

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 300 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: \$75pp
Full Day: \$85pp
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

LIGHTBULB DELEGATE PACKAGE
Exclusive to Longboard Room
Half Day: \$75pp
Full Day: \$85pp

5 - 16 pax - includes continuous tea and coffee,
Chef's selection of morning and afternoon tea.
Corporate lunch menu served in the bistro.

Longboard room hire, data projector, screen,
whiteboard and markers

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: \$75pp
Full Day: \$85pp
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
Vegetable spring rolls
Bacon, spinach & ricotta scrolls
Ham & cheese croissants
Confit leek & camembert tart
Party pies with BBQ sauce

SWEET

Selection of cookies, donuts & mini
muffins
Banana bread
Red velvet slices
Fruit salad & chia cups
Scones with jam & cream

LUNCH

Select one lunch menu option:

Premium Wraps
Curry Bar
Gourmet Burger Bar
Light & Healthy
Pizza Bar

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FUNCTION SPACES



SPINNAKER ROOM

With floor-to-ceiling windows overlooking the beautiful lagoon pool, the Spinnaker Room is our flagship function room and offers built-in speakers and HD data projector with a large screen. Hosting up to 100 banquet style or 140 theatre style, this room is very versatile and offers an abundance of natural light. The Spinnaker Room features direct access to a colonnade area that runs the entire length of the room making this an ideal space for guests to have a break. This room is extremely popular for all types of events.



SANDS ROOM

At 75sqm, the Sands Room offers versatility for small conferences, meetings, or training sessions and offers a large screen and HD data projector. The Sands Room is ideal as a breakout room with a capacity of 35 people theatre style.

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FUNCTION SPACES



BEACHFRONT BALLROOM

The Beachfront Ballroom is a very flexible venue with the ability to split into two or three separate spaces or can be used as a larger space. With high ceilings and pillarless design, this room is a popular choice for conferences, exhibitions, and gala dinners and is equipped with sound, lighting dimmers, and basic audio-visual equipment.

The Beachfront Ballroom can seat 300 theatre style and 150 banquet style.



DUNES ROOM

At 64sqm, the Dunes Room is one-third of the Ballroom and is ideal for a third breakout room, with a capacity for 24 people cabaret style or 40 people theatre style, including HD Data projector and large screen.

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FUNCTION SPACES



REEF ROOM

The Reef Room is one-half of the Ballroom, with a fully equipped bar making it ideal for cocktail parties up to 100 people. This is the perfect venue for corporate dinners and information nights for groups up to 60. This room is very popular for birthday parties and functions as well as a breakout room with a capacity of 36 people cabaret style for conferencing.



LONGBOARD ROOM

A dedicated boardroom ideal for day meetings or breakout space. The room can accommodate up to 16 delegates with the room featuring a HD data projector and screen.

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

Curry Bar

Garden salad, samosas, vegetarian spring rolls, chilli bites, basmati rice, naan bread, pappadums, butter chicken, lamb briyani, traditional sambals

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

Cajun chicken salad, Thai beef salad, garlic & cheese bread

Pizza Bar

Italian salad, deluxe veggie pizza, cajun chicken pizza, beef lasagne, chicken parmesan strips

CORPORATE LUNCH MENU

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



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

GRILLED or BATTERED HAKE

Served with garden salad, chips, lemon, tartare sauce (ldo,lgo)

CRUMBED WHITING

Served with garden salad, chips, lemon, tartare sauce

CHICKEN SCHNITZEL

Served with garden salad, chips, 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

ASIAN STYLE BEEF SALAD

Rocket, shredded cabbage, carrot, capsicum, fried shallots, crispy noodles, roast sesame, soy, lime dressing (ld)

THAI GREEN CHICKEN CURRY

Tender chicken thigh pieces, house made coconut green curry, ginger scented rice, fresh lime (lg, ld)

TOFU VEGAN CURRY

Beetroot & plum jam, coconut cream, cashew, spinach, brown rice (ld, lg, vg)

MARGHERITA PIZZA

Mozzarella, sugo, fresh basil (ldo, lgo, v, vgo)

(lg) low gluten / (ld) low dairy / (lgo) low gluten option / (ldo) low dairy option (v) vegetarian / (vo) vegetarian option / (vg) vegan / (vgo) vegan option

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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
Ham & cheese croissants
Confit leek & camembert tart
Party pies with BBQ sauce

SWEET

Selection of cookies, donuts & mini muffins
Banana bread
Red velvet slices
Fruit salad & chia cups
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: \$14pp

Full Day: \$28pp

(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 30 guests

RISE AND SHINE PLATED \$35pp

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 \$30pp (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 \$60pp

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 four options served for 1 hour - \$24pp
Choose six options served for 2 hours - \$33pp
Choose eight options served for 2 hours - \$44pp

Minimum 20 guests
(offered with an event menu*)



COLD OPTIONS

Zulu sushi, rare beef, avo, balsamic glaze (lgo, vo)
Brie & fig crostini (ldo, lgo)
Smoked salmon blini
Cajun chicken bruschetta (ld, lgo)
Seared beef, wakame salad & wasabi spoons (ld, lg)
Greek salad lollipops (lg, v)
Cherry tomato & basil bruschetta (lgo, v, vgo)

HOT OPTIONS

Pumpkin & sage aranchini (ld, lg, v)
Texas beef brisket spoons
Confit leek & camembert tart (v)
Chorizo & haloumi lollipops (lg)
Lemon pepper & calamari skewers (ld, lg)
Goats cream cheese pops (lg, v)

