



We believe the perfect wedding should be exactly as you want it to be, after all, this is a celebration of the most important partnership in your life.

Whether it is a Cocktail Soiree or Dinner and Dancing, we have the space to suit your style.

We look forward to working with you over the coming months and absolutely cannot wait to be a part of your special day.





The Cairns Colonial Club Resort is set amidst 11 acres of lush, tropical rainforest gardens. Featuring 345 guest rooms and a purpose-built Functions Centre, it is the perfect venue for weddings from 20 to 220 guests.

With its beautiful heritage style design, the Lockhart Ballroom & Jardine's Room offer elegance and charm, with the service and facilities of today's modern age. The venue is air-conditioned with adjustable lighting as well as elegant French doors leading out onto wide timber verandahs, perfect for pre-dinner drinks and canapés.

Come and meet with our Wedding Specialist. Traditional or style savvy we will help create a fairy tale Wedding at the Cairns Colonial Club Resort this is as unique as you are.







# Wedding Ceremony

# **RAINFOREST GAZEBO**

Imagine exchanging your vows amidst ancient tropical rainforest! The Rainforest Gazebo creates a romantic outdoor setting for your ceremony with room in the surrounding gardens for up to 200 guests to share the moment you say, 'I do'.

In the event of rain, we have you covered. The wide timber verandahs will always be available for shelter.

CEREMONY PACKAGE (with Reception purchase) - \$450.00 CEREMONY HIRE ONLY - \$850.00

#### The Ceremony Package includes:

- Exclusive use of the Rainforest Gazebo and surrounding gardens (Verandahs available as a wet weather option)
- Registration table with fresh flower arrangement & two white garden chairs
- 40 white garden chairs for your guests (Additional chairs available for additional fee)
- Classic red carpet
- Portable PA system
- Iced water for guests
- A glass of sparkling wine for the Bride & Groom

# CHAMPAGNE TOAST - \$7.50 per person or \$35.00 per bottle

Treat your guests to a glass of celebratory sparkling house wine while the registry is being signed.







# Date With Your Bridesmaids

Looking for ways to surprise your bridal team and make your special day even more SPECIAL? Book our beautiful Daintree Suite for a 'date with your bridesmaids'. This is a fantastic time to relax with the girls while getting ready!

Our Daintree Suite is a boutique timber venue with coloured glass windows and beautiful charm, previously used as a chapel. It is located just a few steps from the Lockhart Ballroom providing the perfect space for makeup, hair and beauty preparations.

# PAMPER DAY PACKAGE - \$380.00

Grab your girlfriends and enjoy a full day of pampering with a glass of bubbles, studio lights and floor to ceiling mirror for that 'Oh my Gosh' moment when putting on your dress.

## The Pamper Day Package includes:

- 2 bottles of bubbles for you and your bridal party
- Daintree Room hire for the day with natural light
- 2 Hollywood vanity makeup mirrors
- Floor to Ceiling mirrors
- 2 restrooms
- Basic furniture & fridge

# Food can be ordered from Thirsty Flamingo Poolside Bar & Dining (Prices as per current menu)













# Reception Space

# LOCKHART BALLROOM

Your guests will enter through the elegant marble foyer where they are directed to the magnificent Lockhart Ballroom. The Lockhart Ballroom combines splendor with modern style, making it a unique, memorable and spacious setting for your Wedding Reception.

With Chandeliers swaying above and surrounding French doors overlooking the rainforest gardens, this really is a most stunning reception venue ideal for weddings with up to 220 attendees.

# **UNIQUE FEATURES**

Soaring 8.2m ceilings

French doors opening out onto wide Verandahs

Surrounded by landscaped gardens

Located on the ground floor of the Conference Centre

Portable timber dancefloor

Banquet chairs with white covers and coloured sashes

Staging available for entertainment

Perfect for up to 220 guests

Ability to partition off for smaller weddings

Speakers for music

Microphone & Lectern

Private Bar

Customized Flan & Seating Plan

### **VENUE HIRE**

70+ adults COMPLIMENTARY\*

50 – 69 adults \$500.00 Less than 50 adults \$800.00

\*With Buffet menu selection from Wedding Reception Package. (\$300.00 venue hire for any plated option)









PRICE PER PERSON

# Pre-Reception

Our wide timber verandahs overlooking the beautiful rainforest gardens provide a tranquil setting for your guests to relax and enjoy canapés and drinks before sitting down at your reception.

