

51 GARFIELD TERRACE
SURFERS PARADISE



FUNCTION AND EVENT PACKAGE

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"We held our event at BMD Northcliffe Surf Club a few weeks ago and the venue was such a great choice! From the beginning, dealing with Natalie, the Events Manager was so easy and pleasant. She gave us so many options and choices, and nothing was ever too hard or impossible to do. On the day itself, the venue proved to be a great location as it's fairly central but far away enough from the crowds. Despite being a busy evening, we had staff assisting us throughout the evening and the food was really good. Overall a really great experience and we look forward to working with the venue again". - Accor Hotels

WELCOME TO YOUR PRIVATE EVENT SPACE 'DECK 32'

Our private event space on our deck is a covered urban style space perfect for your special occasion.

It's an ideal space that will 'wow' your guests with beach side entertaining.

Deck 32 can accommodate 30 guests for a sit down meal, and up to 60-80 guests for a cocktail style function.

We pride ourselves for delivering flawless service and superior event catering.



Thank you for giving us the opportunity to be involved with your upcoming event. We hope to make it a memorable occasion.

If you have any questions regarding your individual requirements then please don't hesitate to contact us to discuss.

Deck 32 does not attract a hire fee. There is an agreed minimum spend depending on your event date which can contribute to both your catering and beverages. We pride ourselves in being an affordable venue choice.

In order to secure your event date, we require a 50% deposit of the agreed minimum spend to confirm your reservation.

Look forward to hearing from you soon.

Warm regards,
Northcliffe Surf Club Events
functions@northcliffesurfclub.com.au

"I had my 21st birthday at Northcliffe Surf Club and it couldn't have been better. Natalie was more than accommodating to anything that I wanted for the night, and the staff were great. The outdoor function room was a perfect size for our 50 guests, amazing sunset views, and not mention - great food. Thank you so much Natalie and the team for making my night so memorable". -Clair

EVENT PLATTERS

Recommended serving suggestion 7-10 people per below platter

SERVED ON ARRIVAL:

Turkish Bread & Assorted Dips \$25

Charcuterie platter \$70

Wagyu breseola, triple smoked ham, cornichons, triple cream brie, aged vintage cheddar, French blue cheeses, quince paste, dried fruits & crackers

Cheese board \$55

Aged vintage cheddar, triple cream brie, French blue cheeses, quince paste, dried fruits & crackers

MAIN PLATTERS:

Assorted Pastry platter \$70

Recommended serving suggestion 15-20 people for a single pastry platter (1-2 items per person)

Petite gourmet pies

Flaky sausage rolls

Quiche selection

(Smoky bacon & asparagus, tomato & mushroom, chicken & leek)

Served with tomato & bbq sauces

Steamed Dumpling Platter \$45

Recommended serving suggestion 10-12 people for a single dumpling platter (1-2 items per person)

Pork and chive gyoza

Vegetable gow

Prawn dim sum

BBQ pork bun

Served with chef's soy and chili fusion sauce

* Specific menu items and flavours may vary depending on season availability



"I have been so impressed with your level of communication and customer service, and all the people who served us were polite and friendly". -Nicky

EVENT PLATTERS

Recommended serving suggestion 15-20 people for below platters (1-2 items per person)

MAIN PLATTERS CONTINUED:

Vegetarian Platter (v) \$45

Arancini- mushroom & boccocini with truffle mayo & sesame

Sweet potato basil & cashew money bag & sweet soy

Crunchy lettuce & avocado Vietnamese Rice rolls- nam jim dipping sauce (gf)

Raw vegetables lightly pickled with tzatiki (gf)

Oceanic platter \$90

Salt & pepper squid

Panko crumbed whiting

Garlic marinated prawn twisters

Tempura scallops

Served with battered chips, tartare sauce & lemon

Satay platter (gf) \$70

Chicken breast skewers char grilled

Indonesian spices, sweet soy glaze & fried shallots

* Specific menu items and flavours may vary depending on season availability



*"Staff are great and so helpful.
The catering that we've always
chosen has been very, very good
and the views are spectacular. I
call it my 'penthouse' on the
beach".*

