



SHANGRI-LA

THE MARINA
CAIRNS

EXECUTIVE
**MEETING
PACKAGE**

EXECUTIVE MEETING PACKAGE

(HALF DAY IS MINUS ONE TEA BREAK)

MORNING ARRIVAL

- ◆ Freshly brewed premium coffee
- ◆ Selection of traditional, herbal and infused teas
- ◆ Hot chocolate

MORNING TEA AND/OR AFTERNOON TEA

- ◆ Freshly brewed premium coffee
- ◆ Selection of traditional, herbal and infused teas
- ◆ Hot chocolate
- ◆ Bottled water
- ◆ Pocket fruit e.g. apples, bananas, mandarins
- ◆ Two bakery items per break

** Add an additional bakery item for morning or afternoon tea at \$4 per guest*

LUNCH

- ◆ Individual salad
- ◆ Selection of two hot items
- ◆ Sandwich / wrap / rolls (two items)
- ◆ Gourmet savoury bite
- ◆ Dessert
- ◆ Juice
- ◆ Tea, coffee and hot chocolate

FLIP CHART OR WHITE BOARD

LECTERN

NOTE PADS, PENS, MINTS AND WATER

Additional room set-up fees apply

COVID-SAFE PLAN

Includes additional hotel staff for COVID-safe services such arrival temperature checks, food and beverage service, QR-code scanning and cleaning of guest touch points.



MORNING & AFTERNOON TEA

SWEET

- Blueberry and almond tart (v)
- Coconut chia pudding, passionfruit and jelly verrine (v, gf)
- Lemon meringue tartlet (v, gf)
- Decadent dark chocolate fudge brownie (v, gf)
- Granola bowl with Mungalli Creek honey yoghurt (v, gf)
- Mixed muffins: orange and poppy seed, chocolate, blueberry (v)
- Banana bread with whipped butter (v)
- Buttermilk scones with berry jam and vanilla crème (v)
- Raspberry jam doughnuts (v)
- Almond croissant (v)
- House made carrot cake with cream cheese frosting (v)

SAVOURY

- Pork and sage sausage roll with peppery tomato relish (p)
- Pumpkin and ricotta roll (v)
- Warm brioche slider with shaved ham and Swiss cheese (p)
- Assorted mini pies served with tangy tomato relish
- Lamb croquette with kaffir lime aioli
- Potato and green pea samosa with spicy mango chutney (v)
- Salami, pickled eggplant and cheese toastie (p)
- Smoked salmon, cucumber and cream cheese roll
- Garlic chive arancini ball (v)
- Spinach and ricotta filo (v)



LUNCH MENU

◆ Monday —

Salad

Individual Caesar salad, shaved parmesan, prosciutto, egg, crostini and creamy herb dressing (p)

Bun

Brioche rolls with pastrami, fermented sauerkraut, pickles, Swiss cheese and American mustard

Wrap

Tandoori Paneer wrap, salad, mint leaves and yoghurt (v)

Hot protein

Butter chicken, jeera rice with coriander yoghurt and flat bread

Hot vegetarian

Moroccan spiced pumpkin, sumac labneh and quinoa tabbouleh (v, gf)

Dessert

Individual strawberry fields with mousse and yoghurt crisps (v)

◆ Tuesday —

Salad

Roasted beets and spiced pearl cous cous, parsley, baby spinach and citrus dressing (v)

Bun

Soy poached chicken, Asian slaw and roasted sesame sauce

Wrap

Hot smoked salmon, pickled cucumber, mixed leaf and salsa verde

Hot Protein

Japanese styled beef curry and pickled red cabbage

Hot Vegetarian

Roasted Moroccan cauliflower, puy lentils, pine nuts, golden raisins and tahini yoghurt (v)

Dessert

Fruit tart with vanilla crème pâtissière

Requested changes to the daily menu will incur a \$5 charge, per item, per guest.

(v) Vegetarian | (gf) Gluten Free | (n) Contains Nuts | (p) Contains Pork

◆ Wednesday ———

Salad

Glass noodles with vegetables and nuoc cham dressing (v)

Bun

Shaved black forest ham, Swiss cheese, gem lettuce, seeded mustard mayo and cucumber pickles

Wrap

Tandoori chicken, spinach, house made mango chutney and cucumber yoghurt

Hot Protein

Slow roasted lamb shoulder with kale, ricotta and Mediterranean bean cassoulet

Hot vegetarian

Sweet and sour chickpeas, potato, cherry tomatoes, tamarind and dates (v)

Dessert

Vanilla cheesecake, roasted pineapple and lime (served in a glass) (v)

◆ Thursday ———

Salad

Raw zucchini, rocket, sun dried tomatoes, olives, pesto and feta (v, gf)

Sandwich

Smashed egg and lettuce sourdough crostini (v)

Wrap

Citrus pulled pork, slaw, coriander, pickled vegetables, chilli and lime (p)

Hot protein

Karaage fried chicken, dirty rice, charred corn and teriyaki glaze

Hot vegetarian

Marinated fried tofu, mushrooms, Asian greens and black vinegar (v)

Dessert

Pandan panna cotta with mango jelly (gf)

◆ Friday ———

Salad

Tofu and vegetable salad with chilli and sesame oil (v, gf)

Sandwich

Rare roasted beef, lettuce, onion ketchup, cheese and pickles

Wrap

Shredded chicken, coriander, mint, lemon, BBQ corn and jalapeño aioli

Hot Protein

Poached salmon, turmeric and coconut, fragrant Asian herbs, bean shoots and pickled cucumber (gf)

Hot vegetarian

Spinach and ricotta ravioli, tomato butter, fried basil leaves and parmesan

Dessert

Hazelnut brownie and praline mousse

◆ Saturday & Sunday ———

Choose any menu listed from Monday - Friday

Requested changes to the daily menu will incur a \$5 charge, per item, per guest.

(v) Vegetarian | (gf) Gluten Free | (n) Contains Nuts | (p) Contains Pork