

KAWANA SURF CLUB

Functions & Events Packages



THIS PACK CONTAINS PRICING FOR FUNCTIONS OCCURRING IN 2022.
FUNCTIONS BOOKED FURTHER IN ADVANCE MAY BE SUBJECT TO PRICE INCREASE

FUNCTIONS AT KAWANA SURF

Thank you for expressing an interest in hosting your function, meeting or special event at the Kawana Surf Club.

Here at our beautifully coastal and convenient location, we believe any of our function spaces would serve as the ideal spot to host your memorable event. With styling options to suit any occasion and style; we remain committed to having the most affordable packages locally.

We're all about making event planning as easy as possible,
so peruse our functions brochure and please contact us with any questions or requests

COURTESY BUS

Our courtesy bus is available for yourself and your guests

The bus runs Thu - Sat 4pm - close
& Sun 3pm - close

Heading north on the hour & south on the half hour

Private runs outside these times can be coordinated
with the events team prior to your event

21ST BIRTHDAYS

These functions will only be booked
with an additional security guard
at a cost of \$300 for the evening

We do not cater for 18th Birthdays

HOUSE RULES

Kawana Surf Club is licensed daily, from 10am - midnight

Evening function spaces will be hireable until 11.30pm -
with final drinks called just prior.

As a courtesy to our neighbors, music will be lowered from 11pm

Meetings or Conference can be arranged with an earlier open time
Footwear must be worn at all times.

No singlets or dirty work wear after 7pm

Costume parties are permitted. No offensive logos, slogans or designs
will be tolerated at any time.

 **KAWANA**
SURF CLUB

BAR
BISTRO LUNCH & DINNER
GAMING
FUNCTIONS



ROOM HIRE & SET-UP

\$250

The room hire for each main function space is \$250
 Basic room set-up is included at no extra cost
 when hiring the space. This includes the room layout
 in the format of your choice with crisp white linen
 and use of our audio/visual equipment.

For formal affairs where a wedding package is not selected, the
 set-up cost is from **\$8.50** per person.

This formal set-up includes

- Chair covers & sashes
- Crisp linen tablecloths & napkins
- Table skirting & runners
- Table numbers & tea lights
- & more options upon request

Cocktail style events include linen,
 chair covers & sashes can be arranged at an extra **\$2** per/person

		'Noel Towler' Room	Beach View Room	Beach View & Beer Garden	The Deck (Upstairs)
Floor Space		4m x 9m	9.5m x 11.5m		10m x 10m
C A P A C I T Y	Theatre	35	100	125	80
	Boardroom	25	80	100	60
	U Shape	NA	60	80	30
	Round Tables	NA	70	90	50
	Cocktail Style	40	125	160	125
Room Hire / Minimum Spend		\$100	\$250	\$250	\$250



FULL DAY CONFERENCE PACKAGES

PACKAGES INCLUDE VENUE HIRE FOR UP TO 7HRS FROM 8AM-4PM,
ALL TABLE LINEN, MICROPHONE, DATA PROJECTORS & SCREENS
WHITEBOARD HIRE, WIFI & MINTS

15 PEOPLE MINIMUM

STANDARD

\$35.50 per person

Includes all day tea & coffee station

Morning Tea

Fresh scones with jam & cream

Lunch

Assorted Sandwiches
Fruit Platter
Jugs of Juice/Soft Drink

Afternoon Tea

Assorted Danish Pastries

DELUXE

\$41.50 per person

Includes all day tea & coffee station

Morning Tea

Fresh scones with jam & cream
or Assorted fresh baked muffins

Lunch

A selection of assorted sandwiches/wraps
Fruit platter
Assortment of Hot Canapes
Jugs of juice/Soft Drink

Afternoon Tea

Assorted Danish Pastries

MORNING & AFTERNOON TEA

PRICES ARE PER PERSON

10 PEOPLE MINIMUM

o Tea & Coffee Station - \$4.00 p/p

o Tea & Coffee Station with assorted biscuits - \$6.50p/p

o Tea & Coffee with freshly baked scones with jam & cream - \$12.50p/p

o Tea & Coffee with freshly baked assorted muffins - \$10.50p/p

o Tea & Coffee with assortment of sandwiches - \$12.50p/p

o Tea & Coffee with fresh scones & assortment of sandwiches - \$19.50p/p

HALF DAY CONFERENCE PACKAGES

10 PEOPLE MINIMUM

STANDARD

\$32.50 per person

Includes all day tea & coffee station

Morning Tea

Freshly baked scones
with jam & cream

Lunch

Assorted Sandwiches
Fruit Platter
Jugs of Juice/Soft Drink

DELUXE

\$37.50 per person

Includes all day tea & coffee station

Morning Tea

Fresh scones with jam & cream
or Assorted fresh baked muffins

Lunch

A selection of assorted sandwiches/wraps
Fruit platter
Assortment of Hot Canapes
Jugs of juice/Soft Drink

