

Events

# Mopstar Catering



Clovelly Surf Club

# The Story

Make your way to the iconic Clovelly Surf Club building, walk up a small flight of stairs, and you'll be greeted by one of Sydney's brightest wedding spaces with wrap around water views. An open plan-styled location overlooking the Clovelly Beach promenade & cliffs of Gordon's Bay , with a custom-built window filled space and balcony surrounded by 270 degree water views, Clovelly Surf Club function room is the perfect private oasis for hosting something truly memorable.

Accommodating up to 300 guests, this picturesque space is ideal for your special day and will leave your guests with lifelong memories. Spend the day with drink in hand, mingling outside, gazing out over the coastal walk, or let your hair down and have a boogie by the bar.

# Events



## SERVICES & FACILITIES

- A stunning private event space.
- Cocktail style for up to 200 guests, seated dining for 90 guests, and informal seating for 120 guests.
- Seamless flow between inside and outside areas. Marquee available to hire to cover outdoor area.
- Own private terrace.
- AV equipment is available including screens and audio.
- Assorted catering menu options

• Style	Capacity
• Cocktail	Up to 200
• Seated	90
• Informal Seating	120

# Hire Fee

## 5 Hour Event



### September - April

- Monday - Thursday \$850
- Friday \$1300
- Saturday \$1550
- Additional Hire \$500 (per hour)

### May - August

- Monday - Thursday \$900
- Friday \$1100
- Saturday \$1350
- Additional Hire \$500 (per hour)

### Public Holidays

- A Public Holiday Surcharge of \$500 applies to the hire fee as well as a 15% surcharge on Invoice.



# Canape's

- 6 Canape \$40 pp (Min 50 people)
- 8 Canape \$50 pp (Min 40 people)
- 10 Canape \$60 pp (Min 30 people)
- 12 Canape \$70 pp (Min 30 people)

## Chilled Spoons & Oysters

Seared Tuna, Salsa, Salmon Caviar (GF)  
 Seared Beef, Wakame, Wasabi Mayo (GF)  
 Salmon Sashimi, Quinoa, Wakame, Teriyaki  
 Snapper Ceviche, Lemon, Coconut (GF)  
 Hiromasa Kingfish, Raspberry, Truffle, Chive  
 Fresh Oysters 3 ways Wakame Seaweed,  
 Soy-Lemon, Lemon-Pepper (GF)

## Tarts & Pastries

Chicken, Lime-Chilli, Coriander  
 Goats Cheese, Roasted Tomato (V)  
 Baked Asparagus Ham & Cheese

## Bamboo Sticks

Chilli Garlic Prawns, Lime Aioli (GF)  
 Marinated Chicken Yakitori, Ginger  
 Moroccan Lamb Leg, Tzatziki (GF)  
 Wagyu Beef, Mustard, Béarnaise (GF)  
 Bocconcini, Tomato, Basil, Fig Balsamic (V,GF)

## Tacos

Seared Tuna, Japanese Slaw, Sesame Dressing  
 Fried Fish, Lettuce, Tartare Salsa, Lime Aioli  
 BBQ Shredded Beef, Cheese, Chipotle Mayo

## Dumplings, Pancakes & Buns

Prawn Gyoza, Sesame Soy  
 Green Vegetable Gyoza, Soy Bean (V)  
 Chicken Chilli-lime in Gow Gee  
 Ocean Trout, Lime Leaves, Ginger in Gow Gee  
 Peking Duck Pancakes, Cucumber, Hoisin  
 Pork Belly Baozi Buns, Spring Onions, Hoisin

## Burgers & Sliders

Cheese Beef Burger, Tomato Relish, Pickles & Aioli  
 Roasted Chinese Pork Belly, Hoisin  
 Prawn, Relish, Aioli, Lettuce  
 Falafel Cheese Burger, Tomato, Relish, Aioli (V)



