



# OCEAN VIEW

BY NORTH BURLEIGH SURF LIFE SAVING CLUB

[www.oceanviewevents.com.au](http://www.oceanviewevents.com.au) 07 55 765 403 ext.02

The majority of the images featured in this package have been generously supplied by our preferred photographers



# Ocean View

BY NORTH BURLEIGH SURF LIFE SAVING CLUB

Stroll the esplanade surrounding North Burleigh Surf Life Saving Club and you simply cannot deny the appeal of serene coastal beauty. From sunrise to sunset this elegant venue provides a picturesque backdrop to your special day coupled with delicious menus and friendly service.

The sophisticated Ocean View room caters for cocktail receptions for up to 150 guests or a sit down occasion for 100 of your family and friends. Ceremonies on site are easily arranged beneath the trees of adjacent parklands or down by the shore with décor to suit any theme. The Ocean View room has all the inspiration and style to create a perfect celebration, our team of dedicated professionals are here to assist you design the day of your dreams, where nothing is overlooked except the ocean!

Please contact Karen Hanly on **07 55 765 403** or email [karenh@surfclubaustralia.com](mailto:karenh@surfclubaustralia.com) to arrange an appointment to view the room for yourselves.

# Premium Buffet Package.

## Furniture & Styling

Elegant bridal backdrop with fairy lights.  
Bridal table decorated in white.  
White fitted chair covers with a choice of coloured sash.  
Cake table and gift table decorated in white.  
Round guest tables to seat up to ten persons.  
Elegant table centrepiece with tealight candles.  
Guest list and seating arrangement displayed on entry to Ocean View.  
Large dance floor.  
Cocktail tables for balcony.  
Cordless microphone and lectern for speeches.  
Personal wedding coordinator.  
Traditional wishing well.

## Entertainment

Provided over 5 hours.  
Your choice of a DJ to provide professional lighting and entertainment or  
Live soloist / DJ entertainer.

## Catering

Chef's selection of canapés for pre dinner drinks on the balcony.  
Buffet menu to follow with optional choices (refer menu).

## Beverages

A 5 hour beverage package consisting of ~  
Your selection of 2 of the following draught beers on tap...  
Pure Blonde | Carlton Draught | Carlton Mid | VB | Cascade Premium Light |  
Carlton Dry | Great Northern Super Crisp | Bulmers Cider  
Selected bottled wine by Rothbury Estate.  
Sparkling Cuvee | Sauvignon Blanc | Chardonnay | Shiraz Cabernet |  
Cabernet Merlot.  
Orange Juice and Soft Drinks.  
\* Speak with your coordinator about our beverage package upgrade.

## **Price per person | \$155 | Premium Buffet Package**

Including everything described, room hire + the Premium Buffet menu. Minimum 60 adults.



# Premium Buffet Menu.

## **Canapés**

Chef's selection of canapés for pre dinner drinks on the balcony.  
Freshly baked bread roll.

## **Salads** | select 3 from the following |

Tossed fresh green salad with Italian balsamic dressing. V | GF  
Jacket potato, spinach and seeded mustard dressing. V | GF  
Penne pasta salad with rocket and tomato. V  
Mixed greens with semi dried tomatoes, feta, spicy macadamias and aioli. V  
Caesar salad station with cos, crispy bacon, croutons, parmesan and anchovy dressing.  
V (omit bacon and anchovy dressing) GF (omit croutons)

## **Hot Selection** | select 4 from the following | with sides of rosti potato and steamed seasonal vegetables V

Medallions of beef sirloin with dienne sauce.  
Roast pork loin with crackling, rosemary garlic jus and apple sauce.  
Chicken breast fillet in a champagne and pink peppercorn sauce. GF  
Paupiettes of dory fillets in a lemon beurre blanc. GF  
Steamed asian vegetables tossed in a coconut and peanut satay sauce with fried shallots, soy and bean sprouts. V  
Indonesian vegetables tossed in peanut sauce, bean sprouts and fried shallots. V  
Lamb madras curry served with assorted chutneys, rice and pappadums.  
Baked barramundi with orange, braised fennel and beurre noisette. GF  
Spinach and ricotta cannelloni in pomodoro, olive oil sauce and mozzarella. V  
Harissa lamb cutlets lightly spiced and nestled on a fragrant cous cous with yoghurt and pomegranate seeds.  
Chicken and herb ballontine with white wine tarragon velouté.

