CLUB MOOLOOLABA

FUNCTIONS & EVENTS





Club Mooloolaba caters for functions of any size, style and requirement. Our functions team will be more then happy to work with you to create the perfect event and ensure that your expectations are met.

Enquire today - functions@clubmooloolaba.com.au
Brisbane Road & Kapala St
Mooloolaba QLD 4557

OUR FAMOUS

FUNCTION PACK

PAY A $300 DEPOSIT TO BOOK YOUR FUNCTION!

A $300 FEE IS REQUIRED TO SECURE YOUR FUNCTION ROOM/SPACE AND/OR INDOOR/OUTDOOR LAWN BOWLS RINKS. THE $300 WILL BE CREDITED TOWARDS CATERING.



Planning a smaller group? For groups of less than 20 people, you can book your barefoot bowls rinks or tables at the bistro or bar directly online at clubmooloolaba.com.au/book-now/

BAREFOOT BOWLS
&
PARTY BOWLS








Whether you are after a Christmas party, a team building activity or a social game with friends, Barefoot Bowls or Party Bowls is a great way to break the ice, have fun and enjoy a little bit of friendly competition. We have three greens: a barefoot bowls green outdoors next to the Beer Garden and two undercover greens with adjacent function spaces.

For both outdoor grass and indoor synthetic greens:

Bowls and jacks are supplied
Minimum of 20 people required for function booking with catering
A range of catering options available ($300 deposit credited towards catering)
Fully operated bar available with bar tab or cash bar where guests pay for own drinks
Bookings can be made for day or night (when available)

BAREFOOT BOWLS (OUTDOOR GREEN)



Barefoot Bowls
only $15 per person includes:

- 60 minutes use of the outdoor green (including 5 mins bump in and out)
- All ages are welcome - smaller bowls available for children
- Bowl either barefoot or with thongs or bowling shoes. Shoes or thongs must be worn in the club during operating hours
- We recommend bringing a hat on sunny days as the front green is not undercover
- Covered seating areas and Beer Garden available

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BEER GARDEN



PARTY BOWLS (UNDERCOVER GREENS)



Party Bowls
only $20 per person includes:

- 90 minutes use of the indoor green
- Guidance from an experienced bowls instructor
- All players must be over the age of 10
- Thongs or bowling shoes MUST be worn
- Undercover green - can bowl in all weather conditions!
- Upper Deck or Lower Deck available

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UPPER DECK



LOWER DECK



The Private Rink

YOUR OWN EXCLUSIVE OUTDOOR SPACE



Tucked away at the far end of our outdoor bowling green, away from the bustle of the main Beer Garden, The Private Rink offers a secluded setting exclusively for your group.

Designed for gatherings of 25 or more, this private outdoor space is perfect for corporate events, special celebrations and social get-togethers.

Enjoy barefoot bowls, drinks and delicious platters in your own dedicated area, with the freedom to relax, mingle and celebrate in style.

Planning a smaller group? For groups of less than 20 people, you can book your barefoot bowls rinks or tables at the bistro or bar directly online at clubmooloolaba.com.au/book-now/

FUNCTION

SPACES

INDOOR FUNCTION ROOM

UP TO 150 PAX

With capacity for up to 150 guests, The Function Room is ideal for everything from elegant weddings and milestone birthdays to corporate events and community gatherings. Fully air-conditioned and equipped with flexible seating layouts, AV facilities, and on-site catering, and private bar, we make hosting your event simple and stress free. The indoor function room has bifold doors that open out onto the Upper Deck, allowing the two spaces to be combined into one large indoor-outdoor area. A $120 bar fee will apply if there are less than 50 guests.



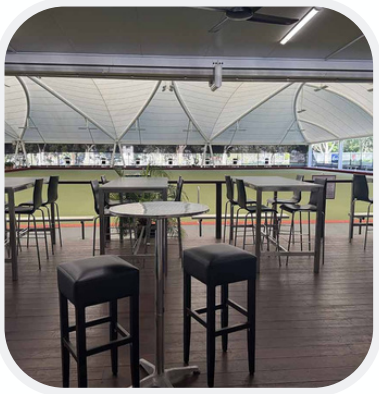




UPPER DECK

UP TO 80 PAX

This spacious outdoor area can host up to 80 guests and is ideal as a standalone venue or as an add-on to Function Room for larger events. Overlooking our greens, it's also the perfect setting for drinks and nibbles, undercover party bowls or casual cocktail-style events with a coastal vibe. It has a private bar that includes one bar staff.
A $120 bar fee will apply for 50 guests or less.







