



Your ultimate beachside business event

At the Surf Club Coolangatta presents you with our picture-perfect beach side venue. Boasting stunning ocean views from Snapper Rocks to Surfers Paradise the Surf Club Coolangatta provides the perfect backdrop to make your event everything you have ever wished.

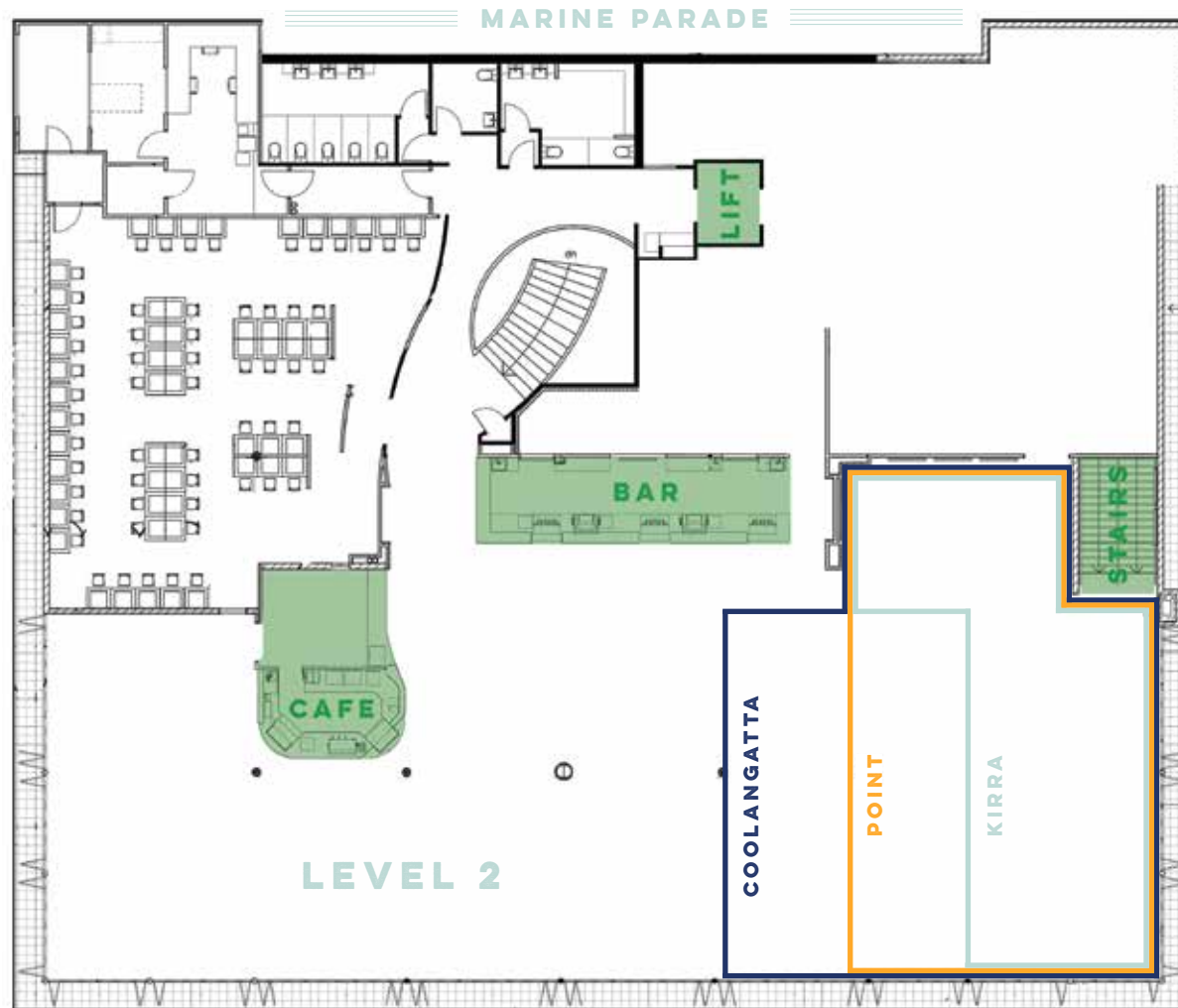
At Oceans on Marine our friendly events team are dedicated to service and excellence. We can assist you with menu selections and added touches that will create a moment that is uniquely yours.

Our Award-winning club is just steps from the famous sands of Coolangatta beach, home of the iconic Coolangatta Gold and only a quick 5 minute drive from Coolangatta airport. The Surf Club Coolangatta is conveniently situated on Marine Parade within easy walking distance to all Coolangatta's premier accommodation houses and directly opposite the popular Beach House, Points North, Ocean Plaza and Sebel holiday apartments.

