



dicky

BEACH SURF CLUB

**CORPORATE
BIRTHDAYS
FAMILY EVENTS
2021-2023**

WELCOME

Thank you for considering Dicky Beach Surf Club as a possible venue for your event .

Dicky Beach Surf Club is nestled on the beach, north of Caloundra on the Sunshine Coast with views of the gorgeous Dicky Beach.

We offer fresh, unique and exquisite menu options including canapés, delegate platters and party platters to suit any budget and taste.

Dicky Beach Surf Club proudly boasts three different spaces, to host an array of different events.

To arrange a viewing of our venue please contact our Functions Coordinator on (07) 5491 6078 or by emailing: functions@dickybeachsurfclub.com



OUR SPACE

ROOM HIRE

Boardroom (0800 - 1400) \$250

Boardroom (1400 - 2000) \$250

Boardroom (0800 - 2000) \$350

The Wreck Room (or) The Deck (0800 - 1200) \$300

The Wreck Room (or) The Deck (1200 - 1600) \$400

The Wreck Room (or) The Deck (1700 - 2100) \$400

We have three function rooms on offer. The boardroom for up to 10 guests, suitable for small conferences, meetings and training sessions.

Our indoor function room, "The Wreck Room", can cater for any occasion. From conferences up to 40 people, to cocktail events up to 60.

Our all-weather deck is the perfect transitional space, located in the South east corner of the building with four bi-folding windows to give you the full outdoor experience. The space is perfect for cocktail events of up to 60, Or luncheon and sit down dinners of up to 40.

Together our all-weather deck and The Wreck Room can accommodate up to 110 guests depending on the style of event you are wanting to host.

The possibilities are endless at Dicky Beach Surf Club.
Contact our Functions Coordinator to discuss any further questions you may have.

All room hire is inclusive of, (If required) white table linen, cold filtered water, WIFI, use of projector and screen or 65inch portable TV with HDMI.



**For larger groups, please ask our Functions Coordinator for prices and availability of the (Wreck Room) & (The Deck) to cater for up to 110 Guests.*

**Please note a \$250 non refundable deposit is required to secure the date.*

**minimum spend may apply*



CANAPÉS

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- Prawn & chorizo skewers, w a tomato chilli jam.
- Battered oysters, pickled ginger w kewpie mayo.
- Tartlets of chicken & caper remoulade w an avocado mousse.
- Rare roast beef baguette, w horseradish cream.
- Smoked salmon & dill cream cheese blinis w prosciutto dust.
- Semi-dried tomato & feta arancini w aioli drizzle.
- Vietnamese rice paper rolls, vegetable (or) sweet soy chicken .
- Seared scallop, corn puree & bacon crumble.
- Onion jam & goats cheese tartlets.
- Crispy pork belly w Asian slaw & nam jim.
- Ricotta & spinach filo parcel.
- Mac & cheese croquettes w tomato chutney.
- Vegetable gyoza, w soy & ginger syrup,
- Vegetable pakora w tomato kasundi.
- Potato spun vegetable ball w sweet chilli sauce.
- Peking duck spring rolls w chilli jam.
- Sesame crumbed salmon fingers, tartare sauce & fried capers.

(please select five items from the options above)

\$45 per person

Minimum of 20 guests.

SUBSTANTIAL CANAPÉS

- Dicky sliders
- Curry bowl
- Noodle box
- Satay chicken skewers
- Battered fish and chips
- Smoked Salmon Caesar Salad

\$6 per Item

Minimum of 20 guests.

*Please note, we welcome changes to the menu / specials requests, however these may incur additional charges.
Please speak with the Functions Coordinator for further details.*



DELEGATE PACKAGES

DELEGATE PACKAGE 1

\$9 per person

A barista made coffee.

Scones served with jam and fresh cream

DELEGATE PACKAGE 2

\$25 per person

Two barista made coffees.

Scones served with jam and fresh cream.

Danish pastries and mini muffins

DELEGATE PACKAGE 3

\$40 per person

Two barista made coffees.

Scones served with jam and fresh cream.

