



CONFERENCES & EVENTS

SURF  AIR
BEACH HOTEL



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.



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



SAND & DUNES ROOM

At 64sqm, the Sand & Dunes Room is one half of the Ballroom and is ideal for small to medium meetings with the ability to split the room into 2 rooms for an additional breakout, with a capacity for 50 people cabaret style or 75 people theatre style, including HD Data projector and large screen



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



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



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



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



Canapé Menu

4 OPTIONS 1 HOUR \$24PP | 6 OPTIONS 2 HOURS \$33PP | 8 OPTIONS 2 HOURS \$44

COLD OPTIONS

Zulu sushi rare beef, balsamic glaze, wasabi mayo, (lgo, v, vgo)
Brie & fig crostini wholemeal costini, brie cheese, fig, rocket (ldo, lgo)
Smoked salmon blini smoked salmon, blini, fried capers, sour cream
Cajun chicken bruschetta cajun chicken, garlic bruchetta, baby spinach, cherry tomatoes, caramelised onions, sweet chili mayo (ld, lgo)
Seared beef wakame salad & wasabi spoons (lgo, v, vgo)
Greek salad lollipops cherry tomatoes, cucumber, olives, feta, olive oil (lg, v)
Cherry tomato & basil bruschetta garlic bruschetta, cherry tomatoes, bocconcini, basil, balsamic glaze (ldo, lgo)

HOT OPTIONS

Pumpkin & sage arancini aioli (ld, lg, vg)
Texas beef brisket spoons cajun spice, gravy, corn chip, snow pea
Confit leek & camembert tart (v)
Chorizo & haloumi lollipops chorizo, haloumi, olive oil, snow pea (lg)
Calamari skewer aioli, micros (ld, lg, a)
Goat's cheese bon bons pea dust, beetroot dust (lg, v)

WALK & FORK MENU

***TWO ITEMS \$36PP**
ADDITIONAL ITEMS \$18PP, PER ITEM

Asian pork belly bites with coconut rice sesame glaze (ld, lg)
Cheeseburger slider with fries (ld, lg)
Karaage chicken bites kewpie mayo, sesame rice (lg, ld)
Barramundi & chips tartare sauce (lg, ld, a)
Thai green chicken curry ginger rice (ld, lg)
Tofu curry, brown rice beetroot & plum chutney, baby spinach, cashews (lg, ld)

LG - low gluten | LD - low dairy | V - vegetarian | VG - vegan | LGO - low gluten option LDO - low dairy option
| VO - vegetarian option | VGO - vegan option Seafood Origin: A - australian | I - imported | M - mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



Platter Menu

10 guests per platter

CHEESE \$150

Selection of blue, smoked cheddar and brie cheese, quince paste, rice crackers and dried fruits (lg, v)

LIGHT & HEALTHY \$120

Selection of prosciutto, salami, mixed olives, avocado dip, hummus, feta cheese, fresh crudities of carrot, celery and capsicum and rice crackers (ld, vo)

AUSSIE CLASSICS \$125

A selection of classic beef sausage rolls, beef party pies and mini quiches served with an assortment of complimentary sauces

SEAFOOD \$120

Calamari, lightly battered fish and coconut prawns served with golden chips and classic tartare sauce (m)

ORIENTAL \$115

A selection of samosas, crisp spring roll and pork shao mai served with an assortment of accompanying sauces (ld, lg)

SLIDERS \$225

Selection of mini beef sliders with tomato ketchup and cheese, pulled pork with slaw and aioli and mini chicken parmis (ld, lg)

CROQUETTES \$85

Assorted croquettes served with a variety of dipping sauces (ld, v)

VEGETARIAN \$115

A selection of croquettes, arancini and spinach ricotta rolls with an assortment of accompanying sauces 8 - 10 people (ld, lg, vg)

PIZZA \$80 - covers 20Pax

Selection of 2 pizza - choice of margherita, tropicana, meat lovers, Cajun chicken and veg deluxe (v)

PIZZA \$165 - Covers 40Pax

Selection of 4 pizza - choice of margherita, tropicana, meat lovers, Cajun chicken and veg deluxe (v)

FRESH FRUIT \$85

A vibrant display of fresh seasonal fruits (ld, lg, vg)

SWEET SELECTION \$105 A tempting assortment of delicious sweet treats (v)

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Buffet Menu

BUFFET MAINS - \$55 | BUFFET MAINS AND DESSERTS - \$65

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

Pavlovas with berry coulis, mango and whipped cream

BBQ Buffet

\$75PP

Inclusions

Selection of crusty oven fresh dinner rolls
Thick BBQ sausages (lg)
Mint and lemon lamb chops (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 and passionfruit pavlova (lg, v)

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Breakfast Menus

PLATED BREAKFAST \$35PP

Your choice of

creamy scrambled eggs, crispy bacon, hash browns, buttered mushrooms and grilled tomato, served on sourdough toast

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 BUFFET BREAKFAST \$35PP

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

Upgrade to include 1 x choice of rise & shine plate for \$50pp

FULL BUFFET BREAKFAST \$40PP

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

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CORPORATE PACKAGES

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

SURFAIR DAY DELEGATE PACKAGE

HALF DAY - \$70PP

FULL DAY - \$80 | 10-30 DELEGATES

Continuous freshly brewed coffee and
a selection of teas

MORNING TEA

Chef's selection

AFTERNOON TEA

Chef's selection

LUNCH SERVED IN THE BISTRO

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

CORPORATE DAY DELEGATE PACKAGE

HALF DAY - 75PP

FULL DAY - \$85PP | 30 OR MORE DELEGATES

SAVOURY OPTION

House made quiche Lorraine Vegetable
spring rolls
Bacon spinach & ricotta scrolls
Ham & cheese croissants
Confit leek & camembert tart
Party pies with BBQ sauce

