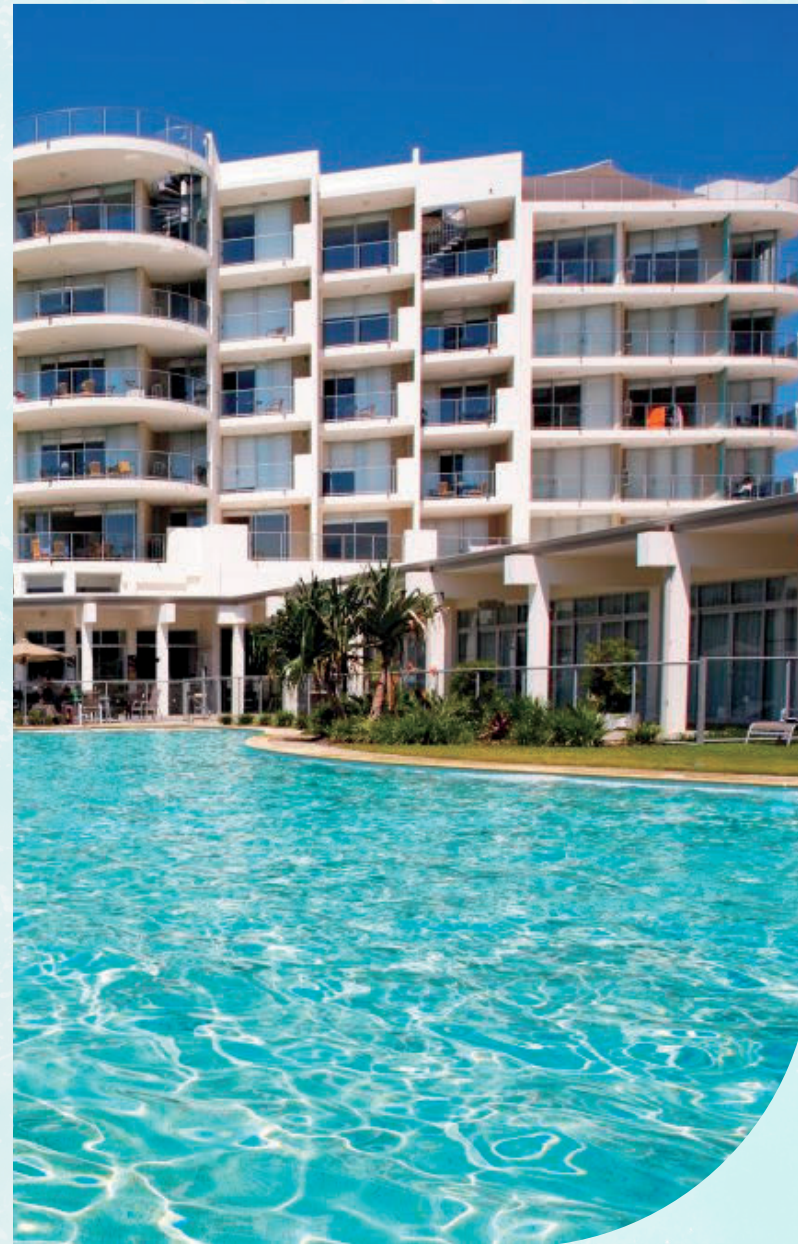


# SURF AIR CONFERENCE & EVENTS



# ABOUT US

Surfair is an iconic Sunshine Coast venue, located on pristine Marcoola Beach, just moments away from the Sunshine Coast Airport.



Hold your next conference or meeting in our iconic beachfront conference centre just 5 minutes from the Sunshine Coast Airport and boasting outstanding business and event facilities.

Surfair Conference, Weddings and Events Centre Marcoola Beach has five well-appointed and recently renovated function rooms varying in size from ballroom to boardroom, can cater for up to 220 delegates and are suitable for residential conferences, meetings, trade exhibitions, presentations, social events, and corporate team building.

Our friendly, professional team will assist to provide a balance of creativity and planning with a range of packages to ensure your event is a success!

Treat your delegates to a conference venue where they can work and be inspired. With onsite accommodation, and direct access to the patrolled beach, day spa & lagoon pool, Surfair is the ideal location for your next corporate event.

