



FUNCTIONS & EVENTS

Menus + Function Rooms

Set amongst 11 acres of tropical rainforest gardens, the Cairns Colonial Club Resort has a dedicated Conference Centre offering a variety of unique, indoor & outdoor function spaces ideal for your party or celebration. Over the years the resort has built a stellar reputation for providing exceptional food and a high level of service.

The Cairns Colonial Club Resort also offers a variety of freshly refurbished accommodation rooms in a resort style setting, three lagoon style pools and complimentary parking for your guests.

For more information, please go to: <https://www.cairnscolonialclub.com.au/events/>



PLATTERS

5-8 servings per person recommended for a 1-2-hour function offering light refreshments.

COLD

PRICE PER PLATTER

Variety of sandwiches - 30 quarters	\$45.00
Tomato & basil bruschetta on mini toast with aged balsamic - 30 each (DF V VG)	\$45.00
Vegetable sticks & crackers with two fresh dips - 8 pax (V)	\$49.00
Smoked salmon on wakame salad w soy dressing - 30 spoons (DF)	\$55.00
Peppered beef on nam jim dressed salad w toasted sesame - 30 spoons (GF DF)	\$55.00
Charred chicken on spicy julienne salad - 30 spoons (DF)	\$55.00
Antipasto board – prosciutto, salami, fetta, brie, olives, bread & dips - 8 pax	\$59.00
Sliced seasonal tropical fruit - 8 pax (DF GF V VG)	\$59.00
Chef's selection of cakes & slices - 45 pieces (V)	\$49.00

HOT

PRICE PER PLATTER

Mini Vegetable Spring Rolls served with sweet chilli sauce - 45 pieces (V)	\$45.00
Curried vegetable samosas served with sweet chilli sauce - 45 pieces (V)	\$45.00
Bite size chicken dim sims served with sweet chilli sauce - 60 pieces	\$49.00
Variety of mini pies served with tomato & barbeque sauces - 20 each	\$49.00
Twice cooked pork belly on pineapple jam & micro herbs - 30 spoons (DF)	\$47.00
Sea salt & pepper calamari on nam jim salad - 30 spoons (DF)	\$49.00
Fried barramundi pieces on tomato chilli jam - 30 spoons (DF)	\$55.00
Crumbed garlic chicken balls with sweet chilli dipping sauce - 30 pieces	\$65.00

Menu prices and menu items are subject to change according to seasonality and availability.

**A minimum spend on platters and guaranteed bar tab is required. A venue hire will apply.*

A 10% surcharge applies for all events held on Sundays. A 15% surcharge applies on all public holidays.



BACKYARD

Pool Party

HIRE AN EXOTIC LAGOON POOL FOR YOUR NEXT PRIVATE PARTY!

Enjoy exclusive use of a private pool with rock waterfall for your next social gathering. Book one of our ultimate **BACKYARD Packages** and you can eat, drink and relax with your friends, family or work mates while we do all the work!

Backyard Pool Facilities: Casual standing cocktail style set up for up to 50 guests, sun lounges, full internal bathroom complete with shower, toilet & basin.

Please note all Packages come with a 2-Hour Food & Beverage Service. (Must conclude around 6:00PM)
Beverage Package includes: Australian beer, wine, soft drinks & water

BACKYARD BASIC PACKAGE - \$60 per person

Kids 4-12yo - \$19 per child

Please choose 2 main options:

- 120g beef sirloin (GF DF)
- Beef sausages (GF DF)
- Garlic & herb marinated chicken (GF DF)
- Marinated Zucchini & Eggplant (GF DF V VG)

Included sides:

Potato salad (GF DF V VG)
 Garden salad (GF DF V VG)
 Coleslaw (GF DF V VG)
 Sliced bread & burger buns (DF V VG)
 Finished with a sliced tropical fruit platter (GF DF V VG)

BACKYARD PLUS PACKAGE - \$70 per person

Kids 4-12yo - \$19 per child

Please choose 3 main options:

- 120g beef sirloin (GF DF)
- Chilli & lime marinated Barramundi (GF DF)
- Beef sausages (GF DF)
- Garlic & herb marinated chicken (GF DF)
- Marinated Zucchini & Eggplant (GF DF V VG)

Included sides:

Potato salad (GF DF V VG)
 Garden salad (GF DF V VG)
 Coleslaw (GF DF V VG)
 Sliced bread & burger buns (DF V VG)
 Finished with a sliced tropical fruit platter (GF DF V VG)

BACKYARD BURGER PACKAGE - \$65 per person

Kids 4-12yo - \$19 per child

Please choose 2 burger fillings:

- Beef patties (GF DF)
- Slow cooked Char Siu pulled pork (DF)
- Garlic & herb marinated chicken (GF DF)
- Marinated Zucchini & Eggplant (GF DF V VG)

Included sides:

