

Tailored Coastal Events and Functions

Birthdays
Anniversaries
Weddings
Celebration of life
Corporate

Cudgen Headland Surf Life Saving Club
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Kingscliff's Best Beachfront Venue

Welcome to Cudgen Headland Surf Life Saving Club

Located on the absolute beach front in the heart of Kingscliff, the Cudgen Headland Surf Club is Kingscliff's hidden gem. With unmatched views from the open beachfront balcony, overlooking the whales in winter and amazing sunsets in summer, the surf club is the ideal setting for your next function.

Our venue offers multiple facilities to accommodate any occasion. We can seat up to 200 guests for either private or semi-private events and we strive to create the perfect event for any occasion.

Our tailored packages are created with all budgets and function styles in mind. We offer cocktail packages with an extensive canape and finger food range, grazing stations, set lunch and dinner courses or sit-down alternate drop dining. Our team is happy to work to your personal tastes and needs. We collaborate with the area's best theming and decoration companies, musicians and more. We aim to make it an event to remember.

We look forward to seeing you at the Club.



the venue

ROOM HIRE & INCLUSIONS:

- Experienced Functions Co-Ordinator to assist in the planning of all details from the beginning to the end.
- Room set up.
- Use of Lectern, Microphone, PA System, music streaming, and television.
- Additional Bar and Wait Staff with full table service.
- Tables & chairs for seating (chair covers with sashes can be arranged at an additional cost)
- Flexibility to create your own floor plan and table seating – personal styling can be arranged if required.
- Full table setting with cutlery, glassware & chinaware.
- White Linen Tablecloths (additional cost).
- Table Menu suited to your order (upon request, additional cost).
- Beverage menus for Bar (upon request, additional cost).
- Set Up & Pack Down of Decorations.
- Cleaning of Function Room.

FUNCTION SET UP AND TIMING:

Room Hire maximum of 5.5 hours – refer to Terms and Conditions.

Room available for set up one (1) hour prior to/post our regular service hours. Arrangements for the decorating of the function space and the required set-up times need to be arranged directly with the Functions Co-ordinator prior to the event.

The last drinks will be served at 10.45 pm, and the last song will be played at 10.50 pm with the function to conclude by 11 pm. All guests are to vacate the venue by this time. All styling items will be packed away/removed by 11.30 pm unless prior arrangements have been made with management.

Guests are welcome to finish their drinks and enjoy our public space and entertainment once the function is scheduled to finish, and then vacate the club at the normal closing time.



our spaces

Subject to availability

A) SOUTH BALCONY - from \$450

Includes a sectioned-off portion of our beachfront balcony. Room dividers provide guests with a private space and uninterrupted views of the ocean.

Standing / cocktail style: 95

Seated: 75

A & B) SOUTH BALCONY + BAR

from \$800

Includes exclusive access to The South Balcony & Half of the Bar. Room dividers provide privacy without impacting on the magnificent ocean views.

Standing/cocktail style: 140

Seated: 100

A, B & E) BALCONY + BAR + DINING ROOM - from \$1600

Includes exclusive access to the dining room, a section of the bar, & the Southern end of The Balcony. Room dividers create a private area for guests to enjoy the stunning views of the Ocean. Ideal for the larger function.

Standing / cocktail style: 200

Seated: 160

C) HEADLAND ROOM - from \$450

Includes access to our private indoor function room, with glass sliding doors opening to a portion of the balcony. The room can be closed off from the rest of the club, making it perfect for an intimate function.

Standing / Cocktail: up to 60

Seated: 45



our spaces

Subject to availability

C & D) HEADLAND + BALCONY - from \$700

Includes access to our private indoor function room, as well as the entire balcony in front, allowing you to take in the beautiful views of Kingscliff Beach. The room can be closed off from the rest of the club, making it perfect for private functions. Room dividers separate the area on the balcony while providing access to the public bar. This space is ideal for more private events with larger numbers.

Standing/cocktail: up to 100

Seated: up to 70

Smaller Functions - from \$200

Looking for a smaller space to seat 25- 50 guests. With our flexible floor plan, we can provide you with a portion of the Balcony or the Headland room. Perfect for intimate Birthday Parties or Christmas Parties. Room dividers provide guests with a private space and views of the ocean.

