

- South West Rocks Surf Life Saving Club – Wedding Guide

Congratulations on your engagement and thank-you for enquiring with the South West Rocks Surf Life Saving Club to make us part of your special day.

With breathtaking views of Main Beach around to the picturesque Trial Bay Gaol, South West Rocks Surf Life Saving Club offers a perfect venue for your wedding reception or function and is the premier wedding reception venue of the area.

We pride ourselves on providing exceptional, individualised service for our functions and have a range of venue and menu options to suit your style and budget. All catering is prepared on site by our Chefs.

Our friendly team would like to invite you to come and inspect our wonderful facility and see how South West Rocks Surf Life Saving Club can make your wedding day so truly memorable.

Once you have booked your function date, our Functions Coordinator will be available to discuss your vision and provide you with options to ensure that your wedding reception meets all of your expectations.

Thank-you again for your enquiry for South West Rocks Surf Life Saving club to be your venue of choice for your wedding day. If I can be of any further assistance, please do not hesitate to contact our team on 02 65 666 590 or by emailing functions@swrslsc.org.au.

Kind regards,

Michael Judd

Facility Manager

Brienna Elford

Functions Coordinator



Exclusive Wedding Venue Hire - \$1100.00

An Exclusive Wedding Reception enables you to have complete use of the upper level of the SWRSLSC. This includes the main Dining Room, Ocean Room with courtyard area and the entire balcony which enables guests to take in the breathtaking beach and ocean views.

This package includes the following:

- 5 hour Exclusive venue hire
- In house speaker system with iPod connectivity
- Projector and screen for slideshows
- Lectern and cordless microphones
- Free Wi-Fi
- Cake Knife with white ribbon
- Square tables and chairs

Room Capacity

Cocktail – 200

Sit-down - 120

SWRSLSC recommends holding your wedding ceremony between the hours of 3pm to 4pm November through to February with a reception start time between 5pm and 6pm, March through to October it is recommended commencing your ceremony between the hours of 2pm to 3pm.

Ocean Room Wedding Venue Hire - \$550.00

An Ocean Room Wedding Reception is more suited for an intimate wedding reception. This includes full use of the Ocean Room, with courtyard area and adjacent balcony with magical ocean views.

This package includes the following:

- 5 hour venue hire, hire may be extended at \$100.00 every hour.
- In house speaker system with iPod connectivity
- Projector and screen for slideshows
- Lectern and cordless microphones
- Free Wi-Fi
- Cake Knife with white ribbon
- Square Tables and Chairs

Room Capacity

Cocktail – 140

Sit-down – 70

Wet Weather Back-Up - \$150.00

The Mid North Coast boasts one of the best climates in the world but that's not to say it doesn't rain. Don't let the weather ruin your wedding ceremony. We are able to offer our viewing deck downstairs as a wet weather backup venue.

Wedding Package One

Pre-dinner canapés for 30 minutes

Three Course alternate drop menu (Entrée/Main/Dessert) OR Buffet, including bread roll

Tea and Coffee Station

Cost: \$90/person

Wedding Package Two

Pre-dinner canapés for 30 minutes – choice of 4 canapé options

Two Course alternate drop menu (Entrée/Main OR Main/Dessert), including bread roll.

Your Wedding Cake served buffet style with Chantilly cream and fresh berries

Tea and Coffee Station

Cost: \$75/person

Wedding Package Three

Pre-dinner canapés for 30 minutes – choice of 4 canapé options

Buffet, including bread roll

Your Wedding Cake served buffet style with Chantilly cream and fresh berries

Tea and Coffee Station

Cost: \$65/person

Wedding Package Four

Cocktail Style

Arrival Cheese, Fruit and Antipasto Platters

3 Hour Premium Canape Service – choice of up to 8 canapé options

Your Wedding Cake served buffet style with Chantilly cream and fresh berries

Tea and Coffee Station

Cost: \$65/person

Children's Meals

Please select from the options below – recommended for children 10 years and under.

Chicken Nuggets and Chips - \$10/person

Fish Cocktails and Chips - \$10/person

Chicken Tenders and Salad - \$10/person

We use 'Holy Goat' Coffee, a locally owned company, and as an addition we can provide guests with a range of coffees including latte, cappuccino, flat white, short black, long black, mocha and hot chocolates. If you would like to include this as an additional extra any coffees purchased will be added onto the Bar Tab at the end of the night.



