



# SURFAIR

banquet menu 08/09



## 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 bean milk  
 Muesli with dried & poached fruit & natural yoghurts  
 Bakers selection of muffins, croissants & glazed Danish pastries  
 Multigrain, white, & whole meal toasts  
 Jams, preserves & butter  
 Freshly brewed coffee with tea selection

### FULL BUFFET BREAKFAST

**\$18.50pp**

Selection of chilled fruit juices  
 Freshly sliced & whole Queensland fruits  
 Assorted breakfast cereals  
 Full cream milk, skim milk & soy bean milk  
 Muesli with dried & poached fruit & natural yoghurts  
 Bakers selection of muffins, croissants & glazed Danish pastries  
 Multigrain, white, & whole meal 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

Buffet Breakfast menu's to be served in the Poolside restaurant (subject to availability).  
 Price based on a minimum of 20 guests.

### RISE & SHINE PLATED BREAKFAST

**\$16.50pp**

Freshly sliced & whole Queensland fruit platter (1 per table)  
 Individual plates of fried eggs, crispy bacon, hash brown, buttered mushrooms, grilled tomato served freshly toasted bread  
 Fresh orange juice  
 Freshly brewed coffee and tea

### SUNRISE PLATED BREAKFAST

**\$21.50pp**

Freshly sliced & whole Queensland fruit platter (1 per table)  
 Individual plates of poached eggs on baby spinach, English muffin topped with smoked salmon, hollandaise sauce & crisp bacon strips  
 Fresh orange juice  
 Freshly brewed coffee and tea

Seated menus to be served in the function rooms  
 Price based on minimum of 20 guests

**BREAKFAST**



## REFRESHMENT BREAKS

### COFFEE BREAK

**\$8.50pp**

Freshly brewed coffee with tea selection,  
served with your choice of:  
Selected oven fresh cookies  
An array of sweet muffins  
Golden pastries dusted with icing sugar  
Freshly sliced & whole Queensland fruits  
Chocolate brownie  
Freshly baked scones served with clotted cream & preserves

### FRESHLY BREWED COFFEE

**\$4.50pp**

with tea selection

### CONTINUOUS COFFEE

**\$4.80  
per hour**

with tea selection

### REFRESHING BEVERAGES

**\$6.50pp**

Red Bull or 'V' Energy Drink  
Sports Drink  
Fruit smoothies  
Assorted Soft Drinks & Orange Juice

### ICE CREAM BREAK

**\$10.50pp**

Iced coffee  
Assorted deluxe ice creams  
Freshly brewed coffee with tea selection

### CHOCOLATE MADNESS BREAK

**\$11.50pp**

*Your choice of either:*  
Hot chocolate with marshmallows or icy chocolate milkshakes  
Assorted mini chocolate bars  
Freshly brewed coffee with tea selection

### HEALTHY BREAK

**\$12.50pp**

Chilled fruit juices  
Fruit skewers with natural yoghurt dip  
Dried fruits & nuts  
Assorted muesli bars  
Freshly brewed coffee with tea selection

### AUSSIE BREAK

**\$16.50pp**

Mini lamb & rosemary pie  
Traditional homemade Anzac cookies  
Lamingtons  
Freshly brewed coffee with tea selection

### UPGRADED ITEMS

**\$2.50pp**

Fruit skewers served with natural yoghurt  
Selection of traditional finger sandwiches (6 pp)  
Gourmet mini quiche  
Mini chocolate éclairs  
Australian farmhouse cheeses with dried fruits, nuts & water crackers

Themed coffee breaks based on a minimum of 20 guests.

