ALEX SURF CLUB

For your next party or corporate function

WELCOME TO THE ALEX SURF CLUB

The Bluff Function Room is suitable for most occasions:

Boardroom meetings
Business seminars
Training courses
Conferences
Sales and planning meetings
Presentations
Trade shows
Product launches
Cocktail parties
Birthdays
Anniversaries
Christmas parties

Alex Supporters Association
167 Alexandra Parade,
Alex Heads, QLD 4572
functions@alexsurfclub.com.au
07 5443 6677
alexsurfclub.com.au

Alex Surf Club

ROOM CAPACITIES

	U - Shape	Classroom Style	Theatre Style	Cocktail	Sit Down
The Bluff Function Room	30	60	80	120	80
The Lookout Terrace	30	60	80	120	80

ROOM HIRE

MONDAY - THURSDAY
$150 up to 4pm
$150 5pm Onwards
$250 Full Day & Night

WEEKEND
$350 up to 4pm
$350 5pm Onwards
$500 Full Day

Room Hire includes:
Set up, pack down and cleaning
Tables linen, napkins, side plates
Private bar and staff
Full use of projector, screens and audio equipment

Bluff Bar and Bluff Function Room available together by negotiation only
Additional setup fee may be incurred*

BREAKFAST

LIGHT BREAKFAST $15PP

Unlimited tea, coffee, orange juice
Fresh baked- fruit muffins, Danish pastries, croissants
Chefs selection of seasonal fruits and natural yoghurt

CONTINENTAL BREAKFAST $18PP

Unlimited tea and coffee
Apple, orange, pineapple juice
Seasonal fruit, natural yoghurt
Fresh baked- fruit muffins, Danish pastries, croissants, toast, fruit loaf
Breakfast spreads, butter and honey

UPGRADE

Ham and cheese/ Avocado tomato cheese croissants $3.50pp
Banana Bread $3.50pp
Bacon and cheese/ spinach and fetta muffins $3.50pp

Alex Surf Club

BREAKFAST

BREAKFAST BUFFET $30PP

minimum 30 people

Includes Continental Breakfast

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

PLATED BREAKFAST $25PP

minimum 30 people

Unlimited tea, coffee, orange juice

please select two of the following

Ham potato spinach fetta frittata, dressed mustard greens

Buttermilk pancakes, bacon, maple syrup

Scrambled eggs, chipolata sausage/bacon, house tomato chutney, hash brown, toasted Turkish, rocket

Baked eggs, Spanish beans, spiced avocado, chargrilled ciabatta

Grilled mushroom, spinach, herbed tomato, roast pumpkin bruschetta

add chefs selection of seasonal fruits & danish pastries $5pp

add alternate drop $2.50pp

Delegate Catering

PACKAGES

minimum 30 people

PACKAGE ONE

$35 per person

Unlimited tea and coffee

MORNING TEA

(select one)

House baked biscuits

Scones with jam and cream

Assorted muffins,

Crudités and dips

LUNCH

Assorted sandwiches

Cold selection

(select one)

Mixed green salad

Caesar salad

Hot selection

(select one)

Assorted mini quiche

Mixed mini pies, sausage rolls

Mixed sushi

AFTERNOON TEA

(select one)

House baked biscuits,

Scones with jam and cream,

Assorted muffins,

Fresh cut fruit

PACKAGE TWO

$45 per person

Unlimited tea and coffee

MORNING TEA

Assortment of Danish pastries

Assorted slices

Crudités and dips

LUNCH

Assorted baguettes

Cold selection

(select one)

Mixed green salad

Caesar salad

Hot selection

(select one)

