

A photograph of a restaurant table with a glass of beer, plates of food, and silverware. The background is blurred, showing warm lights and other diners.

ALEX SURF CLUB

Est. 1924

**FUNCTIONS
MENU +
BEVERAGE
SELECTION**

167 Alexandra Parade, Alexandra Headland, Qld 4572.

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WELCOME TO ALEX

For more than 100 years, Alexandra Headland Surf Lifesaving Club has been part of the Sunshine Coast's daily rhythm, keeping watch over this stretch of sand, season after season.

These days, we do more than patrol. We're also one of the best places on the Coast to bring people together. Birthdays. Work functions. Community get-togethers. Big milestones and small wins. All with ocean views, a warm welcome, and the kind of atmosphere that makes everyone settle in.

Our food and drinks have earned a loyal local following for a reason: quality produce, plenty of Sunshine Coast flavour, live music when the moment calls for it, and a venue that knows how to turn a good gathering into a great one.

And here's the part that matters: we're not-for-profit. Every function you book helps fund the surf lifesaving services that keep the beach safe. So your event doesn't just feel good, it does good.

Alex Surf Club offers two flexible function spaces, both with stunning views, private bars, and AV available on request. Our team will help you plan the details, run the day, and keep everything moving, so you can focus on your guests and enjoy it properly.



THE LOOKOUT TERRACE

Located on the club's first floor, The Lookout Terrace is a private, exclusive space with floor-to-ceiling windows and sweeping coastal views. Built for celebrations, functions, and everything in between.

AMENITIES

- Private Bar
- Projector
- Four TV Screens
- HDMI & AUX
- Fairy Lights

CAPACITY

- U - Shape 30
- Classroom 60
- Theatre 80
- Sit Down 80
- Cocktail 120

INCLUSIONS

- Set Up / Pack Down
- Linen
- Staff
- Amenities

ROOM HIRE

- Monday - Thursday \$450
- Friday - Sunday \$900 - Minimum spend applies separate to room hire.



IDEAL FOR

Breakfasts, luncheons, dinners, meetings, conferences, birthdays, cocktail parties and weddings.

BLUFF FUNCTION ROOM

Set on the ground floor, the Bluff Function Room brings a relaxed, easy-going vibe with views across Buhk Family Park and Alexandra Headland Beach. It's an ideal space to celebrate, settle in, and enjoy the coast at its best.

AMENITIES

- Private Bar
- Projector
- Five TV Screens
- HDMI & AUX
- Fairy Lights

CAPACITY

- U - Shape 30
- Classroom 60
- Theatre 80
- Sit Down 80
- Cocktail 120

INCLUSIONS

- Set Up / Pack Down
- Linen
- Staff
- Amenities

ROOM HIRE

- Monday - Thursday \$450
- Friday - Sunday \$900 - Minimum spend applies separate to room hire.



IDEAL FOR

Breakfasts, luncheons, dinners, meetings, conferences, birthdays, cocktail parties and weddings.

BREAKFAST

BUFFET BREAKFAST

\$30 Per Person
Minimum 20 People.

Smoked bacon, scrambled eggs, slow roasted tomato, chipolata sausage, herbed mushrooms, hash browns and baked beans. Includes fresh fruit, granola and yoghurt.

PLATED BREAKFAST

\$32 Per Person

Classic Eggs Benedict. Poached eggs, ham, spinach, sourdough, topped with silky hollandaise.

Scrambled eggs, chipolata sausage, bacon, spiced tomato chutney, hash brown and toasted ciabatta.

Add alternate drop for \$2.50 per person.

BREAKFAST PLATTERS

PASTRIES \$120

An assortment of muffins and danishes.

FRUIT \$80

An assortment of seasonal fruits.

SAVOURY \$130

An assortment of ham, cheese croissants and spinach, fetta muffins.

BEVERAGES

Juice: Apple, orange, pineapple.

Tea/coffee station.

Included with breakfast options.

Tab for barista coffee can be arranged.



CONFERENCE CATERING

HALF DAY

\$38 Per Person

Morning Tea, Lunch & Beverages.

MORNING TEA

Choice of Two:

Assorted Danish pastries.

Fresh cut fruit platter.

Croissants.

Assorted muffins.

LUNCH

Includes:

Assorted wraps.

Assorted sandwiches.

Selection of seasonal salads.

Mixed pizza selection.

BEVERAGES

All day tea/coffee station.

Juice with morning tea.

Soft drink with lunch.



FULL DAY

\$45 Per Person

Morning Tea, Lunch,
Afternoon Tea & Beverages.

