

function and events



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welcome to the alex surf club



Boasting the most beautiful views on the Sunshine Coast, the Alex Surf Club has grown to become a local favourite for it's food, live music and atmosphere.

The Alex Surf Life Saving Club currently has over 500 lifesavers, over 500 nippers, another 1000 which include life members, nipper parents and long service members which is all supported by The Alex Supporters Club.

The Alex Supporters Club has two function spaces to hire both with ocean views, private bars and AV equipment upon request.

ANY CLOSER TO THE BEACH...
YOU'D HAVE SAND IN YOUR TOGS

the lookout terrace

The Lookout Terrace is a private space on the first floor of The Alex Surf Club and has floor to ceiling windows to enjoy the ocean views

Amenities	Capacity
Private bar	U-Shape 30
Projector	Classroom 60
4 TV screens	Theatre 80
HDMI & AUX	Sit Down 80
Fairy lights	Cocktail 120
Private toilet	

ROOM HIRE FROM \$450

MONDAY - THURSDAY
UNTIL 4PM | \$450
FROM 5PM | \$450
FULL DAY | \$600

FRIDAY - SUNDAY
UNTIL 4PM | \$900
FROM 5PM | \$900
FULL DAY | \$1200

Room hire includes:
Set up and pack down
Linen
Staff
Amenities

Ideal for breakfasts, luncheons, dinners, meetings, conferences, birthdays, cocktail parties, weddings





FUNCTION FACILITIES

the bluff function

Located on the ground floor of the Alex Surf Club the Bluff Function room has views of the Buhk Family Park and Alexandra Headland beach

Amenities	Capacity
Private bar	U-Shape 30
Projector	Classroom 60
6 TV screens	Theatre 80
HDMI & AUX	Sit Down 80
Fairy lights	Cocktail 120

ROOM HIRE FROM \$450

MONDAY - THURSDAY
UNTIL 4PM | \$450
FROM 5PM | \$450
FULL DAY | \$600

FRIDAY-SUNDAY
UNTIL 4PM | \$900
FROM 5PM | \$900
FULL DAY | \$1200

Room hire includes:
Set up and pack down
Linen
Staff
Amenities

Ideal for breakfasts, luncheons, dinners, meetings, conferences, birthdays, cocktail parties, weddings

breakfast

BEVERAGES

INCLUDED

unlimited tea & coffee station
apple, orange, pineapple juice
with buffet, continental and plated

BUFFET BREAKFAST

\$30PP

smoked bacon, scrambled eggs, slow roasted tomato, chipolata
sausage, herbed mushrooms, hash browns, baked beans

PLATED BREAKFAST

\$30PP

choice of

- ham, spinach, pumpkin, mushroom and feta frittata, warm cherry tomatoes and toasted ciabatta
- scrambled eggs, chipolata sausage, bacon, spiced tomato, hash brown and toasted ciabatta
- house-made ricotta hot cakes, seasonal fruits, maple syrup and ice cream

add alternate drop for \$2.50pp

CONTINENTAL BREAKFAST

\$20PP

seasonal fruit and natural yoghurt
fresh baked danish pastries, croissants, toast, fruit loaf
spreads, butter and honey