Assorted mini quiche,

Mixed mini pies, sausage rolls,

Mixed sushi

AFTERNOON TEA

Assortment of house baked biscuits,

Scones with jam and cream,

Assorted muffins,

Fresh cut fruit

Delegate Catering

BUILD YOUR OWN

MORNING AND AFTERNOON TEA

Unlimited tea and coffee $6pp
Crudités and dips $5pp
Fresh cut fruit $6pp

Below available seperate or
select one $5 option
and two $8 options for $10pp

House Baked biscuits $5pp
Scones jam and cream $5pp
Danish pastries $8pp
Assorted slices $8pp
Mixed Muffins $8pp

LUNCH

SANDWICH ASSORTMENT $6pp
Chef's selection of cold cut meats and salad on assorted white and grain breads

WRAP ASSORTMENT $10pp
Chef's selection of cold cut meats and salad on a soft tortilla

BAGUETTE ASSORTMENT $15pp
Soft ciabatta baguettes filled with -
Smoked salmon, mixed lettuce, sundried tomato, red onion, dill pickles, caper mayo
Leg ham, seeded mustard, mixed lettuce, sliced tomato, tasty cheese
Roasted pumpkin, Charred eggplant, caramelized onion, baby spinach, hummus
Pesto chicken, rocket, sundried tomato, red onion, brie cheese, garlic aioli

FOCACCIA OPEN GRILLS $20pp
Assortment of toasted open grills -
New Yorker - turkey, mushroom, tomato, capsicum, cheese, cranberry
Queensland Tropical - Ham, pineapple, cheese
Vego - cream cheese, mushroom, capsicum, onion, roast pumpkin, cheese, pesto
Italian - Salami, tomato, capsicum, onion, olives, cheese
Served with leafy green salad and chips

PLOUGHMANS LUNCH $30pp
Selection of sliced cold meats- turkey, salami, roast of the day, leg ham, smoked salmon
Greek salad, Caesar salad, garden salad
Assorted condiments, grilled breads
Antipasto platter - Olives, charred pumpkin, grilled zucchini, sundried tomato, dill pickles, grilled eggplant, roast peppers, hummus

PLATTERS

Cater for 10pax

FRUIT JARS $60

Seasonal medley of fruit

CRUDITE JARS $60

Seasonal vegetable batons with hommus, pesto rosa

SUSHI $85

Teriyaki chicken, vegetarian, salmon, tempura prawn, crispy chicken, soy, wasabi, pickled ginger

CHEESE $95

Brie, blue and cheddar, dried fruit and nuts, olives, quince paste, crackers

SATAY $90

Chicken satays, peanut satay sauce, fried onion

ASIAN $85

Vegetable spring rolls, prawn twisters, chicken dim sim, pork dumpling, prawn crackers, chilli soy dipping sauce

SAUSAGE ROLL $85

Classic sausage rolls, battered chips, house tomato chutney

FISHO $95

Crumbed North Queensland prawns, Bribie Island whiting, panko squid, seasoned wedges, lemon, tartare

Function Catering

PLATTERS

VEGAN $120

Vegetable pakora, ratatouille and hommus tartlet, chick pea,
spinach and caramelised onion roll

GOURMET PIES $120

Beef mushroom, pepper, and chicken pies,
battered chips, house tomato chutney

QUICHE $150

Quiche Lorraine, spinach and fetta, cheese and chorizo, battered chips,
house tomato chutney

HOT DOG $150

cheese kransky, sauerkraut, mustard

SLIDERS $150

BBQ pulled pork sliders, coleslaw

MIDDLE EASTERN $150

Butter chicken samosas, lamb madras,
vegetable parcel, lemon yoghurt

CAKEAGE

complmentary cake cutting
served on platters

individual plated with
seasonal fruit & cream $5pp

BIG FOOT PIZZAS

vego, hawaiian, margarita or pepperoni
$35 each

Canapes

MENU

1 Hour $24pp
select 6

1.5 Hours $31pp
select 8

2 Hours $39pp
select 10

HOT

Kilpatrick oyster - smoked bacon, Worcestershire
Rockefeller oyster - herb, parmesan crumble
Mignonette oyster - red wine vinegar, golden shallot