Canapes

Cold Canapé Selection

Smoked Salmon and Dill Blinis

Prawn, Watermelon and Feta Kebabs w Mint Coulis

Mini Bruschetta w tomato, basil and red onion **V**

Thai Beef in Cucumber Cup

Oysters Natural—Subject to Availability and Seasonal Pricing

King Prawns

Caramelized Onion and Goats Cheese Tarts **V**

Candied Cherry Tomatoes **V**

Smoked Salmon Tarts

Hot Canapé Selection

Chicken Tender Skewer

Tempura Vegetables

Chargrilled Capsicum and Chorizo Tart

Vegetable Mini Quiches

Mini Beef Fillet and Onion Jam Crostini

Tempura Prawns

Wild Mushroom Aracini Balls

Honey and Chilli Chicken Wings

Moroccan Beef Kebabs



Additional Platter Options

Fruit Platter— \$60

Antipasto Platter—\$120

Bread, Dip and Biscuit Platter—\$80

Cheese Platter—\$120



Entree

Tempura of Prawns and Vegetables served w dipping sauce

Grilled Squid w Micro Herb Salad and Thai Dressing **GF**

Lemon Ginger and Honey Chicken Skewers on Pilaf Rice and garnished w micro herb salad

Slow Braised Pork Belly w Star Anise Jus **GF**

Chilli Garlic Masala Prawns on Cous Cous Salad **GF**

Risotto w Grilled Mushrooms and Shaved Parmesan **V**

Vegan Lentil Patties w Asian Glass Noodle Salad **V GF**

Seared Garlic King Prawns w Gnocchi on a Capsicum Braise

Peach, Feta and Prosciutto Salad w Line and Lychee Dressing **GF**

Chilli Lamb Skewers w Asian Slaw

Main

Salmon on Truffle Mash and Saffron Beurre Blanc

Macadamia Crusted Chicken Breast w Sage and Port Cream Sauce served w Noisette Potatoes and Broccoli

Grilled Pork Loin w Mango Chevil Sauce on Sweet Potato Mash and Asparagus **GF**

Rosemary Crusted Lamrack w Truffle Infused Mash and Red Wine Jus

Slow Braised Masterstock Pork Belly w Lemon Curd and Star Anise Jus

Fillet Mignon on Pommies Anna Potatoes w Caramelised Red Onion and Buttered Beans

Crispy Skin Barramundi on Cucumber, Mango and Mint Salad w Honey Mustard Dressing **GF**

Chicken Breast served w Smash Potatoes, Seasonal Vegetables and a Creamy Garlic Sauce

Chargrilled Eggplant w Roast Capsicum, Beetroot, Pumpkin, Baby Spinach on Cous Cous Salad w a Balsamic Glaze **V**

Desserts

Chocolate Panna Cotta w Raspberry Coulis **GF**

Apple Tarte Tatin w Cinnamon Cream and Chambord Syrup

Crème Brulee served w Pure Cream **GF**

Pavlova served w Crème Patisserie and Mango and Passionfruit Sauce

Baked Cheesecake w Berry Coulis

Sticky Date Pudding w Caramel Sauce

Warm Apple Crumble served w Vanilla Ice-cream

Dark Chocolate Mousse w Blueberries and Chantilly Cream

Buffet

Roast – Select one option

Roast Beef

Roast Pork

Roast Lamb

Chicken Breast

Hot Dishes – Select 2 options

Seafood Mornay

Honey Mustard Chicken

Chicken and Bacon Rice Pillaf

Beef Stroganoff

Vegetable Lasagne V

Curried Prawns

Vegetables – Select 3 options

Roast Potato GF

Roast Pumpkin GF

Broccoli GF

Corn on the Cobb GF

Buttered Beans GF

Chats Potatoes GF

Honey Carrots GF

Roast Vegetable Medley— Pot/Pump/Sweet Pot GF

Cauliflower Bake

Potato Bake

Minted Peas GF

Salads – Select 3 options

Caesar Salad

Coleslaw

Potato Salad

Mediterranean Salad

Greek Salad

Garden Salad

Creamy Pasta



Desserts – Select 3 options

Pavlova GF

Sticky Date Pudding w Caramel Sauce

Lemon Tart

Fresh Fruit Salad GF

Fresh Fruit Salad GF

Mud Cake

Cheesecake

Apple Crumble

BEVERAGE MENU

We have a fantastic choice of beverages to suit your function needs. All bar tab payments are to be finalised on the night of the function.

TAP BEER from \$5.40

Tooheys New

Tooheys Extra Dry

James Squire 150 Lashes

XXXX Gold

Hahn Light

Tooheys Old

BOTTLED BEERS from \$5.70

Stella

Hahn Superdry

Hahn Superdry 3.5

Corona

Stone's Green Ginger Beer

James Squire's Cider

Jim Beam and Coke Can

Bundaberg Rum and Coke Can

Cruisers – Assorted Flavours

SOFT DRINKS \$2.70

Coke

Diet Coke

Creaming Soda

Lemonade

Lemon Squash

Passiona

Apple Juice

Pineapple Juice

Orange Juice

WINES from \$5.50

Chardonnay

Sauvignon Blanc

Semillon Sauvignon Blanc

Pinot Grigio

Moscato

Cabernet Sauvignon

Shiraz

Cabernet Merlot

Sparkling Brut

SPIRITS from \$6.50

Smirnoff Vodka

Jim Beam

Jack Daniels

Johnny Walker Red

Malibu

Midouri

Gin

Bacardi Rum

We are happy to source other beverages not listed above if there are any special requests for functions. For further information on this please speak to the Functions Coordinator.

