

dicky

BEACH SURF CLUB

Functions Package

DICKY BEACH SURF CLUB

Welcome to the Club!

Thank you for considering Dicky Beach Surf Club as a possible venue for your celebration. Dicky Beach Surf Club is nestled on the beach, north of Caloundra on the Sunshine Coast.

We offer fresh, unique and exquisite menu options including savory and sweet platters, canapes variety of A la carte options to suit any budget and taste.

We design personal and unique bar packages to suit your price limit and menu choices. We can also cater to all dietary requirements and allergies upon request.

Our expert team will work with you to create a tailored functions and events 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 Reception on:
(07) 5491 6078 or by emailing: functions@dickybeachsurfclub.com



OUR SPACES

THE BOARDROOM

The boardroom for up to 10 guests, suitable for small conferences, meetings and training sessions.

ROOM HIRE FULL DAY: \$400

ROOM HIRE 1/2 DAY: \$250

THE WRECK

Our Wreck Room is an indoor function room which has a capacity of 60 guests for a cocktail style or 40 guests if seated.

ROOM HIRE FULL DAY: \$1200

ROOM HIRE 1/2 DAY: \$800

THE DECK

Our deck is an all-weather area which has a capacity of 60 guests for a cocktail style or 40 guests if seated.

ROOM HIRE FULL DAY: \$1200

ROOM HIRE 1/2 DAY: \$800

THE WRECK & DECK

Our wreck room and deck areas can be hired together if you're after a more traditional sit down event. Both rooms have full privacy with the use of blinds and bi-folding doors to ensure your event remains intimate.

ROOM HIRE FULL DAY: \$2200

ROOM HIRE 1/2 DAY: \$1400

MINIMUM SPEND (DECK OR WRECK)

Monday - Wednesday 1/2 day: \$2500

Monday - Wednesday Full day: \$5000

Thursday - Sunday 1/2 day: \$3000

Thursday - Sunday Full day: \$6000

All room hire is inclusive of, (If required) white table linen, cold filtered water, WIFI, use of projector and screen or 65-inch portable TV with HDMI, In-house AUX system external from the room or Bluetooth speaker

FULL DAY: OPEN TILL CLOSE (10:00am - 12:00am)

1/2 DAY: ONE TIME SESSION (11:00am- 3:30pm or 5:00pm - 12:00am)

A close-up photograph of a hand holding a slice of pizza. The pizza is topped with mushrooms, onions, and herbs. In the background, a glass of beer is visible on a table. The text "Menu Options" is overlaid in a white, cursive font.

Menu Options

COCKTAIL STYLE

SWEET PLATTERS

SWEET TOOTH - \$115.00

A VARIETY OF MUFFINS AND SLICES.

TEA PARTY - \$100.00

SCONES SERVED WITH STRAWBERRY JAM AND CREAM.

DANISH PLATTER - \$95.00

A VARIETY OF WARM DANISHES TOPPED WITH ICING SUGAR.

CHOCOLATE DREAM - \$120.00

CHOCOLATE BROWNIE BITS, CHERRY AND ALMOND CHOCOLATE CLUSTERS, GOURMET CHOCOLATE CHUNKS AND SEASONAL CHOCOLATE DIPPED FRUIT.

AUSSIE FAVOURITES - \$120.00

LAMINGTON SQUARES, COCONUT ICE CHUNKS, MINI SCONE BITES WITH JAM AND CREAM.

PETIT FOURS - \$100.00

MINI CHOCOLATE CROISSANTS, MINI CREAM ECLAIRS AND COCONUT MACAROONS.

SWEET PLATTERS

CHOCOLATE DIPPED STRAWBERRIES - \$75.00

FRESH STRAWBERRIES DIPPED IN RICH DECADENT CHOCOLATE.

ROCKY ROAD - \$60.00

CREAMY CHOCOLATE LOADED WITH MARSHMALLOWS, CRUNCHY NUTS AND CHEWY PIECES.

SEASONAL FRUIT PLATTER - \$100.00

A REFRESHING ASSORTMENT OF FRESHLY SLICED, SEASONAL FRUITS.
ADD - A RICH CHOCOLATE DIP + \$20.00

G.F. FREINDLY SWEET PLATTERS

TRAIL MIX - \$90.00

DECADENT CHOCOLATE BROWNIE BITES, SEASONAL FRUIT, COCOA ROASTED MIXED NUTS AND DRIED APRICOTS.

