

WINE & DINE

INSPIRED EVENTS



SHANGRI-LA
THE MARINA
CAIRNS



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BREAKFAST

BREAKFAST ON THE GO

\$21pp | MINIMUM 20 GUESTS

Breakfast-on-the-go food items are for the time-conscious, served at a food station.

Serving ratio: two pieces per guest.

Select 2 items from our Morning Favourites or Savoury Bites. Bottled juice and water included.

MORNING FAVOURITES

Almond croissant (N)

Pain au chocolat

🌿 Far North Queensland styled Bircher muesli, rolled oats, grated apple, coconut, passionfruit, caramelised papaya, toasted macadamia (VE, N)

🌿 Mungalli Greek yoghurt, house made granola with cocoa nibs, toasted coconut, kaffir lime and rooftop honey (GF, V, N)

🌿 Mango chia seed bowl, coconut, Tablelands blueberries (VE, GF)

SAVOURY BITES

Double-smoked ham, Swiss cheese filled croissant (P)

Spinach and feta cheese frittata (V, GF)

Quiche Lorraine with streaky bacon (P)

Fried egg with smoked bacon, cheddar cheese, BBQ sauce on English muffin (P)

🌿 Huon-smoked salmon tart, dill cream cheese, micro greens (A)

Selection of bottled juices / water

Available juice flavours: Apple, Orange, Pineapple

Shangri-La Water

And a coffee and tea station - price available on request

Add a barista cart - price available on request

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts | (P) Contains Pork
(A) Australian Seafood | (I) Imported Seafood | (M) Seafood of Mixed Origin

🌿 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

Shangri-La The Marina, Cairns will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, gluten free or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a \$8.00 surcharge per person. Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products. Menu items may change due to seasonal availability. A surcharge applies on Sundays of 10% and Public Holidays of 20%.

BREAKFAST

CONTINENTAL BREAKFAST

\$31pp | MINIMUM 20 GUESTS

Stand-up Style Breakfast - Up to 90 Minutes of Service.

PACKAGE INCLUSIONS

🌿 House made granola with cocoa nibs, toasted coconut, kaffir lime (VE, GF, N)

🌿 Seasonal Rusty's fruit platter (VE, GF)

Breakfast pastries / croissants

Sweet muffins

Toast station with preserves

Orange juice

Full cream milk, oat, skim and soy milk

Coffee and teas

Infused botanical waters

Add an additional item from our Breakfast on the Go menu for \$8

Add a barista cart - price available on request

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BREAKFAST

SEATED BREAKFAST

\$42pp | MINIMUM 20 GUESTS

Choose one plated meal.

Alternate drop available at \$7.50 per person.

Pre-set cold items, served for sharing in the center of the table.

PACKAGE INCLUSIONS

Danish breakfast pastries

Sweet breakfast muffins

Coffee and teas

Orange juice

Infused botanical water

PACKAGE OPTIONS:

- 🌿 Huon-smoked salmon, with fluffy eggs, asparagus, creme fraiche, chives on toasted sourdough (A)
- 🌿 Tablelands scrambled eggs, crispy bacon, potato hashbrown, pork kransky sausage, roasted tomato, toasted English muffin (P)
- 🌿 Spinach and feta cheese frittata, slow roasted tomato, whipped ricotta and soft herbs (V,GF)
- 🌿 Rooftop honey roasted pumpkin tart with caramelised beetroot, vegan feta, soft herbs, macadamia crunch (VE, N)

Add-On

Add a barista cart - price available on request

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MORNING AND AFTERNOON TEA

STANDARD BREAK

\$14pp | MINIMUM 20 GUESTS

Served for up to 45 minutes
Includes 1 Chef's daily food item per break
Serving ratio: 1 piece per guest

PACKAGE INCLUSIONS

1 Chef's daily food item
House-baked cookies
Whole fruit
Vittoria brewed premium coffee
Selection of traditional, herbal and infused teas
Infused botanical waters

Add-Ons

Add Arrival Tea & Coffee | \$7 per guest
Arrival tea and coffee service served for 45 minutes prior to the first sessions.

Add a barista cart - price available on request

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MORNING AND AFTERNOON TEA

PREMIUM BREAK

\$17pp | MINIMUM 20 GUESTS

Served for up to 45 minutes
Includes 2 Chef's daily food item per break
Serving ratio: 2 pieces per guest

PACKAGE INCLUSIONS

2 Chef's daily food items
House-baked cookies
Whole fruit
Vittoria brewed premium coffee
Selection of traditional, herbal and infused teas
Infused botanical waters

Add-Ons

Add Arrival Tea & Coffee | \$7 per guest

Arrival tea and coffee service served for 45 minutes prior to the first sessions.

Additional Break Items

Additional items from Chef's menu can be added for \$7.50 per piece.