## Empanadas

Vegan Vegetable, Chipotle Aioli & Salsa (V,GF)  
 South American Beef, Chipotle Aioli & Salsa (GF)  
 Spicy Chorizo, Chipotle Aioli & Salsa (GF)  
 Cheesy Farm House, Chipotle Aioli & Salsa (V,GF)

## Deep Fried

Beer Battered Fish & Chips, Tartare in Bamboo Boats  
 Hand Rolled Vegetable Spring Rolls, Soy Sauce (V)  
 Salt & Pepper Squid, Chilli, Coriander, Lime Aioli  
 Spinach & Feta Filo, Cumin Tzatziki (V)  
 Tempura Prawns, Dipping Sauce  
 Crispy Buffalo Chicken Wings, Ranch Sauce  
 Chicken Tenders & Chips (kids) in Bamboo Boats

## Hand Made, Arancini Risotto Balls

Pumpkin & Parmesan (V)  
 Spinach & Feta (V)  
 Mushroom & Ricotta (V)

# BBQ Buffet

## Menu 1 - \$42 per person

Thin Beef Sausages, Caramelized Onions  
Moroccan Lamb Skewers, Cumin Tzatziki  
Marinated Chicken Yakitori Skewers, Ginger Glaze  
Chilli Garlic Prawns Skewers, Lime Aioli

Vietnamese Rice Noodle Salad, Mint, Melon, Cabbage, Tomato  
Steamed Cocktail Potatoes, Garlic Olive Oil & Herbs  
Japanese Style Coleslaw, Thousand Island Dressing  
Jerusalem Spinach Salad, Peppers, Cucumber, Feta, Red Onion

Baked Dinner Rolls

## Menu 2 - \$30 per person

Thin Beef Sausages, Caramelized Onions  
Marinated Chicken Yakitori Skewers, Ginger Glaze

Vietnamese Rice Noodle Salad, Mint, Melon, Cabbage, Tomato  
Steamed Cocktail Potatoes, Garlic Olive Oil & Herbs  
Japanese Style Coleslaw, Thousand Island Dressing  
Jerusalem Spinach Salad, Peppers, Cucumber, Feta, Red Onion

Baked Dinner Rolls

# Spanish Paella

## Cooked Live - \$30 entrée \$45 main

Pan hire \$300 minimum 50-120 guests per pan  
Casual or formal Function Style, Served with Mediterranean Salad

## Traditional Paella (GF)

Chicken, Chorizo, Onions, Zucchini, Peppers, Sobrasada,  
Fish, Squid, Prawns, Mussels, Peas, Saffron Rice

## Paella Valenciana (No Shell Fish) (GF)

Chicken, Chorizo, Sobrasada, Fish, Zucchini, Green,  
Olives, Peppers, Tomato, Peas, Saffron Rice

## Seafood Paella (No Meat) (GF)

Mussels, Prawns, Fish, Squid, Mushrooms, Peppers,  
Zucchini, Beans, Peas, Saffron Rice

## Paella Vegetarian / Vegan (GF)

Zucchini, Artichoke, Eggplant, Beans, Peas,  
Peppers, Mushroom, Tomato, Saffron Rice

# Add on Items

\*These items can be added to you menu

## Pizza's \$25ea

Margarita - Mozzarella Grape Tomatoes, Fresh Basil, Rocket, Parmesan (V)

Sopresso Salami - Tomato, Mozzarella, Fresh Basil

Leg Ham, Tomato, Mozzarella, Mushroom, Artichoke

Prosciutto, Tomato, Mozzarella, Fresh Basil, Provolone

Chorizo, Tomato, Mozzarella, Fresh Basil, Peppers

Roast Vegetable, Tomato, Mozzarella, Fresh Basil, Mushroom, Peppers (V)

