2027
WEDDINGS
WITH A VIEW

DONOVANS
surf club
Restaurant & Bar

DONOVANS Surf Club Restaurant & Bar
23 Surf Club Road
COFFS HARBOUR NSW 2450

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e weddings@donovansvenues.com.au

ABOUT | DONOVANS SURF CLUB RESTAURANT & BAR

As one of Coffs Harbour's premier beachside venues, we are no strangers to weddings. From small, intimate gatherings to large, extravagant affairs, we have the team and the local partners to make your day everything you have dreamed of.

So what is it that makes a Surf Club wedding just so special? Our stunning Pacific Ocean views, central location and ample carparking are only the start. Our in-house dedicated Wedding Coordinator Kelsey is here for you every step of the process, from booking and planning to everything coming together on the big day. Whether you're after an intimate gathering or full venue exclusivity, there is a range of flexible options and pricing to suit all budgets. The exclusive venue hire includes private access to the venue for your evening, creating a truly memorable experience.

Designed by Executive Chef and owner Matt Donovan, our menu celebrates the essence of local ingredients, characterised by fresh and uncomplicated flavours. Whether it's a casual cocktail vibe or a more formal sit-down dinner, we can tailor our menus to suit your needs.

The bar is run by Coffs Harbour Surf Life Saving Club, with all proceeds going back into local life saving operations. The Bar Manager, will collaborate with you to curate the perfect wine selections and manage all aspects of beverages and bar services.

To start your wedding planning, email Kelsey weddings@donovansvenues.com.au.

CEREMONIES AT DONOVANS

CEREMONY INCLUSIONS | $600

Signing table & Chairs

20 x White Cabaret Chairs

2x White wooden plinths

All cocktail hour furniture

(high bar tables, stools, coffee tables, lounges)

All waitstaff & barstaff

Spotify playlist management if required

Dedicated wedding coordinator on the day

Marquee/ Beachside deck set up and pack down

BEACHSIDE DECK

The Beachside Deck, fully enclosed in glass, provides breathtaking panoramic ocean views. This flexible space can be used as a dedicated ceremony location (or a wet weather backup) from 5pm, a designated area for children, or a relaxed mingling space separate from the seated dinner setup.

SOLITARY ISLAND MARQUEE DECK

The Solitary Island Marquee Deck is a spacious open air terrace with stunning views of the ocean, Solitary Islands, and Macauleys Headland. It's an ideal setting for an intimate wedding ceremony from 4:30 pm or a relaxed pre-reception gathering with drinks and cocktail-style canapés from 4:30 pm.

FROM INTIMATE DINING EXPERIENCES TO SPECTACULAR CELEBRATORY FEASTS

We only book one wedding or event per evening, so the spaces are for your own exclusive use.

EVENTS & DINING AREA

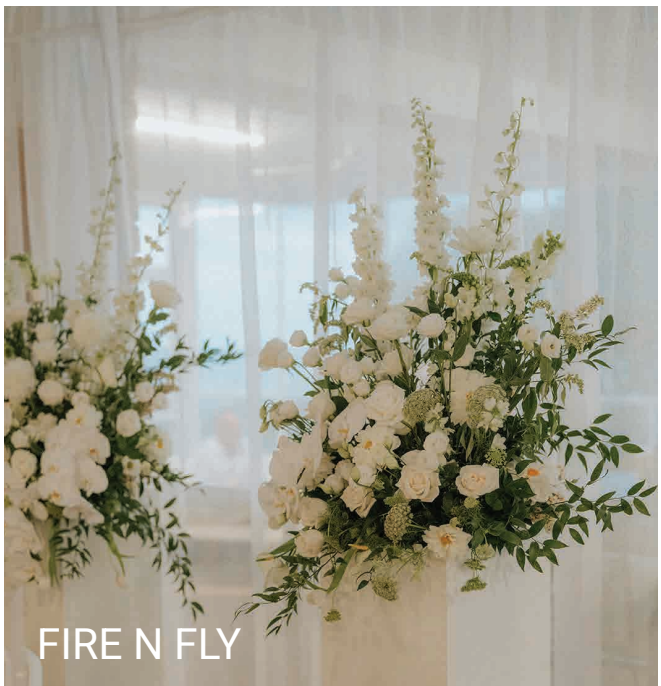
Set against the stunning backdrop of the beachfront, our versatile Events & Dining area offers the perfect setting for unforgettable wedding receptions. Thoughtfully positioned just steps from our popular bar—a favourite gathering spot for guests—this space is versitile from formal dinners to relaxed cocktail celebrations.

