



Merewether
Surfhouse



EVENTS
FUNCTIONS
WEDDINGS

2017 . 2018

Merewether Surfhouse Events

Merewether Surfhouse is the ultimate venue for weddings, private functions, corporate events and everything in between.

Our award-winning building is located right on the beach in Merewether with sweeping 270 degree views up and down the coast from each space.

Our premier function space configures to fit you and your guests in two private areas. Each space is complete with private bar, built-in audio visual equipment, moveable dance floor, ocean front balcony and coastal views right on Merewether Beach.

Our on site Wedding & Events Team of professionals are here to ensure a seamless, stress-free and perfectly executed event experience each and every time.

Visit Us

With our dedicated office on site, you're invited any time.

Meet our Wedding & Events Team and view our world-class function spaces, a perfect host for your special event at Merewether Surfhouse.

Merewether Surfhouse
5 Henderson Parade, Merewether Beach NSW
events@surfhouse.com.au
surfhouse.com.au
+61 2 4918 0000



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Functions & Events

With spectacular views and a highly-skilled team of Event Coordinators, Merewether Surfhouse delivers the perfect event with a difference. We can cater for almost any event, whether it be a large-scale corporate function or a small private celebration or wedding, our all-inclusive and tailored packages take the guess work out for you.

What we offer:

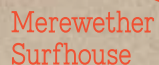
SEATED WEDDINGS	BIRTHDAYS
COCKTAIL WEDDINGS	ENGAGEMENT PARTIES
CORPORATE EVENTS	HIGH TEAS
CONFERENCES	CHRISTENINGS
AWARD NIGHTS	COCKTAIL EVENTS
PRODUCT LAUNCHES	SEATED EVENTS
SEMINARS	BREAKFAST FUNCTIONS

Seated Functions

- In-house Event Manager to assist with your event planning
- Chefs selection half hour canape service on arrival (additional)
- 2 or 3 course meal (alternate serve)
- Set up of oval guest tables (for 10 guests) with white linen, napkins, cutlery & glassware
- In-house Audio-visual equipment including 100" Projector Screens & plasmas (additional)
- Self-service tea and coffee station (optional)
- Lectern, microphone & iPod connectivity through our in-house PA system
- Parquetry dancefloor
- Range of alfresco furniture for the balcony
- Registration, gift & cake tables clothed & skirted

Pricing (Effective 1 January 2016)

Chefs selection canapes on arrival (30mins)	\$10.50 per person	
Two course (alternate serve)	\$54.50 per person	
Three course (alternate serve)	\$59.50 per person	
EXTRAS		
Cheese Station	\$ 7 per person	
Three cheeses - Hunter Valley Brie, Victorian Blue & New Zealand Cheddar served with quince paste, fruit and crackers		
Plated Childrens Meals, ice cream and soft drink	\$40 per child	
Venue Hire		
\$350 (Southern Yellow)	\$500 (Northern Red)	\$850 (full level)



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Cocktail Functions

- In-house Event Manager to assist with your event planning
- Food only or all-inclusive package options available
- Range of cocktail furniture including high bar tables, stools & lounges
- In-house Audio-visual equipment (additional)
- Self-service tea and coffee station (optional)
- Lectern, microphone & iPod connection through our in-house PA system
- Parquetry dancefloor
- Registration, gift & cake tables clothed & skirted

Pricing (Effective 1 January 2016)

1.5 Hour cocktail food (3 hot, 3 cold + 1 substantial)	\$29.50 per person
2 Hour cocktail food (4 hot, 4 cold + 2 substantial)	\$39.50 per person
3 Hour cocktail food (4 hot, 4 cold + 2 substantial)	\$54.50 per person

ALL INCLUSIVE PACKAGES

1.5 Hour cocktail food + 3 hour silver beverage package	\$58 per person
2 Hour cocktail food + 4 hour silver beverage package	\$73 per person

EXTRAS

Additional substantial item	\$8 per person
Additional canape item	\$4 per person
Cheese Station	\$10 per person

Three cheeses - Hunter Valley Brie, Victorian Blue & New Zealand Cheddar served with quince paste, fruit and crackers

Plated Childrens Meals \$30 per child

Plated meal, ice cream & soft drinks

High Tea

- In-house Event Manager to assist with your event planning
- Set up of guest tables (8-10 guests per table) with white linen, napkins, cutlery & glassware
- In-house PA system (iPod connection), lectern & microphone
- Glass of sparkling wine on arrival
- Chefs selection of finger sandwiches
- Freshly baked scones, savoury delights & sweet temptations
- Selection of fine teas & coffee
- Range of alfresco furniture for the balcony
- Gift or cake tables clothed & skirted