\*Gluten Free Pizza Base Available on Request

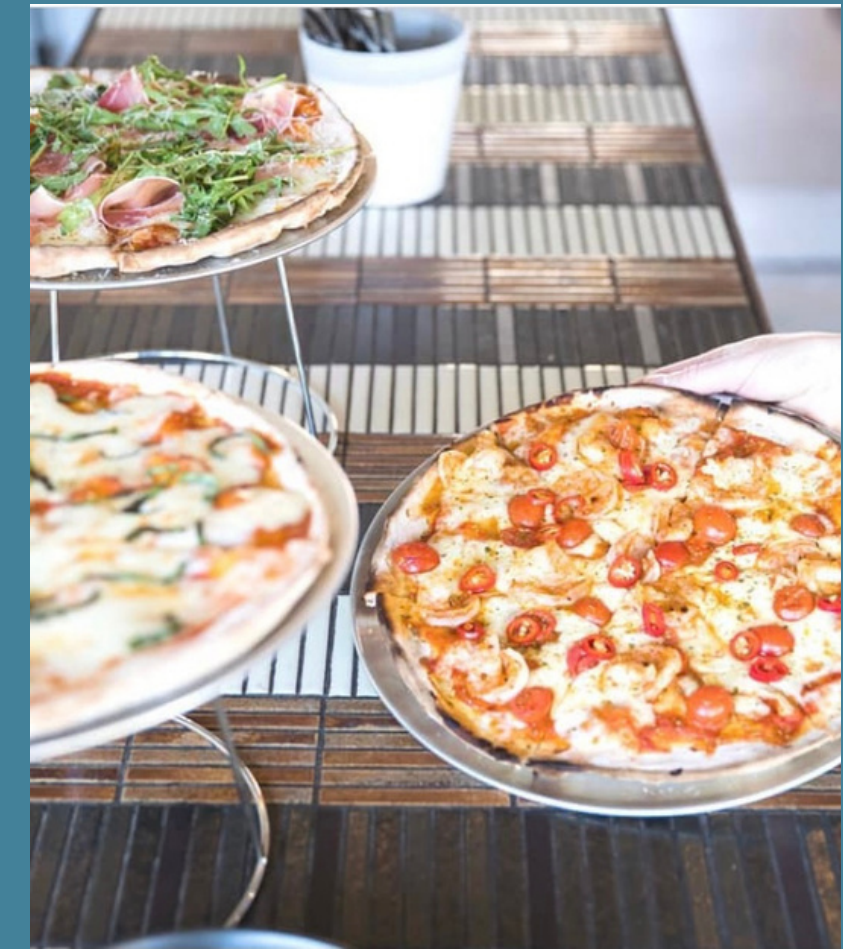
## Leg Ham Rolls \$9ea

Leg Ham on Damper Bun, Seeded Mustard



## Grazing Table \$25pp

Gourmet Cheese's, Cured Meats & Salami's, Seasonal Fruits & Grapes, freshly made dips & a selection of Artisan Breads & Cracker.



## Dessert Canape's \$6ea

Dark Chocolate Mousse, Strawberry Salsa Tart  
Sweet Lemon Curd, Fresh Berries Tart

