



BMD NORTHCLIFFE
SUPPORTERS CLUB

**SURFERS PARADISE
GOLD COAST**

*Functions
& Events*



CONTACT OUR FUNCTION & EVENTS TEAM:

Email:

functions@northcliffesurfclub.com.au

Phone:

(07) 5539 8091

51 GARFIELD TCE, SURFERS PARADISE

WELCOME

Thank you for considering BMD Northcliffe Surf Club as the ideal venue for your upcoming event. With uninterrupted ocean views, our venue offers a captivating setting for any occasion.

Discover a range of versatile event spaces tailored to accommodate gatherings of all sizes and styles, from intimate gatherings to expansive corporate functions. Whether you're seeking a casual atmosphere or a professional setting, we have the perfect space to suit your needs.

All of our event spaces are accessibility friendly and weatherproof, ensuring that your event proceeds seamlessly regardless of any potential challenges.

At BMD Northcliffe Surf Club, we take pride in delivering impeccable service and unparalleled event catering. Our team is dedicated to ensuring every detail is executed flawlessly, ensuring an unforgettable experience for you and your guests.

We look forward to the opportunity to host your event and create lasting memories against the stunning backdrop of our coastal oasis.

Kind Regards,

Functions & Events Team



EVENT SPACES

WHOLE DECK

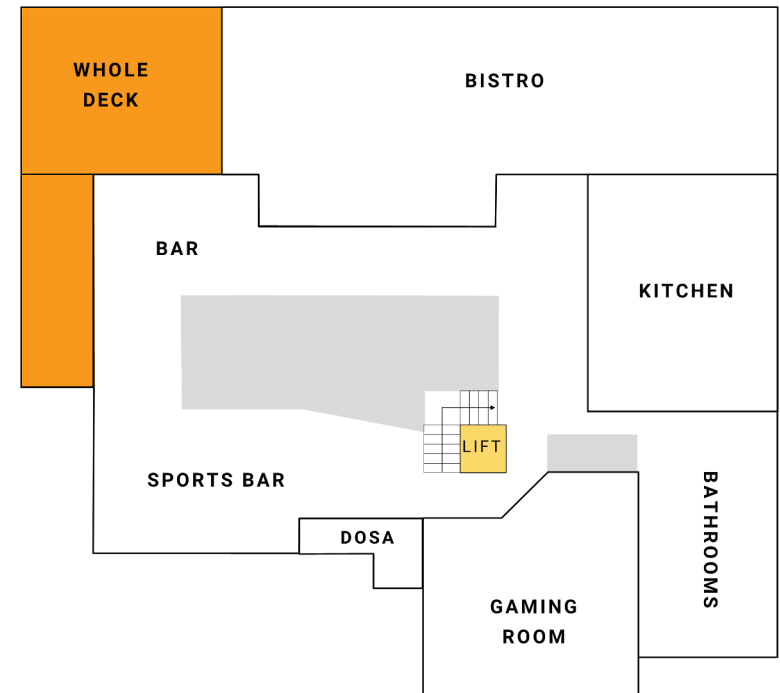
UP TO 90 GUESTS

Our Whole Deck 32 boasts absolute beach location. Which is sure to wow all your guests with its uninterrupted ocean views. It is suited to larger sized function gatherings.

