



Surfair
weddings

Ceremony Packages

CEREMONY LOCATIONS

Our ceremony locations include:

- Sand dunes
- Beach
- Gecko lawn

ESSENTIAL CEREMONY PACKAGE \$800

- Freshly manicured lawns
- Directions for guests to the ceremony site
- Ceremony seating for up to 22 guests complete with fitted white chair covers
- Clothed registration table
- Natural carpet runner for aisle
- Two Balinese flags
- Wet weather alternative
- Council permit for sand dunes and beach ceremonies (valued at \$142)



DELUXE CEREMONY PACKAGE \$990

- Island bamboo canopy
- 6 post aisle swagging
- 24 American wedding chairs
- Bamboo or natural aisle runner
- Clothed registry table
- Wet weather alternative
- Council permit for sand dunes and beach ceremonies (valued at \$142)

Your personal wedding decorator will be only too happy to work with you to create your ultimate ceremony setting.

Wedding ceremonies on the beach have an additional \$100 surcharge.



Reception Packages

SANDS PACKAGE \$110 PER PERSON

Package Includes

- Tapas platters served for pre-dinner drinks
- Selection from menus below
- Three hour Silver beverage package
- Printed personalised menus (2 per table)
- Lectern with microphone
- Skirted cake, bridal & gift tables
- Chair covers with coloured sash
- Your choice of centrepiece
- Bridal backdrop with fairy lights
- Venue hire.

Seated Dining Menu

2 Course Alternate Drop

Tapas platters served during pre dinner drinks

Please choose two from the following:

Starters

Individual bruschetta topped with white bean skordalia, roasted capsicum, baby spinach & King Island blue brie

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

Home made spinach, Danish feta & pine nut ravioli with creamy red bell pepper sauce

Asian braised crispy skin pork belly with fried noodles and chilli caramel, micro herb garnish

Mains

Slow roasted rib eye (medium) with roasted potatoes, broccolini and herbed jus

Grilled chicken supreme with steamed chat potatoes, local green beans & a basil cream sauce

Home made potato & corn gnocchi with a tomato basil concasse topped with shaved parmesan

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

Desserts

Your wedding cake plated & served with berry coulis & fresh cream

Buffet Menu

Tapas platters served during pre dinner drinks

Entree

Fresh home made dinner rolls with herbed butter, potato & leek soup with garlic crostoli

Mains

Chef's selection of three (3) salads

Carvery selection (carved for you by our chefs)

Honey glazed leg ham on the bone with cranberry sauce

Roasted rib eye (medium) with horseradish cream

Balsamic glazed roasted parsnip, carrot & pumpkin

Paprika spiced (butter) roasted potatoes

Panache of steamed vegetables

Desserts

Your wedding cake plated & served with berry coulis & fresh cream



Reception Packages

PANDANUS PACKAGE

\$140 PER PERSON

Package Includes

- Chef's selection of four canapés per person
- Selection from menus below
- Four hour Silver beverage package
- Printed personalised menus (2 per table)
- Lectern with microphone
- Cake service
- Chair covers with coloured sash
- Your choice of centrepiece
- Skirted cake, gift and bridal table
- Bridal backdrop with fairylights
- Wishing well or treasure chest
- Individual place cards
- Greeting easel with coordinating seating board

Plated Menu

3 Course Alternate Drop

Chef's selection of four canapés served with pre dinner drinks

Please choose two from the following:

Starters

Homemade minestrone soup with garlic & parmesan infused croutons

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

Homemade shredded pork belly spring rolls with asian vegetables & a thai sweet chilli syrup

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

Mains

Charred beef mignon, with Cajun spiced braised potato, florettes of broccoli & a red wine beef jus

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

Chicken breast filled with ricotta and pine nuts, on rocket mash, asparagus & red currant glaze

Grilled mediterranean vegetables, blistered trussed tomato salad with a basil pesto vinaigrette

Desserts

Passionfruit pavlova with macerated strawberries, kiwi fruit & raspberries

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

Vanilla bean pana cotta with strawberry consommé & strawberry shortbread

Apple tarte tatin' with butterscotch sauce & pistachio ice cream

Buffet Menu

Chef's selection of four canapés served with pre dinner drinks

Entree

Fresh home made dinner rolls with herbed butter

Antipasto platter with cold meats, cheese, olives and home pickled vegetables

Mains

Chef's selection of three (3) salads

Roast rib eye & red wine jus

Black tiger prawns with garlic sauce

Panache of seasonal vegetables and rosemary roasted chat potatoes

Steamed jasmine rice

Desserts

Assorted cakes, tortes and pudding

Platter of sliced seasonal tropical fruits

Freshly brewed coffee & tea selection



Reception Packages

SEASHELL COCKTAIL PACKAGE \$120 PER PERSON

Package Includes

- Selection from menus below
- Four hour Silver beverage package
- Lectern with microphone
- Skirted cake & gift table
- Dry bars with lycra wraps and small centrepieces
- Two sit down tables with larger centrepieces and chair covers
- Ottomans and white cubes
- Venue hire