F) CONFERENCE ROOM - from \$300.00

Our conference room is located at the Northern end of the Club taking in the magnificent views of Kingscliff Beach, Fingal Headland & Cook Island. The room is air-conditioned, with access to Free WI-FI, TV, and flexible seating, making it the Perfect space for Conferences, Meetings, Workshops, or Training Sessions.

We offer catering to suit your needs. From a Tea & Coffee station, Cake & fruit Platters, or a Fully catered Lunch or Dinner. You may also like to book a table on our balcony and order off our Bistro menu. For more information check the Food & Beverage section of our Functions Package.

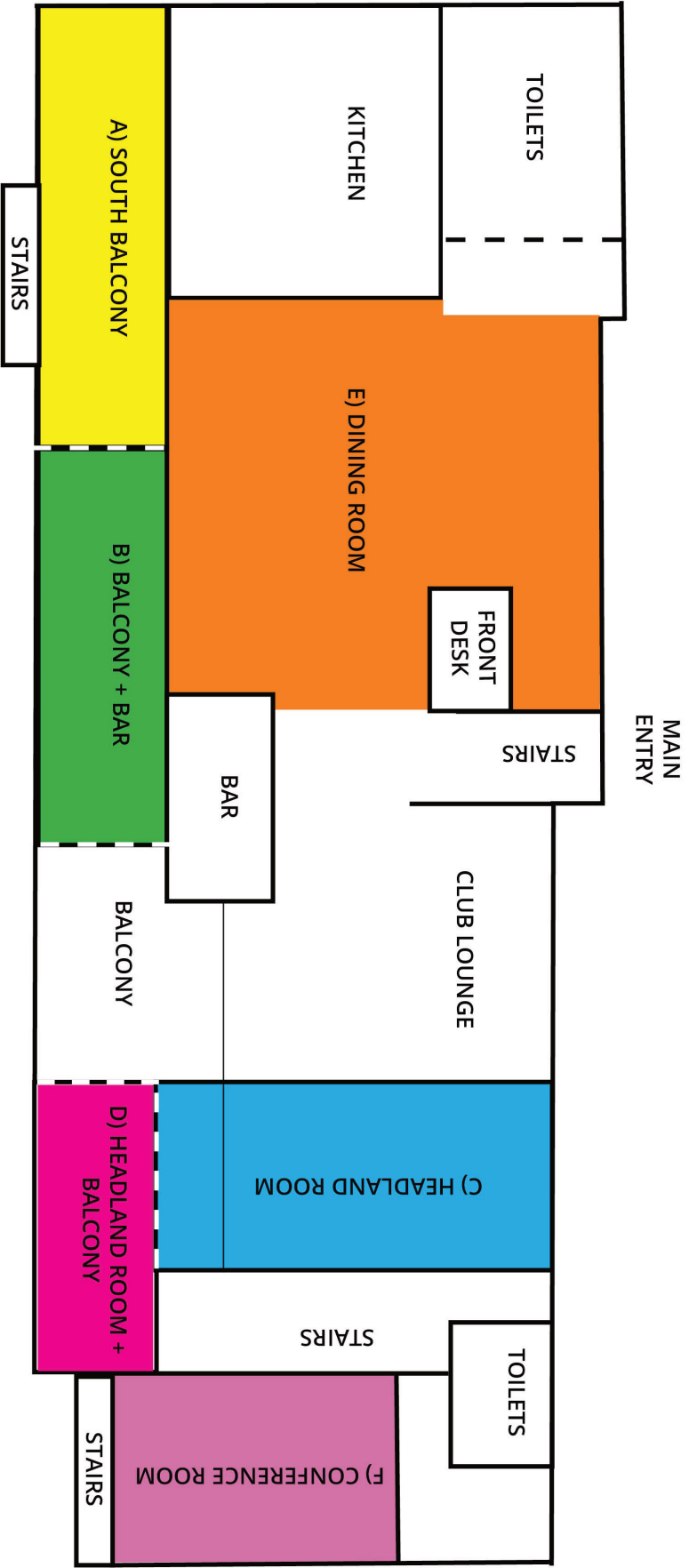
Corporate room hire

Up to 4 Hours (Half Day) – from \$300.00

Over 4 Hours Full Day) – from \$600.00



floor plan





Food and Beverage Menu

- Extensive platters
- Delicious canape's
- Grazing Stations
- Handmade Gourmet Pizzas
- Tailored Set Meals

