



Clock Hotel
FUNCTION & EVENTS PACKAGES

ELEVATE YOUR EXPERIENCE

The Clock Hotel brings more to the table, with our designated & communal functions spaces.

Next to your celebratory events, The clock Hotel is able to host a multitude of event styles from corporate, conferences, launches, dance parties and concerts and stage performances.

Our experienced team of event managers, expert chefs and beverage leaders, will ensure your event is every bit as wonderful as you imagined it. We pride ourselves on being attentive and delivering flawless service throughout your event.

Whether it's grand or intimate, The Clock Hotel is the perfect choice for a celebration to remember.

The following menu selections are intended as a guide to the services we are able to offer you. We are more than happy to tailor these services to suit your specific requirements.

All menus & prices are to change seasonally without notice.



CLOCK HOTEL

📍 3282 Surfers Paradise Blvd, SURFERS PARADISE

LEVEL 1

300 COCKTAIL

MIN. SPEND FROM \$2,000

- Private room
- Exclusive bar and bartender
- Your playlist + iPod connectivity
- Dance floor and microphone
- DJ and console optional



PLATTERS

Our sumptuous platters are placed on tables for your guests to feast.

Wait service is available for \$40 per hour, per staff member with a 2 hour minimum requirement.

(v) vegetarian
(gf) gluten free

Gluten free items may contain traces of gluten from the cooking process.



CLASSIC

Crunchy Thick Cut Chips, chilli aioli (v) (gf)	38
Spring Rolls, sweet chilli sauce (20 pieces) (v)	48
Tomato, Basil & Parmesan Bruschetta (20 pieces) (v)	44
Hummus, Guacamole & Beetroot Dips, toasted flat bread, vegetable crudities	50
Thai Fish Cakes, namjin dressing (20 pieces)	60

PREMIUM

Dynamite Popcorn Chicken, hot sauce (50 pieces)	65
Spicy Chicken Wings, smokey bbq sauce (25 pieces)	50
Mac & Cheese Croquettes, shaved parmesan, aioli (20 pieces) (v)	60
Spice Fried Calamari, aioli (30 pieces)	60

DELUXE

Beef Brisket, Rosemary & Red Wine Mini Pies (20 pieces)	65
Australian Cheese & Fresh Fruit plate, nuts, condiments, crackers, bread	70
Wagyu Beef Sliders, tomato, cos, cheddar, smokey bbq sauce (20 pieces)	66
Fried Fish Tacos, lime coriander cream, habanero mayo, slaw (12 pieces)	52
Searred Black Angus Beef Skewers, smokey bbq sauce glaze (20 pieces) (gf)	70

INDULGENT

Prawn Cocktails, marie rose sauce (25 pieces)	77
Sydney Rock Oysters cucumber vinaigrette (24 pieces)	72
Rock Lobster, King Prawns (24 pieces), Sydney Rock Oysters (12 pieces)	330
Smokey BBQ Pork Riblets (20 pieces)	80

DESSERT

Mini Chocolate Cake Bites (20 pieces)	65
Mini Apple Pie Bites, Cointreau cream (25 pieces)	65

PACKAGES

INCLUDES 2 PLATTERS OF EACH ITEM

OPTION 1
6 PLATTERS - \$310
2 CLASSIC
1 PREMIUM

OPTION 2
10 PLATTERS - \$490
2 CLASSIC
2 PREMIUM
1 DELUXE

OPTION 3
16 PLATTERS - \$775
3 CLASSIC
3 PREMIUM
2 DELUXE

NOODLE BOXES

15 BOXES \$135 | EXTRA BOXES \$9 EACH *choose one selection

Beer battered Flathead Fillet, thick cut house chips, house tartare
Salt & Pepper Calamari, thick cut chips
Hokkien Noodles, chicken or vegetable, oyster sauce
Pesto Penne Pasta
Southern Fried Chicken, slaw

PLATTERS

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**SPECIAL DIETARY REQUIREMENTS
CAN BE CATERED FOR BY UPON
REQUEST.**

Please contact our friendly events staff for more information.

(v) vegetarian
(vg) Vegan
(gf) gluten free

Gluten free items may contain traces of gluten from the cooking process.

*(vg) options may contain traces of Gluten due to the cooking process.

GLUTEN FREE - VEGAN OPTIONS

Roasted Cauliflower Rosettes, tomato chutney (vg) (gf)	49
Spiced Chickpea & Puy Lentil Mini Naked Burgers, slaw, lettuce cups (vg) (gf) (20 pieces)	48
Salted Chili Sweet Corn & Green Pea, lettuce cups (vg) (gf)	49
Vietnamese Rice Paper Rolls, chilli dipping sauce (vg) (gf) (20 pieces)	60
Spring Rolls, sweet chilli sauce (20 pieces) (vg) (gf)	48
Hummus, Guacamole & Beetroot Dips, rice crackers, vegetable crudities (vg) (gf)	50



FEED ME PACKAGES

90 MINUTES OF SERVICE



PUB CLASSICS

\$44 pp

MIN. 25 GUESTS

Mac & Cheese Croquettes (v)
Crunchy Thick Cut Chips (v,gf)
Spring Rolls (v,gf)
Tomato, Basil &
Parmesan Bruschetta (v)
Hummus, Guacamole
& Beetroot Dips (gf)

TACO ABOUT IT!

