CALOUNDRA POWER BOAT CLUB'S

Wedding Package

2026



Caloundra Power Boat Club
at Golden Beach

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 Manager
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:

- 50 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 30, 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 function bathrooms 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
(no dance floor)

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 Bookings

COCKTAIL STYLE - MINIMUM 40 PEOPLE

- $75.00 per person
- Grazing table to start
- 5 canape selection handed around
- Seafood upgrade available

PLATED WEDDING - MINIMUM 30 PEOPLE

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

BUFFET WEDDING - MINIMUM 40 PEOPLE

- $100.00 per person (bride's cake as dessert)
- $115.00 per person (standard buffet includes dessert)
- $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 11 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: 30
Price per guest: $75.00

THE COCKTAIL PACKAGE INCLUDES:

- Grazing table to start
- 1.5 hours of continuous platter service
- Own 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)

- Grazing table to start
- Goat cheese & caramelised beetroot tartlet
- Lamb sliders with cucumber raita & mango paw paw chutney (DF)
- Smoked salmon (A) & chive cream cheese tarts with baby capers
- Satay chicken kebabs & peanut dipping sauce (GF)
- House-made calamari (I) 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: 30
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
- Own 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 (I) with basil, vine-ripened tomatoes & boccocini salad
- Marinated prawn skewer (A) 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 (I), 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 (A) on a sautéed tomato, olive & spinach salsa with a spiced tomato jus
- Northern Territory barramundi (A) 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)
$115.00 (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 (I) w/ mango salsa
- Thai prawn (A) 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 (A) or
- Fresh Australian oysters (A)



SEAFOOD LABELLING LAWS

At Caloundra Power Boat Club, we are proud to showcase the best of Australia's coastline. Our menu features a selection of premium seafood that may be Australian, imported, or a mix of both, labelled in accordance with legislation. Where possible, we source locally from the Sunshine Coast and surrounding regions to bring you the freshest catch, while also offering carefully selected imported varieties to ensure consistent quality and year-round availability.

SEAFOOD ORIGIN Australian (A) | Imported (I) | Mixed (M)

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
  tahnsphotobooth@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
- Colin Dodds - 0434 623 935
  www.greatlivemusic.com.au
- Photobooth Hire Sunshine Coast
  www.photoboothhire.com.au

PHOTOGRAPHY & VIDEOGRAPHY

- Lou O'Brien - 0422 932 481
  lou@imagesbylouobrien.com
  www.imagesbylouobrien.com
- Ben Connolly Photography
  www.benconnolly.com.au
- VC Media www.vcmedia.com.au
  byron@vcmedia.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
- Nicky Jane - 0411 807124
  www.hinterlandceremonies.au

MAKEUP & HAIR

- Justina Beaumont - 0404 461 976
  justina.simone.beaumont@gmail.com
- Rolling Scissors - 0418 740 872
  sandi@rollingscissors.com.au
- Makeup by Marlies - 0402 170 579

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
- Superstretch300 Limousines - 0447 718 751

FLOWERS

- House of Flowers - 0493 802 831
  hello@house-of-flowers.com.au
- Olive Collective - 0488 796 236
  www.olivecollective.com.au
- Ivy & Ash - www.ivyandash.com.au
- Ever After Flowers
  everybloom@outlook.com
- Flwr Mrkt Bulcock Street
  hello@caloundraflorist.com.au

CAKES

- Brownz bakes - Robyn 0402 234 054
  www.brownzbakes.com.au
- Leane Ferris - 0402 925 038
  leacake.pelicanwaters@hotmail.com

WEDDING DANCE

- Wedding Dance Sunshine Coast
  Jacki
  weddingdancesunshinecoast@gmail.com

Weddings at the Caloundra Power Boat Club





Ceremony









Reception









Right on the ocean









Wedding Food Highlights

BEAUTIFULLY CRAFTED DISHES TO MAKE YOUR
SPECIAL DAY EVEN MORE MEMORABLE

ENTRÉE - VEGETARIAN



ENTRÉE - ROAST BEEF



ENTRÉE - PORK BELLY



ENTRÉE - DUCK ROLLS



ENTRÉE - PRAWN SKEWER



MAIN - EYE FILLET



MAIN - BARRAMUNDI



MAIN - CHICKEN



MAIN - SIRLOIN STEAK



Want to start your next chapter with us?

Contact us today:

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Mobile: 0419 678 365
Office: 5492 1444

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