



GREENMOUNT BEACH
SURF CLUB

Function Packages
2024

Welcome!

Welcome to our exceptional event venue! We are delighted to offer you an overview of our facilities and services to help you create a memorable and successful function. Whether you're hosting a corporate gathering, wedding reception, birthday party, or any other special occasion, our venue is designed to cater to your needs and ensure a truly unforgettable experience.

Location: Our venue is on the southern end of the Gold Coast boasting amazing views of the SE skyline and all its wonders out across the Pacific Ocean. Only 10 minutes / 4km away from the Coolangatta airport and on the end stretch of the popular Marine Parade Coolangatta, so accommodation and transport are never an issue, and your guests will find it convenient to attend your function.

Facilities: Our venue boasts versatile and well-appointed spaces that can be customized to suit various event types and sizes. The Oceanview Deck features a spacious and vibrant space, with flexible seating arrangements to accommodate both seated dinners and standing receptions. Our new fresh function space also boasts the same airy ocean views along with its very own covered balcony. Our Venue welcomes members, their guests, and visitors alike, offering a TAB, Gaming and Keno facilities.

Oceanview Deck: Our big, beautiful deck offers charming outdoor space with panoramic views of the Gold Coast and Hinterland that can be utilized for all functions, specializing in larger groups, events, ceremonies, cocktail receptions, or simply as areas for guests to relax and enjoy the surroundings. This area provides a picturesque backdrop for your function, allowing for stunning photo opportunities and a touch of natural beauty.

Function room & balcony: The newly constructed Function room is equipped with abundant natural light, sound systems, and audiovisual equipment to enhance the ambiance and overall experience. It also boasts its own wrap around covered balcony with glittering fairy lights, ocean, town and skyline views. Suitable for sml-med parties, wakes, corporate, workshops, baby/bridal showers.

Catering: We understand the importance of culinary excellence in creating a memorable event. Our talented and experienced kitchen offers a range of menu options, from gorgeous sit-down meals to yummy platters and cute canapés. We prioritize quality, freshness, and presentation to ensure a delightful dining experience for you and your guests. We also do our best to cater for almost all dietary requirements.

Sincerely,

Greenmount Beach Surf Club Functions & Events Team

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e: functions@greenmountsurfclub.com.au

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Greenmount Function Space + Balcony

Hire *with attendant* (5 hours)
\$300.00 Off Peak (Mon - Fri daytime)
\$500 Peak (Nights, Weekends, Public Hols)
Minimum spend \$500 catering & \$500 beverage

deposit to secure booking \$200

- Exclusive access to the function room and adjoining balcony
- Private bar and toilets
- Screens and audio for slideshows and entertainment
- Extensive wrap around balcony with fairy lights with views of Pacific Ocean.
- AV inputs for own music device

30-90pax maximum

(80pax seated with limited layout)

Oceanview Deck

1/3 Section \$500 Hire, Set up & Pack down
\$600 minimum charge on food purchases only. Bar tabs separate.

1/2 Section \$1,000 Hire, Set up & Pack down
\$1,600.00 minimum charge on food purchases only. Bar tabs separate.

deposit to secure booking \$200

- 1/3 or 1/2 of the Oceanview Deck, with barriers, exclusively for your party.
- Access to this space for the agreed duration of booking.
- Deposit redeemed on final invoice.
- Wide amazing views of the Pacific Ocean.

60pax maximum

(40 pax seated with limited layout)

90pax maximum

(70pax seated with limited layout)

Whole deck \$2,500 Hire, Set up & Pack down
exclusive access \$2,400.00 minimum charge on food purchases only. Bar tabs separate.

deposit to secure booking \$400

- The whole Oceanview Deck with exclusive access for your party
- Access to this space for the agreed duration of booking
- Deposit redeemed on final invoice
- Large screen available

250pax maximum

(120pax seated with limited layout)

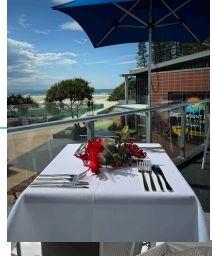
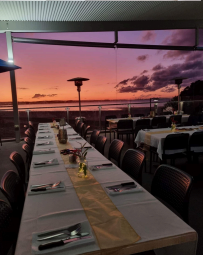
All functions run for up to 5 hours. Please ask your function coordinator for anything outside of these hours as it will depend on other bookings.

