

# *Coral Coast*

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## CATERING

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*To all those who love great food ...*



De Jarlais function and  
wedding centre packages



## **De Jarlais function and wedding centre packages**

The De Jarlais centre is a premier ball room that boasts a full air conditioning ball hall and will seat up to 300 guests at your wedding reception, fundraiser or corporate function. Coral Coast Catering have the exclusive rights to the catering at the centre and have compiled a number of all inclusive packages that will meet your needs for your special event.

We have married three of our most popular menus with all other costs that would normally be expected when hiring an off site venue. If you require a formal alternate drop menu, a gourmet buffet or a sumptuous barbeque buffet we have combined all other costs. Except for room and table decoration

**Our all inclusive package costs \$67.90** for a minimum of 80 guests and includes the following:

- Either alternate drop, gourmet buffet or barbeque buffet detailed on the following pages.
- Wait staff
- Kitchen staff
- Cutlery and crockery
- Tea and coffee
- White linen napkins
- Venue hire
- Table hire
- White linen table cloths
- Chair hire
- Chair cover hire
- Room set up.

**We have many other menu options available for the above service styles plus cocktail and roast menus.**

**We can price these separately on request.**

### **Bar Options**

The De Jarlais Centre is fully licenced and has either bar packages, pre determined bar tab facilities or cash bar facilities. The bar is fully staffed, we can add service to the table staff for \$35 per staff member per hour.

**OUR PRICES ARE NEGOTIABLE FOR LARGE GROUPS ABOVE 150 GUESTS**





## Alternate drop Menu

*For alternative drop service choose two entree and two main courses*

**Your choices are served with an accompanying selection of breads and mixed green salad**

### ENTRÉE

#### Smoked Salmon Salad

Smoked Salmon mixed with cream cheese, mesculin lettuce, Spanish onion, cherry tomatoes, guacamole, capers and champagne dressing.

#### Chermoula Chicken Salad

A whole chicken is rubbed with Moroccan herbs and spices and slow cooked. The meat is taken off the bone and tossed through a salad of Mescaline lettuce, Spanish onion, Cherry Tomatoes, cucumber and finished with a chermoula dressing.

#### Mushroom, Spinach & Feta Arancini balls

Risotto rice balls served with spicy Tomato dipping sauce & Aioli

#### Barramundi or Duck Spring Rolls

Deep fried spring rolls with Thai paw paw salad and dipping sauce

### MAINS

#### Reef Fish

Grilled seasonal reef fish served on a bed of Bok Choy and roasted rosemary chat potatoes and a burre blanc sauce.

#### Pork Belly

Twice cooked pork belly served crispy with bok choy, char sui and coriander sauce on jasmine rice.

#### Rib Fillet

Rib Fillet of Tablelands grain fed yearling, cooked medium rare, served on roast garlic puree, with broccolini, sweet potato chips and red wine sauce

#### Filo Parcels

Filo parcels filled with a Moroccan spiced chickpeas and vegetables, served with Tzatziki sauce and mango and paw paw relish.

### DESSERT

Petite portions of assorted cakes and slices







## Gourmet Buffet Menu

### ACCOMPANIMENTS

A selection of freshly baked bread rolls served with butter.

### STARTERS

Chilled Seafood Platters of fresh local QLD prawns, freshly shucked oysters and a selection of sushi served with lemon, cocktail sauce, wasabi, pickled ginger and soy sauce

### MAINS

#### Roast Pork

Roast Pork stuffed and rolled with onions, ciabatta bread, cumin seeds and fresh herbs, served with a delicious apple sauce and gravy.

#### Rib Fillet

Tablelands blue yearlings grain fed rib fillet, rubbed in seeded mustard and rolled in a Tasmanian mountain pepper. Cooked to perfection and served with red wine sauce

#### Filo Parcels

Filo parcels filled with a Moroccan spiced chickpeas and vegetables, served with Tzatziki sauce and mango and paw paw relish.

#### Barramundi

Barramundi fillets lightly grilled served with either a Thai red curry broth or Beurre Blanc sauce and Jasmine rice

### SALADS

Your selection of three salads from our Standard and Gourmet Salads (see salad menu).

### DESSERT

A selection of mixed petite cake and slice portions





## Barbeque Buffets Menu

### FROM THE BBQ

#### Seafood Skewers

Handmade skewers of prawn, Spanish onion, Barramundi, capsicum and calamari, marinated overnight with lime, garlic, chilli and fresh herbs.

#### Rib Fillet

Tablelands Blue Yearling, grain fed and cooked to perfection.

#### Hot Jacket Potatoes

Cooked until tender and served with lashings of sour cream.

#### Chicken Drum Sticks

Lightly marinated in honey, sweet soy and sesame seeds, slow cooked and the caramelised on barbeque.

#### Char-Sui Pork Belly Ribs

Chinese barbeque marinated pork belly that has been slowly cook for hours, then barbecued to perfection.

#### Balsamic Onions

Freshly chopped onions, cooked with a splash of balsamic vinegar until tender.

