CORPORATE FUNCTIONS & EVENTS

AT PORTSEA SURF LIFE SAVING CLUB

WHY SETTLE FOR A BOARDROOM?

TAKE YOUR NEXT EVENT TO THE COAST — WHERE BIG IDEAS MEET OCEAN VIEWS.

Planning a leadership think tank, statewide strategy session, team-building day, or destination meeting? Portsea SLSC is where it all comes together.

Just 90 minutes from Melbourne, this stunning beachside venue delivers fresh air, fresh thinking, and room to move — with flexible indoor and outdoor spaces for groups from 20 to 100+. Swap city noise for ocean breeze.

Ditch the fluorescent lights for floor-to-ceiling views. Your next big breakthrough deserves a better backdrop.







PORTSEA BACK BEACH, VICTORIA
WWW.PORTSEASLSC.COM.AU/FUNCTIONS
03 5923 1014
EVENTS@PORTSEASLSC.COM.AU
@PORTSEASLSC_
PORTSEA SURF LIFE SAVING CLUB

WHAT'S INCLUDED?

AVAILABLE FOR SINGLE OR MULTI-DAY BOOKINGS, OUR PER-HEAD MEETING PACKAGES INCLUDE EVERYTHING YOU NEED TO RUN A SEAMLESS EVENT:

VENUE & FACILITIES

- Exclusive venue hire
- Free use of breakout areas & production office
- Flexible, configurable furnishings
- Free onsite parking

TECHNOLOGY & CATERING

- Free WiFi and LAN
- Free AV: screen, projector & microphone
- Morning & afternoon tea, coffee & snacks
- Lunch options: light bites through to full dining

WANT TO MAKE IT UNFORGETTABLE?

TAILOR YOUR EVENT WITH OPTIONAL ADD-ONS THAT TAKE IT BEYOND THE MEETING ROOM:

OUTDOOR ACTIVITIES WITH BAY PLAY

Kayaking, bike riding, and stand-up paddleboarding

ON-SITE ACCOMMODATION

64 bunk beds available, plus nearby accommodation packages

EXTENSION ACTIVITIES

Golf, Peninsula Hot Springs, Dolphin Swims, Fishing Trips & more

AVAILABILITY: MONDAY–THURSDAY, FEBRUARY TO NOVEMBER

Limited availability December through Easter due to lifesaving operations.

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THE SPACE

OPEN PLAN. FLEXIBLE BY DESIGN.

The main clubhouse can be configured as a single open space or divided into two separate zones using a retractable wall — ideal for separating your meeting from your dining, or running concurrent sessions. A dedicated production office provides a quiet breakout for smaller groups or presenters.

Run your event the way you need it: theatre-style presentations, boardroom-style workshops, banquet dining, or casual networking on the deck. The space works around you.

CLUB ROOM 1

- Approx. 120 sqm | 14.5m × 7.45m
- Remote-controlled 3m drop-down screen.
- Sliding door to main deck.

CLUB ROOM 2

- Approx. 92 sqm | 11.25m × 7.45m
- Epson ceiling-mounted projector.
- Remote-controlled 3m screen.
- Separate entry options via partition panels.

START THINKING OUTSIDE THE BOX.

NBN-speed WiFi and dedicated LAN lines mean your event can go beyond the walls. Beam in a keynote speaker from anywhere in the world, host hybrid sessions with remote teams, or run a live stream to multiple sites. Broadcast cameras, professional lighting, audio, and full network bridging can all be arranged through our exclusive AV partner, Outlook Communications. See the Audio Visual section for details.

FOOD & CATERING

Our kitchen specialises in fresh, locally sourced produce and flexible catering to suit any event format — from a quick working breakfast through to a full sit-down dinner.

BREAKFAST OPTIONS

CONTINENTAL

$35 PER PERSON

- Cereal, toast &Ccondiments
- Fresh fruit
- Tea & coffee self-serve station

SOMETHING SUBSTANCIAL

$15 PER ITEM

- PSLSC Egg & Bacon Roll
- Avocado & Goat's Cheese Roll
- Ideal for working breakfasts or early starts

THE WORKS

$50 PER PERSON

- Self-serve buffet or plated service
- Scrambled & poached eggs with bacon
- Chipolata sausages
- Mushrooms, baked beans & sautéed spinach
- Sourdough toast
- Waffles & maple syrup
- Tea & coffee self-serve station

FOOD & CATERING

LIGHTER LUNCH OPTIONS

All packages include a minimum of 10 guests and a Tea, Coffee & Juice station. Add the $500 venue booking fee.

