

Function Packages 2026



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FUNCTION SPACES



Spinnaker Room



Sands Room



Beachfront Ballroom



Dunes Room



FUNCTION SPACES



Reef Room



Longboard Room



Spinnaker Room

Welcome to Surf Air's Spinnaker Room with floor-to-ceiling windows overlooking the beautiful lagoon pool. This is our flagship function room and offers in-built speakers and HD data projection with a large screen.

MONDAY - THURSDAY

NO MINIMUM SPEND REQUIRED

DEPOSIT: \$500

**Deposit will only go towards food*

**\$200 for a satellite bar & Staff Member for 4hrs*

T&C Apply

FRIDAY - SUNDAY

NO MINIMUM SPEND REQUIRED

DEPOSIT: \$500

**Deposit will only go towards food*

**\$200 for a satellite bar & Staff Member for 4hrs*

CAPACITY

Sit Down



100 guests

Cocktail



140 guests



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, this room is a popular choice for conferences, Galas & Larger events. Equipped with sound, lighting dimmers and basic audio-visual equipment.

MONDAY - THURSDAY

NO MINIMUM SPEND REQUIRED

DEPOSIT: \$500

**Deposit will only go towards food*

**\$200 for a satellite bar & Staff Member for 4hrs*

T&C Apply

FRIDAY - SUNDAY

NO MINIMUM SPEND REQUIRED

DEPOSIT: \$500

**Deposit will only go towards food*

**\$200 for a satellite bar & Staff Member for 4hrs*

CAPACITY

Sit Down



100 guests

Cocktail



180 guests



Sands Room

At 75sqm the Sands room offers a 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 and a great space for function, seminars and private events.

MONDAY - THURSDAY

NO MINIMUM SPEND REQUIRED

DEPOSIT: \$500

**Deposit will only go towards food*

**\$200 for a satellite bar & Staff Member for 4hrs*

FRIDAY - SUNDAY

NO MINIMUM SPEND REQUIRED

DEPOSIT: \$500

**Deposit will only go towards food*

**\$200 for a satellite bar & Staff Member for 4hrs*

CAPACITY

Sit Down



50 guests

Cocktail



80 guests



Dunes Room

At 64 sqm, the Dunes room is one-third of the Ballroom and is ideal for a third breakout room inclusive of a HD Data projector and large screen.

MONDAY - THURSDAY

NO MINIMUM SPEND REQUIRED
DEPOSIT: \$500

**Deposit you will to go towards food and beverage*
**\$200 for a satalite bar & Staff Member for 4hrs*

FRIDAY - SUNDAY

NO MINIMUM SPEND REQUIRED
DEPOSIT: \$500

**Deposit you will to go towards food and beverage*
**\$200 for a satalite bar & Staff Member for 4hrs*

CAPACITY



60 guests



80 guests



Reef Room

The Reef Room is one-half of the Ballroom, with a fully equipped bar making it ideal for cocktail parties. This room is very popular for birthday parties and functions as well as breakout rooms and information nights.

MONDAY - WEDNESDAY

NO MINIMUM SPEND REQUIRED
DEPOSIT: \$500

THURSDAY - SUNDAY

NO MINIMUM SPEND REQUIRED
DEPOSIT: \$500

CAPACITY



100 guests



60 guests



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.

MONDAY - WEDNESDAY

MINIMUM SPEND: \$0

DEPOSIT: \$500

THURSDAY - SUNDAY

MINIMUM SPEND: \$0

DEPOSIT: \$500

CAPACITY



16 guests



50 guests

CATERING OPTIONS



LUNCH MENU OFFERING

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

Minimum 20 guests

Served as alternative drop for under 30 guests & served buffet style for 30 guests +

Served with chilled juice and soft drink



Premium Wraps

Chefs 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, chicken panang, traditional sambals

Gourmet Burger Bar

House made beef burger Kaarage 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 parmi strips

CORPORATE LUNCH MENU

Includes chilled juice, soft drink or barista coffee

Maximum 20 guests

\$35pp

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 and gravy

Tofu Vegan Curry

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

Beef Brisket Burger

On Turkish with mushroom, rocket, caramlised 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 (*lg*)

Thai Green Chicken Curry

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

Tofu Vegan Curry

Beetroot & plum jam, coconut cream, cashew, spinach, brown rice

Margherita Pizza

Mozzarella, sugo, fresh basil (*ado, lgo, g, vgo*)