Minimum spend on deck area is based on turnover of that area. Please note that it does not include bar purchases

All bookings only confirmed once deposit and booking forms are received by club

Time slots available 11am - 4pm or 5pm onwards

30pax minimum for all functions



Platter Menu

Ideal for events where the exact number of guests is not known, or when you just want to provide some snacks for your guests to share.

Standard Platters

- \$120 Brunch Platter**
Assortment of sweet & savoury pastries with seasonal Fruit
- \$75 Kids Snack Platter**
Nuggets, Fish bites, Party Pies, Mac balls, cut Veg with sauces & dips
- \$110 Ultimate Snack Platter**
Fried Snacks: Crumbed wings, Mac balls, Tempura prawns, Meatballs
- \$140 Veggie & Vegan Platter (V,VG)**
Falafel, Plantain Nuggets, Arancini, Springrolls, Carrots Cucumber sticks, marinated mushrooms, Haloumi & Hummus & Veganaise
- \$65 Pizza Platter**
Choice of three fillings from the following:
Cheese / Supreme / Pepperoni / Hawaiian / Meat-Lovers / Veggie / BBQ Chicken
- \$100 Sandwich & Wraps Platter**
Choose 2 fillings for an assorted platter. Wraps are *GF*
Chicken & Avo / Cheese, Ham & Tomato / Vegetarian / Portuguese Chicken
- \$140 Greek Platter (GF)**
Falafel, Pita, Mixed olives, Lamb Koftas, Salami, Fetta, cut mixed veg & Hummus Tatziki
- \$120 Mexican Taco Platter (GF)**
Soft and hard tacos with choice of two fillings, Sour cream, cheese, salsa & Guacamole
Beef / Pulled pork / Fish
- \$140 Dessert Platter**
Assorted Cakes & Slices and pastries
- \$600 Grazing Table**
Includes an assortment of mixed cheeses, crackers, cured meats, mixed dips, olives, nuts, mini wraps, seasonal fruits, chocolates & danishes. Aprox 1.8m up to 50pax

Premium Platters

- \$130 Cheese Platter (GF)**
Assorted Cheese, Mixed olives & Rice Crackers
- \$120 Sliders Platter**
Mix of Pulled Pork & Beef fillings with Slaw on mini Brioche bun
- \$240 Grilled & cold meats Platter**
Kransky's, Pork ribs, Chicken & beef skewers, sliced rump, Meatballs, Chicken wings, chunky chips, Sliced pickle, Pickled onions, slaw & sauces
- \$160 Asian Platter**
Spring rolls, Rice paper rolls, Wontons, Gyoza, Money bags, Coconut prawns with Nim jam, sweet soy & kewpie mayo
- \$200 Fresh Seafood Platter**
Fresh seasonal seafood - typically prawns, oysters & marinated bugs
- \$150 Fried Seafood Platter**
Fish bites, crab claw, coconut prawns, S&P calamari, tempura prawns, tartare
- \$130 Grilled Vege Platter**
Asparagus, Zucchini, Tomato, Onion, Mushroom, Brussel sprout, Carrot, Capsicum, Patties, Marinated tofu, Mini rosti with Basil pesto, Beet hummus
- \$160 Triple Taco Platter**
Mixture of soft and hard tacos with 3 fillings - beef, pulled pork, and fish fillings, slaw, guacamole, sour cream, cheese & salsa
- \$45 Salad Platter**
Bowls of salads, choose 3 of the below toppings:
Caesar / Veggie / Garden / Cous Cous / Quinoa / Pasta

Some Items may be unavailable at times and may be substituted out for similar products.
Please ensure we have you ordered at least 14 days and paid for 7 days prior to the date of your event.

Cocktail Service Menu

This style of service is perfect for a more formal function, where seated dining is not desired. We cater for the number of guests These are served by staff to your guests over a 60 min period (package depending).