Honey, garlic and rosemary lamb skewer
Satay chicken skewer, toasted peanuts
Beef, lime and black pepper skewer
Chargrilled vegetable skewer V
Prawn and water chestnut gow, wakame salad
Steamed chicken won ton, black rice vinegar
Hervey bay scallop ceviche, mango chilli coriander salsa
Lamb kofta, minted yoghurt
Spiced beef ball, smoked tomato ragout
Mushroom and mozzarella aranchini, basil pesto V
Prawn and water chestnut gow, wakame salad
Thai fish cake, nam jim dressing
Vegetable spring roll, sweet chilli jam V
Miso eggplant,wakami , teriyaki V

CANAPES

COLD

Natural oyster - lemon, Murray River pink salt
Bloody Mary oyster - Vodka, tomato, tabasco
Thai oyster - ginger, lemongrass, chilli

Water thin, Blue cheese, fig jam, baby cress V
Rare beef, caramelized onion tartlet
Smoked salmon, sundried tomato cream cheese, cucumber
Pumpkin, fetta, beetroot, tart V
Mixed Sushi, soy, wasabi VO
Tomato, Persian fetta, olive tapenade crostini V
Red wine poached pear, prosciutto bruschetta V
Salmon poke, avocado, sesame, nori
Hervey Bay scallop, chilli jam, fried onion tart
Smoked chicken, pistachio, green apple, honey

SUBSTANTIAL FINGER FOOD
$15 EACH
SELECT 2

Crumbed flathead, golden fries, sauce remoulade
Chicken, classic Caesar salad, house dressing VO
BBQ chicken lollipops, sweet potato fries
Mexican beef chilli bowl, crisp tortilla
Thai beef and rice noodle salad, toasted peanuts
Chicken korma curry, fragrant rice, pappadum

Sit Down

MENU

minimum 30 people

1 course $35 per person
2 course $50 per person
3 course $60 per person

ENTREES

Herb and parmesan crusted lamb cutlet, radish, watercress, heirloom tomato
Beetroot cured Tasmanian salmon, pickled zucchini and orange salad
Grilled scallops, potato and leek puree, prosciutto shard, herb salad
Herb and mustard chicken skewers, spinach and mushroom tart
Local prawns, compressed watermelon, mint, fetta, cress
Beef carpaccio, red pepper, pine nuts, dressed rocket

VEGETARIAN OPTIONS

Mushroom, pumpkin and ricotta tart, mustard green salad
Tomato and basil arancini, parmesan wafer, watercress

MAINS

Charred porterhouse, horseradish mash, slow roasted tomato, spinach and mushroom fricassee

Oven roasted chicken supreme, fondant potato, green beans romesco sauce

Pork cutlet, sweet potato rosti, buttered broccolini, apple cider gravy

Tasmanian salmon, saffron skordalia, pickled radish and zucchini, dressed rocket

Braised lamb shank, confit garlic mash, baby carrots, minted peas

N.T Barramundi, herb and parmesan risotto cake, grilled asparagus, lemon butter sauce

VEGETARIAN OPTIONS

Roast baby carrots, smoked eggplant, blistered tomato, quinoa, pepita crumble, watercress

Sweetcorn and zucchini fritter, baby beetroots, roasted mushroom, pinenuts, herb salad

DESSERTS

Vanilla panna cotta, strawberry and passionfruit salsa, almond toffee

Banana pudding, vanilla ice cream, butter scotch, walnut crunch

Dark chocolate mousse, fresh berries, double cream, hazelnut biscotti

Raspberry parfait, chocolate crumble, blackberry jam, vanilla tuile

KIDS MENU

Main Only $15pp
2 Course $20pp

ENTRÉE

select one

Bacon and cheese toasts

Mac and cheese

MAIN

select two

Chicken schnitzel, chips, gravy

Battered fish, chips, lemon, tartare

Grilled steak, mash potato, gravy

DESSERT

Mini banana split

Beverage Packages

STANDARD

Bar facilities are available in the Bluff function room including a great range of red, white and sparkling wines, beers, spirits and non alcoholic beverages.
You can choose from the following options:
Standard, Superior & Premium Beverage packages available
Set bar limit Tab paid by client at completion of function
Cash on consumption Your guests purchase their own beverages on consumption basis