# **INDIVIDUAL CANAPÉ PLATES**

For a guaranteed minimum of 25 guests. In keeping with current QLD COVID 19 regulation, all food will be served on individual plates and all guests will need to be seated when consuming any food or beverages.

	PRICE PER PERSON
4 PIECE <b>SAVOURY CANAPÉ</b> PLATE Choose 4 items from list below	\$16
6 PIECE <b>SAVOURY CANAPÉ</b> PLATE Choose 6 items from list below	\$19
2 PIECE <b>DESSERT CANAPÉ</b> PLATE Chef's Choice	\$8
4 PIECE <b>DESSERT CANAPÉ</b> PLATE Chef's Choice	\$12

### COLD

Tomato & basil bruschetta on ciabatta with aged balsamic\* (DF V)

Mini slow cooked lamb wrap with garlic aioli and tomato salsa (DF)

Shredded confit duck with soy on lightly toasted ciabatta\* (DF)

Peppered crusted beef with mayonnaise on a crunchy salad (DF)

(\*Can be made GF)

## HOT

Charred marinated chicken on sriracha coleslaw (GF DF)

Twice cooked pork belly with pineapple ginger jam on a julienne salad (DF)

Sea salt & pepper calamari on nam jim salad with garlic aioli and fried shallots (DF)

Fried barramundi pieces on on nam jim salad with lime mayonnaise (DF)









# YOUR WEDDING RECEPTION MENU PRICE ALSO INCLUDES:

- A FREE night in the Bridal Executive Suite with sparkling wine, chocolates and a late checkout
- Full hot breakfast for the Bride & Groom in our Restaurant
- COMPLIMENTARY venue hire (for 70 or more adult guests)
- White or Black Chair covers with your choice of coloured bands
- White or black tablecloths with white linen napkins
- Skirted bridal table, gift table and cake table
- Printed guest list and personalized floorplan
- Printed Table Menus (Platted option only)
- Dancefloor and staging (Lockhart Ballroom only)
- Sound System compatible with Bluetooth for entertainment
- Microphone and lectern for speeches

And...

Exceptional service, exquisite surroundings & deficious food!









# **STO.00** per person

(Minimum 30 adults)

In keeping with current QLD COVID 19 regulations, all food will be served on individual plates and all guests will need to be seated when consuming any food or beverages.

Freshly baked bread with butter

### **SALADS**

Garden style salad with cider vinaigrette (GF DF V VG)

Chat Potato salad with spring onion, seeded mustard mayonnaise (GF DF V)

Roast pumpkin, spinach and onion with a sweet balsamic glaze (GF DF V VG)

Tomato, onion, kalamata olives & goat fetta cheese with aged balsamic pesto (GF V)

## **HOT SELECTIONS**

Saltwater Barramundi on bok choy with a citrus butter sauce (GF)

Slow roasted garlic lamb leg with rosemary gravy & mint sauce (GF DF)

Bush spiced roast chicken with zucchini & cherry tomato gravy (GF DF)

Steamed vegetables (GF DF V VG)

Roast potatoes (GF DF V VG)

#### **DESSERTS**

Chef's selection of cakes & slices

Seasonal tropical fruit platters (GF DF V VG)

Freshly brewed coffee & assorted teas



# **BUILD YOUR OWN BUFFET**

BUFFET WITH 2 HOT SELECTIONS - \$72.00 per person BUFFET WITH 3 HOT SELECTIONS - \$76.00 per person BUFFET WITH 4 HOT SELECTIONS - \$82.00 per person

(Minimum 30 adults)

Freshly baked bread with butter

## **SALADS**

Please choose four salads

Garden style salad with cider vinaigrette (GF DF V VG)

Chat Potato salad with spring onion, seeded mustard mayonnaise (GF DF V)

Roast pumpkin, spinach and onion with a sweet balsamic glaze (GF DF V VG)

Tomato, onion, kalamata olives & goat fetta cheese with aged balsamic pesto (GF V)

Sriracha coleslaw (GF DF)

Glass noodle, grilled zucchini, ginger & fried shallot salad (DF GF V VG)

Tomato, bocconcini & basil with balsamic glaze (V GF)

Caesar Salad with bacon, croutons, egg and parmesan cheese

#### **HOT SELECTIONS**

Mustard roast beef (GF DF)

Stir fry beef with vegetables in oyster sauce (DF)

Slow roasted rosemary & garlic lamb leg (GF DF)

