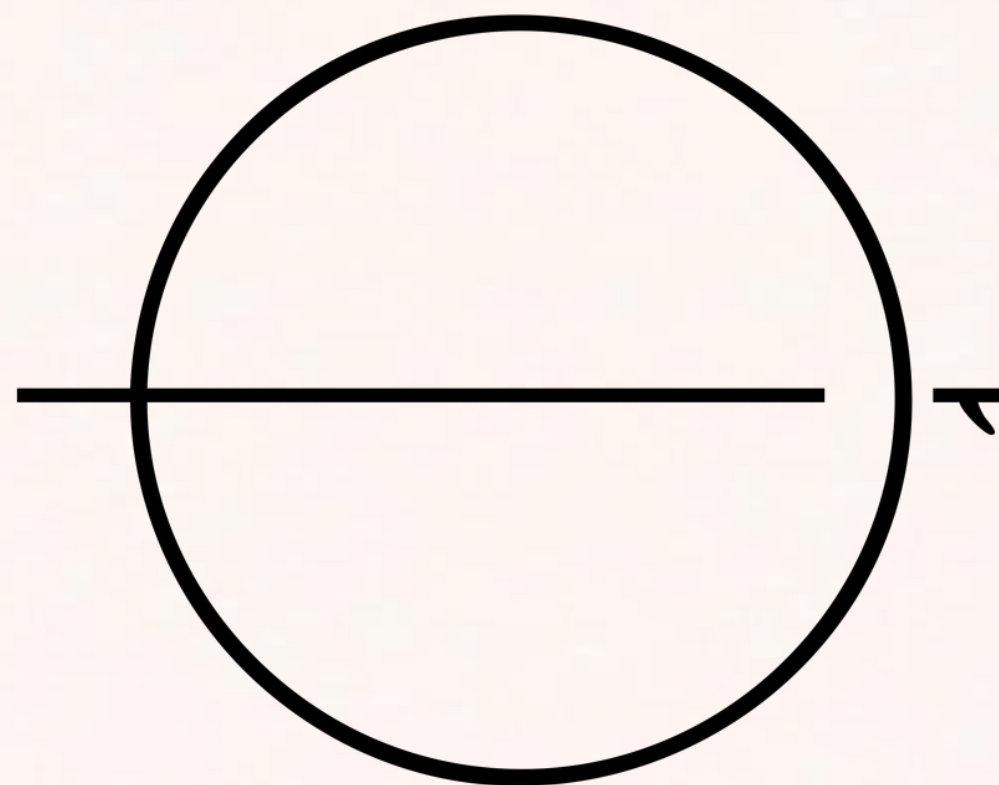




SURF CLUB MIDIGAMA

BESPOKE EVENTS





MIDIGAMA

Midigama is a small surf village on Sri Lanka's southern shore, set between Weligama and Ahangama. For years, surfers have come here for its warm water and collection of reef breaks, including Lazy Left, which sits directly in front of Surf Club Midigama.

The village retains an easy, unpolished character. Fishing boats share the water with surfboards; the railway runs close to the sea; and small cafés, restaurants and independent shops appear between homes, palms and stretches of beach. Days begin early, move slowly and tend to remain outdoors.

Midigama is close enough to the energy of Weligama and Ahangama, yet removed from their busiest streets. It remains one of the quieter points along the southern shoreline - a place defined by the sea, the people who live beside it and those who return each season.



SURF CLUB MIDIGAMA

Surf Club Midigama is our take on A Seaside Way of Life - 120 metres of Midigama Beach, with the Lazy Left surf break directly out front, and everything a guest needs nestled within our ecosystem.

The Beach Club anchors the property: a restaurant, bar and coffee counter, pool with floating sunbeds, and day beds on the sand - open from morning coffee until late.

The kitchen serves our take on Seaside Cuisine - Sri Lankan produce and coastal techniques (curing, fermenting, grilling, pickling) built around local fish, vegetables, coconut, spice and rice, with influences from the Mediterranean, Middle East and Asia.

