



WELCOME TO THE CAIRNS SURF CLUB PALM COVE

The Cairns Surf Club Palm Cove caters for conferences, meetings & your corporate events from 10 to 400 guests.

Offering flexible & affordable event space.

The Cairns Surf Club Palm Cove is located in a stylish beachside village on the foreshore of one of Australia's most pristine tropical beaches. Just 25 minutes from Cairns Airport, your guests will be welcomed by centuries old melaleuca trees, palm fringed beaches & gentle ocean breezes. The resort village is filled with a wide range of accommodation to suit all tastes & budgets.

Sitting in the upper level of the Surf Club the function centre incorporates breath taking views with modern facilities. The function centre has been purpose built with flexibility in mind & can be configured to accommodate intimate to large size groups of up to 400 guests. With its own grand entrance, private bar, state-of-the art acoustics & a beachfront terrace overlooking the Coral Sea, this venue will impress!

By choosing the Cairns Surf Club Palm Cove you will be helping to save lives & fund the great work our surf life savers undertake. The funds from the Supporters Club go to educating, training & providing vital equipment for the 100+ Life Savers who patrol Palm Cove beach.

The following pages outlines your conference and meeting needs as well as your corporate events. If there is something not listed, please let us know as we would be delighted to offer you a quote.



CELEBRATE IN ONE
OF PALM COVE'S
MOST FLEXIBLE
EVENT DESTINATIONS.

FROM INTIMATE
GATHERINGS TO LARGE
CELEBRATIONS, WE OFFER
SPACES FOR 10-500
GUESTS.



STUNNING VIEWS,
EXCEPTIONAL
SERVICE, AND
TAILORED
PACKAGES FOR
EVERY OCCASION.



GARDEN BAR

PRIVATE FUNCTIONS

Starting at \$400
for a 2 hour duration
10 - 50 people

Includes hire of grassed garden area,
use of private outdoor bar, with high
bars and stools perfect for your next
cocktail style event.

Catering and beverage
packages available

KIDS GARDEN PARTIES

Option one

\$30 per person

Includes hire of the garden bar,
activity box, includes colouring pad,
your choice of kids meal (fish and
chips or nuggets and chips),
juice/softdrink, decorations

Option two

\$22 per person

Includes hire of the garden bar, pizza
selection, softdrink, decorations

Kids party upgrade

Add on a jumping castle or
face painter (POA)



DELEGATE PACKAGE ONE

\$89 per person

Includes room hire, continuous tea & coffee, morning tea, afternoon tea and platter lunch.
Sandwich/wrap platter & bakers platter
Includes a selection of sandwiches, wraps, housemade sausage rolls, pies, mini quiches.

DELEGATE PACKAGE TWO

\$110 per person

Includes room hire, tea & coffee, morning tea, afternoon tea and a plated lunch.
Lunch is to be pre-ordered from selected bistro menu with jugs of soft drink.

MORNING TEA AFTERNOON TEA

CHOOSE 2 FROM THE FOLLOWING FOR EACH BREAK.

Croissants with butter & jam
Pastries (assorted)
Muffins
Fruit salad served with yoghurt (GF)
Freshly baked scones with cream and strawberry conserve
Ham & cheese croissants
Tomato & cheese croissants
House baked cookies (can be GF/DF)
Chefs cake selection
Housemade sausage rolls (DF)
Spinach & ricotta triangles

Additional items available for \$4 per person



BEVERAGES

Choose from a beverage package, bar tab, cash bar or beverages on consumption.

Price per person

STANDARD BEVERAGE PACKAGE

1 HOUR \$34 2 HOURS \$41 3 HOURS \$46

Selected Australian beers on Tap

Selected Australian wines

Soft drinks & juice

PREMIUM BEVERAGE PACKAGE

1 HOUR \$40 2 HOURS \$49 3 HOURS \$56

Selected Australian beers on Tap

Selected premium and imported beers

Selected Australian wines

Selected Australian premium wine

Bottles sparkling mineral water

Soft drinks & Juice

Tea & Coffee

On arrival or with dessert \$6

Continuous \$13





PLATTERS

Price per platter / pizza
Each platter can cater for
approximately 8 - 10 guests

Cheese & Dips \$80

Guacamole, hummus, kabana,
cheese cubes, crackers

Cheese \$100

Cheddar, brie, blue vein,
housemade lavosh, fruit & nuts

Antipasto \$100

Mixed marinated vegetables, cured meats,
hummus, cheese & grilled ciabatta
(can be GF/DF)

Asian \$90

Samosas, vegetable spring rolls, marinated
chicken goujons, salt & pepper squid,
soy & sweet chilli dips

Seafood \$160

Freshly shucked oysters, lemon, cocktail sauce
(approx. 4 dozen) (GF/DF)

OR

Fresh steamed prawns, lemon, cocktail sauce
(approx. 2.5kg) (GF/DF)

Sliders \$160

Beef sliders with cheese, tomato, lettuce, aioli &
tomato sauce (20 sliders)

Beach \$160

Beer battered Hoki, salt & pepper squid,
prawn twisters, coconut crumb prawns,
condiments

