

PORTSEA S.L.S.C.

# WEDDINGS & PORTSEA SLSC



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### THE DESTINATION

#### A STUNNING VENUE THAT ENHANCES NATURAL BEAUTY AND AWAKENS THE SENSES

Portsea Surf Life Saving Club is a 90-minute drive from Melbourne and the perfect setting for a seaside wedding. The clubhouse overlooks the shores of Mount Levy Beach and offers an ever changing view over the Bass Straight from the clubhouse and deck. Unobstructed views of the horizon line, where the coast meets the ocean, to create a unified visual landscape that is the perfect backdrop for your wedding.

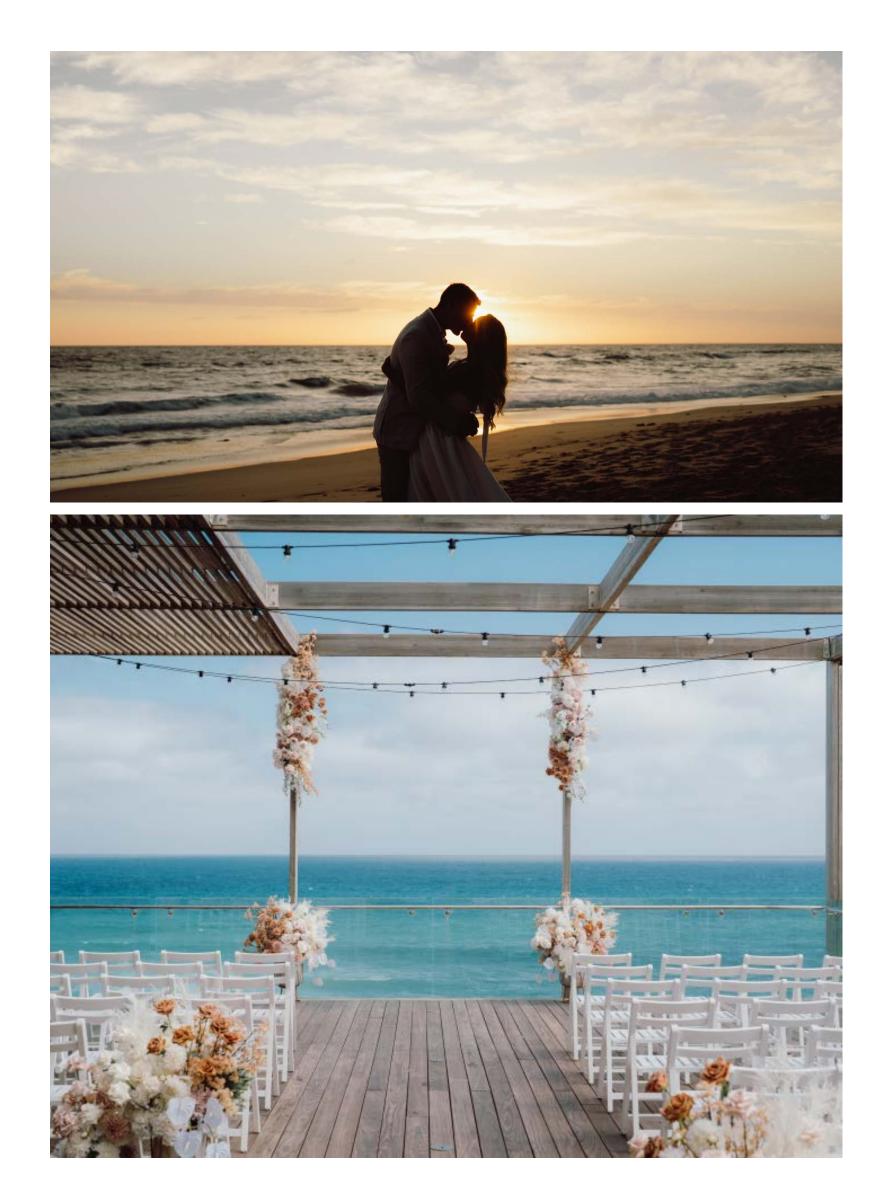
The clubhouse is located in a coastal oasis, tucked away and part of the National Park among its natural flora and fauna, the smell of salt air creates a feeling of peace and belonging.