**REFRESHMENT BREAKS**



## CONFERENCE DAY PACKAGE \$60.00pp

### Arrival

Freshly brewed coffee with tea selection

### Morning tea

Freshly Brewed Coffee with tea selection,

*served with your choice of:*

Selected oven fresh cookies

An array of sweet muffins

Golden pastries dusted with icing sugar

Freshly sliced & whole Queensland fruits

Chocolate brownie

Freshly baked scones served with clotted cream & preserves



### Lunch

Your choice from the following options:

Executive buffet

Premium sandwich selection

Prestige sandwich selection

Rolling surf lunch boxes

Surfs up Gourmet lunch boxes

Farmer's luncheon

The Italian Connection

Asian rim

(see full menus to follow)

### Afternoon tea

Freshly Brewed Coffee with tea selection,

*served with your choice of:*

Selected oven fresh cookies

An array of sweet muffins

Golden pastries dusted with icing sugar

Freshly sliced & whole Queensland fruits

Chocolate brownie

Freshly baked scones served with clotted cream & preserves



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

Based on minimum 25 guests.

**CONFERENCE DAY PACKAGE**



## EXECUTIVE BUFFET

**\$29.00pp**

Selection of Crusty Breads with Butter & Garlic & Rosemary infused olive oil

### Antipasto Bar

Shaved Meats, Olives, Roast Vegetables, Caper Berries, Cherry Tomatoes, Marinated Fetta

### Salad Bar

A selection of 3 crispy seasonal salads  
With house dressing, no fat dressing

### Hot Selection

Your choice of 2 dishes  
Served with steamed jasmine rice

Chicken Thai green curry with vegetables  
Spiced lamb Rogan josh with papadums  
Sweet & sour battered pork  
Beef stir fry with hokkien noodles  
Chicken with button mushrooms peas & a basil cream  
Potato gnocchi, fetta, pine nuts, baby spinach & coriander cream sauce  
Beef meatballs with spicy tomato & Italian herb sauce  
Mixed seafood paella  
Garlic king prawns in creamy sauce

### Dessert

Your choice of 1 desert

Assorted continental pastries  
Chef's selection of petit cakes & slices  
Queensland seasonal sliced fruits

Menu to be served in the Poolside restaurant (subject to availability).  
Price based on a minimum of 20 guests.

## SANDWICH SELECTION

### PREMIUM SANDWICH SELECTION

**\$29.00pp**

Assorted filled bap rolls & wraps  
Freshly sliced tropical fruit with berry coulis  
Freshly brewed coffee & tea selection

### PRESTIGE SANDWICH SELECTION

**\$31.00pp**

Open faced gourmet sandwiches on bagels, French bread, focaccia & panini  
Freshly sliced tropical fruit with berry coulis  
Freshly brewed coffee & tea selection

Sandwich selection menus to be served as a buffet in the Poolside restaurant (subject to availability).  
Price based on a minimum of 20 guests.

**LUNCHEON MENUS**



## **BOXED SELECTION**

**ROLLING SURF LUNCH BOX**  
 Filled batard with cold meat & salad  
 Piece of fruit  
 Sweet muffin  
 Chocolate bar or muesli bar  
 Soft drink, bottled water or juice

**\$27.00pp**

**SURF'S UP GOURMET LUNCH BOX**  
 California rolls with pickled ginger & soy  
 Croissant with shaved ham & fontina  
 Potato chips  
 Baby cos lettuce with parmesan & aioli  
 Passionfruit cheesecake  
 Red delicious apple  
 Bottled water

**\$30.00pp**

Boxed lunch selection price based on a minimum of 20 guests



## **BUFFET SELECTION**

**FARMER'S LUNCHEON**  
 Fresh crusty home baked bread  
 Sliced leg ham, mild Danish salami,  
 Chicken liver pate  
 House Marinated vegetables  
 Brie, blue cheese & cheddar cheese  
 With salad & dips  
 Fresh brewed coffee & teas

**\$28.00pp**

**THE ITALIAN CONNECTION**  
 Freshly cooked pizza selection  
 Vine ripened tomatoes w/ shaved parmesan & crispy pancetta  
 Fresh baked ciabatta bread  
 Fresh brewed coffee & teas

**\$29.00pp**

**ASIAN RIM**  
 Freshly made nori rolls with wasabi & soy  
 Rice noodle salad with Asian flavors  
 Tempura skewered prawn cutlets w/ lime aioli  
 Fresh brewed coffee & teas

**\$32.00pp**

Luncheon menu's to be served in the Poolside restaurant (subject to availability).