Potato salad (GF DF V VG)
 Garden salad (GF DF V VG)
 Coleslaw (GF DF V VG)
 Sliced tomato, cheese, lettuce, burger buns & sauces
 Finished with a sliced tropical fruit platter (GF DF V VG)

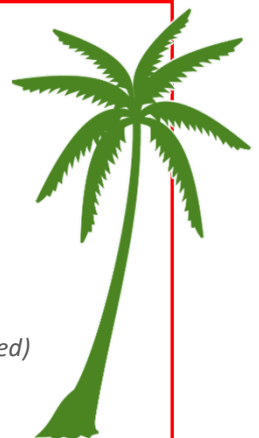


VENUE HIRE

30 - 40 adults - **\$650**

41 - 50 adults - **\$450**

(Minimum of 30 adult guests required)



(GF = Gluten Free DF = Dairy Free V = Vegetarian VG = Vegan)

Please note, NON-BIODEGRADABLE bon bons, streamers & confetti are NOT PERMITTED. Please keep balloons and other decorations out of the pool as they clog the filter. If the venue requires excessive clean-up after your event, we reserve the right to charge you a **\$200** maintenance fee.



BANQUET BUFFET MENUS

Menu 1

\$52.00 per person (Minimum 40 adult guests)

Basket of oven baked rolls

SALADS

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

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

Greek style salad with goat milk fetta & kalamata olives (GF V)

HOT SELECTIONS

Chicken scaloppini with mushrooms in white wine cream sauce

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

Beef lasagna with a parmesan & cheddar cheese bechamel sauce

Steamed vegetables & potatoes (GF DF V VG)

DESSERTS

Chef's selection of cakes & slices

Seasonal tropical fruit platters (GF DF V VG)

Fresh brewed coffee and assorted teas

(Menu prices and menu items are subject to change according to seasonality and availability)

A 10% surcharge applies for all events held on Sundays. A 15% surcharge applies on all public holidays.



Menu 2

\$55.00 per person (Minimum 40 adult guests)

Basket of oven baked rolls

SALADS

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

Sriracha coleslaw (GF DF)

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

HOT SELECTIONS

Stir fry beef with vegetables in oyster sauce (DF)

Chicken & vegetables in satay sauce (GF)

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

Coconut jasmine rice (GF DF V VG)

DESSERTS

Chef's selection of cakes & slices

Seasonal tropical fruit platters (GF DF V VG)

Fresh brewed coffee and assorted teas

(Menu prices and menu items are subject to change according to seasonality and availability)



Menu 3

\$58.00 per person (Minimum 40 adult guests)

Basket of oven baked rolls

SALADS

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

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

Caesar Salad with bacon, croutons, egg and parmesan cheese

HOT SELECTIONS

(with gravy, seeded mustard & mint sauce)

Mustard roast beef (GF DF)

Slow roasted rosemary & garlic lamb leg (GF DF)

Bush spiced roast chicken (GF DF)

Steamed & roasted vegetables (GF DF V VG)

DESSERTS

Chef's selection of cakes & slices

Pavlova with cane sugar whipped cream and fresh berry compote (GF V)

Seasonal tropical fruit platters (GF DF V VG)

Fresh brewed coffee and assorted teas

(Menu prices and menu items are subject to change according to seasonality and availability)

Menu 4

\$69.00 per person (Minimum 40 adult guests)

Basket of oven baked rolls

SALADS

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

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

Greek style salad with goat milk fetta & kalamata olives (GF V)

HOT SELECTIONS

(with gravy & mint sauce)

Beef lasagna with a parmesan & cheddar cheese bechamel sauce

Stir fry beef with vegetables in oyster sauce (DF)

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

Slow roasted rosemary & garlic lamb leg (GF DF)

Steamed & roasted vegetables (GF DF V VG)

Coconut jasmine rice (GF DF V VG)

DESSERTS

Chef's selection of cakes & slices

Seasonal tropical fruit platters (GF DF V VG)

Fresh brewed coffee and assorted teas



Treat yourself to some delicious seafood!

Upgrade any of the buffet menus above by adding one or more of the following delicacies:

Whole cooked Australian Prawns **\$263.00** per 5kg (4 prawns per person serve approx. 31 guests)

Natural Oysters from **\$42.00** per 1 dozen (3 oysters per person serve 4 guests)

(Menu prices and menu items are subject to change according to seasonality and availability)



PLATED OPTIONS

NOTE: A minimum \$400 room hire will apply for plated menus, regardless of number of attendees.
A 10% surcharge applies for all events held on Sundays. A 15% surcharge applies on all public holidays.

