MARCOOLA
Surf Club

Functions PACKAGE

FUNCTIONS AT

Marcoola Surf Club

Thank you for considering the Marcoola Surf Club to host your function, meeting, or special event.

We're located on the Sunshine Coast halfway between Noosa and Mooloolaba. We have striking views providing the ideal spot for your event. The Hillier Function Room features a fully licensed private bar with access to a modern bistro with a contemporary Australian menu.

Our function package offers a variety of options for styling, food and beverages to suit every occasion and budget. We're committed to delivering affordable packages and delivering the best experience. Our functions team will assist you in the process and guide you through the options to accommodate your needs and budget. We look forward to hearing from you soon and assisting with any enquires.

If you are interested in holding your event with us please complete our function enquiry form and email to functions@marcoolasurfclub.com.au. Alternatively, you can drop it into one of our friendly staff members.

We look forward to hearing from you!

If you have any questions, please feel free to call us on (07) 5448 8605. We ask that you allow up to 72hrs for a functions team member to reply to your enquiry.

SID AND VAL HILLIER FUNCTION ROOM

Our function room accommodates 90 people comfortably and is fully licensed offering a bar, air conditioning, wheelchair access, separate private microphone access, two televisions, personal toilets, and a deck with a view of the ocean.



FUNCTION PACKAGES

Cocktail

Minimum 50 pax

$19 / head - Choice of 3 canapes served for 1/2hr
$25 / head - Choice of 4 canapes served for 1hr
$37 / head - Choice of 6 canapes served for 2hrs

SEAFOOD CANAPÉS

- Smoked salmon, pickled ginger and dill cream, cucumber disc (gf)
- Sweet chilli aioli crab on rice cracker (gf)
- Salt and pepper calamari skewers, roast garlic aioli

CHICKEN CANAPÉS

- Mini satay chicken skewers w/ peanut dip
- Smoked chicken pate & cranberry blinis
- Chicken, leek & parmesan tartlets
- Roast chicken & mushroom arancini
- Tandoori chicken balls w/ minted yogurt dip

MEAT CANAPÉS

- Sesame soy seared beef and wakame spoons (gf)
- Pork belly bites spoon, sesame soy drizzle

VEGETARIAN CANAPÉS

- Cherry tomato and basil bruschetta, balsamic glaze (v, gfo)
- Confit leek and feta tartlets (v, gf)
- Tomato and mozzarella arancini balls, truffle aioli (v)



Formal

Minimum 50 pax

$48 / head - 1 course (Main)
$63 / head - 2 courses
$79 / head - 3 courses

Choice of 2 x items off the Entree/Mains/Dessert Menu. Alternate drop.

ENTREE

- Candied leek & feta tart, rocket parmesan garnish salad
- Sesame soy pork belly, Asian slaw
- Prawn & avocado crostini, balsamic fig glaze
- Peking duck spring rolls, shredded cos, lime sweet chili sauce

MAIN

- Petite eye fillet, potato gratin, blanched broccolini, red wine jus
- Quince glazed chicken supreme, parmesan potato puree, asparagus, roast tomato relish
- Braised pork belly, caramelized onion mash, baby carrots, apple cider reduction
- Grilled salmon, cranberry, chickpea & cous cous rocket salad, honey mustard vinaigrette

DESSERT

- Raspberry baked cheesecake, mixed berry coulis, fresh cream
- Salted caramel panna cotta, crumbled chocolate honeycomb
- Sticky date pudding, vanilla bean ice cream, butterscotch sauce
- Passionfruit & forest berries pavlova, fresh cream

Buffet

Minimum 50 pax

ROAST CARVERY - $53 / head

CHOICE OF TWO MEATS
Pork, Beef, Chicken
Golden roasted potatoes
Roasted pumpkin
Corn on the cob
Medley of green vegetables

Dinner rolls
Condiments

Apple Crumble with whipped cream
Berry and mango pavlovas

BBQ BUFFET - $63 / head

Thick BBQ sausages
Rump steak
Satay chicken skewers
Crunchy slaw
Garden salad
Creamy potato salad

Dinner rolls
Condiments

Apple Crumble with whipped cream
Berry and mango pavlovas

Corporate

Minimum 30 pax

$53 / head - Full day
$42 / head - Half day

Choice of 2 items per break

MORNING & AFTERNOON TEA

Savoury

- Mini ham & cheese croissant
- Quiche Lorraine
- Confit leek & feta tart
- Savoury muffin
- Spinach & feta roll

Sweet

- Fruit & yoghurt cup
- Mixed mini muffins
- Scones with jam & cream
- Mixed doughnuts
- Homestyle banana bread

Platters

- Fresh fruit
- Baked savouries
- Sweet slices
- Anti-pasto



Platters

Platters designed for 8 - 10 people
Platters can be modified to suit dietary requirements

ANTI-PASTO - $125
Selection of cold meats, crudites, basil pesto, beetroot hummus, mixed olives and feta, crackers.

PARTY - $105
Party pies, mini sausage rolls, dagwood dogs, vegetable spring rolls, hot chips, bbq and tomato sauce.