Grazing Package - \$45 p/p

Perfect for a 'light meal'. 6-8 pieces per person.

Pick 3 Standard Options & 3 Premium Options

Banquet Package - \$65 p/p

A good meal replacement. 10-12 pieces per person.

Pick 5 Standard Options & 5 Premium Options

Standard Options

Fried Seafood

Assorted fried snacks *with tartare (GF)*

Bruschetta

Vine tomato, spanish onion, feta on mini turkish bread
w balsamic glaze (V)

Grilled Skewers

Mixed meat & veggie grilled skewers *w satay sauce (GF)*

Mac n Cheese Balls

w Cranberry Sauce (V)

Lamb kofta

w tatziki sauce (GF)

Falafel

w Hommus (GF, V, VG)

Meatballs

w Sweet hickory bbq sauce

Premium Options

Assorted Seafood

Fresh prawns, Tempura Szechuan Prawn, Crab claw
w tartare

Crumbed Camembert bites

w cranberry sauce (V)

Mini pulled Beef sliders

Pulled beef, slaw on mini brioche bun

Arancini Balls

Smokey bacon & cheese OR Pumpkin Arancini balls *w garlic aioli & parmesan (V, GF)*

Sticky pork belly & asian slaw

Sticky pork belly bites with micro asian slaw

Charcuterie

Stuffed Olives, Salami, Bocconcini, Cherry tomato *w Olive oil*

Premium Veggie Spring Roll

Spring rolls *w Sweet Chili sauce (V, GF, VG)*

Some Items may be unavailable at times and may be substituted out for similar products.

Minimum of 30 guests required to book the cocktail dining option.

Alternate drop set menu

2 courses - \$55 p/p

Choice of Entrée & Main or Main & Dessert
Pick 2 options from each menu.

3 courses - \$65 p/p

All three courses Entrée, Main & Dessert
Pick 2 options from each menu.

Entrees

Salt & Pepper Calamari

Served with Aioli & Rocket (GF)

Mini Thai Beef Salad

Chargrilled Thai Beef on Asian inspired Salad
(GF)

Arancini Balls

Mushroom & Cheese (V) or Pumpkin (V,GF,VG)

Mini Portuguese Chicken flatbreads

Portuguese spiced chicken on mini flatbread

Bruschetta

Vine tomato, spanish onion, feta on turkish &
basil & balsamic reduction (V)

Mains

300g Sirloin Steak

Cooked Medium with Creamy Mash & Vegetables (GF)

Chicken Breast

Stuffed with Brie, Sundried Tomato & Spinach served with Sweet
Potato & Baby Vegetables (GF)

Grilled Barramundi

Served with a Mango & Feta Salad & Sweet potato chips (GF)

Herb-infused Lamb Cutlet

Greek Salad & Chat potato (GF)

Three Mushroom Risotto

With aromatic herbs, baby spinach & toasted pine nuts (V,GF,VG)

Desserts

Celestial chocolate Cake

Chocolate cake served with cream, strawberry & mint (GF)

Cheesecake

Cheesecake served with cream, strawberry & mint
Assorted flavours - please ask coordinator for current available flavours.

Red Velvet Slice

Red Velvet Slice served with cream, strawberry & mint

Vegan Mud cake or Carrot Cake

Individual cake served with Coconut yoghurt & strawberry (V, VG)

Lemon Meringue

Slice of lemon meringue served with cream, strawberry & mint

CAKE SERVICE

\$2 p/p

Served own, sliced formal wedding/celebration cake as dessert served with cream & strawberry

CAKE

Own cake \$20

own cake, slice & served by function guest. Plates & spoons provided

Minimum of 30 guests required to book the set menu dining option.