REFRESHMENT BREAKS

Includes chilled juice, soft drink or barista coffee

Maximum 20 guests



**Morning or Afternoon Tea - \$40 pp for 1
\$70 pp for Both**

Freshly brewed coffee and a selection of teas

Selection of the following

House made quiche

Selection of savoury bites

Bacon, spinach & ricotta scrolls

Ham & cheese croissants

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

Smoothies

Your choice of Juice

Postmix on request

Continuous Tea & Coffee (Urn)

Half Day: \$20pp

Full Day: \$30pp

(Min 5 guests. Served with a selection of teas)

Tea or coffee station? Notes from Kate

BREAKFAST MENU BUFFETT



Inclusions

Orange juice, apple juice & pineapple juice

Freshly baked pastries

Mixed Danish pastries (v)

Assorted mini muffins (v)

Fresh

Sliced seasonal fruit platter (vg, gf, df)

Natural yoghurt pot with mixed berries (v, gf)

Hots (choice of 2)

Bacon and egg brioche rolls

Ham, tomato and cheese croissant

Scrambled egg, bacon wrap

Vegetarian wrap with scrambled eggs (V)

Barista coffees (extra cost)

\$40 pp

Minimum 25 pax

Dietary Legend:

v = Vegetarian · vg = Vegan · vgo = Vegan Option · gf = Gluten Free · gfo = Gluten Free Option · df = Dairy Free

SURF AIR

BEACH HOTEL MARCOOLA

CANAPES

3 choices \$30 per person

5 choices \$40 per person

7 choices \$55 per person

9 choices \$66 per person

Antipasto skewer – bocconcini, heirloom tomato, basil, prosciutto (gf)

Fresh salmon blini – cucumber, dill crème fraiche, salmon caviar (A)

Seasonal bruschetta – aged balsamic, basil, evoo (vg)

Lamb meatball – cucumber, dukkha, whipped feta (gf)

Ratatouille tartlet – beetroot hummus (v, gf)

Enoki and spring onion rice nets – thai pickle (gf, vg)

Pumpkin arancini – vegan aioli (gf, v)

Cheeseburger slider (gfo)

Southern fried chicken slider

Fresh marinated grilled chicken (gf,df)

Substantial Canapes



Upgrade \$5 a head

Seasonal plate oysters – shallot mignonette (gf, df)

Beef Tataki spoon – (gf, df)

Prosciutto wrapped haloumi - balsamic tomato relish (gf)

Our team will be serving canapés to your guests. Each canapé choice includes one item per guest, making it a simple and elegant way to offer a light bite.

Substantial Canapes

Cheeseburger slider – American mustard, ketchup, pickles with fries (gfo).....	\$18
Southern fried chicken slider – chipotle slaw with fries.....	\$18
Chicken Greek salad – black olives, feta, tomato, mixed leaves, lemon (gf, vo).....	\$24
Fresh marinated grilled chicken, Asian pickle salad, rice (gf, df).....	\$28
Battered reef fish – house tartare, lemon with fries (M).....	\$26
Salmon poke – rice, cucumber, edamame, kewpie, seaweed salad (gf).....	\$28
Fried cauliflower – roasted peppers, shaved almonds, mixed leaves, zaatar yoghurt (v, gf).....	\$20
Ratatouille with steamed rice (vg, gf).....	\$20

Each substantial canapé is served in an individual box for easy handling, making them ideal for cocktail style receptions or more casual celebrations. These are priced per meal, minimum order of 10 per item.

PLATTERS

Serves up to 10 people per platter, 10 pieces of each item

Hearty platter	Beef & burgundy pies, spiced wagyu sausage rolls, lamb meatballs, pumpkin arancini balls, fried cauliflower (gfo)	150
Tastes of Asia	Grilled chicken skewers, fried cauliflower, peking duck crepe, swimmer crab cake, rice paper rolls, breaded mushroom and spring onion rice netted rolls (gfo, vg)	140
Vegan platter	Vegie potstickers, fried cauliflower, pumpkin & pine nut arancini, enoki mushroom, spring onion rice netted roll and rice paper rolls (gf, vg, df)	180
Gluten free platter	Crumbed fish fillet, lamb meatballs, fried cauliflower, enoki mushroom, and grilled chickenskewers (gf) (M)	190
Cheeseburger sliders (20)	American mustard, ketchup, dill pickle (gfo)	130
Southern fried chicken sliders (20)	Chipotle slaw, buttermilk ranch	130
Dessert Platter	Selection of seasonal desserts and fresh fruit	120

Breakfast Platters - only available before midday

Seasonal Fresh Fruit Platter	A selection of seasonal fresh fruits	100
Assorted mini muffins	Mini muffins	100
Natural yoghurt pots	With mixed berries (10)	100
Savoury Platter	Ham, cheese & tomato croissants	100

Platters are placed on a table, allowing guests to help themselves. This option offers a casual and convenient way for everyone to enjoy a variety of snacks at their own pace.