FUNCTION

SPACES

LOWER DECK

UP TO 80 PAX

The Lower Deck is a casual, social space right beside our lower indoor green — perfect for relaxed celebrations, team catch-ups, or bowls-themed parties. Combine it with party bowls for some friendly competition, then kick back with our catering options, from platters to sit-down meals. It's the ideal all-in-one spot for a fun and easy event, rain or shine!





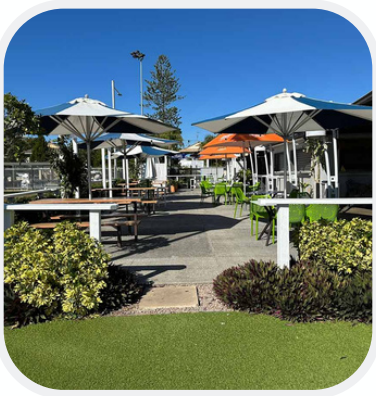


BEER GARDEN

UP TO 120 PAX

Looking for a relaxed, sun-drenched space to host your next event? Our Beer Garden offers the perfect outdoor setting with a rinkside view of the barefoot bowls green. With plenty of shade from umbrellas, fresh air, and a vibrant atmosphere, it's ideal for birthday parties, casual corporate catch-ups and laid-back celebrations. Add barefoot bowls to the mix for a fun and unforgettable experience!







FUNCTION

SPACES

THE CONFERENCE ROOM

UP TO 12 PAX



The conference room is the ideal space for meetings and smaller conferences. It's equipped with TV system and air-conditioning.
Tea and coffee is available as well as various catering packages.
$120 for room hire.

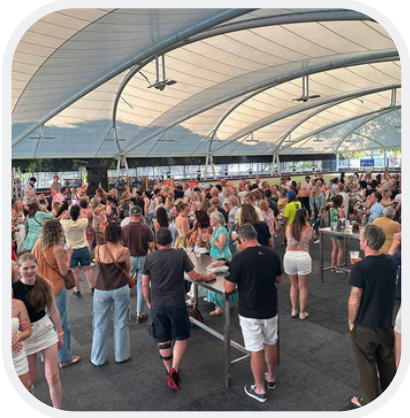
THE UNDERCOVER GREENS

UP TO 1500 PAX

Our fully covered indoor green is a transformable event space right in the heart of Mooloolaba with the ability to seat large groups of up to 500 people for corporate sit-down dinners or convert into a high-energy venue that can accommodation over 1000 for concerts and major functions. Whether you're planning a gala, product launch, charity event or live entertainment, the indoor green offers:

✅ Weather-proof comfort – no cancellations, rain or shine
✅ Space to impress – a unique venue with atmosphere and scale
✅ Flexible layouts – from banquet dining to standing-room concerts.

Note: Seating for up to 150 guests is included. Additional seating will incur hire costs. Linen not provided. Buffet or canape catering options only for events with 100 guests or more.







COLD PLATTERS

SERVES 10 PEOPLE PER PLATTER

SEASONAL FRESH FRUIT PLATTER	**$110**	A selection of seasonal fresh fruits
MIXED SANDWICH PLATTER	**$ 110**	A variety of freshly made sandwiches
DESSERT PLATTER	**$ 130**	A selection of seasonal dessert

HOT PLATTERS

SERVES 10 PEOPLE PER PLATTER

HEARTY PLATTER	**$140**	Beef & burgundy pies, sausage rolls, lamb meatballs, pumpkin arancini balls, fried cauliflower (GFO)
TASTES OF ASIA	**$140**	Fresh grilled chicken, fried cauliflower, Peking duck crepes, swimmer crab cakes, rice paper rolls, enoki mushroom & spring onion rice netted rolls
CHEESEBURGER SLIDERS (20)	**$180**	American mustard, ketchup, dill pickle (GFO)
SOUTHERN FRIED CHICKEN SLIDERS (20)	**$180**	Chipotle slaw, buttermilk ranch
VEGAN PLATTER	**$140**	Vegie potstickers, fried cauliflower, pumpkin & pine nut arancini, enoki mushroom & spring onion netted rolls, rice paper rolls (GF,V)
GLUTEN FREE PLATTER	**$150**	Crumbed fish, lamb meatballs, fried cauliflower, enoki mushroom and spring onion netted rolls, fresh grilled chicken (GF)

T & C- Subject to change and prices may vary

Dietary Legend: VG= Vegan · VGO= Vegetarian Option · V = Vegetarian · GF= Gluten Free · GFO= Gluten Free Option · DF= Dairy Free

