

Dear Event Organiser,

Our conference venue sits on the edge of the Pacific Ocean Mooloolaba; offering spectacular views of Point Cartwright and Old Woman Island.

Please find attached our packages that may be of assistance in planning your next event, seminar or conference. We offer a broad range of options and I would like the opportunity to customise our packages to suit your guests and event needs.

Our friendly team would like to invite you to come and inspect our wonderful facility and see what it is about **The Surf Club Mooloolaba**, which makes a truly memorable event.

Our venue boasts a fully stocked bar and extensive kitchen facility. Browse through our following packages and see how we can help make your next **conference** or **seminar** a success.

Warmest Regards,  
Event management Team  
The Surf Club Mooloolaba

## Venue Room Hire Options

|                        |  |
|------------------------|--|
| \$500 Per Day          | 7.30am - 5.00pm                        |
| \$350 Half Day         | 7.30am - 12.00pm<br>or 1.00pm - 5.00pm |
| \$350 Evening Seminar  | 6.00pm - 10.00pm                       |
| \$600 Evening Function | 6.00pm - 10.00pm                       |

## Room Hire Inclusions

Pads, Pens, Waters, Mints

## Audio Visual Equipment

Lectern & Microphone Complimentary

Whiteboard Complimentary

Data Projector & Screen \$135.00

Laptop \$135.00

LCD monitors \$100.00

DVD Player \$ 25.00

CD Player \$ 25.00

Flip Chart & Paper \$ 25.00

Additional Flipchart Paper \$ 12.00

Cordless & Lapel Microphone \$ 50.00

Broadband access \$ 50.00

Fax per page \$ 0.25