4 hours - $45.00 per person
5 hours - $50.00 per person

WHITE WINE

Oxford Landing Estates Sauvignon Blanc,
Oxford Landing Estates Chardonnay
Oxford Landing Estates Pinot Grigio

RED WINE

Oxford Landing Estates Cabernet Sauvignon
Shiraz

SPARKLING WINE

Angus Brut Premium Cuvée NV,
Angus Pink Moscato

TAP BEERS

XXXX Gold, Burleigh Brewing Twisted Palm, Iron Jack Mid, James Squire 150 Lashes

NON-ALCOHOLIC

Orange juice, Coke, Diet Coke, Lemonade, Lemon Squash, Soda Water

**Packages subject to change due to availability & placement*

SUPERIOR

4 hours - $60.00 per person
5 hours - $65.00 per person

WHITE WINE

All Oxford Landing House Wines,
and a selection of wine from the wine list

RED WINE

Oxford Landing Estates Cabernet Sauvignon Shiraz,
and a selection of wine from the wine list

SPARKLING WINE

Angus Brut Premium Cuvée NV, Angus Pink Moscato,
Dunes Chardonnay Pinot Noir Sparkling NV,

TAP BEERS

XXXX Gold, Burleigh Brewing Twisted Palm, Iron Jack Mid, James Squire 150 Lashes

SELECTED BOTTLED BEERS

Crown Lager, Corona, Heineken, Peroni Leggera

NON-ALCOHOLIC

Orange juice, Coke, Diet Coke, Lemonade, Lemon Squash, Soda Water

**Packages subject to change due to availability & placement*

Beverage Packages

PREMIUM

4 hours - $75.00
5 hours - $80.00

WHITE WINE

All Oxford Landing House Wines,
and a selection of wine from the wine list

RED WINE

Oxford Landing Estates Cabernet Sauvignon Shiraz,
and a selection of wine from the wine list

SPARKLING WINE

Angus Brut Premium Cuvée NV, Angus Pink Moscato,
Janz Premium Cuvee

TAP BEERS

XXXX Gold, Burleigh Brewing Twisted Palm,
Iron Jack Mid, James Squire 150 Lashes

SELECTED BOTTLED BEERS

Crown Lager, Corona, Heineken, Peroni Leggera

BASIC SPIRITS

Russian Standard Vodka, Jim Beam Bourbon, Bundaberg Rum,
Teachers Scotch, Barcardi White Rum & Larios Gin

NON-ALCOHOLIC

Orange juice, Coke, Diet Coke, Lemonade,
Lemon Squash, Soda Water

**Packages subject to change due to availability & placement*

TERMS & CONDITIONS

- Hire of the Bluff Function Room and Lookout Terrace are subject to availability
- Liquor licensing regulations apply to all minors attending functions.
- All staff at the Alex Surf Club practice the responsible service of alcohol.
- Menu items are subject to availability and seasonal change.
- Table scatters and confetti are strictly prohibited.
- Any damage to the facilities or equipment may result in additional charges.
- The room hire invoice payment is required 7 days from booking.
- Catering choices must be advised 14 days prior to the event.
- Final numbers must be advised 7 days prior to the event.
- Guaranteed numbers apply.
- Cancellations within 14 days of the function date will incur a 20% fee of function costs.
- Cancellations within 7 days of the function date will result in loss of deposit (room hire)
- All prices are subject to change without notice.
- All bands/DJ's hired for private functions must comply with the clubs noise regulations and complete an entertainers agreement.
- Security costs may be added to events where management deem necessary.
- Payment is required 7 days from invoice date where prior arrangements have been made.