Packages

Celebration of Life

\$1,200 (Suitable for up to 50 guests)

- Room hire with bar attendant up to 5 hours
- Tea & Coffee station
- 5 Standard platters or a grazing table
- Flowers/memorabilia table with black/white linen and candle
- Faux flower & vases on tables (up to 10)
- Lectern
- Full access and use of AV equipment & sound

Baby/Bridal Showers

\$1,200 (Suitable for up to 50 guests)

- Room hire with bar attendant for up to 5 hours
- Tea & Coffee station
- 5 standard food platters or grazing table
- Presents table with linen and faux flower vases
- Peacock chair
- Faux flower & vases on tables (pending layout)
- A3 Frame with welcome sign
- Full access and use of AV equipment & sound

Corporate Workshops



Half Day (Up to 5 hours)

\$40pp*

- Room hire up to 5 hours
- Room set up
- Full access and use of AV equipment & projector
- Unlimited coffee & tea station
- Morning (or) afternoon tea - premium coffee and 1 food platter selection
- Lunch - Sandwiches/wraps & seasonal cut fruit

Full Day meeting (Up to 8 hours)

\$50pp*

- Room hire up to 8 hours
- Room set up
- Full access and use of AV equipment & projector
- Unlimited coffee & tea station
- Morning and afternoon tea - premium coffee and 1 food platter selection
- Lunch - Sandwiches/wraps & seasonal cut fruit



Only need a couple of hours or just the room? Enquire within

Flexible hire packages available



Don't know which space?

Contact us for a recommendation or a quote to get started

Deluxe Options

Breakfast upgrade \$20pp

Chilled juice & water Station \$5pp

****All corporate packages are min 10 guests**

MON - FRI 7.00-12.00 & 12.30-5.30

- Notebooks/Pens/Flipchart/Whiteboard for corporate events

contact us for a quote

T&C's

Bookings made on the understanding that, whilst you are granted the exclusive use of some areas that, there will be other areas of the club that will still be in use by members & guests. A surcharge of 15% on the final invoice amount is applicable for events held on Public Holidays.

Our licensed trading hours are 10am to 12am Monday-Sunday (or at managers discretion, excl Christmas Day, Good Friday and Anzac Day)

Photo ID & Children We retain the right to refuse entry to guests without photographic ID or reciprocal membership cards. Please inform your guests.

We do not hold 18th birthdays. Under 18's must vacate the premises by 10pm.

Confirmation and Deposit: Function booking is confirmed when completed booking form and deposit have been received. Your function will not be confirmed without either. Management reserves the right to cancel any unsecured bookings, without notice if confirmation has not been received.

Cancellation: Cancellations of a booking must be in writing. If a cancellation occurs up to 30 days prior to function date, any catering that has been paid for can be refunded however the deposit amount is NON-REFUNDABLE.

Final Numbers: Final numbers are due the 7 days prior to your function. The final numbers that constitute the minimum number of guests you will be accommodated for is applicable to cocktail packages. Set menu and cocktail dining option require final numbers 10 days prior to function. If numbers drop after this confirmation, you will be charged for the initial confirmed numbers.

Payment: Full deposit must be paid at time of booking. Bar tab payments to be settled at end of consumption. Confirmation of options and styling by 14 days prior, full payment of invoice no less than 7 days before function. If payment is not received 7 days prior, we reserve the right to cancel your booking.

Damages: You assume the responsibility for damages caused by yourself and your guests.

Alcohol and the law: Alcohol may only be consumed by patrons over the age of 18. Photo proof of age may be requested at any time by venue staff, wrist bands will only be given to guests over 18 as minors cannot be served. Responsible service of alcohol laws apply to the entire venue.

All 21st birthday's and any functions over 100pax must have a security guard, quotes advised on confirmed bookings. Guards are minimum 4 hours
Management reserves the right to refuse entry or service and remove an individual without notice.

Music, noise & AV: Our license states that amplified music/speakers must not be located on any of the outdoor/deck areas. Amplified entertainment is permitted to be set up inside the main venue. Function room may have a DJ/Solo or duo, own equipment & speakers required.

For slideshows, this must be in a slideshow format on your own laptop with a HDMI input or the adapter for HDMI input. We ask that you pre-test your slideshow on our system. For music in the function system we have a Aux input for the function zone and you will need the cord for Aux to your device input.

Dietary requirements: With all care taken in the kitchen, fried products from our fryers may come in contact with gluten. We purchase some GF items but cannot guarantee these items are 100% free of contact with gluten.