LUNCH 1	LUNCH 2	LUNCH 3	LUNCH 4
$35 PER PERSON	**$45 PER PERSON**	**$55 PER PERSON**	**$65 PER PERSON**
• 1 platter (cold or wraps) • 1 sweet item	• 2 platters (cold, wraps, or hot) • 1 sweet platter	• 3 platters (any combination) • 1 sweet platter	• 4 platters (any combination) • 2 sweet platter

FOOD & CATERING

PLATTER SELECTIONS

COLD

- Assorted Classic Sandwiches — Egg & lettuce (V), ham & cheese, chicken avocado, fresh salad (V/GF)
- Mini Croissants — Smoked salmon & lemon cream cheese, ham & honey mustard, avocado & aged cheddar (V)

HOT

- Assorted Pie Platter — Mini gourmet Angus beef, chicken & leek, sausage rolls, spinach quiche. *Vegetarian options available.
- Bao Bun Platter — Pulled pork with Asian slaw, pulled chicken with Asian slaw. Vegetarian: Mushroom Bao Bun

NIBBLES

- Fruit & Cheese Platter (V, GF)
- Charcuterie Board — Meats, dips, nuts & cheeses

SWEET

- Fresh Baked Danish — Apple, berry, custard, escargot
- Muffin of the Day

EVENING FUNCTION PACKAGES

Perfect for end-of-year celebrations, client dinners, award nights, and gala functions. Choose between a relaxed seated meal or a casual canapés and roaming format.

SIT DOWN PACKAGES

PACKAGE 1

$80 PER PERSON

- Choice of 1 Entrée or Dessert
- Choice of 2 Mains (alternate drop)
- Cake cut & served (cakeage $8pp)
- Self-serve station

PACKAGE 2

$95 PER PERSON

- Choice of 1 cold canapé
- Choice of 2 hot canapés
- Choice of 1 Entrée or Dessert
- Choice of 2 Mains (alternate drop)
- Cake cut & served (cakeage $8pp)
- Self-serve station

PACKAGE 3

$110 PER PERSON

- Choice of 2 cold canapés
- Choice of 2 hot canapés
- Choice of 1 Entrée
- Choice of 2 Mains (alternate drop)
- Choice of 1 Dessert
- Cake cut & served (cakeage $8pp)
- Self-serve station

EVENING FUNCTION PACKAGES

Perfect for end-of-year celebrations, client dinners, award nights, and gala functions. Choose between a relaxed seated meal or a casual canapés and roaming format.

CANAPÉS & ROAMING PACKAGES

PACKAGE 1

$45 PER PERSON

- Choice of 2 cold canapés
- Choice of 3 hot canapés
- Choice of 1 slider or bao bun

PACKAGE 2

$58 PER PERSON

- Choice of 2 cold canapés
- Choice of 2 hot canapés
- Choice of 1 slider or bao bun
- Choice of 1 street food

PACKAGE 3

$68 PER PERSON

- Choice of 3 cold canapés
- Choice of 3 hot canapés
- Choice of 1 slider or bao bun
- Choice of 2 street food options

EVENING MENU SELECTIONS

ENTREE

Beef Carpaccio
Thinly sliced herb-marinated beef tenderloin, tomato mayonnaise, and mixed salad.

Smoked Chicken
Tender smoked chicken, heirloom tomatoes, creamy buffalo mozzarella, fresh basil, aged balsamic.

Prosciutto-Wrapped King Prawns
Charred lemon, Romesco sauce, micro herbs.

Caprese Salad
Cherry tomatoes, creamy bocconcini, fresh basil

Gin-Cured Salmon
House-cured salmon with gin, blackberries, and crisp green salad.

MAINS

All mains include seasonal vegetables and a crusty dinner roll.

Succulent Lamb Rump
Rosemary red wine jus, confit tomato, crisp zucchini fritter.

Duck Breast
Seared with creamy porcini mushroom risotto, wilted cavolo nero, roasted garlic aioli.

Beef Fillet
Heirloom vegetables, slow-baked potatoes, chimichurri sauce.

Crispy Skin Barramundi
Cauliflower purée, saltbush, peas, lemon thyme butter sauce.

Chicken Tagine
Slow-baked with mild spices, aromatic pearl couscous.

DESSERT

Lemon Curd Tart
With double cream

Dark Chocolate Caramel Torte

Marshmallow Pavlova
Raspberry coulis and chantilly cream.

Vanilla Cream Profiteroles
Chantilly cream and berries.

KIDS $8PP

Chicken Nuggets & Chips

Fish & Chips

DIETARY STATEMENT:

While we take all food allergies and dietary requirements seriously, our kitchen cannot guarantee any menu item is completely free from cross-contamination. Allergens handled include (but are not limited to) gluten, dairy, nuts, soy, eggs, and shellfish. Guests with severe allergies should be aware of this risk and carry an EpiPen.

CANAPÉS & ROAMING SELECTIONS

COLD CANAPÉS

Chicken Caesar Bites
Smoked chicken, crisp romaine, parmesan, Caesar dressing on croutons.

Smoked Salmon on Croûte
With lemon basil.

Minted Bocconcini & Melon Skewer

Assorted Rice Paper Roll Platter
Chicken, prawn, and vegetarian with dipping sauces.

Prawn & Garlic Pizza Bruschetta

Filo Three-Cheese & Pimento Rounds

Avocado Salsa Prawn Tacos

Goat Cheese Tartlets with Zucchini & Eggplant

HOT CANAPÉS

Peking Duck Spring Rolls
Hoisin glaze.