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# SURFAIR DAY DELEGATE PACKAGE

Conference packages include plenary room hire, data projector and screen, whiteboard and markers, conference pads and pens, filtered water and mints



*Dietary requirements catered for on request.*

Half Day: \$60pp  
Full Day: \$70pp  
*10 – 20 delegates*

Continuous freshly brewed coffee and a selection of teas

**MORNING TEA**  
Chef's selection

**LUNCH**  
Each delegate can select one item per person from the '*Surfair Corporate Lunch Menu*'  
Includes a chilled juice, soft drink, or barista coffee.

**AFTERNOON TEA**  
Chef's selection

# CORPORATE DAY DELEGATE PACKAGE

Conference packages include plenary room hire, data projector and screen, whiteboard and markers, conference pads and pens, filtered water and mints

Half Day: \$60pp  
Full Day: \$70pp  
*Minimum 20 delegates*

Continuous freshly brewed coffee and a selection of teas

**MORNING TEA & AFTERNOON TEA**  
*Select one option per break*

**SAVOURY**

House made quiche Lorraine  
Bacon, spinach & ricotta scrolls  
Pork & fennel mini sausage rolls  
Ham & cheese croissant  
Greek yoghurt cups with fruit

**SWEET**

Selection of cookies  
House made banana bread  
Flourless chocolate slice  
Mixed muffins  
Mixed mini iced donuts  
Scones with jam & cream

**LUNCH**

*Select one lunch menu option:*

Premium Wraps  
Bellissimo  
Curry Bowls  
Gourmet Burger Bar  
Light & Healthy  
Poke Bowl



*Dietary requirements catered for on request.*

# LUNCH MENU OFFERING

Included in Corporate Day Delegate Package, or \$39pp

*Minimum 20 delegates*

Served as alternate drop for under 30 delegates | Served buffet style 30 delegates or more

Served with chilled juice & soft drink



## Premium Wraps

Chef's selection of two premium wraps served with fresh garden salad, golden crunchy chips & fruit basket

## Bellissimo

Pesto chicken and cherry tomato quiche or Beef moussaka served with garlic and herb pizza breads, traditional Greek salad & fruit basket

## Curry Bowls

Butter chicken curry served with steamed basmati rice  
Lamb Rogan josh curry served with naan bread  
Fruit basket

## Gourmet Burger Bar

House made beef burger  
Karaage chicken breast burger  
Served with lettuce, tomato sliced cheese, Asian slaw, tomato relish and mayo  
Golden crunchy chips  
Fruit basket

## Light & Healthy

Mojo chicken salad with wild rice, black beans, sweet corn, roast capsicum, red onion & baby spinach  
Thai beef salad with rocket, shredded cabbage, carrot, capsicum, fried shallots, crispy noodles, roast sesame, soy & lime dressing  
Garlic & herb pizza breads  
Served with fruit salad

## Poke Bowl

*(Select two options. Maximum 60 delegates)*

Pearl barley with teriyaki chicken, edamame beans, cucumber, radish and carrots  
Tri colour Quinoa with steamed ocean trout, edamame beans, cucumber, radish and carrots  
Steamed coconut rice, marinated soy protein, edamame beans, cucumber, corn, avocado  
Brown rice with seared tuna, edamame beans, cucumber, radish, carrots, roast sesame  
Fruit basket

# CORPORATE LUNCH MENU

Included in Surfair Day Delegate Package, or \$30pp.  
Includes chilled juice, soft drink or barista coffee | *Maximum 20 delegates*



**GRILLED or BATTERED BARRAMUNDI**

Served with garden salad, chips, lemon & tartare sauce

**CRUMBED WHITING**

Served with garden salad, chips, lemon & tartare sauce

**CHICKEN SCHNITZEL**

Served with garden salad, chips & a side of gravy

**PORTOBELLO & PORCINI MUSHROOM RISOTTO**

Fresh thyme, leek, green peas, shaved ricotta solata

**BEEF BRISKET BURGER**

On Turkish with Portobello mushrooms, rocket, caramelized onion & chips

**CLASSIC CHICKEN CAESAR SALAD**

With crispy cos lettuce, bacon, croutons, Caesar dressing topped with parmesan & a poached egg

**CRISPY KARAAGE CHICKEN BURGER**

With kale slaw, avocado salsa, kewpie mayo & chips

*Menu may be subject to change. Orders must be placed the morning of.*

# REFRESHMENT BREAKS



## MORNING / AFTERNOON TEA \$15pp

Freshly brewed coffee and a selection of teas

### SELECTION OF THE FOLLOWING

- House made quiche Lorraine
- Bacon, spinach & ricotta scrolls
- Pork & fennel mini sausage rolls
- Ham & cheese croissant
- Greek yoghurt cups with fruit
- Selection of cookies
- House made banana bread
- Flourless chocolate slice
- Mixed muffins
- Mixed mini-iced donuts
- Scones with jam & cream

