CLOVELLY

SURF LIFE SAVING CLUB

Events

MOPSTAR catering

@CLOVELLY SURF CLUB

Thank you for considering the Clovelly Surf Life Saving Club for your Function.

Clovelly Beach really is one of Sydney's hidden little gems and is the ideal space for your special day. With Panoramic ocean views and an amazing outdoor / indoor venue perched up above the Clovelly Surf club, the venue will entertain your guests from start to finish.

Together with this dream venue, we have a food & beverage menu that is second to none and fits in well with the superb ocean surrounds.

We have put this package together with an aim of making your event one to remember. We have the perfect venue and quality food along with a premium beverage selection. The three most important things are taken care of so you can concentrate on planning and enjoying the rest of your special day.

Please let us know if you require reasonable alternative options to our packages and we will do our best to accommodate.

our background

The events team comprises of Troy Graham and Brendan Devlin who have worked together for over 20 years. In 2016 we purchased The Bay Hotel & Diner on Maroubra Beach and more recently we renovated and opened the Beach House restaurant on Maroubra Beach. Our previous experience throughout the Eastern Suburbs includes managing the award winning Bondi Beach venue Ravesi's Hotel, The Clovelly Hotel as well as numerous function centres and outdoor festivals. We specialise in weddings, hospitality, pubs, restaurants, specialised events, parties & corporate events.

our team

The food is prepared by ex-Ravesi's Hotel Executive Chef Darren Elmes. Darren has been in the industry for over 20 years and has worked in landmark venues such as the former award winning restaurant Wildfire at Circular Quay. The front of house consists of like-minded employees that love life and enjoy their work. We employ friendly people that are social and enjoy going the extra mile to make your day memorable.

hire fee

September – April		*May – August*	
Mon-Thurs	$750	Mon-Thurs	$600
Friday	$1200	Friday	$850
Saturday	$1450	Saturday	$1150

*Public Holiday Surcharges Apply

The hire fee covers you for a 5-hour event. This is timed from when your guests arrive until bar service ends. All Guests need to vacate the venue 20 minutes after the bar closes. Additional hours can be hired at $350 per hour (Please note the venue is not always available for extended hours) The staff will be onsite 2 hours prior to your start time and access is available from then.

beverages & catering

All catering is exclusively provided by the events team. We have a great menu to suit almost anyone and to suit any occasion; we also offer reasonably priced beverage package options. Please see further for catering options. You may provide your own cake at no extra cost.

parking

Clovelly beach has free all day and overnight parking for your guests.

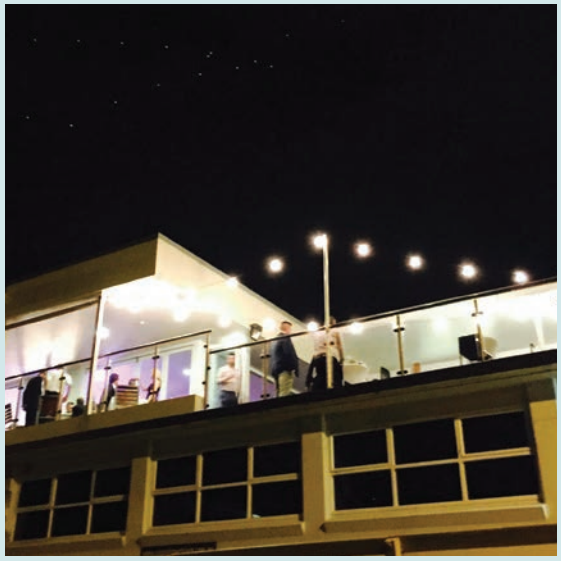
set-up inclusions

The packages include food, beverages, staff, setup of our tables, chairs, cutlery, plates, glass-ware etc. Any flower arrangements, chair covers, special centre piece setup etc. is the responsibility of the person booking the venue.

