



SURF AIR

On Marcoola Beach

**CONFERENCE MENU
2011**





BUFFET BREAKFAST

CONTINENTAL BUFFET BREAKFAST\$15.50pp

- Selection of chilled fruit juices
- Freshly sliced & whole Queensland fruits
- Assorted breakfast cereals
- Full cream milk, skim milk & soy milk
- Muesli with dried & poached fruit & natural yoghurts
- Baker's selection of muffins, croissants & glazed Danish pastries
- Multigrain, white & wholemeal toasts
- Jams, preserves & butter
- Freshly brewed coffee with tea selection

FULL BUFFET BREAKFAST\$19.95pp

- Selection of chilled fruit juices
- Freshly sliced & whole Queensland fruits
- Assorted breakfast cereals
- Full cream milk, skim milk & soy milk
- Muesli with dried & poached fruit & natural yoghurts
- Baker's selection of muffins, croissants & glazed Danish pastries
- Multigrain, white & wholemeal toasts
- Jams, preserves & butter
- Creamy scrambled eggs
- Grilled Roma tomatoes
- Tossed field mushrooms
- Crispy bacon & breakfast sausages
- Baked beans
- Hash browns
- Pancakes & maple syrup
- Freshly brewed coffee with tea selection



PLATED BREAKFAST

RISE & SHINE PLATED BREAKFAST\$16.50pp

- Freshly sliced & whole Queensland fruit platter (1 per table)
- Your choice of:
 - Individual plates of fried eggs, crispy bacon, hash brown, buttered mushrooms, grilled tomato served freshly on toasted bread
 - OR
 - Individual plates of poached eggs on baby spinach, English muffins topped with smoked salmon, hollandaise sauce & crisp bacon strips
- Fresh orange juice
- Freshly brewed coffee with tea selection



Price based on minimum of 20 guests



REFRESHMENT BREAKS

COFFEE BREAK\$8.50pp

Freshly brewed coffee with tea selection, served with your choice of one of the following:

- Oven fresh, healthy choice Anzac cookies
- An array of sweet muffins
- Golden pastries dusted with icing sugar
- Freshly sliced & whole Queensland fruits
- Homemade chocolate brownies
- Freshly baked scones served with clotted cream & preserves
- Lemon cupcakes with butter icing

FRESHLY BREWED COFFEE\$4.50pp

With tea selection (on arrival or per meal break).

CONTINUOUS COFFEE \$8.50pp 1/2 day

With tea selection

\$12.50pp full day

Upgrade to espresso machine (max 25 guests)

\$4.00pp

ICE CREAM BREAK\$12.00pp

Iced coffee

Assorted deluxe ice creams

Freshly brewed coffee with tea selection

CHOCOLATE MADNESS BREAK\$12.00pp

Hot chocolate with marshmallows OR coffee and chocolate ice breaks

Assorted mini chocolate bars

Freshly brewed coffee with tea selection

HEALTHY BREAK\$12.00pp

Chilled fruit juices

Fruit skewers with natural yoghurt

Dried fruit & nuts

Homemade muesli slice

Freshly brewed coffee with tea selection

UPGRADE ITEMS

Fruit skewers served with natural yoghurt\$2.50pp

Gourmet mini quiche (2 per person)\$4.00pp

Gourmet meat pies (2 per person)

Australian farmhouse cheeses with dried fruit, nuts & water

Ice creams

REFRESHMENT BREAKS



CONFERENCE DAY PACKAGE\$45.00pp

CONFERENCE HALF DAY PACKAGE\$39.00pp

Conference day package includes conference room hire, whiteboard & markers, projection screen, conference pads & pen, filtered water & mints.

Minimum 20 guests

Morning Tea

Freshly brewed coffee with tea selection, served with your choice of one of the following:

- Oven fresh, healthy choice Anzac cookies
- An array of sweet muffins
- Golden pastries dusted with icing sugar
- Freshly sliced & whole Queensland fruits
- Homemade chocolate brownies
- Freshly baked scones served with clotted cream & preserves
- Lemon cupcakes with butter icing

Lunch

Your choice of one from the following options:

- Executive buffet selection
- Premium sandwich selection
- The Italian connection
- Mini set menu served 50/50
- Build your own burgers

(See full menus on page 4)

Afternoon Tea

Freshly brewed coffee with tea selection, served with your choice of one of the following:

- Selected oven fresh, health choice Anzac cookies
- An array of sweet muffins
- Golden pastries dusted with icing sugar
- Freshly sliced & whole Queensland fruits
- Homemade chocolate brownies
- Freshly baked scones served with clotted cream & preserves
- Lemon cupcakes with butter icing

LESS THAN 20 GUESTS DAY PACKAGE\$65.00pp

Chefs selection for morning & afternoon tea served w freshly brewed tea & coffee.