Curated with flexibility in mind, the space can be effortlessly tailored to suit your vision. Whether you're planning an intimate seated affair or a lively, stand-up affair, there's ample room to bring your dream event to life. The generous floor plan also allows for seamless integration to the dancefloor, DJ booth, or live band, ensuring your celebration flows from dinner to dancing without missing a beat.

What truly sets our venue apart is its ability to be transformed with our all inclusive package with refined touches like custom curtains and styling elements, the space can be elevated and softened into a dreamy space. With these whimsical details in place, you'd never guess you're in a surf club!

As a complete event solution, we provide everything you need—from styling to staffing—to ensure your special day is not only seamless, but genuinely memorable.

Our conference room area is separate from the main entertainment areas and makes an ideal space for the bridal party to chill out and prepare for their grand entrance.



WEDDINGS AT DONOVANS

VENUE INCLUSIONS

Rectangle, timber top tables

Round linen tables

High bar tables and stools

Two lounges for cocktail area

Three rattan coffee tables, two small, one large

Tablecloths, linen napkins and Silverware and table numbers

Glassware, centerpieces with dried botanicals and tea lights

Chairs

Card wishing Well

Welcome sign

Place cards

Printed Menus

Seating chart with easel

Full venue set up and pack down

Dedicated Wedding Coordinator on the night

In House Sound system

Dancefloor

Speaker and wireless mircophone

ADDITIONAL STYLING

Enhance your event space with our curated styling inclusions, designed to elevate and soften the dining and event area:

- White linen curtains that are installed around the events & dining space that elevate and softens the area | $560.

- Tall taper candles and glass hurricane candle sleeve | $30 per vessel

- White wooden plithns (2) 35cm wide, 35cm long, and 100cm high | $100

- Waterfall Lights 20m long and 3m high | $200

- Champagne Tower | $200

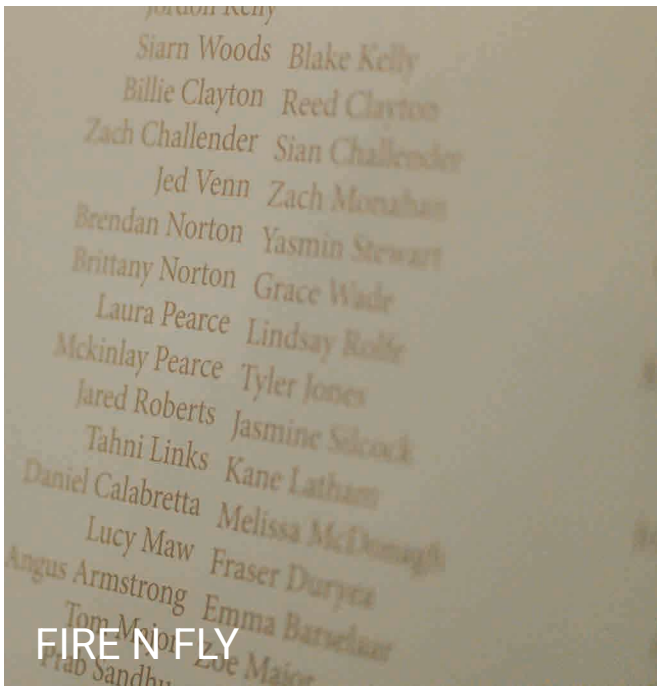
SPECIAL PACKAGE OFFER

When all of the above styling elements are booked together, they are available as a complete package for $1,000.

THINGS TO NOTE

With every detail handled, you can simply relax and enjoy your celebration. Please contact us to discuss any additional style not included in our packages. All external decorations must be approved by DONOVANS.