At Oceans on Marine our friendly events team are dedicated to service and excellence. Rest assured you can entrust every little detail to us. We can assist you with menu selections and added touches that will create a moment that is uniquely yours.

Event Space

Our Oceans on Marine function rooms offer spectacular, uninterrupted views of the ocean, from Greenmount to Surfers Paradise.



ON MARINE PARADE
Walking distance from any of the hotels in Coolangatta

LIFT ACCESS
Perfect for older or mobility restricted guests, the lift takes your guests straight from the reception area into the Club

PRIVATE ENTRANCE
Use the side stairs to enter the 2nd level of the Club, directly into your event space

OCEAN VIEWS
The entire Eastern side of the Club is glass and opens directly to the beach

COOLANGATTA BEACH
Located right off the beach at the iconic Coolangatta Beach

KIRRA

\$500 (FRI, SAT, SUN)
\$250 (MON - THURS)
5 HOURS EXCLUSIVE HIRE
Up to 80 guests

POINT

\$750 (FRI, SAT, SUN)
\$375 (MON - THURS)
5 HOURS EXCLUSIVE HIRE
Up to 100 guests

COOLANGATTA

\$1,000 (FRI, SAT, SUN)
\$500 (MON - THURS)
5 HOURS EXCLUSIVE HIRE
Up to 150 guests

Breakfast or Light lunch

BUSINESS BREAKFAST

Choose 2 of the following...

- Eggs Benedict
- Fried egg, bacon, chipolata sausage, grilled tomato & hash brown
- Poached eggs, asparagus, smoked salmon & hollandaise sauce
- Mediterranean style quiche with warm salad
- Scrambled eggs on toasted Turkish bread with sautéed mushrooms

Includes...

- Self-serve tea & coffee
- Orange juice, and apple juice
- Share platters of fresh seasonal fruit on tables

\$30 per person
MINIMUM 70 PEOPLE
Main + Tea, Coffee, Juice

SILVER LIGHT LUNCH

- Freshly made sandwiches with a variety of fillings
- Freshly baked scones with whipped cream and strawberry jam

Includes...

- Self-service tea and coffee station

\$15 per person

MINIMUM 30 PEOPLE
Main + Tea, Coffee, Juice

GOLD LIGHT LUNCH

- Mixed platters of sushi, crumbed calamari, crudités, vol-au-vents and flame grilled meatballs
- Toasted Turkish bread and dips
- Freshly made sandwiches with a variety of fillings
- Freshly baked scones with whipped cream and strawberry jam

Includes...

- Self-service tea and coffee station

\$21 per person

MINIMUM 30 PEOPLE
Main + Tea, Coffee, Juice

Sit down Lunch or Dinner

ENTRÉE

Choose 2 of the following...

- Caramelised leek tart with brie and fresh thyme served with a petite balsamic salad (V)
- Chorizo and seared chicken risotto with shaved parmesan (GF)
- Heirloom tomato and roast bell pepper bruschetta topped with shaved pecorino and balsamic glaze (V)
- Traditional Greek marinated lamb skewers, pickled cucumber, spinach salad topped with tzatziki (GF)
- Crab and cream cheese stuffed mushrooms served with a petite balsamic salad

DESSERT

Choose 2 of the following...

- Lemon Citrus tart with Chantilly cream and berry coulis
- Rich chocolate mud cake with double cream and strawberry coulis
- Hot sticky date pudding with salted caramel sauce and Chantilly cream
- Orange and almond torte with Chantilly cream (GF)
- Passionfruit cheesecake topped with a fresh quenelle of double cream

MAIN COURSE

Choose 2 of the following...

- Oven baked barramundi fillet topped with chilli, garlic and lime infused king prawns resting on a potato stack with a crisp garden salad (GF)
- Crispy skinned pork belly with a rocket and Julienne vegetable salad and a Thai lemongrass, chilli and palm sugar sauce (GF)
- Seared skinned chicken breast with avocado and brie filling drizzled with rich chardonnay cream sauce on a potato and leek smash and steamed bok choy (GF)
- Premium 300 gram grain fed porterhouse steak complimented by rich port sauce on creamy mashed potato with steamed broccolini and glazed carrots (GF)
- Braised lamb rump resting on rosemary and roasted garlic mashed potato, wilted baby spinach and drizzled with rich cabernet jus (GF)
- Roasted pumpkin, herb and pine nut risotto topped with shaved parmesan (V) (GF)

If you would like chair covers and sashes in your corporate colours, we can arrange these for an extra \$10pp.

