



WEDDINGS



WEDDINGS

BY THE CHAMBERS

The Chambers Cairns is the ideal urban setting to host your special day. With our kitchen and events team boasting over 15 years of experience, including our Head Chef's accolade as Best Chef of The Year, you can have absolute confidence in our expertise.



At The Chambers, we take immense pride in our commitment to excellence and unwavering attention to detail. So, sit back, relax, and allow us to host your most unforgettable event to date.

Our 1920s building exudes charm and warmth, adorned with picturesque details that provide a magical backdrop for celebrating with your loved ones.

Our accomplished team of event managers, creative chefs, and attentive front-of-house staff are

dedicated to ensuring that your wedding day is nothing short of the dream you've envisioned.

Conveniently located in the heart of Cairns CBD, we offer ample parking for your guests, making hosting an event at The Chambers an effortless experience for all.





OPTION #1

This option is perfect for intimate sit-down weddings with fewer than 50 guests. It encompasses two distinct spaces: our inviting outdoor Patio area and the cozy interior of our restaurant.

Guests will enter through a concealed laneway, which opens up to an urban oasis, creating a unique and delightful arrival experience. Dinner will be served in our restaurant, and for those who want to continue the celebration, there's the option to return to The Patio to dance the night away.

You have the flexibility to select from our diverse food and beverage menus. In both spaces, you can customize the music to your liking, or if you prefer, you can arrange for your own live band or entertainment.

We're here to assist with event setup and teardown, and we can collaborate seamlessly with any additional suppliers you choose to involve. The Chambers also offers table styling services for sit-down events of up to 50 guests; you can explore our styling packages for more details.

Please note that a minimum spending requirement of \$5,000 applies to this option.

CAPACITY

50 guests standing

PARKING

Street parking available





OPTION #2

If you're envisioning a lively cocktail gathering with up to 100 guests, this option is tailor-made for you. We bring together our enchanting Laneway, inviting Patio, and the exclusive Private Dining Room, Elsie's, to create a versatile and dynamic event space.

As your guests arrive through our charming Laneway entrance, they'll step into a world that seamlessly blends indoor comfort with the allure of an outdoor

garden bar. This space offers the best of both realms, complete with integrated sound systems, outdoor fans, a dedicated private bar, and a mix of high and low table seating. Additionally, the Private Dining Room features TV access and provides hosts the opportunity to curate their own event playlist.

We welcome site inspections and encourage you to reach out to our team to arrange an appointment, ensuring that you have a firsthand look at the exceptional venue we offer.

Please be aware that a minimum spending requirement of \$5,000 applies to this option, ensuring a remarkable experience for you and your guests.

CAPACITY
100 guests standing

PARKING
Street/Bus parking available





OPTION #3

If you're aiming to host a lively stand-up cocktail gathering with a guest list of 150 people or more, this option is tailored precisely to your needs. We combine our enchanting Laneway, welcoming Patio, the exclusive Private Dining Room Elsie's, and the inviting Inside Bar to create a truly comprehensive event space.

Guests will make their entrance through our picturesque Laneway, where they will be greeted by the enticing blend of indoor comfort and the allure of both indoor and outdoor bars. This space truly offers it all, featuring an integrated sound system, outdoor fans, multiple private bars, a mix of high and low table seating, and even TV access in the private dining room.

As the host, you'll have the freedom to curate your own event playlist, ensuring that the ambiance is just right for your occasion.

We extend a warm invitation for site inspections, so please don't hesitate to reach out to our team to schedule an appointment and experience the venue firsthand.

Please note that a minimum spending requirement of \$7,000



is associated with this option, ensuring an extraordinary experience for you and your extensive guest list.

CAPACITY
150 guests standing

PARKING
Street parking available





BESPOKE PACKAGE

If you haven't found the perfect option that suits your vision, fret not! We have the flexibility to tailor your dream day using any of our available spaces.

Simply schedule a walk-through with our dedicated team, and together, we'll bring your dream event to life.

Please don't hesitate to get in touch with our team to arrange an appointment. Your dream celebration awaits, and we're here to make it a reality.