Add a barista cart - price available on request

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MORNING AND AFTERNOON TEA

CHEF'S DAILY MENU

MONDAY

Morning tea

Flourless lemon sponge cake with blueberry frosting (V, GF)
Spinach and feta triangle, tomato chutney (V)

Afternoon tea

Caramel choc cookie slice (V)
Moroccan braised lamb croquette with cucumber yoghurt dip (GF)

TUESDAY

Morning tea

Ginger, cinnamon & spiced carrot cake topped with orange cream cheese icing (V, GF)
Flaky pastry beef sausage roll, onion ketchup

Afternoon tea

Toffee popcorn slice, milk chocolate and caramel (V)
Caramelised onion and brie cheese tart (V, GF)

WEDNESDAY

Morning tea

Chocolate brownie cake with raspberries (GF)
Bacon and zucchini baked egg tart with aged cheddar (GF, P)

Afternoon tea

Cranberry & pistachio flap jack (V)
Creamy chicken and mushroom pie

THURSDAY

Morning tea

Almond croissant (N)
Truffled mushroom, parmesan and chive arancini (V, GF)

Afternoon tea

Custard tart with cinnamon sugar and grated nutmeg (V, GF)
Braised beef in red wine with garlic, spices wrapped in flaky pastry

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MORNING AND AFTERNOON TEA

CHEF'S DAILY MENU

FRIDAY

Morning tea

Apple and custard baked lattice (V)
Vegetable tikka pie, mango chutney (V)

Afternoon tea

Coconut and lime almond tart (V, GF, N)
Pork and sage sausage roll, tomato relish (P)

SATURDAY

Morning tea

Buttermilk scones, vanilla bean whipped cream, strawberry conserve (V)
Roasted pumpkin and beetroot tart, vegan feta (VE, GF)

Afternoon tea

Chocolate brownie, orange Chantilly cream (V, GF)
Spiced vegetable curry puff, tangy mango relish (V)

SUNDAY

Morning tea

Warmed banana bread, butter and cinnamon sugar (V)
Ham and cheese croissant (P)

Afternoon tea

Fruit tarts, crème patisserie (V)
Beef and Burgundy pie with cracked pepper

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BOOST YOUR BREAKS

ADD TO YOUR TEA PACKAGES

Can only be purchased in conjunction with the Morning Tea or Afternoon Tea packages.

Platters serve 10 guests

PLATTERS

Artisan cheese boards | \$168

Served with a selection of 4 types of cheese, grapes, olives, nuts, lavosh, crackers, quince paste and rooftop honeycomb (V)

Vegetable crudité platter | \$119

🌿 Fresh seasonal vegetables served with 3 dips and condiments (V,GF)

Fresh sliced fruits | \$136

🌿 Seasonal fruits served with Mungalli Greek yoghurt, roof top honeycomb (V,GF)

Artisan antipasto platter | \$168

Cured meats served with a selection of grilled vegetables, olives, 2 hard styled cheese, quince paste and lavosh (P)

Rice paper rolls | \$130 (20pcs)

🌿 Vietnamese pickled vegetable and vermicelli rolls served with lime and chilli dipping sauce (GF,VE)

Sushi platter | \$168 (40pcs)

Assorted hand cut sushi rolls, served with wasabi, pickled ginger, sesame and soy sauce (GF,DF)

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WORKING LUNCH

————— \$40pp | MINIMUM 10 GUESTS —————

STAND UP STYLE LUNCH OF COLD ITEMS

Choice of food item:

- 2 x salad
- 2 x wrap
- 1 x sweet

PACKAGE INCLUDES:

- Coffee and tea
- Sliced seasonal fruit
- Infused botanical water

Food will be served from stations.

A requested change to the daily menu will incur a \$8 per item per guest.
Minimum 10 guests - for smaller functions additional charges will apply.

WORKING LUNCH

MONDAY

SALAD

- 🌿 Roasted beetroot and sweet potato salad with quinoa, pickled red onion, pomegranate, spinach and citrus dressing (GF, VE)
- 🌿 Miso cucumber and radish salad with edamame beans, sesame and pickled ginger dressing (VE)

WRAP

- 🌿 Shredded chicken, coriander, mint, lemon, BBQ corn and jalapeno aioli (DF)
- 🌿 BBQ tofu, pickled cucumber, daikon, shredded carrot, roasted peanuts and coriander (VE, N)

SWEET

Tiramisu – coffee soaked savoiardi biscuits with mascarpone cream and cocoa (V)

TUESDAY

SALAD

Caesar salad, shaved parmesan, crispy bacon, egg, creamy herb dressing (P)
Moroccan style chickpea salad with carrots, cucumber, pecan nuts, parsley, apricots and dates (GF, VE)