Bakers \$90

Assorted pies, housemade sausage rolls,
curry puffs, assorted housemade mini quiches

Picnic \$90

Assorted sandwiches & wraps (60 portions)

Bowls of Chips \$20

Crunchy potato chips, condiments

Pizza 12" \$25 Per Pizza

Housemade dough, mixed pizza of choice

Sweet \$70

Chef's selection of cakes, slices,
muffins & danishes

CANAPE PACKAGES

Prices per person
Maximum 8 canapes per hour, per person

30 minutes 1 hot & 1 cold \$30

1 hour 2 hot & 2 cold \$45

1 hour 3 hot & 3 cold \$60

2 hour select 5 hot & 5 cold \$90

CANAPE ADDITION

Price per piece

Premium Canapes \$10

Oysters natural with char grilled grapefruit (GF/DF)

Grilled Queensland 1/2 shell scallop, prosciutto, garlic butter

Large Queensland tiger prawn with coconut crumb, chilli jam

Grilled lamb cutlet, chimmi churri (DF/GF)

Substantial Option \$15

Thai chicken salad (GF/DF)

Prawn skewers with lime & pickled paw paw salad (GF/DF)

Crispy fried chicken spare ribs, fried rice & soy caramel

Beer battered barramundi with crunchy chips & lemon wedges

Sweet Options \$10

Mini cheesecake with berry compote

Chocolate & rum mousse with chocolate shards Chocolate Coconut & mango Sorbet

Cold Options

Tomato, bocconcini, basil bruschetta (V)

Beetroot & goats cheese crostini (V)

Smoked salmon tartlet with crème fraiche, avocado

Mini mushroom & feta quiche (V)

Char grilled rare beef crostini roasted capsicum, horseradish cream (DF)

Hot Options

Pumpkin & feta arancini, garlic aioli (GF/DF)

Thai fish cakes with sweet chilli (GF)

Caramelised onion & goats cheese tart (V)

Chicken skewers with satay sauce (GF/DF)

Beef skewers with chilli jam (GF/DF)

Duck & plum spring rolls (DF)

Tiger prawn spring rolls (DF)

Gluten free vegetable spring rolls (DF/GF)



BUFFET PACKAGES

Classic Buffet

\$55 per person

Select from the following:
3 mains, 4 salads, 3 sides

Mains

Chicken breasts with white wine & mushroom sauce on a bed of penne
Pumpkin cashew nut Risotto (GF)
Barramundi fillets with tomato & caper salsa (GF)
Beef stroganoff finished with sour cream & capsicum
Beef rump medallions in creamy pepper sauce
Braised chicken thighs in rich tomato sauce with olives & capsicum (DF/GF)
Beef or vegetarian Lasagne (can be GF/DF)
Spaghetti bolognese
Lamb korma
Five spice pork belly (GF/DF)
Hokkien noodle Stir-fry

Salads

Green salad, Caesar salad, couscous salad, potato salad, pasta salad, brown Rice salad, pumpkin salad, rocket & parmesan salad, spinach & pine nut salad, seafood salad, Waldorf salad, green bean salad, rocket & orange salad

Sides

Potato au gratin, steamed seasonal vegetables, roast potatoes & pumpkin, vegetable fried rice, cauliflower cheese, macaroni cheese, roast vegetable medley, steamed rice, crispy chips

Premium Buffet

\$73 per person

Select from the classic buffet
2 mains, 4 salads, 3 sides
plus 2 mains from the following

Mains

Roast lamb rump with rosemary & garlic crust (DF)
Grilled Atlantic salmon with lemon butter sauce (DF)
Chicken breast stuffed with mango & macadamia nuts (DF/GF)
Mini porterhouse steaks with your choice of pepper, mushroom, diane or red wine sauce (DF/GF)
Pork ribs in a smokey BBQ glaze (DF)
Penne marinara with fish, prawn, squid & mussels in rich tomato sauce with chilli, garlic & basil

Extravagent Buffet

\$78 per person

Select from the classic buffet
3 mains, 4 salads, 3 sides
plus 2 mains from the following

Mains

Beef wellington, minis beef fillet in a vol-au-vent Case with sautéed mushrooms in a creamy sauce (GF)
Lamb cutlets from the grill drizzled with mint pesto
Local barramundi with pickled paw-paw salad (DF/GF)
Mini chicken mignons, chicken breast wrapped in prosciutto finished with mango jam (GF/DF)
Grilled pork fillet medallions with creamy whole grain mustard sauce (GF)

Roast Carvery

\$18 per person

Add on to any of the buffets

Beef, pork, lamb served with gravy and matching condiments (DF/GF)



CLASSIC SET MENU

2 course \$58 3 course \$70

Select 2 options from each course
for an alternate drop

Entrée

Chilli salt squid with coriander pesto,
Asian salad & lime dressing

Kangaroo carpaccio marinated in red wine with
spicy eggplant relish, balsamic reduction,
turmeric oil & crispy fried leek (GF/DF)

Goats cheese parcel with roasted capsicum,
pumpkin, caramelized onion wrapped in filo
with a rocket salad & basil oil