Photocopy – A3 \$ 0.40

Photocopy – A4 \$ 0.20

## Room Capacities

*Same room capacities apply for each half room  
Divided by Stairwell*

'U' Shape - Maximum 30 People

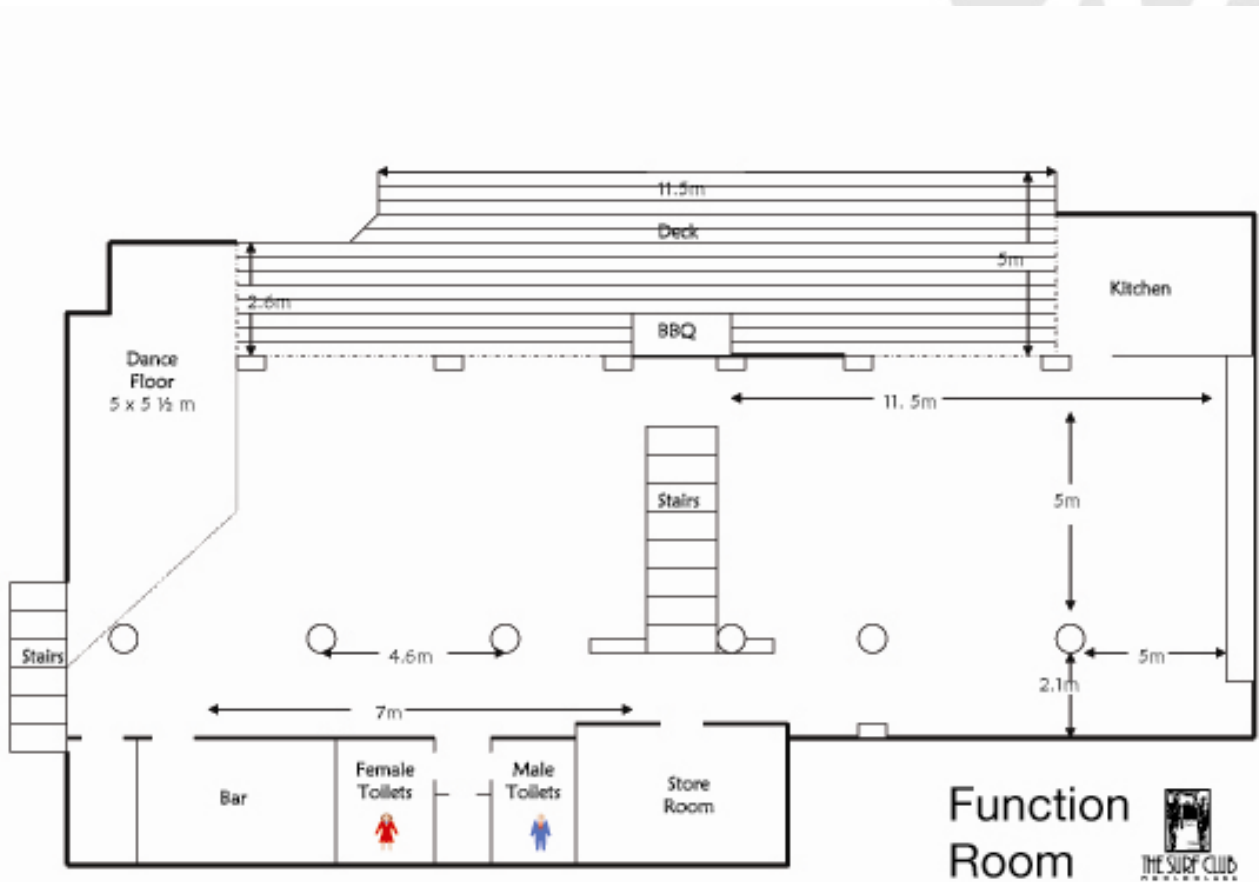
Classroom Style - Maximum 30 People

Boardroom - Maximum 32 People

Round Tables - Maximum 70 People

Theatre Style - Maximum 90 People

Cabaret - Maximum 56 People



## Conference Breakfast Package

Our friendly team invites you and your colleagues to a scrumptious breakfast  
in our  
Boathouse Restaurant  
or a private function room.

We will serve your choice of either a plated breakfast  
or buffet style menu;  
offer you a  
selection of juices, tea and coffee to get your day kick started.

We can help you by providing all the basics for your conference/meeting.

Your package includes;  
White Board, Flip Chart, Screen, Pads and Pens if required.  
Minimum numbers apply  
\$250 room hire charge

### **Plated Breakfast Menu \$30 pp**

*(Selection of 1 or 2 Dishes served alternatively)*

Eggs Benedict - with Smoked Salmon, Spinach & Hollandaise Sauce  
- with Ham, Spinach & Hollandaise Sauce

Scrambled Eggs with Roast Tomato, Rocket & Thick Toast

Pancakes with Fresh Strawberries & Maple Syrup

Sautéed Mushrooms on Ciabatta Toast & Rocket

Mixed plate – Bacon, Hash Brown, Grilled Tomato, Scrambled Eggs

**All Plated Breakfast Includes Coffee, Tea, Juice & Assorted Pastries**

### **Buffet Breakfast Menu \$25 pp**

Selection of Cereals & Fruits  
Assorted Breads & Condiments  
Hot Buffet Selection  
Sausages, Bacon, Baked Beans  
Mushrooms, Scrambled Eggs  
Grilled Tomato, Hash Browns