WRAP

- 🌿 Smashed curried egg, spinach leaves, dill and chives (V, DF)
- Beef pastrami, Swiss cheese, pickled cucumber, mustard, mixed leaf, sauerkraut, mustard mayo

SWEET

- 🌿 Lemon tart with meringue and lime sherbert (GF, V)

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WORKING LUNCH

WEDNESDAY

SALAD

- 🌿 Roasted butternut pumpkin, green bean, coconut, chilli and lime dressing (VE, GF)
- 🌿 Shredded tofu and wombok salad with vegetables, green onion and sesame dressing (GF, VE)

WRAP

- 🌿 Bacon, lettuce, avocado and tomato (DF, P)
- Teriyaki tofu, tomato, lettuce, shredded carrot, sesame mayo (VE)

SWEET

- 🌿 Mini pavlova, passionfruit, mango, toasted coconut, vanilla cream (V)

THURSDAY

SALAD

- 🌿 Seared tuna, soba noodles, wakame salad, sesame dressing (DF)
- 🌿 Tandoori roasted cauliflower, lentils, spinach leaves, sultanas and coconut yoghurt dressing (GF, VE)

WRAP

Smoked turkey, cranberry jam, Swiss cheese, cucumber, rocket, pickled onion and mustard

Grilled haloumi, rocket, pickled red onion, red peppers, lemon pesto dressing (V)

SWEET

- 🌿 Lime and coconut moist tart, brown sugar chantilly (GF, V, N)

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WORKING LUNCH

FRIDAY

SALAD

🌿 Heirloom tomatoes, cucumber, peppers, red onion, cos lettuce, black olives, Italian dressing (GF, VE)

Fried potato salad with spring onions, bacon, seeded mustard, sour cream (V, GF, P)

WRAP

🌿 Pepper crusted grassfed beef tenderloin, caramelised onion, rocket, dijonaise (DF)
Fried cauliflower, spinach, grilled red peppers, sumac COYO yoghurt (VE)

SWEET

🌿 Mareeba mango panna cotta, coconut whip, mango glaze (GF, V)

SATURDAY

SALAD

🌿 Charred broccoli, roasted red onion, rocket, red capsicum, toasted almonds, parsley and sesame dressing (GF, VE)

🌿 Thai beef salad, vermicelli noodles, cucumber, red onion, chilli and lime dressing (GF, DF)

WRAP

Shaved double smoked ham, gherkins, lettuce, Swiss cheese, honey mustard (DF, P)

Char grilled mushrooms, balsamic onions, red peppers, spinach and pesto dip (VE, N)

SWEET

Chocolate brownie, orange cream mousse (GF, N, V)

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WORKING LUNCH

SUNDAY

SALAD

- 🌿 BBQ prawn and mango salad, shredded cos, cucumber, green onions, heirloom tomatoes (GF, DF, A)
- Japanese slaw, red and white cabbage, carrot, seaweed, roasted sesame and miso dressing (V, DF)

WRAP

- Vegetable wrap with hummus, COYO yoghurt (VE)
- 🌿 Portuguese chicken wrap, shredded carrot, lettuce, avocado and ranch dressing (DF)

SWEET

- 🌿 Tablelands blueberry cheesecake tart (GF, V)



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LUNCH MENU

— \$52pp | MINIMUM 20 GUESTS —

STAND UP STYLE LUNCH OF
HOT AND COLD ITEMS

Menus change daily

PACKAGE INCLUDES:

Tea
Coffee
Sliced seasonal fruit
Infused botanical water
Orange juice

Food will be served from stations.

A requested change to the daily menu will incur a \$8 per item per guest.
Minimum 20 guests - for smaller functions additional charges will apply.

LUNCH MENU

MONDAY

SALAD

- 🌿 Roasted beetroot and sweet potato salad with quinoa, pickled red onion, pomegranate, spinach and citrus dressing (GF,VE)
- 🌿 Miso cucumber and radish salad with edamame beans, sesame and pickled ginger dressing (VE)

WRAP

- 🌿 Shredded chicken, coriander, mint, lemon, BBQ corn and jalapeno aioli (DF)
- 🌿 BBQ tofu, pickled cucumber, daikon, shredded carrot, roasted peanuts and coriander (VE,N)

HOT DISH

- 🌿 Paprika and lemon rubbed BBQ chicken, sweet potato with parsley and preserved lemon salad (GF)
- Japanese braised beef with daikon, ginger, green shallots, edamame, sesame seasoning (DF)

PLANT BASED

- 🌿 Sri Lankan curry with eggplant, potato, green beans, steamed toasted coconut rice (GF,VE)

SWEET

- Tiramisu – coffee soaked savoiardi biscuits with mascarpone cream and cocoa (V)

