Functions & Events 2025 - 2026





Discover the allure of our multi-award-winning club nestled in the heart of picturesque Coolum Beach, where every moment is framed by breathtaking vistas stretching from Point Perry to Noosa National Park.

Step into our Function rooms, a haven of modern sophistication equipped with a stylish, fully licensed bar, refreshing air-conditioning, and convenient wheelchair access. With floor-to-ceiling windows showcasing the views of Coolum Beach, this space offers not only the essentials for hosting your group but also an unforgettable backdrop for your gatherings.

Indulge in our Private dining packages featuring an exquisite array of freshly prepared menu options crafted for your guests. Whether you seek a tailored experience or prefer one of our curated packages, we're dedicated to fulfilling your needs.

Let us be your guides as we navigate your inquiries, as we look forward to the opportunity to welcome you to our venue.



Canape Package

A relaxed, stand-up, cocktail-style event with a private bar and assorted stand-up décor that is perfect for mingling.

Meny

Five items chosen from our Canape Menu to be served walkaround style (upgrades available).

Drinks

A private bartender is available for \$40 per hour. Bar tabs are additional to per person cost and available to set up prior to or during your function..

Decorations

With this package, you may provide your own decorations. You may also wish to speak to our Function Coordinator who can assist in arranging room décor from Cloud Nine Events.

White linen napkins and tablecloths are included.

Small Functions Room

\$70 per person

Minimum 20 Guests - Maximum 40 Guests

Main Functions Room \$100 per person Minimum 70 Guests - Maximum 100 Guests

All packages are inclusive of room hire and service charges.



Relaxed Package

A relaxed, stand-up, cocktail-style event with a private bar and assorted stand-up décor that is perfect for mingling. The Relaxed Package menu includes more substantial, stand-up-style choices from our *Petite Meals Menu*.

Meny

Four items chosen from our Petite Meals Menu to be served walkaround style.

Drinks

A private bartender is available for \$40 per hour. Bar tabs are additional to per person cost and available to set up prior to or during your function..

Decorations

With this package, you may provide your own decorations. You may also wish to speak to our Function Coordinator who can assist in arranging room décor from Cloud Nine Events.

White linen napkins and tablecloths are included.

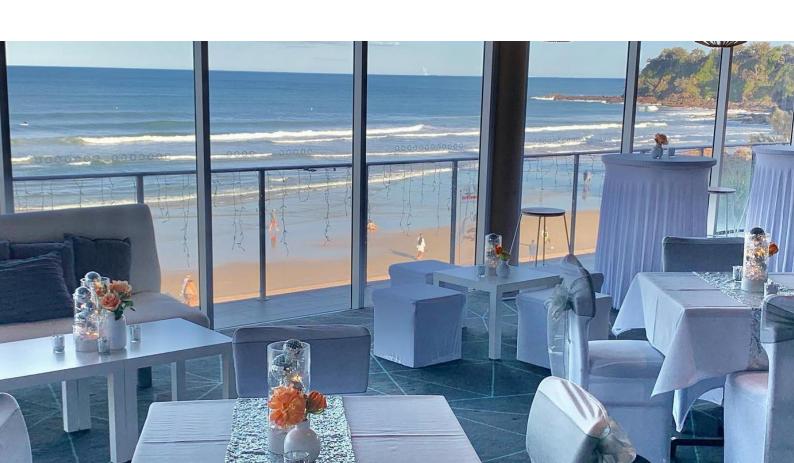
Small Functions Room

\$65 per person

Minimum 20 Guests - Maximum 40 Guests

Main Functions Room \$95 per person Minimum 70 Guests - Maximum 100 Guests

All packages are inclusive of room hire and service charges.



Cocktail Menus

Served stand-up, walkaround style

Canape Meny

Cold Selection

- Fresh Peeled Mooloolaba prawns w/ Cocktail Sauce
- Natural Oysters w/ Lemon
- Char Sui Vegetable Rice Paper Rolls
- Compressed Balsamic Watermelon, Basil & Fetta Salad
- Lemon Herb Chicken & Avocado Sliders w/ Citrus Mayo
- Rare Beef Crostini w/ Olive Tapenade & Roast Pepper Coulis

Hot Selection

- Gochujang Fried Korean Chicken w/ Asian Slaw
- Lemon Pepper Calamari w/ Aioli
- Mini Lamb Koftas w/ Mint Yogurt
- Roast Pumpkin & Mozzarella Arancini w/ Aioli
- House Made Pea Falafel Fritter, Tahini Whip & Pickled Onion