#### **Beverages**

Pineapple Juice, Orange Juice  
Tea & Coffee

**Continental Working Breakfast \$20pp**

*The following items are served family style in the centre of each table*

Jugs of assorted Juice and Iced Water

Selection of finest Pastries, Croissants

Array of Cold Meats and Cheese

Freshly Sliced Seasonal Fruits, Display of Whole Fruits

Assorted Flavoured Yoghurts

Crusty Bread Loaf with Jams and Condiments

***Herbal and Black Tea and Freshly Brewed Coffee Station***

**Continental Buffet Selection \$20pp**

Jugs of assorted Juice and Iced Water

Selection of Cereals

Assorted Fruit Platters

Fresh baked goods including

Pastries, Danish, Muffins, Croissants

Assorted Breads & Condiments

Cold Meats and Cheeses

Gourmet Yoghurts

***Herbal and Black Tea and Freshly Brewed Coffee Station***

**Light Breakfast Menu \$15pp**

***Served Buffet Style***

Jugs of assorted Juice and Iced Water

Fresh Baked Goods including

Pastries, Danish, Muffins, Croissants

***Herbal and Black Tea and Freshly Brewed Coffee Station***

## Conference Catering Packages

### Package One \$29.50

#### Morning Tea

Muffins or biscuits, Tea and Coffee

#### Lunch

Assorted sandwiches  
Cheese and Fruit Platter  
Tea and Coffee

#### Afternoon Tea

Muffins or biscuits  
Tea and Coffee

### Package Two \$39.50

Arrival Tea and Coffee

#### Morning Tea

Choice of  
Muffins, Scones with Jam and Cream, or Assorted Cakes and Slices  
Tea and Coffee

#### Lunch

Choice from our lunch selection A  
Tea and Coffee

#### Afternoon Tea

Choice of  
Muffins, Assorted Cakes and slices, or Fresh Fruit Platters  
Tea and Coffee

### Package Three \$55.00

Arrival Tea, Coffee and Pastries

#### Morning Tea

Choice of  
Muffins, Scones with Jam and Cream, or Assorted Cakes and Slices  
Tea and Coffee

#### Lunch

Choice from our lunch selection A or B  
Tea and Coffee

#### Afternoon Tea

Choice of  
Muffins, Assorted Cakes and slices, Fresh Fruit Platters  
Tea and Coffee

## **Create Your Own Package**

### **Continuous Catering**

Tea, Coffee & Biscuits \$15.00 pp

Whole Fruit \$1.50 per piece

### **Arrival Refreshments**

Tea & Coffee on arrival \$3.00 pp

Fresh Strawberries, Tea & Coffee on arrival \$5.00 pp

Tea Coffee and Pastries on arrival \$10.00

### **Morning/Afternoon Tea**

Mixed Muffins, Tea & Coffee \$10.00 pp

Fresh Scones with Cream & Jam, Tea & Coffee \$10.00 pp

Assorted Slices, Tea & Coffee \$10.00 pp

Biscuits, Tea & Coffee \$5.00 pp

Fresh Fruit Platters, Tea and Coffee \$8.00pp

### **Lunch Options**

#### **Workers Lunch \$14.50pp**

Platter of Sandwiches - Chef's Selection of Assorted Sandwiches

Cheese & Fruit Platter

Tea, Coffee & Fruit Juice

#### **Lunch Option A \$18.50pp**

Chef's selection of Quiches

Tossed Garden Salad

Tea and Coffee

**or**

Assorted Gourmet Wraps

Tossed Garden Salad

Fruit and Cheese Platter

Tea and Coffee

**or**

Assorted Gourmet Pizzas

Tossed Garden Salad

Tea and Coffee

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**Lunch Option B \$35.00pp**

**BBQ Lunch Buffet**

Minute Steaks, Sausages  
Onion  
Garden Salad, Coleslaw, Potato Salad  
Bread Rolls  
Fresh Fruit Platters

**Al Fresco Buffet**

Seared Salmon Fillet with Lemon Butter  
Chef's Selection of Gourmet Wraps  
Chef's Selection of Quiches  
Asian Chicken Salad  
Caesar Salad with Home Made Dressing  
Roast Herb Potatoes  
Garden Salad  
Bread Rolls

**Deli Style Buffet**

Crusty Bread Rolls  
A selection of marinated vegetables and cheese  
Cured cold cuts & sliced meats & condiments  
Fresh Greek Salad  
Traditional Caesar Salad  
Freshly Sliced Fruit Platter

