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TYING THE KNOT AT THE PORTSEA S.L.S.C.

"The P.S.L.S.C. Clubhouse is a masterly designed venue offering alfresco space created by award winning Carr architects. Nestled into the existing vegetated sand dunes, the contemporary clubhouse has a striking horizontal form with panoramic views of the Bass Strait."

The Portsea S.L.S.C. is the perfect setting for a seaside wedding. The clubhouse overlooks the shores of the memorable mount Levy Beach. The expansive view from the Clubhouse's deck reaches far and unobstructed to the horizon line, where the air meets the ocean, creating a unified visual landscape that is the perfect backdrop for your wedding. Equally, the clubhouse is tucked away from the salt and sand — it provides a coastal oasis where the beach-front unique setting is married to the experience of belonging to the P.S.L.S.C.

Our wish for your wedding day is to create a unique experience at the Portsea S.L.S.C. Clubhouse. We are focused on making your wedding a stress-free experience. We partner with the best local caterers to assure the best styling and an unsurpassed gourmet food experience is provided. Equally we understand flexibility and our partners offer a variety of packages to suit each couple's individual needs and budget.



OUR SPACES

You might decide to host you wedding ceremony exclusively at the clubhouse or, depending on the weather and/or on the season, to further expand your wedding experience to include both Mt Levy beach and the clubhouse as settings.

THE CLUB HOUSE — Uniquely located on the cliff face of Portsea Back Beach, the Portsea Surf Life Saving Club is a newly refurbished state of the art, architecturally designed event space and surf club.

With floor to ceiling windows showcasing stunning sea views with natural light flooding the venue, the Club consists of grey concrete and dark timber materials with ultra-modern furnishings and fixtures.

The PSLSC seats up to 150 guests as well as offering a west facing deck with incredible sea views and sunsets that accommodates 200 guests standing.

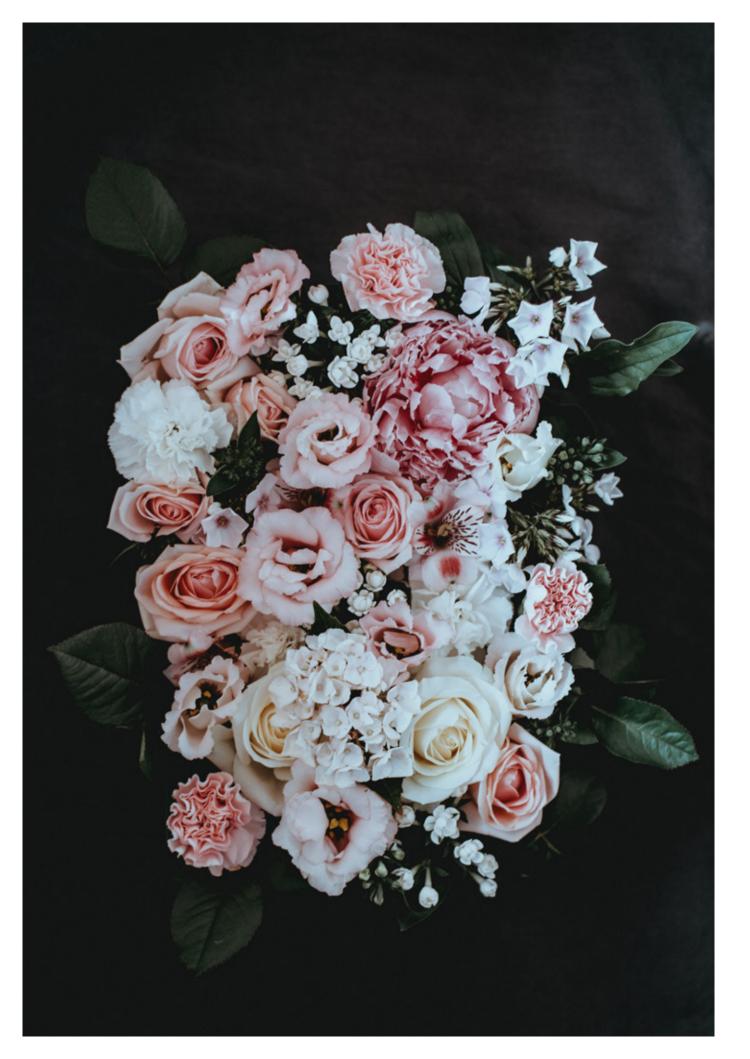
With both indoor and outdoor bars, BBQ, a private lounge and easy vehicle access for deliveries and collections, this is the ultimate seaside event space sure to impress in the affluent town of Portsea, Victoria.

THE BEACH — Taste the salty sea air as you say your vow at the iconic and historical Mt Levy beach front. Let the immersive and glistering ocean views set the mood for your beachfront ceremony.









STYLING

Our caterers are friends with many of Melbourne's top florists and stylists. They will be able to guide your initial ideas to the right people and offer our own advice when a stylist isn't needed. We believe great florals are the key to a beautiful wedding but need to suit your budget and style – this is why our catering partners have a number of different people who can help.

