

SURF  AIR

CONFERENCE & EVENTS



SURF AIR

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: \$65pp
Full Day: \$75pp
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



Dietary requirements catered for on request.

Half Day: \$65pp
Full Day: \$75pp
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
Selection of savoury dietary bites
Bacon, spinach & ricotta scrolls
Butternut and feta mini sausage rolls
Ham & cheese croissant
Coconut chia pudding with fruit

SWEET
Selection of cookies & mini muffins
Banana bread
Selection of sweet dietary bakes
Selection of woopies
Scones with jam & cream

LUNCH
Select one lunch menu option:

Premium Wraps
Bellissimo
Taco Bar
Gourmet Burger Bar
Light & Healthy
Pizza Bar

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
Beef moussaka served with garlic and herb pizza breads, traditional Greek salad & fruit basket

Taco Bar

Taco shells soft and crispy
Adobo beef
Chicken tinga
Flame grilled vegetables, cabbage, lettuce
Pico de galo, refried beans, avocado salsa

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

Pizza Bar

Brisket pizza
Pumpkin and kale pizza
Tropicana pizza
Spicy chicken pizza
Served with green salad and garlic bread

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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

TOFU VEGAN CURRY

Beetroot & plum jam, coconut cream, basmati rice (v, vgo)

BEEF BRISKET BURGER

On Turkish with mushroom, rocket, caramelised onion & chips

CLASSIC CHICKEN CAESAR SALAD

With crispy cos lettuce, bacon, croutons, Caesar dressing, parmesan & poached egg (vo)

CRISPY KARAAGE CHICKEN BURGER

With kale slaw, avocado salsa, kewpie mayo & chips

250g RUMP STEAK

Served with garden salad, chips & a choice of sauce (lg)

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

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REFRESHMENT BREAKS

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



MORNING / AFTERNOON TEA

\$15pp

Freshly brewed coffee and a selection of teas

SELECTION OF THE FOLLOWING

SAVOURY

- House made quiche Lorraine
- Selection of savoury dietary bites
- Bacon, spinach & ricotta scrolls
- Butternut and feta mini sausage rolls
- Ham & cheese croissant
- Coconut chia pudding with fruit

SWEET

- Selection of cookies & mini muffins
- Banana bread
- Selection of sweet dietary bakes
- Selection of whoopies
- Scones with jam & cream



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

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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



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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 (v, vgo)
Crab cake (ld)
Prosciutto melon & mint(ld)
Cured salmon & pickled ginger on cucumber(ld)
Seared beef, wakame salad & wasabi spoons (ld)
Greek salad lollipops (lg, v, vgo)
Cherry tomato & basil bruschetta (ld, lgo, v, vgo)

HOT OPTIONS

Beetroot & feta aranchini (ld, v)
Texas beef brisket spoons (ld)
Confit leek & camembert tart (v)
Chorizo & haloumi lollipops
Lemon pepper & wakame dusted squid skewers (ld)
Goats cream cheese pops (v)

WALK & FORK MENU*

Two items \$30pp
Additional items \$12pp, per item

Asian pork belly bites with coconut rice, sesame glaze (ld)
Cheeseburger slider with fries
Karaage chicken bites, katsu sauce, sesame rice
Vegetarian pasta salad (ld, v, vgo)
Thai green chicken curry with green beans, rice (ld, vo, vgo)

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PLATTER MENU

Platters recommended for up to 8 people to share

LIGHT & HEALTHY \$110

Sliced prosciutto, salami, crudities (carrot, capsicum, celery sticks), avocado, hummus, marinated olives, feta, rice crackers (ld, vo, vgo)

SEAFOOD \$125

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

PARTY FAVOURITES \$120

Party pies, party sausage rolls, mini dagwood dog, vegetable spring rolls, hot chips, sauce

CHEESE \$140

Soft brie, mild cheddar, creamy blue, vintage cheddar, quince paste, dried fruit, crackers (v)

SWEET TREATS \$110

Chef 's selection of petit fours (v, vgo())