Price based on a minimum of 20 guests.



**LUNCHEON MENUS**



## BARBEQUE MENUS

### MARCOOLA BBQ

**\$44.50pp**

Freshly baked crusty bread  
 Chef's selection of three seasonal salads

Lemon grass spiced reef fish on banana leaf  
 Queensland fresh sausages  
 Seeded prime 1824 rump 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 a selection

### PARADISE BBQ

**\$49.50pp**

Freshly baked bread selection  
 Chef's selection of four seasonal salads

Barker's creek pork cutlet  
 Old English style sausages  
 Wagyu rump cap steakettes  
 Fresh garden vegetables & caramelised onions  
 Baked Idaho potatoes with crispy bacon, sour cream & chives  
 Tomato sauce, BBQ sauce, grain mustards, sweet chilli sauce

Mini pavlova's with strawberries, cream & passion fruit coils  
 Freshly brewed coffee with a selection



### SURFS UP BBQ

**\$57.00pp**

Freshly baked bread selection  
 Chef's selection of five seasonal salads

Whole BBQ tiger prawns  
 1824 beef tenderloin  
 Pork & herb sausages  
 Barramundi fillets marinated in spiced coconut milk  
 Fresh garden vegetables & Caramelized 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 a selection

BBQ menus are designed to be cooked outdoors, price based on a minimum 30 guests

**BARBEQUE MENUS**



## DINNER MENUS

### MUDJIMBA CARVERY

**\$55.50pp**

Freshly baked selection of Bread  
Chef's selection of three seasonal salads

#### Chef Carvery

*Your choice of three from the following:*  
Baked pineapple glazed ham off the bone  
Herb crusted rack of lamb with mint jelly  
Rib of beef rubbed in mustard with jus  
Roasted turkey buffet with cranberry sauce  
Crackling leg of pork with apple sauce  
Roasted parsnips, carrots & sweet potato  
Garlic & thyme potatoes  
Condiments

#### Dessert

Freshly sliced & whole Queensland fruits  
Selection of mini sweets  
Whipped cream, raspberry coulis & sauce anglaise

Freshly brewed coffee with tea selection

### DRIFTWOOD BUFFET

**\$62.00pp**

Panini, focaccia & ciabatta bread selection

#### Soup

Chilled potato & leek soup

#### Cold Selection

Shaved double smoked ham, & turkey  
Red cooked chicken with sprout salad  
Salad greens  
Mediterranean style salad  
Pasta salad with tuna & pesto  
Tomatoes with balsamic vinegar  
House dressing, Thousand Island & herb pesto

#### BBQ Selection

Fish fillet cooked in alfoil with lemon butter  
Wagyu rib eye steak dusted with bush spices

#### Hot Selection

Paella of seafood's & chorizo  
Grilled baby chicken with preserved lemons  
Lamb chop with Rosemary jus  
Gratin of potatoes  
Pilaf of basmati rice  
Steamed seasonal vegetables

#### Desserts

Ice Cream Bar - A selection of our ice creams with chocolate fudge, strawberry compote, caramel, nuts & crushed cookies

Freshly sliced & whole Queensland fruits  
Freshly brewed coffee with tea selection

Buffet dinner menus based on minimum of 20 guests.  
Price includes tables, chairs, linen & waitstaff.



