Tailored Coastal Events and Functions

Birthdays
Anniversaries
Weddings
Celebration of life
Corporate

Cudgen Headland Surf Life Saving Club
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Kingscliff's Best Beachfront Venue

Welcome to Cudgen Headland Surf Life Saving Club

Located on the absolute beach front in the heart of Kingscliff, the Cudgen Headland Surf Club is Kingscliff's hidden gem. With unmatched views from the open beachfront balcony, overlooking the whales in winter and amazing sunsets in summer, the surf club is the ideal setting for your next function.
Our venue offers multiple facilities to accommodate any occasion. We can seat up to 200 guests for either private or semi-private events and we strive to create the perfect event no matter the occasion.

Our tailored packages are created with all budgets and function styles in mind. We offer cocktail packages with an extensive canape and finger food range, grazing stations, set lunch and dinner courses or sit-down alternate drop dining. Our group is happy to work to your personal tastes and needs. With connections to the area's best theming and decoration companies, musicians and more we aim to make it an event to remember.

We look forward to seeing you at the Club.

the venue

ROOM HIRE & INCLUSIONS:

Experienced Functions Co-Ordinator to assist in the planning of all details from beginning to end
Room set up
Use of Lectern, Microphone, PA System, music streaming and television
Additional Bar and Wait Staff with full table service
Bar Tables & Stools
Tables & chairs for seating (chair covers with coloured sashes can be arranged at an additional cost)
Flexibility to create your own floor plan and table seating – personal styling can be arranged if required
Full table setting with cutlery, glassware & chinaware
White Linen Table Cloths (additional cost)
White Linen Napkins
Table Menu's suited to your order (upon request)
Beverage Menu's for Bar (upon request)
Set Up & Pack Down of Decorations
Cleaning of Function Room

FUNCTION SET UP AND TIMING:

Room Hire maximum of 5.5 hours – refer to Terms and Conditions
Room available for set up an hour prior/post our regular service hours. Arrangements for the decorating of the function space and the required set up times need to be arranged directly with the Functions Co-ordinator prior to the event.

Last drinks will be served at 10.45pm, and last song will be played at 10.50pm with the function to conclude at 11pm. All guests to vacate the venue by this time. All styling items will be packed away/removed by 11.30pm unless prior arrangements have been made with management.

Guests are welcome to finish their drinks and enjoy our public space and entertainment once the function is scheduled to finish, and then vacate the club at the normal closing time.

our spaces

Subject to availability

A) SOUTH BALCONY - $450

Includes a sectioned off portion of our beach front deck, starting halfway between the bar and the bistro (barrier placed midway through bistro glass sliding doors), giving guests private access to the southern end of the balcony.

Standing / cocktail style: 95
Seated: 75

B) BALCONY + BAR - $800

Includes exclusive access to half of the bar, with a divider placed between the bar providing guests with access to whole southern end of our beachfront deck and a portion of the bar.

Standing / cocktail style: 140
Seated: 100

BALCONY + BAR + DINING ROOM - $1600

For the larger function, this area comfortably seats up to 160 guests

C) HEADLAND ROOM - $450

Includes access to our private indoor function space, which has glass sliding doors opening to a small portion of the balcony and glass doors to close off access from the rest of the club. The fee includes the room and a sectioned portion of the connecting balcony directly outside the room. Ideal for a more private occassion.

