



# EVENTS AT FAIRHAVEN

Unique events  
for your special occasion

Function Information Package

We are delighted that you are considering using the Fairhaven Surf Life Saving Club as a venue for your event.

The Fairhaven Surf Life Saving Club is located on the sand dunes at the famous Fairhaven Surf Beach. The new architecturally designed venue boasts uninterrupted views from the Aireys Inlet Lighthouse to Lorne making it a unique and special setting for your reception.



Our extensive Food and Beverage Packages and dedicated Events Coordinator will ensure your wedding reception is organised and executed with ease.

Please email David Maher at [functions@fairhavenslsc.org](mailto:functions@fairhavenslsc.org) for any additional information or to organise a site inspection.



# FUNCTION INFORMATION

## Booking Availability

The Fairhaven Surf Life Saving club is available for private hire from the mid-March until the end of November. All booking is to be made by contacting the club's events manager.

## Seating Capacity

Cocktail Style            250

Sit Down Dinner        170

## Outdoor Areas

Forecourt – Paved

Sunset Bar Garden – Grass

Both areas can be used for ceremony and service of pre-dinner drinks.

Both areas are suitable for marquees.

## Venue Hire. \$4000 Includes:

Linen – White cloth napkins and tablecloths

Staff one hour prior to your function

Plates/Cutlery/Glassware

Sound system/ Microphone / iPod connection

Digital Screen that will play directly from a laptop

Cake knife and table

Easel for table plan.

Access to the venue the day before the function by arrangement.

*Any additional requirement such as moving tables prior to or after the function/ play lists will be at an additional cost.*

### **Duration of Functions**

Standard function package is 5 hours. If you wish to extend beyond the 5 hours, a fee may apply.

Functions must conclude at 12:00 am on Monday – Saturday and 11:00pm on a Sunday.

### **Parking/Minibus Hire**

A free public car park is available opposite the venue.

A minibus is available at a fee of \$150 for the night, with additional fee of driver \$35 per hour (min 3 hours).

### **Food Packages**

Include cutting and serving wedding cake on platters.

Tea & Percolated Coffee included (Buffet Style).

Tastings are not available however the Surf Club Kitchen is open from Christmas until Easter.

Children under 12 and contractors Meals to be charged at ½ price.

Menu selection required at least a month before the function

Final numbers to be confirmed 7 days prior to the event

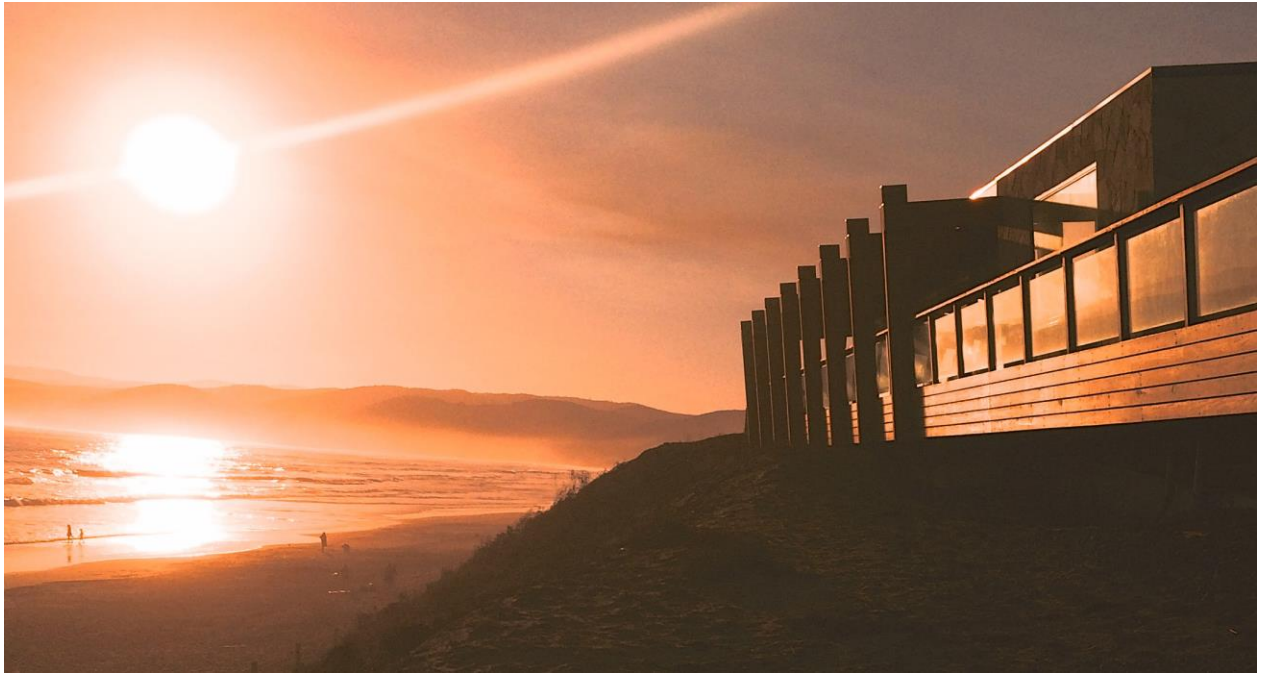
Minimum numbers- pricing based on minimum 80 guests.