FIRE N FLY



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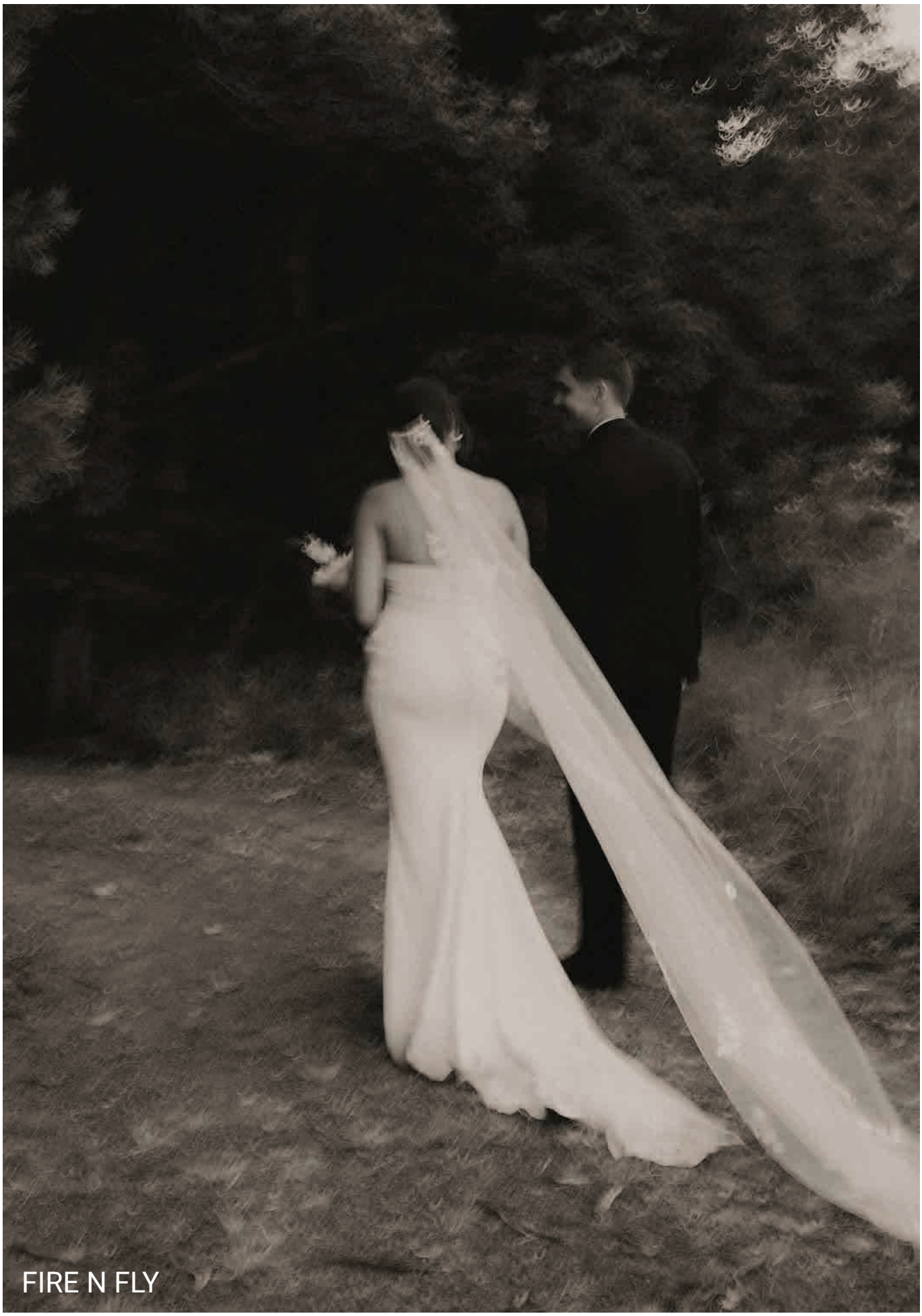

FIRE N FLY

COCKTAIL MENU

Indulge your guests with a selection of exquisite canapés, with each guest receiving their own individual portion, or opt for a generous grazing table filled with an array of tempting treats. Perfect for serving after the ceremony or as a welcome upon arrival at your reception.