Our preferred florist is:

FLOWERS AND STYLING BY SOPHIE

Sophie Croft, M: 0438 101 103 E: sophcro18@gmail.com Instagram: @flowersandstylingbysophie









To make your wedding as stress-free as possible, we work exclusively with two caterers that you can choose from to suit any budget and style of wedding or event. They have full access to all the equipment that we have on site and can access the building the day prior and after the event to ensure the smooth running of your event on the day. Our preferred suppliers know our venue intimately which ensures there are no last-minute hiccups on the day. They all provide you with a complete network of suppliers from photographers, florists, tables & chairs, glassware cutlery & crockery.

OUR PREFERRED CATERERS

We work exclusively with two caterers that you can choose from to suit your budget and event style:

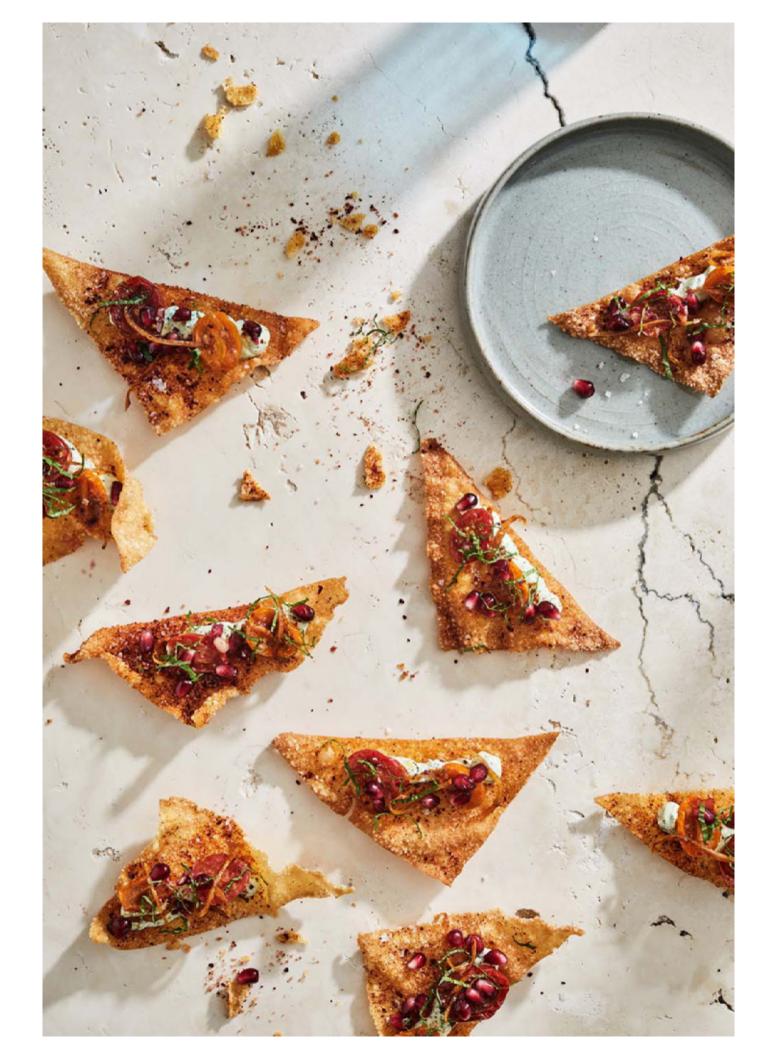
CLOVER CULINARY PROJECTS (MELBOURNE & MORNINGTON PENINSULA) E: gabby@cloverfood.com.au W: cloverfood.com.au P: (03) 8692 2429

BLAKES FEAST (Melbourne) E: Rachael@blakesfeast.com.au W:blakesfeast.com.au P: (03) 9885 2777

Caterers have full access to all commercial equipment and facilities on site and are welcome to access the surf club the day prior to your event for bump in.

We also work with a number of preferred suppliers, all of which know our venue intimately which ensures there are no last-minute hiccups on the day.

Please let us know if you would like any recommendations for florists, hire items, photographers etc.



Please supply higher resolution



CLOVER CATERING

Portsea Surf Life Saving Club & Clover have enjoyed creating many memorable events together. We have been involved with such special occasions like the Club's re-opening, fabulous summer parties & many milestone celebrations.

Our intimate knowledge of the venue allows us to plan your special day to perfection with imagination and expertise.

With over twenty years experience, we know what ingredients are required for a fabulous day. Our food is modern yet classic and delicious. We offer inspired, generous and beautifully presented food for our Clover weddings. It's our combined passion for eating, drinking, cooking, sharing, service, giving and classic hospitality that inspires us to love what we do. Our packages and menus have been designed to make it easy, however every wedding is different and we are happy to tailor a package just for you.