Adequate staff will be provided for your function.

Special dietary requirement will be catered for as long as notice is given in advance.

### **Preferred suppliers**

A list of suppliers will be given to you upon booking the venue. Simple decorations may be carried out by the hirer, however any decorations that require hanging must be carried out by the club approved supplier. Event theming & wedding coordination are available. All decorations must be approved by the Club Event Manager.



### **Entertainment**

The FSLSC has a sound system and if you would like to bring an iPod on the night we are happy to play your selected music. DJs and bands are very welcome however noise restrictions may apply. Pre-event access can easily be organised with your Event Manager. Digital screens are available to play pictures or videos from a laptop upon request.

### **Ceremony**

Additional Ceremony packages available upon request.

### **Security**

If security is deemed necessary it is at the client's expense.

### **Deposit**

A \$1500 deposit is due on signing of the Function Agreement. A Function Agreement will be provided upon booking.

### **Cancellation**

If a function is cancelled less than 12 months before the function a portion of the deposit will be forfeited. Please see Function Agreement for additional information.

## WEDDING PACKAGES

### Option One

ROAMING COCKTAIL FUNCTION

**\$65.00 pp.**

5 items from savoury menu 1  
5 items from savoury menu 2  
1 item from more substantial savouries

### Option Two

TWO COURSE SHARED PLATES

**\$77.50 pp.**

Warm Turkish bread served with dukka, balsamic and olive oil  
2 items from shared plate selection  
2 items from salad/sides selection

One of the following.

5 savoury items from cocktail menu to be served as roaming entrée, **OR**  
3 items from dessert selection to be served in the centre of table or as buffet with tea and coffee.

### Option Three

THREE COURSE SIT DOWN

**\$87.50 pp.**

5 items from savoury menu to be served roaming  
**OR**  
2 items from plated entrée menu  
2 items from plated mains menu  
2 items from dessert menu **OR** 3 items from mini dessert selection

\*All packages are inclusive of brewed coffee, tea and herbal teas served buffet style

\* Pricing increases may occur as stated in agreement

## SAVOURY MENU 1

*\$3.50 per item per person*

### Cold Selections

California rolls filled with avocado, omelette, carrot, shitake mushroom & cucumber served with pickled ginger, wasabi & soy.

Vietnamese rice paper rolls filled with shredded lettuce, cucumber, vermicelli noodles, bean shoots & Vietnamese mint. Served with a kaffir lime & sweet chilli sauce.

Roast vegetable frittata wedges topped with tomato relish, chives & cracked pepper.

Thai beef salad served on cucumber cups with wasabi mayo.

Caramelised onion and beetroot tarts topped with lemon/mint labna

Bruschetta topped with whipped fetta, cherry tom, basil and caperberries

### Hot Selections

Steamed chicken & ginger gyoza tossed in sweet soy & sesame.

Samosas filled with curried sweet potato, green peas and cashew nuts served with a minted yoghurt dip.

Mini pizzetta topped with sun dried tomatoes, caramelised onions, goats' cheese and pesto

Risotto Cakes of porcini, pumpkin and thyme, topped with sun dried tomato tapenade.

Homemade sausage rolls filled with choice of:

Traditional bratwurst & rosemary.

**OR**

Spinach & ricotta with tomato chutney.

Gorgonzola, leek and artichoke fritters with roasted garlic and basil aioli

Polenta and goats cheese rounds topped with char grilled pumpkin, red peppers & pesto.

Chickpea, cauliflower, and sage fritters with spied tomato kasoundi

## SAVOURY MENU 2

*\$4.00 per item per person*

### Cold Selections

Mini Nori rolls filled with avocado, and miso glazed tuna topped with pickled cucumber and wakame salad and yuzu mayo

Vietnamese rice paper rolls filled with char sue chicken, shredded lettuce, cucumber, vermicelli noodles, bean shoots & Vietnamese mint. Served with a kaffir lime & sweet chilli sauce.

Potato roesti topped with smoked salmon, rocket and a horseradish & dill cream.

Fresh Tasmanian Oysters served on Chinese spoons with Mediterranean vinaigrette.

