

Weddings

Mopstar Catering



Clovelly Surf Club Events

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 200 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.

Weddings



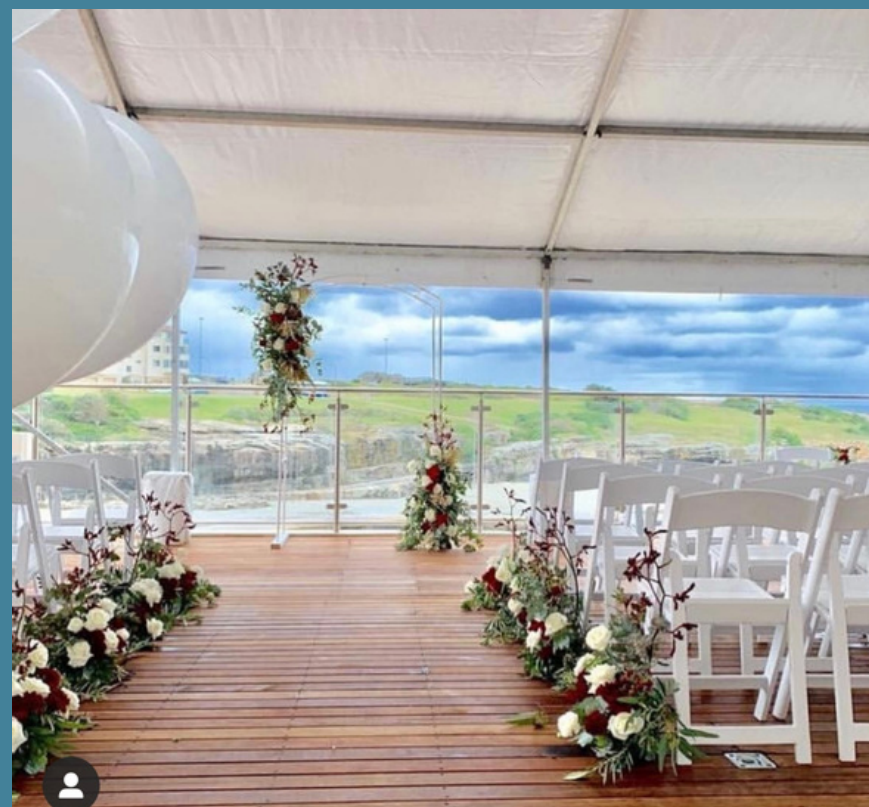
SERVICES & FACILITIES

- A stunning private wedding 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

Seated Wedding

90 Guests



Hire Fee

- Friday \$1450 (5 hours)
- Saturday \$1750 (5 hours)
- Additional Hire \$500 (per hour)



Food & Beverage

- \$160pp
- 6 canape's per person on arrival
- Main course pp (alternate placement)
- Bread roll, salad & fries
- 5 hour standard beverage pack
- Cutting of your wedding cake and served on platters



Extras

- \$45 per child includes meal, dessert & beverages
- \$35 Entertainers Meals

Cocktail Wedding

200 Guests



Hire Fee

- Friday \$1400 (5 hours)
- Saturday \$1600 (5 hours)
- Additional Hire \$500 (per hour)



Food & Beverage

- \$150pp
- 12 canape's per person
- 5 hour standard beverage pack
- Cutting of your wedding cake and served on platters



Extras

- \$45 per child includes meal, dessert & beverages
- \$35 Entertainers Meals

Paella Wedding

150 Guests



Hire Fee

- Friday \$1400 (5 hours)
- Saturday \$1600 (5 hours)
- Additional Hire \$500 (per hour)
- Paella Pan Hire \$300

Food & Beverage

- \$160pp
- 7 canape's per person on arrival
- Live cooked Paella plate pp
- Mediterranean Salad pp
- 5 hour standard beverage pack
- Cutting of your wedding cake and served on platters

Extras

- \$45 per child includes meal, dessert & beverages
- \$35 Entertainers Meals

On-site Weddings & Extra's



Ceremonies

Pre booked onsite ceremonies are available at a cost of \$1300 .

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

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.



Seated Menu

Canape's to Start

6 Selected Canape's per person on Arrival

Main Course - Select 2

Served Alternate Placement

Chicken Supreme Wrapped in Prosciutto,
Spinach Ricotta Herbs, Roasted Italian Caponata

Roasted Beef Tenderloin, Flat Mushrooms, Creamy
Garlic Mash, Bearnaise, Red Wine Jus

Barramundi Fillet, Grape Tomato, Toasted Pumpkin
Seeds, Feta, Basil Salad, lemon Dressing

Tasmanian Salmon, Sesame, Fennel, Coriander Crust
Feta, Peppers, Grape Tomato, Dill, Mustard Dressing

Marinated Lamb Rump, Mediterranean Risotto, Madeira
Rosemary Sauce

Shared Sides

Duck Fat Roasted Garlic Rosemary Potatoes
Cos Salad, Parmesan, Egg, Croutons, Sesame garlic Dressing

Paella Menu

Canape's to Start

6 Selected Canape's per person on Arrival

Select a Paella Dish

All served with Mediteranean 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

Canape's

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)

Tarts & Pastries

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

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 (GF)
Fresh Oysters 3 ways Wakame Seaweed, Soy-
Lemon, Lemon-Pepper (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)

Hand Made, Arancini Risotto Balls

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

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

Add on Items

*These items can be added to you menu



Grazing Table \$22pp

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

Pizza's \$25ea

Margarita - Mozzarella Grape Tomatoes, Fresh Basil, Rocket, Parmesan

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

Leg Ham Rolls \$9ea

Leg Ham on Damper Bun, Seeded Mustard

Dessert Canape's \$5ea

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

Desserts \$15ea

Crème Brulee
Baked Cheesecake
Sticky Date Pudding
Chocolate Fondant
Crème Caramel
Lemon meringue
Panna Cotta

Beverages



Standard Package

Beer & Cider

Great Northern

Carlton Dry

Carlton Draught

Balter XPA

Cascade Premium Light

Sommersby Apple Cider

Wine

Craigmoor NV Sparkling, Central Ranges NSW

*Select 3 wines

Circa 1858 Sauvignon Blanc, Central Ranges NSW

Ara Pinot Gris, Marlborough NZ

Circa 1858 Chardonnay, Central Ranges NSW

Luna Rosa Rose, Central Ranges NSW

Pocketwatch Pinot Noir, Central Ranges NSW

Circa 1858 Shiraz, Central Ranges NSW

Non -Alcoholic

Nespresso

Tea

Juices

Soft drinks

***Add Spirits \$10pp**

Beverages



Premium Package + \$15pp

Beer & Cider

Great Northen

Pure Blonde

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**

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.

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

Food & Beverage

*Minimum Beverage Spend \$1000

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

Wedding Cakes can be brought in and our chefs will slice and plate them for your guests

Costs & Payments

Public Holidays incur a 15% surcharge

Online credit card payments via Stripe will incur a surcharge

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



And so the adventure begins!