WALK & FORK MENU*

Two items \$36pp
Additional items \$18pp, per item

Asian pork belly bites with coconut rice, sesame glaze (ld)
Cheeseburger slider with chips
Karaage chicken bites, katsu sauce, sesame rice
Barramundi & Chips, tartare sauce
Thai green chicken curry with green beans, rice (ld, lg)
Tofu Curry, brown rice, beetroot & plum chutney, baby spinach, cashews (ld, lg, vg)

(lg) low gluten / (ld) low dairy / (lgo) low gluten option
(ldo) low dairy option (v) vegetarian / (vo) vegetarian option
(vg) vegan / (vgo) vegan option

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PLATTER MENU

Platters recommended for up to 8 people to share

LIGHT & HEALTHY \$115

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

SEAFOOD \$130

Prawn twisters, lemon pepper calamari skewers, tempura battered Hake bites, smoked salmon blini, prawn gyoza, tartare, lemon, aioli (ld)

PARTY FAVOURITES \$125

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

CHEESE \$145

Soft brie, camembert, smoked cheddar, creamy blue, quince paste, dried fruit, crackers (lg, v)

ORIENTAL \$115

Duck spring rolls, karaage chicken, tempura battered Hake bites, vegetable spring rolls, prawn crackers, Asian dipping sauces (ldo, vo)

SWEET TREATS \$115

Chef's selection of petit fours (v)

PIZZA \$160

Cajun Chicken with tomato sugo, mozzarella, Cajun chicken, caramelised onions, peppadew, feta, sweet bell peppers (lgo)

Margherita with tomato sugo, mozzarella, fresh basil (ldo, lgo, v, vgo)

Meat Lovers with tomato sugo, mozzarella, pork belly, bacon, ground beef, mushrooms, red onion, smoky bbq swirl (lgo)

Tropicana with tomato sugo, mozzarella, leg ham, pineapple, fresh herbs (lgo, vo, vgo)

Deluxe Veggie with tomato sugo, mozzarella, red, green & yellow capsicum, mushroom, red onion, sun-dried tomatoes, feta, basil pesto, olives (ldo, lgo, v, vgo)

SLIDERS \$175 all served on mini brioche bun

10 cheeseburger w mustard & ketchup

10 pulled pork & crunchy slaw

10 chicken parmigiana

TAPAS \$100

Pumpkin & Sage arancini balls, goats cheese pops, cherry tomato & basil bruschetta, spinach & ricotta rolls (v)



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PLATED MENU

Minimum 30 guests

Served alternate drop – choose two options per course

1 course plated: \$50pp

2 course plated: \$75pp

3 course plated: \$95pp



ENTRÉE

Smoked salmon rosettes, pickled cucumber, fresh radish, caper lemon vinaigrette (ld,lg)

Confit leek and camembert tarte, spiced carrot puree, micro herb salad (lgo, v, vgo)

Sesame pork, crunchy noodle salad, soy sesame dressing (lgo)

Chicken involtini with spinach, fetta and sundried tomato, basil sugo, EVOO (lg)

Caprese salad of vine-ripened tomato, basil, bocconcini, aged balsamic, cracked pepper (lg, v, vgo)

Burrata, poached pears, rocket, pomegranate, prosciutto crisp, vincotto (lg, v, vgo)

MAIN

Chicken roulade with bacon and mushrooms, mashed potatoes, green vegetables, dill cream (lg)

Twice cooked pork belly with garlic and herb mash, asparagus, apple cider reduction (ldo, lg)

Beef Wellington with kipfler potatoes, baby carrots, jus

Zucchini and corn fritters, pumpkin puree, roast baby carrots, kipfler potatoes, herb yogurt (v, vgo)

Oven-baked barramundi, sweet potato anna, broccolini, beans, bearnaise sauce (lg)

Lamb backstrap, mint pea hummus, glazed root vegetables, fondant potatoes (lg)

DESSERT

Apple and rhubarb crumble, vanilla bean ice cream (v)

Cappuccino panna cotta, chocolate cream (lg, v)

Raspberry coconut chocolate pebble, fresh macerated berries (v)

Baked berry cheesecake, passionfruit coulis (v)

Tiramisu, fresh strawberry, chocolate crumble (v)

Chocolate fondant, vanilla bean ice cream

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BUFFET MENU

All buffets require minimum 30 guests

ROAST CARVERY BUFFET
\$55pp – Buffet Mains
\$65pp – 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
\$70pp

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
\$85pp– Buffet Mains
\$9pp – 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 tabbouleh (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



BASIC PACKAGE

Two hours - \$46pp
Three hours - \$59pp
Four hours - \$72pp

Sparkling Wine

Mr Mason Sparkling Cuvee

White Wine

Dottie Lane Sauvignon Blanc

Rosé Wine

Hearts Will Play Rosé

Red Wine

Henry & Hunter Shiraz Cabernet

Tap Beer

Hahn Super Dry 3.5%
Toohey's New

Other

Orange juice
Soft Drink
Selection of tea & barista coffee

BASIC SPIRIT UPGRADE

Available to Basic & Premium packages with a minimum of 50 confirmed guests - \$28pp

COCKTAIL ON ARRIVAL

Available to Basic & Premium packages with a minimum of 50 confirmed guests - \$17pp

PREMIUM PACKAGE

Two hours - \$57pp
Three hours - \$70pp
Four hours - \$84pp

Sparkling Wine

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV

White Wine

Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay

Rosé Wine

Hearts Will Play Rosé
Bertaine et Fils Rosé

Red Wine

South Rock Shiraz
Henry & Hunter Shiraz Cabernet

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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