### SALADS

#### Classic Potato

Tablelands Chat Potatoes mixed with crispy bacon, shallots, parsley, dill, pickled cucumber and tossed with sour cream and whole egg mayonnaise.

#### . Mediterranean Pasta

A delicious combination of al dente penne pasta, tossed through a variety of roasted Mediterranean vegetables, pesto and aioli.

#### Leafy Green

A variety of various lettuce, lightly tossed with tomatoes, onion, cucumber and carrots, with a balsamic dressing

Or a choice of any three of our standard salads.

### ACCOMPANIMENTS

#### Bread

A selection of freshly baked bread rolls served with butter.

#### Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, Seasoning and gravy.

#### Fresh Fruit Platter

A combination of seasonal fruit.





## Beverage Options

Your hire includes a fully stocked bar, manned by our bar staff. You may choose to run the bar with a fully inclusive package, pre-paid tab, a cash bar or a mix of both. Guests are normally invited to collect their drinks from the bar, however table service is available at an additional cost.

A wide range of white and red wines, beers, spirits and soft drinks are stocked. If you require any additional beverages, these will be invoiced to you at the recommended retail price, with any remaining stock returned to you after the event. Following is the range of beverages stocked in the De Jarlais Function Centre.

### Standard Wine and Beer Package

*\$24.00/\$30.00/\$36.00 per person (inc. GST) for 2 hrs /3 hrs / 4 hrs.*

A selection of beer, champagne and white and red wines.

Soft Drink and Juice Package (see above)

Bar, Barman and White Linen

### Premium Wine, Champagne and Beer Package

*\$35.00/\$43.00/\$50.00 per person (inc. GST) for 2 hrs /3 hrs / 4 hrs.*

A selection of premium beer and white and red wines.

Soft Drink and Juice Package (see above)

Bar, Barman and White Linen

### Sparkling, White and Red Wines

**All \$5.00 per glass or \$15.00 per bottle**

McWilliams Select Series Brut (sparkling)

McWilliams Select Series Sauvignon Blanc

McWilliams Select Series Chardonnay

Rothbury Estate Sauvignon Blanc

McWilliams Select Series Shiraz

McWilliams Select Series Cabernet Merlot

Rothbury Estate Cabernet Merlot





**Heavy Beers**

**All \$6.00 per can or stubby**

Corona, XXXX Bitter, Pure Blonde

**Light Beer**

**All \$5.00 per can or stubby**

Summer Low Carb, Hahn Premium Light, XXXX Gold

**Spirits – Pre-mixed UDL Cans**

**All \$9.00 per can**

Bundaberg Rum & Cola, Jack Daniels & Cola, Jim Beam & Cola, Red Bear Vodka/Lime/Lemon

**Spirits**

**All \$5.00 per nip or \$6.00 mixed**

Bacardi Rum, Bundaberg Rum, Gin, Jim Beam Bourbon, Johnny Walker Scotch, Kahlua, Malibu, Smirnoff Vodka, Southern Comfort, St Remy Brandy, Tequila

**Soft Drinks**

**All \$2.50 per glass / can / bottle**

Coke, Diet Coke, Fanta, Ginger Ale, Ginger Beer, Lemon Squash, Lemonade, Orange Juice, Sarsparella, Soda Water, Tonic Water, Water







## Conditions of Hire

☐ The person making the enquiry and/or arrangements for the function recognises the payment of \$200.00 is required as a bond / deposit within 7 days of the invoice, to confirm their booking date.

☐ The balance of payment will be due 30 days prior to the event, or unless otherwise stated. Should the balance of payment not be paid within the required time, the Cairns Show Association retains the right to cancel the event without refunding any monies paid.

☐ The bond will not be refunded until all outstanding monies owing are paid to the Cairns Show Association. Where the bond is to be returned, a cheque will be processed.

☐ The function room will be closed to all guests and attendees of the event at the time nominated on the Booking Agreement. The bar will be closed 30 minutes prior to the event close time, with patrons permitted to finish their drinks within 20 minutes of the bar closing time.

☐ If cancellation occurs at any time, the bond / deposit will be retained.

☐ The organiser agrees to submit the final number of guests and special bar requirements, two weeks (14 business days) prior to the event and recognise that final payments for bar tab must be made at this time.

☐ NO glitter, sticky tape, confetti, talcum powder or sprinkle decorations OTHER THAN FLOWER PETALS and blue tack are to be used at the premises by the organiser. The organiser will be subjected to pay a \$330 cleaning fee if these banned items have been used irrespective by the organiser or their guests.

☐ Neither the organisers nor their guests are permitted to bring in their own food unless otherwise agreed with the caterers.

☐ Neither the organisers nor their guests are permitted to bring in their own alcohol or beverages due to Liquor Licence rules. Should alcohol or beverages be brought in by the organiser or guest, the Cairns Show Association retains the right to remove the alcohol and close the event if this condition is not adhered to.

☐ Whilst we endeavour to maintain prices as printed, they may be subject to price increase at management's discretion.