upgrade \$3.50pp

ham and cheese croissant
banana bread
spinach and feta muffins

*all menu items are subject to availability and seasonal change



day delegate

HALF DAY \$35PP

morning tea, lunch & beverages

FULL DAY \$45PP

morning tea, lunch, afternoon tea & beverages

MORNING TEA

choice of two

assorted danish pastries

fresh cut fruit platter

scones with jam and cream

assorted muffins

AFTERNOON TEA

choice of two

assorted danish pastries

scones with jam and cream

assorted muffins

assorted slices

LUNCH

assorted wraps

assorted baguettes

ceasar salad bowl

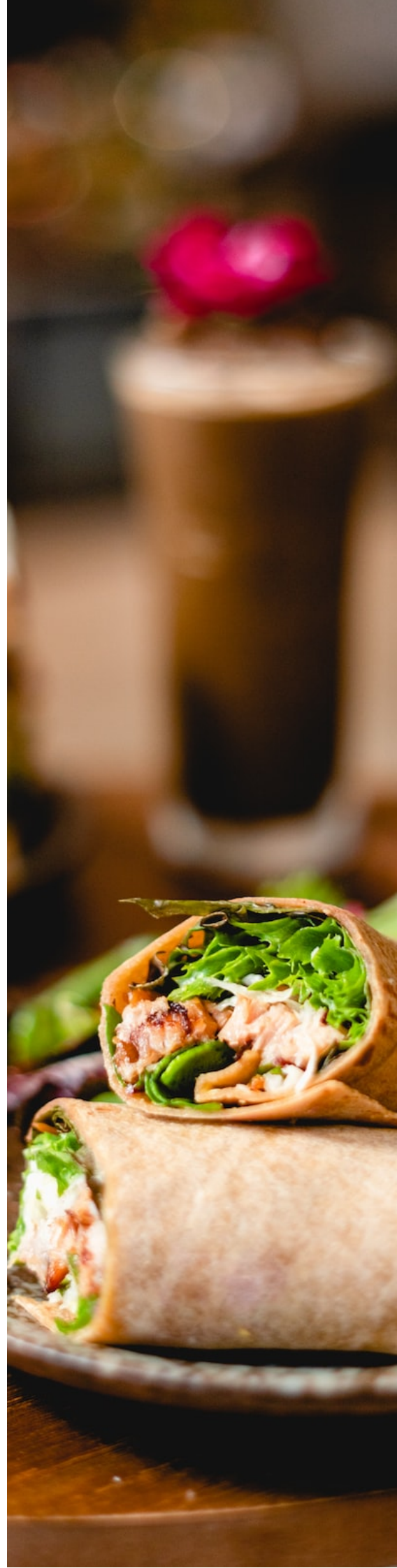
mixed pie selection

BEVERAGES

all day tea & coffee station

juice with morning tea

soft drink with lunch



*all menu items are subject to availability and seasonal change



create your own

BEVERAGES

\$7PP

unlimited tea and coffee station

MORNING AND AFTERNOON TEA

\$9PP

crudités and dips
house baked biscuits
scones with jam and cream
fresh cut fruit
danish pastries
assorted slices
mixed muffins

LUNCH

\$10PP-\$16PP

sandwich assortment \$10
selection of cold cut meats and salad on assorted white
and grain breads

wrap assortment \$14
selection of cold meats and salad on soft tortilla

baguette assortment \$16
selection of cold meats and salad on soft ciabatta

*all menu items are subject to availability and seasonal change

EACH PLATTER CATERS APPROX 10PAX

platters

FRUIT

\$80

selection of seasonal fresh fruit

SUSHI

\$95

selection of smoked salmon, tempura prawn and crispy chicken house-made sushi with soy sauce, wasabi, pickled ginger

SATAY SKEWERS

\$95

grilled chicken skewers, creamy peanut sauce, crispy fried onion

FISHERMAN

\$120

salt & pepper squid, crispy battered dory, panko crumbed prawns, half shell scallops, fish cakes, thick cut chips, lemon, tartare add: Mooloolaba prawns, fresh oysters, smoked salmon for \$60

VEGAN

\$120

sweet potato croquettes, grilled vegetable skewers, vegetable spring rolls, falafel, hummus, pesto dips

SLIDERS

\$130

smokey bbq pulled pork sliders, slaw, brioche bun

BIG FOOT PIZZA

\$50EA

vegetarian
roasted pumpkin, cherry tomatoes, kalamata olives, feta cheese

hawaiian
ham, pineapple, mozzarella

margarita
fresh tomato, fior di latte, basil pesto

pepperoni
pepperoni, capsicum, kalamata olives,

ASIAN

\$95

vegetable spring rolls, prawn twisters, assorted dim sum & dumplings, prawn crackers, sweet chilli sauce, chilli soy dipping sauce

ANTIPASTO

\$95

camembert & blue cheese, selection of chefs choice meat, grilled vegetables, dips, marinated olives, crispy ciabatta and crackers

AUSSIE

\$110

assorted gourmet pie and sausage roll selection

MEAT FEAST GLUTEN FREE

\$135

prawn & chorizo, satay chicken, honey garlic & rosemary lamb skewers, falafels, sriracha chicken wings



*all menu items are subject to availability and seasonal change

canapes

1 HOUR \$30PP
SELECT 6

HOT

kilpatrick oysters
beetroot & feta arancini, pesto
ratatouille & hummus vegan tartlet
prawn & ginger wonton
grilled Hervey Bay scallop, prosciutto, garlic chilli butter
vegetable spring roll
pork belly bites, pickled cucumber, sweet & spicy sauce
satay chicken skewers
honey lamb, red onion, capsicum skewer
prawn & chorizo skewer
teriyaki beef skewer

1.5 HOUR \$38PP
SELECT 8

COLD

natural oysters
samurai oysters, wakame, pickled ginger, ponzu, sesame
mixed sushi - crispy chicken, salmon, tempura prawn
poached pair, prosciutto, blue cheese, bruschetta
smoked salmon, sundried tomato, cream cheese, cucumber
rare beef, horseradish, caramelised onion crostini
tomato, Persian feta, olive tapenade

SUBSTANTIAL FINGER FOOD \$18PP
SELECT 2

beer battered dory, crispy fries, tartare, lemon
classic caesar salad, house dressing, grilled chicken
salt & pepper squid, crispy fries, lemon, aioli
butter chicken, jasmine rice, pappadum
pulled pork bao, lettuce, cucumber
thai beef salad, rice noodles, toasted peanuts