Petite Meny

- Beer Battered Barramundi & Chips w/ Tartare Sauce
- Mini Chicken Skewers w/ Satay Sauce
- Wagyu Beef Sliders w/ Chedder, Tomato Relish & Aioli
- Tempura Scallop w/ Asian Slaw & Lime Sriracha
- Peking Duck Spring Roll w/ Orange Syrup
- Market Fish Ceviche w/ Lime, Chilli & Crispy Wonton
- Beef Polpette w/ Pecorino Romano & Napolitan Sauce
- Skagen Prawn Salad, Dill Cream, Red Onion on Crostini & Lemon
- Karaage Chicken w/ Sesame Cabbage Salad & Nori Mayo
- Curried Cauliflower Samosa w/ Mint Raita

Ocean Package

A traditional sit-down style event with a two-course alternate drop meal and the option to provide your own room decorations to compliment.

Meny

Available either as a two or three-course meal, with two entrees, two mains and/or two desserts to be chosen from our *Sit Down Menu*

Drinks

A private bartender is available for \$40 per hour. Bar tabs are additional to per person cost and available to set up prior to or during your function..

Decorations

With this package, you may provide your own decorations. You may also wish to speak to our Function Coordinator who can assist in arranging room décor from Cloud Nine Events.

White linen napkins and tablecloths are included.

Small Functions Room

2 courses - \$80 per person 3 courses - \$90 per person Minimum 20 Guests - Maximum 36 Guests Main Functions Room
2 courses - \$120 per person
3 courses - \$130 per person
Minimum 60 Guests - Maximum 90 Guests

All packages are inclusive of room hire and service charges.







Ocean Package Meny Options

2 Course: choice of either 2 entrees and 2 mains - or 2 mains and 2 desserts - served alternate drop 3 Course: choice of either 2 entrees, 2 mains and 2 desserts, served alternate drop

Entrees

Morton Bay Bug w/ Walnut Oil, Roquette & Sweet Pickled Onion Salad

Lemon Pepper Squid w/ Crisp Salad & Aioli

Panzanella Salad w/ Heirloom Tomato, Basil Oil & Bocconcini

Tempura Scallop, Wakame & Noodle Salad, Wasabi Mayo

Rare Steak Thai Beef Salad w/ Papaya Peanuts Rice Noodles & Nuoc Cham Dressing

Texan Smokey BBQ Pork Ribs w/ Creamy Slaw

Mains

200g Chargrilled Jacks Creek Rump Steak w/ Blistered Truss Tomato, Broccolini, Garlic Potatoes & Red Wine Jus Crispy Skin Barramundi w/ Fragrant Yellow Curry, Jasmin Rice & Cucumber Daikon Salad Five Spiced Duck Maryland w/ Chilli, Garlic & Soy Wok Tossed Greens & Coconut Rice Pan Fried Chicken Breast w/ Cauliflower Purée, Prosciutto wrapped Beans & Green Pepper Berry Sauce Greek Style Lamb Rump w/ Tzatziki, Greek Salad & Toasted Souvlaki Bread, Fire Roasted Peppers Massaman Braised Beef Brisket w/ Jasmine Rice, Asian Greens & Fried Shallot

Desserts

Lemon Meringue Pie w/ Berries & Cream
Berry Cheesecake w/ Strawberry Sauce
Double Chocolate Mud Cake w/ Coulis & Cream
Vanilla Pana-Cotta w/ Orange Syrup Biscuit Crumb

Vegetarian, vegan and options suitable for all dietary requirements are available upon request

Wood-fined Rotisserie Banquet

Only available for a maximum of 35 guests

Meny

A shared, banquet-style meal, served at your table, perfect for more informal gatherings.

Drinks

A private bartender is available for \$40 per hour. Bar tabs are additional to per person cost and available to set up prior to or during your function.

Decorations

With this package, you may provide your own decorations. You may also wish to speak to our Function Coordinator who can assist in arranging room décor from Cloud Nine Events.

White linen napkins and tablecloths are included.