Min Spend: \$1000—\$4000
Depending on day of week & time of year

Hire Fee: \$200

Min numbers: 55 guests



MAIN DECK

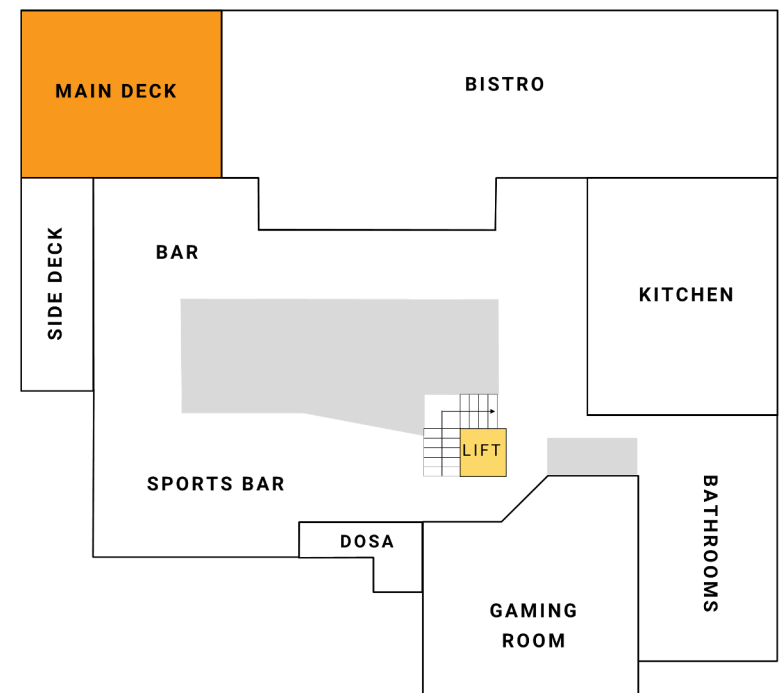
UP TO 65 GUESTS

Our Main Deck is perfect for smaller events. It too boasts absolute beachfront views and is perfect for all function styles. Make your event one to remember with our outstanding views, menu's and service.

Min Spend: \$1000—\$4000
Depending on day of week & time of year

Hire Fee: \$200

Min numbers: 30 guests





SIDE DECK

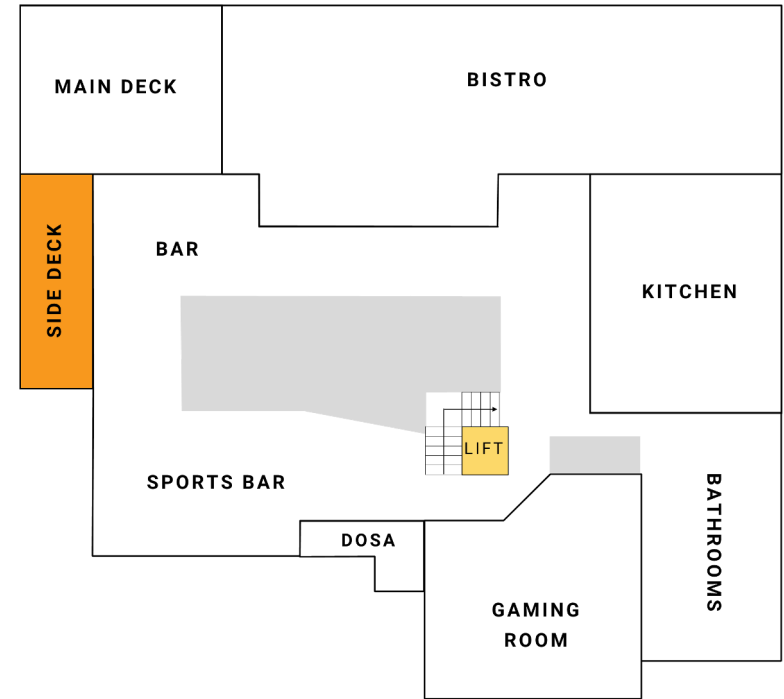
UP TO 25 GUESTS

Our Side Deck is perfect for the more intimate, casual bookings being one of our smaller spaces.

It still boasts beach views and is perfect for post work drinks and canapes.

Min Spend: Please speak to our Functions Manager for specific pricing for your event.