Our wish at PSLSC is to generate a unique event, designed by you. We are focused on making your special day a relaxing and stress-free experience, allowing you and your guests to step away from the every day and behold and enjoy their time at PSLSC.

You have a blank canvas to create your own alfresco space and make the venue your own offering your guests a unique experience of being immersed in the coastal landscape, whilst enjoying modern amenities.

Building designed and created by Carr Architects, the PSLSC clubhouse is a stunning venue, masterfully designed to blend seamlessly with the harsh coastal environment, perfectly situated amongst the dunes. This contemporary eco-friendly venue offers an alfresco space to enjoy a natural setting offering a delicate balance between aesthetics and environmental sensitivity.

Acknowledgment of Traditional owners of the land the Bunurong People of the Bunurong/Boon Wurrung. "Our Ancestors called this place Monmar. It has always been a sacred place and it always will be. It is one of the most sacred sites on the Peninsula, the traditional lands of the Burin'yong Bulluk.



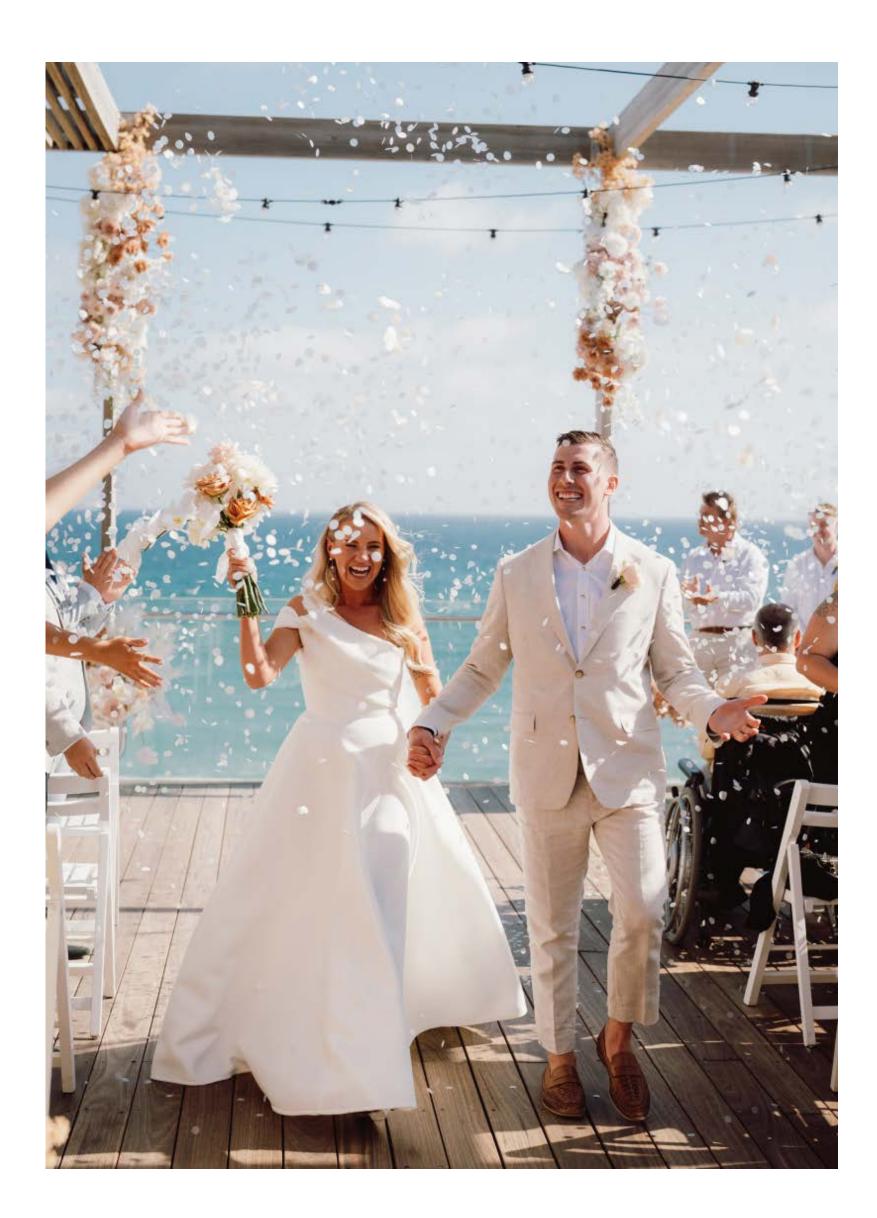
### YOUR WEDDING DAY JOURNEY

### BEAUTIFUL, MEMORABLE & ENTIRELY UNIQUE TO YOU

Planning a wedding can be a little daunting, and we understand that every couple is unique, we pride ourselves in providing a truly personalised experience, and our dedicated team will work closely with you.