\$55 per person

Minimum 20 Guests - Maximum 36 Guests

All packages are inclusive of room hire and service charges

Wood-fired Rotisserie Banquet Menu

Only available for a maximum of 35 guests

Entree

Selection of breads with olive oil & balsamic vinegar

Meats

Choice of 2:

Pork, lamb or beef, slowly cooked over our famous ironbark wood-fired chargrill Served with a selection of sauces to compliment

Sides

Choice of three:

- Caesar salad
- Avocado salad
- Broccolini, green beans & goats cheese
- Creamy mashed potato
- Cauliflower gratin
- Grilled cajun-style corn on the cob

- Seasonal vegetables
- Wagyu-fat roasted potatoes
- Sweet potato chips
- Creamy mashed potato
- Honeyed carrots and parsnips

If you have any dietary requirements - or your looking for something unique - please discuss this with our function coordinators.









Platter Meny

Each platter will provide nibbles to an average of 10ppl Room hire is not included

Party Platter - \$100

Party pies | Sausage rolls | Samoza | Vegetable Spring rolls served with Sweet Soya, Tomato & Sweet Chilli sauce

Pizza Platter - \$85 (DFO, VO)

Choose three:

Margherita | Supremo | BBQ Chicken | Hawaiian | Pepperoni

Skewers - \$110 (GFO)

Choose two:

Satay Chicken | Lamb Kofta | Vegetable | Garlic Prawn

Meatlovers Platter - \$145

Meatballs | Chicken wings | Pork Riblets | Fried Cornserved with BBQ. Hot chilli & Ranch sauce

Chilled Seafood Platter - \$240

1kgs Chilled Prawns | Bug | Fresh Oysters | Crab

Seafood Basket - \$180

Tempura Prawns | Lemon Pepper Squid | Crumbed Scallops | Battered Fish served with chips, cocktail sauce, basil aioli, lemon aioli and tartar

Sandwiches & Wraps - \$95 (GF - \$125)

Chefs selection of assorted sandwiches and wraps

Tomato & Fetta Bruschetta - \$80 (V) Charred Sourdough | Danish Fetta | Basil Oil

Local Cheese Board - \$120

4 x Local Cheeses | Dips | Crackers | Breads | Fresh & Dried Fruits

Ploughman's Platter - \$100 (Add GF Bread +\$10)

Vintage Cheddar | Olives | Shaved Ham | Smoked Chicken | Pickles | Farm Eggs Served with hummus, chutney & sourdough baguette

Fruit Platter - \$80 (GF, V, DF)

Chefs selection of seasonal fruit

Arancini Platter - \$110

Pumpkin, Spinach & Mozzarella | Fetta & Semi-Dried Tomato | Truffle & Bacon

Dessert Platter - \$85

Chefs selection of petite desserts









GF Gluten Free | DF Dairy Free | VE Vegan | VEA Vegan Available | GFA Gluten Free Available | DFA Dairy Free Available

Supplier Information

DECORATIONS

For room decorations, we work with Cloud 9 Weddings, the leading Sunshine Coast wedding and event decorating company. Specializing in event design and decorations, their team of experienced event stylists will provide expert vision, helping create a stylish and professional setting for your special day.

Cloud 9 Weddings cloud9weddings@bigpond.com 07 5443 6484









РНОТО ВООТН

Chris and Anita from Noosa Photo Booths are a local professional team with more than 10 years of experience in the photo booth industry. They offer friendly, professional, and reliable service.

Noosa Photo Booths infor@noosaphotobooths.com.au Chris 0419 468 268 Anita 0447 027 079









DJ

Andre from All Star DJs is a professional with over 15 years of industry experience, and he truly understands the importance of a good DJ to set the mood for your wedding. Andrew and his team will work closely with you to create a set of music that will make your vision for the perfect wedding come alive.

www.allstardjs.com.au andrew@allstardjs.com.au 0402023834















Terms & Conditions

CONFIRMATION OF BOOKING

Tentative bookings can be held for up to 14 days. To confirm your booking, you must pay a non-refundable \$250.00 booking fee and complete a booking form.

MINIMUM SPEND

The minimum spend is the required total expenditure on food & beverages. This amount may vary depending on the event space and date. While you are welcome to add more to your spend, please note that if your total does not meet the minimum, the difference will not be refunded or credited. The minimum spend can not be used for any additional hiring or services, such as decorations or entertainment.

PAYMENT TERMS

Full payment for your event, including any agreed-upon minimum spend, is due at least 7 days prior to your event date. An invoice will be provided for this payment.