PIZZA \$155

BBQ beef, mushroom & rocket pizza

Cherry tomato, baby spinach, marinated feta & olives pizza (v, vgo)

Leg ham, pineapple & mozzarella pizza

Pesto chicken, olives & semi-dried tomato pizza (ld)

SLIDERS \$170 all served on mini brioche bun

10 cheeseburger w mustard & ketchup

10 pulled pork & crunchy slaw

10 chicken parmigiana

TAPAS \$95

Beetroot & feta arancini balls, goats cream cheese pops, cherry tomato & basil bruschetta, spinach & ricotta triangles (v)

ORIENTAL \$110

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



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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 gems

Leek & feta tartlets (v)

Sesame pork with crispy noodles (lg)

Pork terrine

Caprese salad with heirloom tomatoes, raw mozzarella, basil leaves, evoo, cracked pepper (v, vgo)

Scallop ceviche

Caviar blini (ld)

MAIN

Chicken roulade with bacon, mushroom, dill cream sauce

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

Lamb roast with Yorkshire pudding, seasonal vegetable, gravy

Vegetable filo bag with roast tomato veloute (v)

Crispy skin barramundi with potato rosti, broccolini, beans

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

DESSERT

Green apple tart (v)

Cappuccino panna cotta (v)

Chocolate pebble (v)

Chocolate chia pudding (v)

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

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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 (ld, lg, vg)
Roasted honey carrots (ld, lg, v)
Buttered corn on the cob (lg, vg)
Golden roasted potatoes (ld, lg, v, vgo)
Medley of buttered green vegetables (lg, v, vgo)
Traditional condiments

Desserts
Berry and mango pavlovas (lg, v)

BBQ BUFFET
\$55pp

Inclusions
Selection of crusty oven fresh dinner rolls
Thick BBQ sausages (lg, lg)
Lamb chops (lg, lg)
Satay chicken skewers (lg)
Crunchy slaw with dressing (lg, v)
Fresh garden salad (ld, lg, v, vgo)
Creamy potato salad (lg, v)
Buffet condiments

Desserts
Apple crumble with whipped cream (v)
Mango & passionfruit pavlova (lg, v)

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
Apricot glazed chicken with thyme
Creamy potato bake with gremolata & paprika (v)
Medley of vegetables (ld, lg, vg)
Quinoa tabouleh (ld, lg, vg)
Fresh garden salad (ld, lg, v, vgo)
Pumpkin, spinach, feta, macadamia salad (lg, v, vgo)

Desserts
Berry and mango pavlova (lg, v)
Chocolate mud cake (v)



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BEVERAGE PACKAGES



SILVER PACKAGE

Two hours - \$38pp
Three hours - \$50pp
Four hours - \$62pp

Sparkling Wine

Mr Mason Sparkling Cuvee
Hare & Tortoise Prosecco NV

White Wine (please select two)

Dottie Lane Sauvignon Blanc
Scotchmans Hill The Hill Chardonnay
T'Gallant Juliet Moscato

Red Wine (please select two)

Henry & Hunter Shiraz Cabernet
Brokenwood 8 Rows Cabernet Merlot
Pirathon Blue Shiraz
Hearts Will Play Rosé

Tap Beer

Hahn Super Dry 3.5%
Toohey's New

Other

Orange juice
Soft Drink
Selection of tea & barista coffee

BASIC SPIRIT UPGRADE

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

GOLD PACKAGE

Two hours - \$48pp
Three hours - \$60pp
Four hours - \$72pp

Sparkling Wine

Chandon Blanc de Blancs NV
Alpha Box & Dice Tarot Prosecco NV

White Wine (please select two)

Spy Valley Sauvignon Blanc
Paloma Riesling
The Pass Pinot Gris
Ca'di Alte Pinot Grigio IGT
T'Gallant Juliet Moscato

Red Wine (please select two)

Wickhams Road YV Pinot Noir
Apostrophe Possessive Reds SGM
Marques Dez Tezona Tempranillo
Bertaine et Fils Rosé

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

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