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## ADD-ONS

\$2.5pp  
Your choice of two items served half/half  
\$7pp  
Your choice of two items per person

**SMOOTHIE**  
\$8pp  
Your choice of smoothie  
Mango or Berry

**CONTINUOUS TEA & COFFEE**  
Half Day: \$11pp  
Full Day: \$16pp  
*(Min 5 guests. Served with a selection of teas)*

**FRESHLY BREWED COFFEE**  
\$5pp  
(Min. \$80 spend)  
Served with a selection of teas  
On arrival or per meal break

**BARISTA COFFEE**  
\$6pp  
*Available on arrival or per meal break  
Minimum spends apply*





# BREAKFAST MENUS

Includes freshly brewed coffee and selection of teas  
Minimum spends apply

## RISE AND SHINE PLATED \$28pp

Your choice of  
Creamy scrambled eggs, crispy bacon, hash browns, buttered mushrooms and grilled tomato served on toasted bread  
OR  
Poached eggs with baby spinach on English muffins, topped with hollandaise sauce and crispy bacon strips  
  
Selection of chilled juices and fresh fruit basket

## CONTINENTAL BREAKFAST \$23pp (served buffet style)

Selection of chilled juices  
Assorted breakfast cereals  
A selection of milks  
Muesli with dried and poached fruit and natural yoghurt  
Baker's selection of muffins, croissants and Danish pastries  
Multigrain, white and wholemeal toast  
Jams preserves and spreads  
Fresh fruit basket

## FULL BUFFET BREAKFAST \$33pp

Selection of chilled juices  
Healthy breakfast cereal  
A selection of milks  
Muesli with dried and poached fruit and natural yoghurts  
Multigrain, white and wholemeal toast  
Jams, preserves and spreads  
Creamy scrambled eggs  
Grilled Roma tomatoes  
Tossed field mushrooms  
Breakfast sausages  
Crispy bacon  
Baked beans  
Hash browns  
Fresh fruit basket



# CANAPE MENU

Choose three options served for half an hour - \$18pp

Choose four options served for 1 hour - \$24pp

Choose six options served for 2 hours - \$36pp

Choose eight options served for 2 hours - \$48pp

*Minimum 20 guests*

(offered with an event menu\*)



## COLD OPTIONS

Caprese crostini

Cajun crab salad spoons

Prosciutto melon & mint

Cured salmon & pickled ginger on cucumber

Seared beef, wakame salad & wasabi spoons

Greek salad lollipops

Cherry tomato & basil bruschetta

## HOT OPTIONS

Pork and fennel sausage rolls

Porcini mushroom arancini with roasted garlic aioli

Texas beef brisket spoons

Confit leek & camembert tart

Chorizo & haloumi lollipops

Lemon pepper & wakame dusted squid skewers

Grilled halloumi with lemon & paprika

## WALK & FORK MENU\*

Two items \$30pp

Additional items \$10pp, per item

Pale Ale Battered Barramundi with tartare & lemon

Asian pork belly bites with coconut rice & sesame glaze

Cheeseburger slider with fries

Portobello & porcini mushroom risotto

Kalamata olive, sundried tomato & baby spinach pasta salad

Thai green chicken curry with green beans & ginger rice

# PLATTER MENU

Platters recommended for up to 8 people to share

\$95 per platter

## LIGHT & HEALTHY

Sliced prosciutto & salami, crudities (carrot, capsicum, celery sticks), avocado & hummus dips, marinated olives & feta, rice crackers

## SEAFOOD

Prawn twisters, salt & pepper calamari, fish cakes, smoked salmon & ricotta mousse cracker, prawn gyoza, tartare, lemon & aioli

## PARTY FAVOURITES

Party pies, party sausage rolls, mini dagwood dog bites, vegetable spring rolls, mini cups of hot chips, BBQ and tomato sauce

## CHEESE

Soft brie, mild cheddar, creamy blue and vintage cheddar, quince paste, dried fruit, rice crackers

## SWEET TREATS

Chef's selection of petit fours

## PIZZA

BBQ beef, mushroom & rocket pizza

Cherry tomato, baby spinach, marinated feta & olives pizza

Leg ham, pineapple & mozzarella pizza

Pesto chicken, olives & semi-dried tomato pizza

## SLIDERS

Cheeseburger w mustard & ketchup, pulled pork & crunchy slaw, chicken parmigiana, \* all served on mini brioche bun