For further information please contact our function team on 0439 847 251 or email functions@the-chambers.com.au







CANAPÉ MENU

- *Three pieces..... 18pp
- *Five pieces 30pp
- *Eight pieces 47pp
- *Ten pieces 59pp
- *Additional canapé 6pp

*All choices excluding fancy canapés.
Fancy canapé 9.5pp. Minimum 20 people.

CANAPÉ GUIDE

3 canapé selections ideal for entrée replacement when complimented by a grazing board

5 canapé selections ideal for main replacement when complimented by a grazing board

8 canapé selections ideal for entrée & main replacement when complimented by a grazing board

10 canapé selections ideal for a full three course meal replacement when complimented by a grazing board

COLD CANAPÉS

Duck breast sous vide and shaved duck breast & onion jam on toasted brioche

Moroccan spiced chicken with cashew nuts wrapped in a saffron & lemon pancake

Kingfish ceveiche jalapeno dressing, avocado purée on a blue corn tostada

Natural oysters served with lemon and salt

Tomato & caramelised onion tarte tatin with basil pesto & fetta (veg)

Chorizo, goats cheese, ratatouille on a parmesan & rosemary shortbread

Salmon belly confit salmon belly, garlic croute, house pickles & oyster mayonnaise

WARM CANAPÉS

Pork belly twice cooked miso roasted pork belly, shiitake ketchup, sweet soy glaze & togarashi

Seared beef truffled polenta chip, goats & ricotta curd, chimichurri

Pan fried scallop lemon and potato purée, crispy prosciutto & caviar

Mushroom arancini wild mushrooms, white bean hummus, parmesan & pesto mayonnaise (veg)

Spiced chickpea fries with harissa & butterbean hummus (gf, vegan)

Chan masala spiced coconut yoghurt (gf, vegan)

Crispy cauliflower Nashville spiced, ranch dressing & pickled red onion salsa (gf, vegan)

Mushroom scallop with cauliflower purée, hazelnut dressing (gf, vegan)

SUBSTANTIAL CANAPÉS

+9.5ea

Lamb cutlets Jospier sealed lamb cutlets, date labneh, fresh pomegranate & peanut crumble

Mini crab & prawn slider with baby gem lettuce & soused onion

Curried pulled pork slider with spinach, onion, bhaji & mango chutney mayonnaise

DESSERT

Petit four assortment of hand-made petit fours

*All ingredients may not be listed above, please notify us of any allergies. We cannot cater for any menu changes. Menu and prices subject to change.

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GRAZING PLATTERS

PLATTERS PRICED TO SUIT 20 PEOPLE

While these platters are priced to suit 20 people, we'll be happy to help discuss the best option for your event.

CHARCUTERIE PLATTER | \$199

Jamon serrano, pepperoni salami, champagne ham, selection of pickles, cheeses, fruits and dips, sourdough crostini, garlic bread & scotch eggs

THE VEGAN PLATTER | \$180

Assortment of market vegetables, selection of pickles and dips, sourdough crostini and crackers

**Gluten Free & Vegan options available on request*



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SIT DOWN MENU

FOR PARTIES OF 10 OR MORE

All meals served as alternate drop. Maximum two choices.

ENTREE

Classic beef tartare quail egg, mustard aioli, house pickles, parmesan crisp & croutons

Miso roasted pork belly shiitake ketchup, sweet soy glaze, pickled jalapeno, edamame purée, peas & togarashi

Pan fried scallops lemon and potato purée, fried kale, crispy prosciutto, fish roe & caviar (gf)

Mixed baby beets white bean hummus, sultana dressing, maple syrup, pine nuts, beetroot caviar & baby watercress (vegan, gf)

Zucchini blossoms goats cheese & ricotta stuffed zucchini blossoms, apple and fennel puree, pine nuts and shaved parmesan

MAIN

Lemon & thyme chicken cutlet chickpea panisse, seared cauliflower two ways, pomegranate infused jus (gf)

Beef fillet | +5pp celeriac and mustard purée, pickled and confit shallots, roasted hasselback kipfler, shimeji mushrooms & beef reduction (gf)