current pricing

*2022 function pricing



CORPORATE BREAKFAST OPTIONS

MINIMUM OF 20PAX

PLATED

\$21.50 per person

Plated hot breakfast with scrambled eggs, bacon, sausages, tomato, hash browns, mushrooms, baked-beans & thick toast

CONTINENTAL

\$19.90 per person

- o Selection of sweet & savoury muffins
- o Mini Danish pastries
- o Selection of cereals & yoghurt
- Selection of seasonal fruit

BUFFET

\$28.50 per person

- o Selection of cereals, yoghurt & fruit platters
- o Scrambled eggs, bacon rashers, hash browns, grilled tomatoes, baked beans, slow roasted field mushrooms & thick toast

(optional) add continental breakfast option for an extra \$5.50 p/p

All breakfast options include a tea & coffee station, assorted teas, orange juice & water

PLATTERS MENU

ASSORTED CHEESE PLATTER

Selection of three Cheeses
Fruit Paste
Salami
Seasonal Fruit
Dip & crackers
Vegetable Crudites
& Pickled Onions
\$95

HOT FINGER FOOD PLATTER

Salt & Pepper Calamari
Satay Chicken Skewers
Sausage Rolls
Chicken Wings
\$115

EVERYONE'S FAVOURITE

Sausage Rolls
Party Pies
Spinach & Ricotta Triangles
Seasoned Wedges
\$110

ASSORTED PIZZA PLATTER

4 Large Pizzas of the following variety
Chicken & Bacon
Hawaiian
Meat Lovers
Vegetarian
\$85

VEGETARIAN PLATTER

Spinach & Ricotta Triangles
Bruschetta
Vege Spring Rolls
Gyozas
\$125

HOT & COLD SEAFOOD PLATTER

1KG Fresh Mooloolaba Prawns
Crumbed Fish
Crumbed Scallops
16 Natural Oysters
Crumbed Prawn Cutlets
Crumbed Calamari
Assorted Dipping Sauces
\$260

SANDWICH PLATTER

Selection of Assorted Sandwiches
(approx 10 sandwiches per platter)
available until 4pm only
\$65

SCONES OR ASSORTED SWEETS PLATTER

Choose from a selection of
15 Scones with Jam & Cream or
assortment of Sweets
available until 4pm only
\$80

CHEESE PLATTERS ARE RECOMMENDED FOR GRAZING
ALL OTHER PLATTERS CATER TO FEED APPROX 10 PEOPLE

*2022 function pricing

BUFFET MENU

minimum 20 people

OPTION 1

\$40.50 per person

HOT SELECTION

Select THREE of the following

- Sweet & Sour Marinated Pork with Rice
- Thai Green Chicken Curry with Rice
 - Classic Spaghetti Bolognese
- Traditional or Roast Vegetable Lasagne
 - Grilled Reef Fish
 - Herb Roasted Chicken

COLD SELECTION

- Homemade Coleslaw
- Creamy Potato Salad
- Tossed Garden Salad
- Mediterranean Pasta Salad

OPTION 2

\$41.50 per person

HOT SELECTION

Select THREE of the following

- Baked Barramundi with Lemon Pepper and Dill Butter
- Slow cooked Steak Fillets with a rich Onion Gravy
- Marinated grain-mustard Chicken Fillets
- Honey Soy, Garlic Chicken Pieces
 - Roast Vegetable Pasta Bake
 - Greek Herb & Feta Meatballs

COLD SELECTION

- Homemade Coleslaw
- Creamy Potato Salad
- Tossed Garden Salad
- Mediterranean Pasta Salad

EACH BUFFET IS SERVED WITH

Dinner Rolls,
Chat Potatoes,
A medley of Vegetables
& Sauce Accompaniments

PLATED MEAL OPTIONS

TWO COURSE OPTION - \$39.50 per person
THREE COURSE OPTION - \$49.50 per person
minimum 20 people