We can provide white table cloths for the entire venue for $300. You may also provide your own.

furniture & equipment

Included in the hire fee is the use of our chairs and tables. If you wish to hire additional items they can be delivered 2-3 hours prior to your event. Please note that all items brought into the venue must be taken away at the conclusion of your event. No items are able to be stored overnight in the venue. If you require additional set up time we can provide a quote depending on the availability of the space.



lighting package

We provide a lighting package which includes fairy lights on the outdoor balustrade as well as tea lights in the windows and throughout the venue. This is at an additional cost of $200.

entertainment & decorations

Due to the venue being in a residential area the maximum size of a 3-piece band is all that is permitted. D.J's have no restrictions however they will be required to liaise with the manager on duty regarding noise levels. Entertainment needs to be inside the venue and not in the outdoor area. You are welcome to arrange your own decorations; however, we do not allow any glitter, confetti or permanent fixtures (i.e. thumbtacks, staples, nails etc.). All decorations you wish to keep will need to be removed at the conclusion of your event

canapés

6 Canape's	$35 pp	(Minimum 50 people)
8 Canape's	$45 pp	(Minimum 40 people)
10 Canape's	$50 pp	(Minimum 30 people)
12 Canape's	$60 pp	(Minimum 30 people)

MENU

Smoked salmon with sour cream & garlic bruschetta
Marinated bocconcini sticks with tomato & basil GF
Seared yellow fin tuna with fresh tomato salsa GF
Salmon sashimi with wakame seaweed quinoa & soy-ginger GF
Fresh oysters with 3 toppings - wakame, soy-lemon, spicy lime GF
Hand rolled pumpkin & parmesan arancini risotto balls
Hand rolled spinach feta arancini risotto balls
Peking duck pancakes with cucumber shallots & hoi sin
Beer battered fish & chips with tartare sauce
Steamed vegetarian gow gee dumplings with soy sauce
Steamed chicken chilli lime & ginger dumplings
Marinated chicken yakitori sticks with ginger glaze GF
Marinated Moroccan lamb kebabs with garlic tzatziki GF
Chilli garlic prawn skewers with lime aioli GF
Cheeseburger with angus beef, relish & pickle
BBQ pork sliders with mustard cabbage slaw
Hand rolled vegetarian spring rolls
Salt & pepper squid with chilli soy

** Please select a range of canapés to suit your guest's dietary requirements

additional menu items

THESE ITEMS ARE AVAILABLE AS ADD-ONS TO THE OTHER MENUS

pizza menu — $25 EACH

MARGARITA
fior di latte mozzarella, spinach, tomato, basil, rocket, parmesan

SALAMI
fior di latte mozzarella, spinach mushrooms, peppers

MOROCCAN LAMB
fior di latte mozzarella, spinach, feta, olives, tzatziki

PROSCIUTTO
fior di latte mozzarella, spinach, potato, chilli, provolone

BBQ PORK
fior di latte mozzarella, sweet potato, jalapenos', guacamole, sour cream

spanish paella — CANAPE BOAT- $28PP

Live cooked paella w organic chicken, chorizo, seafood & saffron rice, Mediterranean rocket salad w olives, peppers, cherry tomatoes & feta gf

Vegetarian option – Risotto w Mediterranean rocket salad w olives, peppers, cherry tomatoes & feta

** HIRE OF PAELLA EQUIPMENT $300-

BBQ menu

M1 - $30PP

Thin beef sausages with caramelized onions
Marinated chicken yakitori sticks with ginger glaze
Vietnamese rice noodle, chicken, mint, melon, cabbage, and tomato
Steamed baby potato with egg mayonnaise & Boston pickles
Roast royal baby blue potatoes with garlic and rosemary
Japanese style coleslaw with cabbage & soy-lime dressing
Rocket & Parmesan salad w balsamic glaze & olive oil
Baked dinner rolls with butter

M2 - $40PP

Thin beef sausages with caramelized onions
Marinated chicken yakitori sticks with ginger glaze
Moroccan lamb kebabs with tzatziki
Chilli garlic prawn skewers with lime aioli
Vietnamese rice noodle, chicken, mint, melon, cabbage, and tomato
Steamed baby potato with egg mayonnaise & Boston pickles
Roast royal baby blue potatoes with garlic and rosemary
Japanese style coleslaw with cabbage & soy-lime dressing
Rocket & Parmesan salad w balsamic glaze & olive oil
Baked dinner rolls with butter