GRAZING BOARD

Minimum grazing board serves 10 people

\$25 per person

Cheeses

Mixture of bries, cheddar & pepper cheddar

Condiments, quince paste

Charcuterie, prosciutto, calabrese, Ham & mild salami

Olives / antipasto

House made char-grilled vegetables

Pickled onions Breads / crackers

Grilled sourdough

Lavosh Grissini sticks /water crackers (gfo)



**Unfortunately, dietary requirements cannot be catered for with our grazing board.
We recommend guests with specific needs order from our other options.**

STATION

Chef's Surf Air Experience (min 30 guests, \$120 per person)

Chef's selection including, wholebaked fish, fresh prawns (2), in season oysters (2), calamari pieces

Battered fish, Marinated Roast Chicken, Slow Cooked Pork Shoulder & Beef Brisket

Served with:

Bread Rolls with Butter

Lemon Roasted Potatoes & Charred Seasonal Greens

Garden Salad, Greek Lemon Dressing & Pesto Pasta Salad

Served with a selection of restaurant sauces, mustards and accompaniments

From the Sea (min 30 pax, \$90 per person)

Calamari pieces

Battered fish (gfo) (M)

Served with:

Bread Rolls with Butter

Lemon Roasted Potatoes & Charred Seasonal Greens

Garden Salad, Greek Lemon Dressing & Pesto Pasta Salad

Served with a selection of restaurant sauces, mustards and accompaniments

From the Land (min 30 pax, \$105 per person)

Whole Marinated Roasted Chicken, Slow Cooked Pork Shoulder & Beef Brisket

Served with:

Bread Rolls with Butter

Lemon Roasted Potatoes & Charred Seasonal Greens

Garden Salad, Greek Lemon Dressing & Pesto Pasta Salad

Served with a selection of restaurant sauces, mustards and accompaniments

500 gr protein per person

Dessert (min 30 pax, \$35 per person)

Selection of Chocolate Brownie, Chocolate & Raspberry Buckwheat Tart (VG, GF)

ALTERNATE DROP MENU

Entrée

Seasonal tomato bruschetta (vg, v, df)

Beef takaki (gf, df)

Calamari pieces (DF) (M)

2 courses \$95 (2 options per course)

3 courses \$105 (2 options per course)

Minimum 20 pax

Main

Sirloin, Greek lemon roasted potatoes, seasonal vegetables, red wine Jus. (gf, df)

Slow cooked pulled lamb flatbread, beetroot, tzatziki & heirlooms

Chicken breast, Greek lemon roasted potatoes, seasonal salsa, seasonal vegetables (gf, df)

Grilled market reef fish, lemon roasted potato, seasonal salad and salsa (gf)

Mushroom Gnocchi, Toasted Mushrooms, Spinach, Vegan Cream & Vegan Parmesan (V, Veg, GF)

Dessert

Double choc brownie, choc ganache, whipped cream

Crème caramel (gf)

Dark chocolate & raspberry buckwheat tart (vg) (gf)

Seasonal fruit

*Entrees can be served cocktail style

v = Vegetarian · vg = Vegan · vgo = Vegan Option · gf = Gluten Free · gfo = Gluten Free Option · df = Dairy Free