COCKTAIL PARTY

5 hour event | \$145.00 per person + GST 9 canapes, 2 bigger bites, 1 bistro bowl, complimentary french fries, 2 sweet bites Full service team

SEA

Rare peppered tuna, miso mayo, fried onions, lime pearls, shiso leaf

King prawn toast, sesame kewpie, ginger pickles & viet mint

Skull Island prawn & crab remoulade, tarragon, lemon, chilli, soft brioche

King prawn dumplings, garlic chive, angel hair chili, black vinegar dressing

Mt Martha mussel fritter, fennel pickles, miso mayo, mini toastie

Coastal gin & orange cured ocean trout, lemon dill crème, fluffy blini, cornflowers

GARDEN

Charred corn & parmesan fritters, golden tomatoes, lemon balm

Roasted eggplant, pomegranate, walnuts, mint, tahini yoghurt, sumac crisp

Grilled flame grapes, goats feta, basil, vincotto, salted fennel crostini

Cacio e pepe arancini, truffle mayo, fried cavolo nero

Sweet leek, maple pumpkin & sage tartlets, sour cream pastry

Roasted cauliflower fritters, toasted cumin, yoghurt curd, dill & tomato salad

ΜΕΑΤ

Glazed maple pancetta, sweet potato waffles, pickled pear, tarragon

Roast duck sausage rolls, caramelised shallots, orange zest, thyme, blood plum & star anise relish

Sticky chicken san choi bao, water chestnuts, shitakes, baby lettuce cups, salt & pepper peanuts

Lamb fillet mignon, horseradish cream, beet leaves, pink peppercorn salt

Slow cooked beef, green olive, & roasted garlic borek, chimichurri yoghurt

BIGGER BITES

Katsu snapper slider, kim chi, kaffir lime & toasted sesame kewpie, charcoal buns

Fried rock flathead tails, crinkle cup chips, green chilli tartare

Crispy prawn tortillas, green chilli yoghurt, grilled corn salsa, lime

Chilli salted baby calamari cones, green onions, five spice mayo

Gochujang chilli chicken, momofuko buns, sesame kewpie, coriander & crispy onions

Hawker style popcorn chicken, fried spring onion, garlic & chilli, yum yum sauce

Melted cheddar & brisket pastrami toasties, mustard seed pickles, shallot sourdough

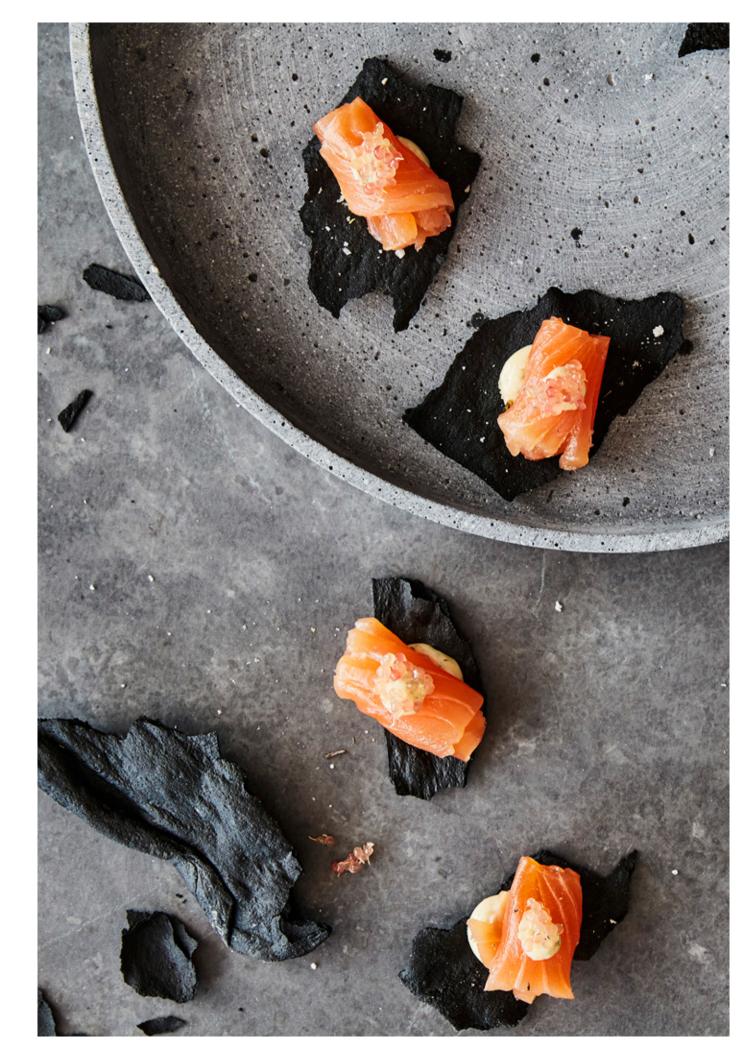
BOWLS

Fraser Island crab fried rice, garlic shoots, ginger, soft egg, snow peas, sesame, crispy XO oil

Baked ocean trout, crispy kipflers, dill & red onion salad, mustard dressing

Sangiovese braised veal osso bucco, pancetta, sage & cassia, gremolata orzo

Sichuan braised beef short ribs, star anise, soy & honey, hot sour salad







Sticky pork belly, chilli salt, green mango, watermelon, hot mint & tamarind salad

Chilli caramel chicken, sticky coconut, hot & sour salad

Butter chicken, roasted cauliflower, fried eggplant, saffron rice, baby roti, hot mango pickle