## TAPAS

Porcini mushroom arancini balls with roasted garlic aioli, grilled halloumi with lemon & paprika, cherry tomato & basil bruschetta, spinach & ricotta triangles

## ORIENTAL

Duck spring rolls, karaage chicken, Thai fish cakes, vegetable gyoza, prawn crackers, Asian dipping sauces



# PLATED MENU

Minimum 30 guests

*Served alternate drop – choose two options per course*

1 course plated: \$40pp

2 course plated: \$55pp

3 course plated: \$70pp



## ENTRÉE

Prawn & avocado mousse bruschetta with balsamic glaze

Leek & feta tartlets

Sesame pork with crispy noodles

Smoked salmon roulade with pistachio and orange salad

Caprese salad with heirloom tomatoes, raw mozzarella, basil leaves, evoo, cracked pepper

Handmade braised beef shin tortellini served with port wine and bone broth

## MAIN

Chicken mignon with sweet potato mash, broccolini and choron sauce

Twice cooked pork belly with garlic and herb mash, asparagus and apple cider reduction

Petite eye fillet with spinach galette potato, glazed baby carrots and red wine jus

Salmon saltimbocca and cous cous and cranberry salad

Crispy skin barramundi with high top potato rosti, broccolini & beans

Braised lamb shank with green beans, creamy polenta and red wine jus

## DESSERT

Salted caramel panna cotta with butterscotch sauce

Yuzu crème brulee with crumbled honeycomb

Individual lemon meringue tartlets

Chocolate lava cake with vanilla bean ice cream

Mango macadamia cheesecake, coconut ice cream, mango curd

Old school sticky date pudding, vanilla bean ice cream, peanut butter caramel sauce

# BUFFET MENU

All buffets require minimum 30 guests

## ROAST CARVERY BUFFET

\$45pp – Buffet Mains

\$50pp – Buffet Mains & Dessert

### CHOICE OF TWO MEATS:

Pork, beef or lamb

#### *Inclusions*

Bread rolls fresh from the oven  
Roasted pumpkin  
Roasted honey carrots  
Buttered corn on the cob  
Golden roasted potatoes  
Medley of buttered green vegetables  
Traditional condiments

#### Desserts

Berry and mango pavlovas

## BBQ BUFFET

\$55pp

#### *Inclusions*

Selection of crusty oven fresh dinner rolls  
Thick BBQ sausages  
Lamb chops  
Satay chicken skewers  
Crunchy slaw with dressing  
Fresh garden salad  
Creamy potato salad  
Buffet condiments