Market fish goats cheese and ricotta stuffed zucchini blossom, warm pearl cous cous, chilli labneh & lemon oil

Chan masala roasted butternut squash & bay purée, onion bhaji, coconut yoghurt raita & pappadams (vegan, gf)

Gnocchi & button mushroom quattro formaggi sauce, toasted fregola, shaved parmesan & crispy kale (veg)

2 COURSE | \$65PP
Main & Dessert

2 COURSE | \$70PP
Entree & Main

3 COURSE | \$89PP
Entree & Main & Dessert

DESSERT

Chocolate mousse dome peanut brittle, house salted caramel ice cream, raspberry gel, dark chocolate truffles & butter scotch sauce

Layered banoffee pie Dulce de leche, biscuit crumb, Chantilly cream, banana & chocolate shard

Roasted fruit crumble oat streusel, house coconut ice cream, lychee whipped ganache & hazelnut praline

Kaffir lime tapioca pudding caramelised rum bananas & coconut jam (vegan)

OPTIONAL

Pre-dinner 3 canapé | 15pp

Select three choices from either the cold or warm canapé menu

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BANQUET MENU

FOR PARTIES OF 10 OR MORE

All made to share in the middle of the table. Great for socialising.

TO SHARE

Charcuterie board jamon serrano, pepperoni salami, champagne ham, rolled nduja, selection of pickles, cheeses, fruits and dips, sourdough crostini, garlic bread & scotch eggs.

MAIN

Slow roasted beef with celeriac and mustard puree, confit shallots & beef reduction

Whole baked salmon pangrattato, sultana dressing & wild Tablelands honey

Middle Eastern slow cooked lamb shoulder +5pp with date labneh, fresh pomegranate with ricotta & goats fetta curd

Roasted pork belly with apple cider glaze & rosemary soft polenta

Chan masala roasted butternut squash and bay puree & coconut yoghurt (vegan)

SIDES

Smoked bone marrow with pangrattato & chimichurri

Moroccan spiced cous cous salad rocket, date labneh & chilli jam (veg)

Mixed baby heirloom carrots with marinated goat fetta & pine nuts (veg)

Mixed wild mushrooms butterbean hummus, shaved parmesan & truffle oil (veg)

Truffle fries shoe-string fries served with parmesan & truffle

Steamed broccolini romesco sauce, apple balsamic & dukkah

DESSERTS

Shared petit fours

2 COURSE | \$79PP

Canapé selection* or shared charcuterie/cheese and bread boards to start followed by choice of 2 mains + 3 sides.

All made to share.

3 COURSE | \$89PP

Canapé selection* or shared charcuterie/cheese and bread boards to start followed by choice of 2 mains + 3 sides and dessert platter to finish.

All made to share.

* Select three choices from either the cold or warm canapé menu

Add additional main | \$9pp

Add additional side | \$5pp

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BAR TABS

For parties of 20 or more who would like to have a bar tab we recommend a shortened menu. This allows quicker service, a more enjoyable evening for you and means your bar tab will go that little bit longer!

SHORTENED MENU #1: HOUSE WINES, BEER & SPIRITS

House Wines

The Chambers Sparkling	12
The Chambers Pinot Gris	12
The Chambers Sauvignon Blanc	12
The Chambers Shiraz	12

House Beer

Great Northern	9.5
Peroni Red	9

House spirits

Vodka	9.5
Gin	9
Tequila	9
Dark Rum	9.5
White Rum	9
Scotch	9
Bourbon	9

Cocktails

Espresso Martini	18
Margarita	19

SHORTENED MENU #2: SILVER WINES, BEER & SPIRITS

Wines

Yarra Burn Prosecco	13
Mud House Sauvignon Blanc	14
Chaffey Brothers 'Not Your Grandma's Riesling'	14
The Chambers Chardonnay	12
Mud House Pinot Noir	14
d'Arenberg 'The Footbolt' Shiraz	15

Beer

Great Northern	9.5
Peroni Red	9
Peroni Leggera	9

Spirits

Ketel One – Vodka	11
Tanqueray – Gin	12
Don Julio Blanca – Tequila	13
Bundaberg – Rum	9.5
Johnnie Walker Black – Whisky	12
Jack Daniels – Tennessee Whiskey	12