LATE NIGHT

French fries, truffle salt, roast garlic mayo

Wagyu burger, melty cheese, maple bacon, ketchup, bread & butter pickles

SWEET BITES

Glossy brown sugar meringue, pot roasted peach, vanilla cream, pistachio praline

Raspberry glazed bomboloni, hazelnut praline, gold leaf

Meyer lemon curd tarts, candied lemon peel, torched Italian meringue, edible blooms

Honey sponge, scorched peaches, moscato jelly, pistachio zabaglione

Pidapippo ice-cream sundae cups, hot nutella drizzle, smashed honeycomb

Muscat panna cotta, boozy raisins, gingerbread crumble

CLASSIC DINING

5 hour event | \$170.00 per person + GST 3 canapes + entrée, main course & 2 sides, beautiful breads. Complimentary late night fries + sweet bite Full service team

Canapés - select three

Entree - select two

Chilled best season tassie oysters, cabernet & shallot dressing, fresh lemons, rock salt

Wood grilled scarlet prawns, black garlic butter, celeriac remoulade, chives, grilled lemons

Tuna carpaccio, cucumber pickle, avocado, native lime, shiso & ginger dressing

Baby burrata, seville orange & fennel salad, parmesan crostini, blood orange oil

Caramelised fennel tortelloni, ricotta, silverbeet, currants, pine nut cream

Chèvre custard, agro dolce baby onions, toasted hazelnut, frisee salad

Rangers Valley beef carpaccio, artichoke cream, reggiano, tarragon salad, truffle oil, artichoke crisps

Pan roasted quail, crispy sage, bitter leaves, corella pear, fig vincotto

Charcuterie boards - peppercorn mortadella, tartufo salami, san danielle prosciutto, Clover garden pickles, Ned's green olive grissini

Main Course - select two

Confit ocean trout, butter poached prawns, charred leeks, smoked potato, roe cream

Crispy skin goldband snapper, lemon & parsley zucchini crudo, toasted pepitas, snapper cream

Prawn & snapper tortellini, hot lemon cream, prawn oil & chervil salad

Roast cornfed chicken, sweet corn puree, charred corn salad, sautéed garlic greens

Confit duck, frisee, tarragon & hazelnut salad, honeyed dutch carrots, savoury granola

Herb & mustard crusted eye fillet, glazed shallots, creamed spinach & parsley, horseradish salt

Otway pork costolette, anchovy & caper remoulade, shaved kohlrabi & radish slaw

Braised beef short rib, garlic oyster mushrooms, sticky kombu sauce, fresh daikon & shiso salad

Sides - select two

Roasted dutch cream potatoes, whole roasted garlic, rosemary

Green beans, tarragon, preserved lemon, fried almonds

Baby cos wedges, sourdough crumble, reggiano, buttermilk dressing

White cabbage, peas, ricotta salata, chilli, lemon, mint, & parmesan

Glossy brown sugar meringue, pot roasted peach, vanilla cream, pistachio praline

Muscat panna cotta, boozy raisins, gingerbread crumble

Plates Sweets | \$25.00

thyme shortbread

Leatherwood honey parfait, honeycomb, chocolate pistachio drizzle

A triple cream, blue & vintage cheddar, quince paste, flame grapes, candied walnuts, apricots & salted fruit toast



Sweet Bites | \$5.50

Raspberry glazed bomboloni, hazelnut praline, gold leaf

Meyer lemon curd tarts, candied lemon peel, torched Italian meringue, edible blooms

Honey sponge, scorched peaches, moscato jelly, pistachio zabaglione

Pidapippo ice-cream sundae cups, hot nutella drizzle, smashed honeycomb

Clove pancotta, roasted rhubarb, blackberries,

Poached beurre bosc pear, wild honey clafoutis, cream fraiche, date caramel

Chocolate crémeux, bay leaf poached quince, fig leaf syrup, double cream

Apple tart tatin, gingerbread ice cream, miso caramel

Salted chocolate tart, dulce de leche, mandarin compote, macadamia praline



SHARED TABLE DINING

5 hour event | \$170.00 per person + GST 3 canapes + entrée + shared mains & 3 sides, beautiful breads. Complimentary late night fries + sweet bite. Full service team

Canapés - select three Hero Entrée - select two

Chilled best season tassie oysters, cabernet & shallot dressing, fresh lemons, rock salt

Wood grilled scarlet prawns, black garlic butter, celeriac remoulade, chives, grilled lemons

Tuna carpaccio, cucumber pickle, avocado, native lime, shiso & ginger dressing

Baby burrata, seville orange & fennel salad, parmesan crostini, blood orange oil

Caramelised fennel tortelloni, ricotta, silverbeet, currants, pine nut cream

Chèvre custard, agro dolce baby onions, toasted hazelnut, frisee salad

Rangers Valley beef carpaccio, artichoke cream, reggiano, tarragon salad, truffle oil, artichoke crisps

Pan roasted quail, crispy sage, bitter leaves, corella pear, fig vincotto

Peppercorn mortadella, tartfuo salami, san danielle prosciutto, Clover garden pickles, Ned's green olive grissini

Mains to share - select two

Herb & mustard crusted eye fillet, glazed shallots, creamed spinach & parsley, horseradish salt