*Everything from the
Half Day package, plus:*

AFTERNOON TEA

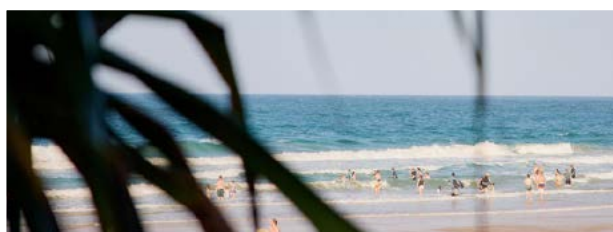
Choice of Two:

Assorted Danish pastries.

Fresh cut fruit platter.

Ham & cheese croissants.

Assorted slices.



PLATTERS

Each platter caters for approximately 10 pax.

MORNING / AFTERNOON TEA \$120

Assortment of muffins, danishes & croissants.

FRUIT \$80

A selection of seasonal fresh fruit.

SANDWICHES \$110

A selection of cold meats & salad (VO GFO).

WRAPS \$130

A selection of cold meats & salad (VO).

SUSHI \$105

A selection of smoked salmon, tempura prawn and crispy chicken house-made sushi with soy sauce, wasabi & pickled ginger (GFO).

ASSORTED SKEWERS \$130

Honey lamb with red onion & capsicum, teriyaki beef, prawn & chorizo (GFO).

FISHERMAN \$130

Salt & pepper squid, crispy battered dory, panko crumbed prawns, half shell scallops, fish cakes, thick cut chips, lemon, tartare.

VEGAN \$120

Sweet potato croquettes, grilled vegetable skewers, vegetable spring rolls, falafel, fresh veggies, hummus & pesto dips (GFO).

PORK OR BEEF SLIDERS \$130

Mini Wagyu beef patties with cheese, lettuce, tomato & special sauce.

Smokey BBQ pulled pork sliders, slaw on a brioche bun.

ASIAN \$110

Vegetable spring rolls, prawn twisters, assorted dim sum & dumplings, prawn crackers, sweet chilli sauce & chilli soy dipping sauce.

ANTIPASTO \$120

Camembert & blue cheese, selection of chef's choice meat, grilled vegetables, dips, marinated olives, crispy ciabatta & crackers (GFO).

AUSSIE \$110

Assorted gourmet pie & sausage roll selection.

PIZZA \$24 Each **STANDARD SIZE, 8 SLICES**

Vegetarian / Hawaiian / Margherita / Salami / Ham & mushroom.

TEA / COFFEE \$5 Per Person

Self serve station.

Platters are placed on a table allowing guests to help themselves

CANAPES

1.5 hours \$37 Per Person (select 6).

2 hours \$45 Per Person (select 8).

All menu items are subject to availability and seasonal change.

HOT

Kilpatrick oysters.

Pumpkin and goats cheese arancini with basil pesto and watercress

Mushroom arancini with basil pesto.

Prawn and pork gyoza dumpling with soy sauce.

Prawn & ginger wonton.

Grilled Hervey Bay scallop, prosciutto & garlic chilli butter.

Vegetable spring roll.

Vegetable skewers.

Honey lamb, red onion & capsicum skewer.

Prawn & chorizo skewer.

Teriyaki beef skewer.

COLD

Natural oysters.

Samurai oysters, wakame, pickled ginger, ponzu & sesame.

Mixed sushi - crispy chicken, salmon & tempura prawn.

Poached pear, prosciutto, blue cheese & bruschetta.

Salmon gravlax, herb & lemon cream cheese & cucumber.

Rare beef, horseradish & caramelised onion crostini.

Mooloolaba prawns, seafood sauce and salsa.

SUBSTANTIAL FINGER FOOD

\$20 Per Person (select 2)

Crumbed dory, crispy fries, tartare & lemon.

Salt & pepper squid, crispy fries, lemon & aioli.

Butter chicken, jasmine rice, pappadum.

Pulled pork bao with pickled slaw.

Thai beef salad, rice noodles & toasted peanut.

PETITE CANAPE DESSERTS

\$6 Per Person

A delightful selection of bite-sized desserts, perfect for grazing and adding a sweet touch to any event.



MAINS

2 Courses \$65 Per Person (alternate drop, select 2).

3 Courses \$70 Per Person (alternate drop, select 3).

All menu items are subject to availability and seasonal change.

ENTREES

Salmon crostini, beetroot & dill cured salmon gravlax, herb & lemon cream cheese served with grilled Turkish bread.

Prosciutto wrapped Hervey Bay scallops, chilli garlic butter & mini seasonal salad.

Mooloolaba king prawns, mango, avocado, macadamia, basil & lemon olive oil.

Pumpkin, goats cheese arancini, basil pesto and watercress.

Thai marinated beef salad, crispy noodles, capsicum, snow peas & coriander.

MAINS

220g eye fillet steak, herbed potatoes, roasted tomato, broccolini, bacon & rosemary red wine jus.