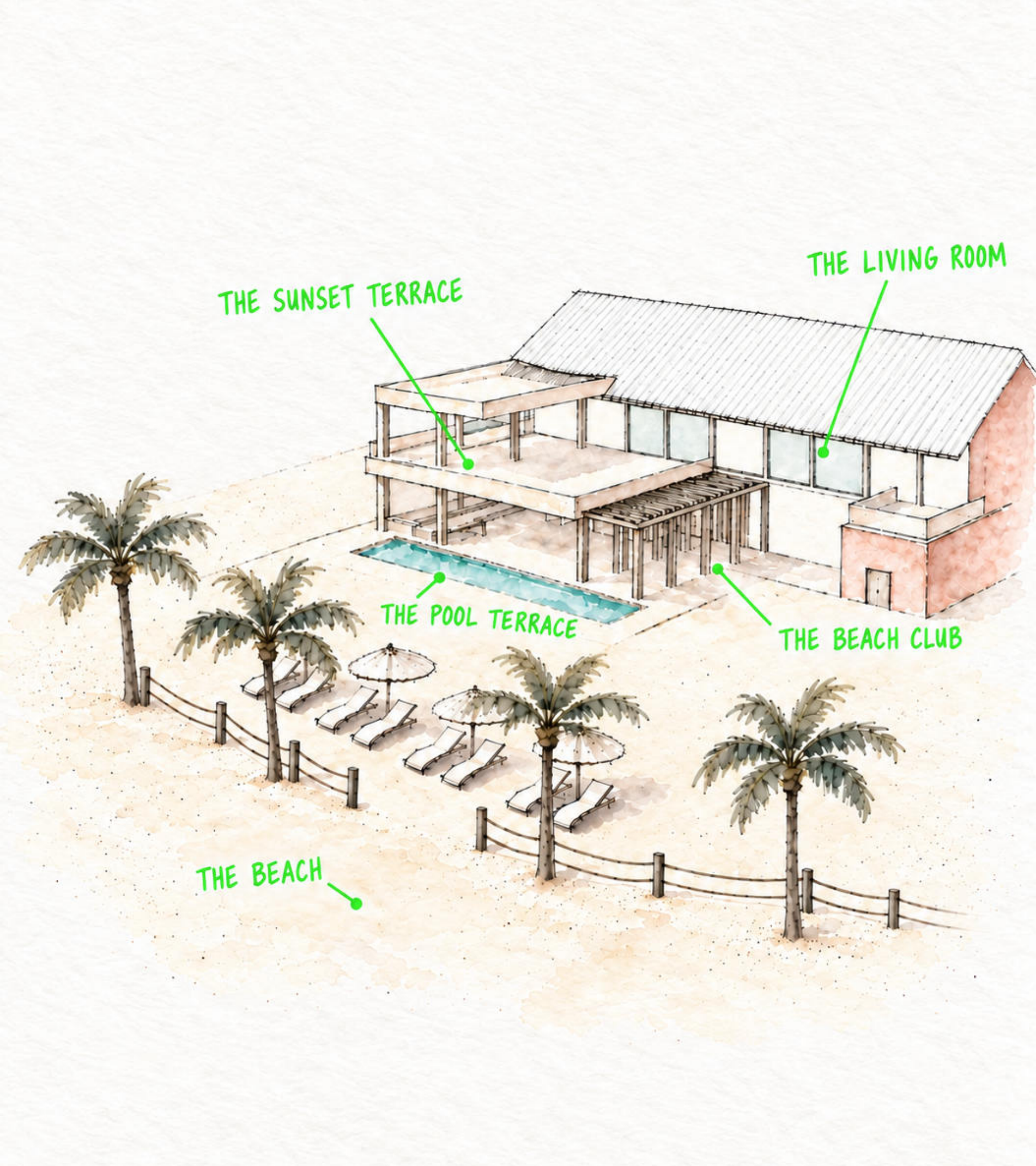
The bar offers a curated selection of craft cocktails paying homage to local ingredients, alongside some of the best coffee and matcha on the island.

Music runs from open to close, with DJs and live musicians from the south coast, Colombo and beyond brought in for curated events and programming on selected nights.

Along the beach sit the Chalets - five pastel two-storey buildings of Deluxe and Premier rooms, every one sea-facing with direct access to the beach, plus a Club Premier on the top floor of the Beach Club.

The upstairs Living Room and The Terrace area (opening soon) offer beautiful intimate and open plan spaces overlooking the pool club and ocean, suitable for private dinners, events and pop-ups for groups of up to 150.

A surf school, by international luxury surf aggregator Perfect Wave, is coming soon.