Salmon Tarator; whole sides baked salmon, pomegranate, walnuts, mint, coriander, sumac salt, labneh

Baked whole goldband snapper, lemon zucchini crudo, toasted pepitas, snapper cream

Chicken marbella, sticky medjool dates, sicilian green olives, baby capers, fresh oregano

Crumbed eggplant layered with anchovy mascarpone, san marzano tomato, basil, melted fontina

Flinders Island whole lamb shoulder, slow cooked with dried figs, herbs & pistachios

Crispy skin pork belly, rosemary, garlic & sage stuffing, fennel & apple slaw

Salads/Veg to share - Select three

Roasted cauliflower, spinach leaves, dukkah, parsley, sumac salt, lemon oil

Peninsula pumpkin, candied red onion, gorgonzola, dill & parsley

Baby cos wedges, sourdough crumble, reggiano, buttermilk dressing

Green beans, tarragon, preserved lemon, fried almonds

Crispy cocktail potatoes, whole roasted garlic, rosemary

Sweet bites - \$5.50

Honey sponge, scorched peaches, moscato jelly, pistachio zabaglione

Clove pancotta, roasted rhubarb, blackberries, thyme shortbread

Leatherwood honey parfait, honeycomb, chocolate pistachio drizzle

Salted chocolate tart, dulce de leche, mandarin compote, macadamia praline

toast

Glossy brown sugar meringue, pot roasted peach, vanilla cream, pistachio praline

Raspberry glazed bomboloni, hazelnut praline, gold leaf

Meyer lemon curd tarts, candied lemon peel, torched Italian meringue, edible blooms

Pidapippo ice-cream sundae cups, hot nutella drizzle, smashed honeycomb

Muscat panna cotta, boozy raisins, gingerbread crumble

Plated Sweets - \$25.00

Poached beurre bosc pear, wild honey clafoutis, cream fraiche, date caramel

Chocolate crémeux, bay leaf poached quince, fig leaf syrup, double cream

Apple tart tatin, gingerbread ice cream, miso caramel

A triple cream, blue & vintage cheddar, quince paste, flame grapes, candied walnuts, apricots & salted fruit

DRINKS BY CLOVER

In a wedding event environment not all drinkers are created equal! We believe that not all guests fit into a 'package' – how dull! Drinks are supposed to be fun & flexible.

Our drinks offering is available to purchase by the case and any remaining drinks are yours to keep at the conclusion of the event. Similarly our cocktails set the scene for a great party & help to elevate the fun!

Our team will guide you as the right quantity & most suitable selection for you & your guests. We also offer the option of bringing in your own French Champagne!

Please contact us for the most current list & pricing as this is frequently updated.

COCKTAILS BY CLOVER | \$18.00

Negroni

Punt e Mes, campari, tanqueray gin, orange & lemon zests

Double Dutch

Wyborowa vodka, contratto, pink grapefruit, rhubarb bitters, fresh lime

Blackberry Bramble

Blackberries, gin, cassis, lemon juice, sugar & ginger beer

Bordeaux Sour

Lillet rouge, orange bitters, whiskey & maple syrup shaken with whites

Our Clover Club

Hendricks, raspberry puree, lemon, pomegranate juice, fresh raspberry

Pear & Rosemary Martini

Pear juice, pear vodka, poire william, lemon & rosemary

Passionfruit Martini

Passionfruit vodka, passionfruit liqueur, lemon juice & fresh passionfruit shaken with whites

Midnight Martini

Mr Black espresso liqueur, vodka, cold drip coffee, sugar & coffee beans

Stubborn Mule

Wyborowa vodka, honey, lime juice, yuzu, ginger beer, mint & orange bitters

Blood Orange Margarita

Fresh blood orange juice, anejo tequila, blood orange liquer, fresh lime, chilli salt rim

Elderflower Cooler

Tanqueray gin, elderflower, cucumber, mint & fever tree tonic

Sloe gin spritz

Sloe gin, lillet blanc, orange bitters, prosecco, soda, fresh orange

Peach & Thyme Bellini White peach nectar, prosecco, peach liqueur

French 75

Gin, fresh lemon, lemon syrup, bubbles, candied lemon zest

DRINKS BY PSLSC

Portsea Surf Life Saving Club may also provide the drinks which makes perfect sense given they have everything already on site!

Our Clover crew will manage the handling and service of the drinks on behalf of PSLSC