# Beverages



## Beer & Cider

Great Northern \$7.5

Carlton Dry \$8.5

Carlton Draught \$8.5

Balter XPA \$9.3

Corona \$9

Peroni \$9

Cascade Premium Light \$6.5

Sommersby Apple Cider \$9

## Spirits

House Spirits \$9

Premium Spirits \$10

## Wine

\*Select 1 Sparkling & 3 wines to serve at your event

Craigmoor NV Sparkling, Central Ranges \$44

Aurelia Prosecco NV, South Eastern Australia \$50

Yves Cuvee, Yarra Valley \$70

Piper Heidsieck Champagne, Reims, France \$99

Circa 1858 Sauvignon Blanc, Central Ranges \$42

Pikorua Sauvignon Blanc Marlborough \$50

Hentley Farm Riesling, Eden Valley \$58

Ara Pinot Gris, Marlborough \$48

Pikes Pinot Grigio, Clare Valley \$52

Circa 1858 Chardonnay, Central Ranges \$42

Oakridge Chardonnay, Yarra Valley \$62

Luna Rosa Rose, Central Ranges \$45

Marquis De Pennautier Rose, France \$55

Pocketwatch Pinot Noir, Central Ranges \$45

Best's Pinot Noir, Great Western \$62

Circa 1858 Shiraz, Central Ranges \$42

Hentley Farm Shiraz, Barossa Valley \$58

Rymill Cabernet Sauvignon, Coonawarra \$48

Argento Malbec, Mendoza \$52

## Cocktails

\*Need to be Pre-ordered

APEROL SPRITZ \$18

Aperol, prosecco, soda & fresh orange

TOMMY'S MARGARITA \$20

Tequila, Herradura organic agave & fresh lime

PASSION POP \$22

Belvedere pink grapefruit vodka, JC crème de peche, passionfruit, lemon & ginger beer

ESPRESSO MARTINI \$20

Absolute vanilla vodka, DK crème de café & freshly brewed espresso



# Beverages



## Standard Package

4 Hours \$58pp // 5 hours \$68pp

### Beer & Cider

Great Northen

Carlton Dry

Carlton Draught

Balter XPA

Cascade Premium Light

Sommersby Apple Cider

### Wine

Craigmoor NV Sparkling, Central Ranges

\*Select 3 wines

Circa 1858 Sauvignon Blanc, Central Ranges

Ara Pinot Gris, Marlborough

Circa 1858 Chardonnay, Central Ranges

Luna Rosa Rose, Central Ranges

Pocketwatch Pinot Noir, Central Ranges

Circa 1858 Shiraz, Central Ranges

### Non -Alcoholic

Nespresso

Tea

Juices

Soft drinks

**\*Add Spirits \$10pp**

# Beverages



## Premium Package

4 Hours \$68pp // 5 Hours \$78pp

### Beer & Cider

Great Northen

Carlton Dry

Carlton Draught

Balter XPA

Corona

Peroni

Sommersby Apple Cider

### Wine

Yves Cuvee, Yarra Valley

\*Select 3 wines

Pikorua Sauvignon Blanc Marlborough

Hentley Farm Riesling, Eden Valley

Pikes Pinot Grigio, Clare Valley

Oakridge Chardonnay, Yarra Valley

Marquis De Pennautier Rose, France

Best's Pinot Noir, Great Western

Hentley Farm Shiraz, Barossa Valley

Argento Malbec, Mendoza

### Non -Alcoholic

Nespresso

Tea

Juices

Soft drinks

**\*Add Spirits \$10pp**

# Event Extra's



## Live Music

As we are in a residential neighbourhood we are permitted to have up to a 3 piece band with no drums and noise restrictions are in place

## Additional Hours

Additional hours can be hired at \$500ph.

## Marquee Hire

In case of wet weather we can hire in a marquee to cover the back verandah. Cost is \$2000 and requires 48 hours notice.



# Booking Guidelines

## T & C's

### Booking Form

Please fill out the online booking form on our website.

We will get back to you with availability and costings as soon as possible.

### Available Hours

The Space can be booked from Monday - Saturday. The latest the venue can trade is 11pm

Staff are onsite 1 hour before the start time. Additional hours may be required for bump in and setup depending on your function requirements

### Equipment

Additional equipment can be bumped in prior to your event and must be removed at the conclusion of the evening.

The members use the club in the mornings so no equipment can stay overnight.

### Food & Beverage

\$1000 minimum spend on Beverage.

All F & B is exclusively provided by Mopstar Catering. No outside items are permitted to be consumed on the premises

Please let us know if you have any reasonable product requests and we will do our best to source and arrange a quote.

### Costs & Payments

Public holidays incur a 15% surcharge

Online credit card payments through Stripe will incur a surcharge

We look forward to working with you to make your special event a life long memory.



"Simplicity is the ultimate  
sophistication."

– Leonardo Da Vinci