- Anne

GRAZING BOARDS

Minimum 30 people, with a maximum of 60 guests

\$16 per person

Select three of the following:

Char Siu Pork fried rice (gf)

Salt & pepper squid & red curry aioli (gf)

Angus beef slider- lettuce, tomato with aioli & bbq sauce

Chicken & olive risotto with parmesan (gf)

Sticky pork belly on Asian slaw (gf)

Thai beef salad & rice noodle (gf)

Salmon tataki – rice, wakami & wasabi citrus dressing (gf)

Pulled chipotle Beef- beans, sour cream & salsa (gf)

Pad thai – stir fried chicken & prawns, thai spices & peanut

Falafel ball- beetroot tzatziki & hummus (v)

Steamed glazed chicken bao bun

Spicy Sweet & sour pork- fried tender pork pieces,
pineapple & capsicum sauce

* Specific menu items and flavours may vary depending on
season availability



BEVERAGE PACKAGES



Bar Tabs are set by a dollar limit and are not limited to a specific time frame unlike our beverage packages below. You may determine your preference of house beverage or an open bar option for you and your guests. Alternatively, we have some excellent drink packages on offer.

Drinks Packages, minimum 30 people:

Bronze Package

2 hours - \$35 per person

3 hours - \$49 per person

Includes:

Wine: Morgans Bay Sparkling, Sauvignon Blanc & Shiraz Cabernet

Bottled Beer & Cider: Cascade Light, Carlton Mid, Great Northern Supercrisp, Great Northern Original, VB, XXXX Gold, XXXX Summer, Carlton Draught, Strongbow

Soft Drink: Bottles and Postmix - Coke, Coke No Sugar, Diet Coke, Sprite, Lift, Fanta, Gingerale, Raspberry Fanta, Mt Franklin, Tonic Water, Mother

Juice: Orange, Pineapple, Apple, Cranberry & Tomato

Tea & Barista Coffee

Silver Package

2 hours - \$42 per person

3 hours - \$55 per person

Includes everything in the Bronze Package plus:

Wine: Wolfblass Bilyara Sparkling, Sauvignon Blanc, Chardonnay & Shiraz

Bottled Beer & Cider: Corona & Ligera, Peroni Nastro & Leggera, Stella, Crown Lager, Guinness, Hahn Super Dry, Tooheys New, Tooheys Extra Dry, XXXX Bitter

Tap Beer: Cascade Light, Carlton Mid, Carlton Draught Tank Beer, Great Northern Supercrisp, Great Northern Original, VB, Pure Blonde, Carlton Dry, Bulmers Original

Gold Package

2 hours - \$49 per person

3 hours - \$65 per person

Includes everything in the Bronze & Silver Packages plus:

Premium Tap Wine: Squealing Pig Sauvignon Blanc, The Stag Chardonnay, Juliet Blush Moscato, Cape Schanck Pinot Grigio, Cape Schanck Rose & Saltram 1859 Shiraz

Tap Beer: Matilda Bay Fat Yak & Wild Yak, Stone and Wood Pacific Ale & Greencoast Lager, Stella

Basic Spirits: Vox Vodka, Johnnie Walker Red, Jim Beam White, Larios Gin, Bundy Rum, Bacardi Rum

* Wristbands will be provided to you for distribution to your guest

ADDITIONAL EVENT INCLUSIONS

For 30-40 guests
\$450

-Celebratory Cake made by our preferred supplier 'The Cake Tin', includes cakage and delivery

- Balloon Sets including:

4 x Table bouquets of 5 metallic balloons with printed top balloon (either number or happy birthday print)

2 x Floor bouquets of 7 metallic balloons weighted
Includes set up and delivery

- Dedicated Wait Staff

1 x Staff Member (x3 hour duration) to assist serving beverages to you guests

For 40-60 guests
\$700

-Celebratory Cake made by our preferred supplier 'The Cake Tin', includes cakage and delivery

- Balloon Sets including:

4 x Table bouquets of 5 metallic balloons with printed top balloon (either number or happy birthday print)

2 x Floor bouquets of 7 metallic balloons weighted
2 x Foil megaloon numbers (or additional floor bouquet if preferred)
Includes set up and delivery

- Dedicated Wait Staff

2 x Staff Members (x3 hours duration each) to assist serving beverages to you guests

Flower Walls are \$300 including delivery and installation. Flower walls provide the perfect back drop for photographs and come in a variety of colours.