Cocktails

Espresso Martini	18
Margarita	19

SHORTENED MENU #3: GOLD WINES, BEER & SPIRITS

Wines

NV Veuve Clicquot Champagne	22
Shaw & Smith Sauvignon Blanc	16
Vasse Felix Filius Chardonnay	16
Mount Difficulty Roaring Meg Pinot Noir	16
Wirra Wirra, The Catapult Shiraz	16
Victoria Park Cabernet Sauvignon	15

Beer

Great Northern	9.5
Peroni Leggera	9
Peroni Red	9
Corona	10

Spirits

Belvedere – Vodka	14
Hendricks– Gin	14
Don Julio Blanca – Tequila	13
Sailor Jerry – Rum	10
Chivas Regal 12 yr old – Whisky	12
Makers Mark – Bourbon	11

Cocktails

Espresso Martini	18
Margarita	19



WINE

BY THE BOTTLE

The Chambers Sparkling, <i>Australia</i>	49
NV Veuve Clicquot Champagne, <i>France</i>	119
Yarra Burn Prosecco, <i>Victoria</i>	55
The Chambers Sauvignon Blanc, <i>Australia</i>	49
The Chambers Shiraz, <i>Australia</i>	49
d'Arenberg 'The Footbolt' Shiraz, <i>McLaren Vale</i>	65
Wirra Wirra 'The Catapult' Shiraz, <i>Barossa</i>	65
Shaw & Smith, <i>Adelaide Hills, Australia</i>	76
The Chambers Chardonnay, <i>Australia</i>	49
Vasse Felix 'Filius' Chardonnay, <i>Margaret Rv, Australia</i>	68
Victoria Park, Cabernet Sauvignon, <i>South Australia</i>	58

Please request our full list for further choice.

Drink packages subject to price change.

For further information please contact our function team on 0439 847 251 or email functions@the-chambers.com.au

WELCOME COCKTAILS AVAILABLE ON ARRIVAL

APEROL

Aperol, Sparkling, and soda

MARGARITA

Tequila, Cointreau, lime juice, agave syrup and grapefruit bitters

ESPRESSO MARTINI

Vodka, Kahlua, vanilla syrup, double espresso shot

COSMO

Vodka, cranberry juice, lime juice, Cointreau and orange bitters

Please select 1 max

\$15PP



DRINKS PACKAGES

BEVERAGE PACKAGE #1

2HRS \$44PP | 3HRS \$66PP

The Chambers Sparkling, *Australia*

The Chambers Sauvignon Blanc, *Australia*

The Chambers Shiraz, *Australia*

Great Northern, *Yatala, Australia*

Peroni Red, *Italy*

Soft drinks and Juice

BEVERAGE PACKAGE #2

2HRS \$58PP | 3HRS \$85PP

Yarra Burn Prosecco, *Australia*

Shaw & Smith *Adelaide Hills, Australia*

Vasse Felix Fillius, Chardonnay, *Margaret River Australia*

Mt Difficulty Roaring Meg Pinot Noir, *Otago New Zealand*

d'Arenberg 'The Footbolt' Shiraz, *McLaren Vale Australia*

Australian and Imported Premium Beers - Choice of 2 total

Soft Drinks and Juice

BEERS

AUSTRALIAN STANDARD BEERS

Bottle Great Northern Lager, <i>Yatala, Australia</i>	4.2%	9.5
Bottle Great Northern Super Crisp (mid) Lager, <i>Yatala, Australia</i>	3.5%	9
Stone & Wood Pacific Ale, <i>Byron Bay, Australia</i>	4.4%	11
Barrier Reef Two Turtles (local) Pale Ale, <i>Cairns, Australia</i>	5%	11

IMPORTED PREMIUM BEERS

Peroni Leggera Lager, <i>Italy</i>	3.5%	9
Peroni Red Lager, <i>Italy</i>	5.1%	9
Corona Extra Lager, <i>Mexico</i>	4.5%	10

Drink packages subject to price change.