## **Dessert** | select 2 from the following |

Serve your wedding cake with fresh strawberries and Chantilly cream.

Petite Assorted Cake platter of ~ Mango Charlottes | Opera Slice | Lemon Meringue Tart | Paris-Brest |  
Chocolate Pistachio | Egg Dome | Strawberry Cheesecake Cube on Cinnamon Sable.

Mini Boutique Cake Platter of ~ Coconut Sago Square | Savarin with Mango | Chocolate Raspberry Cone |  
Cardinal Coffee Slice | Raspberry Charlotte | Pear Almond Tart | Green Tea Macaroon with Green Tea Cream.

**To Finish** Freshly brewed coffee and tea.



# Premium Cocktail Package.



## **Furniture & Styling**

### On Balcony

Cocktail tables and scattered seating.

### Cocktail Reception

Elegant bridal backdrop with fairy lights.

Cocktail tables decorated in white.

Occasional seating x 50 chairs.

White fitted chair covers with a choice of coloured sash.

Cake table and gift table decorated in white.

Elegant table centrepiece with tealight candles.

Large dance floor.

Cordless microphone and lectern for speeches.

Personal wedding coordinator.

Traditional wishing well.

## **Catering**

Chef's selection of canapés on arrival.

Stand up for buffet with optional choices (refer menu)

## **Beverages**

A 4 hour beverage package consisting of ~

Your selection of 2 of the following draught beers on tap....

Pure Blonde | Carlton Draught | Carlton Mid | VB | Cascade Premium Light |

Carlton Dry | Great Northern Super Crisp | Bulmers Cider

Selected bottled wine by Rothbury Estate.

Sparkling Cuvee | Sauvignon Blanc | Chardonnay | Shiraz Cabernet |

Cabernet Merlot.

Orange Juice and Soft Drinks.

## **Price per person | \$120 | Premium Cocktail Package**

Including everything described, room hire + the Premium Cocktail menu. Minimum 60 adults.

# Premium Cocktail Menu.

## **Pre Set on Tables**

Selection of dips and Turkish bread.

## **Cold Canapés** | select 3 from the following |

Smoked Salmon and herbed cream cheese on mini toast.

Sushi selection with accompaniments.

Assorted Vietnamese rice rolls with soy fusion dipping sauce.

Tuna salad on pita crisps.

Cucumber croutes. V | GF

Sundried tomato aioli and prawn canapé

Tasmanian Salmon ceviche on crispy wonton wrappers.

Radicchio with Thai crab salad.

Thai inspired chicken salad in crispy potato rosti.

Bocconcini, olive and cherry tomato skewers with pesto. V | GF

Rare roast beef with horseradish cream and salad bite.

Carrot and cucumber crudités wrapped in smoked salmon. GF

## **Hot Canapés** | select 3 from the following |

Satay chicken or beef skewers with sweet soy and fried shallots.

Vegetable spring roll with soy fusion dipping sauce. V

Prawn on lemongrass with sweet chilli sauce.

Spinach and feta risotto ball spoon. V

Vegetables in potato string. V

Sweet potato, cashew and basil money bag. V

Peking duck spring roll.

A selection of gourmet quiches.

Mignon chicken macadamia.

Mignon peppered beef.

Mignon lamb, yellowbox honey and rosemary.

Garlic prawn twisters.

Continues.....



# Premium Cocktail Menu cont.

## **Stand Up Fork Buffet**

### **Salads** | select 3 from the following |

Tossed fresh green salad with Italian balsamic dressing. V | GF

Jacket potato spinach and seeded mustard dressing. V | GF

Penne Pesto salad with rocket and tomato.

Make your own Caesar salad with cos, crispy bacon, croutons, parmesan and anchovy dressing. V (omit bacon and anchovy dressing) GF (omit croutons)

Mixed leaves with semi dried tomatoes, feta, spicy macadamias and aioli. V

Greek salad with fresh mixed leaves with balsamic dressing. V

Chilled Thai beef salad with marinated zesty beef, rice noodles, tomato, cucumber and Thai dressing. GF

### **Hot Dishes** | select 3 from the following |

Chicken breast fillet in a champagne and pink peppercorn sauce. GF

Paupiettes of dory fillets in a lemon beurre blanc. GF

Steamed asian vegetables tossed in a coconut and peanut satay sauce with fried shallots, soy and bean sprouts. V

Lamb madras curry served with assorted chutneys, rice and pappadums.

