



GREENMOUNT BEACH
SURF CLUB

*Function
Packages
2025 - 2026*

Effective August 1 2025

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: Our new 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,

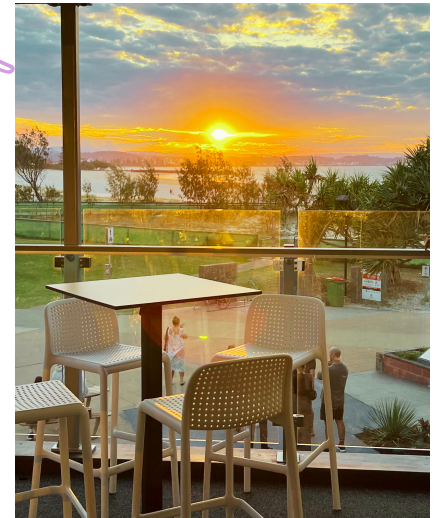
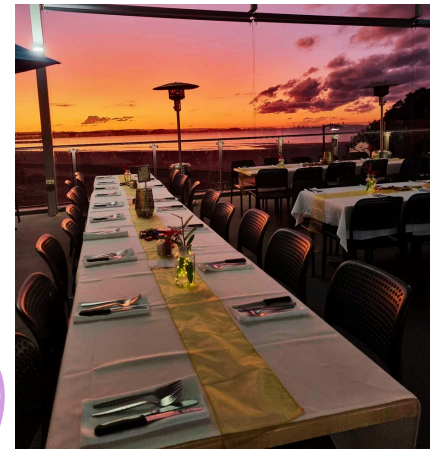
Greenmount Beach Surf Club Functions & Events Team

07 5599 5558

functions@greenmountsurfclub.com.au

www.greenmountsurfclub.com.au







Function Space & Balcony

- 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



Cocktail	Seated	Private Bar	Audio	Screen	Exclusive	Mon - Thu	Fri & Sat	Min spend
80	60	Yes	Yes	Yes	Yes	\$300	\$550	\$1,000

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.

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

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

35pax minimum for all functions

Oceanview Deck

- Sections to suit your size of function with the ambience of other guests and diners in the venue
- Venue bar and toilets
- Screen and audio for slideshows and entertainment
- Iconic extensive views of SE coastline & Pacific Ocean.



Space	Cocktail	Seated	Private Bar	Audio	Screen	Exclusive	Mon - Thu	Fri & Sat	Min Spend
1/3	60	40	No	Yes	Yes	No	\$300	\$500	\$600
1/2	90	70	No	Yes	Yes	No	\$600	\$1,000	\$1,600
Whole	200	12	No	Yes	Yes	No	\$1,300	\$2,500	\$2,500

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

35pax 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.
Each feeds approx 10-15 pax



Standard Platters

Brunch & Fruit Platter \$130

Assortment of slices, croissants and seasonal cut Fruit

Kids Snack Platter \$80

Nuggets, Fish bites, Party pies, Sausage rolls, cut Veg & dips

Ultimate Snack Platter \$120

Fried Snacks: Crumbed wings, Mac balls, Tempura prawns, Meatballs

Veggie & Vegan Platter \$150 (V,VG)

Falafel, Veggie Nuggets, Arancini, Springrolls, Carrots Cucumber sticks, marinated mushrooms, Haloumi & Hummus & Veganaise

Pizza Platter (3) \$70

Choice of 3 toppings:

***Cheese / Supreme / Hawaiian / Meat-Lovers / Veggie / BBQ Chicken*

Sandwich & Wraps Platter \$120

Filled with your choice of 2 flavours, mixed leaf greens, tomato salsa & garlic aioli. Wraps are GF

***Chicken & Avo / Ham & Cheese / Vegetarian / Roast beef*

Greek Platter (GF) \$150

Falafel, Pita, Mixed olives, Lamb Koftas, Salami, Fetta, cut mixed veg & Hummus Tatziki

Dessert Platter \$150

Assorted Cakes & Slices and pastries

Triple Taco (20) \$150

Mix of soft & hard taco (GF) filled with Beef, Pulled pork & Bean fillings (v), slaw, guacamole, sour cream, cheese & salsa

Sliders Platter (18) \$130

Mix of Pulled Pork, Beef & Bean (v) fillings with Slaw on mini Brioche bun

Premium Platters

Cheese board Platter (GF) \$150

Assorted Cheeses, Cold cuts, Mixed olives, Pickles, Onions, Fruit, Veg, assorted dips & Rice Crackers

Meaty Platter \$250

Kransky's, Pork ribs, Chicken & beef skewers, Pulled brisket, Meatballs, Chicken wings, chunky chips, Bread, Pickles, onions, slaw & sauces

Asian Platter \$170

Spring rolls, Rice paper rolls, Wontons, Gyoza, Money bags, Coconut prawns with Nim jam, sweet soy & kewpie mayo

Fresh Cold Seafood Platter \$250

Fresh seasonal seafood - typically prawns, oysters & marinated bugs

Fried Hot Seafood Platter \$160

Fish bites, crab claw, coconut prawns, S&P calamari, tempura prawns, tartare

Hot Vege Platter \$140

Asparagus, Zucchini wedges, Tomato, Onion, Mushroom, Carrot, Capsicum, Falafel, Tofu with Basil pesto, Beet hummus

Salad Platter \$50

Bowls of salads, choose 3 of the below toppings:

Caesar / Veggie / Garden / Cous Cous / Quinoa / Pasta

Hot Chips \$15 lge serve with 3 sauces (aioli, tom & bbq)

Wedges \$18 lge serve with sour cream & sweet chilli sauce

Grazing Table \$650

Includes an assortment of mixed cheeses, crackers, cured meats, mixed dips, olives, mini wraps, seasonal fruits, slices, cakes & danishes. *Approx 1.8m up to 50pax*

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 or until everyone has had their fill!

Grazing Package - \$50 p/p

Pick 3 Standard Options & 3 Premium Options

Banquet Package - \$65 p/p

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)

Mini Sliders

3 fillings of pulled beef, pork & bean (v) with slaw on mini brioche buns

Lamb kofta

w tatziki sauce (GF)

Falafel

w Hommus (GF, V, VG)

Premium Options

Assorted Seafood

Fresh prawns, Tempura Szechuan Prawn, Crab claw w tartare

Crumbed Camembert bites

w cranberry sauce (V)

Prawn Cigars

with Asian dipping sauces

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

Premium Veggie Spring Roll

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



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

Alternate drop Set menu

This style of service is ideal for formal sit-down meals, offering a set menu served alternately offering variety and ease of service

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 beef on asian inspired Salad (GF)

Rosti Stack

Potato rosti w blistered cherry tomato, roasted baby beets, rocket & balsamic reduction (V,GF,VG)

Mini Portuguese Chicken flatbreads

Portuguese herbed 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 & seasonal vegetables (GF)

Chicken Mignon

Served upon creamy sweet potato mash, seasonal veggies & herbed butter

Grilled Barramundi

Served with a mango & feta salad & sweet potato chips (GF)

Herb-infused Lamb Cutlet

Greek salad & buttered chat potato (GF)

Three Mushroom Risotto

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

CAKE SERVICE \$2.50 p/p

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

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

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

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. 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. 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 5 hours and supplied by our licensed provider.

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 for deck functions hiring live music.

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.