Your booking is only confirmed once the deposit has been paid. You can make payments in installments or as a lump sum. Please be aware that failure to make the final payment by the due date may result in the cancellation of your event.

CANCELLATIONS

All confirmed bookings require a 7-business-day cancellation notice. No refunds will be issued within 7 business days of a confirmed event. In the circumstance that the club is unable to accommodate your booking, you will be provided a full refund up until 24 hours before.

MENU CHOICES, FINAL NUMBERS & FUNCTION DETAILS

Menu selections, beverage options & final guest numbers must be received prior to 7 business days of your confirmed function. All final function details, including any seating plans must be finalized before 7 business days of the function. Final accounts will be calculated on the minimum number of required guests (i.e. 10 guests unless prior arrangements have been made with the Functions Coordinator). Bar account is payable on the day/night unless prior arrangement with the Functions Coordinator.

ALLERGY / DIETARY REQUIREMENTS

We can cater to special dietary requirements. Please let us know of any allergies or dietary needs at least 7 days before your event. Any requests made after this time may incur an additional fee.

CHILDREN

Children must be supervised at all times by a parent or guardian. Children are not permitted at bars or in gaming room. Children pricing: Children under 3 years are free, children 3 – 12 years are half the menu price, and children over 12 years are at full price.

THIRD PARTIES

If you are hiring a third party to decorate your function space, please seek approval by the Functions Coordinator prior. We allow 30 mins set up time prior and all decorations etc to be picked up at the end of the function. We are not responsible for any belongings left after the functions.

MUSIC & ENTERTAINMENT

All external entertainment, including DJs and live music, requires prior approval from the Functions Coordinator. Live entertainment is only permitted in Main Functions Room. Music is not allowed in the Lounge or Bistro area. Please note, Coolum Surf Club have live music Friday and Saturday's. Coolum Surf Club reserves the right to terminate the music and/or the function if entertainment is booked without prior approval.

DRESS REGULATIONS

Dress regulations apply, contact the club for details. No guest will be granted entrance if they do not abide by these regulations

Terms & Conditions

PRICING

Prices are subject to change in line with supplier requirements

PARKING

The Coolum Surf Club does not have its own private parking lot. Public parking is available on David Low Way and in the adjacent Tickle Park car park. For guests with limited mobility, a drop-off area is located at our loading bay at the front of the venue for easy access.

SECURITY & LICENSING

For security & licensing purposes, our security and/or Venue Duty Manager may occasionally walk through the function room during your event. Our staff will do their best to not disturb your event. All guests must be able to provide valid photo identification on the entrance of venue. Depending on the circumstances of the function, you may be required to pay for additional security for saftey purposes

DAMAGES

Coolum Beach Surf Club will not accept responsibility for any damage or loss of merchandise incurred during the event. Willful damages and breakages are not covered in the room hire fee. Damages must be paid for by the individual, group or company holding the function.

SMOKING

Smoking/vaping is not permitted inside the club. Smoking/vaping is permitted in the Designated Outdoor Smoking Areas of the venue. Please refer to venue signage for details. If someone is found smoking/vaping in an area that is not the Designated Outside Smoking Area, they will be asked to vacate the venue with no refunds available

ALCOHOL

The liquor act of 1992 provides for severe penalties associated with underage drinking. An individual may be asked for current photo I.D. if consuming alcohol. Any guests found to be drinking under the legal age, or consuming liquor purchased elsewhere will result in the function being ended without refunds.

HOUSE POLICY

Our House policy is to serve our Members and their Guests in a responsible, friendly and professional manner. Our team is on hand to assist patrons in their decision to drink in moderation and where appropriate, avoid the dilemma of combining drinking and driving. Staff will not serve any persons under the age of 18 years, nor any person who they deem to be intoxicated. Please be aware that this is not the full and complete House Policy, please refer to the official House Policy for full details (available on request).



Booking form

Contact details

Contact Name	
Company	
Phone	
Function Details	
Event Name	
Date/	
Start Time	End Time
No.# of Guests	
Event Space: Main Function Room	Small Functions Room Lounge Bistro Beachfront
Event Space Layout: Cocktail Seated Custom	
Terms and Conditions	
I have read and agreed to all this package	Terms and Conditions mention on the previous pages of
Signature	
Date/	

Thank you for booking with us! We look forward to helping you plan you event. For any questions, please contact: functions@coolumsurfclub.com.au

P: (07) 5446 1148 or M: 0493 974 903