MUM'S BAKING - \$90.00

RASPBERRY AND LEMON DRIZZLE BITES, ROCKY ROAD WITH ALL THE TRIMMINGS.

VEGAN, VEGETARIAN & DAIRY FREE PLATTERS AVAILABLE UPON REQUEST

FUNCTIONS & EVENT PACKAGE - UPDATED SEP 2025

COCKTAIL STYLE

SAVOURY PLATTERS

MEAT LOVERS - \$145.00

CRISPY PORK BELLY BITES, LAMB KOFTAS, FRIED CHORIZO AND BEEF BRISKET - ACCOMPANIED WITH A VARIETY OF SAUCES.

ANTIPASTO PLATTER - \$130.00

A SELECTION OF CURED MEATS AND CHEESE. ACCOMPANISED WITH TOASTED CIABIATTA, HOUSE DIPS, CORNICHONS AND KALAMATA OLIVES.

SANDWICH PLATTER - \$105.00

FRESHLY MADE ASSORTED TRIANGULAR SANDWICHES.

DICKY FAVOURITES - \$130.00

HONEY SOY CHICKEN, PORK RIBS W/ SMOKEY BBQ SAUCE, LAMB KOFTA W/ TZATZIKI AND MUSHROOM/PARMESAN ARANCINI.

SAVOURY PLATTERS

OCEAN BASKET - \$140.00

PANKO CRUMBED CALAMARI RINGS, CRUMBED PRAWN BITES, BATTERED FLATHEAD FISH BITES, LEMON AND PEPPER DUSTED POTATO WEDGES.

ASIAN TASTING PLATTER - \$130.00

MINI DIM SIMS, SAMOSAS, VEGETABLE SPRING ROLLS AND GZOYA DUMPLINGS.

CLASSIC PARTY - \$115.00

SAUSAGE ROLLS, PARTY PIES, MINI QUICHE AND BBQ MEATBALLS.

SLIDER TIME - \$145.00

BEEF PATTIES SERVED WITH CHEESE, GHERKINS, MUSTARD AND KETCHUP ON SLIDER BURGER BUNS.

VEGAN, VEGETARIAN & DAIRY FREE PLATTERS AVAILABLE UPON REQUEST

FUNCTIONS & EVENT PACKAGE - UPDATED SEP 2025

COCKTAIL STYLE

SAVOURY PLATTERS

SMORGASBORD - \$140.00

SPICED LAMB KOFTAS WITH TZATZIKI, SMOKEY BBQ CHICKEN WINGS, GOCHUJANG PORK RIBS, ONION RINGS AND GRILLED FLAT BREADS.

HEALTH HOUSE - \$130.00

CARROT AND CELERY STICKS WITH SMOKEY CHICKPEA HUMMUS. SEASONAL SPROUTS, ROASTED PEPPER AND FETA SPREAD, RED ONION, TOMATO AND PEPITA WRAPS. CHICKEN BREAST OR LENTIL PATTY, AVACADO, ORGANIC CHEDDAR AND CRUMBED WRAPS. ROAST PUMPKIN WEDGES WITH DUKKHA CRUST AND HONEY DRIZZLE.

SURF AND TURF - \$130.00

PRAWN, CHORIZO AND CAPSICUM SKEWERS, SMOKED SALMON, DILL AND CREAM CHEESE WRAPS, PEPPER STEAK, ONION AND CHEDDAR WRAPS.

SAVOURY PLATTERS

SLIDER SUPREME - \$120.00 for 2 or \$150 for 3

MINI MILK BUNS WITH YOUR CHOICE OF FLAVOURS:

- JUICY BEEF, CHEDDAR, PICKLES, KETCHUP
- GRILLED CHICKEN, SMOKEY MAYO, SHREDDED LETTUCE
- SPICED LENTIL PATTY, AVACADO SALSA, PICKLED RED ONION.

PIZZA PARTY - \$130.00

MINI SLICES FROM 3 EXTRA-LARGE PIZZA SLABS (FEEDS 18-20)

ARTISAN DOUGH TOPPED WITH YOUR CHOICE OF 3 FLAVOURS:

- MARGARTIA – FRESH ROMA TOMATO SLICES, NAPOLI BASE, MOZZARELLA, FRESH TORN BASIL
- BBQ MEAT LOVERS – SLICED SALAMI, ITALIAN SAUSAGE, CHICKEN BREAST, SMOKED BACON, CAPSICUM, BBQ BASE, MOZZARELLA
- DICKY BEACH PIZZA – CHICKEN BREAST, CHERRY TOMATOES, RED ONION, FRESH AVACADO CHUNKS, NAPOLI BASE, MOZZARELLA, HOLLANDAISE DRIZZLE
- VEGETARIAN SUPREME – SWEET POTATO, CHERRY TOMATOES, KALAMATA OLIVES, RED CAPSICUM, SPANISH ONION, BASIL PESTO BASE, MOZZARELLA.