## DINNER MENUS

### OCEANS BUFFET

\$75.00pp

Freshly baked wattle seed damper & whipped butter

#### Seafood

Freshly shucked coffin bay oysters w/ lime roe  
Buckets of Mooloolaba king prawns  
Local spanner crabs

#### Salad selection

Thai style fish cakes on cucumber riatta  
Lemon myrtle smoked salmon with fresh papaya salad  
Melt in your mouth baby octopus salad  
Mixed green leaves w/ balsamic dressing  
Fresh penne pasta salad

#### BBQ selection

½ shell scallops with herbed butter  
Seasoned 1824 eye fillet

#### Hot selection

Whole baked Atlantic salmon  
Slow cooked chicken w/ herbs, fetta cheese & baby spinach  
Oven roasted potatoes  
Lightly spiced vegetables

#### Desserts

Chef's selection of cakes & slices  
Tropical fruit platter

Freshly brewed coffee & tea selection

Seated dinner selection is designed to be alternate serve & based on minimum of 20 guests  
Price includes tables, chairs, linen & waitstaff



DINNER MENUS



## DINNER MENUS

### SUPERIOR DINNER MENU (PLATED)

\$46.00pp

#### Starters

Butternut pumpkin soup, garlic croutons & basil cream  
Japanese nori rolls w/ wasabi & dipping sauce  
Spinach, wild mushroom & crispy prosciutto risotto  
Caesar salad, crisp pancetta, poached egg, garlic croutons



#### Mains

Slow roasted rib eye fillet (medium) with roasted potato, garden fresh vegetables and topped with beef jus  
Slow cooked chicken supreme, roasted potato, green beans & fetta cream sauce  
Twice cooked lamb shanks with potato mash, broccoli florettes and peppermatta sauce  
Grilled Barramundi fillet with wombok salad, steamed baby potatoes and a lime infused cream sauce



#### Desserts

French vanilla cheese cake w/ berry syrup  
Mini pavlova fresh fruit cream & passion fruit pulp  
Apple & rhubarb crumble with passionfruit syrup  
Chocolate basket filled with seasonal berries topped with coconut sorbet and a berry syrup

Seated dinner selection is designed to be alternate serve & based on minimum of 20 guests  
Price includes tables, chairs, linen & waitstaff



DINNER MENUS



## DINNER MENUS

### PREMIUM DINNER MENU (PLATED)

\$57.00pp

#### Starters

Tuscan tomato soup with parmesan wafers  
½ shell scallops with cauliflower puree turmeric oil  
Venison pate en croute with Cumberland sauce  
Grilled haloumi cheese basil salad citrus oil

#### Mains

1824 beef tenderloin, braised spiced potato baby spinach & a red wine reduction  
Veal medallions, topped with eggplant caviar on garlic risotto, infused with salsa verde & drizzled with a thyme demi glaze  
Tasmanian Salmon fillet, a warm salad of white beans, tomato, capers & tossed with a lemon pepper vinaigrette  
Twice cooked duck breast, pearl barley pilaf, wombok confit & orange sauce

#### Desserts

Slow baked lemon curd tart with minted berry coulis & double cream  
Hazelnut marquise on chocolate sponge with vanilla sauce  
Vanilla crème brulee with strawberry compote  
Dark chocolate mousse pyramid with rich raspberry coulis & double cream



DINNER MENUS



## DINNER MENUS

### DELUXE DINNER MENU (PLATED)

\$66.00pp

#### Starters

Wattle seed cured salmon with snow pea salad lime aioli  
Twice roasted duck tossed in a salad of North Queensland mango, watercress, coriander & shallot with a chili sesame & soy dressing  
Ginger & saffron marinated prawns rice noodle salad lemongrass vinaigrette  
Smoked chicken breast & snowpea sprout and lychee salad with a honey mustard dressing

#### Mains

Hickory smoked rack of lamb, wilted roquette, potato rosti & Madeira jus  
Barker's creek pork cutlet, potato galette bock Choy & ginger infused apple sauce  
Local caught snapper, chat potato snow pea salad & sorrel butter sauce  
Slow cooked wagyu beef cheeks, potato mash, & broccolini & beef jus

#### Desserts

Gratin of seasonal sliced fruits & berries, topped with a Champagne sabayon  
White chocolate & passionfruit pannacotta, served with a honey wafer  
Dark Jamaican chocolate brûlée with golden syrup tuile  
Australian cheese plate