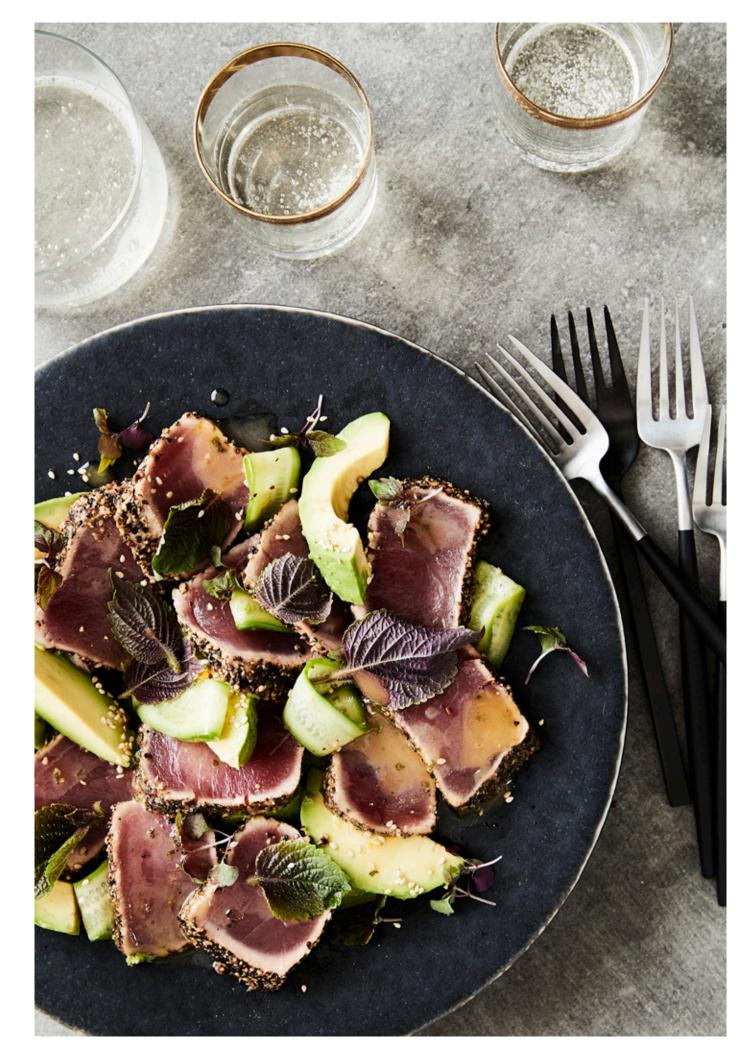
Please contact us the most current list & pricing

THE FINE PRINT

Our packages include our polished & perfectly presented Clover service staff & our talented kitchen team to look after your guests throughout the duration of the event.

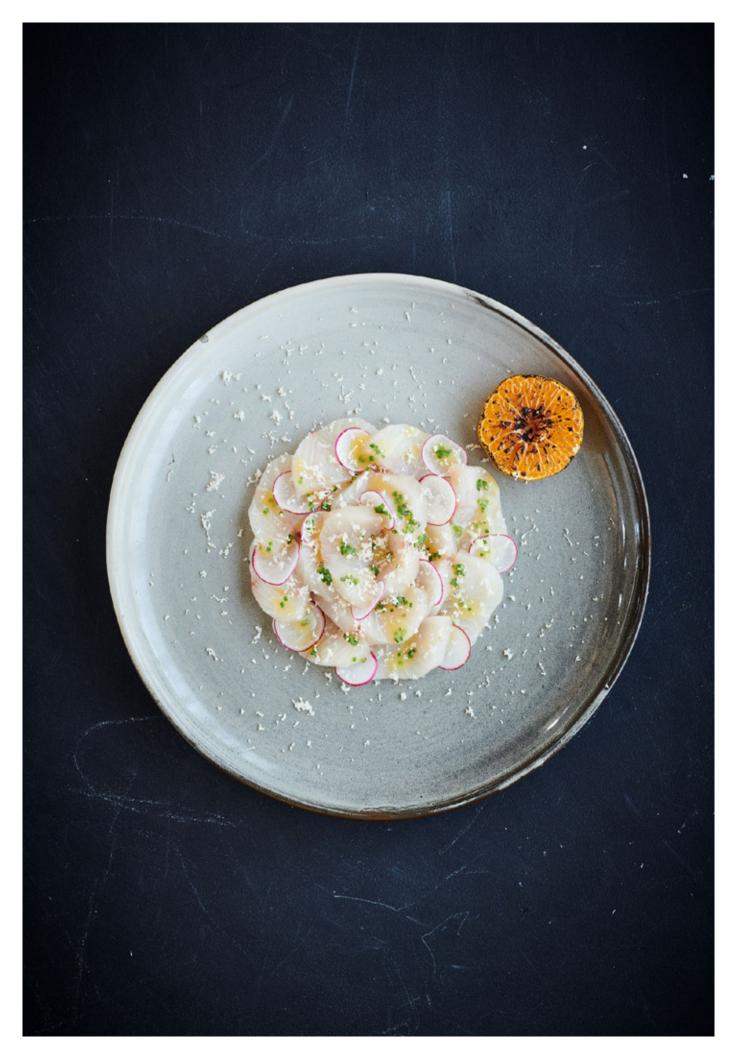
Additional staff charges will apply should the event be extended in advance or should it run later the estimated finish time.

We are happy to assist with quotes for any additional equipment required





Courtesy of Derek Midgley



BLAKES FEAST

What happens when an iconic venue meets a legendary caterer? Your marriage, made in heaven!

The Portsea Surf Life Saving Club has teamed up with Blakes Feast Catering to bring you the ultimate wedding experience. Whether it be sit-down for up to 150 or stand-up for up to 400 guests, there are many food & beverage options available to you, including tailoring a unique menu for you special day.