VEGAN, VEGETARIAN & DAIRY FREE PLATTERS AVAILABLE UPON REQUEST

FUNCTIONS & EVENT PACKAGE - UPDATED SEP 2025

COCKTAIL STYLE

LIGHTER SAVOURY PLATTERS

MEZZE PLATTER - \$110.00

DESIGNED TO SIT AND SHARE, MORE SUITABLE FOR SMALLER FUNCTIONS - SLICED SOURDOUGH, WATER CRACKERS, ROCKET PESTO, ROASTED CAPSICUM AND FETA DIP, CHICKPEA HOMMUS, CREAM CHEESE WITH HONEY, SUNDRIED TOMATOES AND MIXED OLIVES.

ADD - 3 SLICED CURED MEATS + \$30.00

ADD - 2 GOURMET CHEESE WHEELS + \$30.00

CHEESE CORNER - \$130.00

TRIPLE CREAM BRIE, SMOKED CHEDDAR, WHIPPED FETA DIP WITH FRESH HERBS AND CLASSIC CAMEMBERT WITH MUSCATELS, PICKLED GHERKINS, MIXED OLIVES, SLICED SOURDOUGH AND WATER CRACKERS.

DELI SANDWICH PLATTER - \$100.00

FRESHLY MADE ASSORTED SANDWICHES ON FRESH BAKERY BREAD.

LIGHTER SAVOURY PLATTERS

AMORE BITES - \$100.00

MINI 3 CHEESE ARANCINI BALLS, ITALIAN BEEF AND PORK MEATBALLS WITH MARINARA DIPPING SAUCE, MINI TOASTED BAGUETTE BRUSCHETTA.

ASIAN TASTING PLATE - \$110.00

MINI VEGETABLE SPRING ROLLS, MINI PORK DIM SIMS, SWEET AND SOUR POPCORN CAULIFLOWER, CHICKEN GYOZA DUMPLING, HOMEMADE SOY AND GINGER DIPPING SAUCE.

AUSSIE CLASSICS - \$120.00

MINI MEAT PIES, MINI PORK AND FENNEL SAUSAGE ROLLS, KABANA AND CHEDDAR BITES, MINI BACON AND CHEESE QUICHES, TOMATO SAUCE AND BBQ SAUCE.

THE BIG FRY SHARE - \$70.00

THICK CHUT CHIPS WITH TASTY CHICKEN SALT, CRISPY ONION RINGS, SWEET POTATO FRIES, POPCORN CAULIFLOWER AND 3 DIPPING SAUCES.

VEGAN, VEGETARIAN & DAIRY FREE PLATTERS AVAILABLE UPON REQUEST

FUNCTIONS & EVENT PACKAGE - UPDATED SEP 2025



CANAPES

CANAPES

GRILLED BRUSCHETTA WITH A VARIETY OF TOPPINGS
TOMATOES, PUMPKIN ETC.

CHICKEN AND MUSHROOM ARANCINI

PRAWN AND VEGETABLE SPRING ROLLS

SPINACH AND RICOTTA FILO PARCEL

PORK GYOZA DUMPLINGS

BBQ PORK SPRING ROLLS

PRAWN AND CHORIZO SKEWERS

PAN-SEARED SCALLOPS

KOREAN PORK BELLY BITES

KARAGE CHICKEN BAO BUNS

PANKO CRUMBED CALAMARI

BEEF MEATBALLS W/ SWEET CHILI SAUCE

MEDITERRANEAN LAMB KOFTA SKEWERS

KING PRAWN, AVOCADO, AND CUCUMBER

APPETIZER

*(SINGLE SERVE ITEMS - WALKED AROUND TO GUESTS
BY WAIT STAFF. MINIMUM OF 5 ITEMS TO BE
SELECTED IN TOTAL)*

GOURMET CANAPE PLATTER - \$145.00
YOUR CHOICE OF 4 OF THE CANAPE OPTIONS



**VEGAN, VEGETARIAN & DAIRY FREE
PLATTERS AVAILABLE UPON REQUEST**

FUNCTIONS & EVENT PACKAGE - UPDATED SEP 2025

SEATED MENU

2 COURSES - \$60 3 COURSES - \$70
ALTERNATE DROP

ENTREES

Korean Pork Belly Bites

Crispy pork belly bites, coated in a Korean BBQ sauce. Served on a kimchi and crispy noodle slaw.