THE SPACE

GROUND FLOOR

The Beach Club & Bar - 130 sq m
60 seated · 100 standing

The Pool Terrace - 80 sq m
40 seated · 70 standing

The Garden - 190 sq m
80 seated · 150 standing

FIRST FLOOR

The Sunset Terrace - 60 sq m
30 seated · 50 standing

The Living Room - 40 sq m
18 seated · 30 standing

ADDITIONAL OPTIONS

The Beach - area and capacity on request

Full Club Buyout - approx. 500 sq m
Up to 200 seated · 300 standing

Areas and capacities are approximate and depend on the event layout



SEASIDE CUISINE

The food at Surf Club Midigama is our take on Seaside Cuisine - created for a relaxed, all-day way of life by the ocean.

From all-day breakfast to the Beach Club menu and a more elevated Club menu from lunch onwards, the kitchen is built predominantly around Sri Lankan sefood and produce: local fish, coconut, citrus, green chilli, tropical fruit, rice, vegetables and island spices.

Expect everything from cured fish, ceviche and sashimi to green chilli prawns, grilled and braised octopus, yellowfin tuna, burnt baby squid, whole fish, crab and clam pasta, and generous larger plates designed for sharing around the table.

It is fresh, produce-led and unmistakably seaside inspired - Sri Lankan at his heart, with a wider world of seaside influences.

Based on this ethos we take pride in creating bespoke event menus in different formats. From 'one biter' canapes, to family style sharing tables and grazing tables we would love to create with you!



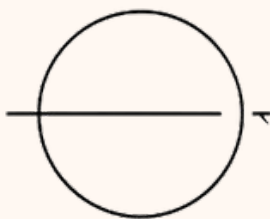
SEASIDE ALCHEMY

A craft cocktail programme celebrating seasonal island fruit, house infusions, ferments and modern techniques - made for seaside living.

A sultry homage to local Sri Lankan ingredients and timeless rituals.

The bar also serves locally-roasted coffee, matcha, freshly squeezed juices, smoothies, ice cold beers classic cocktails and a considered wine list.





SURF CLUB
MIDIGAMA

CLUB – MENU SEPT 26

SMALL PLATES

MIXED CEVICHE Barramundi Prawn Leopard's Milk Red Onion Passionfruit Caviar	2,200
SOUTHERN TUNA SASHIMI Onion + Chilli Salsa Coconut Vinegar Lime Mustard Dressing	2,400
SCORCHED BABY SQUID Tamarind Garlic Lime Pickle	1,900
BRAISED OCTOPUS Cherry Tomato Onion Soy Green Chilli	2,200
BEEF TARTARE Capers Chilli Onion Cured Yolk Quail Egg Wonton Chips	2,400
SMOKED CARROT Spiced Curd Fermented Garlic Puffed Rice Crisps	1,300
DRESSED HUNG CURD Hung Curd Tomato Onion Green Chilli Chives Coriander Oil Rice Crisp	1,800

LARGE PLATES

YELLOW FIN TUNA STEAK Black Pepper Coriander Butternut Purée Red Zhoug Curry Leaf	3,600
CHARRED CHICKEN South Spice Rub Cashew Purée	2,900
GREEN CHILLI PRAWN Green Chilli Purée Garlic Butter Lime	4,600
GRILLED EGGPLANT Labneh Pomegranate Red Chilli Oil	2,200
SEASONAL WHOLE FISH (700G) Ginger Chilli Lime	5,700
GRILLED OCTOPUS Potato Purée Tomato Salsa Green Zhoug Red Chilli Oil	4,600

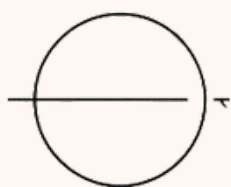
PASTA & RICE

CLAM AND PRAWN LINGUINE Clams Prawns Garlic White Wine Parmesan Olive Oil	3,500
SCM SEAFOOD RICE Prawn Squid Sea Bass Jasmine Rice House Pickles Fermented Chilli	2,400

SIDES

DOUBLE COOKED FRIES Curd Mayo Parmesan	MASHED POTATO	GRILLED SEASONAL VEGETABLES	GHEE RICE	JASMINE RICE	MIXED MARKET SALAD	HOUSE BREAD Compound Herb Butter
1,100	1,000	1,500	800	800	900	800