- **1-COURSE SET MENU - \$65.00 per person**
One Main from Selection below
- **2-COURSE SET MENU - \$75.00 per person**
One Main PLUS one Entrée OR Dessert from Selections below
- **3-COURSE SET MENU - \$85.00 per person**
One Main PLUS one Entrée PLUS one Dessert from Selections below
- **ALTERNATE DROP + \$2.00 per person per any Set Menu**
Two meal options from the same selection dropped alternately as 1,2 or 3-Course Set Menu

Freshly baked bread

ENTREE SELECTION

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

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

MAIN SELECTIONS

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 SELECTION

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) & Fresh brewed coffee and assorted tea

BEVERAGES



BEERS

Great Northern Zero	\$7
Great Northern Crisp	\$8
XXXX Gold	\$9
Great Northern	\$9
Vale Crisp Lager	\$9
Coopers Pale Ale	\$10
Stone & Wood	\$11
Corona	\$11

CIDER

Three Oaks Apple Cider	\$10
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PREMIX

Beenleigh Rum + Pineapple Crush	\$12
Beenleigh Rum + Ginger Beer	\$12



WINES

WHITE

HOH Sauvignon Blanc	GLS	\$9	BTL	\$34
HOH Chardonnay	GLS	\$9	BTL	\$34
HOH Pinot Grigio	GLS	\$9	BTL	\$34
Sweet AS Pink Moscato	GLS	\$9	BTL	\$34

SPARKLING

HOH Bubbles	GLS	\$9	BTL	\$34
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RED

HOH Shiraz	GLS	\$9	BTL	\$34
HOH Cab Merlot	GLS	\$9	BTL	\$34

SPIRITS

Bacardi	\$9
23rd St Vodka	\$9
Bundaberg Rum	\$9
Jim Beam Bourbon	\$9
Teacher Scotch	\$9
El Toro Tequila	\$9
Vickers Gin	\$9

BOURBON

Jack Daniels	\$10
Canadian Club	\$9

SCOTCH

Red Label Johnnie Walker	\$9
Wild Turkey	\$10
Jameson	\$11
Chivas Regal	\$14

RUM

Captain Morgan	\$9
Kraken	\$12

LIQUEURS

Malibu	\$9
Kahlua	\$9
Baileys	\$9
Midori	\$9

NON-ALCOHOLIC

Juices & Standard Soft Drinks	\$5
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BEVERAGE PACKAGES*

Includes house wines by the glass (white, red & sparkling) plus a selection of local beers & soft drinks

2 Hour Beverage Package	\$35 per person
3 Hour Beverage Package	\$45 per person
4 Hour Beverage Package	\$52 per person

**If a Beverage Package is selected, all adult guests must be on the Package. (It is not possible to purchase the Beverage Package for only part of the group.) Premium & Deluxe Beverage Packages are also available. Price on Application.*

BEVERAGES ON CONSUMPTION

You can nominate a maximum bar tab spend for either a limited or open bar. We will advise when your spend is reached and you can then decide to either extend the amount or operate a cash bar for your guests. (EFTPOS facilities also available.)

(Prices are subject to change. A 10% surcharge applies every Sunday. A 15% surcharge applies on all public holidays.)



FUNCTIONS CENTRE

With its beautiful Heritage design the Conference Centre at the Cairns Colonial Club Resort offers elegance and charm with the service & facilities of today's modern age. Each function room is fully air-conditioned with adjustable lighting and a range of audio-visual equipment. **Complimentary Wi-Fi** is also included.

The Lockhart Ballroom is our largest most versatile space with high ceilings, classic French doors and natural light. This room can be divided into smaller rooms and is easily accessible by those with special needs.










The Jardines Room and Palmerston Room are located on the first floor and can be accessed via our sweeping timber staircase. Adjoined these rooms are ideally suited for functions of up to 70 guests.

Whether quiet cocktails in an intimate grassy glade, dancing barefoot in the sand beside our lagoon style pool or a sophisticated dinner on one of the large timber verandahs overlooking our famous tropical rainforest gardens, we are sure to have a unique outdoor venue perfectly suited for your celebration.

The added convenience of **complimentary parking** for all your guests will round out your function experience here at the Cairns Colonial Club Resort.

Please note that a function room hire fee may apply, depending on final numbers and catering.

CAPACITIES

ROOM CAPACITIES	BANQUET	THEATRE	COCKTAIL	CLASSROOM	U-SHAPE	CABARET	BOARDROOM
							
LOCKHART (Full Room)	200*	320	350	90	72	160*	46
LOCKHART 1 (Split)	132	220	250	60	45	100	40
LOCKHART 2 (Split)	48	50	50	36	24	40	30
JARDINES (Upstairs)	50	70	80	30	35	45	28
PALMERSTON (Upstairs)	40	50	50	20	20	32	20
HOMESTEAD VENUE (Square tables only)	170 	180	200	90	60	100 	80

*These numbers are based on room setup with dance floor or stage. Can seat 16-20 additional guests if no dance floor or stage required. An additional surcharge may apply for large groups in CLASSROOM or COCKTAIL style due to a limited table inventory.