PIZZAS

12 INCH - $35

All pizzas available GFO

MARGHERITA (VEG)
Tomato, mozzarella & fresh basil

NEW YORKER
Napoli sauce, pepperoni, mozzarella cheese

HAWAIIAN
Napoli sauce, ham, pineapple, mozzarella

LOADED SUPREME
Napoli sauce, bacon, ham, pepperoni, capsicum, onions, tomato, pineapple, mozzarella

CHARCUTERIE BOARD

SERVES 10 PEOPLE PER BOARD - $15 PER PERSON
(MINIMUM 10 PEOPLE)





Cheeses: Woombye brie, Kenilworth cheddar, pepper cheese
Condiments, quince paste
Fresh seasonal berries
Charcuterie, prosciutto, Calabrese hot salami, mild salami, mortadella
Olives / antipasto
House made chargrilled vegetables
Persian fetta with lemon virgin olive oil, cracked pepper and rosemary
Fire-roasted peppers, sundried tomatoes, Balsamic choosele onions
Breads / crackers
Grilled sour dough
Lavash
Grissini sticks / water crackers (GFO)

Listed above is everything included on grazing board. We are unable to cater for specific dietary requirements.

GF crackers are available on request.

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BUFFET

BUFFET MENU OPTIONS
50 PAX (MINIMUM) TO 500 PAX

Entrée

Garlic bread
Bread roll with butter
Spring rolls

Mains

1- Pasta bake - chicken, tomato, parsley, cheese (vegetarian OPT available)

2- Lasagne

3- Wok-fried beef and ginger with broccolini and spring onions (GF,DF)

4- Asian wok-fried vegetables with tofu (V,GF,DF)

5- Thai fried rice with char sui pork and shrimps (GFO,DF)

6- Pad Thai fried noodles - chicken, spring onions, bean sprouts, crushed peanuts, egg, hint of chilli and tamarind sauce (GF,DF)

7- Panang chicken curry - rich aromatic flavours with a hint of peanuts (GF,DF,N)

Sides

(add side for $7 pp)

Mash
Steamed rice
House salad
Mixed Asian vegetables
Fries

Menu 1 ($27 pp)

Choose 2:

Pasta bake - chicken, tomato, parsley, cheese

Wok-fried beef and ginger with broccolini and spring onions (GF,DF)

Asian wok-fried vegetables with tofu (V,GF,DF)

Menu 2 ($38 pp)

Choose 1 Entrée
Choose 2 Main
Choose 1 Side

Menu 3 ($42 pp)

Choose 2 Entrée
Choose 2 Main
Choose 1 Side

Menu 4 ($50 pp)

Choose 2 Entrée
Choose 2 Main
Choose 2 Side
Dessert – cake of the day

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CANAPES

3 CHOICES	**$29 PP**
5 CHOICES -	**$32 PP**
7 CHOICES -	**$35 PP**
9 CHOICES -	**$38 PP**

CHOICES OF CANAPES AVAILABLE

(V) VEGETARIAN & (GF) GLUTEN FREE OPTIONS AVAILABLE

- **Lamb meatballs** - cucumber, dukkha, feta (gf)
- **Peking duck crepe** - hoisin, cucumber
- **Pumpkin arancini** - vegan aioli (vg)
- **Antipasto skewer** - bocconcini, cherry tomato, basil, prosciutto (gf)
- **Swimmer crab cakes** - tomato chili salsa
- **Ratatouille tartlet** - beetroot hummus (vg, gf)
- **Seasonal bruschetta** - aged balsamic, basil (vg)
- **Cheeseburger slider** - (gfo)
- **Southern fried chicken slider** - chipotle slaw, ranch
- **Fresh marinated grilled chicken** - (gf, df)

Please note, this is a staff member walking around the event offering guests canapés

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ALTERNATE DROP MENU

2 courses $65 (2 options per course)
3 courses $75 (2 options per course)
Minimum 20 pax

Entrée

Seasonal bruschetta (vg, v, df)

Swimmer crab cake, Thai pickle

Lamb meat balls, feta (gf)

Main

200 g sirloin steak - paris mash, seasonal vegetables, red wine jus (gf)

Grilled reef fish - seasonal salad, seasonal vegetables with salsa (gf)

Grilled chicken with paris mash, with salsa and seasonal vegetables (gf)

Pasta primavera - seasonal vegetables (vg, gf, v)

Dessert

Passionfruit tart

Vegan chocolate pebble (v)

Berry pavlova with ceram (gf)

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BY THE HOUR

BEVERAGE

2 HOUR PACKAGE - $65 PP
3 HOUR PACKAGE - $75 PP
4 HOUR PACKAGE - $85 PP

BEVERAGE PACKS MUST INCLUDE EVERYONE ATTENDING THE FUNCTION.
A MINIMUM OF 25 GUESTS REQUIRED FOR THIS PACKAGE.