Roasted Vegetable Slider
Seasonal vegetables with pesto.

Pulled Chicken & Lemon Thyme Slider or Bao Bun

Pulled Pork & Chipotle Slider or Bao Bun

Chicken & Ginger Wonton
Steamed or crisped.

Pumpkin & Thyme Arancini Balls

Oven-Baked Scallops with Salsa Verde

Fresh Fish Goujons
with Homemade Garlic Aioli

STREET FOOD

Mild Thai Chicken Curry
Fragrant, gentle spice, steamed rice.

Lamb Koftas
Pearl couscous, creamy tzatziki.

Butter Chicken
Rich tomato curry, sultana basmati rice, warm naan.

Beer-Battered Fish & Chips
Golden fries, tartare sauce, fresh lemon.

Slow-Cooked Beef Ragu Gnocchi
Hearty beef ragu with soft potato gnocchi.

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DRINKS PACKAGES

All packages run for 4 hours. Additional time is charged at $6 per person per hour.

PACKAGE 1

$70 PER PERSON

- Choice of 1 beer
  (Carlton, Great Northern, Balta)
- Choice of 1 white wine
  (Sav Blanc, Chardonnay, Pinot Gris)
- Choice of 1 red wine
  (Shiraz, Cab Sav, Pinot Noir)
- Choice of 1 sparkling
  (Champagne, Prosecco)
- Cocktails available as add-on — $15pp
- Soft drink
- Tea & coffee

PACKAGE 2

$80 PER PERSON

- Choice of 2 beers
  (Carlton, Great Northern, Balta)
- Choice of 2 white wines
  (Sav Blanc, Chardonnay, Pinot Gris)
- Choice of 2 red wines
  (Shiraz, Cab Sav, Pinot Noir)
- Choice of 2 sparkling
  (Champagne, Prosecco)
- Cocktails available as add-on — $15pp
- Soft drink
- Tea & coffee

PACKAGE 3

$90 PER PERSON

- Choice of 2 beers
  (Carlton, Great Northern, Balta)
- Choice of 2 white wines
  (Sav Blanc, Chardonnay, Pinot Gris)
- Choice of 2 red wines
  (Shiraz, Cab Sav, Pinot Noir)
- Choice of 2 sparkling
  (Champagne, Prosecco)
- Cocktail of choice
  (Aperol Spritz, Margarita, Strawberry Daiquiri, Mojito, or Espresso Martini)
- Soft drink
- Tea & coffee

AUDIO-VISUAL PACKAGES

POWERED BY OUTLOOK COMMUNICATIONS

Portsea SLSC has been fully upgraded with the latest audio-visual technology, delivering crystal-clear sound, vibrant displays, and seamless connectivity. Outlook Communications is the exclusive AV provider at Portsea SLSC — their experienced team ensures every event runs flawlessly. Please note: No external audio-visual company may operate within Portsea SLSC without prior written consent from Outlook Communications.

FULLY INTEGRATED BASIC AV PACKAGE- $1850 + GST

COMPULSORY FOR ALL EXTERNAL EVENT HIRES.

Package includes:

- Experienced AV technician for the full duration of your event
- 1 × Sennheiser wireless handheld microphone
- Motorised drop-down projector screen
- In-ceiling speaker system throughout the venue and balcony

AUDIO-VISUAL PACKAGES

OPTIONAL ADD-ONS

Enhance your event with any of the following upgrades. All bookable through the venue at time of enquiry.

ITEM	STANDARD PRICE	OUR PRICE
LCD Digital Lectern (PSLSC logo / black screen)	$340 + GST	TBC
LCD Digital Lectern (client logo — client supplies artwork)	$380 + GST	TBC
LCD Digital Lectern (client logo — AV team edits artwork)	$460 + GST	TBC
Dreamfest LED Festoon 45m — installed on balcony	$800 + GST	TBC
Dreamfest LED Festoon 45m — custom layout	$1,200 + GST	TBC
Additional Sennheiser handheld wireless mic	$100 + GST each	TBC
Additional Sennheiser headset wireless mic	$80 + GST each	TBC
Additional Sennheiser lapel wireless mic	$80 + GST each	TBC
Custom branded windsock (client keeps)	$275 + GST each	TBC
Live Band — Allen & Heath CQ18T console + band mic kit	$250 + GST	TBC
Live Band — Speaker upgrade (2× RCF 912 tops + 2× RCF 702 subs)	$250 + GST	TBC
Coloured Wall Uplighting — full room	$720 + GST	TBC
Coloured Wall Uplighting — half room	$400 + GST	TBC
Coloured Wall Uplighting — single wall	$150 + GST	TBC
Wireless Speaker Kit (beach ceremony — 2× LSP Pro 500 + stands + wireless mic)	$500 + GST	TBC

LET'S BUILD YOUR NEXT EVENT

START PLANNING TODAY!

GETTING HERE

From Melbourne: 90 minutes via the Mornington Peninsula Freeway. For parking, use the Middle Car Park on Levy Loop and walk down the ramp to the club. Free onsite parking is included in all event packages.

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