Garlic Prawns

Garlic prawns served on a bed of spiced saffron rice & curry leaf.

Prawn & Chorizo Skewers

Garlic & lemon marinated prawns & chorizo skewers. Served with rocket & pineapple salsa.

MAINS

Chicken Scallopini

Chicken scallopini serviced with mash, vegetables & cherry tomatoes.

Macadamia & Garlic Salmon

Macadamia & confit garlic crusted Atlantic Salmon served with seasonal veg & pesto aoli.

200g Eye Fillet

Char-grilled eye fillet served with confit potatoes, blistered cherry tomatoes & grilled asparagus. Finished with red wine jus.

DESSERT

Pavlova Trifle

Served with chantilly cream, passionfruit & berry compote.

Crème Brulee

House-made brulee served with ice-cream.

Chocolate Mousse

House-made chocolate mousse served with a mixed berry compote.

UPGRADES

Your celebration cake cut and plated for an extra \$100

FUNCTIONS & EVENT PACKAGE - UPDATED SEP 2025



CORPORATE PACKAGES

Our private conference rooms can accommodate anywhere from 5 to 140 people, making them the perfect corporate conference venue for any size event. With flexible seating arrangements to choose from, as well as fully tailored functions menus.

WHAT WE OFFER

Tea & Coffee on arrival, Morning Tea, A La Carte Lunch Menu
Access to all technology and AV

ROOM HIRE

Boardroom (1/2 day): \$250 (Full Day): \$400

The Training Room (1/2 day): \$200 (Full Day): \$400

The Deck (1/2 day): \$500 (Full Day): \$800

The Wreck (1/2 Day) : \$500 (Full Day): \$800

LUNCH MENU

- CLASSIC CHICKEN SCHNITZEL - Straight cut chips, house garden salad and your choice of sauce: Gravy, Peppercorn, Mushroom or Red wine jus.
- BATTERED FLATHEAD - Straight cut chips, house salad, house tartare sauce, lemon.
- LUNCH CALAMARI - Panko crumbed calamari served with chips, salad, Szechuan mayo and lemon.
- LUNCH CHICKEN CAESAR - Chicken, baby cos lettuce, bacon, shaved parmesan, boiled egg, croutons, anchovies, Caesar dressing (GFO)
- PULLED PORK BURGER - Slow cooked pulled pork, house-made slaw, BBQ sauce, brioche, chips (GFO)

A photograph of four glasses of beer on a wooden tray. From left to right: a light golden beer, a dark stout, a golden beer, and an amber beer. In the background, there is a white ceramic pot with green leafy plants. The text 'Beverage Options' is overlaid in a white, cursive font across the middle of the image.

Beverage Options

BEVERAGES

TAP BEER

BALTER XPA
BROOKVALE VODKA LLB
BYRON BAY LAGER
CANADIAN CLUB DRY
CARLTON DRY
GREAT NORTHERN SUPER CRISP
GREAT NORTHERN ORIGINAL
GUINNESS
HAHN SUPER DRY 3.5
HAHN SUPER DRY 4.6
HARD RATED LEMON
STONE & WOOD
TOOHEY NEW
TOOHEY OLD
VICTORIA BITTER
YOUR MATES LARRY
XXXX BITTER
XXXX GOLD
XXXX ULTRA

WHITE WINE

DEVILS LAIR CHARDONNAY
HARTOGS PLATE MOSCATO
LITTLE BERRY SAUVIGNON BLANC
MATUA VALLEY SAUVIGNON BLANC
MORGAN'S BAY CHARDONNAY
MORGAN'S BAY SEMILLION SAUV BLANC
PEPPERJACK ROSÉ
SECRET STONE PINOT GRIS
ST HUBERTS CHARDONNAY
SQUEELING PIG PINOT GRIGIO
SQUEELING PIG SAUVIGNON BLANC
T'GALLANT PINOT GRIGIO
T'GALLANT ROSÉ
VICTORIAN ROSÉ