Whether you have a specific theme in mind, a particular cultural tradition you want to honour, or simply a vision of your perfect day, we're here to make it happen.

We believe every detail matters



# YOUR SPECIAL DAY

### **REGARDLESS OF SEASON OR WEATHER CONDITIONS PSLSC OFFERS EXPERIENCES FOR ALL TO ENJOY**

Ceremony PSLSC offers a relaxed beach wedding setting overlooking Mount Levy Beach from the clubhouse. Ultimately the main club room indoor space offers a more formal and blank canvas to create your feel to the room.

Scenic Views

Floor-to-ceiling windows provide panoramic views of the ocean, allowing natural light to flood the venue and creating a breathtaking backdrop for your ceremony.

Beautiful Sunsets

PSLSC provides the perfect canvas for nature's nightly masterpiece. As the sun dips below the horizon, hues of orange, pink, and purple paint the sky, casting a mesmerizing glow over the landscape. Visitors to PSLSC are treated to a spectacle that never fails to inspire awe and wonder, making each sunset a truly unforgettable experience.

Modern Amenities

The clubhouse features contemporary furnishings and fixtures, including indoor and outdoor bars, a BBQ area, and a private lounge. Vehicle access for deliveries and collections ensures convenience for vendors and guests alike.

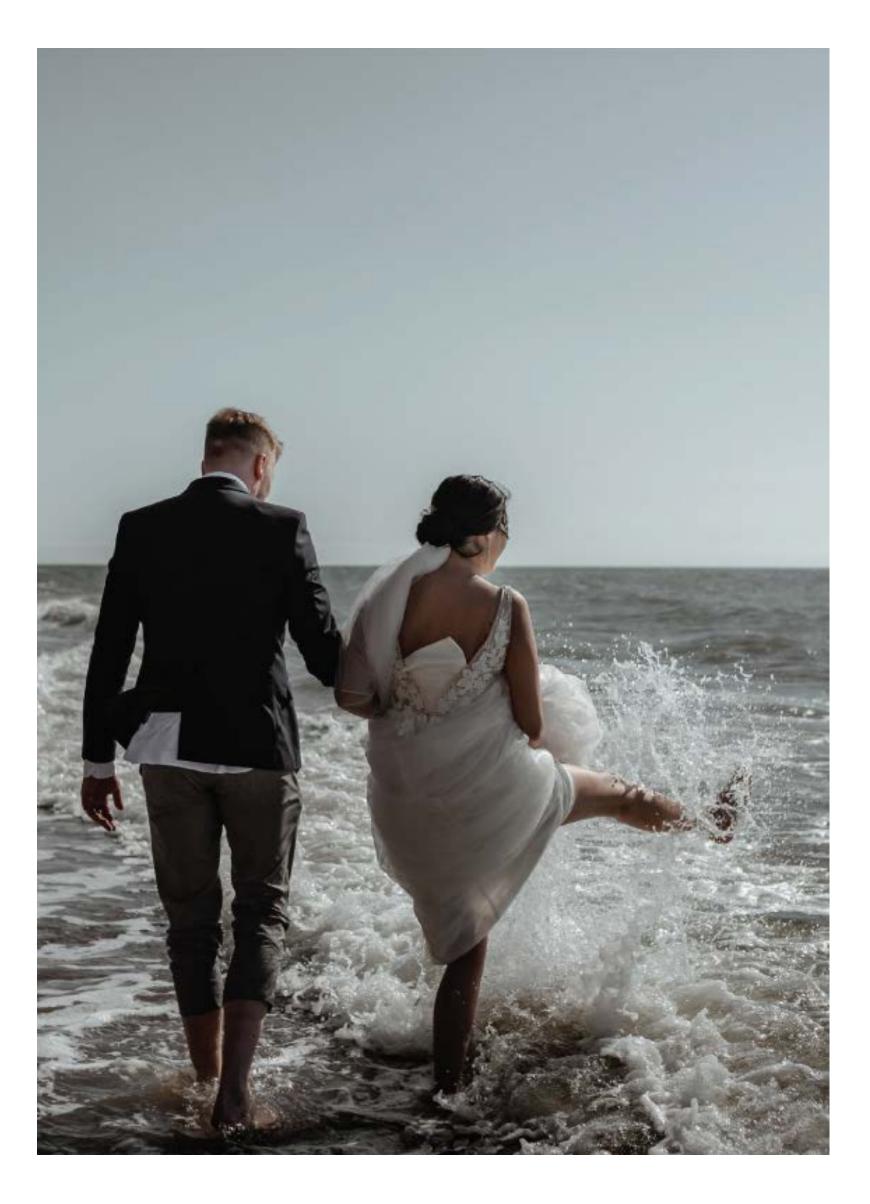
The Beach Mt Levy Beach offers an iconic and historical setting for a beach front ceremony, surrounded by salt, sea, and rolling surf, fresh air, and immersive ocean views. The National Park: Located in a National Park instills a naturalistic experience to connect and appreciate the local wildlife and fauna. Who knows you might see a Whale or a Dolphin even a local cliff Wallaby, or Echidna.

