

CALOUNDRA POWER BOAT CLUB'S

WEDDING PACKAGE

2025 - 2026



Congratulations on your engagement!

To the newly engaged couple,

We are so thankful that you're thinking about stepping into the next chapter of your life with us.

I've had the absolute honour of curating the perfect day for hundreds of new couples, and I couldn't think of a better place for each of them to start their next chapter together than on the beautiful shores of Golden Beach.

The award-winning Caloundra Power Boat Club is known for its incredible backdrop, overlooking the stunning Pumicestone Passage toward Bribie Island.

Our space features a beautiful outdoor gazebo for your ceremony, a gorgeous waterfront balcony for pre-reception drinks and air-conditioned rooms with fully stocked bars so you and your guests can dance the night away in total comfort.

I hope this wedding package gives you a better idea of what we can offer you on your special day.

I look forward to helping you plan a day that you and your guests will remember forever.

Priscilla Wilcox
Functions Coordinator
Caloundra Power Boat Club
functions@caloundrapowerboat.com.au
mobile 0419 678 365
phone (07) 5492 1444





SAY I DO WITH A VIEW

Our stunning waterfront gazebo package includes the following:

- 30 Americano chairs
- Signing table, plus two chairs for the couple

Total Cost: \$350.00 (discounted*)

*Discounted rate applied if your reception is held in one of our function rooms.

*\$500 Gazebo hire applies if reception is not held at the club.

Our glass enclosed balcony is a wet weather alternative as is our Waves Room, dependent on availability.

If you require additional services please refer to our attached preferred supplier list.

ROOM HIRE

The Caloundra Power Boat Club can cater for all types of functions. With three function rooms, catering for anything from an intimate wedding of 40, to a large wedding of 180.

Choose one of our air-conditioned waterfront function rooms to suit the size of your wedding. Each room is equipped with a fully stocked bar, PA system and video projection equipment, easy access to the public toilets and lift, (plus outside smoking area.)

DOLPHINS ROOM (up to 100 people seated) **\$650.00**
(includes glassed enclosed balcony hire for pre-reception drinks)

PELICANS ROOM (up to 120 people seated) **\$600.00**
(includes stage and built-in dance floor)

WAVES ROOM (up to 40 people seated) **\$400.00**

Gazebo hire \$350.00 with reception held at the club

Gazebo hire \$500.00 without reception held at the club (time allocation permitting)

Your function coordinator will assist you with room selection.



RECEPTION PACKAGES

COCKTAIL STYLE - MINIMUM 40 PEOPLE

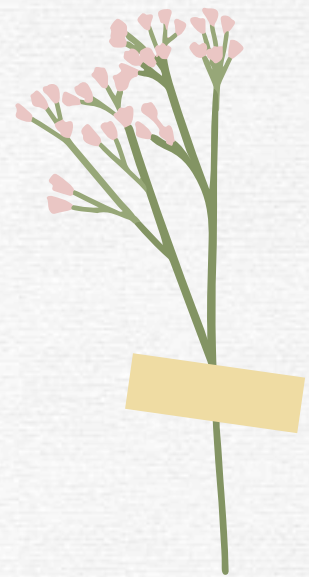
- \$75.00 per person
- 5 canape selection
- Seafood upgrade available

PLATED WEDDING - MINIMUM 40 PEOPLE

- Served alternately
- \$100.00 per person (2-course)
- \$115.00 per person (3-course)
- Half-hour canapes included
- Wedding cake as dessert

BUFFET WEDDING - MINIMUM 40 PEOPLE

- \$100.00 per person (bride's cake as dessert)
- \$110.00 per person (standard buffet)
- \$120.00 per person (premium buffet)
- \$140.00 per person (seafood buffet)
- Half-hour canapes included



FOR THE KIDS

- Children attending the wedding aged between 5 and 12 years can either have the same meal as the adult at half-price or a \$20 kids meal which includes: chicken nuggets & chips or fish & chips, with ice cream & topping.
- No charges apply for children under 4 years of age

ADDITIONAL EXTRAS

- Cheese platter selection served with crackers and dried fruit: \$12.00 per person
- Canapes served for an additional half hour duration: \$10.00 per person
- Chair covers: \$4.00 per chair OR \$5.50 per chair with sash

COCKTAIL STYLE

The Cocktail Style Package is a delightful option for those who prefer a more relaxed celebration.

