



M E N U

SURF  AIR
WEDDINGS

Cocktail Package

CANAPE'S

Choice of 2 x cold and 1 x hot item:

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



GRAZING TABLE

Selection of local and imported cheese, crackers, olives, fresh fruits, breads, dried fruit, nuts and assorted dips

SUBSTANTIAL CANAPE'S

Choice of 2 item's:

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

DESSERT

Your wedding cake served on platters

Plated Package Plated Package

CANAPE'S

Choice of 2 x cold and 1 x hot item:

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 and paprika



ENTRÉE & MAIN'S

Served alternate drop – choose two options per course

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

Your wedding cake plated, served with freshly whipped cream and berry coulis

Dietary requirements catered for on request

Deluxe Package

CANAPE'S

Choice of 4 items:

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 and paprika

Choice of Plated Menu or Premium Modern Australian Buffet

PLATED

Served alternate drop – choose two options per course:

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

Deluxe Package

PREMIUM MODERN AUSTRALIAN BUFFET

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

DESSERT

Your wedding cake served plated or on platters with freshly whipped cream and berry coulis



Beverage Packages

SILVER PACKAGE

2 Hours | \$38 per person

Additional hour(s) | \$12 per person per hour

SPARKLING

Mr Mason Sparkling Cuvee

WHITE WINE

Dottie Lane Sauvignon Blanc

Scotchmans Hill The Hill Chardonnay

ROSE

Hearts Will Play Rose

RED WINE

Henry & Hunter Shiraz Cabernet

Pirathon Blue Shiraz

BEER

Hahn Super Dry 3.5%

Toohey's New

GOLD PACKAGE

2 Hours | \$48 per person

Additional hour(s) | \$12 per person per hour

SPARKLING (Choice of 1)

Hare & Toroise Prosecco NV

Chandon Blanc de Blancs NV

WHITE WINE (Choice of 2)

Spy Valley Sauvignon Blanc

Penfolds Max's Chardonnay

Paloma Riesling

The Pass Pinot Gris

T'Gallant Juliet Moscato

ROSE

Marquis de Pennautier Rose

RED WINE (Choice of 2)

Wickhams Roas YV Pinot Noir

Jim Barry The Atherley Shiraz

Brokenwood 8 Rows Caberet Merlot

BEER

Hahn Super Dry 3.5%

Toohey's New

James Squire Fifty Lashes Pale Ale

Eumundi Ginger Beer