Natural Beauty The beach front location sets a romantic and picturesque backdrop for your vows, with the glittering ocean providing a serene ambiance for your ceremony.

Intimate Setting Exchange your vows in an intimate setting, with the sound of waves crashing against the shore creating a tranquil atmosphere for you and your guests.

Historical

PSLSC celebrates 75 years, adding a sense of heritage and charm to your wedding ceremony.



## VENUE HIRE & INCLUSIONS

### THE PSLSC CAN ACCOMMODATE UP TO 150 PEOPLE INDOORS. ADDITIONALLY, IT BOASTS AN INDOOR/ OUTDOOR BAR AND A WEST-FACING DECK THAT CAN ACCOMMODATE 200 STANDING GUESTS

#### **CEREMONY PACKAGE:**

Gladiator White chairs set up on the deck for your guests. Signing table with chairs for the official proceedings.

#### **ITEMS INCLUDED:**

- Chairs, rectangle tables, cutlery, crockery, glassware, lounge furniture
- Exclusive hire of the venue on the day/evening of your event from 12:00 PM to 12:00 AM.
- Pre-bump-in and post-bump-out cleaning services.
- Elevator access from the ground to the second floor for the convenience of elderly or disabled guests.
- Programmable heating and cooling system for comfort in any weather.
- Audiovisual equipment including a lectern, hand-held microphone, 75-inch TV, and a state-of-the-art Sonos speaker system with DJ points throughout the venue.
- Versatile space with two retractable ceiling screens and a retractable wall that can divide the room into two separate areas.
- All bar and catering staff
- Delivery vehicle access and a turning circle near the lift and cool room.
- Rubbish removal from the venue.