BEVERAGE
PACKAGES

BEVERAGE PACKAGES

Beachfront Ballroom Function Space

PREMIUM

2 Hours \$85 PP
3 Hours \$100PP
4 Hours \$115 PP
5 Hours \$135 PP

Beer
Premium Beer

Sparkling
Prosecco

White
Sauvignon Blanc
Chardonnay

Red
Pinot Noir Brockenchack
Shiraz

Rosé
Villa Aix Rosé

CLASSIC

2 Hours \$70 PP
3 Hours \$85 PP
4 Hours \$100 PP
5 Hours \$120 PP

Beer
Local Beer

Sparkling
Prosecco

White
Sauvignon Blanc
Chardonnay

Red
Pinot Noir
Cabernet Sauvignon
Shiraz

Rosé
Rose

**Upgrade from Chandon to Moët & Chandon Imperial \$30PP*

Spinnaker Function Space

PREMIUM

2 Hours \$85 PP
3 Hours \$100PP
4 Hours \$115 PP
5 Hours \$135 PP

Beer
Premium Beer

Sparkling
Prosecco

White
Sauvignon Blanc
Chardonnay

Red
Pinot Noir Brockenchack
Shiraz

Rosé
Villa Aix Rosé

CLASSIC

2 Hours \$70 PP
3 Hours \$85 PP
4 Hours \$100 PP
5 Hours \$120 PP

Beer
Local Beer

Sparkling
Prosecco

White
Sauvignon Blanc
Chardonnay

Red
Pinot Noir
Cabernet Sauvignon
Shiraz

Rosé
Rose

Products are subject to availability and Surf Air Reserves the right to change products at any time without notice



A bar tab lets you put money behind the bar for your guests, with flexibility to set a limit and choose which drinks are included. Once the tab is reached, you can top it up or have guests pay for their own drinks.

Please note, wine is by the glass unless off the reserve list.

PACKAGE ADD ON'S

Champagne Tower

\$150 - Not including champagne

Champagne Options

Moët & Chandon - \$110

Veuve Clicquot - \$150

Ruinart 'R de Ruinart Brut - \$170

*Available in conjunction to your beverage package.
Minimum order to cater for more than 50% of guests.*



Cocktail on Arrival

Kick off your celebration with a little something special! Guests will be welcomed with a delicious cocktail on arrival, setting the perfect tone for a fun and memorable event. Choose from a selection of refreshing cocktails, crafted and served by our friendly bar team.



Cocktail Boards

Did someone say tequila? 🍹

Serve up your favourite cocktails in style with our roaming drinks service – perfect for adding a fun, interactive touch to your event.

\$100 + cocktails



Champagne Board

Because every celebration deserves bubbles 🥂

Serve champagne in style with our roaming board, creating a relaxed yet elegant experience for your guests from the very first pour.

\$100 + champagne



Give your function that unique feeling

Products are subject to availability and Surf Air Reserves the right to change products at any time without notice

SURF AIR
BEACH HOTEL MARCOOLA
PACKAGE ADD ON's

BALLOON PACKAGE 1

10 Bunches of helium balloons

\$120

BIRTHDAY PACKAGE

1 x Number balloon bunch (e.g. 1 & 8 for 18)