ALL PRICES ABOVE ARE SUBJECT TO 10% SERVICE CHARGE



SURF CLUB
MIDIGAMA

BEACH CLUB – MENU SEPT 26

SNACKS

CHICKEN SKINS	750
Chilli Salt	
ROLLED CUCUMBER	900
Green Chilli Red Chilli Soy Coconut Vinegar Garlic	
MUTTON CROQUETTES	1,600
Braised Mutton Cheese Chilli Pickled Onion	
ROASTED CASHEWS	1,400
Chilli Salt Curry Leaf	
CRISPY WHITEBAIT	1,300
Crispy Onion Curry Leaf	
DOUBLE COOKED CHIPS	1,100
Curd Mayo Parmesan	

SALADS

UPCOUNTRY GREEN SALAD	2,000
Chickpea Mixed Greens Green Cabbage Feta Pickled Vegetables Cucumber	
CHICKEN CAESAR SALAD	2,600
Grilled Chicken Kale Caesar Dressing Grana Padano Salted Croutons	
TOMATO SALAD	2,200
Tomato Cucumber Red Onion Feta Coriander & Cashew Pesto Lime Olive Oil	

BURGERS, SANDWICHES & WRAPS

PRAWN BURGER	2,900
Squid Ink Brioche Prawn Patty Slaw Kewpie Mayo	
BEEF BURGER	2,900
Brisket Patty Tamarind Miso Cheddar Bread and Butter Pickles	
TUNA WRAP	2,700
Seared Tuna Brined Cabbage Chilli Soy Dressing Garlic Curd	
VEGETABLE WRAP	2,200
Grilled Vegetables Garlic Curd Pickled Chillies	
SOUTHERN SPICED CHICKEN WRAP	2,600
Spiced Chicken Slaw Curd Chilli Mayo	
WILD MUSHROOM CIABATTA	2,300
Grilled Mushrooms Rucola Pesto Cheddar Balsamic Charred Tomato Kochchi Mayo	
GRILLED TUNA FOCACCIA	2,700
Spiced Grilled Tuna Mozzarella Pickled Cucumber Pineapple Salsa Kewpie Crisp Lettuce	

PLATES

FISH & CHIPS	2,500
Barramundi Rice Flour Batter Curd Tartare Lime	
CLAM & PRAWN LINGUINE	3,500
Clams Prawns Garlic White Wine Parmesan Olive Oil	
SURF CLUB SEAFOOD RICE	2,400
Prawns Squid Sea Bass Spiced Rice Pickles Fermented Chilli	

RICE & CURRY

Served Traditionally
Rice | Six Seasonal Vegetables | Sambols | Pickles

CHICKEN OR FISH	2,000
MUTTON OR PRAWN	2,300

SIDES

DOUBLE COOKED FRIES	MASHED POTATO	GRILLED SEASONAL VEGETABLES	GHEE RICE	JASMINE RICE	MIXED MARKET SALAD	HOUSE BREAD
Curd Mayo Parmesan						Compound Herb Butter
1,100	1,000	1,500	800	800	900	800

ALL PRICES ABOVE ARE SUBJECT TO 10% SERVICE CHARGE

SURF CLUB MIDIGAMA

01 / FAMILY-STYLE SHARING

THE BEACH TABLE

USD 20 PP
LKR 7,000 PP

A relaxed family-style meal served for the table.

TO BEGIN

Dressed Hung Curd
Smoked Carrot

FOR THE TABLE

Charred Chicken / Grilled Eggplant
Jasmine Rice
Mixed Market Salad

SWEETS

Fior di Latte Ice Cream
Olive Oil | Sea Salt | Pink Peppercorns

Beverages and service charge are additional.

SURF CLUB MIDIGAMA

02 / COCKTAIL RECEPTION

SEASIDE CANAPÉS

USD 25 PP
LKR 8,500 PP

Five canapés served over two hours.

CANAPÉS

Mixed Ceviche
Charred Okra
Acharu
Grilled Eggplant
Mutton Croquettes

Five pieces per guest. One of each canapé.
Beverages and service charge are additional.

SURF CLUB MIDIGAMA

03 / SET MENU

VEGETARIAN SET MENU

USD 25 PP
LKR 8,500 PP

A three-course menu for private events.

TO BEGIN

Smoked Carrot
Spiced Curd | Fermented Garlic | Puffed Rice Crisps

MAIN

Grilled Eggplant
Labneh | Pomegranate | Red Chilli Oil

ALONGSIDE

Jasmine Rice / Mixed Market Salad

SWEETS — SELECT ONE

SCM Chocolate Biscuit Pudding / Tropical Fruit Panna Cotta
Fior di Latte Ice Cream | Olive Oil | Sea Salt | Pink Peppercorns

Menu selections required in advance.
Beverages and service charge are additional.