Minimum 10 guests

Lunch

Your choice of one from the following options:

- Premium sandwich selection
- Italian connection
- Mini set menu served 50/50



EXECUTIVE BUFFET\$29.00pp

Selection of bread rolls & butter

Salad Bar

Chef's selection of 3 seasonal salads

Hot Selection

Your choice of 2 dishes, served with steamed jasmine rice:

- Mediterranean lamb casserole with white beans (GF)
- Beef with hokkien noodles & vegetables
- Diced chicken breast Mussaman curry (GF)
- Thai green chicken curry with Asian vegetables
- Tempura buttered chicken with lemon & honey sauce
- Indian beef curry with papadums
- Penne pasta carbonara with shaved parmesan
- Pork stir fry with sweet & sour sauce
- Beef or vegetable lasagne
- Roast meat with seasonal roast vegetables

Fresh fruit platter for dessert

Selection of chilled juices

PREMIUM SANDWICH SELECTION\$29.00pp

Assorted filled baguettes & wraps with salads, a selection of small goods, cheese & curried eggs (includes vegetarian option)

Fresh garden salad

Freshly sliced tropical fruit

Selection of chilled juices

THE ITALIAN CONNECTION\$29.00pp

Freshly baked ciabatta bread

Freshly cooked pizza selection (includes vegetarian option)

Traditional Greek salad with olives & fetta

Fresh fruit platter for dessert

Selection of chilled juices

BUILD YOUR OWN BURGERS\$29.00pp

Freshly baked rolls, meat patties, vegetarian patties, sliced vegetable selection served with crispy hot chips

Fresh fruit platter for dessert

Selection of chilled juices

THE MINI SET MENU SERVED 50/50\$29.00pp

Entree

Summer or winter entree, for example Caesar salad or pumkin soup

Main (50/50)

200g Porterhouse steak with mushroom sauce

Battered fish with tartare sauce & lemon

(Both served with chips & salad)

Dessert

Chef's daily selection

Selection of chilled juices



BARBEQUE MENUS

MARCOOLA BBQ\$44.50pp

Freshly baked house bread
 Chef's selection of 3 seasonal salads
 BBQ Beef Sausages with Thai spiced coconut sauce
 Seeded prime sirloin steak
 Fresh garden vegetables & caramelized onions
 Baked Idaho potatoes with crispy bacon, sour cream & chives
 Tomato sauce, BBQ sauce, grain mustards, sweet chilli sauce
 Tropical fruit salad
 Freshly brewed coffee with tea selection

Price based on minimum of 20 guests

SURF'S UP BBQ\$54.50pp

Freshly baked bread selection
 Chef's selection of 5 seasonal salads
 Whole BBQ tiger prawns
 Rib eye steak
 Spiced chicken breast
 Barramundi fillets marinated in spiced coconut milk
 Fresh garden vegetables & caramelised onions
 Baked Idaho potatoes with crispy bacon, sour cream & chives
 Tomato sauce, BBQ sauce, grain mustards, sweet chilli sauce
 Chef's selection of assorted cakes with cream & dessert sauces
 Freshly brewed coffee with tea selection

Price based on minimum of 30 guests

Chef on display cooking for functions over 50 people



DINNER BUFFET MENUS

OCEANS BUFFET\$50.00pp

Entree

Fresh homemade dinner rolls with herbed butter

Mains

Chef's selection of 3 salads

Carvery selection (carved for you by our chefs):

- Honey glazed leg ham on the bone with cranberry sauce
- Roasted rib eye or beef (medium) with horseradish cream
- Balsamic glazed roasted parsnip, carrot & pumpkin
- Paprika spiced butter roasted potatoes
- Panache of steamed vegetables

Dessert

Freshly sliced Queensland fruits
Pavlova with cream

Freshly brewed coffee & tea selection

SEASHELLS BUFFET.....\$62.00pp

Entree

Fresh homemade dinner rolls with herbed butter
Antipasto platter with cold meats, cheese, olives & home pickled vegetables

Salads

Chef's selection of 3 salads

Hot Buffet Items

- Roast rib or beef & red wine jus
- Black tiger prawns with garlic sauce
- Panache of seasonal vegetables
- Rosemary roasted chat potatoes
- Steamed jasmine rice

Dessert

Assorted cakes, tortes and pudding
Platter of sliced seasonal tropical fruits
Freshly brewed coffee & tea selection

Price based on minimum of 30 guests





DINNER BUFFET MENUS

cont.