Cocktail Menu

Antipasto & Tapas platters including house mixed olives & vegetables, homemade dips, local cheeses, chorizo sausage, toasted lavish bread and crackers
10 canapes per person selected from the following:

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 pastry with a tomato relish
Porcini mushroom & pecorino risotto balls with garlic aioli
Gourmet homemade mini beef pies with onion relish
Asian infused pork and beef meat balls with a sticky dipping sauce
Chicken skewers with satay sauce
Pork belly with goats cheese and apple balsamic spinach, brie and candied onion samosas

Three substantial canapés served in noodle box or similar

Steamed prawns with papaya honey salsa
Butter chicken, basmati rice and papadums
Surfair salt & pepper squid served with wild rocket, lime aioli and lemon
Seared tuna on pickled cucumber ribbons
Parmesan crusted lamb cutlets with bush tomato chutney
Wild mushroom risotto in parmesan cone with baby beef daubes
Shepard's pie
English style beer battered fish & chips served in paper cones with caper & dill aioli and fresh lemon
Bamboo boats with tempura vegetables served with ponzu and Japanese mayo

Dessert

Wedding cake sliced, garnished and served as individual desserts
Chocolate petite fours served with dessert



Surf air Penthouse

This unique venue boasts 180 degree ocean views from Mooloolaba in the south to Noosa in the north. Occupying the entire top floor with 835sqm, the penthouse has plenty of room for a sit down or cocktail function for up to 60 people.

To hire the Penthouse for a wedding a minimum of 3 nights accommodation (or 4 nights accommodation during long weekends) is required plus a cleaning and additional set up fee. The Penthouse can accommodate up to 4 couples each with their own ensuite.

Sky Package Plated

\$89.00 per person alternate serve or \$99.00 per person guests selection on the night from three menu options minimum 30 people Executive Chef's selection of three canapés served on the Penthouse rooftop during pre dinner drinks

Entree

Baby spinach salad, Persian fetta, giant olives, capper berries topped with sugar salmon and avocado salsa & flying fish roe

Goats cheese & rocket ravioli with a creamy porcini mushroom sauce topped with a olive tapenade

Confit of Duck breast with Queensland mango, micro herb salad dressed with chilli, sesame & soy

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

Mains

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

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

Grilled MSA eye fillet (medium) pommes croquet, warm zucchini salad and roasted garlic jus

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

Cutlet of Veal encrusted with sage and sea salt, served on a baby braised leek with roasted chat potato and a herbed cream sauce

Dessert

Raspberry mouse mirror, vanilla bean anglaise, double cream and almond biscotti

Chocolate genach with honey cream berry coulis and peanut brittle

Australian cheese plate with dried fruit and quince paste Italian Bombolini

Sweet Dough with zesty lemon rind, coated in cinnamon sugar & filled with pastry cream custard

Sky Package Cocktail

\$60.00 per person minimum 40 people Antipasto & Tapas platters including house mixed olives & vegetables, freshly homemade dips, local cheeses, chorizo sausage, toasted lavish, bread and crackers served on Penthouse rooftop

Canapes

Mooloolaba king prawns, fresh mango, caper aioli in bamboo boat

Sour dough bruschetta topped with trussed tomato salsa, boccincini and fresh basil pesto

Roasted Queensland blue pumpkin, pine nut & humus mini quiche

Wattle seed rubbed lamb cutlets with bush tomato kasundi

Mooloolaba prawn bites on sugar cane stick with honey, lemon & coriander syrup

Asian spiced fish patties with coriander with cucumber dipping sauce

Half Shell Harvey Bay scallops with wakeme salad fried Japanese rice balls with a plum hoisin sauce

Surfair salt & pepper squid served with wild rocket, lime aioli and lemon

Wild mushroom risotto in parmesan cones

Moroccan cous cous salad with chermoula lamb fillet

Dessert

Mini homemade ice cream shots

Little raspberry crème brulee

Jaffa mousse shots

Pearl Beverage package Four hours \$44.00 or five hours \$52.00 per person Due to unique location of the penthouse the maximum numbers allowed are 60. We also limit the number of children to ones only in bridal party.

Decorations in the Penthouse can be organised direct with www.splashevents.com.au.

Packages have been designed for cocktail style receptions or sit down but can be designed to suit your theme.