**Lunch Menu Available for  
Evening Meals at an Additional \$15pp**

*Available Lunch or Dinner*

**Gourmet Buffet on the Deck**

**\$75pp**

**Arrival Canapés**

Sugar Glazed Baked Ham with Condiments

*(Carved by Chef at Buffet)*

Char-grilled Rib Fillet

Herb & Salt Roasted Chat Potatoes

Mooloolaba King Prawns on Ice With Lemon, Lime & Seafood Cocktail Sauce

Smoked Salmon With Red Onion, Capers & Rocket

Pumpkin, Baby Spinach, Pinenut Salad With Parmesan

Mediterranean Vegetable Pasta Salad With Pesto Dressing

Handmade Coleslaw

Mixed Lettuce & Garden Salad With Fetta & Black Olives

Bread Rolls

**Desserts**

Cheese & Fruit Platter

Lemon Meringue Pie With Raspberry Compote

Chocolate Mud Cake With Vanilla Custard

Tea & Coffee

## **Dinner Options**

Plated Menu Selections

2 courses \$55

3 courses \$65

(Choose 1 Or 2 Menu Items To Be Served Alternatively)

### **Entrees**

Seafood Cocktail- Prawns, oysters & smoked salmon with burnt lime

½ Dozen oysters natural

Mooloolaba prawns with lemon

Local crab with apple & fennel salad

Coconut prawns with mango salsa

Rare beef, mushroom & potato salsa with truffle oil

Asparagus & goats cheese salad (seasonal availability)

Three cheese & spinach filled mushrooms

Mediterranean vegetable tart with feta, asparagus & tomato pesto

### **Main Course**

Char-grilled fillet of beef with potato puree, herbs & mixed mushrooms

Beef fillet with blue cheese polenta, asparagus & red wine sauce

Lamb rump with pesto mash, feta & roast tomato

Lamb loin with herbed lentils & baby carrots

Crisp skin chicken breast with warm potato & Vegetable Salad & Saffron Butter

Chicken Breast with Crushed Potato & Herb Colcannon, Crisp Prosciutto & Aioli

Atlantic Salmon Fillet with Lemon & Herb Mash & Curry Oil

Atlantic Salmon, asparagus & Dill Hollandaise

Snapper Fillet with Pumpkin Risotto & Herb Aioli

Goats Cheese in Kataifi Pastry on Char-Grilled Vegetables, Sticky Balsamic

Dressing topped with pesto

### **Dessert**

Sticky Date Pudding with Toffee Sauce & Vanilla Ice-Cream

Vanilla Panacotta with Strawberries & Passion fruit

Banana Spring Rolls with Palm sugar Syrup & Coconut Ice-Cream

Apple & Rhubarb Crumble tart with Cinnamon Ice-Cream

Orange Custard Profiteroles with Chocolate, Hazelnut Sauce & Double Cream

Lemon Meringue Tart with Raspberry Compote & Double Cream

Chocolate Mud Cake with Vanilla Custard & Berry Salas

Individual Pavlova with Fruit Compote & Passion fruit Syrup

Vanilla Bean Brulee with Strawberries & Ice-Cream

## Cocktail & Canapé Selection

*We would like to cater your event to suit your needs. Our Chef will select from the following options for your event. If you have any specific requests do not hesitate to ask!!*

Tomato and Basil Bruschetta  
Peppered Beef & Sweet Onion Crostini  
Smoked salmon Grissini  
Chicken, Rocket & Hot Apple Chutney Crostini

Vegetable Purse  
Spinach and Fetta Triangles  
Chicken Spring Roll  
Vegetable Spring Roll

Smoked Salmon Roulade w Cream Cheese & Herbs  
Goats Cheese, Tomato & Pesto Tartlet  
Prosciutto & Melon

Salt & Pepper Squid  
Beer Battered Prawn Skewers  
Mixed Risotto Balls

Prawn & Avocado Tartlet  
Oysters Natural  
Mooloolaba King Prawns

Chicken Skewers  
Beef Skewers  
Lamb Cutlet with Herb Oil  
Thai Fish Cakes  
Lamb Samosa  
Peking Duck Wonton  
Coconut Prawns