Warm chicken salad, char grilled chicken,
rocket, red onion, cashew nuts, bean sprouts,
capsicum, mango & chilli aioli with
crispy noodle & soy caramel (GF/DF)

Coconut crusted prawns with pickled green
paw-paw salad & mango jam

Mains

250gm Porterhouse cooked medium with potato
gratin, sautéed spinach, red wine
& mushroom reduction (GF)

Rosemary & parmesan crusted lamb rump with
sweet potato rosti, rocket salad,
red wine reduction & garlic aioli

Local barramundi with shallots, pickled ginger,
creamy wasabi mash potato, steamed bok choy
with an oyster mushroom glaze (DF)

Chicken supreme filled with
mango & macadamias with roasted potatoes,
broccoli, carrot & jus (DF/GF)

Roasted vegetable risotto with sweet potato,
pumpkin, mushroom & asparagus tossed with
spinach, fresh parmesan & basil oil (GF)

Desserts

Vanilla crème brûlée with berry compote
Chocolate mud cake with vanilla ice cream &
raspberry coulis (GF)

Passion fruit roulade with toasted coconut
vanilla bean ice cream (GF)

Bread & butter pudding with double cream
Chocolate mousse & coulis



PREMIUM SET MENU

2 course \$76 3 course \$93

Select 2 options from each course
for an alternate drop

Entrée

Grilled half shell scallops with prosciutto & garlic butter (GF)

Tropical salad of king prawns with olive oil, lemon potato salad & fresh avocado (GF/DF)

Garlic & rosemary infused lamb fillets with rocket, roasted beetroot & fetta salad, chilli hummus & fried leek (GF)

Haloumi cheese & vegetable stack, grilled haloumi cheese with roasted capsicum, artichoke hearts, zucchini & eggplant with bell pepper coulis

Tasting plate, selection of tropical king prawns, grilled half shell scallops & chilli salt squid with an Asian salad

Five spice roasted duck salad on crispy iceberg, snow peas, bean sprouts, tomato, cashew nuts & sweet soy aioli (DF)

Mains

Prosciutto wrapped eye fillet of beef with potato rosti filled with field mushroom, sautéed spinach & red wine jus (GF/DF)

Four point lamb cutlet served on roasted potatoes & a salad of semi dried tomato, olives, red onion, rocket & fetta finished rosemary jus & salsa verde (GF)

Grilled local barramundi served on creamy mash potato, steamed bok choy, fried caper & tomato salsa, finished with a balsamic glaze (GF)

Grilled Morton Bay bugs with steamed rice, mango & baby coconut salad, topped with soy caramel (GF)

Grilled chicken supreme with creamy mash potato, sautéed spinach, local prawns & creamy garlic reduction (GF)

Creamy mushroom brioche, filled with field mushroom, swiss brown & oyster mushroom, on a bed of grilled asparagus, served on a rocket salad

Desserts

Cheese & fruit board, King island blue, brie & cheddar with housemade lavosh, muscatels & a selection of tropical seasonal fruits

Vanilla crème brûlée with berry compote (GF)

Chocolate mud cake with vanilla ice cream & raspberry coulis

Passion fruit roulade with toasted coconut vanilla bean ice cream (GF)

Lemon meringue tarts with whipped cream & ice-cream



CHRISTMAS PACKAGES

SET COURSE

2 course \$55 3 course \$70

Select 2 options from each course
for an alternate drop

Entree Menu

Chilli salt squid

Kangaroo carpaccio (GF/DF)

Goats cheese parcel

Warm chicken salad (GF)

Coconut crusted prawns

Main Menu

250gm porterhouse (GF/DF)

Rosemary & parmesan crusted lamb rump

Steamed local barramundi (GF/DF)

Chicken supreme (GF/DF)

Roasted vegetable risotto (GF/DF)

Dessert Menu

Vanilla crème brulee (GF)

Chocolate mud cake

Passion fruit Roulade (GF)

Bread & butter pudding



COCKTAIL

1 hour canape package
your choice of 2 hot & 2 cold
\$38 Per person

Cold Options

Avocado tartlet with prawn & mango salsa (DF)

Crispy parmesan french stick with diced tomato,
Salsa verde & balsamic glaze

Walnut, goats cheese & roast beetroot quenelles on
cucumber rounds (GF)

Tomato, bocconcini & basil bruschetta

Smoked salmon, crème fraiche & avocado tartlet

Hot Options

Turkey, sage, onion stuffing & cranberry rolls

Pork belly skewers with vietnamese caramel sauce
(GF/DF)

Mushroom & fetta mini quiche

Chicken skewers with satay sauce (GF/DF)

Thai fish cakes with sweet chilli sauce (GF/DF)

BUFFET

Traditional Christmas buffet
\$60 Per person

Roast turkey, roast ham

roast potato, roast sweet potato

roast carrots, broccoli & corn

green salad, bread rolls

gravy, stuffing, cranberry

BUFFET SEAFOOD UPGRADE

All items on the classic christmas package plus prawns
and oysters. Additional POA per person.