ENTREE

Herb & Garlic Calamari
served on a crisp Asian Salad
& Lime Aioli

Italian Bruschetta topped with
Parmesan & Balsamic Glaze

Slow Cooked Pork Belly with
Jasmine Rice & a Sweet Plum sauce

Satay Chicken Skewers on petite Rice
with a Soy, Peanut sauce

Herb Stuffed Portabella Mushroom
served with Rocket &
drizzled with Sweet Chilli

Thai Style Fish Cakes served on a
crunchy Cashew, Sesame salad

Garlic Butter Prawns served on
Lemon Scented Risotto

Vegetable Rice Paper Rolls with an
Asian Dipping Sauce

MAINS

Slow Cooked Pork Belly with
Garlic Smashed Potatoes, seasonal
Vegetables & and Apple Jus

Grilled Barramundi served on a
Herb & Lemon Risotto with
Broccolini & Bernaise Sauce

Zesty marinated Chicken Breast
with an Avocado & Tomato salsa,
Grilled Corn & Tortilla Crisps

Tender Rump Steak, cooked medium,
with Herb Hassle Back Potatoes,
Seasonal Vegetables & a Red Wine Jus

Grilled Eggplant Parmigiana
served with a petite salad

Baked Chicken Breast infused with
Garlic & Herbs, served with
Sweet Potato Mash, Broccolini & a
Honey Mustard Cream sauce

Grilled Salmon Fillet, served with
Herb Mash, Green Beans & Salsa Verde

Sweet Potato Vegetable Cakes
served with Jasmine Rice &
Indian Red Lentil Dahl

DESSERT

Individual Pavlova with
Fresh Fruit & Cream

Warm English Apple Pie
with Custard

Vanilla Panna Cotta
drizzled with Raspberry Couli

Sweet & Zesty Passionfruit Tart
with fresh Cream

Vanilla Bean Crème Brûlée

Traditional baked Cheesecake
with Ice Cream

Citrus Tart with Cream



CANAPÉS PACKAGE

AN ASSORTMENT OF CANAPÉS
ARE AVAILABLE TO BE SERVED
FOR YOUR EVENT

90 MINUTE RECEPTION
\$32.50 PER PERSON

Choose Any Five From Below

- o Asian Spiced Chicken
- o Satay Chicken Skewers
- o Chicken Waldorf Crostini
- o Wild Mushroom Quiche
- o Salt and Pepper Calamari
- o Parma Ham and Cheddar Bites
- o Pork Belly and Rice Boats
- o Fish and Chip Boats
- o Selection of Rice Paper Rolls
- o Sweet & Sour Pork with Rice Boats
- o Mini Sausage Rolls
- o Bruschetta
- o Stir Fry Noodle Vegetable
- o Pulled Pork with Coleslaw Boats
- o Vegetable Spring Rolls
- o Cherry Tomato & Feta Pastry Bites
- o Crispy Cauliflower & Broccoli Bites



OPTION EXTRAS ARE AVAILABLE SUBJECT TO MARKET PRICE CHANGES

- o Fresh Local Prawns \$12.50p/p
- o Oysters \$11.90p/p
- o Tempura Prawns \$9.50p/p
- o Fresh Sushi \$6.50p/p



BEVERAGE PACKAGES

CHOOSE FROM SEVERAL BEVERAGE OPTIONS

- o SET BAR TAB - LIMIT IS SET & TAB PAID BY CLIENT
- o PAY ON CONSUMPTION - GUESTS PURCHASE OWN DRINKS
- o DRINKS PACKAGES - OUTLINED BELOW

Each package includes a selection of non-alcoholic beverages, soft drinks, juice & water

All staff are trained in and will apply Responsible Service of Alcohol (RSA) practices prescribed in the Queensland Liquor Act 1992

STANDARD

Three Hours - \$42 per person
Four Hours - \$50 per person

Wine

Vivo Sauv Blanc
Vivo Brut
Vivo Shiraz

Beer on Tap

(Choose from a selection of 2)

Carlton Mid, Great Northern Super Crisp,
Great Northern Original

Packaged Beer

Tooheys New,
XXXX Gold, XXXX Bitter

DELUXE

Three Hours - \$49 per person
Four Hours - \$55 per person

Wine

Wirra Wirra Sauv Blanc
Oxford Landing Merlot
Angas Brut
Redbank Prosecco
Angas Pink Moscato

Beer on Tap

(Choose from a selection of 2)

Carlton Mid, Great Northern Super Crisp,
Great Northern Original, VB, Carlton Dry

Packaged Beer

Pure Blonde, Tooheys New
XXXX Gold, XXXX Bitter
Corona