Wedding Beverage Packages

SILVER PACKAGE

- Stoney Peak Sparkling Brut
- Stoney Peak Chardonnay
- Rothbury Semillon Sauvignon Blanc
- Stoney Peak Shiraz Cabernet
- Australian Beers
- Tooheys New
- XXXX Gold
- Hahn Premium Light
- Orange Juice
- Soft Drinks
- Tea and Coffee

Beverage Upgrades

Additional hour:

\$10.00 per person per hour

- House spirit upgrade:
\$5.00 per person per hour
- Bridal party upgrade including French champagne, selection of two premium beers and spirits:
\$25.00 per person
(restricted to bridal party only)
- Bridal party drinks can be arranged on consumption of:
Water from
\$2.50 per bottle
Stoney Peak Sparkling
\$25.00 per bottle

PEARL PACKAGE

Your choice of one from each category:

- **Sparkling Wine**
Stoney Peak Brut
Secret Stone Sparkling
- **White Wines**
Squealing Pig Sauvignon Blanc
Annie Lane Riesling
- **Red Wines**
Hill Seventy Six Shiraz Cabernet
Hollick Cabernet Merlot
Aerins Vineyard Shiraz
- Premium local beers
- Mid/Light beers
- **Package also includes:**
- Orange Juice
- Soft Drinks
- Tea and Coffee



Wedding Information

WEDDING INFORMATION

Surfair can accommodate a range of weddings including stylish personal weddings for 20 people, grand formal weddings for 150 people sit down, or up to 250 people cocktail style in our Poolside Restaurant and tropical gardens.

The Poolside Restaurant overlooks our heated pool and manicured gardens. Floor to ceiling windows allow the sea breeze to come in over the dunes making it a striking wedding venue.

MINIMUM SPEND EXCLUSIVE USE OF OUR POOLSIDE RESTAURANT

MONTH	SUNDAY TO FRIDAY	SATURDAY
March - May	\$10,000	\$12,000
September - November	\$10,000	\$12,000
June - August	\$7,000	\$10,000
December - February	\$7,000	\$10,000

The Spinnaker Function room with glass sliding doors to the spinnaker colonnade make this the perfect reception venue

MINIMUM SPEND EXCLUSIVE USE OF OUR SPINNAKER ROOM

MONTH	SUNDAY TO FRIDAY	SATURDAY
March - May	\$8,000	\$10,000
September - November	\$8,000	\$10,000
June- August	\$6,000	\$7,000
December - February	\$6,000	\$7,000

Minimum spends can include our Surfair wedding packages plus additional food and beverage upgrades. For every wedding meeting the minimum spend, we will extend a complimentary night of accommodation including full buffet breakfast for two adults.



Reception Packages - Special

CORAL PACKAGE \$70 PER PERSON

Package Includes

- Tapas platters served for Pre dinner drinks
- Printed personalised menus (2 per table)
- Lectern with microphone
- Skirted cake, bridal & gift tables

AVAILABLE ONLY 2011 - SUNDAY - FRIDAY

- Chair covers with coloured sash
- Your choice of centrepiece
- Bridal backdrop with fairylights
- Venue hire

Selection from the menus below:

Starters

Individual bruschetta topped with white bean skordalia, roasted capsicum, baby spinach and topped with King Island blue brie

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

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

Asian braised crispy skin pork belly with fried noodles and chilli caramel, micro herb garnish

Mains

Slow roasted rib eye (medium), roasted potatoes, brocolinni and a herbed jus

Grilled chicken supreme with steamed chat potatoes, local green

beans and basil cream sauce

House made potato and corn gnocchi with a tomato basil concasse topped with shaved parmesan

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

Desserts

Wedding cake served as dessert with cream and berry coulis

Beverages

3 hour beverage package \$30.00 per person, four hour beverage package \$35.00 per person or bar tab with a minimum spend of \$1,000.00



Wedding Information

ENTERTAINMENT

A DJ or acoustic soloists is allowed until midnight. At 10pm all guests will be moved inside and glass doors and windows will be closed.

ACCOMMODATION

Your wedding guests will be offered a discounted accommodation rate at Wyndham Vacation Resort. The accommodation coordinator from the resort will contact the bride and groom with the discounted rates. Accommodation cards are also available for you to include in your guest invitations.

MENU SELECTION

We are more than happy to adjust our designed menus to suit special dietary requirements. Children packages are also available and price varies with your selected package and child's age. Crew meals for photographers and entertainers are also available from \$35.00 per person

PENTHOUSE WEDDINGS

A credit card pre authorisation is taken for any weddings booked in the Penthouse. If and damages occur management will discuss with event organiser prior to checkout.



Contact our Wedding Executive for further information

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