SWEET OPTION

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

BUFFET LUNCH SERVED IN THE BISTRO

SELECT ONE LUNCH MENU OPTION:

PREMIUM WRAPS / CURRY BAR / GOURMET

BURGER BAR / LIGHT & HEALTHY / PIZZA BAR

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CORPORATE LUNCH MENU

PRE ORDER

INCLUDED IN DELEGATE PACKAGES OR \$30PP

GRILLED or BATTERED BARRAMUNDI

Served with garden salad, chips, lemon, tartare sauce (ld, lg)

CRUMBED WHITING

Served with garden salad, chips, lemon, tartare sauce (ld, lg, i)

CHICKEN SCHNITZEL

Served with garden salad, chips, gravy (ld, lg)

CHICKEN PARMIGIANA

Served with garden salad, chips, gravy (ldo, lg)

BEEF BRISKET BURGER

On Turkish with mushroom, rocket, caramelised onion, chips (ldo, lg)

SOUTHERN FRIED CHICKEN BURGER

Slaw, chipotle aioli, milk bun (ld, vo, vgo, lg)

CLASSIC CHICKEN CAESAR SALAD

Crispy cos lettuce, bacon, croutons, Caesar dressing, parmesan & poached egg (ldo, lgo, vo, vgo, lg)

ASIAN STYLE BEEF SALAD

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

THAI GREEN CHICKEN CURRY

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

MARGHERITA PIZZA

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

REFRESHMENT BREAKS

Included in Surfair Day Delegate Package, or \$30pp.

Includes chilled juice, soft drink or barista coffee | Maximum 20 delegates

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MORNING / AFTERNOON TEA ONLY

2 PIECES \$15PP | 4 PIECES \$30PP

SAVOURY

House made quiche Lorraine
Bacon, spinach & ricotta scrolls
Ham & cheese croissants
Vegetable spring rolls
Party pies
Leek and Camembert tartlets

SWEET

Selection of cookies, donuts & mini muffins
Banana bread
Red velvet slices
Greek yoghurt granola pots
Scones with jam & cream

ARRIVAL / CONTINUOUS TEA & COFFEE

\$5 Per person

BARISTA COFFEE ON CONSUMPTION



ALTERNATE DROP MENU

2 COURSE \$95 3 COURSE \$125

ENTRÉE

Nduja Prawns

King prawns with nduja butter cos lettuce,
lemon gel and micro herbs

Pork Belly

Honey and seame glazed pork belly,apple and
ginger gel,spiced carrot puree and rainbow slaw
with micro herb garnish

Beef Brisket

Slow cooked beef brisket with creamy mash,
pickled shallot, bone marrow crumb,
nastursium and red wine reduction

Salmon Tartare

Cured salmon, compressed apple, finger lime,
radish lemon gel with buttermilk dressing

Burrata

Creamy burrata with roasted beetroot, heirloom
tomato and shallot dressing

MAIN

Chicken Supreme

Sous vide chicken supreme with confit garlic
mash, truffle infused mushroom romesco,
asparagus and red wine jus

Eye fillet

180 g eye fillet with truffled parsnip puree,
Hasselback potato, watercress salad and red
wine jus

Lamb Rump

Pan seared lamb rump with smoked labna ,sugar
snap peas and char grilled spring onion with wild
mushroom puree and red wine jus

Barramundi

Pan seared Barramundi with roasted Kipfer
potato, artichoke and fennel, green mojo sauce
and finished with a white velouté

Briami Vegetable

Roasted medley of vegetables and quinoa with
spiced carrot puree, corn fritters with a garnish
of rocket and spinach

DESSERT

Apple and Rhubarb Crumble

Apple and Rhubarb Crumble, with vanilla
custard with mixed berries

Buttermilk Panna Cotta

With strawberry gel, strawberry powder, white
choc soil, white choc shavings, fresh
strawberries and whipped cream

Chocolate Praline Tartlet

Chocolate Praline tartlet, Chocolate Fudge
Sauce, Vanilla Ice Cream

Mars Bar Cheesecake

Marsbar cheesecake ,chocolate and hazelnut
soil with honeycomb icecream

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Beverage Packages

BASIC PACKAGE

TWO HOURS - \$50PP
THREE HOURS - \$65PP
FOUR HOURS - \$75PP

SPARKLING WINE

Mr Mason Sparkling Cuvee

WHITE WINE

Dottie Lane Sauvignon Blanc

ROSÉ WINE

House Rosé

RED WINE

Henry & Hunter Shiraz Cabernet

TAP BEER

Hahn Super Dry 3.5%
XXXX Gold

OTHER

Orange juice
Soft Drink
Selection of tea & barista coffee

PREMIUM PACKAGE

TWO HOURS - \$59PP
THREE HOURS - \$73PP
FOUR HOURS - \$87PP

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

House Rosé
Bertaine et Fils Rosé

RED WINE

South Rock Shiraz
Henry & Hunter Shiraz Cabernet

TAP BEER

Hahn Super Dry 3.5%
XXXX Gold
Stone & Wood Pacific Ale
Alcoholic Ginger Beer

Basic Spirit Upgrade

AVAILABLE TO BASIC & PREMIUM
PACKAGES WITH A MINIMUM OF 50
CONFIRMED GUESTS - \$29PP

Cocktail on Arrival

AVAILABLE TO BASIC & PREMIUM
PACKAGES WITH A MINIMUM OF 50
CONFIRMED GUESTS - \$15PP



SURF AIR

B E A C H H O T E L

CONTACT US

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