Pricing

VENUE HIRE: \$4500 CEREMONY PACKAGE: \$450

Additional Information

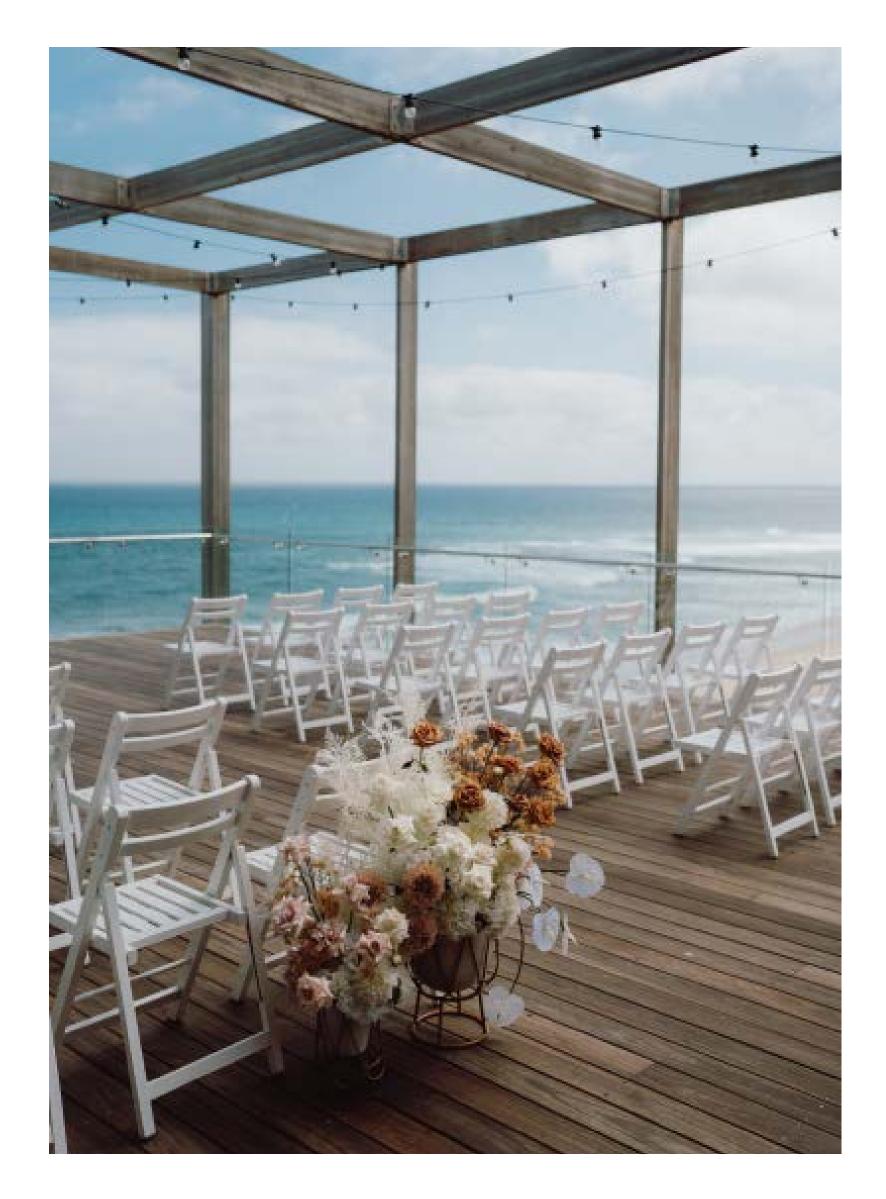
- The use of the surf club's golf cart to transport guests to and from the car park to the venue is available at an extra cost, as outlined in the terms and conditions.
- Other chairs, crockery/cutlery and linen other than those listed in the package would need to be sourced by the couple.
- Round tables will need to be organised and provided by the couple
- We do offer a pre-wedding tasting service for your selected menu and before your big day for 2 people, \$50pp for additional guests attending