SURF CLUB MIDIGAMA

04 / SET MENU

NON-VEGETARIAN SET MENU

USD 30 PP
LKR 10,000 PP

A three-course menu for private events.

TO BEGIN

Mixed Ceviche
Barramundi | Prawn | Red Onion | Passionfruit Caviar

MAIN

Charred Chicken
South Spice Rub | Cashew Purée

ALONGSIDE

Jasmine Rice / Mixed Market Salad

SWEETS — SELECT ONE

SCM Chocolate Biscuit Pudding / Tropical Fruit Panna Cotta
Fior di Latte Ice Cream | Olive Oil | Sea Salt | Pink Peppercorns

Menu selections required in advance.
Beverages and service charge are additional.

SURF CLUB MIDIGAMA

05 / FIVE-COURSE MENU

PROGRESSIVE DINING

USD 45 PP
LKR 15,000 PP

Five courses served progressively through the evening.

FIRST

Dressed Hung Curd
Tomato | Green Chilli | Coriander Oil
Rice Crisp

SECOND

Mixed Ceviche
Barramundi | Prawn | Red Onion
Passionfruit Caviar

THIRD

Clam Linguine
Garlic | White Wine | Parmesan | Olive Oil

FOURTH

Charred Chicken
South Spice Rub | Cashew Purée

SWEETS — SELECT ONE

SCM Chocolate Biscuit Pudding / Tropical Fruit Panna Cotta
Fior di Latte Ice Cream | Olive Oil | Sea Salt | Pink Peppercorns

Menu selections required in advance.
Beverages and service charge are additional.

SURF CLUB MIDIGAMA

06 / PREMIUM COCKTAIL RECEPTION

SUNSET CANAPÉS & BOWLS

USD 50 PP
LKR 16,500 PP

Eight canapés, one mini bowl and two sweet bites.

SAVOURY CANAPÉS

Mixed Ceviche
Southern Tuna Sashimi
Green Chilli Prawn
Braised Octopus

Beef Tartare
Mutton Croquette
Grilled Eggplant
Smoked Carrot

MINI BOWL

SCM Seafood Rice Bowl
Prawn | Squid | Sea Bass | Jasmine Rice
House Pickles | Fermented Chilli

SWEET BITES

SCM Chocolate Biscuit Pudding / Tropical Fruit Panna Cotta

Served progressively over three hours.
Beverages and service charge are additional.

SURF CLUB MIDIGAMA

07 / SEVEN-COURSE TASTING MENU

SEASIDE TASTING

USD 55 PP
LKR 18,500 PP

Seven individually plated tasting courses, served progressively.

01 / OYSTER

Tomato Granita

02 / SOUTHERN TUNA SASHIMI

Onion + Chilli Salsa | Coconut Vinegar | Lime Mustard Dressing

03 / BRAISED OCTOPUS

Cherry Tomato | Soy | Green Chilli

04 / GREEN CHILLI PRAWN

Green Chilli Purée | Garlic | Butter | Lime

05 / CLAM LINGUINE

Garlic | White Wine | Parmesan | Olive Oil

06 / YELLOWFIN TUNA

Butternut Purée | Red Zhoug | Curry Leaf

07 / TROPICAL FRUIT PANNA COTTA

Seasonal Fruit | Coconut

Beverages and service charge are additional.

SURF CLUB MIDIGAMA

08 / DAY-TO-SUNSET PARTY

THE FULL DAY SOCIAL

USD 50 PP
LKR 16,500 PP

Canapés on arrival, afternoon handhelds, then a family-style or buffet dinner at sunset.

ARRIVAL

11:30 AM TO 1:00 PM

Mixed Ceviche

Charred Okra

Acharu

Mutton Croquette

AFTERNOON

2:15 PM TO 4:30 PM

Mini Tuna Wrap

Mini Chicken Wrap

Prawn Slider

Beef Slider

SUNSET TABLE

6:30 PM ONWARDS

Green Chilli Prawns

Charred Chicken

SCM Seafood Rice

Upcountry Vegetable Salad

Family-style or buffet.

Beverages and service charge are additional.

SURF CLUB MIDIGAMA

09 / COCKTAILS & CANAPÉS

SUNSET COCKTAILS

USD 50 PP
LKR 16,500 PP

Three cocktails and six one-bite canapés per guest, served over two hours.

