

PARTY AT THE SURFIE



# CHRISTMAS PARTIES & end of year celebrations

Host your Christmas party or EOY Function at your local surfie.  
From cocktail parties to formal events, our dedicated team  
can deliver affordable function packages tailored to your event!



[manager@kawanasurfclub.com.au](mailto:manager@kawanasurfclub.com.au)



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# PLATTERS MENU

## ASSORTED CHEESE PLATTER

Selection of three Cheeses  
Fruit Paste  
Salami  
Seasonal Fruit  
Dip & crackers  
Vegetable Crudites  
& Pickled Onions  
\$95

## HOT FINGER FOOD PLATTER

Salt & Pepper Calamari  
Satay Chicken Skewers  
Sausage Rolls  
Chicken Wings  
\$115

## EVERYONE'S FAVOURITE

Sausage Rolls  
Party Pies  
Spinach & Ricotta Triangles  
Seasoned Wedges  
\$110

## ASSORTED PIZZA PLATTER

4 Large Pizzas of the following variety  
Chicken & Bacon  
Hawaiian  
Meat Lovers  
Vegetarian  
\$85

## VEGETARIAN PLATTER

Spinach & Ricotta Triangles  
Bruschetta  
Vege Spring Rolls  
Gyozas  
\$125

## HOT & COLD SEAFOOD PLATTER

1KG Fresh Mooloolaba Prawns  
Crumbed Fish  
Crumbed Scallops  
16 Natural Oysters  
Crumbed Prawn Cutlets  
Crumbed Calamari  
Assorted Dipping Sauces  
\$260

## SANDWICH PLATTER

Selection of Assorted Sandwiches  
(approx 10 sandwiches per platter)  
available until 4pm only  
\$65

## SCONES OR ASSORTED SWEETS PLATTER

Choose from a selection of  
15 Scones with Jam & Cream or  
assortment of Sweets  
available until 4pm only  
\$80

CHEESE PLATTERS ARE RECOMMENDED FOR GRAZING  
ALL OTHER PLATTERS CATER TO FEED APPROX 10 PEOPLE

\*2023 function pricing



# CANAPÉS PACKAGE

AN ASSORTMENT OF CANAPÉS  
ARE AVAILABLE TO BE SERVED  
FOR YOUR EVENT

90 MINUTE RECEPTION  
\$32.50 PER PERSON

Choose Any Five From Below

- o Asian Spiced Chicken
- o Satay Chicken Skewers
- o Chicken Waldorf Crostini
- o Wild Mushroom Quiche
- o Salt and Pepper Calamari
- o Parma Ham and Cheddar Bites
- o Pork Belly and Rice Boats
- o Fish and Chip Boats
- o Selection of Rice Paper Rolls
- o Sweet & Sour Pork with Rice Boats
- o Mini Sausage Rolls
- o Bruschetta
- o Stir Fry Noodle Vegetable
- o Pulled Pork with Coleslaw Boats
- o Vegetable Spring Rolls
- o Cherry Tomato & Feta Pastry Bites
- o Crispy Cauliflower & Broccoli Bites



OPTION EXTRAS ARE AVAILABLE SUBJECT TO MARKET PRICE CHANGES

- o Fresh Local Prawns \$12.50p/p
- o Oysters \$11.90p/p
- o Tempura Prawns \$9.50p/p
- o Fresh Sushi \$6.50p/p





# BEVERAGE PACKAGES

CHOOSE FROM SEVERAL BEVERAGE OPTIONS

- SET BAR TAB - LIMIT IS SET & TAB PAID BY CLIENT
- PAY ON CONSUMPTION - GUESTS PURCHASE OWN DRINKS
- DRINKS PACKAGES - OUTLINED BELOW

Each package includes a selection of non-alcoholic beverages, soft drinks, juice & water

All staff are trained in and will apply Responsible Service of Alcohol (RSA) practices prescribed in the Queensland Liquor Act 1992

## STANDARD

Three Hours - \$42 per person

Four Hours - \$50 per person

### Wine

Vivo Sauv Blanc

Vivo Brut

Vivo Shiraz

### Beer on Tap

(Choose from a selection of 2)

Carlton Mid, Great Northern Super Crisp,

Great Northern Original

### Packaged Beer

Tooheys New,

XXXX Gold, XXXX Bitter

## DELUXE

Three Hours - \$49 per person

Four Hours - \$55 per person

### Wine

Wirra Wirra Sauv Blanc

Oxford Landing Merlot

Angas Brut

Redbank Prosecco

Vivo Moscato

### Beer on Tap

(Choose from a selection of 2)

Great Northern Super Crisp,

Great Northern Original, VB

### Packaged Beer

Pure Blonde, Tooheys New

XXXX Gold, XXXX Bitter

Corona

after something a little more formal?