COCKTAIL MENU

8X CANAPES | $77PP SERVED OVER 2 HRS
ADD GRAZING TABLE ON ARRIVAL $85PP

Tomato, Spanish onion & basil bruschetta

Arancini risotto balls – feta, sundried tomato, pumpkin, aioli dip (v)

Salt & pepper seafood with caper mayonnaise (I)

Korean chicken slider with sweet, spicy sauce

Chicken skewers with peanut sauce

Pulled beef and mash, onion ring & horseradish aioli

Chocolate pistachio tarts

Lemon passionfruit tarts

PREMIUM COCKTAIL MENU

10X CANAPES | $90PP SERVED OVER 2 HRS
ADD GRAZING TABLE ON ARRIVAL $98PP

Smoked salmon bruschetta with taramasalata & finger lime pearls (A)

Prawn and chorizo skewers (I)

Shucked natural oysters on ice with mignonette dressing (A)

Salt & pepper calamari with aioli (I)

Arancini risotto balls – feta, sundried tomato, pumpkin, aioli dip (v)

Crispy pork belly, Asian slaw, nam jim

Chermoula chicken, couscous & preserve lemon yoghurt

Tempura king prawn with lime aioli (I)

Chocolate pistachio tarts

Lemon passionfruit tarts

All packages are subject to a minimum food spend of $6,000.

ALTERNATE DINNER MENU

Alternate drop service delivers a refined dining experience, with guests served alternating meals for each course—ensuring variety, quality, and elegant presentation.

SEATED DINNER MENU

3 COURSES | $113PP
SERVED ALTERNATE DROP

ENTREE | CHOOSE TWO
Arancini risotto balls with roast pumpkin, sundried tomato and feta, aioli, nourish greens (v)

Crispy pork belly, master stock, pomegranate molasses, fried shallot

Smoked salmon, dill sour cream bruschetta with house-pickled onions (A)

Tempura king prawns, lemon mayo, micro herbs (I)

Chicken Vietnamese salad of Asian slaw, vermicelli noodles, peanuts

MAINS | CHOOSE TWO
Slow-cooked grass-fed beef, caramelized onions, creamy potato mash, seasonal greens

Crispy skin Atlantic salmon, lemon butter, crushed potatoes, seasonal greens (A)

Chicken breast, pesto cream, crushed potatoes, seasonal greens

Potato gnocchi; artisan gnocchi, roasted pumpkin, baby spinach, cream, pesto, grana padano

Coconut curry, house ground spices, baby spinach, chickpeas, potatoes, basmati rice, pappadums (vegan option)

Roasted pork loin; cider braised apple, fennel slaw, radish, jus, caraway potatoes, beans, crackle

Rosemary lamb rump, potato, parsnip puree, greens, red wine jus

DESSERT | CHOOSE TWO
(or serve your wedding cake for dessert plated with fruit and cream)

Sticky date pudding, roasted almonds & butterscotch cream

White chocolate and berry cheesecake, cream

Chocolate pistachio tart, praline, berries

Lemon passionfruit tart, toasted coconut shavings

Chocolate macadamia brownie, warm chocolate sauce, vanilla icecream

All packages are subject to a minimum food spend of $6,000.

FEAST MENU

Share a memorable dining experience with your guests through our Feast Style Menu, served down the centre of the table. This relaxed and communal style of dining creates a warm and welcoming atmosphere, encouraging conversation and connection. It's the perfect way to celebrate with friends and family over a memorable meal.

FEAST WITH DESSERT MENU

2 MAINS + 2 SIDES | $90PP
2 MAINS + 3 SIDES OR
3 MAINS + 2 SIDES | $103PP

MAINS

Master stock braised pork belly, pomegranate molasses & fried shallot (gf, df)

Crispy skin salmon, fennel salt, capers, soft herbs, lime butter (gf) (A)

Slow braised lamb, rosemary, pickled onions & jalapeno jus (df, gf)

Roasted scotch fillet with a mustard crust, horseradish & chimichurri (df, gf)

Turmeric chermoula chicken breast, lemon, herbs, spices & yoghurt (gf)

SIDES / SALADS:

Green beans with lemon, feta & almonds (gf)

Tuscan roasted crispy chat potatoes (v, df, gf)

Panzanella salad, tomato, croutons, basil, house

pickled onions, cucumber, red wine vinegar & olive oil (v, df)

Mixed leaves, walnuts, apple, pecorino & balsamic (df, gf, v)

Roasted Mediterranean vegetables, sea salt & fig balsamic glaze (vegan)

Warm pumpkin salad, chickpeas, beetroot, feta cheese 5 balsamic (v)

DESSERT
4 DESSERTS IN BITE-SIZED PORTIONS | $18PP
OR
2 DESSERTS ALTERNATE DROP | $25PP

Berry & white chocolate cheesecake

Citrus Tart

Chocolate Tart

Dulce de leche tart with berries and cream

All packages are subject to a minimum food spend of $6,000.

