

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. Our chefs assure the best styling and an unsurpassed gourmet food experience is provided. Equally we understand flexibility and we offer a variety of packages to suit each couple's individual needs and budget.







## OUR SPACES

You might decide to host your 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 Mount 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 vows at the iconic and historical Mount Levy beach front. Let the immersive and glistening ocean views set the mood for your beachfront ceremony.









## 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

\$3,500

## CERMONIES

Have your ceremony on our fabulous deck overlooking the ocean.

You get the following:

White chairs on the deck  
Signing table with chairs

\$450

NOTE: If couples wish to use different chairs and tables then what the club has provided then this needs to be sourced by the couple.

If the couple wishes to use different crockery/cutlery and linen that the club has, the couple needs to source these also.



## 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 | \$80PP

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

### PACKAGE 2 | \$90PP

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 | \$100PP

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

### PACKAGE 4 | \$110PP

Choice of 2 cold canape  
Choice of 2 hot canapes  
Choice of 2 alternate drop entrées  
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)

### SIDE DISHES

Roasted Vegetable Ragu with Pumpkin, Sweet Potato, Carrot, Zucchini, Tomato, and Red Peppers topped with Toasted Almonds  
Honey Butter Honey Carrots with Chives and Capers  
Broccolini with Walnut Mayonnaise, and Infused Lemon Oil  
Green Beans sprinkled with Smoked Feta Cheese, Mint Orange Dressing, and Almond Crumbs  
Roasted Beetroot with Toasted Splintered Almonds, Rocket and Brown Rice, and Greek Yogurt Honey Dressing  
Rocket, Grapefruit, Pea, and Fennel Salad, with White Wine Balsamic Honey Dijon Mustard Dressing  
Char-Grilled Zucchini, Pepper, Red Onion with Cherry Tomato Medley  
Selezione Pasta Salad With Shaved Parmesan, Red Wine Vinegar and Pesto Dressing

### STARCHES

Smashed Garlic Potatoes  
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 | \$65PP

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 | \$75PP

2 HOURS

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

### PACKAGE 3 | \$85PP

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 Croute  
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)