## PLATED MEAL OPTIONS

TWO COURSE OPTION - \$39.50 per person

THREE COURSE OPTION - \$49.50 per person

minimum 20 people

### ENTREE

Herb & Garlic Calamari  
served on a crisp Asian Salad  
& Lime Aioli

Italian Bruschetta topped with  
Parmesan & Balsamic Glaze

Slow Cooked Pork Belly with  
Jasmine Rice & a Sweet Plum sauce

Satay Chicken Skewers on petite Rice  
with a Soy, Peanut sauce

Herb Stuffed Portabella Mushroom  
served with Rocket &  
drizzled with Sweet Chilli

Thai Style Fish Cakes served on a  
crunchy Cashew, Sesame salad

Garlic Butter Prawns served on  
Lemon Scented Risotto

Vegetable Rice Paper Rolls with an  
Asian Dipping Sauce

### MAINS

Slow Cooked Pork Belly with  
Garlic Smashed Potatoes, seasonal  
Vegetables & and Apple Jus

Grilled Barramundi served on a  
Herb & Lemon Risotto with  
Broccolini & Bernaise Sauce

Zesty marinated Chicken Breast  
with an Avocado & Tomato salsa,  
Grilled Corn & Tortilla Crisps

Tender Rump Steak, cooked medium,  
with Herb Hassle Back Potatoes,  
Seasonal Vegetables & a Red Wine Jus

Grilled Eggplant Parmigiana  
served with a petite salad

Baked Chicken Breast infused with  
Garlic & Herbs, served with  
Sweet Potato Mash, Broccolini & a  
Honey Mustard Cream sauce

Grilled Salmon Fillet, served with  
Herb Mash, Green Beans & Salsa Verde

Sweet Potato Vegetable Cakes  
served with Jasmine Rice &  
Indian Red Lentil Dahl

### DESSERT

Individual Pavlova with  
Fresh Fruit & Cream

Warm English Apple Pie  
with Custard

Vanilla Panna Cotta  
drizzled with Raspberry Couli

Sweet & Zesty Passionfruit Tart  
with fresh Cream

Vanilla Bean Crème Brûlée

Traditional baked Cheesecake  
with Ice Cream

Citrus Tart with Cream

# CHRISTMAS FUNCTION PLATED MEAL OPTION

minimum 20 people

## TRADITIONAL CHRISTMAS MEAL

Roast Ham, Chicken & Turkey  
with seasonal Vegetables

**WITH DESSERT**

Plum Pudding or Pavlova



*\$28.90 per person*

Includes Christmas Decor & Bon Bons

## BUFFET MENU

minimum 20 people

### OPTION 1

\$40.50 per person

#### HOT SELECTION

Select THREE of the following

- Sweet & Sour Marinated Pork with Rice
- Thai Green Chicken Curry with Rice
- Classic Spaghetti Bolognese
- Traditional or Roast Vegetable Lasagne
- Grilled Reef Fish
- Herb Roasted Chicken

#### COLD SELECTION

- Homemade Coleslaw
- Creamy Potato Salad
- Tossed Garden Salad
- Mediterranean Pasta Salad

### OPTION 2

\$41.50 per person

#### HOT SELECTION

Select THREE of the following

- Baked Barramundi  
with Lemon Pepper and Dill Butter
- Slow cooked Steak Fillets  
with a rich Onion Gravy
- Marinated grain-mustard Chicken Fillets
- Honey Soy, Garlic Chicken Pieces
- Roast Vegetable Pasta Bake
- Greek Herb & Feta Meatballs

#### COLD SELECTION

- Homemade Coleslaw
- Creamy Potato Salad
- Tossed Garden Salad
- Mediterranean Pasta Salad

EACH BUFFET IS SERVED WITH

Dinner Rolls, Chat Potatoes,

A medley of Vegetables & Sauce Accompaniments

## NOTES