Kingscliff's Best Beachfront Venue

platters and pizzas

PLATTERS

Minimum 4 Platters

Turkish bread and house made dips (4 Loaves)	\$50 per platter
Spinach, pumpkin and feta tarts (GF)	\$4 each
	Minimum 20
Vegetarian spring rolls (50 pieces)	\$40 per platter
Vegetable gyoza w/ japanese sauce (24 pieces)	\$40 per platter
Szechuan salt + pepper squid	\$50 per platter
Karaage chicken (GF available)	\$50 per platter
Fried Chicken Wings	\$50 per platter
- Spicy buffalo,	
- Smokey BBQ maple	
- Chinese bourbon	
- Vintage blue cheese aioli	
Mushroom arancini balls w/ truffle aioli	\$3 each
	Minimum 20
Fetta + Pesto Stuffed Button Mushroom	\$50 per platter
Sausage Rolls (24 pieces)	\$40 per platter
Meat pies (24 pieces)	\$40 per platter
Sandwich Triangles (32 pieces)	\$50 per platter

PIZZAS \$25 EACH 8 SLICES PER PIZZA

GF Pizza bases available +\$3

Roast Veggie
Hawaiian
Meat lovers
Margherita
Pepperoni

ADDITIONAL PLATTERS

Platters

Fruit Platter - a selection of seasonal fruits. Serves approximately 10-15 people	\$60
Cake Platter - assorted cakes & muffins. Serves approximately 20 people	\$50
Biscuit Platter - assorted biscuits. Serves approximately 20 people	\$40
Tea & Coffee Station	\$3.50 pp



canapes + fork dishes

CANAPES Minimum 20

Sliders

- Pulled Pork \$6 each
- Fish \$6 each
- Vegetarian \$7 each

- Tandoori Chicken Skewers \$4 each
- Thai Fish Cakes \$3 each
- Coconut Prawns \$4 each
- Quiche Lorraine \$4 each

Oysters \$4 each

- Natural
- Nam Jim and lime
- Kilpatrick
- Wakame

FORK DISHES

\$12 each
Minimum 20

Curry Bowl

Thai coconut yellow curry.

Your choice of chicken or fish tossed in a fragrant sauce with Asian vegetables, roasted coconut, cashews and steamed jasmine rice.

Or

Lentil Dahl

With turmeric roasted cauliflower, cumin kumera and steamed jasmine rice

Thai Salad

Mixed leaf tossed Salad, with bean sprouts, mint, coriander, cucumber, pickled ginger, wombok, bok choy, fresh chilli, wakame & nahm jim dressing. Topped with roasted cashews & fried shallots.

Fish and Chips

Stone and Wood Beer Battered Barramundi with chips and tartare sauce.



grazing stations

Grazing Stations – \$20 pp, Minimum \$300.00

Our experienced Chefs can create Sweet or Savoury Grazing Station to suit your event. Enjoy a delicious selection of cured meats, cheeses, dried & fresh fruit, gourmet crackers, nuts, olives, cakes, muffins & desserts.

Our Functions manager will help you to choose the perfect Grazing station to suit your budget and event.



Hot Grazing Tower – \$55

We've put together a selection of the favourites to satisfy your appetite. Its perfect for small groups to nibble on, while enjoying the view with your favourite beverage. Includes hot chips (Aioli, Gravy, Sweet chili, Tomato, BBQ Sauce), Szechuan Salt & Pepper Calamari, Spring Rolls & Southern Fried Chicken Wings (Spicy Buffalo, Smokey BBQ Maple, Chinese Bourbon, Vintage Blue Cheese Aioli).

Celebration Towers– \$60 Minimum 4 Towers

Experience the joy of sharing food with friends and family, while taking in the ocean view. Includes a variety of Sandwiches, Seasonal Fruit, assorted Cakes & Muffins, Party Pies & Sausage rolls.

Our experienced Chefs can cater for allergies, and other requests you may have. Please discuss your menu requirements with our functions co-ordinator prior to the event.

SET MENU WITH ALTERNATE DROP

Minimum 20 guests

For a formal, seated meal with a set menu, our Head chef and our functions coordinator will meet with you personally in order to curate a menu that suits your taste, style of event, and budget.

This option includes a choice of either a 2 or 3-course meal, starting from \$45 per person.