Bush spiced roast chicken (GF DF)

Chicken & vegetables in satay sauce (GF)

Chicken scaloppini with mushrooms in white wine cream sauce

Slow braised pork belly with mushrooms & bok choy in a master stock sauce (DF)

Vegetable lasagne (v)

Penne puttanesca with zucchini, kalamata olives in a rich tomato basil sauce (v)

# **DESSERTS**

Chef's selection of cakes & slices

Seasonal tropical fruit platters (GF DF V VG)

Freshly brewed coffee & assorted teas





# PLATED MENU

1 COURSE PLATED MENU (alternate drop) \$61.00 per person
Two Main selections dropped alternately

2 COURSE PLATED MENU (alternate drop) \$71.00 per person
Two Main PLUS two Entrée OR Dessert selections dropped alternately

3 COURSE PLATED MENU (alternate drop) \$81.00 per person
Two Main PLUS two Entrée PLUS two Dessert selections dropped alternately

Please choose two (2) dishes from each course to be served alternately:

Freshly baked bread with butter

# **ENTRÉE CHOICES**

Hoisin duck spring rolls served with spinach salad & plum dipping sauce (GF DF)

Salt & pepper calamari on rice noodle salad, nam jim dressing, crispy shallots & lime mayonnaise

Twice cooked pork belly on tomato chilli jam with a Vietnamese mint salad (GF DF)

Slow cooked lamb on Greek style salad with sheep's fetta & cider vinaigrette (GF DF)

### **MAIN CHOICES**

Confit duck leg on warm lentil salad, baby carrots, cherry tomatoes & merlot jus (GF)

Grilled Saltwater Barramundi on crushed herb potato, bok choy finished with a citrus butter sauce (GF)

250g grass fed sirloin on carrot puree, broccolini, truffle mash & red wine jus (GF)

Roast chicken supreme on prosciutto wrapped beans, baby carrots, rocket salad & jus (GF)

#### **DESSERT CHOICES**

Passionfruit cheesecake with mango coulis & biscuit crumb

Chocolate brownie, white chocolate mousse & fresh strawberries

Vanilla bean crème brûlée with berry compote

Fresh fruit salad with mint (GF DF V VG)

Freshly brewed coffee and teas





# Beverages

#### WINES

House Wines (including Sparkling)

Gls \$7.50 Btl \$35.00

**Red & Premium Wines** 

Gls from \$8.00 Btl from \$38.00

**Deluxe Wines** 

Gls from \$9.00 Btl from \$42.00

# **SPIRITS**

Basic Spirits \$7.00

Premium Spirits from \$8.00

### **BEERS**

#### **Bottled Beers**

Domestic \$7.00

Premium from \$8.00

Imported from \$9.00

#### **NON-ALCOHOLIC**

#### **Juices**

Glass **\$4.00** 

Carafe **\$14.00** 

**Soft Drinks** 

Glass **\$4.00** 

Carafe **\$14.00** 

# **BEVERAGES ON A CONSUMPTION BASIS**

You can nominate a maximum bar tab spend for either a <u>limited or open bar.</u>

We will advise when your spend is reached and you can then decide to either extend the amount or operate a <u>cash bar</u> for your guests.

(These prices are subject to change)



# Accommodation

The Cairns Colonial Club Resort combines the tranquility of a tropical resort with the advantages of a mainstream hotel.

Known worldwide, it is one of the most popular accommodation resorts in Tropical North Oueensland.

When booking your Wedding with us, we take pleasure in offering competitive accommodation rates for friends & family sharing your special day.

Please contact us for further information ....









We have been working with the following wedding professionals for many years and we highly recommend their friendly, quality services

## **WEDDING PLANNER**

Tracy Halliday	0499 191 600	events@myweddingplannercairns.com.au
Maid of Honour	0401 247 631	bec@maidofhonourweddings.com.au

# **MARRIAGE CELEBRANTS**

Kay Earl	(07) 4045 2660	kayearl@cairnsweddings.com.au
Vivian Reed	(07) 4055 2399	vivian@cairnsceremonies.com.au
Wayne Rees	0407 166 744	wrees@cairnsmarriages.com
Barbie Anderson	0407 556 554	contact@weddings360.com.au
Chrissy Ratcliffe	0408 075 830	www.chrissyratcliffe.com.au
Joanne Male	0423 534 416	joanne@weddingscairns.com.au
Gina Miles	0417 753 371	gina@ginascairnstropicalweddings.com