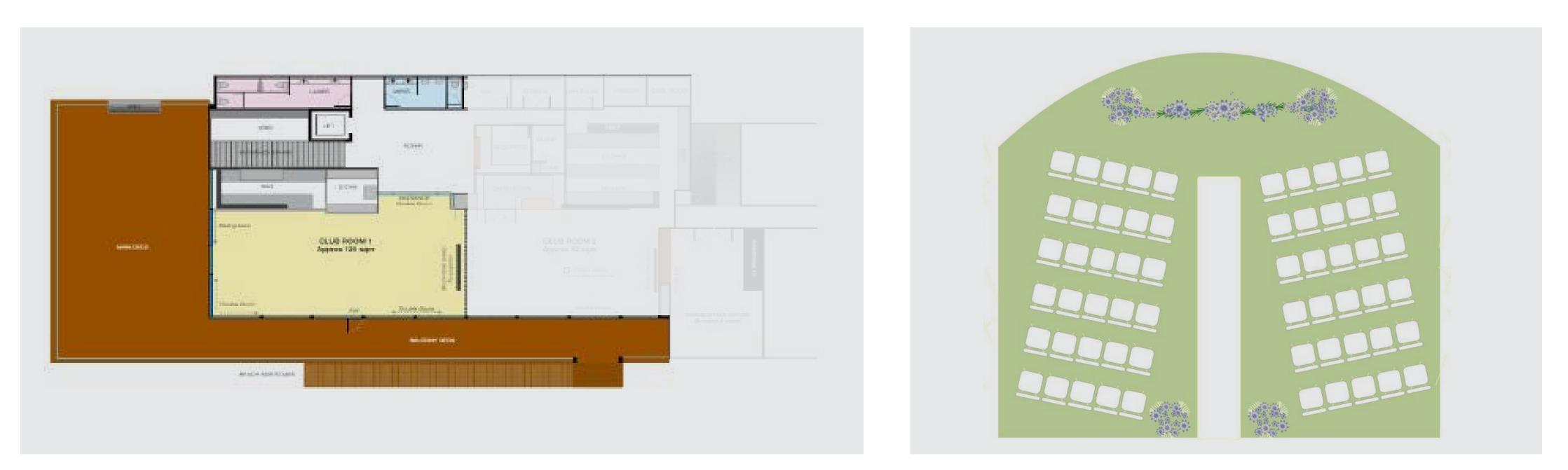
Ceremony Chair

**Reception Chair** 



### PSLSC FLOOR PLANS

### THE SPACE FOR YOUR SPECIAL DAY

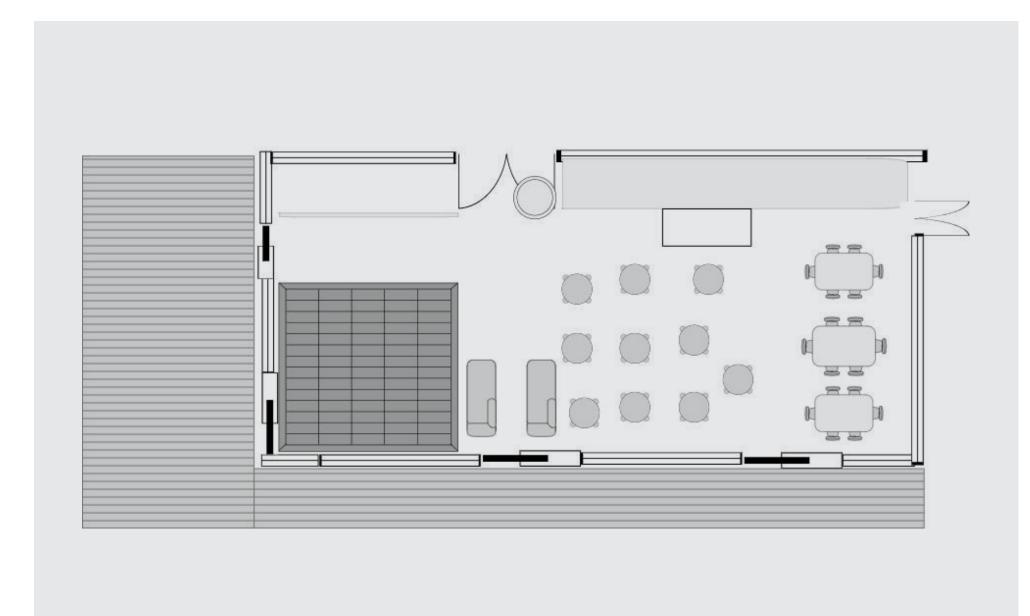


The club space available

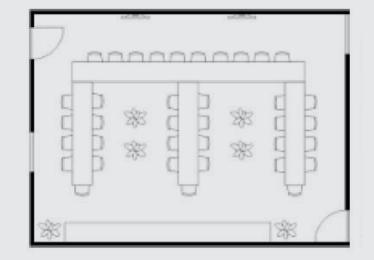
Ceremony on deck layout

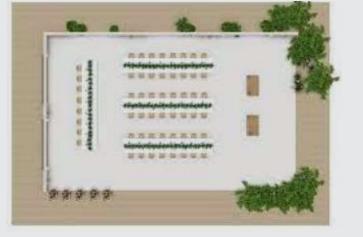
### PSLSC FLOOR PLANS

THE SPACE FOR YOUR SPECIAL DAY



Roaming and Canapes configuration







Sit down table configurations



### CATERING OPTIONS

### WE AIM TO CREATE A TRULY UNIQUE AND MEMORABLE DINING EXPERIENCE FOR YOUR WEDDING GUESTS, OUR CHEF HAS INCORPORATED LOCALLY SOURCED INGREDIENTS, NATIVE FOODS, AND SEASONAL SPECIALTIES. WE OFFER TWO MENU OPTIONS.

Option One

**SIT DOWN** Offering a formal and elegant experience, allowing guests to relax and enjoy a leisurely meal in a seated setting.

