

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 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 or 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

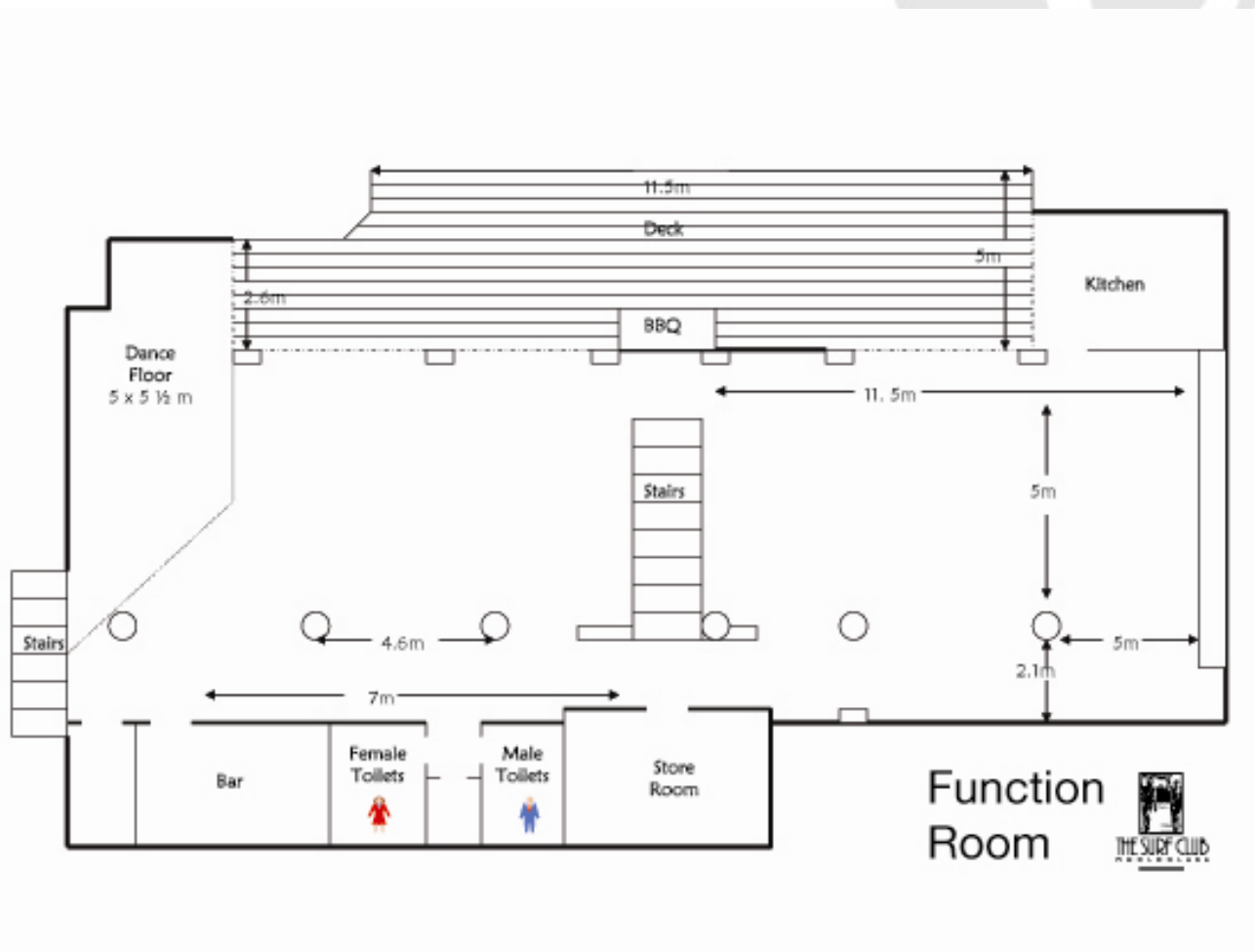
Classroom Style - Maximum 30 People

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

\$200 room hire charge

*Breakfast Functions in restaurant to conclude by 930am*

### **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

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

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## Create Your Own Package

### **Continuous Catering**

*In addition to available packages*

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*

Open-faced Turkish Melts

Tossed Garden Salad

Tea and Coffee

**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  
Cold Roast Beef Slices with Condiments  
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, Pine nut Salad with Parmesan