Mini tortilla cups filled with chimi churri prawns with charred corn and avo salsa

Crostini topped with tea smoked duck breast, cress, pickled fig and walnuts

Carpaccio of house cured beef on parsnip roesti with truffle mayo and parmesan

Chicken and avocado club sandwiches with seeded mustard, mango chutney and baby spinach.

### Hot Selections

Duck and water chestnut spring rolls with pickled cumquat caramel

Mini steak sandwiches – Char grilled steak, caramelised onions, cheese & tomato sandwiched between layers of Turkish bread with pesto.

Thai chicken burgers flavoured with coriander & sweet chilli served on crisp wonton wrappers & topped with mango chutney

Sweet pot, lamb, and filo parcels with saffron yoghurt

Lamb Kofta with pomegranate molasses and minted yoghurt.

Satay chicken skewers with peanut and ginger dipping sauce

Wok tossed prawns wrapped in prosciutto & tossed in a honey, soy & sesame sauce.

Seared scallops served in Chinese spoons with smoky cauliflower puree, verjuice, and bacon crumble.

### MORE SUBSTANTIAL SAVOURIES

Grilled lamb souvlaki filled with baba ghanoush, baby spinach, quinoa tabouli and yoghurt sauce.

Slow braised brisket sliders with Manchego and chipotle mayo

Fish and chips in a dill and parmesan crumb served in paper cones with homemade tartare and lemon.

Salt and spice squid on rocket salad with dill aioli.

Steamed pork bao buns with hoisin pickled cucumber.

Mini Reuban sandwiches with corned beef, sauerkraut, mustard & cheese



## MINI DESSERT SELECTION

*\$4 per person per item....*

*To be served roaming or on shared platters in the centre of each table.*

Caramel gelato balls coved in lint chocolate and slithered almonds

Mini choc éclairs with coffee praline cream.

Banoffee Mini Meringues topped with banana, salted caramel, and toasted coconut

Mini chocolate mousse cups topped with mascarpone and pistachio praline.

Mini Passionfruit curd tarts with toffee shards and blueberries

Mini coconut and lemongrass panna cotta with mango jelly and sesame tuile.

Lemon and ricotta donuts with cinnamon sugar and custard sauce

Flourless chocolate and hazelnut cake hearts with ganache and strawberries.

## SHARED MAINS

*Choose two options to be served as shared platters in centre of table.*

Saltimbocca chicken breast pocketed with sage butter, wrapped in prosciutto, and served on grilled asparagus.

Moroccan spiced chicken on cauliflower puree with green beans, almonds & pomegranate  
Slow cooked lamb shoulder, Smokey eggplant smash, braised cannellini beans and gremolata

Char grilled Ocean trout fillet on niçoise salad with chat potatoes, green beans caramelised red onion, cherry tomatoes, peppers & drizzled with lemon herb oil.

Grilled snapper fillet with artichoke puree, caper, chilli, lemon, and parsley sauce

Whole roast eye fillet marinated in garlic & cracked pepper with caramelised shallots and a port wine sauce.

Coffee rubbed lamb cutlets with confit garlic and pine nut puree, caponata and red wine jus.

*\*Vegetarian meals will be individually catered for.*

*Choose from one of the options below.*

Oven roasted portobello mushrooms filled with caramelised onion, goats' cheese, pesto, and kale

Spiced Moroccan eggplant with baba ghanoush and ancient grain salad

Baked ricotta gnocchi with smoky tom sauce, parmesan, and pine nut pangretta

## SALAD SELECTION

*Choose two options to be served on shared platters in the centre of each table.*

Baby spinach with rocket, cherry tomatoes, artichokes, Spanish onion, olives & bocconcini cheese with an olive oil & balsamic vinaigrette.

Italian slaw with shaved fennel, cabbage, red onion, radish, sliced orange, and fresh herbs.

Roast vegetable salad tossed with fresh pesto and rocket.

Roast sweet potato salad with rocket, strips of red pepper, caramelised onions, snow peas, pine nuts and balsamic dressing.

Cauliflower and grain salad with currents, almonds, peas, and mint

Salad of roast beetroot with green beans, goats' cheese, cress and a lemon and garlic dressing

Rocket and cress salad with shaved parmesan, pear, walnuts, and lemon vinaigrette.

## SIDES

Italian fried potatoes with lemon, rosemary & garlic.