\$48 pp

MIN. 25 GUESTS

Fried Fish Tacos
Chicken Tacos
Beef Tacos
Vegetarian Nachos



SEAFOOD & EAT IT

\$88 pp

MIN. 30 GUESTS

COLD SELECTION

Breads
Sydney Rock Oysters
Tasmanian Smoked Salmon
Cold Cuts
Mixed Leaf Salad
Potato & Bacon Salad
Beetroot & Goats Cheese Salad

HOT SELECTION

Roast Beef
Herb Potatoes
Red Wine Jus
Garlic King Prawns
Jasmine Rice
Queensland Barramundi
Lemon butter sauce
Stir fry seasonal vegetables

SWEET SELECTION

Chocolate Cake
Seasonal Fruit Platters
Tea & Coffee

SET COURSE MENUS



STANDARD

1 COURSE \$31PP
2 COURSE \$42PP
3 COURSE \$48PP

BREAD

Bread Rolls & mixed selection of bread, butter, olive oil & balsamic

ENTRÉE

Choose one option from below:

Chargrilled Mediterranean Vegetable Tartlet, blue cheese, salad greens (gf)(v)
Tempura Prawns, wasabi soy dressing
Salt & Pepper Calamari, namjin sauce
Chicken Caesar Salad, cos, bacon, parmesan, egg, croutons

MAINS

Choose one option from below:

Pan-fried Salmon Fillet, buttered beans, toasted almonds (gf)
Chargrilled 350G T- bone Steak, creamy mash, jus (gf)
Teriyaki Chicken Breast, asian greens, toasted sesame
Cognac Infused Pork Fillet, herbed potatoes, apple sauce

VEGETARIAN

Choose one option from below:

Mushroom Risotto, shaved parmesan
Chargrilled Vegetable Stack, bocconcini, rocket, pesto
Gnocchi, olives, capers, sundried tomatoes, creamy white wine sauce

DESSERT

Choose one option from below:

Individual Baked Cheesecake, passionfruit coulis
Vanilla Pannacotta, berry coulis

PREMIUM

1 COURSE \$36PP
2 COURSE \$49PP
3 COURSE \$59PP

BREAD

Bread Rolls & mixed selection of bread, butter, olive oil & balsamic

ENTRÉE

Choose one option from below:

Chargrilled Mediterranean Vegetable Tartlet, blue cheese, salad greens (gf) (v)
Tasmanian Smoked Salmon & King Prawn Salad, citrus chive dressing (gf)
Sydney Rock Oysters, cucumber vinaigrette (1/2 dozen) (gf)
Moroccan Lamb Salad, tzatziki (gf)

MAINS

Choose one option from below:

Oven Roasted Barramundi, caramelised eggplant, tomato chive vinaigrette (gf)
MAS Certified 300G Scotch Fillet, grilled field mushrooms, red wine jus (\$5 extra each)
Chargrilled 350G T- bone Steak, creamy mash, jus (gf)
Chilli & Garlic King Prawn Skewers, saffron risotto
Herb Crusted Lamb Rack, pumpkin couscous, mint jus
Stuffed Roast Chicken Breast, cognac marinated apricots, almonds, pea mash, herb butter

VEGETARIAN

Choose one option from below:

Mushroom Risotto, shaved parmesan
Chargrilled Vegetable Stack, bocconcini, rocket, pesto
Gnocchi, olives, capers, sundried tomatoes, creamy white wine sauce

DESSERT

Choose one option from below:

Individual Tiramisu
Chocolate & Caramel Pudding, chocolate, caramel sauce
Australian Cheese & Fresh Fruit plate, nuts, condiments, crackers, bread

MIN. 15 GUESTS

Choose one selection from each course to be served on a set basis. \$2 surcharge per person applies for an alternate service under 40 guests. For groups over 40 guests, choose two selections from each course to be served on an alternate basis.

Special dietary requirements can be catered for.

BEVERAGE PACKAGES

IF OPTING FOR A BEVERAGE PACKAGE, ALL GUESTS MUST BE ON THE SAME SELECTED BEVERAGE PACKAGE OPTION

STANDARD

2 HOURS \$37PP
3 HOURS \$45PP
4 HOURS \$50PP
5 HOURS \$55PP

ADD
HOUSE SPIRITS \$7PP

Tooheys New
Boags Light
Morgans Bay Shiraz Cabernet
Morgans Bay Chardonnay
NV Wolf Blass Bilyara Brut
Schweppes Soft Drinks
Assorted Juices

PREMIUM

2 HOURS \$45PP
3 HOURS \$50PP
4 HOURS \$55PP
5 HOURS \$60PP

ADD
HOUSE SPIRITS \$7PP

Local & Imported Tap Beers
2 x Red varietals
2 x White varietals
Sparkling Wine
Schweppes Soft Drinks
Assorted Juices

DELUXE

2 HOURS \$49PP
3 HOURS \$55PP
4 HOURS \$60PP
5 HOURS \$65PP

ADD
HOUSE SPIRITS \$7PP

All tap and bottled beer
All wine by the glass
Schweppes Soft Drinks
Assorted Juices

OR YOUR CHOICE OF:

PRE PAID BAR TAB

Pre-selected beverages available

CASH BAR

Guests purchase their own drinks

*RSA LAWS & CONDITIONS APPLY