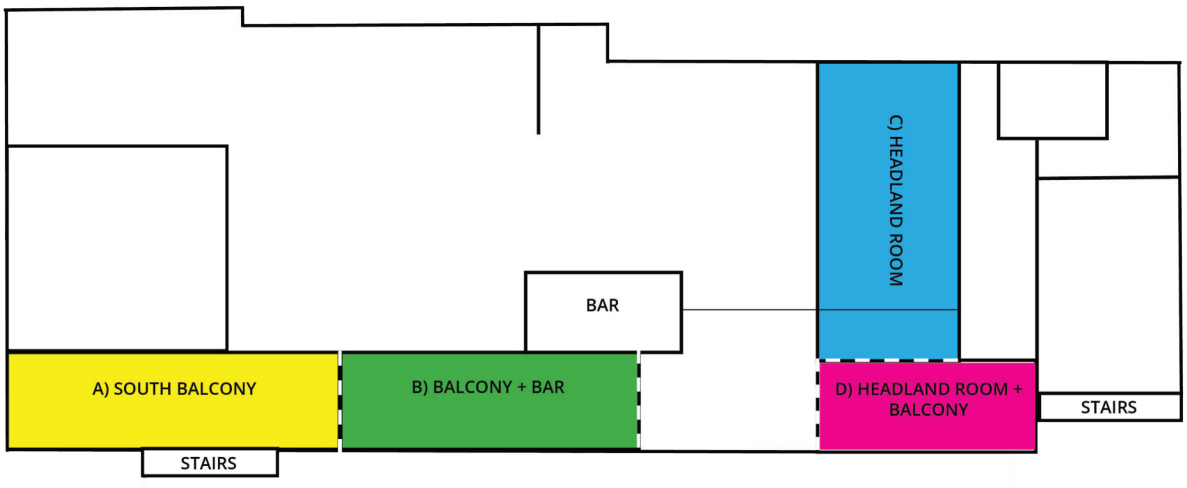
Standing / Cocktail: up to 60
Seated: 45

D) HEADLAND + BALCONY - $700

Includes access to the headland room as described above, as well as the entire connecting outdoor balcony area via the rooms glass sliding doors. With barriers put up to separate the northern end from the public, this space is ideal for more private events with larger numbers.

Standing / cocktail: up to 100
Seated: up to 70

floor plan



Food and Beverage Menu

- Extensive platters
- Delicious canape's
- Handmade Gourmet Pizzas
- Tailored Set Meals

Kingscliff's Best Beachfront Venue

platters and pizzas

PLATTERS

Turkish bread and house made dips (4 Loaves)	$50 per platter
Spinach, pumpkin and feta tarts (GF)	$4 each
Vegetarian spring rolls (50 pieces)	$40 per platter
Vegetable gyoza w/ japanese sauce (24 pieces)	$40 per platter
Szechuan salt + pepper squid	$50 per platter
Karaage chicken (GF available)	$50 per platter
Fried Chicken Wings	$50 per platter
- Spicy buffalo,	
- Smokey maple BBQ and bourbon,	
- Vintage blue cheese aioli	
Mushroom arancini balls w/ truffle aioli	$3 each
Fetta + Pesto Stuffed Button Mushroom	$50 per platter
Sausage Rolls (24 pieces)	$40 per platter
Meat pies (24 pieces)	$40 per platter
Sandwich Triangles	$40 per platter

PIZZAS $25 EACH
8 SLICES PER PIZZA

GF Pizza bases available +$3

Roast Veggie
Hawaiian
Meat lovers
Margherita
Pepperoni

ADDITIONAL ITEMS FOR CELEBRATION OF LIFE PACKAGE

Platters

Housemade mixed sandwiches	$50 (32 pieces)
Cakes	$40
Biscuits	$30
Tea & Coffee Station	

canapes + fork dishes

CANAPES

Tandoori Chicken Skewers	$4 each
Thai Fish Cakes	$3 each
Coconut Prawns	$4 each
Quiche Lorraine	$3 each
Oysters	$4 each
- Natural	
- Nam Jim and lime	
- Kilpatrick	
- Ponzu	
- Wakame	
Sliders	$6 each
- Pulled Pork	
- Fish	
- Vegetarian	$7 each

FORK DISHES

Choice of 2 @ $12 each

Curry Bowl
with your choice of chicken, fish or vegetables

Thai Salad
Tossed in a house made Nam Jim sauce topped with fried shallots

Fish and Chips
Stone and Wood Beer Battered Barramundi with chips and aioli

Our experienced Chefs can cater to a range of allergies, and other requests you may have. Please discuss your menu requirements with our functions co-ordinator prior to the event.

SET MENU WITH ALTERNATE DROP

Minimum 20 guests

For a formal, seated meal with a set menu, our Head chef and our functions coordinator will meet with you personally in order to curate a menu which suits your taste and style of event whilst accommodating to your budget and the number of guests attending.
This option includes a choice of either a 2 or 3 course meal, starting from $45 per person.

Our functions co-ordinator is available to discuss your menu requirements & help you choose a menu to suit your event.