### Package Pricing

|          |            |        |
|----------|------------|--------|
| 1.0 Hour | 6 choices  | \$20pp |
| 1.5 Hour | 8 choices  | \$28pp |
| 2.0 Hour | 10 choices | \$35pp |
| 3.0 Hour | 12 choices | \$48pp |

### Additional Platters

|                   |      |
|-------------------|------|
| Cheese Platter    | \$55 |
| Antipasto Platter | \$55 |
| Chefs Hot Platter | \$65 |
| Fruit Platter     | \$50 |
| Dessert Platter   | \$60 |

## Bronze Beverage Package

**Heavy Beer-** Tooheys New or XXXX Bitter  
**Light Beer-** Hahn Premium Light or XXXX Gold  
**Choice of One Light, One Heavy**  
**Angove Chalk Hill Blue**  
 White Wine Chardonnay  
 Red Wine Shiraz  
 Sparkling Wine Sparkling Brut  
 Soft Drink & Fruit Juice

|  |           |       |           |
|--|-----------|-------|-----------|
| 2hr  | \$23pp    | 2.5hr | \$26pp    |
| 3hr  | \$29pp    | 3.5hr | \$32pp    |
| 4hr  | \$35pp    | 4.5hr | \$36.50pp |
| 5hr  | \$37.50pp | 5.5hr | \$39.5pp  |
| 6hr  | \$40.50pp |       |           |
| <b>\$5.00pp- Additional Hour in Total Wedding Packages</b> |           |       |           |

## Silver Beverage Package

**Heavy Beer** Tooheys New, XXXX Bitter  
 Tooheys Extra Dry, Hahn Super Dry  
**Light Beer** Hahn Premium Light, XXXX Gold,  
 Hahn Super Dry 3.5  
**Choice of One Light, One Heavy**  
**Yalumba "Y" Series**  
**White Wine** Riesling, Sauvignon Blanc, Pinot Grigio, Chardonnay  
**Red Wine** Cabernet Sauvignon, Shiraz, Merlot  
**Sparkling Wine** Emily Pinot Chardonnay  
**Choice of One White, One Red, One Sparkling**  
 Soft Drink & Fruit Juice

|   |           |       |           |
|---|-----------|-------|-----------|
| 2hr   | \$26pp    | 2.5hr | \$29pp    |
| 3hr   | \$32pp    | 3.5hr | \$35pp    |
| 4hr   | \$37.50pp | 4.5hr | \$29pp    |
| 5hr   | \$40.50pp | 5.5hr | \$41.50pp |
| 6hr   | \$43pp    |       |           |
| <b>\$3.00pp- Upgrade for Total Wedding Packages</b> |           |       |           |

## Gold Beverage Package

**Heavy Beer** Tooheys New, XXXX Bitter, James  
 Boag  
 Tooheys Extra Dry, Hahn Super Dry,  
 Heineken  
**Light Beer** Hahn Premium Light, XXXX Gold,  
 Hahn Super Dry 3.5  
**Choice of One Light, One Heavy**  
**Premium Wine Selection**  
*Choices available from our extensive selection*  
**Choice of Two White, Two Red, One Sparkling**  
 From any of the above packages  
 Soft Drink & Fruit Juice

|   |           |       |           |
|---|-----------|-------|-----------|
| 2hr   | \$29pp    | 2.5hr | \$31pp    |
| 3hr   | \$35pp    | 3.5hr | \$38pp    |
| 4hr   | \$40pp    | 4.5hr | \$41.50pp |
| 5hr   | \$43.50pp | 5.5hr | \$45pp    |
| 6hr   | \$46pp    |       |           |
| <b>\$6.00pp- Upgrade for Total Wedding Packages</b> |           |       |           |