



dicky

BEACH SURF CLUB

WEDDING

2021-2023

WELCOME

Thank you for considering Dicky Beach Surf Club as a possible venue for your special day. 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 and a variety of A la carte options to suit any budget and taste.

We design unique bar packages to suit your price limit and menu choices.

Dicky Beach Surf Club proudly work with Cloud Nine Weddings offering exclusive packages to our brides. This includes set up and pack down. Plus a private consultation with the lovely ladies from Cloud Nine Weddings in their exclusive showroom.

Our expert team will work with you to create a tailored wedding package to ensure your wishes come true! It's your special day, so allow us to take care of you so you can savour every moment with your friends and family.

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 PRICE

Wreck Room (or) The Deck \$920

Wreck Room (&) The Deck \$2100

We have two function rooms available,
An indoor function room (The Wreck Room) and an all-weather deck. (The Deck)

Either room can cater for 60 guests with a cocktail style event or up to 110 guests if both rooms are utilised together.

If you're after a more traditional sit down event. Either room can cater for up to 40 guests or up to 80 guests if both rooms are utilised together.

**Room hire includes;
white table linens, cutlery and crockery and access to the room from start to end of trade on the day of your event.
minimum spends apply.



BY THE GLASS

We offer uniquely tailored 'by the glass' bar tabs catered to any budget.

WHITE

Morgan's Bay Semillon Sauvignon Blanc - South East Australia
Squealing Pig Sauvignon Blanc - Marlborough, NZ
T'Gallant Cape Schanck Pinot Grigio - Victoria
Squealing Pig Pinot Gris - Marlborough, NZ
Morgan's Bay Chardonnay - South East Australia
St Hubert's The Stag Chardonnay - Victoria
Hartog's Plate Moscato - South East Australia

RED

Morgan's Bay Cabernet Merlot - South East Australia
Morgan's Bay Shiraz Cabernet - South East Australia
Wolf Blass Private Release Merlot - South Australia
Fickle Mistress Pinot Noir - Central Otago, NZ
Saltram 1859 Shiraz - Barossa, SA
Pepperjack Shiraz - Barossa, SA
Penfolds Max Shiraz Cabernet - South Australia
Wynns Cabernet Sauvignon- Coonawarra, SA

SPARKLING

Morgan's Bay Cuvee - South East Australia
Georg Jensen Hallmark Cuvée - Tasmania
Seppelt The Great Entertainer Prosecco - South East Australia

ROSÉ

T'Gallant Cape Schanck Rosé - Victoria

SPIRITS

A Selection of spirits available

COCKTAILS

A selection of house cocktails available

BEER ON TAP

XXXX Dry
XXXX Gold
XXXX Bitter
Tooheys Old
Tooheys New
Iron Jack Crisp
Hahn Super Dry 3.5
Eumundi Pale Ale
Eumundi Ginger Beer
Eumundi Refreshing Lager
Furphy Refreshing Ale
James Squire One Fifty Lashes
James Squire Broken Shackles Lager

BOTTLED BEER

A selection of house cocktails available

NON-ALCOHOLIC

Solo
Sunkist
Ginger ale
Lemonade
Raspberry lemonade
Bundaberg ginger beer
Bundaberg sarsaparilla

**Alternate hourly beverage packages are available upon request
Beverage list is subject to change due to stock and seasonal availability



CANAPE MENU

CANAPÉS

- 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.*



A LA CARTE MENU

ENTRÉE

Twice cooked pork belly, apple slaw, orange & star anise syrup. (GF/DF)

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

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. (GF)

Tempura prawns, honey lime sauce, mixed leaves. (GF)

MAIN

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

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

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

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

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

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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Choosing your reception venue is probably the hardest, but most important decision you will make in planning your wedding day, so please allow us to make things as easy as possible for you!

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 wedding receptions 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

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