Seated dinner selection is designed to be alternate serve & based on minimum of 20 guests

Price includes tables, chairs, linen & waitstaff

**DINNER MENUS**



## CANAPE SELECTION

### Cold Selection

Smoked salmon on corn chip with guacamole  
Peking duck filled crepe  
Teriyaki beef nori rolls  
Rice paper rolls with fried chicken  
Peppered beef with onion marmalade & horseradish cream

### Hot selection

Prawn & chilli purses  
Chicken mignon w/ paprika  
Vegetarian spring rolls  
Mini beef burgers  
Malay chicken satay skewers  
Moroccan meat balls  
Crab & noodle balls  
Curried lamb Samoa  
Devils on horseback with chilli & cucumber

### Vegetarian

Truffle field mushroom en crouete  
Goats cheese & vine ripened tomato w. sweet balsamic  
Basil & bell pepper vol au vent  
Shitake, ginger & chestnut in Gyoza wrapper  
Smoked ratatouille on potato & chive blini



**\$18.50 pp**

**Includes your choice of 6 items served for a ½ hr duration**

**\$20.50 pp**

**Includes your choice of 8 items served for a 1 hr duration**

**\$22.50 pp**

**Includes your choice of 9 items served for a 1½ hr duration**

**\$24.50 pp**

**Includes your choice of 10 items served for a 2 hour duration**



**CANAPE SELECTION**



## PLATTER MENUS

### PIZZA PLATTER \$55.00

Pumpkin, fetta, pine nuts & baby spinach  
Taco beef, jalapenos, kidney beans, sour cream & guacamole  
Shaved leg ham & fresh pineapple  
Cajun spiced prawns, red onion, roast capsicum & lime aioli

### MEXICANA PLATTER \$75.00

Chimy changers  
Beef taco-ettes  
Spicy chicken burritos  
Sour cream, guacamole, chilli concarni & corn chips

### ASIAN FLAVOURS \$80.00

Spicy mini prawn & chicken spring rolls  
Pork wontons  
Thai spiced fish cakes  
Coriander spiced prawn twisters  
Dipping sauces to suit

### SATAY HUT PLATTER \$85.00

Chicken skewers  
Lamb skewers  
Beef skewers  
Peanut sauce & sweet chilli sauce

### BEACH PARTY PLATTER \$70.00

Mini gourmet pie selection  
Homemade mini sausage rolls  
Mini beef burgers  
Mini hot dogs

### ANTIPASTO PLATTER \$75.00

Marinated char grilled vegetables  
Persian soft fetta cheese  
Kalamatta olives  
Pepperoni  
Shaved champagne leg ham  
Dolmades

Each platter is suitable for up to 10 guests.



## 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  
1824 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 deserts  
A variety of Surfairs famous ice cream sandwiches

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



**LIVE COOKING STATIONS**



## BEVERAGE PACKAGES

### SANDS PACKAGE

McWilliams Select Sparkling Brut  
McWilliams Select Chardonnay  
McWilliams Select Cabernet Merlot  
Tooheys New  
Hahn Premium Light  
Orange Juice  
Soft Drinks

**\$26.00 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)

McWilliams Barwang Pinot Noir Chardonnay  
Redbank Emily's Sparkling NV

McWilliams Barwang Chardonnay  
McWilliams Barwang Semillon Sauvignon Blanc  
Five Families Sauvignon Blanc

McWilliams Barwang Cabernet Merlot  
Five Families Cabernet Sauvignon  
Five Families Shiraz

Tooheys New  
Hahn Premium Light  
Orange Juice  
Soft Drinks

**\$33.00 for 2hr duration**

**\$37.00 for 3hr duration**

**\$44.00 for 4hr duration**

**\$49.00 for 5hr duration**

Product upgrades are available, however additional charges may apply.  
SurfAir on Marcoola Beach practices responsible service of alcohol.

Surcharges for outdoor venues, weekends and public holidays may apply  
Banquet Menus 2008/2009

## BEVERAGE PACKAGES