Minimum Spend

The Cudgen Headland Surf Club requires a minimum spend committed to the catering portion of your event. Our minimum spend requirement for each function is $12 per person.
There is no limit on what your range of food selection may be, giving you the flexibility to plan your catering for the night to suit you and your group perfectly.

beverage menu

OPTION 1 – BAR TAB

Beverages are charged according to guest consumption. You nominate how much you wish to spend and what you wish to be served on the tab.

OPTION 2 – CASH BAR

All guests pay for their own drinks.

BUBBLES	G	B
Dunes & Greene Moscato 200ml Piccolo		$9.5
Dunes & Greene Chardonnay Pinot Noir 200ml Piccolo		$9.5
Henkell Trocken 200ml Piccolo		$11.5
De Bortoli King Valley Prosecco 200ml Piccolo		$9.5
Marty's Block Brut Cuvée NV	$7.9	$29.9
Dunes & Greene Pinot Noir Chardonnay		$36.9
Jansz Premium Non Vintage Cuvée		$54.9
La Maschera Prosecco	$8.9	$38.9
Corte Giara Prosecco	$10.90	$46.9
Pol Roger Brut Non Vintage		$129.0

ROSE	G	B
Chaffey Bros. Not your Grandma's Rosé (Grenache + Mourvedre)	$8.9	$39.9
Rogers & Rufus Grenache Rosé		$44.9
De Bortoli Rosé Rosé 200ml Piccolo		$9.5
Triennes Rosé IGP Méditerranée	$9.5	$42.9

WHITE	G	B
West Cape Howe 'Cape to Cape' Moscato	$8.5	$35.9
Marty's Block Sauvignon Blanc	$7.9	$29.9
De Bortoli 3 Tails Marlborough Sauvignon Blanc	$8.9	$36.9
Twin Islands Sauvignon Blanc	$9.5	$39.9
Nautilus Sauvignon Blanc	$10.9	$49.9
Wirra Wirra Hiding Champion Sauvignon Blanc		$46.9
Shaw & Smith Sauvignon Blanc		$62.9
Earthworks Riesling	$8.5	$32.9
Chaffey Bros. Not your Grandma's Riesling		$39.9
Mesh Eden Valley Riesling		$52.9
Dr Loosen Dr L Riesling		$49.9
Vasse Felix Classic Dry White	$9.5	$42.9
Brokenwood Semillon		$49.9
Jim Barry Assyrtiko		$49.9
Opawa Pinot Gris		$45.9
Mt Difficulty Roaring Meg Series Pinot Gris	$9.9	$46.9
Yalumba Y Series Pinot Grigio	$8.2	$32.9
Corte Giara Pinot Grigio		$44.9
Aquilani Pinot Grigio		$42.9
Yalumba Organic Chardonnay	$8.5	$37.9
Heggies Cloudline Chardonnay	$9.9	$42.9
Barringwood Chardonnay		$64.9
Nautilus Chardonnay		$54.9
Kooyong Estate Chardonnay		$66.9
Kendall Jackson Vintner's Reserve Chardonnay		$59.9

RED	G	B
Palliser Estate Pencarrow Pinot Noir	$11.9	$49.9
Dalrymple Pinot Noir		$64.9
Yalumba Samuel's Collection Barossa Bush Vine Grenache		$42.9
De Bortoli Wizardry Grenache		$44.9
Kalleske Clarry's Grenache Shiraz Malbec		$46.9
Guigal Côtes du Rhône Rouge		$52.9
Antinori Santa Cristina Sangiovese		$39.9
Running with Bulls Tempranillo		$42.9
Y Series Merlot	$8.2	$32.9
Smith & Hooper Merlot		$44.9
Wirra Wirra Church Block Cabernet Shiraz Merlot		$41.9
Bleasdale Frank Potts - Cab/Malbec/Merlot		$56.9
Earthworks Barossa Cabernet Sauvignon	$8.5	$32.9
Yalumba Sanctum Cabernet Sauvignon		$42.9
Langmeil Blacksmith Cabernet Sauvignon		$54.9
Vasse Felix Premier Cabernet Sauvignon		$69.9
Wirra Wirra The Angelus Cabernet Sauvignon		$99.0
Marty's Block Cabernet Shiraz	$7.9	$29.9
Jim Barry Barry Brothers Shiraz Cabernet Sauvignon		$42.9
Yalumba The Signature Cabernet & Shiraz		$119.0
Yalumba Galway Vintage Traditional Shiraz	$8.5	$37.9
Heathcote Cravens Place Shiraz	$9.9	$44.9
Kym Teusner The Riebke Shiraz		$48.9
Wirra Wirra Woodhenge 'Basket Pressed' Shiraz		$64.9
Jim Barry McRae Wood Shiraz		$82.9
John Duval The Entity Shiraz		$84.9