#### Desserts

Apple crumble with whipped cream  
Mango & passionfruit pavlova

## PREMIUM MODERN AUSTRALIAN BUFFET

\$70pp – Buffet Mains

\$80pp – Buffet Mains & Dessert

#### Mains

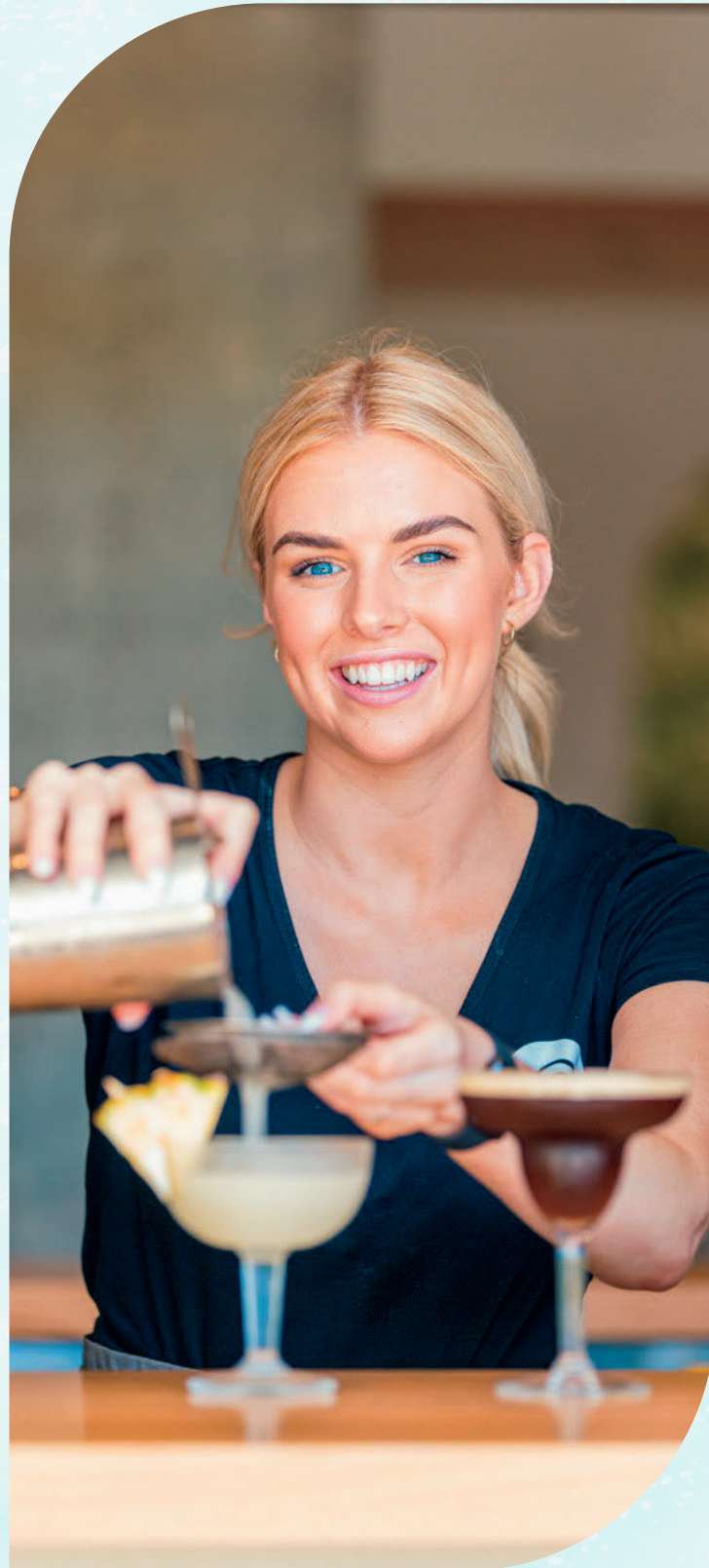
Selection of crusty oven fresh dinner rolls  
Crispy skinned barramundi with avocado salsa  
Barbequed leg of lamb with chimmi churri  
Jerk marinated chicken breast topped with tzatziki  
Creamy potato bake with gremolata and paprika  
Medley of vegetables tossed through lemon juice and olive oil  
Quinoa tabouleh  
Fresh garden salad  
Pumpkin, spinach, feta and macadamia salad

#### Desserts

Berry and mango pavlova  
Chocolate mud cake  
Whipped Chantilly cream



# BEVERAGE PACKAGES



## SILVER PACKAGE

Two hours - \$35pp  
 Three hours - \$45pp  
 Four hours - \$55pp

### Sparkling Wine

Edge of the World Sparkling  
 Chardonnay Pinot Noir

### White Wine *(please select two)*

Edge of the World Sauvignon Blanc  
 Bay Reserve Collection Chardonnay  
 T'Gallant Juliet Moscato

### Red Wine *(please select two)*

Edge of the World Shiraz Cab  
 Chain of Fire Merlot  
 Wondering Duck Shiraz  
 Edge of the World Rose

### Tap Beer

Hahn Super Dry 3.5%  
 Toohey's New

### Other

Orange juice  
 Soft Drink  
 Selection of tea & barista coffee

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## BASIC SPIRIT UPGRADE

Two hours - \$20pp  
 Three hours - \$25pp  
 Four hours - \$35pp

## GOLD PACKAGE

Two hours - \$45pp  
 Three hours - \$55pp  
 Four hours - \$65pp

### Sparkling Wine

Madame Coco Brut NV  
 Aurelia Prosecco

### White Wine *(please select two)*

Pikorua Marlborough Sauvignon Blanc  
 Morgan's Bay Reserve Collection Chardonnay  
 Circa 1858 Chardonnay  
 Chain of Fire Pinot Grigio  
 T'Gallant Juliet Moscato

### Red Wine *(please select two)*

T'Gallant Cape Schank Pinot Noir  
 Beach Hut Cabernet Merlot  
 Drake Heathcote Shiraz  
 St Hubert's 'The Stag' Rose

### Tap Beer

Hahn Super Dry 3.5%  
 Toohey's New  
 James Squire Fifty Lashes Pale Ale  
 Eumundi Ginger Beer

### Other

Orange juice  
 Soft Drink  
 Selection of tea & barista coffee



# SURF AIR

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