BEACH BUFFET\$75.00pp

Entree

Warmed sour dough rolls with balsamic & olive oil

Seafood Selection

Fresh Mooloolaba king prawns on ice

Coffin bay plate oysters with lemon

Balmain Bugs

1/2 shell green lip mussels with chilli sauce & aioli

Smoked Tasmanian salmon with red onion, fried baby capers & lime

Salads

Chef's selection of 6 salads with condiments & dressings

Hot Food Selection

Char grilled beef fillet with wild mushroom & confit garlic

Atlantic salmon, pan seared, served on crushed potato with dill citrus cream

Chicken breast with asparagus risotto, white truffle oil & shaved parmesan

Lamb medallions with roasted rosemary chats & balsamic jus

Seasonal vegetables with garlic & herb butter

Dessert

Selection of assorted cakes, tortes and pudding

Platter of sliced seasonal tropical fruits

Local cheese platter with crackers & dried fruit

Freshly brewed coffee & tea selection



Price based on minimum of 30 guests



PLATED DINNER MENUS

* OCEAN MENU\$46.00pp

Entree

Individual bruschetta topped w white bean skordalia, roasted capsicum, baby spinach, topped w king island blue brie

Caesar salad, crisp prosciutto, poached egg, fresh shaved parmesan, garlic croutons & house dressing

Home made spinach, Danish fetta & pine nut ravioli w creamy red bell pepper sauce

Asian braised crispy skin pork belly w fried noodles and chili caramel, micro herb garnish

Mains

Slow roasted rib eye of beef, roasted potatoes, brocolinni & a herbed jus

Grilled chicken supreme w chat potatoes, green beans & basil cream sauce

Potato & corn gnocci w a tomato basil concasse topped w shaved parmesan

Crispy skinned salmon atop a lemon & herb risotto cake, snow peas & drizzled w pomegranate molasses

Desserts

Individual lemon meringue pie, mixed berry compote & chocolate shards

Traditional Tiramisu - sponge finger biscuits soaked in coffee liqueur, mascarpone cream dusted w cocoa

New York baked cheesecake w a caramelised citrus syrup

* SEASHELL MENU\$57.00pp

Entree

Home made Minestrone soup w garlic & parmesan croutons

King prawn mousseline wrapped in filo pastry mild chilli and honey sauce, mango & tomato salsa

Home made shredded pork belly spring rolls w Asian vegetables & a Thai sweet chilli syrup

Wild mushroom, herb & pecorino frittata, topped w a baby water cress salad

Mains

Charred beef minon, w Cajun spiced braised potato, florettes of broccoli & a red wine beef jus

Grilled sweet lip fillet, sauteed kipfler potatoes, bundle of local beans & a Thai spiced coconut sauce

Chicken breast supreme filled w ricotta & pine nuts, on rocket mash, asparagus & red currant glaze

Grilled Mediterranean vegetables, blistered trussed tomato salad w a basil pesto vinaigrette

Desserts

Passionfruit pavlova, macerated strawberries, kiwi fruit & raspberry coulis

Flourless chocolate cake, almond meal, white chocolate sauce & cream

Vanilla bean panacotta, strawberry consomme, strawberry shortbread

Seated dinner selection is designed to be alternate served & based on a minimum of 20 guests.



PLATED DINNER MENUS

cont.

* BEACH MENU\$66.00pp

Entree

Stuffed artichoke hearts w chick peas, corn, olives & parmesan oil
Confit of duck breast w Queensland mago, micro herb salad dressed w chilli, sesame & soy

Sesame crumbed prawn cutlets, cucumber swirls, tomato & lime salsa & Vietnamese mint dressing

Half boned quail marinated w garlic & cumin, bintje potato, haricot bean puree, parsley oil & raspberry vinaigrette

Thai beef medallions w mix leaves salad & coriander dressing topped w crispy noodles

Mains

Pan seared ocean trout, accompanied w an orange braised fennel puree, crispy citrus salad & salsa verde

Slow braised lamb rump, sweet potato bake, fresh asparagus spears minted jus & crisp carrot shards

Grilled MSA eye fillet (medium) pommes croket, warm zucchini salad & roasted garlic jus

Breast of chicken marinated in olive oil & fresh garlic w whipped polenta cake, roasted baby onions, black olive tapenade & French green beans