Pricing (Effective 1 January 2016)

High Tea	\$45.00 per person	
Venue Hire		
\$350 (Southern Yellow)	\$500 (Northern Red)	\$850 (full level)

Conference Packages

- In-house Event Manager to assist with coordination of your event
- Catering provided with tea, coffee & juice
- Set up of oval guest tables (up to 10) with linens, iced water & mints
- In-house Audio-visual equipment including 1x data projector & screen, lectern & microphone, iPod connection
- Self-service tea and coffee station
- Lectern and microphone through our in-house PA system
- Range of alfresco furniture for the balcony
- Registration/presentation tables clothed & skirted

CATERING

MORNING TEA | served to self service tea/coffee & food station

Bowl of whole fruit | Croissant- ham, swiss cheese & tomato | Pumpkin scones, jam & cream

AFTERNOON TEA | to self service tea/coffee & food station

Bowl of whole fruit | Assorted protein balls | Wagyu beef steak pie, truffle mashed potato top

CONFERENCE LUNCH | to self service tea/coffee & food station | GF options included:

Chefs selection of the following fillings on rolls, wraps, mixed grain

chicken, cranberry & brie | egg & lettuce | leg ham, mustard & swiss cheese | hummus, spinach, roasted peppers & fetta | smoked salmon, cream cheese & cucumber | Selection of fresh baked friands

Pricing

Half Day (Arrival, 1x break and lunch)	\$34.50 p.p
Full Day (Arrival, 2x breaks and lunch)	\$49.50 p.p
Full Day plus Main (Arrival, 2x breaks, main course)	\$70 p.p
Full Day plus Two Course Meal (Arrival, 2x breaks, entree & main or main & dessert)	\$75 p.p
Venue Hire	\$350 (South) \$500 (North) \$850 (entire)

Breakfast

- In-house Event Manager to assist with coordination of your event
- Tea, coffee & juice on arrival (self service station)
- Hot plated breakfast set with oval tables with linen tablecloths, napkins, cutlery & glasswear
- Cocktail packages set with theatre style seating, breakfast station, napkins & side plates
- In-house Audio-visual equipment including projector & screens (additional)
- Lectern, microphone & iPod connection through our in-house PA system
- Range of alfresco furniture for the balcony
- Registration/presentation tables clothed & skirted

Pricing

Plated Hot Breakfast (individually served)	\$34.50 p.p
Cocktail Breakfast (served to a station)	\$29.50 p.p
Venue Hire	\$350 (South) \$500 (North) \$850 (entire)

PLATED HOT BREAKFAST (please choose two for alternate service)

Eggs Benedict, leg ham, poached egg & hollandaise on sourdough

Raw breakfast salad, broccoli, shredded kale, avocado, feta, spring onions, raw almonds, hummus & poached egg | V GF

Scrambled egg, bacon with toasted sourdough baguette

Smoked salmon blini, rocket & whipped lemon, dill, cracked pepper cream cheese

Hotcake stack with maple syrup, mascarpone & blueberry compote | V

COCKTAIL BREAKFAST

Catering items provided on request:

Canape Menu | Seasonal Menu Subject to Change

COLD SELECTIONS |

- Toasted crouton, whipped goats cheese, pear & truffle honey | V
- Mixed assortment of nori rolls, soy dipping sauce | GF
- Mixed assortment of rice paper rolls, prawn, tofu & beef with rice vinegar & honey dressing | GF (tofu is VEGAN)
- Tartlet of roasted beetroot puree & almond ricotta | VEGAN
- Citrus & turmeric cured kingfish, ginger yoghurt, cashews & curry leaf | GF
- Poached lobster short crust tartlet, crème fraiche & chives
- Oysters, cabernet vinegar & eschallots | GF

HOT SELECTIONS |

- Salt & pepper tempura prawns, lemon myrtle | GF
- Middle eastern chickpea croquettes, green tomato chutney | VEGAN
- Crisp buttermilk fried chicken, chipotle mayonnaise
- Steamed BBQ pork bun | GF
- Chicken, basil & sweetcorn dumplings, black vinegar & shallots | GF
- Roast tomato, mozzarella & basil arancini | V
- Crumbed smoked trout fish cakes, green pea & tarragon mayonnaise
- Wagyu beef steak pies, topped with truffle mashed potato