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LUNCH MENU

TUESDAY

SALAD

- Caesar salad, shaved parmesan, crispy bacon, egg, creamy herb dressing (P)
- Moroccan-style chickpea salad with carrots, cucumber, pecan nuts, parsley, apricots and dates (GF,VE)

WRAP

- 🌱 Smashed curried egg, spinach leaves, dill and chives (V,DF)
- Beef pastrami, Swiss cheese, pickled cucumber, mustard, mixed leaf, sauerkraut, mustard mayo

HOT DISH

- 🌱 Stir fry chicken with basil and chilli, fragrant herbs, lime and chilli glaze with steamed jasmine rice (GF,DF)
- Steamed BBQ pork buns with Szechuan chilli jam

PLANT BASED

- Vegan potato gnocchi, sauteed mushroom and black truffle ragu, garlic crumbs, fried basil (VE)

SWEET

- 🌱 Lemon tart with meringue and lime sherbet (V,GF)

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LUNCH MENU

WEDNESDAY

SALAD

- 🌿 Roasted butternut pumpkin, green bean, coconut, chilli and lime dressing (GF, VE)
- 🌿 Shredded tofu and wombok salad with vegetables, green onion and sesame dressing (GF, VE)

WRAP

- 🌿 Bacon, lettuce, avocado and tomato (DF, P)
- Teriyaki tofu, tomato, lettuce, shredded carrot, sesame mayo (VE)

HOT DISH

- 🌿 Butter chicken, pilaf rice with coriander COYO yoghurt and papadums (GF, DF)
- 🌿 Oven-roasted Huon salmon, garden peas with potatoes, fennel and orange salad, with dill butter sauce (GF, A)

PLANT BASED

- Singapore-style glass noodles, mushrooms, red peppers, carrots, and wombok, with spiced curry (GF, VE)

SWEET

- 🌿 Mini pavlova, passionfruit, mango, toasted coconut, vanilla cream (V)

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LUNCH MENU

THURSDAY

SALAD

- 🌿 Seared tuna, soba noodles, wakame salad, sesame dressing (DF)
- 🌿 Tandoori roasted cauliflower, lentils, spinach leaves, sultanas and coconut yoghurt dressing (GF,VE)

WRAP

Smoked turkey, cranberry jam, Swiss cheese, cucumber, rocket, pickled onion and mustard
Grilled halloumi, rocket, pickled red onion, red peppers, lemon pesto dressing (V)

HOT DISH

- 🌿 Hot and sour braised beef with spiced tamarind, mint and cucumber COYO yoghurt (GF,DF)
- 🌿 Roasted chicken with mushrooms, white wine and creamy herb sauce (GF)

PLANT BASED

- 🌿 Coconut chickpea curry, Thai eggplant, heirloom tomato, rice pilaf and mango chutney (GF,VE)

SWEET

- 🌿 Lime and coconut moist tart, brown sugar chantilly (GF,V,N)

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LUNCH MENU

FRIDAY

SALAD

🌿 Heirloom tomatoes, cucumber, peppers, red onion, cos lettuce,
black olives, Italian dressing (GF,VE)

Fried potato salad with spring onions, bacon, seeded mustard, sour cream (V,GF,P)

WRAP

🌿 Pepper crusted grassfed beef tenderloin, caramelised onion, rocket, dijonnaise (DF)

Fried cauliflower, spinach, grilled red peppers, sumac COYO yoghurt (VE)

HOT DISH

Kung Pao chicken, hoisin, sweet peppers, spring onion, toasted peanuts,
black vinegar, soy and fragrant jasmine rice (GF,DF,N)

🌿 Etty Bay barramundi, creamy white beans with spinach and sauce vierge (GF,A)

PLANT BASED

Smashed potato and green pea samosa with braised Puy lentils, sultanas,
coriander, chilli and papaya chutney (VE)

SWEET

🌿 Mareeba mango panna cotta, coconut whip, mango glaze (GF,V)

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LUNCH MENU

SATURDAY

SALAD

- 🌿 Charred broccoli, roasted red onion, rocket, red capsicum, toasted almonds, parsley and sesame dressing (GF, VE)
- 🌿 Thai beef salad, vermicelli noodles, cucumber, red onion, chilli and lime dressing (GF, DF)

WRAP

- Shaved double smoked ham, gherkins, lettuce, Swiss cheese, honey mustard (DF, P)
- Char grilled mushrooms, balsamic onions, red peppers, spinach and pesto dip (VE, N)

HOT DISH

- Braised beef stroganoff, gherkins, mushrooms, sour cream, steamed pilaf rice (GF)
- 🌿 Oven-roasted Huon salmon, bean shoots, cucumber, Vietnamese dressing (GF, DF)

PLANT BASED

- Salt and pepper popcorn cauliflower, Manchurian sauce (DF, VE)

SWEET

- Chocolate brownie, orange cream mousse (GF, N, V)