Cutlet of veal encrusted w sage & sea salt, served on a baby braised leek w roasted chat potato & a herbed cream sauce

Desserts

Creme caramel, smooth egg custard baked in its own caramel sauce w a hint of frangelico & candied hazelnuts

Blueberry & Mascarpone tart, sweet biscuit base topped w a mascarpone custard cream & beautiful blueberries

Chocolate terrine, chocolate sponge layered w chocolate marquise & smothered w ganache w seasonal berries

Love heart puffs layers of strawberry & kiwi fruit, chantilly cream in puff pastry fleurons, dusted w icing sugar

Italian Bombolini, sweet dough w zesty lemon rind, coated in cinnamon sugar & filled w pastry cream custard

Seated dinner selection is designed to be alternate served & based on a minimum of 20 guests.



SURFAIR CANAPÉS

6 items served over half an hour	\$21.00
8 items served over 1 hour	\$24.00
10 items served over 2 hours	\$26.00

Cold

Rice paper filled with Asian spiced crispy chicken
 Polenta bites with oven dried baby tomato, goats curd & crisp pancetta
 Lamb loin crusted with pesto on garlic crostini & yoghurt dressing
 Caramelised balsamic red onion tartlet with creamy blue cheese & baby herbs

Hot

Little cheesy chicken and leek pies
 Chorizo and Spanish onion wrapped in puff with a tomato relish
 Porcini mushroom & pecorino risotto balls with garlic aïoli
 Gourmet house made mini beef pies with onion relish
 Asian infused pork and beef meat balls with a sticky dipping sauce
 Chicken skewers satay sauce
 Pork belly with goats cheese and apple balsamic
 Spinach, brie and candied onion filo samosas

Minimum of 30 guests

SURFAIR DELUXE CANAPÉS

Something special for a special occasion

6 items served over half an hour	\$23.50
8 items served over 1 hour	\$26.50
10 items served over 2 hours	\$29.50

Cold

Crab, dill and mandarin on short crust cups
 Shredded Peking duck in wonton basket with Asian vegetables
 Roasted cherry tomato, caramelised onion, bocconcini on poppy seed pastry
 Lamb loin wrapped in spinach with sesame crust and fig chutney

Hot

Mini venison burgers with tomato chutney
 Prawn on sugar cane skewer with a Thai chilli sauce
 Asian spiced fish patties with coriander, cucumber dipping sauce
 Turkey fillet mignon with cranberry sauce
 Tiger prawns in kataifi pastry with a Greek yoghurt dip
 Half shell Harvey Bay scallop with wakeme salad
 Fried Japanese rice balls with a plum hoisin sauce
 Wattle seed rubbed lamb cutlets with bush tomato rasundi

Minimum of 30 guests





SURFAIR SUBSTANTIAL CANAPÉS

Add something substantial to your platter/canapé selection

COLD\$5.00 pp / per item

- White tomato mousse with crisp wafers
- Asparagus & prosciutto bites with balsamic syrup
- Rolled wafer omelette with smoked trout and minted cream cheese
- Steamed prawns with papaya honey salsa
- Mooloolaba king prawns, fresh mango, caper aioli in bamboo

HOT\$5.00 pp / per item

- Butter chicken, basmati rice & pappadums
- Surfair salt & pepper squid served with wild rocket, lime aioli & lemon
- Seared tuna on pickled cucumber ribbons
- Parmesan crusted lamb cutlets with bush tomato chutney
- Rabbit and vegetable pithivier with pepper sauce
- Wild mushroom risotto in parmesan cone
- Baby beef Daubes, Sheppard's pie style
- Beer battered fish & chips served in paper cones with caper & dill aioli & lemon
- Bamboo boats w/ tempura vegetables served w/ ponzu and Japanese mayo

DESSERT SELECTION\$5.00 pp / per item

- Home made chocolate rum balls
- Mini berry crème brulee
- Coconut pannacotta shots with a berry mirror
- Selection of house mini tarts

Minimum of 30 guests



SURFAIR PLATTERS Minimum 50 portions per platter

FRESH FRUIT PLATTER \$45.00

A selection of fresh seasonal fruit sourced from local growers

TAPAS \$66.00

Garlic Turkish and salted flat breads (v) with spicy baked capsicum (v), macadamia & rocket pesto (v), and pumpkin & fetta dips (v) served with Spanish green olived (v), chorizo and marinated fetta (v)