Minimum Spend

The Cudgen Headland Surf Club requires a minimum spend committed to the catering portion of your event. Our minimum spend requirement for each function is \$12 per person.

There is no limit on your food selection, giving you the flexibility to plan your catering to suit you and your guest perfectly.



beverage menu

OPTION 1 – BAR TAB

Beverages are charged according to guest consumption. You nominate how much you wish to spend and what you wish to be served on the tab.

(Bar Tab to be finalised by the end of the Function).

OPTION 2 – CASH BAR

All guests pay for their own drinks.

BUBBLES

	G	B
Dunes & Greene Moscato 200ml Piccolo		\$9.9
Dunes & Greene Chardonnay Pinot Noir 200ml Piccolo		\$9.9
Henkell Trocken 200ml Piccolo		\$11.9
De Bortoli King Valley Prosecco 200ml Piccolo		\$9.9
Marty's Block Brut Cuvée NV	\$7.9	\$29.9
Dunes & Greene Pinot Noir Chardonnay		\$36.9
Jansz Premium Non Vintage Cuvée		\$54.9
La Maschera Prosecco	\$9.9	\$39.9
Corte Giara Prosecco	\$10.90	\$49.9
Pol Roger Brut Non Vintage		\$149.0

ROSE

	G	B
Chaffey Bros. Not your Grandma's Rosé (Grenache + Mourvedre)	\$8.9	\$39.9
Rogers & Rufus Grenache Rosé		\$44.9
De Bortoli Rosé Rosé 200ml Piccolo		\$9.9
Triennes Rosé IGP Méditerranée	\$9.9	\$44.9





WHITE

	G	B
West Cape Howe 'Cape to Cape' Moscato		\$35.9
Marty's Block Sauvignon Blanc	\$7.9	\$29.9
De Bortoli 3 Tails Marlborough Sauvignon Blanc	\$8.9	\$36.9
Twin Islands Sauvignon Blanc	\$9.5	\$39.9
Nautilus Sauvignon Blanc	\$11.9	\$49.9
Wirra Wirra Hiding Champion Sauvignon Blanc		\$46.9
Shaw & Smith Sauvignon Blanc		\$62.9
Earthworks Riesling	\$8.5	\$32.9
Chaffey Bros. Not your Grandma's Riesling		\$39.9
Mesh Eden Valley Riesling		\$54.9
Dr Loosen Dr L Riesling		\$52.9
Vasse Felix Classic Dry White	\$9.5	\$42.9
Brokenwood Semillon		\$49.9
Jim Barry Assyrtiko		\$54.9
Mt Difficulty Roaring Meg Series Pinot Gris	\$9.9	\$46.9
Yalumba Y Series Pinot Grigio	\$8.5	\$32.9
Corte Giara Pinot Grigio		\$44.9
Aquilani Pinot Grigio		\$44.9
Yalumba Organic Chardonnay	\$8.5	\$38.9
Heggies Cloudline Chardonnay	\$9.9	\$44.9
Barringwood Chardonnay		\$69.9
Nautilus Chardonnay		\$64.9
Kooyong Estate Chardonnay		\$79.9
Kendall Jackson Vintner's Reserve Chardonnay		\$64.9



RED

G

B

Palliser Estate Pencarrow Pinot Noir	\$11.9	\$49.9
Heirloom Vineyards Adelaide Hills Pinot Noir		\$59.9
Dalrymple Pinot Noir		\$74.9
Yalumba Samuel's Collection Barossa Bush Vine Grenache		\$42.9
Kalleske Clarry's Grenache Shiraz Malbec		\$46.9
Guigal Côtes du Rhône Rouge		\$59.9
Antinori Santa Cristina Sangiovese		\$39.9
Running with Bulls Tempranillo		\$42.9
Y Series Merlot	\$8.5	\$32.9
Wirra Wirra Church Block Cabernet Shiraz Merlot		\$44.9
Bleasdale Frank Potts - Cab/Malbec/Merlot		\$56.9
Earthworks Barossa Cabernet Sauvignon	\$8.5	\$32.9
Yalumba Sanctum Cabernet Sauvignon		\$42.9
Langmeil Blacksmith Cabernet Sauvignon		\$54.9
Vasse Felix Premier Cabernet Sauvignon		\$74.9
Wirra Wirra The Angelus Cabernet Sauvignon		\$99.0
Marty's Block Cabernet Shiraz	\$7.9	\$29.9
Jim Barry Barry Brothers Shiraz Cabernet Sauvignon		\$44.9
Yalumba The Signature Cabernet & Shiraz		\$119.0
Yalumba Galway Vintage Traditional Shiraz	\$8.5	\$37.9
Heathcote Cravens Place Shiraz	\$9.9	\$44.9
Kym Teusner The Riebke Shiraz		\$48.9
Wirra Wirra Woodhenge 'Basket Pressed' Shiraz		\$64.9
Jim Barry McRae Wood Shiraz		\$89.9