TERMS & CONDITIONS

CONFIRMATION OF BOOKING – A tentative booking will be held for a period of 14 days, after which time written confirmation accompanied by a 20% deposit of the venue hire is required to secure the booking. If the deposit and confirmation form are not received by the due date, SWRSLSC reserves the right to cancel the booking and allocate the space to another party. Payment of the deposit constitutes acceptance of the Booking Terms and Conditions. The full venue hire payment must be made 2 months prior to the function. If the booking is made less than 2 months prior the full amount of the venue hire must be paid upon booking.

CONFIRMATION OF FINAL ARRANGEMENTS – 14 days prior to the function final details including menu choices (where applicable), special wine/beverage selections, arrival time and approximate numbers need to be supplied to the Functions Coordinator. 10 days prior to the event exact attendance numbers must be advised. After this time numbers can be increased but not decreased. Also at this time you will receive an invoice and your account will need to be finalised (excluding the bar tab as this will be finalised on the night of the event) using the most recent numbers. NB: It is your responsibility to update the Functions Coordinator throughout the planning process on what your expected numbers are.

CANCELLATIONS – The deposit is non-refundable. If the booking is cancelled:

- More than 90 days from the function date the deposit is transferrable to another available date within 6 months of the original date.
- 90 days from the intended date the deposit is held by SWRSLSC and is not transferrable.
- 30 days from the intended date the deposit is held by SWRSLSC and the client is liable for up to 20% of the food bill based on the most recent advice provided by the client of the number of guests to attend.
- 7 days from the intended date the deposit is held by SWRSLSC and the client is liable for up to 80% of the food bill based on the most recent advice provided by the client of the number of guests to attend.
- Less than 7 days from the intended date the deposit is held by SWRSLSC and the client is liable for up to 100% of the food bill based on the most recent advice provided by the client of the number of guests to attend.

CATERING – The SWRSLSC will provide all catering for all functions held at the venue. With the exception of speciality cakes, no food or beverage of any kind is permitted to be bought to the venue by the client of any person attending the function unless by prior arrangement.

GOODS & SERVICES TAX – All prices shown in this guide and on tailored quotes include GST.

PAYMENTS – All functions (excluding bar tabs) must be paid with cash, credit card or direct deposit at least 7 days prior to the function unless otherwise agreed. Personal and company cheques will only be accepted with prior approval and funds must be cleared 7 days prior to the date of the function. Payment of beverages or extra food during the function will be finalised upon completion of the function. We do not accept American Express or Diners Club.

PRICE VARIATIONS – Every endeavour is made to ensure our prices quoted in this guide are current. If any changes occur due to circumstances outside our control you will be notified immediately if you have a function booked. Prices are subject to change without notice except where the Booking Confirmation has been signed and the deposit paid.

CONFETTI – Confetti, glitter, rice, silly string and party poppers of any description are not permitted within the SWRSLSC and surrounds. Should this request be disregarded, than an additional cleaning fee will be charged to the client.

DECORATIONS – Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the venue unless otherwise agreed by management. There are to be no open candles. All decorations bought into the SWRSLSC are to be taken away at the conclusion of the event. Should this request be disregarded, than an additional cleaning fee will be charged to the client. It is up to the client to inform any professional decorators of the above conditions. An additional fee applies for SWRSLSC to pack-down decorations after a function.

ACCESS TO THE VENUE – You may be allowed access to the venue on the morning of your function at a mutually convenient time for the client and the Functions Coordinator. The Functions Coordinator must be made aware of the delivery of hired equipment supplied by the client to SWRSLSC at least 24 hours prior to its arrival. The SWRSLSC holds no responsibility for the cost, security, transportation or set-up of this equipment and will not be responsible for any damage or loss sustained.

TIMING – The client agrees to begin the function at the scheduled time and agrees to have guests vacate the designated function area at the agreed finishing time. Room hire is usually 5 hours (unless otherwise agreed to prior to the function date), finishing at 11.00pm in accordance with the SWRSLSC liquor licence. Drinks service finishing 15 minutes prior to the end of the function. Entertainment is to finish at 11.00pm with all guests to have departed prior to 11.30pm

DAMAGE OR LOSS OF PROPERTY – The client is responsible for any loss or damage to SWRSLSC property caused by guests attending the function. SWRSLSC will not accept any responsibility for the loss or damage to any equipment, merchandise or personal effects left on the premises prior to, during or after the function. NB: Prior to the end of each function an inspection of the function area will take place, any damage to the area is the sole responsibility of the person who made the booking and you will be liable for any repair costs.

CONDUCT – At the SWRSLSC we practice the responsible service of alcohol. We reserve the right to refuse service of alcoholic beverage to any guests that are deemed to be under legal drinking age, observed to be intoxicated or are behaving in an offensive manner. SWRSLSC management also reserves the right to eject any guests if their actions are deemed to be dangerous or illegal. SWRSLSC management's decisions are final. Guests must have an 18+ I.D. under NSW licensing regulations. Acceptable current photograph I.D. includes – Driver's Licence, Passport or 18+ card and must be produced on demand as proof of age. 'Shots' and 'Doubles' will not be served in line with your liquor licensing laws.

SMOKING – In accordance with NSW's tobacco laws, smoking is prohibited within the confines of the SWRSLSC.