Minimum number of guests: 40

Price per guest: \$75.00

THE COCKTAIL PACKAGE INCLUDES:

- 1.5 hours of continuous platter service
- Wedding cake cut and served on platters
- Cocktail tables and dry bars (table cloths included)
- Beach-themed glass vase centerpieces
- White napkins
- Gift and cake table
- Audio system (with microphone)
- Dance floor
- Reception venue available until 11:30 pm



COCKTAIL STYLE MENU

Canapes Selection (select 5)

- Goat cheese & caramelised beetroot tartlet
- Lamb sliders with cucumber raita & mango paw paw chutney (DF)
- Smoked salmon & chive cream cheese tarts with baby capers
- Satay chicken kebabs & peanut dipping sauce (GF)
- House-made calamari with lemon & lime aioli (GF)
- Chinese style duck spring rolls with hoi sin dipping sauce (DF)
- Ginger chicken sliders with sweet chilli & lime mayo
- Vegetarian spring rolls with soy sauce

Wedding cake

- Freshly-brewed tea and coffee
- Chocolates to finish

PLATED PACKAGES

The Plated Wedding Package is a delightful option for those who prefer a more formal sit down dinner.

Minimum number of guests: 40

Price per guest: \$100.00 (two-course)

\$115.00 (three-course)

THE PLATED WEDDING PACKAGES INCLUDE:

- Half-hour pre-dinner canapes (Chef's choice)
- Two dishes chosen from our functions menu, served alternately
- Wedding cake served with fruit coulis and Chantilly cream
- Cake table with white linen
- White linen napkins
- Gift/wishing-well table with white linen
- Bridal and guests table with white linen
- Beach-themed glass vase centrepieces
- Easel available for seating plan
- Audio system (with microphone)
- Reception venue available until 11:30pm
- Dance floor



PLATED WEDDING MENU

ENTREE:

(choose 2 options)

- Pumpkin, feta and caramelised onion frittata with a side of balsamic glazed rocket salad (GF)
- Moroccan grilled chicken with vegetable couscous, baby greens & citrus dressing
- Char-grilled squid with basil, vine-ripened tomatoes & bocconcini salad
- Marinated prawn skewer with steamed jasmine rice and pineapple, chilli & mint salsa
- Rare roast beef on a summer ratatouille, then finished with pesto oil & shaved parmesan
- Chilled timbale of sand crab, avocado & cherry tomato salsa
- Crispy pork belly atop an Asian salad with a spiced fig glaze
- Chinese duck rolls with lemongrass rice and julienne salad



MAINS:

(choose 2 options)

ALL MAINS ARE SERVED WITH BREAD ROLLS & STEAMED SEASONAL VEGETABLES

- Eye fillet medallions with herbed Kipfler potatoes, wild mushrooms & rosemary jus
- Sirloin steak with trussed tomatoes, asparagus and rustic cut chips
- Tasmanian salmon on a sautéed tomato, olive & spinach salsa with a spiced tomato jus
- Kimberly coast barramundi with creamy scalloped potatoes & lemon butter sauce
- Roast chicken breast with potatoes, creamy mustard sauce and walnut gremolata
- Roasted pork loin with sweet potato mash & apple chutney

BUFFET PACKAGE

The Plated Wedding Package is a delightful option for those who prefer a more formal sit-down dinner.

Minimum number of guests: 40

Price per guest: \$100.00 (wedding cake as dessert)

\$110.00 (standard buffet)

\$120.00 (premium buffet)

\$140.00 (seafood buffet)

THE BUFFET WEDDING PACKAGE INCLUDES:

- Buffet menu, including bride's cake as dessert
- Half hour, pre-dinner canapes
- Wedding cake served with fruit coulis and Chantilly cream
- Cake table with white linen
- White linen napkins
- Gift/wishing-well table
- Bridal and guests table with white linen
- Beach themed glass-vase centerpieces
- Easel available for seating plan
- Audio-system with microphone and dance floor
- Reception venue available until 11:30pm
- For additional desserts \$15p/p applies



BUFFET MENU

THE BUFFET INCLUDES:

COLD SELECTION

- Bread basket
- Cold meat platter
- Garden salad
- Sweet potato & rocket salad
- Grilled vegetable & feta salad
- Selection of condiments

HOT SELECTION

- Mustard-baked beef sirloin
- Tender roast pork leg
- Herb roasted baby potato
- Steamed panache of vegetables
- Lemongrass steamed jasmine rice
- Red wine jus

FORK DISHES (2 options)

- Thai green curry chicken
- Spinach & ricotta ravioli with roast pumpkin sauce
- Roast pumpkin gnocchi tossed with basil pesto
- Beef coconut korma curry
- Pork & almond stir fry
- Chicken coq au vin with red wine, mushrooms, bacon & onion
- Beef & mushroom stroganoff

DESSERT - Wedding Cake Cut & Plated - No charge:

Or \$15 p/p

- Chef's selection of individual desserts
- Fruit platter
- Chantilly cream
- Fruit coulis
- Tea, coffee & chocolates



Vegetarian and vegan options available on request

PREMIUM BUFFET MENU

Want all the extras? Upgrade your buffet package to our premium option.

Price per guest: \$120.00

ADD ONE OF THE FOLLOWING:

- Lime marinated reef fish fillet w/ mango salsa
- Thai prawn noodle stir fry
- Rosemary roast lamb with mint sauce
- Chef's selection of local cheeses with crackers, fresh & dried fruit

But that's not all. You also have the option of upgrading to our Seafood Wedding Buffet.