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LUNCH MENU

SUNDAY

SALAD

- 🌿 BBQ prawn and mango salad, shredded cos, cucumber, green onions, heirloom tomatoes (GF, DF, A)
Japanese slaw, red and white cabbage, carrot, seaweed, roasted sesame and miso dressing (V, DF)

WRAP

- Vegetable wrap with hummus, COYO yoghurt (VE)
- 🌿 Portuguese chicken wrap, shredded carrot, lettuce, avocado and ranch dressing (DF)

HOT DISH

- 🌿 Chimichurri roasted chicken with tomato rice, sweet corn and black bean salsa (GF, DF)
- 🌿 Braised pork belly with orange and black vinegar, pak choy, young ginger, chilli, coriander and green onions (P)

PLANT BASED

- Vegetable bake, vegan feta, Napoli sauce, basil, black olive crumbs (VE, GF)

SWEET

- 🌿 Tablelands blueberry cheesecake tart (GF, V)

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CANAPÉ PARTY

MINIMUM 40 GUESTS

HOURLY PACKAGES

1 hour package | \$37.50 per guest
Selection of 3 cold and 3 hot canapes'

1.5-hour package | \$43.50 per guest
Selection of 3 cold and 4 hot canapes'

2-hour package | \$53.50 per guest
Selection of 3 cold, 4 hot and 1 Big Bite item

Add additional canapes or dessert canapes for \$6.50 each

Add an additional Big Bite for \$10.50 each

CANAPÉ MENU

COLD

- Pacific oysters, Davidson plum gelee, beetroot, pepper berry mignonettes (GF, DF, A)
- Sesame-crusted tuna saku, seaweed salad, wasabi aioli, ponzu, flying fish roe, crispy shallots (DF, I)
- 🌿 Smoked Huon salmon, pickled cucumber, dill creme fraiche and salmon pearls (GF, A)
- 🌿 Whipped Mungalli ricotta and rooftop honey tart, garden peas, candied lemon, toasted macadamias (GF, V, N)
- Sherry cured duck, pickled shiitake mushrooms, Mareeba blueberry mustard, hazelnuts and shoots (GF, DF, N)
- 🌿 BBQ Skull Island prawns, Mareeba mango, coriander, cucumber, fried shallot, spiced lime dressings (GF, DF, A)
- 🌿 Roasted heirloom carrot, eggplant, miso caramel, pistachio dukkha, Pomegranate molasses (VE, N)
- Beef tataki, spring onions, pickled ginger, crispy shallots, ponzus (DF)
- 🌿 Torched Huon salmon, Vietnamese dressing, pomelo salad, native finger limes (GF, DF, N, A)
- 🌿 Smoky harissa grilled lamb loin, green onion, chilli, Mungalli Greek labneh (GF)

HOT

- Flash fried garlic prawn and chive dumpling, fried shallot, chilli caramel sauces (GF, DF, I)
- 🌿 Truffled mushroom, parmesan arancinis (GF, V)
- BBQ chicken skewer, peanut dipping sauce with limes (GF, N)
- Vegetable tikka pie, spiced mango chutney (V)
- Wagyu beef slider, cheddar cheese, house pickles, onion ketchup
- Coconut prawn, kaffir lime, Gochu honey (I)
- Steamed shiitake mushroom dumpling, Thai dipping sauce (VE, GF)
- Five spiced duck spring roll, plum dipping sauce
- 🌿 Lemon pepper fried Skull Island prawn, avocado dip, finger lime (A)
- Bhaji-spiced cauliflower tempura, paw paw chutney, COYO yoghurt (V, DF)
- Braised beef and Burgundy pie with cracked pepper
- 🌿 Hot and sour beef croquette, spiced tamarind sauce

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CANAPÉ MENU

BIG BITES

- 🌿 Beer battered Etty Bay barramundi, potato fries, lemon and tartare sauce (A)
Korean fried chicken, pickles, kimchi and green shallots, gochu honey sauce, steamed Jasmine rice
- 🌿 Hot and sour braised grass-fed beef with coconut and tamarind, kaffir lime, pandan rice (GF, DF)
- 🌿 BBQ chicken skewers, peanut dipping sauce with lemongrass rice and lime (GF, N)
- 🌿 Poached salmon, yellow curry sauce, Thai basil, mint, cucumber and fried onions, steamed jasmine rice (DF, A)
- 🌿 BBQ chicken Thai salad, mango, coriander, fried shallot, rice noodle, red nahm jim (GF, DF)
- Crispy fried cauliflower, sweet and spicy sauce, green shallots and toasted sesame, Jasmine rice (VE)
- Plant based Mapo tofu, Sichuan pepper, spring onion, fried shallot, steamed jasmine rice (VE, GF)