# **PHOTOGRAPHER**

Blue Sky Photography	0410 366 124	benn@blueskyphotography.net.au
Alison M Jones Photography	0410 112 007	alison@amjphotography.com.au
Azure Photography – Tracey Hayes	0418 963 796	info@azurephotography.com.au
Cairns Wedding Photography – Nathan Kelly	0408 607 934	info@cairnsweddingphotography.com.au
Posh Photography	0408 485 322	info@poshphotos.com.au
Tulieve Photography	0452 594 219	www.tulievephotography.com

## **VIDEOGRAPHER**

Mod Films	07 4038 1782	info@modfilms.com.au
Trendy Jeanes Video Editing & Production	0413 347 995	info@tjvideo.com.au

# HAIR AND MAKEUP

Cairns Wedding Makeup & Hair – Danielle Lyth	0404 314 042	info@cairnsweddingmakeup.com.au
All Eyes on you	0404 857 808	alleyeson_you@hotmail.com







# **WEDDING CAKES**

Cakes Annietime	0408 727 420	info@cakesannietime.com.au
Passion for Cakes	07 4055 6751	lorraine_murray@optusnet.com.au
Cairns Wedding Cakes	07 4045 0476	james@cairnsweddingcakes.com.au

# **CENTREPIECES & DECORATIONS**

Wedding Treasures & Flowers - Paula	07 4031 1332	wtcairns@bigpond.net.au
I Do Flowers - Kerry	07 4031 7811	Kerry@idoflowerscairns.com.au
The Vintage Hire Company - Debra and Paul	0411 660 326	vintagehirecompany@bigpond.com
Balloons etc	07 4054 6466	sales@balloonsetc.com.au
Two Sisters Events & Styling	0424 444 814	twosistersevent@gmail.com

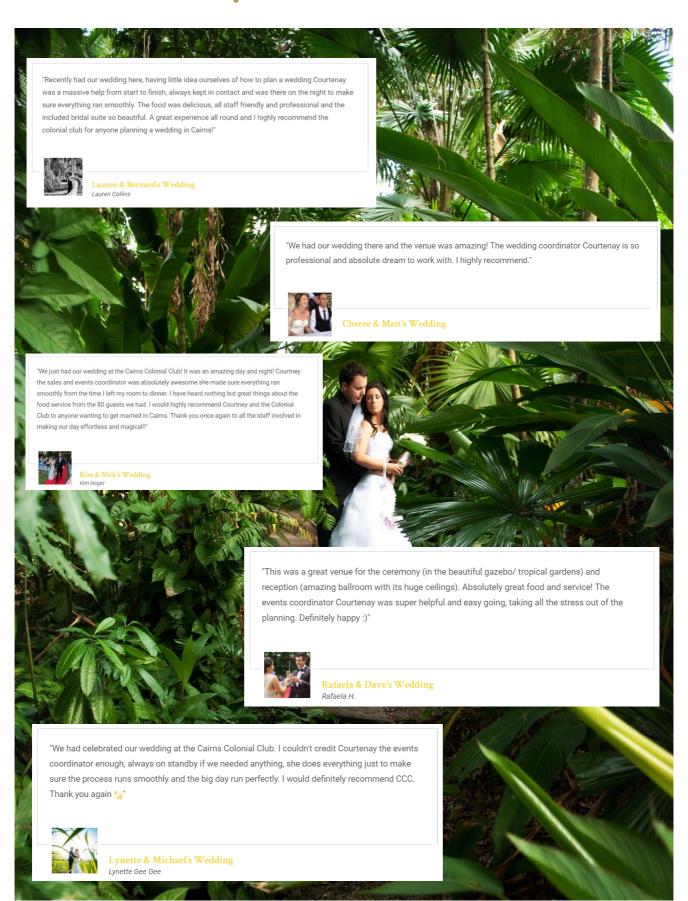
# **FLORIST**

Wedding Treasures & Flowers - Paula	07 4031 1332	wtcairns@bigpond.net.au
I Do Flowers	07 4031 7811	kerry@idoflowerscairns.com.au
Pink Moss	0477 773 789	info@pinkmoss.com.au

# **ENTERTAINMENT**

Millennium Weddings – DJ	0447 404 404	ngentertainment@bigpond.com
Spectrum Sounds – DJ Wayne Hipgrave	0424 586 521	info@spectrum-sounds.com

# Testimonials



# Gallery





















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