If you have a preferred cake that you would you like to bring, cakage is \$2.50 per person. Alternatively ask us about our cakes which include delivery and cakage.



BMD Northcliffe Surf Club

Deposit, Terms and Booking Form

Event Details (Please fill in and circle/tick where applicable)

Name of your event:			Date of event:		
Event Start Time:	Event Conclusion:	* Bookings are for a maximum of 5 hours including set up time	30 minute set up time required: Y/N		
Event Space: Deck 32 <input type="checkbox"/> Main Bistro <input type="checkbox"/> Training Room <input type="checkbox"/>			Number of people attending:		
Event Type: Personal or Corporate Booking. If corporate, please confirm business name _____					

Catering and Beverage Details

Catering: Event Platters Banquet Meal Option

Bar Tab (House options - selected beverages) Bar Tab (Open options)

What is your tab amount? _____ We will speak to you when it's close to your tab limit, you can then choose to increase or return to a cash bar option for guests.

Other Details

Would you like to include any of our additional event package options? ie. Decor, Cake, Dedicated Wait Staff etc
 We can further discuss this together in due course _____

Contact Details of Main Event Liaison

Name: _____ Email: _____ Contact Number: _____

Payment Details

A 50% deposit is required to reserve your booking date and time, we do not accept tentative bookings. This deposit amount will contribute towards your agreed minimum spend. Final agreed minimum spend amount and catering details are required 14 days prior to your event date.

Agreed minimum spend amount: \$ _____

Deposit Amount: \$ _____ will be made via (please tick) Credit Card Direct Deposit

Direct Deposit to: Northcliffe Surf Life Saving Supporters Association Inc BSB: 064-445 Account: 1061 0893
 *For direct deposit please use your business name/last name and event date as a reference and email remittance to accounts@northcliffesurfclub.com.au & functions@northcliffesurfclub.com.au

Card Number: Expiry Date:

Name on Card: _____ Signature: _____ Date: _____

*If paying by credit card, please attach a copy of your drivers license (must match card holders name). This is required for amounts over \$500.
*Please return this booking form signed and any additional attachments to functions@northcliffesurfclub.com.au

Basic Terms and Conditions

EVENT DURATION AND MUSIC
 * Bookings are for a maximum of 5 hours including set up time. If you require additional hours, please speak to your event manager in advance as there will be an additional cost for this.
 * There are strict noise restrictions from 9:30pm, music will be turned off within the Deck 32 space.
CANCELLATIONS
 * Deposits are non refundable.
 * Complete event bookings are non refundable from 14 days out from your event date including catering requirements.
 * If event attendance is late and unavoidable, please speak to your event manager in advance.
CATERING
 * No food or beverages will be permitted to be brought in for consumption at any function unless otherwise approved by the venue.
 Food requirements and any special dietary requirements must be confirmed 14 days prior to the event.
 * Food is not to be taken away from our establishment without consent of the Kitchen, Venue Management and signing a Food Safety waiver form.

DRESS CODE
 * Dress standards are to be appropriate to the requirements of our club and the event. Neat and tidy appearance is required at any time.
RESPONSIBLE SERVICE OF ALCOHOL (RSA) AND MINORS
 * The venue follows guidelines for RSA. Staff members are instructed not to serve any alcoholic beverages to guests under the age of 18 years, or to guests in a state of intoxication and disorder.
 * Venue staff reserve the right to refuse the service of alcohol and may ask you to vacate the premises.
 * Minors caught consuming alcohol on the premises will be escorted from the premises along with their parents/legal guardian, police may be notified.

Client signature agreeing to Payment, Booking Terms and Conditions:
 _____ Date: _____