SLIDERS - $105
Cheeseburger with mustard and ketchup, chicken schnitzel and slaw, beetroot and quinoa pattie, truffle aioli

PIZZA - $105
Hawaiian, bbq beef and bacon, tomato with basil pesto and feta, chicken with roast capsicum and chipotle aioli

SEAFOOD - $125
Salt & pepper calamari, battered flathead, prawn twisters, hot chips, aioli & tartare sauce

CHEESE - $125
Soft Brie, mild cheddar, creamy blue & feta, quince paste, dried fruits, crackers

SWEETS - $105
Chefs' selection of cakes, sweets & slices



Bar & Beverages

Our function room features its own private, fully licensed bar, providing a convenient and exclusive space for you and your guests to enjoy. You can choose to set up a bar tab or simply pay on consumption, whichever best suits your event requirements.

Please see below for our available beverage options for the function bar.

Guests are also welcome to access our main bar area, which offers an extensive selection of beer, wine, and spirits. This option is available at no additional charge should the function bar selections not meet your preferences.

If you have any specific beverage requests or would like to discuss tailored options, our friendly team would be happy to assist.

WINE
Oxford Landing Sauvignon Blanc
Oxford Landing Chardonnay
Angus Brut Sparkling
Oxford Landing Shiraz
Oxford Landing Merlot
Yalumba Galway Shiraz

BEER ON TAP
XXXX Gold
Hahn Super Dry 3.5
Stone and Wood Pacific Ale
Byron Bay Lager

SPIRITS
Smirnoff Vodka
Gordons Gin
Bundaberg Rum
Jim Beam
Johnny Walker Scotch
Mixers include Coca-Cola, Sprite and Soda

ROOM HIRE & BOOKINGS

For exclusive use of the function room, we have a minimum spend on food and beverage and a room hire fee may apply. The maximum capacity we can accommodate is 100pax.

For all other group bookings, we can offer general seating in our bistro area.

18TH AND 21ST BIRTHDAY BOOKINGS
18th and 21st birthday bookings with 60 pax or more will require a security fee of $300.

ROOM SET UP
Our standard room layout styles are listed below. Any other layout can be discussed with our friendly staff.

Our function room is equipped with audio and visual technology. Use of speaker and microphone can be hired at a fee of $50.

Decorations and personal touches are BYO. Strictly no confetti style products.

ROOM LAYOUT STYLES
No layout: Planter box closed off
Corporate: Straight table lines or u shaped
Cocktail: High bars and rectangle tables

CONFIRMATION OF BOOKING
Your booking is not confirmed until a deposit is received. We hold tentative bookings for 7 days only, and if your deposit has not been received, the space will be released without further notice.

PAYMENT
An initial invoice will be issued for 50% of food charges to secure your booking. A final invoice will be issued for the balance when final numbers are confirmed. All function accounts must be settled prior to the function.

If running a bar tab you must finalise payment on the night of the function or pay prior to event taking place. The contact signatory is liable to pay all money due under this agreement.

FINAL NUMBERS
Final numbers of guest are to be confirmed minimum 1 week prior to function to allow correct food ordering. It is your responsibility to notify us of the final figure.

Charges will be based on the guaranteed number or the number of guest attending, whichever is greater.

COURTESY BUS

We welcome the use of our courtesy bus for your guests to ensure safe and responsible passage.

Our bus runs Wednesday, Friday & Saturday from 5pm and Sunday from 11:30am. Our bus can transport 11 guests at a time.

Our bus runs under a catchment zone not crossing the Maroochydore, Bli Bli, or Coolum (Stumers Creek) bridges. If you are planning to use our courtesy bus with guest numbers over 20 pax please advise as early as possible so your booking can be secured.

We can accommodate private runs outside these hours and catchment zones. This can be arranged with our functions team one-week minimum prior to your event.

Private use of our courtesy bus will incur a fee to cover staff cost. This fee will be dependent on the number of guests, location, and timing of transportation requirements.



ADDITIONAL INFORMATION

CANCELLATIONS

In the event of cancellations the following terms apply. All cancellations must be made in writing and sent though to functions@marcoolasurfclub.com.au
For cancellations 6 weeks prior to your event, the deposit will be refunded in full.

If cancellation occurs after this 6 week period you may incur a cancellation fee of 50% of your deposit.

LICENSED HOURS

Marcoola Surf Club's licensed operation hours are from 10am to 12am.

Meetings, conferences, or breakfast events can be arranged with an early opening time 8am.

GENERAL TERMS AND CONDITIONS

Marcoola Surf Club is licensed to midnight for alcohol, after this time the club has a 30 minute grace period for patrons to finish beverages and leave the premises.

No alcoholic beverages are to be brought onto the premises nor taken off unless sold as a sealed take-away.

The club is not permitted by law to serve alcohol to intoxicated persons or persons under the legal age of 18.

Any damage deemed not to be reasonable wear and tear will result in the patron being responsible for any and all cost incurred.



THANK YOU FOR CONSIDERING

Marcoola Surf Club

FOR YOUR FUNCTION