SPARKLING WINE

GEORG JENSON SPARKLING ROSE
GEORG JENSON HALLMARK CUVÉE
MORGANS BAY CUVÉE BRUT
SEPPELT CHARDONNAY PINOT NOIR
SEPPELT PROSECCO
SQUEALING PIG SQUEALINI LEMON SPRITZ
SQUEALING PIG SQUEALINI PEACH SPRITZ
T'GALLANT PROSECCO

RED WINE

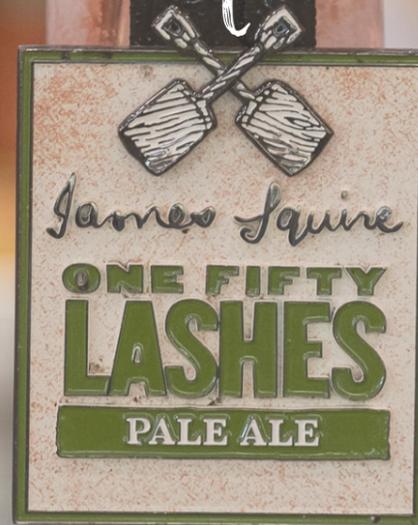
FICKLE MISTRESS PINOT NOIR
MORGAN'S BAY CABERNET MERLOT
MORGAN'S BAY SHIRAZ CABERNET
PENFOLDS CLUB FORT
PENFOLDS MAX'S SHIRAZ
PEPPERJACK BAROSSA SHIRAZ
SALTRAM 1859 BAROSSA SHIRAZ
WOLF BLASS MERLOT
WYNNS BLACK LABEL CABERNET SAUVIGNON

COCKTAILS

APEROL SPRITZ
ESPRESSO MARTINI
FRENCH MARTINI
LYCHEE COLLINS
MARGARTIA
MOJITO
NEGRONI
OLD FASHIONED
PINK GIN SPRITZ

***THESE BEVERAGES CAN BE ADDED IN ADDITION TO THE STANDARD AND DELUXE PACKS IF
REQUESTED***

Terms & Conditions





T & C'S

PRICING

A deposit of \$500 is required to confirm the booking. Prices quoted are inclusive of GST. A surcharge of 15% applies on public holidays.

MINIMUM SPEND

We reserve the right to apply minimum food & beverage spends where a room has been allocated specifically for a function or event. In the event that a minimum spend is not reached, the difference will be charged as venue hire.

REWARDS POINTS

Pricing excludes accumulating of reward points

LICENSING AND OPENING HOURS

Dicky Beach Surf Club is open Sunday - Thursday 10:00am-10:30pm and Friday - Saturday 10:00am-12:00pm. Our licensed hours (service of alcohol) are from 10:00am-12:00am 7 days. No alcohol is to be served or consumed on the premises outside of these hours.

CONFIRMATION AND DEPOSIT

A signed copy of your agreement in full will be required within fourteen (14) days of the date of this agreement together with the initial requested deposit.

MUSIC & ENTERTAINMENT

Please note that in deference to our club guests and local residents and to meet with sound limits set by the Liquor Licensing Authority Queensland, the following must be adhered to:

1. When any external openings on the deck are open - 99dB 3 metres from the source of the noise.
2. When all external openings on the deck are fully closed - 110dB 3 metres from the source of the noise.

We highly recommend that all entertainers be provided with a meal and beverage. These are provided at a minimal charge.

MINORS

Under 18's are permitted in the venue as long as they are supervised at all times by a parent or legal guardian who is over the age of 25.

ACCESSIBILITY

Dicky Beach Surf Club is a fully accessible venue. (ramp & elevator)

T & C'S

Cancellation Policy

Cancellation of bookings must be made in writing, and the following conditions apply:

- If notice is given 6 weeks prior to the event, deposit is retained
- If notice is given 3-6 weeks, deposit is retained, plus cost of the room hire
- If notice is given 1-3 weeks, deposit is retained plus cost of the room hire, plus 25% of full catering costs to be paid.
- If notice is given inside 1 week, deposit is retained plus cost of the room hire, plus 50% of full catering costs to be paid.

Please note, a change of dates or postponement of an event can be made in writing and will be considered a cancellation. New date(s) will be considered as a new booking and our standard deposit policies will apply. Subject to availability of the dates if the new date is within the month the event was originally based, the cancellation fee will be waived.