DESSERTS

- Toffee popcorn slice, milk chocolate and caramel (V)
- 🌿 Roasted coconut, lime and almond tart (GF, V, N)
Chocolate brownie, orange Chantilly cream (GF, V)
- 🌿 Shaylee strawberry tart, elderflower crème patisserie
- Dark chocolate mousse, passionfruit gelee, white chocolate crumble (GF)

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LUNCH & DINNER

MINIMUM 20 GUESTS

THREE COURSE PLATED
\$90 per guest

TWO COURSE PLATED
\$70 per guest

PACKAGES INCLUDE:

Buttery baked brioche bun
Infused botanical water

Chef's Selection of Pre-Arrival Canapés \$20 per Guest.
A curated selection of 3 canapés, including 2 cold and 1 hot item.
Served over 30 minutes.

Continuous brew tea and coffee | \$7 per person

Minimum 20 guests – for smaller functions additional charges will apply.

PLATED MENU

STARTERS

- 🌿 Miso and sesame crusted tropical tuna, avocado and wasabi cream, yuzu dressing, daikon noodles, cucumber, puffed wild rice (GF, DF, A)
- Oloroso sherry cured duck breast, roasted baby beets, pickled shiitake mushrooms, blueberry mustard, hazelnuts, cress salad (GF, DF, N)
- 🌿 Scorched Tablelands beef tataki, ponzu, sesame, nori seasoning, crispy shallots, spring onion (DF)
 - 🌿 Torched Etty Bay barramundi, soft herbs, Vietnamese dressing (DF, N, A)
- 🌿 Skull Island tiger prawns, pickled fennel, sweet spanner crab, finger lime emulsion, Yarra Valley salmon pearls (GF, A)
 - 🌿 Tablelands spiced pumpkin tart, spinach, caramelised shallots, toasted quinoa, rooftop honey roasted macadamia crumble, COYO yoghurt dressing (VE, GF, N)
- 🌿 Queensland scallop and king fish ceviche, chilli and coconut juice, cucumber, coriander and finger lime (V, GF, DF, A)
 - Shiitake mushrooms, green papaya, pomelo on betel leaves (VE, GF)

MAINS

- 🌿 Pressed pork belly, parsnip cream velouté, caramelised apples, green beans, twice-cooked potatoes, mustard jus (GF, P)
- 🌿 Emerald Valley lamb rump, lamb bon bon, pea puree, sour cream whipped potatoes, green beans, Davidson plum reduction
 - Truffled mushroom pithivier, caramelised onion, wilted spinach, confit leeks, pomegranate liquor (VE)
- 🌿 Etty Bay barramundi, lemongrass and saffron beurre blanc, fried prawn dumplings, pak choy, crispy shallots (GF, A)
 - 🌿 Char grilled beef fillet, spring onion and potato whip, green vegetable bundle, crispies, red wine jus (GF)
 - 🌿 Grass fed beef cheek, whipped polenta, pickled onions, gremolata crumbs, pomegranate molasses (GF)
- 🌿 Caramelised Huon salmon, maple and soy glaze, creamed sweet corn, Asian greens, crispy shimeji shrooms (GF, A)
 - 🌿 Tablelands roasted chicken, pomme mousseline, asparagus and greens, rooftop honey glazed carrots, thyme jus (GF)

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PLATED MENU

DESSERTS

Textures of Green Apples

Green apple mousse, apple compote, burnt apple gel, crème patisserie tart, apple sorbet (V)

Flavours of Far North Queensland

🌿 Coconut, pineapple and passionfruit curd, coconut sponge, mango and passionfruit jelly, mango gelato, roasted white chocolate (V, GF)

Purple Haze

Blackberry and Earl Grey tea friand, milk chocolate mousse, blackberry gel, chocolate and almond crunch (V, N)

Wonka's Chocolate Bar

🌿 Far North Queensland dark chocolate and praline mousse, cocoa sponge, milk chocolate ganache, passionfruit sorbet (V, N)

Mandarin Yuzu White Chocolate

Orange and almond sponge, mandarin jelly, mandarin mousse, blood orange ice (V)

Chocolate Raspberry Cake

Dark chocolate, raspberry sponge, coconut milk chocolate ganache, raspberry and buckwheat crumble, cocoa sorbet (VE, GF)



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BUFFET MENU

MENU 1

\$80pp | MINIMUM 40 GUESTS

Buttery baked brioche buns
Infused botanical water

SALAD BAR

- 🌿 Salad of tomatoes, cucumber, shallots, tofu puffs, roasted sesame dressing (VE)
- 🌿 BBQ chicken Thai salad with rice noodles, herbs and roasted peanuts (GF, DF, N)
 - 🌿 Spiced baked pumpkin, toasted coconut and green bean salad (VE, GF)
- 🌿 BBQ prawn and pomelo salad, bean sprouts, peanut nahm jim (GF, DF, N, A)