Min numbers: 12 guests



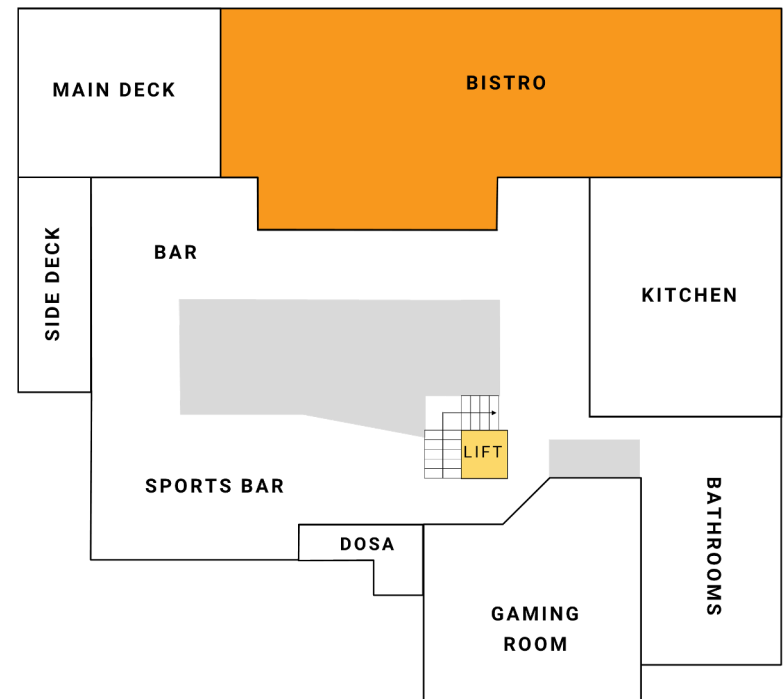
BISTRO

UP TO 300 GUESTS

Our spectacular Bistro with its floor to ceiling windows showcasing our 180 degree panoramic Beachfront views can be hired out for exclusive events or sectioned for smaller sit down events.

Min Spend: Please speak to our Functions Manager for specific pricing for your event.

Min numbers for entire bistro:
150 guests





THE FUNCTION PLATTER MENU

TURKISH BREAD & ASSORTED DIPS

serves up to 10 pax

\$35 per platter

Toasted Turkish Bread Fingers
Avocado Dip
Hummus
Capsicum & Tomato Tapenade

CURED MEATS PLATTER

serves 10 - 15 pax

\$90 per platter

Prosciutto, Pastrami, Salami
Pepperoni, Triple Smoked Ham,
Olives, Crackers

CHEESE PLATTER

serves 10 - 15 pax

\$115 per platter

Mature Cheddar (200g)
Double Brie (250g)
Creamy Blue Cheese (150g)
Quince Paste, Dried Fruits,
Assorted Nuts and Crackers

PASTRY PLATTER

serves 10 - 15 pax

\$100 per platter

Petite Gourmet Pies (12)
Flaky Sausage Rolls (16)
Filo Triangles (12)
Served with Tomato Sauce,
BBQ Sauce, Tomato Relish

All menus and prices are subject to change



SLIDER PLATTER

(one flavour per platter)

serves 16

\$100 per platter

Beef, Cheese, Shredded Lettuce,
Diced Spanish Onion, Diced Pickle,
Mustard Mayo, Smokey BBQ

