

WEDDINGS AT  
PORTSEA  
S · L · S · C











## 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 glistening ocean views set the mood for your beachfront ceremony.







PUBLIC  
TOILETS





# THE CLUB VENUE

Completed in 2019 the Portsea S.L.S.C. is architecturally designed and state of the art. 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 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.
- 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

\$2,500

# CERMONIES

Have your ceremony on our fabulous deck overlooking the ocean.

You get the following:

- Wooden Arbour
- White chairs on the deck
- Signing table with chairs

\$450



OPTION ONE – SIT DOWN

All menus have been designed to include both locally made and sourced products and as well include some native foods; we also like to capture the seasonality of key ingredients to feature on the menu. Venue hire is included in the total package price.

PACKAGE 1 | \$70PP

- Choice of 2 mains
- Choice of 1 starch
- Choice of 2 sides
- Cut and serve cake

PACKAGE 2 | \$80PP

- Choice of 1 cold canape
- Choice of 2 hot canapes
- Choice of 2 mains
- Choice of 1 starch
- Choice of 3 sides
- Choice of 1 desert
- Cut and serve cake

PACKAGE 3 | \$90PP

- Choice of 1 cold canape
- Choice of 2 hot canapes
- Choice of alternate drop mntrée
- Choice of 2 mains
- Choice of 1 starch

PACKAGE 4 | \$100PP

- Choice of 2 cold canape
- Choice of 2 hot canapes
- Choice of alternate drop entrée
- Choice of 2 alternate drop mains
- Choice of 1 starch
- Choice of 2 sides
- Choice of 2 alternate drop desert
- Cut and serve cake

DRINKS PACKAGE 1 | \$60PP

- Choice of 1 Tap Beer – Carlton, Great Northern, Balta
- Choice of 1 White – Sav Blanc, Chardonnay, Pinot Gris
- Choice of 1 Red – Shiraz, Cab Sav, Pinot Noir
- Choice of 1 Sparkling – Champagne, Prosecco
- Tea, Coffee, Soft Drink

DRINKS PACKAGE 2 | \$70PP

- Choice of 2 Tap Beer – Carlton, Great Northern, Balta
- Choice of 2 White – Sav Blanc, Chardonnay, Pinot Gris
- Choice of 2 Red – Shiraz, Cab Sav, Pinot Noir
- Choice of 2 Sparkling – Champagne, Prosecco
- Tea, Coffee, Soft Drink

DRINKS/COCKTAIL PACKAGE 2 | \$80PP

- Choice of 2 Tap Beer – Carlton, Great Northern, Balta
- Choice of 2 White – Sav Blanc, Chardonnay, Pinot Gris
- Choice of 2 Red – Shiraz, Cab Sav, Pinot Noir
- Choice of 2 Sparkling – Champagne, Prosecco
- Cocktail of Choice – Aperol Sprits, Margarita, Mojito, Espresso Martini
- Tea, Coffee, Soft Drink

- All drinks packages – 4 hours
- Each hour after \$6 per head

FOOD CHOICES

ENTRÉE

- Duck Confit, Cherry Vino Cotto, Fennel Fronds, Toasted Baguette
- Beef Carpaccio, Truffle Parmesan, Rocket and Bunya Nut Pesto
- Smoked Chicken, Heirloom Tomato, Buffalo Mozzarella, Basil Leaves, Aged Balsamic.
- Prosciutto Wrapped King Prawns, Charred Lemon, Romesco Sauce, Micro Herbs

MAINS X CHOOSE TWO

- Duck Breast, Porcini Mushroom Risotto Cake, Cavolo Nero, Roasted Garlic Aioli
- Beef Sirloin, Baby Heirloom Vegetables, Kifler Potatoes, Chimichurri
- Crispy Skin Barramundi, Cauliflower Puree, Salt Bush, Peas, Lemon Thyme Butter Sauce
- Moroccan Style Chicken Tagine served with Cous Cous
- Roasted Lamb Rack, Rosemary Red Wine Jus, Confit Tomato, Zucchini Fritter
- Chipotle Sweet Potato and Black Bean Stew (V and GF)

STARCHES

- Smashed Garlic Potatoes
- Olive Oil, Garlic, Chive and Romano Cheese Mashed Potato
- Lemon Rice
- Garlic Parmesan Fettucine
- Side of Fries

DESERT

- Lemon Curd Tart with Double Cream
- Dark Chocolate Torte
- Marshmallow Pavlova with Raspberry Coulis and Chantilly Cream
- Crème Patisserie Profiteroles

EXTRA

- Fruit and Cheese Board



OPTION TWO – CANAPES & ROAMING

All menus have been designed to include both locally made and sourced products and as well include some native foods; we also like to capture the seasonality of key ingredients to feature on the menu.