Seasonal greens with preserved lemon butter and toasted almonds

Honey and cumin roasted root vegetables with fetta and dill

## PLATED MENU OPTIONS

### PLATED ENTRÉE

*Choose two options to be served alternating*

Antipasto stack – Selection of marinated & char-grilled vegetables layered with smoked salmon, frittata & crispy prosciutto topped with fresh basil pesto & crumbled goats cheese.  
Kingfish ceviche, lemongrass and passionfruit cure, green chill, avocado & pomegranate  
House cured beef carpaccio with truffle mayo, pecorino, salted egg, cress  
Shredded duck salad with green lentils, cress, peppered pear, hazelnuts, and fennel  
Crispy skinned pork belly with parsnip and apple puree, thyme jus, crispy leek  
Grilled scallops on smoky cauliflower puree with asparagus salad and bacon crumble  
Beetroot, caramelised onion and goats curd tart with cress, pear, and hazelnut salad.  
Baked portobello mushrooms with caramelised onion, provolone, pesto, and balsamic glaze

### PLATED MAINS

*Choose two to be served alternating.*

Char grilled eye fillet on celeriac mash, caramelised shallots, whisky green peppercorn sauce  
Roast rack of lamb, red pepper puree, sweet pot, caponata, salsa Verde  
Ocean trout fillet served on broccolini with smoked tom salsa  
Grilled Snapper fillet, spinach, Jerusalem artichoke, smoked almonds, chilli, parsley, and lemon  
Saltimbocca chicken breast pocketed with sage butter, wrapped in prosciutto served with fresh asparagus and a cress, grape, and walnut salad  
Moroccan spiced chicken on ancient grain salad with saffron, pistachio  
Confit duck leg on a sweet potato roesti, braised fennel, pickled cumquat jus  
Cider braised pork scotch with grilled scallops, apple and parsnip puree and grilled asparagus

### SIDE DISHES

*Are an additional \$3 per person per side.....*

Italian fried potatoes with lemon, rosemary & garlic.  
Seasonal greens with preserved lemon butter and toasted almonds  
Honey and cumin roasted root vegetables with fetta and dill  
Rocket and cress salad with shaved parmesan, pear, walnuts, and lemon vinaigrette.

## PLATED DESSERTS

*Choose two to be individually plated and served alternating.*

Warm flourless chocolate & hazelnut cake served with chocolate sauce & coffee anglaise.

Caramelised Italian apple tart with cinnamon ice cream and orange custard sauce.

Traditional lemon tart with raspberry coulis & cream.

Sticky date, chocolate & walnut pudding with butterscotch sauce and double cream.

Baked lemon & raspberry cheesecake with white chocolate curls.

Chocolate, hazelnut semifreddo, chocolate soil, coffee syrup, honeycomb

Flourless pear and hazelnut torte with caramel ice cream and Frangelico crème anglaise.

Salted caramel and espresso chocolate mousse cups with toffee shards.

OR

## MINI DESSERT SELECTION

*Choose three....*

*To be served roaming or on shared platters in the centre of each table.*

Caramel gelato balls covered in mint chocolate and slithered almonds

Mini choc éclairs with coffee praline cream.

Banoffee Mini Meringues topped with banana, salted caramel, and toasted coconut

Mini chocolate mousse cups topped with mascarpone and pistachio praline.

Mini Passionfruit curd tarts with toffee shards and blueberries

Mini coconut and lemongrass panna cotta with mango jelly and sesame tuile.

Lemon and ricotta donuts with cinnamon sugar and custard sauce

Flourless chocolate and hazelnut hearts with ganache and strawberries

## BEVERAGE PACKAGES

Events are allocated a 5-hour duration. If you wish to extend beyond the allocated time frame, then an additional fee of \$9.00 per person per hour will apply based on your final confirmed number

### **Classic: \$50 per person**

#### **Wine:**

Eton Rise: Central VIC

Sparkling, Sauvignon Blanc, Shiraz, Chardonnay & Moscato

#### **Beer: on tap**

Carlton Draught

Cascade Premium Light (stubbies)

#### **Soft Drink:**

Coke, Lemonade, Squash, Raspberry, Tonic, Soda Water & Orange Juice

### **Premier: \$60 per person**

Madame Coco Sparkling French

Kiwi Estate Sauvignon Blanc Marlborough NZ

Hirsch Hill Chardonnay Yarra Valley VIC

Brown Magpie Pinot Noir Surf Coast VIC

Pondalowie Shiraz Bendigo VIC

#### **Beer: on tap**

Carlton Draught, Asahi, Pirate Life Pale Ale, Peroni 3.5%,

Apple Cider (bottle)

Cascade Premium Light (stubbies)

#### **Soft Drink:**

Coke, Lemonade, Squash, Raspberry, Tonic, Soda Water & Orange Juice

## EVENTS AT FAIRHAVEN

For additional information and to discuss the possibilities for your special day please email David Maher at [functions@fairhavenslsc.org](mailto:functions@fairhavenslsc.org)