Chicken, Shredded Lettuce, Tomato,
Onion, Tomato Relish, Aioli

Twice Cooked Pork Sliders, Coleslaw
and Chipotle Mayo

Mushroom, Vegan Cheese, Shredded
Lettuce, Tomato, Vegan Aioli,
Caramelised Onion

OCEANIC PLATTER

serves 10-15 pax

\$110 per platter

Salt & Pepper Calamari

Battered Fish Bites

Crumbed Prawns

Marinated Baby Octopus

Served With Tartare Sauce

Aioli and Cocktail Sauce

GRAZY PLATTER

served on large wooden board

serves 20-25 pax

\$285 per platter

quartet sliced meats

Prosciutto, Pastrami,

Salami Pepperoni,

Triple Smoked Ham

Trio of cheeses

Mature cheddar, double brie,
creamy blue

Trio of dips

Avocado dip, chickpea hummus,
capsicum & tomato pesto

Mixed marinated olives

Sliced Turkish bread

Assorted crackers

Bread sticks

Quince paste

Dried Fruits

Assorted nuts

All menus and prices are subject to change



PIZZA PLATTER

serves 10 pax

\$25 per pizza

Chorizo, Feta, Rocket, Caramelised Onion

Pumpkin, Spinach, Feta, Red Onion,
Mushroom

Pulled Beef, Diced Tomato, Spinach, Feta

Prosciutto, Rocket, Balsamic Glaze

Chicken Pesto, Spanish Onion, Cherry Tomato

Prawn, Spinach, Cherry Tomato, Chilli

SANDWICH PLATTER

serves 10-15 pax

\$65 per platter

2 tier sandwich - 2 white, 1 multigrain slice

Smoked ham, cheese, tomato, onion,
cucumber, mesculin, sweet mustard

Chicken, tomato, onion, cucumber,
mesculin, tomato relish mayo

Salami, tomato, onion, cucumber,
mesculin, seeded mustard

Grated egg, cucumber, mesculin, onion,
mayonnaise

(Gluten Free option is available on request)

VEGETARIAN PLATTER

serves 10 - 15 pax

\$90 per platter

Mushroom & White Wine Arancini
with Garlic Aioli

Crunchy Mixed Veggies Money Bags with
Sweet Chilli Sauce

Chickpea Hummus with Assorted
Crudités

Marinated Mixed Olives

Grilled Vegetables Skewers

DESSERT PLATTER

serves 10 - 15 pax
(20 pieces)

\$80

Apple Frangipane
Gianduja

Coconut Rhubarb

Green Tea Cheesecake
Peach & Raspberry Crumble

Yuzu Curd
Chocolate Brownie

All menus and prices are subject to change



SMALL BOARDS

Scallop Aburi (24 pieces) Pickled Chilli Soy, Lime Aioli	\$120
Oysters (24 pieces) Trio of Assorted Toppings	\$120
Vegetarian Rice Paper Rolls (24 pieces) Capsicum, Cucumber, Onion, Rice Noodle, Coriander (V)	\$60
Rice Paper Rolls (24 pieces) Teriyaki Chicken, Cucumber, Rice Noodle, Coriander	\$75
Beef Empanadas (26 pieces) Sour Cream, Guacamole, Capsicum Salsa	\$85
Beef Skewers (16 pieces) Salsa Verde, Herb Crumb	\$100
Chicken Skewers (16 pieces) Teriyaki Sauce, Spring Onion, Sesame Seed	\$80
Karaage Chicken (1kg) Kewpie mayonnaise	\$60
Chicken Wings (2kg) Honey, Soy, Parmesan Crust	\$65
Pumpkin Aranacini (26 pieces) Whipped Fetta, Pepita Seeds	\$60
Taco Spiced Cauliflower Bites (1kg) Vegan Chipotle Mayo (V)	\$50
Vegetable Spring Rolls (20 pieces) Plum Dressing, Fried Rice Noodle	\$50

All menus and prices are subject to change



ALTERNATE DROP SET MENU

Minimum 16 pax for set menu

2 COURSE	(ENTRÉE & MAIN)	\$85
2 COURSE	(MAIN & DESSERT)	\$80
3 COURSE	(ENTRÉE, MAIN & DESSERT)	\$95

ENTREE

Citrus Cured Salmon, Wasabi Citrus Dressing, Lime Aioli, Crisp Ginger
Beef Tataki, Ponzu Dressing, Spring Onion, Sesame, Garlic Aioli
Pumpkin Arancini, Basil, Pumpkin Cream
Vegetable Tart, Pumpkin Mousse, Char Grilled Capsicum, Sundried Tomato, Fetta
Lamb Loin, Baba Ganoush, Gardencreess, Mint Jus
Honey Ginger Chicken, Radicchio, Rocket, Goat Cheese, Apple Vinaigrette Dressing

MAIN

Pork Belly, Cauliflower Puree, Apple Sauce, Chipotle Slaw
Eye Fillet, Caramelised Onion Butter, Broccolinni, Roasted Chat Potato, Jus
Crispy Skin Chicken Breast, Asparagus, Confit Tomato, Butter Mash,
Barramundi, Garlic Tossed Bok Choi, Broccolinni, White Wine Cream, Basil Oil
Sweet Potato, Quinoa, Wild Mushroom, Kale, Vegan Pesto
Pumpkin Rissotto, Creamed Pumpkin, Roasted Pepita, Parsley

DESSERT

Panna Cotta, Vienna Ice Cream, Espresso Butterscotch
Lemon Meringue, Lemon Curd, Passionfruit Cream
Sticky date, Salted Caramel Sorbet, Butterscotch Sauce
Chocolate Coconut Pebble, Raspberry Couli, Coconut Sorbet

All menus and prices are subject to change



BEVERAGES

We offer our Classic & Premium drink packages plus individual drinks packages to meet your specific function needs.