2-COURSE

\$59 per person

ALTERNATE DROP

Entrée + Main or

Main + Dessert

+

3-COURSE

\$79 per person

ALTERNATE DROP

Entrée, Main and Dessert

PLUS ROOM HIRE FEE

Share Options

CANAPÉS

Your canapés are served to your guests by our friendly and professional staff.

Cold Canapé Selections

- Toasted turkish bread and dips
- Roast beef and horseradish wraps
- Assorted sushi
- Vegetable crudite`s and dips
- Bruschetta
- Melba toasts with chive mascarpone` and smoked salmon
- Petite chicken caesar tortilla
- Vietnamese rice paper rolls with dipping sauce

Hot Canapé Selection

- Satay beef on steamed rice
- Soy and ginger warm beef salad
- Crumbed whiting fillets with tartare sauce
- Petite quiches
- Asian style pork belly
- Coconut crumbed prawns
- Tempura calamari
- Honey soy chicken skewers

PLATTERS

Nominate a time for your platters to arrive and guests can help themselves to a range of finger food.

Mixed Platter

- Tempura Calamari
- Buttermilk Chicken Wings
- Crispy Skin Pork Belly
- Cocktail Spring Rolls
- Turkish Bread + Dips
- Roast Beef + Horseradish Roulade
- Petite Chicken Caesar Tortilla

\$69 per platter

SERVES 8 - 10

Gourmet Platter

- Coconut Prawns
- Antipasto Skewers
- Battered Flathead
- Turkish Bread + Dips
- Mini Pies
- Satay Skewers
- Dipping Sauces

\$100 per platter

SERVES 8 - 10

Canapés

SILVER

\$29.95 per person

MINIMUM 120 GUESTS

Choose 2 cold canapés and 3 hot canapés to be served over a two hour period.

GOLD

\$34.95 per person

MINIMUM 120 GUESTS

Choose 3 cold canapés and 4 hot canapés to be served over a two hour period.

PLATINUM

\$48.95 per person

MINIMUM 120 GUESTS

Choose 5 cold canapés and 5 hot canapés to be served over a two hour period.

PLUS ROOM HIRE FEE

Beverage Options

PREMIUM BEVERAGE PACKAGE

WHITE WINES

The Pass Sauvignon Blanc (Malborough, NZ)
Pepper Tree Chardonnay (Hunter Valley, NSW)
Parker Pinot Noir Rosé (Swan Hill, VIC)

RED WINES

Kalleske Mopa Shiraz (Barossa, SA)
Pepper Tree Cabernet Sauvignon (Coonawarra, SA)
Winemakers Choice Pinot Noir (Langhorne Creek, SA)

SPARKLING

Hesketh Mad Alice Chardonnay Pinot Noir (Adelaide Hills, SA)
Seppelt the Great Entertainer Prosecco (Adelaide Hills, SA)

LOCAL TAP BEER

Carlton Mid, Carlton Draught, XXXX Gold, Victoria Bitter,
Great Northern, Great Northern Super Crisp, Cascade
Premium Light & Tooheys Old.

PREMIUM TAP PRODUCTS

Asahi, Peroni, Stella Artois, Bulmers Cider, 4 Pines
Kolsch, 4 Pines Pale Ale & Carlton Dry.

PREMIUM BOTTLED BEER

Crown Lager & Corona

NON-ALCOHOLIC

Bottled juices, bottles and cans of soft drink, and post
mix soft drink

STANDARD BEVERAGE PACKAGE

WHITE WINES

Masterpeace Sauvignon Blanc (Swan Hill, VIC)
Masterpeace Chardonnay (Swan Hill, VIC)
Masterpeace Pink Moscato (Swan Hill, VIC)

RED WINES

Masterpeace Cabernet Sauvignon (Swan Hill, VIC)
Masterpeace Shiraz (Swan Hill, VIC)

SPARKLING

Masterpeace Sparkling White (Swan Hill, VIC)

LOCAL TAP BEER

Carlton Mid, Carlton Draught, XXXX Gold, Victoria Bitter,
Great Northern, Great Northern Super Crisp, Cascade
Premium Light & Tooheys Old.

NON-ALCOHOLIC

Bottled juices and post mix soft drink

STANDARD PACKAGE

\$55 per person
3 Hour Drink Package

PREMIUM PACKAGE

\$75 per person
3 Hour Drink Package

*minimum numbers apply

Beverage Options

DRINK ON ARRIVAL

If you would like to present your guests with a drink on arrival, please select 4 options from the corresponding Beverage Package.

STANDARD PACKAGE

\$8 per person

PREMIUM PACKAGE

\$12 per person

*minimum numbers apply

BAR TAB

You can start a bar tab with your nominated limit. As you get close to finishing your tab, we will let you know so you can close or extend it.

CASH BAR

If you would prefer your guests to pay for your own drinks, as cash bar is available as per usual.