BUFFET MENU

A buffet reception offers guests the freedom to choose from a wide variety of dishes, allowing everyone to tailor their meal to their individual tastes. With a range of options available, guests can enjoy an informal, relaxed dining experience where they can help themselves to as much or as little as they like. It's perfect for creating a casual atmosphere where guests can mingle and enjoy the food at their own pace.

BUFFET WITH DESSERT MENU

2 COURSES | $110PP

Bread rolls, sourdough, french sticks, butter, olive oil

MAINS | CHOOSE THREE

Moroccan chicken breast, sliced in harissa, herbs & lemon

Crispy skinned Atlantic salmon, lemon, dill, butter sauce (A)

Beef ragu; slow cooked braised beef in tomatoes, olives, spinach

Roasted sirloin, horseradish mustard crust, sliced, red wine gravy

SIDES | CHOOSE FOUR

Turmeric pilaf rice

Penne pasta with basil pesto

Crispy fried tuscan potatoes

Roasted root vegetables

Greek style salad with feta and olives, lemon

Pumpkin, chickpea and feta, balsamic, cheese salad

DESSERT

A selection of tarts, stacked chocolate brownie, pavlova passionfruit pots, cheesecake, cream, berries

All packages are subject to a minimum food spend of $6,000.

DONOVANS SUPERIOR

For those looking to create a truly unforgettable dining experience, our Superior Package offers a personalised touch like no other. You'll have the exclusive opportunity to sit down with our Owner & Executive Chef to design a custom menu tailored to your vision. Whether you're dreaming of an elegant multi-course feast, a lavish family-style spread, or something completely unique, we'll design a menu that brings your vision to life.

Using the best seasonal ingredients and careful attention to detail, we'll craft an unforgettable meal, just the way you want it. Pricing is POA (Price on Application), allowing for flexibility based on your choices.

Let us bring your dream dining experience to life—contact us to begin planning your bespoke menu today!

ADDITIONS

CHILDREN/ VENDOR MEALS

KIDS MEALS (12YRS & UNDER) | $25PP
VENDOR MEALS | $30PP

PRE-PARTY OPTIONS

AVAILABLE FROM 4:30PM ON THE SOLITARY ISLAND MARQUEE DECK OR FROM 5:30PM ON OUR BEACHSIDE DECK. BAR SERVICE AVAILABLE.

CANAPE ONE | $15PP
- Chef's Selection Bruschetta
- BBQ pork spring rolls with plum dip

CANAPE TWO | $20PP
- Smoked salmon blini (A)
- Harissa chicken skewer
- Thai fish cake (I)

CANAPE THREE | $28PP
- Prawn and chorizo skewer (I)
- Lamb skewer with tzatziki
- Thai chicken coconut spoons (chilled)
- Peking duck crispy wonton, hoisin, cucumber

GRAZING TABLE | $28PP
A selection of Australian cheeses, deli meats, house dips, marinated Mediterranean vegetables, olives, breads, crackers.

LATE NIGHT SNACK OPTIONS

SERVED AT 9PM. BUFFET STYLE, NO SERVICE.

OPTION ONE | $15PP
Gourmet Turkish Pizza and loaded fries

OPTION TWO | $18PP
Cheese table; Australian cheeses, dried fruits, nuts, crackers

MAKE THE WHOLE DAY SPECIAL

RELAX AND LEAVE YOUR WORRIES ASIDE WHILE SCHEDULING TO ENSURE YOU'RE FULLY READY FOR THE DAY AHEAD. PICK UP OR DELIVERY CHARGE TO YOUR DOOR.