Lamb rack, pumpkin puree, seasonal greens, minted yoghurt.

Grilled barramundi, spring salad, orange, fennel, potato, macadamia nuts & salsa verde.

Prosciutto wrapped chicken supreme, rosemary smashed potato, seasonal greens & blue cheese garlic cream.

Vegetarian options available upon request.

DESSERTS

Chocolate macadamia cake, Chantilly cream & strawberries.

Vanilla bean panna cotta, berry compote & almond toffee.

Lemon meringue tartlet & vanilla bean curd.

Sticky date pudding, with Chantilly cream and strawberries.

CHILDREN'S MENU

2 Courses \$20 Per Person.

MAINS

Crumbed chicken schnitzel, chips & tomato sauce.

Crumbed fish, chips, lemon & tartare.

Cheeseburger, chips & tomato sauce.

DESSERTS

Ice cream sundae.

Jelly cup.



BEVERAGE PACKAGE

STANDARD

3 hours \$50 Per Person, 4 hours \$60 Per Person, 5 hours \$70 Per Person.

TAP BEER

XXXX Gold, Hahn Superdry 3.5,
Stone & Wood, Diablo ginger beer.

BOTTLED BEER

Great Northern original, Great Northern
super crisp, Your Mates pale ale cans.

WHITE WINE

Oxford Landing sauvignon blanc,
pinot grigio & chardonnay.

RED WINE

Oxford Landing cabernet sauvignon.

SPARKLING WINE

Angus Brut premium cuvee, La Maschera
prosecco & Flowers for Lucy moscato.

ROSE

Yalumba Y Series Sangiovese.

NON-ALCOHOLIC

Asahi zero, selection of juices,
Coca-Cola, lemonade, lemon squash,
ginger ale & soda water.

STANDARD DELUXE

3 hours \$60 Per Person, 4 hours \$70 Per Person, 5 hours \$85 Per Person.

Includes Standard Package PLUS:

BOTTLED BEER

Corona, Byron Bay Brewery, Peroni.

WHITE WINE

Hãhã pinot gris, Twin Islands
sauvignon blanc, Vasse Felix chardonnay
& Brockenchack pinot grigio.

ROSE

Rogers & Rufus.

SPARKLING WINE

Dunes & Greene chardonnay
pinot noir piccolos.

RED WINE

Saint Clair pinot noir, Smith & Hooper merlot,
Catapult shiraz, Brockenchack Zip Line
shiraz, Forest Hill cabernet sauvignon.

PACKAGE ADD ONS

House spirits: \$12 PP.

Arrival Diablo cocktails: \$15 PP.

Please note, wine is by the glass.

TERMS AND CONDITIONS

BOOKINGS & CONFIRMATION

Bookings are confirmed upon receipt of deposit (room hire) or full event payment being received. Hire of our function rooms is subject to availability. Alex Supporters Club reserves the right to cancel functions and provide a full refund.

MINORS

Under 18s are permitted in the venue supervised by a parent or legal guardian until 10pm.

ACCESSIBILITY

Alex Supporters Club is a fully accessible venue.

BREAKAGES AND EXTRA CLEANING

Should there be any breakages to furniture/fixtures/equipment or extraordinary cleaning required, it will be charged to the organiser. Table scatters and confetti are strictly prohibited.

SECURITY

Security costs may be added to your event where management deems necessary, and those fees will be charged to the organiser.

MINIMUM SPEND

Our function rooms are subject to minimum spends on weekends, during school holidays and on public holidays. Minimum spends are across food and beverage. If the minimum spend is not met, the organiser will be invoiced the difference as room hire after the event which is to be paid within seven (7) days of the invoice date.

CANCELLATION POLICY

DAYS PRIOR TO EVENT DATE

Cancellation more than 21 but less than 45 days prior to the event will result in loss of 50% of your deposit. Cancellation within 21 days prior to event will result in loss of 100% of your deposit.

10 DAYS PRIOR TO THE EVENT DATE

Final numbers will be confirmed with you by the Function Manager 10 days prior to the event.

Once the numbers are confirmed, no reduction in numbers will be accepted and you acknowledge you will be liable to pay for the confirmed number of attendees.

Final catering choices will be confirmed with you by the Functions Manager at the same time.

If there are any additions to the numbers or catering choices, an adjusted invoice will be sent to you for payment.

The entire outstanding balance of the event will need to be paid and cleared into the Alex Supporters Club's bank account seven (7) days prior to the event. Cancellation within seven (7) days of event will result in the loss of 100% of your event invoice.

ANY ADDITIONAL CHARGES

Additional beverages, food or other charges (bar tabs, extra food platters etc) not otherwise included within your event package, need to be settled on the same day of your event. Failure to do so will incur an administration fee of \$250.

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