEK OFFERS

Enquire about current mid-week offers and options.



Additional INFORMATION

INCLUSIONS

Ocean View Room hire includes white linen tablecloths and crockery, glassware and cutlery, in house PA and microphone, chairs, tables (round or long). Lawn hire includes high bars and mobile bar.

LIVE MUSIC

The Ocean View Room is licensed for live music until 11.30pm. Noise level restrictions do apply to align with our license. More details can be provided upon enquiry. Please advise us of your selected entertainer before confirming.

COURTESY BUS

Our Courtesy Bus is available for exclusive use to take your guests safely home after the reception if they are staying within close proximity of our Surf Club. This is an additional cost. Enquire for further details on our travel zone and availability.

DECORATING & STYLING

We work with professional styling teams from the Sunshine Coast to design décor packages especially for you and our venue. If you have a vision for your ceremony and reception, they will listen to your ideas and turn them into your dream wedding. Only suppliers approved by the venue are to be used for styling and set up. We do not allow self decorating.

BOOKING THE DATE

We can put a tentative hold on a date for 2 weeks, at which time a \$1000 deposit (room hire) and signed agreement is required to secure the date.

WET WEATHER PLANS

If you reserve both our Ocean View Room and our Ocean Lawn for your wedding, in the event of inclement weather, your ceremony will be moved to the Ocean View Room.

If you have only booked the Ocean Lawn but would like to hold the Ocean View Room as a back up for inclement weather a fee of \$1000 is required and must be paid at the time of booking.