BEERS ON TAP

Little Creatures Rogers' Beer
Coopers Pacific Pale Ale
Coopers Original Pale Ale
Coopers Mild Ale 3.5%
Cudgen Classic 3.5%
Stone & Wood Green Coast Crisp Lager
Stone &Wood Pacific Ale
Little Dragon Alcoholic Ginger Beer
Balter XPA
Great Northern Original
Great Northern Super Crisp
Victoria Bitter
XXXX Gold Lager
Rotating Tap – New Beer every 2-3 months!

TEA AND COFFEE

Hot Beverage station in your private room including an urn, assorted teas, instant coffee, full cream milk, light milk, soy milk, cups/saucers, teaspoons, assorted biscuits
$3.5pp

terms and conditions

YOUR BOOKING

- All function bookings must be made directly with the Functions Manager or other senior Management. Confirmation of booking and a deposit of $200 is required within two (2) weeks of the tentative booking being made. We reserve our right to cancel any reservations not held with a deposit by the required date.
- We require details of your function minimum fourteen (14) days prior to your function. This includes menu choices, beverage choices (if applicable), floor plans, times of arrival etc. If we have not received details your booking will be treated as a regular bistro booking.
- Payment of the room hire, catering and beverage account is required five (5) days prior to the function. Any additional amounts incurred on the night are to be paid at the completion of the function. Payments can be made by cash, credit card or EFTPOS.

GUEST NUMBERS

Tentative numbers must be provided 21 days from the event for rostering purposes. When initially booking the area for your function please ensure that you have booked an area sufficient to hold the maximum capacity of your guests. We can always reduce the area booked but cannot guarantee we can increase an area due to other uses of the balcony and bistro.

CANCELLATIONS

We require written notice advising of a cancellation. Notification in writing more than one (1) months prior to the function date will receive a full refund of the holding deposit. Any functions cancelled less than 1 month months but more than 2 weeks' notice will receive %50 of the holding deposit, any functions cancelled with less than 2 weeks' notice will not receive a refund of the deposits made. Due to any unforeseen circumstances, Cudgen Headland Surf Life Saving Club reserves the right to cancel any booking and refund any deposit at any time.

FOOD AND BEVERAGE

We regret that clients are not permitted to provide their own food and beverages (wedding cake is the exception) and, of course, any food not consumed remains the property of the Club. For bookings made more than 12 months in advance, please allow a CPI increase and sometimes a menu and beverage restructure on published prices

SECURITY AND ADDITIONAL RULES

The surf Club may request a security guard be present, at the clients cost if it is deemed necessary. The Surf Club promotes 'The Responsible Service of Alcohol' and requires all guests to comply with our policy on the service of alcohol. The management reserves the right to remove any guests from the premises if they behave in an unreasonable manner. It is the responsibility of the organiser to ensure all guests act in accordance with the club rules and dress standards during the function. The client is responsible for payment of excessive cleaning from items such as glitter or confetti and any damage to club property.

booking confirmation

Like what you see? To confirm your booking with us, please read the Terms and Conditions on the above page carefully, sign below and return this document to The Surf Club within 14 days of the initial booking. You will receive an invoice to make a deposit which together with this contract will confirm on receipt your booking with us.

YOUR DETAILS:
Full Name:
Contact Number:
Email:

FUNCTION DETAILS:
Function Date/Time:
Number of Guests
Preferred Hire Space:
Function Type:

AGREEMENT:
The booking confirmation and a signed copy of this agreement is required upon confirmation of your booking.

I (Name)_____, have read and agree to the Terms and Conditions.
Date:_____
Signature:_____

Function Manager:_____
Signature:_____
Date:_____