PACKAGE 1 | \$55PP  
1.5 HOURS

- Choice of 3 cold canapes
- Cold choice of 4 hot canapes
- Choice of 1 slider
- Choice of 1 bao bun

PACKAGE 2 | \$65PP  
2 HOURS

- Choice of 4 canapes
- Choice of 4 hot canapes
- Choice of 1 slider
- Choice of 1 street food bowl

PACKAGE 3 | \$75PP  
3.5 HOURS

- Choice of 3 cold canapes
- Choice of 3 hot canapes
- Choice of 1 slider
- Choice of 2 street food bowls

DRINKS PACKAGE 1 | \$60PP

- Choice of 1 Tap Beer – Carlton, Great Northern, Balta
- Choice of 1 White – Sav Blanc, Chardonnay, Pinot Gris
- Choice of 1 Red – Shiraz, Cab Sav, Pinot Noir
- Choice of 1 Sparkling – Champagne, Prosecco
- Tea, Coffee, Soft Drink

DRINKS PACKAGE 2 | \$70PP

- Choice of 2 Tap Beer – Carlton, Great Northern, Balta
- Choice of 2 White – Sav Blanc, Chardonnay, Pinot Gris
- Choice of 2 Red – Shiraz, Cab Sav, Pinot Noir
- Choice of 2 Sparkling – Champagne, Prosecco
- Tea, Coffee, Soft Drink

DRINKS/COCKTAIL PACKAGE 2 | \$80PP

- Choice of 2 Tap Beer – Carlton, Great Northern, Balta
- Choice of 2 White – Sav Blanc, Chardonnay, Pinot Gris
- Choice of 2 Red – Shiraz, Cab Sav, Pinot Noir
- Choice of 2 Sparkling – Champagne, Prosecco
- Cocktail of Choice – Aperol Sprits, Margarita, Mojito, Espresso Martini
- Tea, Coffee, Soft Drink

FOOD CHOICES

COLD CANAPE

- Chicken Caesar Bites
- Smoked Salmon with Lemon Basil Rocket on Crousteau
- Bocconcini Basil and Honeydew
- Assorted Rice Paper Roll Platter (Chicken, Vegetarian, Prawn)
- Prawn and Garlic Pizza Bruschetta
- Herbed Bellinis with Goats Cheese and Smoked Salmon
- Filo Pimento and Cheese Pinwheels
- Celery, Lemon, and Parsley Spoon Salad (V, GF)
- Avocado Prawn Finger Tacos with Lemon Avocado Basil

HOT FINGER FOOD

- Peking Duck Spring Rolls
- Tomato Zucchini and Eggplant Tartlets with Goats Cheese
- Roasted Vegetable Slider
- Slow Cooked Pulled Chicken and Lemon Thyme Slider
- Slow Cooked Pulled Pork and Chipotle Slider
- Chicken and Ginger Wonton
- Pumpkin and Thyme Arancini Balls
- Toasted Pumpkin and Almond Samosa
- Kataifi Prawns with Lemon Butter Sauce
- Oven Baked Scallops with Salsa Verde
- Toasted Almond and Pumpkin Samosa
- Fresh Humptydoo Barramundi Goujons with Homemade Garlic Aioli

STREET FOOD

- Coconut Chicken Laksa with Rice Noodles
- Slow Cooked Greek Beef Risoni
- Moroccan Lamb Kofta with Tzatziki and Cous Cous Salad
- Butter Chicken and Sultana Basmati Rice
- Fish and Chips/Tempura Flat Head Tails with
- Maldon Sea Salt Fries and House-Made Tartare Sauce
- Creamy Tuscan Sausage Potato Gnocchi with Shredded Parmesan
- Crumbed Mushroom Bao Bun with Rice Wine Slaw
- Slow Cooked Pulled Pork Bao Bun with Chipotle Sauce
- Twice-Baked Stuffed Beetroot and Bacon Potatoes with Balsamic Glaze



## SUGGESTED SUPPLIERS FOR WEDDINGS

### FLORIST

We believe great florals are the key to a beautiful wedding but need to suit your budget and style – this is why our preferred florist is:

FLOWERS AND STYLING BY SOPHIE

Contact: Sophie Croft

Mobile: 0438 101 103

Email: [sophcro18@gmail.com](mailto:sophcro18@gmail.com)

Instagram: [@flowersandstylingbysophie](https://www.instagram.com/flowersandstylingbysophie)

### WEDDING STATIONERY

Local graphic designer Jess Dyer can design all your wedding stationery needs from invitations, place cards, signs etc.

Contact: Jess at Moonah View Graphic Design

Mobile : 0488 999 283

Email: [jess@moonahview.com.au](mailto:jess@moonahview.com.au)

Website: [www.moonahview.com.au](http://www.moonahview.com.au)

Instagram: [@moonahviewdesign](https://www.instagram.com/moonahviewdesign)

### CELEBRANT

Lucy Gilfillan is a local Mornington Peninsula resident and Marriage Celebrant. She has a wonderful personality and would dearly love to marry you either on the Deck or at a venue you choose!

Contact: Lucy on 0438 540 646

Email: [lucy.gilfillan@gmail.com](mailto:lucy.gilfillan@gmail.com)

### DJ

Griffin Mitchell is our resident DJ here at Portsea SLSC. Griffin has been a professional DJ for over 3 years and has played at over 80 gigs.

Contact: Griffin on 0414 095 612

Email: [griffinmitchell.entertainment@gmail.com](mailto:griffinmitchell.entertainment@gmail.com)