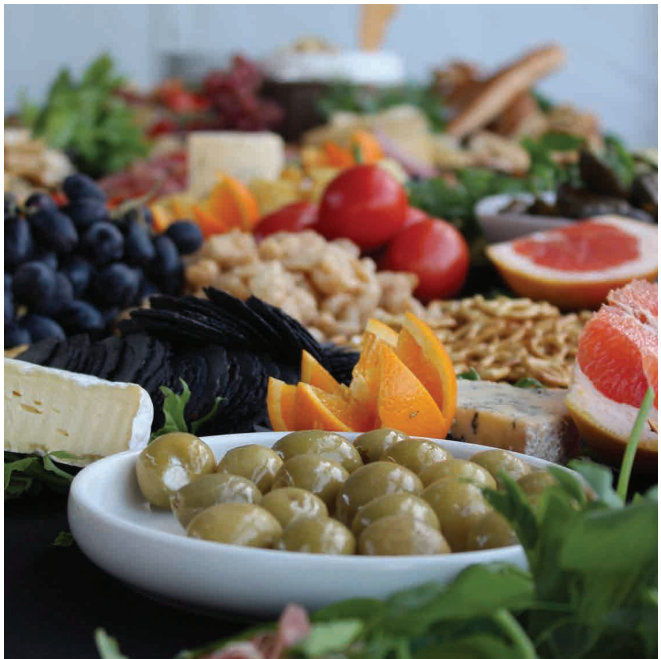
BREAKFAST / BRUNCH PLATTER | $40PP
Ham & cheese croissant

DONOVANS muesli, yoghurt & berries

Banana bread & maple butter

Fruit salad cup

LUNCH PLATTER | $39PP
Variety of gourmet wraps



FIRE N FLY

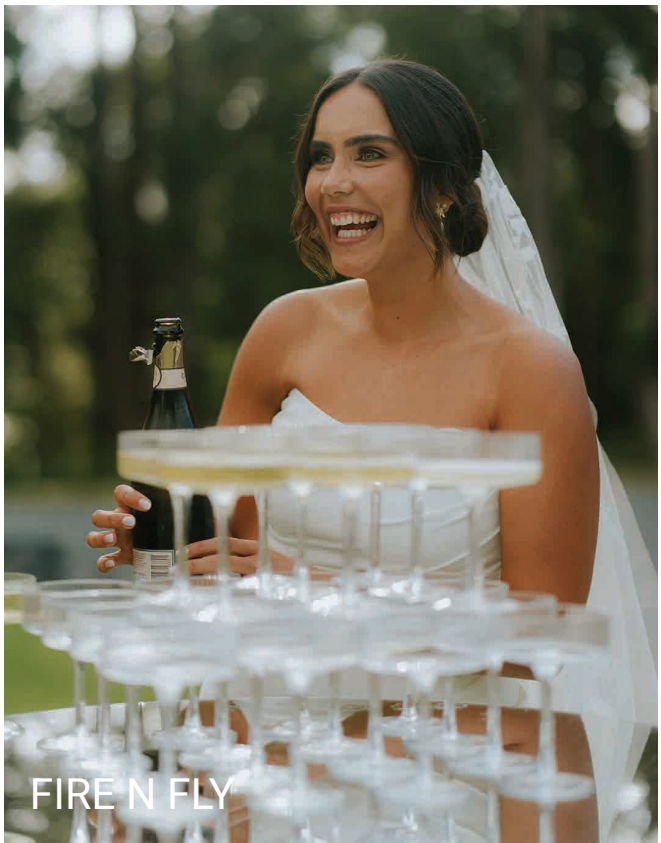
RAISE A GLASS TO UNFORGETTABLE MOMENTS

BAR SERVICE

The bar is operated by the Coffs Harbour Surf Life Saving Club and bar manager Grant will work with you to select wines and make all drink and bar arrangements.
The bar is open for 2.5 to 5.5 hours depending on your option and includes professional bar service from an extensive beverage menu.
Waiter tray service can be provided on arrival, until start of food service.
All beverages/drinks are at Club prices – no expensive packages. Choose to run a tab or arrange individual purchase.
Bar beverages are invoiced by the Surf Life Saving Club on a usage basis.

CLASSIC CHAMPAGNE TOWER | $200

Add a touch of elegance to your wedding or special event with our classic champagne tower hire. This timeless display features vintage-style champagne coupes, a clear acrylic drip tray, and a white wooden plinth.
Our classic setup includes a 4-tier champagne tower, holding 30 glasses.
It is displayed on a square acrylic drip tray (60cm x 60cm) with a white wooden plinth measuring 60cm wide, 60cm long, and 100cm high.