Notes

Booking & Confirmation

To confirm your booking, please read the Terms and Conditions carefully, sign below and return this page to the Surf Club Coolangatta within 14 days of making your booking. Your booking will be confirmed on receipt of this contract together with your deposit.

CONTACT DETAILS

Event date:

Name:

Contact mobile numbers:

Contact Email:

Room Choice:

Kirra Point Coolangatta

FUNCTION DETAILS

Guest Numbers:

Package:

Choice:

Cost per head:

Time event commences:

Time event concludes:

DEPOSIT PAYMENT

Date deposit of \$750.00 to be paid on:

Payment method:

- Cash or Card:** Please pay at reception
- Online with Credit or Debit Card:** www.bit.ly/CoolyPayments
- Direct Deposit:**

Coolangatta Surf Life Saving Supporters Club Inc.

BSB: 064-410 Account: 902339

Please use surname as reference and email the receipt to functions@coolangattasurfclub.com to advise payment has been made

AGREEMENT

I/We have read and agreed to the Terms & Conditions set out above

Person 1 Sign:

Date:

Person 2 Sign:

Date:

OFFICE USE ONLY

Staff name:

Staff signature:

Date:

Copy of this signed document to be provided to client

Terms & Conditions

Please read this document carefully, and complete as required

Deposit

- Confirmation and a deposit of \$750.00 is requested to be paid within 14 days of a tentative booking being made, accompanying a signed copy of the Functions Confirmations/Bookings Sheet, to secure your function date and room.
- The Surf Club Coolangatta reserves the right to cancel any tentative bookings if a deposit is not paid by the required date.

Payment

- Full settlement of account is required twenty-one (21) days prior to your function.
- Payment can be made by cash, credit card, EFTPOS or direct deposit.
- Additional numbers exceeding the amount of the payment of the account and any miscellaneous items must be finalised at the conclusion of the function, these payments must be made by cash, credit card or EFTPOS prior to leaving the function.
- Menus and prices are subject to change without notice.
- A price freeze shall occur only up to 6 months prior to your function date.
- Charges will be based on the number of people that attend the function or the number booked, whichever is the greater.
- All prices include GST.

Guest Numbers

- Final numbers are required twenty-one (21) days prior to your function date.
- A guest list twenty-one (21) days prior to the function is required with corresponding seating arrangements when place cards are proposed for use. Cards to be delivered ten (10) days prior to the date.
- Menu and beverage choices are required twenty-one (21) days prior to your function along with any special dietary requirements.
- We are unable to allow guests to provide any of their own food or beverages. Meals served cannot be removed from the premises.

Cancellations

- Cancellation of your function must be received in writing.
- In the event of a cancellation within 6 months, a booking refund will be paid ONLY if the function room is re-hired on the booked date.
- I understand that no refund will be given for cancellations received within 90 days prior to the function date.
- The Surf Club Coolangatta reserves the right to cancel any function.

Responsible Service and Club Entry Conditions

- Management reserves the right to refuse the service of alcohol to any guests it considers to be unduly intoxicated or behaving in an unacceptable or offensive manner. Such guests will be required to vacate the club premises. Any person refusing to leave the premises will cause the function to be immediately cancelled.
- Alcohol will not be served or provided to minors.
- Management reserves the right to intervene if functions activities are considered illegal, noisy or offensive. This may result in the wedding function being closed down.
- All guests under the age of 18 years must have their parent or legal guardian in close proximity on the premises at all times during their visit to The Surf Club Coolangatta. An adult must accompany them to the toilets.
- Any queries on the above can be directed to the Functions Co-ordinator or alternatively, to the Manager on Duty during the function.
- As per the law, Responsible Service of Alcohol is applied and enforced at all times at this venue.

Miscellaneous items and Damages

- No dangerous goods are to be brought to the venue.
- All decorations are at the approval of the venue. Confetti type and small decorations are not permitted.
- Under no circumstances are displays or fixtures to be glued, taped or pinned to the walls of the function room.
- Loss or damage to the property, carpet or fixtures caused by the client, guests, agent or contractors before, during or after the function will be the financial responsibility of the function organiser and billed as such.
- 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.
- The Surf Club Coolangatta accepts no responsibility for goods, equipment, or wedding/celebration cake left on the premises. All items are to be removed from the premises at the completion of the function.
- The function commences and concludes at the agreed scheduled times.
- The Surf Club Coolangatta is located in a residential area. We would request that you and your guests are considerate of the local residents when leaving the Club
- In the event of any emergency situation, all guests should follow any instructions issued by wardens or staff.

Signed:

Signed:

Date:

Date:

Copy of this signed document to be provided to client