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BRIDAL SHOWERS & HENS

BY THE CHAMBERS



BRIDAL SHOWERS & HENS PACKAGES

Let us take care of the celebrations leading up to your Big Day

From bridal showers to hens we have a variety of options to suit any budget and number of people.

Indulge in a high tea or get boozey with a bottomless brunch in our private dining rooms. Want to party into the night? Use one of our exclusive spaces and celebrate with those your love most.

No venue hire fee applies, simply a minimum spend must be reached.

Site inspections welcomed; please feel free to contact our team to arrange an appointment.

CAPACITY

**50 guests seated
150 guests standing**

PARKING

On street available



For further information please contact our function team on 0439 847 251 or email functions@the-chambers.com.au



BOTTOMLESS BRUNCH

Including 1 choice from our brunch items and a two hour drink package.

BRUNCH MENU - CHOOSE 1

Eggs Benedict

Poached eggs, wilted spinach, house-made hollandaise & English muffin

Josper Grilled Beef Burger

Edge Hill Butchery beef patty, baby gem lettuce, tomato, house-made burger sauce, Swiss cheese, crinkle cut sweet pickles on a toasted milk bun served with shoestring fries

Smashed Avocado

Smashed avocado on toast with truffle cream cheese, ricotta, pea, lemon & feta za'atar fritter, herb oil, pickled cucumber ribbons & Aleppo pepper

Caesar Salad

Lettuce, poached egg, bacon, croutons, shaved parmesan, anchovy & Caesar dressing



**Gluten Free & Vegan options available on request*

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BOTTOMLESS BRUNCH

DRINKS PACKAGES - CHOOSE 1

STANDARD

\$65PP

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Mimosa

Beer

Peroni Red
Great Northern

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose

SILVER

\$75PP

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Aperol Spritz
Mimosa

Beer

Peroni Red
Great Northern
Corona

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose
The Chambers House Pinot Gris
The Chambers House Shiraz

GOLD

\$89PP

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Aperol Spritz
Mimosa
Espresso Martini
Cosmopolitan

Beer

Stone & Wood
Corona
Peroni Red
Great Northern

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose
The Chambers House Pinot Gris
The Chambers House Shiraz

NON-ALCO

\$49PP

2 HOUR DRINK PACKAGE INCLUDING

Mocktails

Lychee spritz
Watermelon mocktail

Beer

Great Northern Zero

Sparkling

Non alcoholic sparkling wine

Soft-drinks & juice

Lemon lime bitters
Coke
Coke Zero
Lemonade
Fresh orange juice



HIGH TEA

MINIMUM OF 4 GUESTS

Available from 10am Wednesday to Sunday
72hr notice required

\$57PP



FIRST TIER

A selection of sliders and ribbon sandwiches including:

Slow cooked miso pulled pork slider w/ apple & fennel slaw

Smoked salmon, truffle cream cheese & Cucumber finger sandwich

Curried egg & caramelised onion finger sandwich

SECOND TIER

Coronation chicken pancakes w/ sultans & almonds (gf)

Lamb & pistachio meatballs w/ sumac yoghurt

CHAMPAGNE & SPARKLING

Take your high tea to the next level with a cheeky selection of bubbly available. Your choice of:

The Chambers Sparkling | \$12 per glass

Mimosa | \$15 per glass

THIRD TIER

Chocolate & peanut brownie pieces (gf)

Eaton mess, meringue Greek yoghurt chantilly, berries & pomegranate molasses (gf)

Vanilla & cinnamon crême brulée w/ raspberry (gf)

Freshly baked scones w/ Chantilly cream & jam



ENDLESS TEA AND ONE BARISTA MADE COFFEE

Organic Tea
(English Breakfast & Earl Grey)



2HR BOTTOMLESS SPARKLING | +\$39PP

2HR BOTTOMLESS MIMOSA | +\$45PP

* Requires 72 hours notice
* Gluten free & vegetarian options available
* Other beverage options available on request

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Take your morning and afternoon teas to new heights with a timeless, elegant and scrumptious high tea.