Spinach and ricotta cannelloni in a pomodora, olive oil sauce with mozzarella. V

Harissa lamb cutlets lightly spiced and nestled on a fragrant cous cous with yoghurt and pomegranate seeds.

Mild Thai green chicken curry.

All served with steamed jasmine rice.

### **Dessert**

Wedding caked served with fresh cream and strawberries.

**To Finish** Freshly brewed coffee and tea.





# Deluxe Buffet Package.

## Furniture & Styling

Bridal table decorated in white.  
Cake table and gift table decorated in white.  
Round guest tables to seat up to ten persons.  
Single stem floral centrepiece with tealight candles.  
Guest list and seating arrangement displayed on entry to Ocean View.  
Large dance floor.  
Cocktail tables for balcony.  
Cordless microphone and lectern for speeches.

## Catering

Buffet menu to follow with optional choices (refer menu).

## Beverages

A 5 hour beverage package consisting of ~  
Your selection of 2 of the following draught beers on tap....  
Pure Blonde | Carlton Draught | Carlton Mid | VB | Cascade Premium Light |  
Carlton Dry | Great Northern Super Crisp | Bulmers Cider  
Selected bottled wine by Rothbury Estate.  
Sparkling Cuvee | Sauvignon Blanc | Chardonnay | Shiraz Cabernet |  
Cabernet Merlot.  
Orange Juice and Soft Drinks.

## **Price per person | \$135 | Deluxe Buffet Package**

Including everything described, room hire + the Deluxe Buffet menu. Minimum 60 adults.



# Deluxe Buffet Menu.

Freshly baked bread roll.

**Salads** | select 3 from the following |

Tossed fresh green salad with Italian balsamic dressing. V | GF

Jacket potato, spinach and seeded mustard dressing. V | GF

Penne pasta salad with rocket and tomato. V

Caesar salad station with cos, crispy bacon, croutons, parmesan and anchovy dressing.

V (omit bacon and anchovy dressing) GF (omit croutons)

Mixed greens with semi dried tomatoes, feta, spicy macadamias and aioli. V

**Hot Selection** | select 4 from the following | served with sides of rosti potato and steamed seasonal vegetables V

Medallions of beef sirloin with dienne sauce.

Roast pork loin with crackling, rosemary garlic jus and apple sauce. GF

Chicken breast fillet in a champagne and pink peppercorn sauce. GF

Paupiettes of dory fillets in a lemon beurre blanc. GF

Steamed Asian vegetables tossed in a coconut and peanut satay sauce with fried shallots, soy and bean sprouts. V

Indonesian vegetables tossed in peanut sauce, bean sprouts and fried shallots. V

Lamb madras curry served with assorted chutneys, rice and pappadums.

Baked barramundi with orange, braised fennel and beurre noisette. GF

Spinach and ricotta cannelloni in pomodoro, olive oil sauce and mozzarella. V

Harissa lamb cutlets lightly spiced and nestled on a fragrant cous cous with yoghurt and pomegranate seeds.

Chicken and herb ballontine with white wine tarragon veloute.

**Dessert** | select 2 from the following |

Individual pavlova with mixed berries and cream.

Lemon meringue pie and vanilla anglaise

Chocolate mud cake and strawberries.

Sticky date pudding with warm butterscotch sauce and cream.

**To Finish** Freshly brewed coffee and tea.



# Intimate Dining Package. Suitable only for maximum attendance of 38 adults.



## **Furniture & Styling**

Elegant bridal backdrop with fairy lights.  
Single banquet style table decorated in white.  
White fitted chair covers with a choice of coloured sash.  
Cake table and gift table decorated in white.  
2 Round buffet tables clothed and skirted.  
5 centrepieces including the choice of fresh floral with tealight candles.  
Guest list and seating arrangement displayed on entry to Ocean View.  
Large dance floor.  
Cocktail tables for balcony.  
Cordless microphone and lectern for speeches.  
Personal wedding coordinator.  
Traditional wishing well.

## **Entertainment**

Provided over 5 hours.  
Your choice of a DJ to provide professional lighting and entertainment or  
Live soloist / DJ entertainer.

## **Catering**

Chef's selection of dips & bread for pre dinner drinks on the balcony.  
Alternately served plated entree (refer menu)  
Buffet menu to follow with optional choices (refer menu).