CRAFT COCKTAILS

Gold Standard

Green Apple

Tamarind

Strawberry

Grilled Pineapple Margarita

The host selects three cocktails.

Each guest receives three drinks in total, one of each selected cocktail.

ONE-BITE CANAPÉS

Southern Tuna Sashimi

Green Chilli Prawn

Beef Tartare

Mutton Croquette

Smoked Carrot

Frozen Fruit Candy Ball

Sugar | Salt | Chilli

Additional beverages and service charge are separate.

SURF CLUB MIDIGAMA

10 / COCKTAIL TASTING MENU

SEASIDE PAIRINGS

USD 55 PP
LKR 18,500 PP

Five tasting cocktails, each served with a paired one-bite canapé.

01 / GOLD STANDARD

Green Chilli Prawn

Green Chilli Purée | Garlic | Butter | Lime

02 / GREEN APPLE

Southern Tuna Sashimi

Onion + Chilli Salsa | Coconut Vinegar | Lime

03 / TAMARIND

Mutton Croquette

04 / STRAWBERRY

Smoked Carrot

Spiced Curd | Fermented Garlic | Puffed Rice

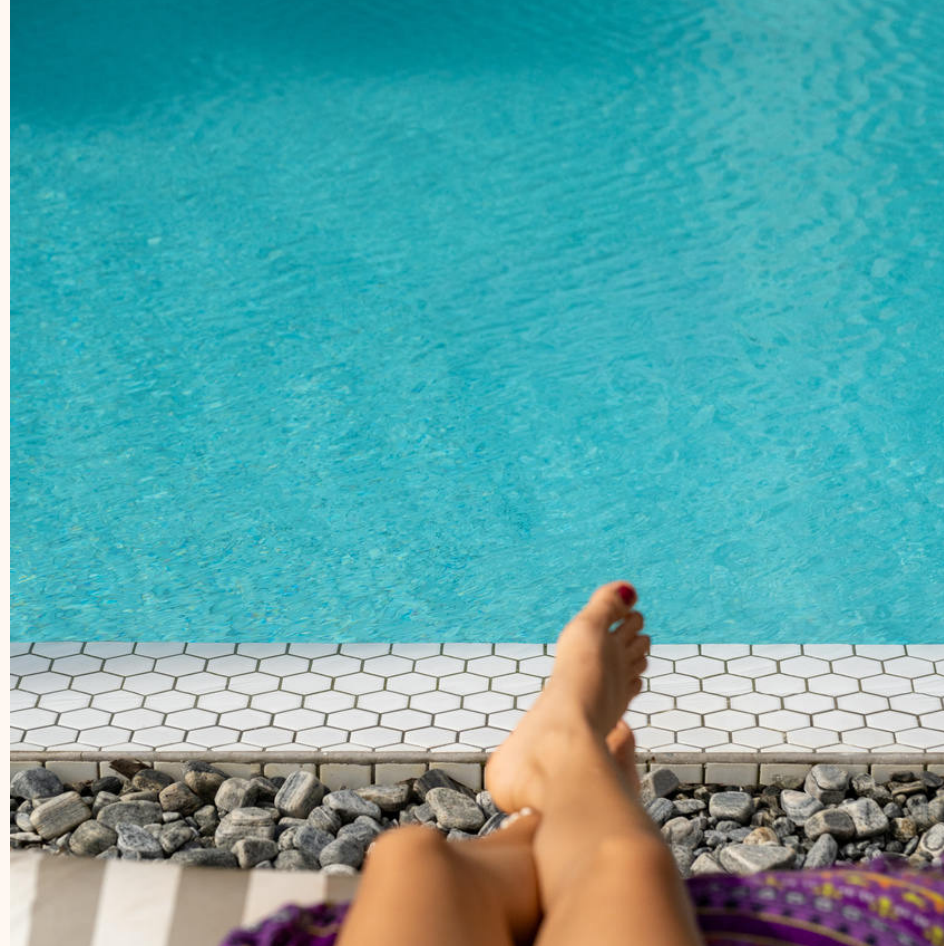
05 / GRILLED PINEAPPLE MARGARITA

Frozen Fruit Candy Ball

Sugar | Salt | Chilli

Each guest receives all five cocktail tastings and all five paired bites.

Additional beverages and service charge are separate.











**SURF CLUB
MIDIGAMA**

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