CUSTOMISED MENU – you choose the menu.

PERSONALISED SERVICE – served to the table, creating a refined and intimate atmosphere.

SIGNATURE DISHES - The chef can showcase signature dishes and culinary creations that highlight the best of the local cuisine.

LOCALLY SOURCED INGREDIENTS - incorporating locally sourced ingredients, native foods, and seasonal specialties.

Option Two

#### CANAPES & ROAMING

Canapés and roaming service offer a more interactive dining experience, allowing guests to mingle and socialise while enjoying a variety of bite-sized delicacies.

VARIETY OF FLAVORS – This option allows for a diverse selection of appetizers and small plates.

FLEXIBILITY – Canapés and roaming service provide, catering to different dietary preferences and appetites.

ENGAGING PRESENTATION – The presentation of canapés can add to the overall ambiance and excitement of the event.

LOCAL AND SEASONAL INGREDIENTS – Just like the sitdown option, incorporating locally sourced ingredients and seasonal specialties ensures.



### SIT DOWN PACKAGES

#### SELECT THE PACKAGE THAT SUITS YOUR REQUIREMENTS



Package One

FOOD | \$80PP Choice of 2 mains (alternate drop) Choice of 1 Dessert Cut and serve cake

Package Two

FOOD | \$90PP Choice of 1 cold canape Choice of 2 hot canapes Choice of 1 Entree or 1 Dessert Choice of 2 mains (alternate drop) Cut and serve cake

### CANAPES & ROAMING PACKAGES

#### SELECT THE PACKAGE THAT SUITS YOUR REQUIRMENTS

Package Four

FOOD | \$65PP Choice of 3 cold canape Choice of 4 hot canapes Choice of 2 sliders or Bao bun

Package Five

FOOD | \$75PP Choice of 4 cold canape Choice of 4 hot canapes Choice of 1 slider or Bao bun Choice of 1 street food option

Package Three

FOOD | \$100PP Choice of 2 cold canape Choice of 2 hot canapes Choice of 1 Entrée or Dessert Choice of 2 mains (alternate drop) Cut and serve cake

Package Six

FOOD | \$85PP Choice of 3 cold canape Choice of 3 hot canapes Choice of 1 slider or Bao bun Choice of 2 street food option

### DRINKS PACKAGES

### SELECT THE PACKAGE THAT SUITS YOUR REQUIRMENTS



DRINKS | \$70PP 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 Soft Drink Tea, Coffee self-serve station

Package Two

DRINKS | \$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 Soft Drink Tea, Coffee self-serve station



DRINKS | \$90PP 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 Soft Drink Tea, Coffee self-serve station



### SIT DOWN FOOD SELECTIONS

#### **SIT DOWN**

Entree

**DUCK CONFIT** Cherr Vino Cotto, fennel fronts and toasted baguette **BEEF CAPACCIO** Truffle parmesan, rocket and bunya nut pesto SMOKED CHICKEN Heirlook tomato, buffalo mozzarella, basil leaves, aged balsamic PROSCIUTTO WRAPPED KING PRAWNS Charred Lemon, romesco sauce and micro herbs

Mains

**DUCK BREAST** 

**BEEF FILLET** 

**CRISPY SKIN BARRAMUNDI** 

MOROCCAN STYLE CHICKEN TAGINE with cous cous

ROASTED LAMB RUMP Rosemary red win jus, confit tomato, zucchini fritter CHIPOTLE SWEET POTATO & BLACK BEAN STEW \*all mains include seasonal vegetables and a crusty dinner roll

Lids Selections

Chicken Nuggets & Chips Fish & Chips

Porcini Mushroom risotto cake, cavolo nero, roasted garlic aoili

Baby heirloom vegetables, kifler potatoes, chimichurri

Cauliflower puree, salt bush, peas, lemon thyme butter sauce

Dessert

LEMON CURD TART with double cream

DARK CHOCOLATE TORTE

MARSHMELLOW PAVLOVA with raspberry coulis and chantilly cream

**CREME PATISSERIE PROFITEROLES** 

FRUIT & CHEESE BOARD\*

Wedding Cake

Wedding Cake can be portioned by the Chef & plated, we also offer as accompaniment a crème pâtissier, fresh seasonal berry medley & mint.