Please contact our functions team for more detailed information.

CLASSIC PACKAGE

1 HOUR | \$30.00 PP

2 HOUR | \$40.00 PP

3 HOUR | \$50.00 PP

(Basic spirits add \$13.00 PP)

SPARKLING:

Morgan's Bay Sparkling Cuvée, VIC

WHITE WINE:

Morgan's Bay Semillon Sauvignon Blanc, VIC

RED WINE:

Morgan's Bay Shiraz Cabernet, VIC

BEERS:

Carlton Draught | Carlton Dry
Great Northern Supercrisp (mid strength)
VB | Bulmers Cider

NON-ALCOHOLIC:

Assorted soft drinks and juices.

PREMIUM PACKAGE

1 HOUR | \$35.00 PP

2 HOUR | \$45.00 PP

3 HOUR | \$55.00 PP

(Basic spirits add \$13.00 PP)

SPARKLING:

T'Gallant Sparkling Prosecco
Morgan's Bay Sparkling Cuvee, VIC

WHITE WINE:

821 South Sauvignon Blanc, NZ
Leo Buring Riesling, SA
Morgan's Bay Sparkling Cuvee, VIC
Devil's Lair Chardonnay, WA

ROSÉ:

Devils Lair Honeybomb, WA.

RED WINE:

Pepperjack Shiraz, SA
Fickle Mistress Pinot Noir, NZ
Morgans Bay Shiraz Cabernet

BEERS:

Balter XPA Tank Beer | Balter Easy Hazy IPA
4 Pines Pacific Ale | Carlton Draught
Green Beacon Subtropic Low Carb
Great Northern Supercrisp (mid strength)
Carlton Dry | VB | Bulmers Cider
Brookvale Alcoholic Ginger Beer

NON-ALCOHOLIC:

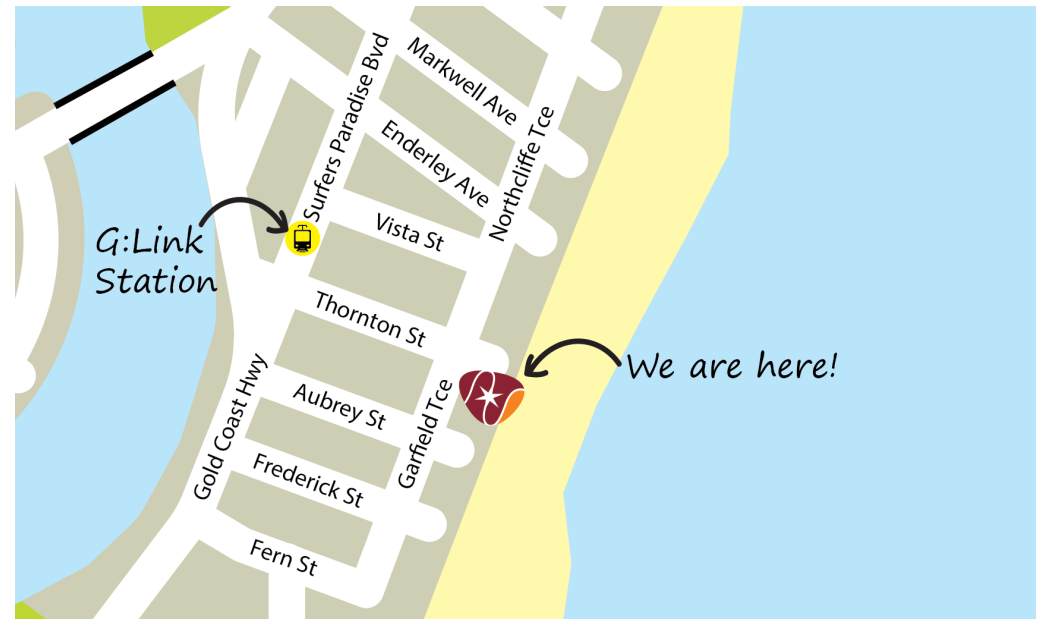
Assorted soft drinks and juices.