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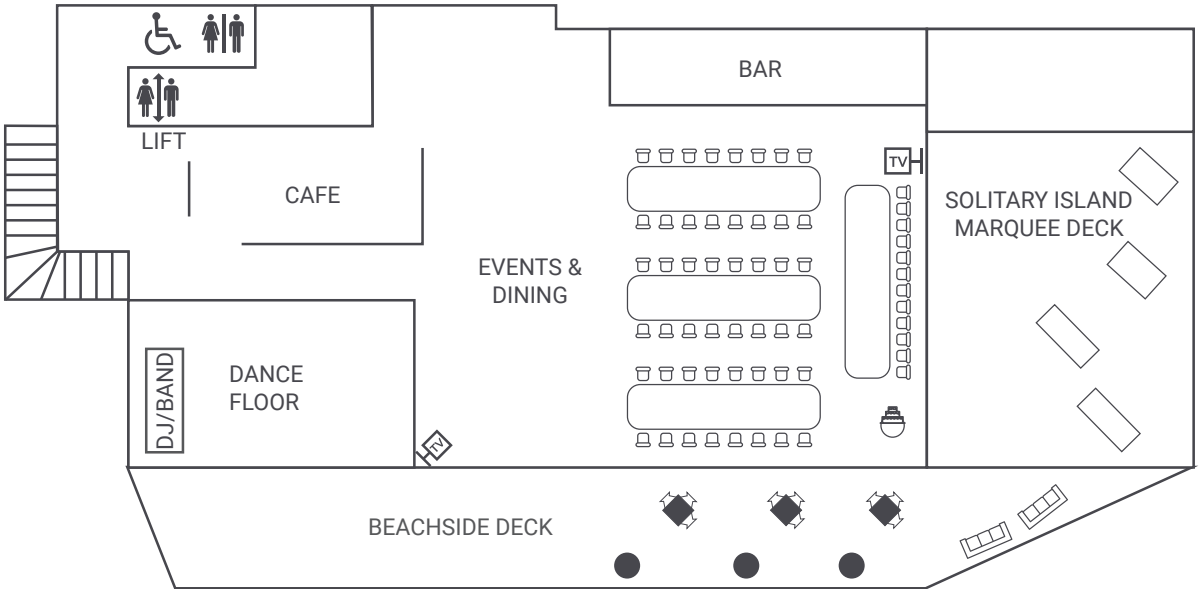
DETAILED FLOORPLAN



NEXT STEPS TOWARD YOUR DREAM DAY AT DONOVANS

If you like what you see, we'd love to connect! There's nothing quite like experiencing Donovans in person – we can't wait to show you around and help you imagine your dream day coming to life in our beautiful space.

01. VENUE VIEWING

Get in touch via the email below and we'll arrange a viewing appointment where you can meet one of our coordinators and chat through any questions!

02. TENTATIVE HOLD

Let us know the dates/months you're considering and we'll send through our current availability. We can place a tentative hold on one date, for seven days only.

03. SECURING THE DATE

If you've decided we're the one, a venue deposit is required to lock in your booking. The CHSLSC terms and conditions must also be signed and we require your card details to be held securely on file. All deposits are non-refundable.

Monday - Thursday **Non Exclusive** Bookings | $1000
Friday - Saturday **Non Exclusive** Bookings | $1500
Monday - Saturday **Exclusive** Bookings | $2500

04. FURTHER PAYMENTS

As soon as the venue deposit has been recieved a catering deposit of $1500 will be due within 14days. Please note the minimum spend on our catering packages is $5,500

DUE 90 DAYS PRIOR
50% of the estimated final grand total, excluding initial deposit.
DUE 14 DAYS PRIOR
Remainder of the final grand total

For pricing inquiries for 2028 and beyond, please reach out to Kelsey.
e weddings@donovansvenues.com.au

CANCELLATION

Cancellations within 90 days will forfeit 30% of the hire/booking fee.
Cancellations within 30days will forfeit 50% of the hire/booking fee.
Cancellations within 7days will forfeit 100% of the hire/booking fee.

FIRE N FLY

BULB CREATIVE

DONOVANS GUEST HOUSE

The Perfect Wedding Get-Ready Retreat

Just moments from Coffs Creek and Park Beach, Donovans Guest House is a stylish three-bedroom retreat designed for beautiful moments — making it the perfect place to prepare for your wedding day.