HOT TABLE

- 🌿 BBQ grilled chicken breasts, tamarind and coconut, basil, cucumber and sprouts (GF, DF)
 - 🌿 Roasted beef tenderloin, XO sauce, fried green beans (GF, DF)
 - 🌿 Sticky tamarind lamb cutlets, Thai basil, lemongrass (GF, DF)
- 🌿 Baked ETTY Bay barramundi, fresh herbs, sweet and sour tomato dressing (GF, DF, A)
Aromatic yellow curry, pumpkin, chickpea, tofu puffs, Thai basil, peanuts (VE, GF, N)
Steamed fragrant rice, fried shallots (VE, GF)

SWEET ENDINGS

- 🌿 Vanilla set cream, dragon fruit jelly, kaffir lime and white chocolate (V, GF)
- 🌿 Tropical pavlova, fresh mango, passionfruit curd and vanilla cream (V, GF)
Selection of sliced cakes
 - 🌿 Sliced seasonal fruits (VE, GF)

Add seafood | \$25pp

- 🌿 Chilled king tiger prawns from the gulf (A)
- Shucked natural pacific oysters (A)
- Marinated green lip mussels (I)
- Lemon wedges, dipping sauce, shallot red wine vinegar

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BUFFET MENU

MENU 2

\$110pp | MINIMUM 40 GUESTS

Buttery baked brioche buns
Infused botanical water

ARTISAN MEZZE COUNTER


Selection of char-grilled vegetables, olives, feta cheese (V, GF)

Selection of dips - beetroot (VE, N), hummus (VE, GF), basil pesto (N), spicy capsicum (V)
Crusty bread, crackers and lavosh

SALAD BAR

Caesar salad station (P)


Mixed leaf salad with dressings (VE, GF)

 Cumin-roasted beetroot salad with spinach, couscous and citrus dressing (VE)

Potato salad with shallots, rooftop honey and mustard dressing (V, GF)

Penne pasta salad, semi-dried tomatoes and basil (VE, N)

Add seafood | \$25pp

 Chilled king tiger prawns from the gulf (A)

Shucked natural pacific oysters (A)

Marinated green lip mussels (I)

Lemon wedges, dipping sauce, shallot red wine vinegar

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BUFFET MENU

MENU 2 (CONTINUED)

\$110pp | MINIMUM 40 GUESTS

HOT TABLE

- 🌿 Roasted chicken breast, crispy shallots, thyme and mustard jus (GF, DF)
- 🌿 Pepper-roasted grass-fed beef tenderloin with shallot red wine jus (GF, DF)
- 🌿 Grilled lamb cutlets, garlic, rosemary, pomegranate molasses (GF, DF)
- 🌿 Baked Huon salmon, tomato and red onion concassé, lemon and olive oil (GF, DF, A)
 - Fried potato gnocchi, truffled mushroom cream, parmesan (V)
 - Roasted Mediterranean vegetables, tomato reduction, fried basil (VE, GF)
 - Steamed potatoes, garlic and parsley (VE, GF)
 - Sautéed green beans and broccoli (VE, GF)

SWEET ENDINGS

- Assorted cream-filled choux buns
- 🌿 Vanilla pannacotta, Shaylee strawberries, elderflower syrup, roasted white chocolate (V, GF)
- 🌿 Tropical pavlova, fresh mango, passionfruit curd and vanilla cream (V, GF)
 - Chocolate brownies (GF, N)
 - Selection of sliced cakes
 - 🌿 Sliced seasonal fruits (VE, GF)

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BEVERAGE PACKAGES

JADE PACKAGE	DIAMOND PACKAGE	NON-ALCOHOLIC
1 Hour \$45 per person 2 Hours \$53 per person 3 Hours \$58 per person 4 Hours \$65 per person	1 Hour \$60 per person 2 Hours \$67 per person 3 Hours \$73 per person 4 Hours \$78 per person	1 Hour \$20 per person 2 Hours \$25 per person 3 Hours \$29 per person 4 Hours \$33 per person
INCLUDES 4 wines & your choice of 3 beers or ciders (including light or zero-alcohol options)	INCLUDES 5 wines & your choice of 4 beers or ciders (including light or zero-alcohol options)	INCLUDES Soft drinks and juices Add \$7 per person to include non-alcoholic wine & beer

JADE WINE SELECTION

- Redbank 'Emily' Sparkling Brut
- Chain of Fire Sauvignon Blanc
- Chain of Fire Chardonnay
- Chain of Fire Shiraz

JADE BEER SELECTION

- Great Northern Zero
- Boags Premium Light
- XXXX Gold (Mid Strength)
- Great Northern Supercrisp (Mid Strength)
- Great Northern Original (Full Strength)
- James Squire Pale Ale (Full Strength)
- 5 Seeds Apple Cider