M3 - $55PP

Grilled barramundi fillet or Tasmanian salmon fillet 100grm
Tender rump cap picanha 100grm
Thin beef sausages with caramelized onions
Moroccan lamb kebabs with tzatziki
Marinated chicken yakitori sticks with ginger glaze
Chilli garlic prawn skewers with lime aioli
Vietnamese rice noodle, chicken, mint, melon, cabbage, and tomato
Steamed baby potato with egg mayonnaise & Boston pickles
Roast royal baby blue potatoes with garlic and rosemary
Japanese style coleslaw with cabbage & soy-lime dressing
Rocket & Parmesan salad w balsamic glaze & olive oil
Baked dinner rolls with butter

Ham and Beef Buffet menu

$58PP / $70PP WITH DESSERT

Chef's bourbon glazed ham on the bone or turkey breast (carved live by chef)
10hr slow roasted wagyu bolar blade (carved live by chef)
Lightly smoked spiced Tasmanian salmon fillet w lemon aioli
Steamed baby potato with egg mayonnaise & Boston pickles
Roast royal baby blue potatoes with garlic and rosemary
Japanese style coleslaw with cabbage & soy-lime dressing
Rocket & Parmesan salad w balsamic glaze & olive oil
Green garden salad with tomato & cucumber
Sauces mustard horseradish and condiments
Dinner roll

DESSERT
Baked blue berry cheesecake
Crème brulee` w fresh berries

Beverage list

Beer on Tap

Great Northern (Mid-Strength)	$7
Carlton Draught	$7.5
Frothy (Matilda Bay Brewery)	$8.5
Summer Ale (4 Pines Brewery)	$8.5

Beer in a Bottle

Cascade Premium light	$6.5
Carlton Black	$7.5
Corona, Peroni, Bulmers cider	$9

Spirits

House Spirits	$8
Premium Spirits	$9

Sparkling Wine

Craigmoor Sparkling NV, South Eastern Australia	$40
Taltarni T Series Sparkling Brut NV, Pyrenees	$50
Clover Hill Cuvee, Tasmania	$65
Piper Heidsieck Champagne, Reims France	$99

White Wine

Chain of Fire Chardonnay, Central Ranges, NSW	$42
Circa 1858 Sauvignon Blanc, Western Australia	$42
Pikorua Sauvignon Blanc, Marlborough, New Zealand	$50
Hentley Farm Riesling, Eden Valley, SA	$50
Oakridge ‘Over The Shoulder’ Pinot Grigio, Yarra Valley, VIC	$50

Red Wine

Luna Rosa Rose’, Central Ranges, NSW	$45
Circa 1858 Shiraz, Mudgee, NSW	$42
Chain of Fire Pinot Noir, Victoria	$42
Rymill Cabernet Sauvignon, Coonawarra, SA	$48
Oakridge ‘Over The Shoulder’ Pinot Noir, Yarra Valley, VIC	$50

beverage packages

STANDARD BEVERAGE PACKAGE

4 hours $48PP
5 hours $56PP

Includes -
Beer on Tap:
Great Northern mid-strength, Carlton Draught, Frothy (Matilda Bay Brewery), Summer Ale (4 Pines Brewery)

Bottles:
Cascade premium light

Sparkling Wine:
Craigmoor 1858 Sparkling, South Eastern Australia

White Wine (Choose one):
Chain of Fire Chardonnay, Central Ranges, NSW
Circa 1858 Sauvignon Blanc, Western Australia

Rose Wine:
Luna Rosa Rose', Central Ranges, NSW

Red Wine (Choose one):
Circa 1858 Shiraz, Mudgee, NSW
Chain of Fire Pinot Noir, Victoria

Soft Drinks:
Mineral water, orange & apple juice and soft drinks.

Add House Spirits $9PP / Premium Spirits $10PP

PREMIUM BEVERAGE PACKAGE

4 hours $58PP
5 hours $66PP

Includes-
Beer on Tap:
Great Northern mid-strength, Carlton Draught, Frothy (Matilda Bay Brewery), Summer Ale (4 Pines Brewery)

Bottles (Choose one):
Corona, Peroni, Bulmers Cider

Sparkling Wine:
Taltarni T Series Sparkling Brut NV, Pyrenees

White Wine (Choose one):
Pikorua Sauvignon Blanc, Marlborough, New Zealand
Hentley Farm Riesling, Eden Valley, SA
Oakridge 'Over The Shoulder' Pinot Grigio, Yarra Valley, VIC

Rose Wine:
Luna Rosa Rose', Central Ranges, NSW

Red Wine (Choose one):
Rymill Cabernet Sauvignon, Coonawarra, SA
Oakridge 'Over The Shoulder' Pinot Noir, Yarra Valley, VIC

Soft Drinks:
Mineral water, orange & apple juice and soft drinks.