Sleeping up to six guests, this light-filled coastal home offers spacious indoor and alfresco entertaining areas, landscaped gardens, and elegant interiors that create a stunning backdrop for wedding morning photos.

Enjoy long, relaxed breakfasts, hair and makeup around the dining table, champagne in the garden, and a calm, luxurious space to gather with your closest people before you say “I do”.

With premium linen, generous living spaces, a pizza oven, fire pit, and complimentary Donovans venue voucher included with every stay, your wedding experience begins the moment you arrive.

Elegant. Relaxed. Effortlessly memorable.

LINK TO BOOK

PROPERTY HIGHLIGHTS

Complimentary cheese platter for two

Premium linen and towels (including beach towels)

Delonghi espresso machine with Donovans Venues coffee beans

Music speaker

Outdoor beach shower

Winter fire pit

Lawn games

Air-conditioned living area only - ceiling fans in bedrooms

Free unlimited Wi-Fi

Outdoor dining and lounge area

Short walk to the beach (patrolled year-round)

5-minute drive to Coffs Harbour CBD; 5 km from Coffs Airport

LAURA & MCKINLAYS DAY

BRIDE/BRIDESMAID DETAILS:
Makeup - Bindy McCarthy Makeup Artist
Hair - Uniq Hair (Tash Dowdy)
Tan - Harlow and Co
Dress - Grace Loves Lace
Shoes - Betts
Earrings - Lily & Sapphire
Wedding band/engagement ring - Michael Hill

GROOM/BESTMAN DETAILS:
Suits - Oxford
Shoes - RM Williams
Wedding ban - The Perfect Jeweller (Sydney Northern Beaches)

CEREMONY/RECEPTION DETAILS:
Photographer - Fire N Fly
Videographer - Easy Street Media
Band - The Funk Thieves
DJ - DJ Salty - Ethan Sultana
Celebrant - Clare Bath
Flowers - Dusty Road Blooms

WHY DID WE BOOK THE SURF CLUB?
From the very beginning of our wedding planning process, we always said that we wanted our wedding to feel like home. We wanted everyone to be enjoying themselves, laughing, and spending time together in a place that represented us well. From reading the Surf Clubs wedding pdf, to meeting the events team and having a walk through - it all just felt so right. The whole process was easy, the staff were so lovely and accommodating and we truly did have the best day ever. We booked the Surf Club because it had elements that we were looking for! We wanted to have our reception by the sea, with incredible food, a space large enough to cater for a sit down event with over 100 people - but most importantly, a place that was the perfect mix of being chilled, yet sophisticated. The Surf Club is super affordable, is styled beautifully and is the perfect place to host a wedding in a prime beachfront location.

WHAT DO WE KNOW NOW THAT WE WISH WE KNEW BEFORE?
About weddings? It would be that your day goes so by insanely fast. I've never been more grateful to be surrounded by all of our favourite people in the world, in one room. It's so rare, but so special. Our photographer captured the vibe perfectly.

HOW DID YOU SPEND YOUR HONEYMOON?
We haven't had a honeymoon yet! We actually attended 3 weddings (including our own) in 14 days. It was so beautiful, but such a whirlwind. We have another 5 weddings to attend coming up - so at the moment there is no time for travel. When the timing works (next year) we would love to go on a getaway! We have a few places in mind - so watch this space!

ABSOLUTE FAVOURITE MOMENT OF THE DAY?
I honestly cannot pinpoint a single moment. The whole day was magic.

HOT TIPS FOR COUPLES PLANNING THEIR WEDDING?

- You don't need to spend a house deposit to have a great day. It's about who you're marrying, who is there to celebrate and the love you share with everyone. If your love is real, you will feel it no matter the amount of money you put towards the day.
- For me, the seating chart was the hardest part of the process haha. Care less about what people will think - everyone is there to celebrate your love (they don't actually care about who they are sitting with).
- Book a photographer who you vibe with!
- Splurge on a videographer - you cannot remember the little things, the exact moments/feelings, the vows, speeches and special moments no matter how hard you try. It is so, so special to have this on footage forever - to watch, cherish and pass on for generations to come!

FIRE N FLY

FIRE N FLY