At BMD Northcliffe Surf Club, all bar tabs and drink packages are monitored in accordance with RSA regulations. We serve one standard drink per person at a time, and service will be refused to any intoxicated individuals.

Please note, a minimum of 35 guests is required to secure a drinks package.



LOCATION & GETTING HERE



The Club is located on the corner of Garfield Terrace and Thornton Street in Surfers Paradise.

The best way to get here, especially if you're going to have a few drinks, is to catch the G:Link Tram. The Club is 1 block or 250m from the Northcliffe Tram station.

We have car parking onsite, with parking also available in the adjacent streets.



BMD NORTHCLIFFE SURF CLUB EVENT BOOKING FORM

EVENT DETAILS

Event Name:

Event Date: / /

Event Time:

Number of people attending:

Event Space:

Whole Deck

Main Deck

Side Deck

Bistro

CONTACT DETAILS

Contact Name:

Mobile:

Email Address:

PAYMENT DETAILS

Minimum Spend:

Hire Fee:

Credit Card Number:

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Expiry:

/

CCV:

Signature:

Direct Deposit:

Northcliffe Surf Life Saving Supporters Association Inc.
BSB: 064-445 ACC: 1061 0893

Please see next page for terms and conditions



TERMS & CONDITIONS

Bookings are for a maximum of 4 hours unless otherwise discussed and confirmed prior to the event, there may be an additional cost.

There are noise restrictions on Deck 32 after 9:30pm which must be adhered to.

CANCELLATIONS & PAYMENT:

Deposits are non-refundable. Final payment and booking details must be completed 1 week before the event, after which all payments are non-refundable. Date changes within 1 week of the event incur a \$500 fee.

TV/AV EQUIPMENT:

TV/AV equipment is available upon request—please confirm with the Functions Manager at least 2 weeks in advance. Use is included in standard fees, but clients are liable for any damage, with fees based on repair costs. We recommend testing your setup with our team at least 1 week prior. Note that our team has limited technical expertise, so early testing is essential. Content restrictions and volume limits may apply, as determined by the Functions/Management Team.

DRESS CODE:

Dress Standards are neat casual and shoes must be worn at all times.

CATERING:

Menus, food choices & dietary requirements must be made 2 weeks prior to the event.

No Food or beverages are permitted to be brought to the event unless otherwise approved by the Functions Manager or it is a Celebration Cake for the event.

CONDUCT/BEHAVIOUR:

BMD Northcliffe Surf Club responsibly serves alcohol and follows all guidelines for RSA. All staff are instructed not to serve or allow minors to the bar or to serve any guest who is unduly intoxicated or disorderly. The venue has the right to refuse service and ask patrons to vacate the premises while duty of care is used. Any patron caught supplying alcohol to a minor will be asked to leave and police may be notified as it is a criminal offense.

The client is responsible for the conduct and behaviour of their guests throughout the event. Any damage incurred by guests will result in a damage fee, which will be assessed based on the extent of the damage.

For 18th and 21st birthday events, it is mandatory to have a security guard present. The client is responsible for covering the cost of this security service.

Client Signature:

Date: / /

ADDITIONAL EVENT INFORMATION

At Northcliffe we allow our guests to source their own Celebration Cake or ask our functions team who can help with recommendations.

We charge no cakeage for our guests and set up a cake table if requested for the event with no extra cost.

Additional theming is also offered with a balloon garland and back drop to be set up and broken down for the event from \$150 - \$250 dollars depending on its size. Speak to our Functions Manager for more details.

Guests are most welcome to theme and dress their own event but need to let the functions team know this prior to the event.