Add House Spirits $9PP / Premium Spirits $10PP

TERMS & CONDITIONS

All bookings and functions through MOPSTAR CATERING PTY LTD are subject to the following Terms and Conditions.
No variations will be accepted unless agreed in writing with management. For the duration of your function you & your guests must agree to abide by all club policies and regulations especially in regards to Responsible Service of Alcohol Laws.

Clovelly Surf Life Saving Club:
· Has the right to remove or refuse entry to any person whose behaviour is objectionable, improper or undesirable
· Will not be held responsible to theft or damage of the guest's personal property, clothing etc.
· Shall charge you for any damage caused to the premises by yourself and/or guests.
· The Club has strict license & noise restrictions.
· All amplified music must cease by 11pm.
· All guests are required to leave the premises upon closing time.
· All catering and beverages will be supplied by Mopstar Catering only.

RESERVATIONS CONFIRMATION & PAYMENT: For all bookings and functions, a 50% deposit of the hire fee is required to secure the booking. Your function date will be only tentatively held in the interim and may be forfeited if the deposit is not paid in full. The deposit can be paid by cash, credit card or direct deposit. Social functions and events are subject to a nominated hire fee depending on the day, time and season. Once a deposit is received the date is secure. 2 weeks prior to your event we will make contact to discuss your catering requirements.
You will then be given a runsheet for the day outlining what you have ordered as well as the timings for the day.
Your total bill will be finalised and must be paid 1 week prior to the function date by either credit card (Visa, MasterCard) or cash.
Cheques cannot be accepted as a method of payment. There is a 2% charge on Visa/MasterCard transactions.
We do not have the facilities to provide separate bills.
CANCELLATIONS: For all bookings and functions, cancellation within 6 months of the booked date will incur a loss of 50% of the paid deposit. Cancellation within 3 months of the booked date will incur a loss of 100% of the paid deposit. We reserve the right to consider your booking cancelled if the deposit has not been paid at least 14 days prior to function.
GUEST NUMBERS: For stand up canapé style functions, the SLSC can hold up to 150 guests. We can also erect a marquee on the back decking to accommodate more guests. For sit down functions, the SLSC can hold up to 100 guests. Guaranteed guest numbers are required at least 7 days prior to your function.
PRICES AND FOOD AVAILABILITY: Please note prices and menu items are subject to change at any time without notice.
PUBLIC HOLIDAYS: A 15% surcharge will be charged if your event is booked on a public holiday.
MENU: All final menu arrangements must be confirmed at least 7 working days prior to the function. Dietary requirements can be accommodated if arranged in advance.
DECORATIONS: No feathers, confetti, glitter or permanent hanging of materials is permitted (i.e. thumbtacks, staples, nails etc.)
All hire gear and decorations must be removed from the premises on the night of the event.
LICENSE RESTRICTIONS: All music must be turned down by 11pm. All guests must vacate the premises and be away from the environs of the club by 11.15pm. We require complete respect shown to our neighbours at all times.
BYO: All catering and beverages will be supplied by Mopstar Catering only.
SMOKING: Smoking is not permitted inside the establishment.

Our team look forward to ensuring the success of your function at the Clovelly Surf Lifesaving Club.

IF YOU HAVE ANY FURTHER QUERIES REGARDING THE ABOVE INFORMATION
PLEASE DO NOT HESITATE TO CONTACT US AT INFO@MOPSTAR.COM.AU

NAME _____ MOBILE _____

START TIME _____ INDICATED NUMBER OF GUESTS _____

EVENT DATE _____ ENTERTAINMENT: BAND | DJ

ADDITIONAL REQUIREMENTS _____

_____

CREDIT CARD DETAILS: VISA (2%) | MASTERCARD (2%)

CARDHOLDER NAME _____

CARD NUMBER _____ CCV _____ CARD EXPIRY _____

CARDHOLDERS SIGNATURE (SIGNED IN ACCEPTANCE OF THE T&C'S)

_____

50% HIRE FEE DEPOSIT (PLEASE DEBIT MY CARD FOR THE AMOUNT OF) _____

TODAY'S DATE _____