Blakes Feast has been providing happy couples and their guests beautiful memories for many years. We are totally committed to providing the best of everything. Bespoke food, delicious Victorian wines, a breathtaking setting, and professional, caring service.

COCKTAIL MENU

4 hours event | 125 per guest + GST Select any 6 canapes, 2 bigger bites, 2 bowls, 2 dessert canapés

Vegetarian

Goat's cheese & potato beignet, truffled honey

Drizzle, edible flowers smoked beetroot,

Beetroot cracker, cashew nut cheese, candied

Pomelo roasted tomato & thyme tartlet,

Taleggio, fennel pollen

Pressed watermelon, goats curd, pumpkin seed

Granola, mint samjang tofu, crispy rice cake, avocado, wakame

Herbed potato rosti, crushed pea & mint, salted ricotta, lemon oil

Seafood

Freshly shucked oysters, raspberry-shallot vinegar

Kingfish & coconut betel leaves, pomelo, chilli jam, crispy shallots

Baby potato skins, taramasalata, avruga, lemon myrtle

Prawn & tarragon toast, yuzu mayo, asian herbs

Juniper-cured king salmon, goats curd, pickled shallots, rye cracker

Seared sea scallop, smoked corn puree, n'duja crumbs

Poultry

Quail & kimchi mini croissant, toasted sesame kewpie Peking duck pancakes, cucumber, spring onion, hoisin Thai chicken & mint ricepaper rolls, hot peanut sambal Duck & mushroom arancini

Kentucky fried quail, smoked paprika aioli

Pistachio choux bun, chicken parfait, davidson plum

capers, kipfler chips

Meat

pork floss

Beetroot grissini, crispy pork, apple, bacon emulsion Peppered lamb fillet crostini, truffled mushroom pate Hot & sour wagyu rump betel leaf, green mango, peanuts, chilli jam

Desserts

Bigger Bites

curry leaf aioli

mayo, fingerlime

chimichurri sauce

Cumin beef tartare, horseradish yoghurt,

- Braised lamb karepan, red harissa, coconut
- Char sui pork okonomiyaki, sichuan cucumber,

- Lemon verbena mousse, yuzu jam, cocoa crumble Pedro ximinez baby tiramisu
- Peanut cake, banana cremeaux, passionfruit
- Young coconut brulee, lychee, pomelo & kaffir lime
- Pecan-lemon mochi, espresso & wattleseed
- Mini-italian doughnuts, starward two-fold custard

- Potato & spring onion potato gems, nori salt,
- Mushroom & Gruyère sourdough toasties
- King prawn & pickled fennel bun, bonito
- Tempura fish taco, iceberg, guacamole, pico de gallo, fermented chilli
- Grilled za'atar chicken mini pita, cucumber-harissa yoghurt, malfouf salad
- Bbq duck, corn & chipotle empanadas,
- Mini wagyu burger, raclette, pickles, mustard, black label bbg sauce
- Pork katsu, pineapple achar & coriander bao



Bowls

Heirloom tomato, peach, burrata, hazelnuts, soft herbs, rye crisps, mustard oil

miso-sesame glazed pumpkin, soba noodles, Japanese pickles, jalapeno soy, nori crisps

Tempura zucchini flowers, goat curd, romesco sauce

Confit duck leg, blood plum & thai basil salad, smoky coconut jam

Chicken & miso caesar, sugar cured bacon, baby cos, sourdough croutons, shaved reggiano

Sumac-grilled quail, babagannouj, barberries, soft herb salad

Lamb & haloumi polpette, hummus, green harissa yoghurt, toasted seeds

Wagyu beef ma po bolognaise, egg noodles, parmesan

Caramelized pork belly, green mango salad, green nam jim

BANQUET MENU

5 hours event | 3 course banquet | 167 per guest + GST 4 hours event | 2 course banquet | 132 per guest + GST

Canapes | Select any 2 from our range Entree | pick any 3

Kingfish sashimi, pressed cucumber, jalapeno, anchovy, puffed rice

Tempura zucchini flowers, feta crumble, romesco sauce

Sichuan lamb tartare, garlic chips, betel leaf

Poached duck & coconut salad, smoked quail egg, chilli, asian herbs

Fire-grilled calamari, dashi rice, curry leaf, scorched lime

Smoked quail, cherry, green mango, crying tiger

Main | Select a meat, a poultry, and a fish

Hibachi grilled scotch fillet, shiitake cream, black pepper, crispy gai lan

Xo-crusted ocean trout, snow peas, ginger-yuzu butter

Split lemongrass satay chicken, pickled cucumber, curry leaf, black bean

Whole bbq snapper, smoked tomato sambal, young coconut, thai basil

Char-sui pork, szechuan cucumber, peanuts, pork floss

BBQ duck breast, grilled peaches, tamarindpeanut sauce

Sides

Triple cooked potatoes, rosemary salt

Grilled fat asparagus, soft egg dressing, garlic crumbs

Rocket, shaved fennel, baby beets, hazelnuts, feta, blood orange dressing

Plated Dessert | Select 1

Young coconut brulee, lychee, pomelo, kaffir lime Peanut cake, banana cremeaux, passionfruit Mango, lychee sorbet, passionfruit, white chocolate Black sesame & elderflower bavaroise, strawberry, fennel Rice pudding, miso, apple textures Star anise pannacotta, pineapple & mint salad