4 Bunches of helium balloons

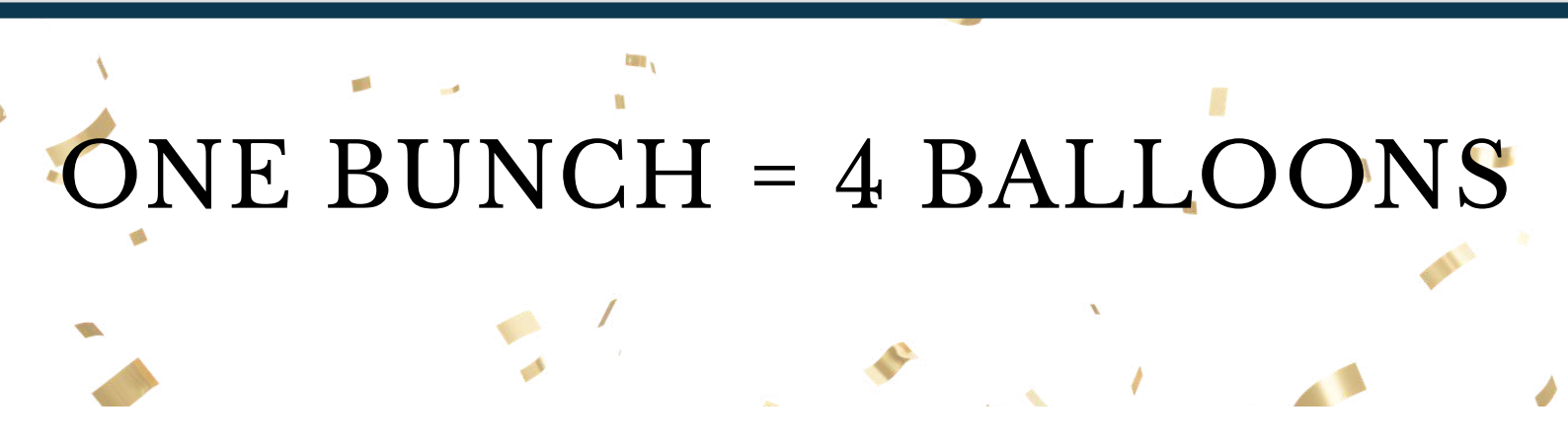
\$120

BUNCH

1x Colour of your choice balloons

\$10

ONE BUNCH = 4 BALLOONS



TERMS AND CONDITIONS

CANCELLATION

At Surf Air, we understand that plans can change. However, due to the high demand for our rooms, we have established the following cancellation policy:

- Cancellations made 180 days (6 months) or more prior to the event date will receive a full refund of any payments made.
- Cancellations made less than 180 days prior to the event date will not be eligible for a refund.
- Date changes must be made at least 6 months in advance. Changes made after this period will result in the forfeiture of your deposit

We appreciate your understanding and cooperation. Should you have any questions or need further assistance, please do not hesitate to contact us.

CONFIRMATION OF GUESTS

To ensure all preparation and staffing requirements are met, guest numbers must be confirmed no later than one week before the event. Once the final numbers have been confirmed, full payment will be charged.

SURCHARGES

For events held on a Sunday with a bartab a 10% surcharge will be applied. For events held on public holidays, a 15% surcharge will be applied to the total food and beverage account. In addition, a surcharge of \$500.00 will apply. Events on a public holiday must conclude by 22:00. Please note that security costs may be incurred for specific events or functions. 18th birthday's will be charged an extra \$300 for a security fee.

STAFF

The Ballroom & Spinaker Room comes with one bar staff. If your function requires a 2nd bar staff, this will be a \$150 staff fee. Please confirm with our Functions Team.

MINIMUM SPEND

The minimum spend refers to the anticipated total minimum expenditure on food, beverage, applicable fees, and/or amenities provided by Pier 33. The minimum spend requirement may vary based on the event location and occupancy levels.

LIABILITY FOR DAMAGES

You will be responsible for any damages caused to the premises during your function by your guests.

PRICE VARIATIONS

Although we strive to uphold prices as printed or quoted, they may be subject to change without prior notice to accommodate unforeseen price fluctuations. Please be aware that all pricing is subject to change without notice. In the event that your event date is postponed or altered for any reason, the new event/function prices and venue hire fees will apply. Please note, you agreeing to this as soon as room hire is paid.

SPECIAL DIETARY REQUIREMENTS

We are happy to accommodate guests with special dietary requirements. Please inform us as early as possible (on your catering event form) and no later than 7 days prior to your event so we can make necessary arrangements. Any additional dietary requirements on the night that we are not made aware of will be charged on the day of your booking as we will prepare for what has been advised.

MUSIC & ENTERTAINMENT

If you intend to provide your own entertainment, such as DJ or live music (solo or duo only), you are required to seek approval from Surf Air management beforehand. Live entertainment will only be considered in private spaces such as the Spinaker - (inside room only) and the Ballroom. Surf Air have the right to cease Wedding if not approved.

THIRD PARTIES

If you are bringing in a third party to decorate your function space, please seek approval from the functions team. We allow 30 minutes prior to set up and all decorations need to be bumped out on the night of your event excluding weddings that can bump out the following day from 10am.

Any signage or decorations left at Surf Air and not collected the following day will be disposed of. Surf Air is not responsible for any belongings or decorations left in the venue including any damages.

DRESS CODE

We are a relaxed beachfront pub and accommodation venue, and we want everyone to feel comfortable and welcome. Smart casual and relaxed coastal attire is welcome throughout the venue. Shoes must be worn inside.

PARKING

Parking is available onsite. However there is limited spaces available.

PAYMENT

Full payment for your wedding, including any minimum spend requirements or alternative arrangements as agreed upon, is due at least 7 days prior to your event date. Failure to make payment prior to your event may result in event cancellation. Your booking is not confirmed until deposit has been paid. By paying your room hire or ceremony you have agreed to the terms and conditions.

Please note that no outside food is permitted to be brought into the venue, with the exception of a wedding cake.

POSTPONEMENT POLICY

We understand that plans can change, and we aim to be as flexible as possible. However, postponing an event requires rescheduling and loss of business for the original date. If the event is postponed within 30–60 days, a postponement fee of 20% of the total event cost will apply.