Beverage Package Includes:

White Wine -	Chardonnay, Sauvignon Blanc, Pinot Grigio
Red Wine -	Merlot, Cabernet
Sparkling Wine -	Moscato, Cuvee
Tap Beer -	Mid Strength, Full Strength
Soft Drink & Juices -	Coke, Sprite, Lift, Soda, Tonic, Apple, Orange, Cranberry, Pineapple

YOUR CHOICE

BAR TAB

1 BAR STAFF IS INCLUDED WITH YOUR FUNCTION. IF YOU REQUIRE A 2ND BAR STAFF - COST IS $150

A BAR STAFF MEMBER MUST BE PRESENT FOR THE DURATION OF YOUR FUNCTION. ALL BAR TAB DRINK SELECTIONS ARE LIMITED TO YOUR OWN DISCRETION.





CHRISTMAS ALTERNATE DROP MENU



1 course $35 (main alternate drop)
2 course $45 (main & dessert)
Minimum 20 pax
available for November & December Christmas bookings

Main

Slow roasted turkey breast with crispy rosemary potatoes, roasted asparagus & carrots, cranberry jus;

Herbed roasted crackling pork with caramel butternut squash, charred broccolini

Dessert

Berry pavlova with mixed berry compote and fresh berries;

Plum pudding with creme anglaise and fresh berries

TERMS AND CONDITIONS

Club Mooloolaba specialises in all types of functions and events including formal and informal dinners, birthday celebrations, cocktail parties, conferences and seminars, life celebrations, all things bowls - Party Bowls and Barefoot Bowls.

A $300 deposit is required to confirm your booking. This $300 will be credited towards catering. A $300 room/space hire will occur for November and December bookings.

INTERNAL POLICIES

- No food or beverage may be brought onto or taken off the premises.
- No offensive clothing is to be worn on premises . The definition of 'offensive' is at the discretion of Club Management.
- Thongs are permitted within the Club.
- Standard RSA policies will apply to all guests.
- Upon entry, ID must be presented upon request if asked. All guests must have relevant ID and guests under the age of 18 must be accompanied by a parent/legal guardian.

BOWLING POLICIES

- Footwear for the grass green (outdoors) is restricted to either thongs or barefoot.
- Footwear for the carpet greens (indoors) is restricted to either thongs or flat-sole shoes - if you do not have the correct footwear you cannot bowl.
- No children under 10 years to use the indoor greens. Children 10 and over can use outdoor greens with adult supervision.
- Strictly no drinks, food or smoking on the greens. Drink holders are provided at either end.
- Please don't stand, sit or place items in the ditches.
- Always roll your bowl: no bouncing, throwing or dropping. When bowling on the indoor greens, wait for a supervisor before starting your game.
- An approved smoking area is also available.

BAR TABS

All bar tab drink selections are chosen by you. If needed, we can help you decide on the best options to suit your function. Bar tabs must be paid on the night or prior. If your function is 50 guests or less, a bar fee of $120 is required for bar to be open.

DECORATING

Function organisers are welcome to decorate. We ask that at NO time is anything to be nailed into the walls of the function room. No glitter or confetti may be used as decorations.

MINORS

Minors are permitted in any of our function spaces until 10pm, if your function is not held in one of our private areas, then minors are also only permitted in the venue until 10pm. All under 18's must have a parent present at all times.

HOLIDAYS

15% Surcharge applies on Public Holidays. Plus a $500 fee for staff.

CAKE

Your cake can be placed in our cold room prior to your function at your own risk. We do not accept any responsibilities for your cake and require it to be labelled with your name, function area, time of cutting and any other information needed. Please note that we take the utmost care when handling your cake. $10 cakeage fee. Please note, we do not cut your cake.

FOOD SELECTION

All food selections must be finalised two (2) weeks prior to the function date. Changes to these food selections are not possible 72 hours prior to your event date.

PATRON BEHAVIOUR

Due to RSA laws, Club Mooloolaba has a duty of care for all it's patrons and reserve the right to terminate a party that infringes our rules and regulations without grounds.

PHOTOGRAPHY

Photography and video footage may be taken during the event for Club Mooloolaba's promotional purposes, including use on our website, social media and other marketing materials.

FINAL DETAILS & PAYMENT

All final details and payments must be made two (2) weeks prior to your event.

CONFIRMATION

By paying your deposit, you are confirming that these terms and conditions have been read over carefully and agreed upon by both Club Mooloolaba and all function guests.

CANCELLATION POLICY

If for some reason your function needs to be cancelled due to illness or unforseen circumtances, you will lose your deposit. Please notify the Functions Manager as soon as possible.