

CELEBRATE

FESTIVE EVENTS



MAGICAL MOMENTS

Set against the beautiful backdrop of the Marlin Marina, Shangri-La The Marina, Cairns offers a stunning setting for celebrating the festive season.

From intimate gatherings to larger celebrations, our waterfront venues provide a memorable space to come together, enjoy delicious dining and celebrate with family, friends or colleagues.

Whether you're marking a special occasion or simply gathering together, our team is dedicated to making every moment special, with warm hospitality, exceptional food and thoughtful service.

Celebrate the season with us at Shangri-La The Marina, Cairns.

FESTIVE CANAPÉ PARTY

Gather your team for an elevated cocktail-style celebration, complete with curated canapés, flowing drinks and a vibrant social setting. Ideal for larger occasions, it offers a relaxed yet refined way to celebrate the season together.

1 HOUR PACKAGE

Selection of 3 cold and 3 hot canapes'
AUD 37.5 PER PERSON I MINIMUM 40 PEOPLE

1.5 HOURS PACKAGE

Selection of 3 cold and 4 hot canapes'
AUD 43.5 PER PERSON I MINIMUM 40 PEOPLE

2 HOURS PACKAGE

Selection of 3 cold and 4 hot canapes'
One big bite item
AUD 53.5 PER PERSON I MINIMUM 40 PEOPLE

ADD ADDITIONAL CANAPÉS OR DESERTS CANAPÉS FOR $6.50 EACH
ADD ADDITIONAL BIG BITE FOR $10.50 EACH

BOOKINGS ARE ESSENTIAL. PLEASE EMAIL EVENTS.SLMC@SHANGRI-LA.COM,
OR CALL (07) 4052 7724





CANAPÉ MENU

COLDS

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

HOTS

Flash fried garlic prawn and chive dumpling, fried shallot, chilli caramel sauce (GF, DF) (I)
Truffled mushroom, parmesan arancini (GF, V)
BBQ Chicken skewer, peanut dipping sauce with lime (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)
Shiitake mushroom dumpling steamed, 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

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 nam 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)

DESERTS

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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FESTIVE PLATED PACKAGE

Turn your festive gathering into something truly special at Shangri-La The Marina, Cairns.
Set against the stunning Cairns Marlin Marina, it's the perfect place to bring everyone together, celebrate the festive season and create unforgettable memories.

STARTERS

Duck and pork pressed terrine, sour apple salad, caramelised apple gel, crip crostini's (P)
Hot smoked Tasmanian salmon, crispy potato nest, sauteed spinach, crème friache, salmon caviar (A)
Tablelands spiced pumpkin tart, spinach, caramelised shallots, toasted quinoa, roof top honey, roasted macadamia crumble, coyo yoghurt dressing (VE, GF, N)

MAINS

Rosemary and fennel baked Porchetta, Creamy polenta, Green vegetable bundle, Red wine jus (P)
Roasted Chicken Supreme, macadamia and cranberry stuffing, Crispy potato, greens bundle and current jus
Truffled mushroom Pithivier, caramelised onion, wilted spinach, confit leeks, Pomegranate liquor (VE)

DESSERT

Christmas pudding parfait, spiced rum custard, sour cherry compote, cocoa nib crumble (V)
Flavours of FNQ – Coconut, pineapple and passion fruit curd, coconut sponge, mango and passion fruit jelly, Mango gelato, roasted white chocolate (VE, GF)
Wonka's Chocolate Bar – FNQ dark chocolate and praline mousse, cocoa sponge, milk chocolate ganache, Passion fruit sorbet (V, N)

THREE COURSE PACKAGE	TWO COURSE PACKAGE
Buttery backed brioche bun Tes and cofffee Infused botanical water AUD 90 PER PERSON I MINIMUM 20 PEOPLE	Buttery backed brioche bun Tes and cofffee Infused botanical water AUD 70 PER PERSON I MINIMUM 20 PEOPLE

ALTERNATIVES SERVICE CHARGE PER GUEST $7.25
FOR SMALLER FUNCTIONS LABOUR CHARGES MAY APPLY

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FESTIVE PARTY BUFFET

Ideal for larger groups, the Festive Buffet showcases an abundant selection of seasonal favourites, creating a memorable setting for end-of-year celebrations.