SUBSTANTIAL ITEMS |

- Lamb burger, cheese, caramelized onion & aioli
- Beer battered fish & chips with lime mayonnaise
- Ricotta gnocchi, cherry tomato & spinach compote & parmesan | V, GF

SWEET SELECTIONS |

- Lemon meringue tart
- Chocolate brownie | GF
- Almond shortbread

GF- Gluten Free | DF- Dairy Free | V- Vegetarian | VEGAN- Vegan

Seated Menu | Seasonal Menu Subject to Change

TO START | Warm bread roll

ENTREE | Two choices, alternate serve

- Raviolo of slow cooked lamb, cavolo nero, rosemary butter, pecorino & toasted pumpkin seeds
- Citrus cured salmon, blini, crème fraiche, pickled fennel, watercress & French radish, salmon pearls
- Whipped Meredith goats cheese, truffle honey, walnut crumb, pear & petit herb salad | V, GF
- Salt & pepper prawns, native pepper & salt, lemon myrtle mayonnaise & pickled cucumber | GF
- Ricotta gnocchi, warm cherry tomato & spinach compote with parmesan | V, GF

MAIN COURSE | Two choices, alternate serve

- Char grilled beef sirloin, potato puree, roasted Dutch carrots, confit eschallots & red wine jus | GF
- Roasted barramundi, braised sweet peppers, white bean puree & parsley oil | GF
- Slow cooked lamb, roast root vegetables, spinach jus | GF
- Roast chicken supreme, slat baked carrot puree, garlic & rosemary chat potato, cavolo nero & chicken jus
- Seared King trout, cauliflower puree, braised leek, bacon & hazelnut dressing | GF
- Chickpea croquettes, almond ricotta & wood smoked eggplant with tomato & green olive dressing | VEGAN

SIDES | (optional)

- Roast chat potato, garlic & rosemary | GF, V
- Mixed leaf & herb salad, champagne vinaigrette | GF, VEGAN
- Greens with extra virgin olive oil & sea salt | V, GF

DESSERT | Two choices, alternate serve

- Ricotta cheesecake, shortbread crumble & blueberry compote | V
- Flourless chocolate cake & double cream | GF, V
- Sticky date pudding, salted caramel & honeycomb ice cream | V
- Lemon curd short crust tart & Italian meringue | V

SHARED CHEESE PLATTERS | optional addition

- Three Cheese Plate-
- Hunter Valley Brie, Vintage Victorian Cheddar & Dolce Gorgonzola Blue served with handmade lavosh bread, fruit paste & walnut

Beverages

Showcasing premium local & imported suppliers to cater for all tastes

SILVER PACKAGE

3 hour package	\$28.50 pp
4 hour package	\$33.50 pp
5 hour package	\$38.50 pp

Package Includes:

1x Sparkling
2x White Wine
2x Red Wine

2x Tap Beers
1x Bottled Beer (light option)

Soft Drink & Juices

PLATINUM PACKAGE

3 hour package	\$43.50 pp
4 hour package	\$48.50 pp
5 hour package	\$52.50 pp

Package Includes:

Your choice of 2x Sparkling
Your choice of 2x White Wine
Your choice of 2x Red Wine

All Tap Beers (5) plus 1x Cider
1x Bottled Beer (light option)
Your choice of additional Bottled Beer
(Corona, Stella Artois, Peroni)

Soft Drink & Juices

Need Something Else?

With a cafe, bar, restaurant, pizza bar & function centre on site we can cater for any occasion.

Cafe

Breakfast & Lunch / Open 7 Days / 7am - 4pm
Fully Licensed / No Bookings / Family Friendly

Pizza Bar

Takeaway & Pizza / Mon - Sun / 4pm - Late
Takeaway Coffee & Rolls / Mon - Sun / From 8am
Fully Licensed / No Bookings / Family Friendly

Restaurant

Lunch / Wed - Sun / From 12pm
Dinner / Wed - Sat / From 6pm
Fully Licensed / Reservations Available /
Family Friendly / A La Carte Dining

Top Level Bar

Bar Menu / Open 7 Days / From 11.30am
Fully Licensed / No Reservations

Looking to create the perfect event or wedding?
Contact us today for a personalised quote.
events@surfhouse.com.au || +61 2 4918 0000

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A view for every occasion..

CONTACT US:

events@surfhouse.com.au
enquiries@surfhouse.com.au
surfhouse.com.au
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