Meal from seasonal lunch menu

ADD A DELEGATE PLATTER

Platters will serve approximately 10 people

Assorted wraps platter \$80.00

Assorted sandwich platter \$80.00

Mixed fruit platter (v) \$50.00

Mixed sweets and slice platter (v) \$50.00

Selection of Danish pastries (v) \$45.00





DICKY PARTY PLATTERS

DICKY FAVOURITES

\$90 - 40pce

- Honey soy chicken skewers
- Pork ribs w smokey BBQ sauce
- Lamb Kofta w Tzatziki
- Mushroom and parmesan arancini

OCEAN CATCH

\$90 - 40pce

- Panko crumbed calamari rings
- Prawn cutlets
- Battered flathead
- Tempura seafood sticks

ASIAN TWIST

\$90 - 60pce

- Mini dim sims
- Samosa
- Vegetable spring rolls
- Gyoza

CLASSIC PARTY

\$90 - 60pce

- Sausage rolls
- Party pies
- BBQ meatballs
- Mini Quiche

SLIDER TIME

\$100 - 24pce

- Pulled lamb w cheddar, rocket, tomato jam
- Mini wrecked burger
- Jerk chicken w pineapple salsa & hot sauce

DIPS AND CHIPS

\$100 - serves 15 people

Trio of chefs signature dips, w baguette chips, lavosh wafers & water crackers

CHARCUTERIE BOARD

\$150 - serves 15 people

Sliced prosciutto, bresaola, calabrese salami, grilled chorizo sausage, cornichons, pickled onion, kalamata olives & semi dried tomatoes.

CHEESE BOARD

\$150 - serves 15 people

Brie, Vintage Cheddar, Classic blue, marinated feta, seasonal fruit, quince paste, larvosh wafers & water crackers.



A LA CARTE MENU

ENTRÉE

Twice cooked pork belly, apple slaw, orange & star anise syrup.

½ shell Hervey Bay scallops, corn puree, prosciutto crumble, hollandaise.

Spinach & ricotta ravioli, tomato and basil coulis, rocket, shaved parmesan, extra virgin olive oil.

Pulled lamb Souvlaki, grilled tortilla, Haloumi, tzatziki and chickpea salad.

Mushroom & fetta arancini, napoli sauce, parmesan wafer & rocket.

Tempura prawns, honey lime sauce, mixed leaves.

MAIN

Grilled 200g eye fillet, potato & smoked cheddar gratin, trussed cherry tomato, red wine jus.

Pan fried barramundi, warm kipfler potato and prosciutto salad, broccolini & sauce vierge.

Prosciutto wrapped chicken breast roulade, fetta & sundried tomato filling, wild mushroom risotto, red wine jus.

Braised lamb shanks, red wine & tomato sauce, mashed potato, green beans, gremolata.

Haloumi, field mushroom, roast capsicum and cherry tomato salad, spinach, red onion & balsamic reduction.

Pan fried salmon fillet, prawn & shallot colcannon mash, zucchini spaghetti & citrus hollandaise.

DESSERT

Vanilla bean pannacotta, mixed berry compote, pistachio praline.

Rum & chocolate mousse, honeycomb crumble, white chocolate.

Lemon meringue tart, raspberry coulis, double cream.

Chocolate & hazelnut brownie, vanilla bean ice cream, chocolate sauce.

SELECTION PRICE GUIDE

(please choose two options from the selections above)

Two course \$55 per person

Three course \$65 per person

Please note, we welcome changes to the menu / specials requests, however these may incur additional charges.
Please speak with the Functions Coordinator for further details.
Minimum of 30 guests.

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BEACH SURF CLUB

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If you like what you see in our packages and would like to discuss your options further, then please contact us to arrange a time to meet in person. Almost anything is possible and we are happy to tailor a package to suit your needs, wants and budget.

*These prices are valid for events held prior to 1st July 2023.
Surcharges may apply on bookings held on public holidays.*

Tentative bookings can be kept for up to 10 days.

To confirm your booking a non refundable \$250 (min) deposit is required.*

For more information contact our Functions Coordinator

Phone (07) 5491 6078

functions@dickybeachsurfclub.com | www.dickybeachsurfclub.com

1a Coochin Street, Dicky Beach QLD 4551