BEERS ON TAP

Coopers Pacific Pale Ale
Coopers Original Pale Ale
Coopers Mild Ale 3.5%
Cudgen Classic 3.5%
Stone & Wood Green Coast Crisp Lager
Stone & Wood Pacific Ale
Little Dragon Alcoholic Ginger Beer
Balter XPA
Great Northern Original
Great Northern Super Crisp 3.5%
Victoria Bitter
XXXX Gold Lager 3.5%
Rotating Tap - New Beer every 2-3 months!

TEA AND COFFEE

Hot Beverage station in your private room including an urn, assorted teas, instant coffee, full cream milk, light milk, cups/saucers, teaspoons, assorted biscuits
\$3.50 pp



terms and conditions

YOUR BOOKING

- All function bookings must be made directly with the Functions Manager or other senior Management. Confirmation of booking and a deposit of 50% is required within seven (7) days of the tentative booking being made. We reserve our right to cancel any reservations not held with a deposit by the required date.
- We require details of your function a minimum of fourteen (14) days prior to your function. This includes menu choices, beverage choices (if applicable), floor plans, times of arrival etc. If we have not received details your booking will be treated as a regular bistro booking.
- Payment of the room hire, catering and beverage account is required a minimum of seven (7) days prior to the function. Any additional amounts incurred on the night are to be paid at the completion of the function. Payments can be made by cash, credit card or EFTPOS.

GUEST NUMBERS

Tentative numbers must be provided 21 days from the event for rostering purposes. When initially booking the area for your function please ensure that you have booked an area sufficient to hold the maximum capacity of your guests. We can always reduce the area booked but cannot guarantee we can increase an area due to other uses of the balcony and bistro.

CANCELLATIONS

We require written notice advising of a cancellation. Notification in writing more than one (1) months prior to the function date will receive a full refund of the holding deposit. Any functions cancelled less than 1 month months but more than 2 weeks' notice will receive 50% of the holding deposit, any functions cancelled with less than 2 weeks' notice will not receive a refund of the deposits made. Due to any unforeseen circumstances, Cudgen Headland Surf Life Saving Club reserves the right to cancel any booking and refund any deposit at any time.

FOOD AND BEVERAGE

We regret that clients are not permitted to provide their own food and beverages (Wedding/Birthday cake is the exception). Any food not consumed remains the property of the Club. For bookings made more than 12 months in advance, please allow for food and beverage price increases, as well as menu amendments.

All guests are required to sign into the venue on arrival as per NSW Club regulation.

SECURITY AND ADDITIONAL RULES

The surf Club may request a security guard be present, at the clients cost if it is deemed necessary. The Surf Club promotes 'The Responsible Service of Alcohol' and requires all guests to comply with our policy on the service of alcohol. The management reserves the right to remove any guests from the premises if they behave in an unreasonable manner. It is the responsibility of the organiser to ensure all guests act in accordance with the club rules and dress standards during the function. The client is responsible for payment of excessive cleaning from items such as glitter or confetti and any damage to club property.



booking confirmation

Like what you see?

To confirm your booking with us, please read the Terms and Conditions carefully, fill in the form below, sign and return this document to The Surf Club. You will then receive an invoice for payment. Upon receipt of payment together with this contract, your booking will be confirmed with us.

YOUR DETAILS:

Full Name:

Contact Number:

Email:

FUNCTION DETAILS:

Function Date:

Function Time:

Number of Guests:

Preferred Hire Space:

Function Type:

AGREEMENT:

The booking confirmation and a signed copy of this agreement is required upon confirmation of your booking.

I (Name) _____, have read and agree to the Terms and Conditions.

Date: _____

Signature: _____

Function Manager: _____

Signature: _____

Date: _____