SIT-DOWN MENU

5 hours event | 3 course sit-down | 145 per guest + GST* 4 hours event | 2 course sit-down | 112 per guest + GST*

Entree | Pick 2

Prawn & blue swimmer crab, avocado, pomelo, papaya, pickled lotus root

Kingfish sashimi, pressed cucumber, jalapeno, anchovy, puffed rice

Heirloom tomato, peach, burrata, hazelnuts, soft herbs, rye crisps, mustard oil

Confit duck leg, blood plum & thai basil salad, smoky coconut jam

Chicken & miso caesar, sugar cured bacon, reggiano, cosberg, croutons

Vitello tonnato: poached veal, tuna sauce, fennel, rockmelon, honey, macadamia

Main Course | Pick 2

XO crusted ocean trout, snow peas, ginger-yuzu butter Confit tomato tortellini, parmesan curd, black olive,

sorrel Poached chicken, fenugreek, peas, whipped onion, chicken skin

Pressed pork hock, fondant dutch carrots, curry leaf, yoghurt, crackling

Grass fed angus beef sirloin, broccoli cream, gentleman's relish, horseradish

Lamb noisette, goats' cheese, mint, spring peas & pods includes 2 side dishes & artisan bread & butter

Dessert Canapes | Pick 2

White chocolate mousse lamington, pickled cherry jam

Lychee & young coconut brulee

Caramelised pineapple ice cream cone, chocolate, toasted coconut

Compressed apple & miso caramel tart

Labne, watermelon, pistachio & rose mini trifles

Strawberry cheesecake, davidson plum meringue, baby basil

Kooyong 'beurrot' pinot gris, mornington peninsula vic port phillip estate 'salasso' rose, mornington peninsula vic lethbridge pinot noir, bellarine vic

The wanderer shiraz, yarra valley vic

Basic Spirits

Package II | \$57 for 2 hours & \$20 ph after that Package III | \$62 for 2 hours & \$18 ph after that

* Add on's: linen, hire furniture, crockery, cutlery & glassware Prices include staff at a ratio to 1:20 for seated and 1:30 for cocktail

** All drink packages include peroni red label beer, capi sparkling water & fruit sod

THE DRINKS

Package I

4 hours | \$53 | \$9 per hour after that*

Mcpherson sparkling

Mcpherson sauvignon blanc

Mcpherson three vineyards shiraz

Package II | Select 1 White/Rose and 1 Red 4 hours | \$64 | \$11 per hour after that*

Range life prosecco, king valley vic

Holly's garden pinot gris, gippsland vic

Payten & jones vv chardonnay, yarra valley vic medhurst rose, yarra valley vic

Garagiste 'le stagiaire' pinot noir, mornington vic

Bests bin no 1. shiraz, great western vic

Valentine grenache, heathcote vic

Package III | Select 2 White/Rose and 2 Red 4 hours | \$77 | \$15 per hour after that*

Seville estate blanc de blanc, yarra valley vic

Fighting gully road chardonnay, beechworth vic crawford river 'young vines' riesling, henty vic

Billy button sangiovese, alpine valley vic

Champagne Upgrade

Billecart salmon champagne, per bottle | \$120

Package II | \$67pp for 2 hrs, \$25 ph after that

Package III | \$72 for a 2 hrs, \$23 ph after that

THE CLUB VENUE HIRE PACKAGE

Completed in 2019 the Portsea S.L.S.C. is architecturally designed and state of the art. It is licensed for 250 people and it seats up to 150 people inside. It offers indoor/outdoor bar and a West facing deck that accommodates 200 guests standing and world class view of the sunset at Portsea.

Venue hire rates are the following:

Monday - Thursday \$6,000* Friday \$8,000* Saturday \$12,000* Sunday \$8,000*

Venue hire includes the following facilities:

- Chairs, tables, cutlery, crockery, glassware & lounge furniture as well as all fixed styling items
- Exclusive hire on the day/evening of your event from 12pm- 12.00am. Please refer to 'Bump in/Bump Out' for extension requests
- Pre bump in and post bump out clean
- Elevator access from the ground to second floor for elderly or disabled guests
- Programmable heating and cooling system
- Lectern, hand-held microphone and 75-inch TV
- State of the art Sonos speaker system with DJ points throughout the venue
- Two retractable ceiling screens and a retractable wall that can divide the room into two separate areas
- A fully equipped commercial kitchen with combi oven, double fryer, gas oven and cooktop, cool room, fridge, freezer and a pass-through dishwasher
- Bar with a 4-door standing bar fridge, glass dishwasher and a two group La Marzocco coffee machine
- Delivery vehicle access and turning circle near lift and cool room.
- Private lounge room for hosts to access.
- Removal of all rubbish from the venue
- Use of the surf club's golf cart to transport guests to and from the carpark to the venue is an extra cost as set out in T&C's







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