Served with buttery baked brioche buns, freshly brewed tea and coffee, and 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 sweet potato, toasted coconut and green bean salad (VE, GF)
BBQ prawn sour salad, bean sprouts, peanut Nahm Jim (GF, DF, N) (A)

HOT DISHES

Rosemary and fennel crusted Baked chicken, sauteed green beans, current jus (GF, DF)
Glazed Black Forest ham shoulder, Honey carrots (P, GF)
Roasted beef tenderloin, twice cooked potatoes, red wine jus (GF, DF)
Baked Etty Bay barramundi, fresh herbs, sweet and sour tomato dressing (GF, DF) (A)
Baked vegetable wellington, puy lentils, pommegranate (VE)

DESSERT

Vanilla set cream, dragon fruit jelly, kaffir lime and white chocolate (V, GF)
Tropical pavlova, fresh mango, passionfruit curd and vanilla cream (GF, V)
Drunken steamed Christmas pudding, Spiced anglaise, dollop cream
Selection of sliced cakes
Sliced seasonal fruits (VE, GF)

AUD 90 PER PERSON I MINIMUM 40 PEOPLE

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FESTIVE PARTY SEAFOOD BUFFET

From fresh seafood favourites to expertly crafted dishes, this lavish buffet is designed for those who appreciate exceptional flavours from the sea. Ideal for larger gatherings and festive celebrations.

Served with buttery baked brioche buns, freshly brewed tea and coffee, and 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 sweet potato, toasted coconut and green bean salad (VE, GF)
BBQ prawn sour salad, bean sprouts, peanut Nahm Jim (GF, DF, N) (A)

SEAFOOD

Chilled king tiger prawns from the gulf (A)
Shucked natural pacific oysters (A)
Lemon wedges, dipping sauce, shallot red wine vinegar

HOT DISHES

Rosemary and fennel crusted Baked chicken, sauteed green beans, current jus (GF, DF)
Glazed Black Forest ham shoulder, Honey carrots (P, GF)
Roasted beef tenderloin, twice cooked potatoes, red wine jus (GF, DF)
Baked Etty Bay barramundi, fresh herbs, sweet and sour tomato dressing (GF, DF) (A)
Baked vegetable wellington, puy lentils, pommegranate (VE)

DESSERT

Vanilla set cream, dragon fruit jelly, kaffir lime and white chocolate (V, GF)
Tropical pavlova, fresh mango, passionfruit curd and vanilla cream (GF, V)
Drunken steamed xmas pudding, Spiced anglaise, dollop cream
Selection of sliced cakes
Sliced seasonal fruits (VE, GF)

AUD 115 PER PERSON I MINIMUM 40 PEOPLE

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EVENT SPACES

Trinity Room I	Capacity for 80
Trinity Room II	Capacity for 80
Trinity Room I and II	Capacity for 170
Lagoon Room	Capacity for 80
Marlin Room I	Capacity for 80
Marlin Room II	Capacity for 40
Marlin Room III	Capacity for 60
Marlin Room I, II and III	Capacity for 200
Marlin Room I and II	Capacity for 120
Marlin Room II and III	Capacity for 100
Poolside Terrace	Capacity for 300
Fleet Room I	Capacity for 30
Fleet Room II	Capacity for 30
Fleet Room I and II	Capacity for 70
Ballroom I	Capacity for 100
Ballroom II	Capacity for 100
Ballroom I and II	Capacity for 240
Marina Room I	Capacity for 30
Marina Room II	Capacity for 20
Marina Room III	Capacity for 30
Marina Room I, II and III	Capacity for 80
Marina Room I and II / II and III	Capacity for 60

The seating capacities shown above are based on standard banquet configurations and do not include any audio-visual equipment or staging requirements.



CELEBRATE

FESTIVE EVENTS

SHANGRI-LA
THE MARINA
CAIRNS

For enquiries, please contact the events team via (07) 4052 7724 or events.slmc@shangri-la.com

A 15% surcharge applies on Sundays and public holidays.

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts | (P) Pescatarian | (A) Australian Seafood

Shangri-La The Marina, Cairns understands that dietary requirements are part of daily life and that people have a variety of reactions to different food types. The hotel does its best to avoid cross-contamination with food allergens but does not operate allergen-free kitchens. The culinary team uses the highest-quality raw meats and seafood; however, consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. If you have a food allergy or special dietary requirement, please inform a colleague and the hotel will do its best to cater to your needs. Menus and offerings are subject to change without prior notice.