SOFT DRINKS & JUICES

- Orange, Apple, Pineapple Juice
- Coke, Diet Coke, Sprite, Soda Water,
- Ginger Ale, Tonic Water

DIAMOND WINE SELECTION

- Jansz Premium Sparkling Cuvee
- Giesen Vineyard Sauvignon Blanc, Marlborough, NZ
- Deviation Road Pinot Gris, Adelaide Hills, SA
- Alasia Moscato D' Asti DOCG 22, Piedmont, Italy
- Dalrymple Vineyards Pinot Noir, Pipers River, TAS
- Tahbilk Museum Cabernet Sauvignon, Nagambie Lake VIC
- Bethany First Village Shiraz, Barossa Valley, SA

DIAMOND BEER SELECTION

- Great Northern Zero
- Boags Premium Light
- Great Northern Super Crisp (Mid Strength)
- Great Northern Original (Full Strength)
- James Squire Pale Ale (Full Strength)
- Stone & Wood Pacific Ale
- Corona
- Peroni Nastro Azzurro
- 5 Seeds Apple Cider

NON-ALCOHOLIC WINE & BEER

- McGuigan Zero Sparkling Wine
- ARA Zero Sauvignon Blanc 0.5% (non-alcoholic), NZ
- Great Northern Zero

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BEVERAGE PACKAGES

PACKAGE ADD-ONS

ARRIVAL BEVERAGE OPTIONS

\$22 per person
(includes one arrival drink per person)

Mojito Cocktail
Aperol Spritz Cocktail
Moet Champagne

TEA & COFFEE

Morning arrival and standard brew break (served for up to 45 minutes)
\$7 per person

Continuous brew tea and coffee | \$21 per person

Iced tea canister (7L) | \$90

BARISTA COFFEE

Coffee cart rental	Half Day \$500	Full Day \$800
Coffee on consumption (8oz takeaway only)		\$5 per cup

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BEVERAGE MENU

BY CONSUMPTION

Cash Bar - Select 4 wines and 4 beers from the Jade Package.
All soft drinks and juice options are included.

Bar Tab - Choose 5 wines and 4 beers from the full beverage on consumption list.
All soft drink and juice options included.

* Spirits cannot be added to hourly packages.

** Bar tabs or a cash bar for spirits may only be run in conjunction with hourly packages.

SPARKLING/CHAMPAGNE

McGuigan Sparkling, Non-Alcoholic
Redbank "Emily" Sparkling Brut
Jansz Premium Cuvee
Moet Champagne

Prices available upon request

WHITE WINE

Ara Sauvignon Blanc, Non Alcoholic
Giesen Vineyard Sauvignon Blanc, Marlborough, NZ
Deviation Road Pinot Gris Adelaide Hills, SA
Chain of Fire Sauvignon Blanc
Chain of Fire Chardonnay
Alasia Moscato D' Asti DOCG 22, Piedmont, Italy

Prices available upon request

RED WINE

Dalrymple Vineyards Pinot Noir, Pipers River, TAS
Chain of Fire Shiraz Cabernet
Tahbilk Museum Cabernet Sauvignon, Nagambie Lake, VIC
Bethany First Village Shiraz, Barossa Valley, SA

Prices available upon request

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BEVERAGE MENU

BY CONSUMPTION

BEER

Great Northern Zero Alcohol
Boags Light
XXXX Gold
Great Northern Super Crisp
Great Northern Original
James Squire Pale Ale
Stone & Wood Pacific Ale
Corona
Peroni Nastro Azzurro
5 Seeds Apple Cider

Prices available upon request

SOFT DRINKS & JUICES

Orange Juice / Apple Juice / Pineapple juice
Coke / Diet Coke / Sprite
Soda water
Ginger ale
Tonic water

Prices available upon request

SPIRITS

Ketal One Vodka
Johnnie Walker Black Label Scotch Whiskey
Bundaberg Rum
Tanqueray Gin
Jim Beam Bourbon
Jack Daniel's Whiskey

Prices available upon request

COCKTAILS

Margarita Cocktail
Pimm's Cocktail

Prices available upon request

BARISTA COFFEE

Coffee cart rental

	Half Day	Full Day
Coffee cart rental	\$500	\$800

Coffee on consumption (8oz takeaway only)
Iced tea canister (7L)

Coffee on consumption (8oz takeaway only)	\$5 per cup
Iced tea canister (7L)	\$90

Please note that a 10% surcharge applies on Sundays and a 20% surcharge applies on Public Holidays.

WINE & DINE

— INSPIRED EVENTS —



SHANGRI-LA
THE MARINA
CAIRNS

For enquiries, please contact our team at +61 7 4052 7634 or lucy.davies@shangri-la.com