# ROAMING & CANAPES FOOD SELECTIONS

#### CANAPES

Cold Canapes

Chicken Caeser Bites Smoked Salmon with Lemon Basil on Croute Bocconcini Basil and Honeydew Assorted Rice Paper Roll Platter (Chicken, Prawn, Vegetarian) 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 Canapes

Peking Duck Spring Rolls Roasted Vegetable Slider Slow Cooked Pulled Pork and Chiptole Slider Chicken and Ginger Wonton Pumpkin and Thyme Aranchini Balls Toasted Pumpkin and Almond Samosa Kataifi Prawns with Lemon Butter Sauce Oven Baked Scallops with Salsa Verde Toasted Almond and Pumpkin Samosa

- Tomato Zucchini and Eggplant Tartlets with Goats Cheese
- Slow Cooked Pulled Chicken and Lemon Thyme Slider
- Fresh Humptydoo Barramundi Goujons with Homemade Garlic Aoili

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 Homemade Tartare Sauce
Creamy Tuscan Sausage and 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

### ADDITIONAL FOOD SELECTIONS

#### **OPTIONAL EXTRAS**

Whether you'd like them at the table upon arrival, or as a delicious interlude between courses, the Chef can provide any or multiple of the following options upon request, at an additional cost.

Olives on arrival

Warm, house marinated Mount Zero Olives, Chefs own fresh rosemary & sea salt focaccia, Arbequina olive oil & aged balsamic

Trio of Dips

All made in house: Hummus, Baba Ganoush, Spicy Roast Red Capsicum. Served with mountain flatbread

Pomme Fries

Rosemary & Saltbush seasoned fries, served with nutty confit garlic & preserved lemon aioli

Charcuterie Platter

Grazing Table of Victorian regionally sourced cured meats, cheeses & crackers, accompanied with Chef's selection of caperberries, guajillo chillis, Mount Zero olives, cornichons & pates.

An assortment of premium meats and cheeses, with house-made dips, each is set up with its individual style catering to your wedding needs.

THE MINI-BOARD – \$395 THE BIG BOARD 2 METERS 60-80pax - \$1550 THE TABLE BOARD 80-100 pax - \$1950 \*price quoted per request & current product cost and availability

Notes about our menu

Our Head Chef strives to deliver the best locally sourced regional and seasonal ingredients where possible.

With regards to Gluten Free options, we CANNOT 100% guarantee our end product does not contain traces of gluten, as most of the ingredients are bought through producers who also cannot 100% apply this guarantee.

Our qualified Chefs are well trained in dietary and allergen specific requirements, and always follow industry standard, best food handling practices and procedures to ensure the minimum risk of cross – contamination.

### SUGGESTED SUPPLERS

### **OUR LOCAL SUGGESTIONS**

Florist

#### FLOWERS AND STYLING BY SOPHIE

Contact: Sophie Croft Mobile: 0438 101 103 Email: sophcro18@gmail.com Instagram: @flowersandstylingbysophie

### BELINDA HARPER FLORAL DESIGN

**Contact: Belinda Harper** Mobile: 0402 702 435 Email: beleharper@gmail.com

Wedding Stationery

MOONAH VIEW CREATIVE

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

Contact: Jess Dyer Mobile: 0488 999 283 Email: jess@moonahview.com.au Instagram: @moonahviewcreative

Celebrant

Lucy is a local Mornington Peninsula resident and Marriage Celebrant.

Contact: Lucy Gilfillan Mobile: 0438 540 646 Email: lucy.gilfillan@gmail.com

Peninsula Party Hire

statement within your party space.

Mobile: 03 5986 5388 Website: peninsulapartyhire.com.au

Chairs, tables, cutlery, decorative ottomans and other furnishings that you might want to use, to make a



Griffin Mitchell is our resident DJ here at Portsea SLSC. Griffin has been a professional DJ for over 4 years and has played at over 100 gigs.

Contact: Griffin Mitchell Mobile: 0414 095 612 Email: griffinmitchell.entertainment@gmail.com



DJS FUNCTIONS & EVENTS

**Contact: Daniel Sebastian** Mobile: 0427 4333 340 Webite: djsfunctionsandevents.com youtube.com/c/DanielSebastianDJ







### PORTSEA SURF LIFE SAVING CLUB