*all menu items are subject to availability and seasonal change





mains

2 COURSE \$60PP

3 COURSE \$70PP

alternate drop - select two

ENTREES

cold smoked salmon, wakame, ponzu, soba noodles, pickles ginger sesame

thai marinated beef salad, crispy noodles, capsicum, snow peas, coriander

prosciutto wrapped Hervey Bay scallops, hollandaise, mini seasonal salad

smoked chicken salad, spinach, mango macadamia and honey mustard dressing

Mooloolaba prawns, avocado, iceberg lettuce, cherry tomatoes, lemon, balsamic dressing

beetroot & feta arancini, basil pesto, watercress

MAINS

200g eye fillet, herbed potatoes, roasted tomato, broccolini, bacon & rosemary red wine jus

slow cooked lamb shank in red wine, tomato & root vegetable sauce, garlic mash, broccolini

Humpty Doo barramundi, gratin potato, asparagus, lemon, caper butter sauce

creamy brie stuffed chicken supreme, rosemary smashed potato, seasonal green, garlic cream

chargrilled swordfish steak, mediterranean vegetables, salsa verde

mushroom risotto, sautéed mixed mushrooms, creamy arborio rice

DESSERTS

chocolate lava cake, chantilly cream, strawberries

vanilla bean panna cotta, berry compote, almond toffee

lemon meringue tartlet, vanilla bean curd

raspberry parfait, fresh fruit & mint salad

CHILDRENS MENU

2 COURSE \$20PP

3 COURSE \$23PP

alternate drop - select two

ENTREE

garlic and cheese bread

MAINS

crumbed chicken schnitzel, chips, tomato sauce

battered fish, chips, lemon, tartare

cheeseburger, chips, tomato sauce

DESSERT

ice cream sundae

*all menu items are subject to availability and seasonal change

beverage packages

STANDARD

4 hours \$50pp

5 hours \$55pp

TAP BEERS

xxxx gold, hahn superdry 3.5, stone & wood, burleigh big head

WHITE WINE

oxford landing sauvignon blanc, pinot grio, chardonnay

RED WINE

oxford landing cabernet sauvignon

SPARKLING WINE

angus brut premium cuvee, angus pink moscato

NON-ALCOHOLIC

selection of juices, coke cola, lemonade, lemon squash, ginger

ale, soda water

SUPERIOR

4 hours \$60pp

5 hours \$65pp

standard package plus

SELECTED BOTTLED BEERS

alex draught, byron bay, peroni azzurro, peroni azzurro 3.5

WHITE WINE

selection of one additional white wine

RED WINE

selection of one additional red wine

SPARKLING WINE

dunes chardonnay pinot noir sparkling nv

PREMIUM

4 hours \$75pp

5 hours \$80pp

standard & superior packages plus

SPARKLING WINE

janz premium cuvee

SPIRITS

house vodka, bourbon, rum, scotch, white rum, gin

*packages subject to change due to availability and placement



terms & conditions

BOOKING & CONFIRMATION

Bookings are confirmed upon receipt deposit (room hire) or full event payment being received. Hire of our function rooms are all subject to availability. The Club reserves the right to cancel functions and provide a full refund.

MINORS

Under 18s are permitted in the venue supervised by a parent or legal guardian until 10pm.

ACCESSABILITY

The Club is a fully accessible venue.

BREAKAGES AND EXTRA CLEANING

Should there be any breakages to furniture/fixtures/equipment or extraordinary cleaning required this will be charged to the organiser. Table scatters and confetti are strictly prohibited.

SECURITY

Security costs may be added to your event where management deems necessary and those fees will be charged to the organiser.

MINIMUM SPEND

Our function rooms are subject to minimum spends on weekends, during school holidays and public holidays. Minimum spends are across food and beverage. If the minimum spend is not met the organiser will be invoiced the difference as room hire after the event which is to be paid within 7 days of the invoice date.

CANCELLATION POLICY

Days Prior to Event Date:

Cancellation more than 21 but less than 45 days prior to the event will result in loss of 50% of your deposit.

Cancellation within 21 days prior to event will result in loss of 100% of your deposit.

10 days prior to Event Date:

- Final numbers will be confirmed with you by the function manager 10 days prior to the event date.

- Once the numbers are confirmed no reduction in numbers will be accepted and you acknowledge you will pay liable to pay for the confirmed number of attendees.

- Final catering choices will be confirmed with you by the functions manager at the same time.

- If there are any additions to the numbers or catering choices, an adjusted invoice will be sent to you for payment.

- The entire outstanding balance of the event will need to be paid and cleared into the Clubs bank account 7 days prior to the event.

- Cancellation within 7 days of event will result in loss of 100% of your event invoice.

Any Additional Charges

Additional beverages, food or other charges (Bar tabs, extra food platters, etc) not otherwise included within your event package, need to be settled on the same day of your event. Failure to do so, will incur an administration fee of \$250.