Price per guest: \$140.00

ADD ONE OF THE FOLLOWING:

- Mooloolaba king prawns **or**
- Fresh Australian oysters



WINE LIST

\$ 7.00 per glass \$27 per bottle



CHARDONNAY PINOT NOIR (SPARKLING)

Aromas of freshly cut apple and brioche before opening up to reveal some riper, more tropical notes. On the palate the fine bubbles refresh the mouth and exude even further primary citrus characters before finishing with a delightfully clean sorbet like character.



SAUVIGNON BLANC

Aromas of citrus, cut foliage and tropical fruits. The tight but generous palate displays complex savoury flavours of lemon pith and preserved lemon, developing into delectable fresh tropical fruits, long and fresh with quintessential tangy citrus line.



CABERNET SAUVIGNON

Blueberry and a hint of dried eucalypt follow. The upfront palate shows delightful dark fruit characters, balanced beautifully with savoury notes of potpourri and a lovely mouth filling finish. The well balanced wine shows great structure and fine, focused tannins.

RHYTHM & RHYME

\$ 7.00 per glass \$27 per bottle



CHARDONNAY

Aromas of ripe stone fruit, melon and peach abound. The palate has good weight, peach and melon flavours dominating with a hint of citrus, and a clean, delicate finish.



SHIRAZ

Enticing varietal fruit driven aromas of spicy cherry and plum with some herbal notes. On the palate cherry and plum fruits, some spice and a hint of oak with good length and fine, soft tannins.



ROSÉ

The wine shows lifted strawberry, raspberry and cherry aromas. Fresh fruit salad and lovely crispness on the palate.

Please Note: Bar prices in the function rooms are slightly dearer than downstairs club prices as we stock quality wines and provide a personalised bar & table service.

OUR PREFERRED SUPPLIERS

ENTERTAINMENT/PHOTOBOOTH

- Tahn Hoani - 0466 600 953
tahnsphtobooth@gmail.com
- Rockin U Wild - 0438 745 522
www.rockinuwild.com.au
- All star DJ+Photo Booth - 0402 023 834
www.allstardjs.com.au
www.allstarphotobooths.com.au
- Paul Collier Wedding DJ + photobooth
0410 587 221
www.professionaldjs.com.au
- Moove it DJs 0414 443 091
- Colin Dodds - 0434 623 935
www.greatlivemusic.com.au
- In the Booth Sunshine Coast
www.inthebooth.com.au

PHOTOGRAPHERS

- Lou O'Brien - 0422 932 481
lou@imagesbylouobrien.com
www.imagesbylouobrien.com
- Tara Lee - 0401 632 653
www.taraleephotography.com.au
- Shellsbells Photography
www.shellsbells.com.au

CELEBRANTS

- Karen Faa - 0412 242 454
www.karenfaa.com
- Francesca Ellul - 0437 747 106
www.heart2soulceremonies.com.au
- Suzanne Riley - 0411 384 868
www.suzanneriley.com.au

MAKEUP & HAIR

- Justina Beaumont - 0404 461 976
justina.simone.beaumont@gmail.com

DECORATORS

- Cloud Nine Weddings
Julie 5443 6484
www.sunshinecoastwedding.com

ACCOMODATION

(Within walking distance)

- Gemini Resort - 5492 2200
www.geminiresort.com.au
- Ramada Resort by Wyndham Golden Beach - 5437 4100
www.wyndhamhotels.com
- The Moorings - 5492 1388
www.mooringsbeachresort.com
- Sails Resort - 5492 7888
www.sailsresort.com
- Grand Pacific - 13 20 07
www.breakfree.com.au/grand-pacific
- BIG4 Caloundra Holiday Park
5492 0000
www.big4caloundra.com.au

CARS

- Deluxe Kombi Service - 0402 615 126
www.deluxkombiservice.com.au
- Wheels to Weddings - 0417 155 844
www.wheelstoweddings.com.au

ALTERATIONS

- Helen Sattler - 0428 63 22 73
www.thesassiseamstress.com.au

FLOWERS

- House of Flowers - 0493 802 831
hello@house-of-flowers.com.au
www.house-of-flowers.com.au
- Olive Collective - 0488 796 236
www.olivecollective.com.au

CAKES

- Creative Cakes
Shirley 0415 056 570
- Brownz bakes - Robyn 0402 234 054
www.brownzbakes.com.au
- Leane Ferris - 0402 925 038
leacake.pelicanwaters@hotmail.com

WEDDINGS AT CALOUNDRA POWER BOAT CLUB



View a real wedding at Caloundra Power Boat Club here
<https://www.imagesbylouobrien.com/caloundra-power-boat-club-beach-wedding-venue>

CEREMONY



RECEPTION



RIGHT ON THE OCEAN



Want to start your next
chapter with us?

Contact us today:

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Office: 5492 1444