PIZZA PLATTER \$60.00

The selection below of thin crust gourmet pizzas:
 9mm - pepperoni, mushroom and a touch of chilli
 Pesto - chicken, sweet potato, onion jam & capsicum
 Canivore - pepperoni, ham, bacon & ground beef
 Spinach - fetta, pumpkin and pine nuts (v)

THE BEACH SIDE TREATS \$60.00

All your party favourite's including dagwood dogs, sausage rolls, beef pies & spring rolls (v) served with sweet chilli & BBQ sauce

THE HERBIVORE \$65.00

Spinach & cheese parcel (v), rice paper rolls (v/gf) , Surfair mozzarella sticks w/ Napoli (v), spicy pumpkin dip & guacamole with warmed corn chips (v/gf) and vegetable skewers with pesto (v/gf)

EVERYTHING ASIAN \$70.00

An Asian inspired platter including chicken and prawn spring rolls, pork wontons, prawn twisters, Thai fish cakes, chicken dim sims with Asian dipping sauces

ALL THINGS MEXICAN \$80.00

A selection of Mexican delights including beef, bean and cheese burritos (v), spicy chicken balls, crispy potato skins served with guacamole, (v) sweet chilli and sour cream

LITTLE ITALY \$80.00

A taste of Italy including mini chicken parmigiana, tomato & bocconcini bruschetta [v] , porcini risotto balls [v] , parmesan crumbed eggplant [v] & roasted olives [v] served with garlic aioli & tomato salsa

SKEWERS PLATTER \$80.00

A selection of skewers including beef & mushroom, chicken & peanut, lamb & kipfler potato & eggplant & tomato skewers [v]

FRESH & NATURAL \$80.00

Succulent fresh seafood including king prawns, pacific natural oysters & smoked salmon served with caper & dill aioli (g)

FISHERMAN'S PLATTER \$80.00

A selection of fresh seafood including salt & pepper squid, herb crumbed king prawns, beer battered barramundi, Tasmanian salmon skewers served with lime aioli, mango salsa & tartare sauce

CHEESE PLATTER \$80.00

Selection of Australian cheeses including soft Brie, mild cheddar, creamy blue & vintage cheddar served with quince paste & dried fruit





LIVE COOKING STATIONS

LIVE SIGNATURE WOK STATION\$24.50pp

An interactive experience for your guests
Signature boxes served straight from the wok

- Szechuan beef rice
- Twice cooked Mandarin duck rice
- Teriyaki chicken udon
- Mooloolaba prawn udon
- Crispy snow pea rice noodle
- Silken tofu with Asian slaw

LIVE GOURMET BBQ\$29.50pp

- Mini cheeseburger with tangy tomato relish
- Oregano & lemon marinated chicken kebabs
- Grilled Mooloolaba king prawn skewers
- Skewered pork with chutney
- Prime rump & marinated vegetable kebabs
- Rosemary & pepper beef chipolatas on mini bread rolls
- Marinated vegetable & haloumi kebabs

DESSERTS\$9.00pp

Your choice of 1 of the following options:

- Chef's selection of stand up plated desserts
- A variety of Surfair's famous ice cream sandwiches
- Chef's Petite fours, 3 per person \$12.00pp



All live cooking stations are based on a minimum of 30 guests.
All packages must accompany a canape package

LIVE COOKING STATIONS



SURFAIR
On Mancoola Beach



BEVERAGE PACKAGES

SANDS PACKAGE

Stoney Peak Sparkling Brut
 Stoney Peak Sauv Blanc
 Stoney Peak Cabernet Merlot
 James Boags
 Hahn Premium Light
 Orange Juice
 Soft Drinks

\$28.00 for 2hr duration

\$30.00 for 3hr duration

\$35.00 for 4hr duration

\$44.00 for 5hr duration

REEF PACKAGE

(please select one in each category)

Secret Stone Sparkling Sauvignon Blanc
 Stoney Peak Brut

White Wine

Squealing Pig Sauvignon Blanc
 Annies Lane Riesling
 Shadowood Chardonnay

Red Wine

Aerins Vineyard Shiraz
 Hollick Cabernet Melot
 Penfolds Koonunga Hill 'Seventy Six' Shiraz Cabernet

Beers

Full strength
 James Boags
 Tooheys Extra Dry
 Super Dry

Mid/ light beers

XXXX Gold
 Super Dry 3.5
 Hahn Premium light

\$33.00 for 2hr duration

\$37.00 for 3hr duration

\$44.00 for 4hr duration

\$49.00 for 5hr duration

Upgrade to two premium beers \$10.00 per person