## **Beverages**

A 4 hour beverage package consisting of ~  
Your selection of 2 of the following draught beers on tap....  
Pure Blonde | Carlton Draught | Carlton Mid | VB | Cascade Premium Light |  
Carlton Dry | Great Northern Super Crisp | Bulmers Cider  
Selected bottled wine by Rothbury Estate.  
Sparkling Cuvee | Sauvignon Blanc | Chardonnay | Shiraz Cabernet |  
Cabernet Merlot.  
Orange Juice and Soft Drinks.

## **Price per person | \$175 | Intimate Dining Package**

Including everything described, room hire + the Intimate Dining menu. Minimum 24 adults. Maximum 38 adults.

# Intimate Dining Menu.

## **Canapés**

Chef's selection of breads and dips for pre dinner drinks on the balcony.

**Entree** | select 2 from the following to be alternately served to the table |

### *Hot selection*

Crispy pork belly w fresh sprout apple salad, roasted pommies, aioli & jus.

Harissa lamb cutlet duo w Israeli cous cous, savoury yoghurt & jus.

Lemon myrtle chicken w heirloom tomato, macadamia crumb, frisee, feta & crisp pancetta.

### *Chilled Selection*

Sesame crusted Saku tuna carpaccio w pickled daikon & soy.

Duck confit roulade w fennel, rocket & pomegranate.

American prawn cocktail w fresh local prawns, avocado & horseradish tomato sauce.

Thai beef & roasted cashew salad w asian noodles, greens & chilli dressing

**Main** | select from the following for your main course buffet |

**Salads** | select 2 from the following |

Tossed fresh green salad with Italian balsamic dressing. V | GF

Jacket potato, spinach and seeded mustard dressing. V | GF

Penne pasta salad with rocket and tomato. V

Mixed greens with semi dried tomatoes, feta, spicy macadamias and aioli. V

**Hot Selection** | select 3 from the following | with sides of rosti potato & steamed seasonal vegetables V

Medallions of beef sirloin with dienne sauce.

Roast pork loin with crackling, rosemary garlic jus and apple sauce.

Chicken breast fillet in a champagne and pink peppercorn sauce. GF

Paupiettes of dory fillets in a lemon beurre blanc. GF

Steamed asian vegetables tossed in a coconut and peanut satay sauce with fried shallots, soy and bean sprouts. V

Indonesian vegetables tossed in peanut sauce, bean sprouts and fried shallots. V

Lamb madras curry served with assorted chutneys, rice and pappadums.

Baked barramundi with orange, braised fennel and beurre noisette. GF

Spinach and ricotta cannelloni in pomodoro, olive oil sauce and mozzarella. V

Harissa lamb cutlets lightly spiced and nestled on a fragrant cous cous with yoghurt and pomegranate seeds.

Chicken and herb ballontine with white wine tarragon velouté.

**Dessert** | select 2 from the following to be served to the centre of the table & offered with freshly brewed coffee & tea. |

Serve your wedding cake with fresh strawberries and Chantilly cream.

Petite Assorted Cake platter of ~ Mango Charlottes | Opera Slice | Lemon Meringue Tart | Paris-Brest | Chocolate Pistachio | Egg Dome | Strawberry Cheesecake Cube on Cinnamon Sable.

Mini Boutique Cake Platter of ~ Coconut Sago Square | Savarin with Mango | Chocolate Raspberry Cone | Cardinal Coffee Slice | Raspberry Charlotte | Pear Almond Tart | Green Tea Macaroon with Green Tea Cream.



# Ceremony.



North Burleigh Beach, Miami Headland and it's surrounding parklands (Ed Hardy Park & Mick Schamburg Park) are all stunning ceremony & photography locations situated within walking distance from resort accommodation and Ocean View. Themeing is limited only by your imagination and is a subtle introduction of what awaits your guests at your reception.

We encourage you to meet with our partners [Down The Aisle](#) to discuss your options. Below is an example of an outdoor ceremony setting ~

Location:	North Burleigh Beach or any Gold Coast Beach/Park location.
Council Approval:	Can be arranged by Down The Aisle
Furniture:	Bridal registration table 2 x registration chairs Up to 20 x guest chairs Choice of Americana chairs or white chair covers and choice of coloured sash.
Aisle Selection:	Carpets   Seagrass   Floral
Themeing:	Balinese flags   Bamboo Tepees   Shepherd Hooks   Plinths and arbours
Rain Plan:	North Burleigh Surf Life Saving Club

Prices begin at \$350.00

Contact direct: Jane from [Down The Aisle](#) on 0405 925 341  
Email: [style@downtheaisle.com.au](mailto:style@downtheaisle.com.au)  
Website: [www.downtheaisle.com.au](http://www.downtheaisle.com.au)

Please note: The service of alcoholic beverages is not permitted outside of the North Burleigh SLSC licensed venue.