Char-Grilled Chicken Caesar Salad

Handmade Coleslaw

Mixed Lettuce & Garden Salad with Fetta & Black Olives

Bread Rolls

**Desserts**

Cheese & Fruit Platter

Fresh Fruit Pavlova with Raspberry Compote

Sacher Torte with Vanilla Custard

Tea & Coffee

*Available Lunch or Dinner*

## **Designer Buffet**

\$60 per person

*Create Your Own Buffet Menu*

*Bread Rolls*

*Your choice of Roast Meats*

*(Carved by Chef at Buffet)*

Sugar Glazed Baked Ham with Condiments

Roast Beef topped with mustard combination

Seasoned Roast Pork

Roast Lamb stuffed with Whole Cloves and Rosemary

Roast Chicken

*Your choice of Hot Dish*

Char-grilled Rib Fillet

Seared Salmon Fillet with Lemon Butter

Grilled Chicken Breast

Three Cheese and Spinach Cannelloni with Napoli sauce

*Your choice of Two Vegetable Dishes*

Herb & Salt Roasted Chat Potatoes

Baked Potato

Roast Pumpkin

Honey Carrots, Peas

Broccoli and Cauliflower Bake

Corn on the Cobb

*Your choice of Four Gourmet Salads*

Smoked Salmon with Red Onion, Capers & Rocket

Pumpkin, Baby Spinach, Pine nut Salad with Parmesan

Char-Grilled Chicken Caesar Salad

Asian Chicken Salad

Mediterranean Vegetable Couscous Salad

Handmade Coleslaw

Greek Salad with Fetta & Black Olives

*Your choice of Two Desserts*

Cheese & Fruit Platter

Fresh Fruit Pavlova with Raspberry Compote

Sacher Torte with Vanilla Custard

Lime Tart with Sweet Mascarpone

Apple Tart, Caramel Syrup and Ice-cream

*Tea & Coffee*

## Dinner Options

### Plated Menu Selections

2 courses \$55

3 courses \$65

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

#### Entrees

Mooloolaba Prawns, Smoked Salmon, w Saffron Aioli

Three Cheese Tart w a Pear and Rocket Salad

Seared Sashimi Tuna, Fennel and Orange Salad

Peppered Rare Beef, Roast Beetroot, Persian Fetta, Balsamic Reduction

Smoked Barramundi Fritter, Citrus Salad, Flying Fish Roe, Lemon Oil

Twice Cooked Pork Belly, Cucumber & Herb Salad, Soy Dressing

Roasted Pumpkin, Asparagus and Parmesan Risotto

Herbed Lamb Loin, Mushroom, Tomato Balsamic Dressing

Chicken Mousseline w Sweet Corn Puree, Balsamic Reduction & Petit Herbs

Potato and Leek Soup with Cheese Dumpling

#### Main Course

Char-grilled Fillet of Beef with Potato Puree, Herbs & Mixed Mushrooms

Sirloin with Roasted Chat Potato, Cheery Tomato and Béarnaise Sauce

Lamb Rump with Pesto Mash, Feta & Roast Tomato

Lamb Rump, Ratatouille Vegetables, Mushroom Jus

Chicken Breast, Pumpkin, Peas, Pancetta and Herb Butter

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

Soy Glazed Atlantic Salmon Fillet with Soba Noodles and Buoy Choy

Pumpkin Gnocchi, Chorizo, Capanata Vegetables, Butter Sauce

*With your choice of;* Barramundi, Snapper, Atlantic Salmon

Mushroom and Asparagus Pappardelle with Thyme and Garlic

Grilled Vegetable & Soft Cornmeal with Tomato Herb Dressing

Grilled Haloumi Cheese, Vegetable Timbale, Pesto Dressing

Potato Gnocchi with Pine nuts, Asparagus, Pumpkin

#### Dessert

Sticky Date Pudding with Toffee Sauce & Vanilla Ice-Cream

Vanilla Panacotta with Mixed Fruit Compote, Star Anise Syrup

Lime Tart with Sweet Mascarpone

Apple Tart, Caramel Syrup and Ice-cream

Chocolate Fondant with Vanilla Bean Cream

Strawberry Tart, Crème Patisserie, Pistachio Anglaise

Individual Pavlova with Strawberries & Passion fruit

Vanilla Bean Brulee with Ice-Cream and Biscotti

Vintage Cheddar, Muscatels and Lavosh

## 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  
Rare Beef and Beetroot Crostini  
Goats Cheese, Tomato & Pesto Tartlet

Vegetable Pakora  
Spinach and Feta Triangles  
Chicken Spring Roll  
Vegetable Spring Roll

Smoked Salmon Roulade w Cream Cheese & Herbs  
Sweet corn Pikelet & Smoked Salmon  
Tuna Tarter & Cucumber

Salt & Pepper Squid  
Beer Battered Prawn Skewers  
Mixed Arancini Balls

Bloody Mary Oyster Shot  
Oysters Natural  
Mooloolaba King Prawns  
Assorted Sushi

Chicken Skewers  
Mushroom & Cheddar Tart  
Lamb Cutlet with Herb Oil  
Thai Fish Cakes  
Lamb Samosa  
Mini Beef Mignon w Onion Jam  
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
Fruit Platter	\$55
Dessert Platter	\$60

Chefs Hot Platter	\$65
Assorted Sushi Platter	\$65
Breads, Crisps & Dips	\$35

***Chefs Special Prawn & Oyster Bar on Arrival \$10pp***  
*Only available in conjunction with canapé package*

## 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 Cabernet  
**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, 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	\$39pp
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 Boags  
 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>			