Mr & Mrs  
Lambart



# Recommended Suppliers.



## Wedding Celebrants

Benjamin Carlisle  
Clarah Luxford

Ben 0432 208 248

[www.bccelebrant.com](http://www.bccelebrant.com)  
[www.findacelebrant.com.au](http://www.findacelebrant.com.au)

## Wedding Ceremony Styling and Set Ups

Down the Aisle  
Satin Wedding & Events

Jane 0405 925 341  
Shay 0430 517 801

[www.downtheaisle.com.au](http://www.downtheaisle.com.au)  
[www.satinweddingsandevents.com.au](http://www.satinweddingsandevents.com.au)

## Florist

Roots Floristry

07 5535 5449

[www.rootsfloristry.com](http://www.rootsfloristry.com)

## Wedding Cup Cakes/Wedding Cakes

Cakes By Simone

0417 719 565

[www.cakesbysimone.com.au](http://www.cakesbysimone.com.au)

## Photographers

Pineapple Images  
KM Studios

0417 893 962  
0423 822655

[www.pineappleimages.com](http://www.pineappleimages.com)  
[www.kmstudios.com.au](http://www.kmstudios.com.au)

## Photobooth

In The Booth Gold Coast

0414 601 836

[www.inthebooth.com.au](http://www.inthebooth.com.au)

## Entertainment | Master of Ceremonies

Red Seven Group DJ/MC  
Andy Penney Soloist

Helen 0432 918/ 959  
0410 467 550

[www.facebook.com/redsevengroup](http://www.facebook.com/redsevengroup)  
[www.facebook.com/andypenneymusic](http://www.facebook.com/andypenneymusic)

## Make Up Artist | Beauty | Hair

Giulia | mobile service

0421 900299

[www.makeupbygiulia.com.au](http://www.makeupbygiulia.com.au)

## Wedding Stationery

Love Notes Collective

Broni 0418 751 397

[www.lovenotes.com.au](http://www.lovenotes.com.au)

## Bridal Designer Collection

Luv Bridal

Kylie 07 55590009

[www.luvbridal.com](http://www.luvbridal.com)

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# Recommended Suppliers Cont.

## Suit Hire or Purchase

Formal Wear Express - Geoffrey

07 55923422

[www.formalwearexpress.com.au](http://www.formalwearexpress.com.au)

## Gown steam pressing (mobile service)

Margaret

0427 830945

[www.bridalcreasefree.com.au](http://www.bridalcreasefree.com.au)

## Travel Agent

Island Monday

Colleen Tukino

0404 865 308

[colleen@islandmonday.com](mailto:colleen@islandmonday.com)

## Transport | Hire Cars

Vintage Kombi, Luxury of Vintage Enterprises

0422 202 646

[info@luxuryofvintageenterprises.com](mailto:info@luxuryofvintageenterprises.com)

## Accommodation

Burleigh Surf Apartments

(07) 5535 8866

[www.burleighsurf.com.au](http://www.burleighsurf.com.au)

Burleigh Mediterranean Beach Resort

(07) 5535 7188

[www.burleighresort.com.au](http://www.burleighresort.com.au) | contact for group booking discount code.

Outrigger Resort

(07) 5535 1111

[www.outriggerresort.com.au](http://www.outriggerresort.com.au) (one night stays)

Burleigh Gold Coast Motel

(07) 5576 3211

[www.burleighmotel.com.au](http://www.burleighmotel.com.au) (one night stays)

## Churches located near Ocean View

Infant Saviour Catholic Church

Park Avenue, Burleigh Heads

(07) 5576 6466

Uniting Church

Burleigh Street, Burleigh Heads

(07) 5535 6077

Anglican Church

Park Avenue, Burleigh Heads

(07) 5535 6066

Calvary Catholic Church

Santa Monica Road, Miami

(07) 5576 6466



# Your Notes.



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# OCEAN VIEW

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BY NORTH BURLEIGH SURF LIFE SAVING CLUB

WHERE NOTHING IS OVERLOOKED..... EXCEPT THE OCEAN!

