



CORPORATE



# CORPORATE & DELEGATE PACKAGES

Designed with impeccable attention to detail and designated private dining rooms, each space at The Chambers caters to every kind of function, from corporate board meetings and conferences to stand-up cocktail events, wedding receptions and intimate sit down dinners.

Our experienced team of event managers, creative chefs, front of house service team will ensure your event is every bit as wonderful as you imagined it.

At The Chambers we pride ourselves on being attentive and delivering flawless service, so sit back relax and let us help host your most memorable event yet!

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## INSIDE BAR

**Step inside our tropical, warmly inviting bar adorned with timber furnishings and complemented by soft mood lighting.**

Despite its intimate size, this charming space can comfortably accommodate up to 30 seated guests or 50 standing.

Impress your guests with the luxury of having a private bar exclusively for your event. Additionally, our built-in sound system allows guests to customise their own music, enhancing the ambiance to their liking.

The inside bar is available throughout the day, whether it's for a delightful breakfast, a leisurely lunch, or an elegant dinner.

If you'd like to see the space in person, we warmly welcome site inspections. Feel free to contact our team, and we'll be delighted to arrange an appointment at your convenience.

The inside bar is available throughout the day, whether it's for a delightful breakfast, a leisurely lunch, or an elegant dinner.

### **CAPACITY**

**30 guests seated  
50 guests standing**

### **PARKING**

**On street available**





# THE PATIO & LANEWAY

**Uniquely distinct, The Patio stands as a garden bar like no other. Delightfully bordered by a white picket fence, lush greenery, and adorned with enchanting hanging lights, this space presents the perfect setting for standup cocktail events, product launches, birthdays, and various other celebrations.**

Equipped with an integrated sound system, outdoor fans, and boasting its own private bar, The Patio offers a mix of occasional high table and low table seating, ensuring a delightful and memorable experience for you and your guests.

Whether it's a bright breakfast, a leisurely lunch, or an enchanting dinner, The Patio welcomes you to revel in its allure at any time of the day. For those who wish to see this captivating space firsthand, site inspections are encouraged. Feel free to reach out to our team and schedule an appointment

Personalization is key, as the host can curate their preferred music, setting the tone for the event.



## **CAPACITY**

**40 guests seated**

**100 guests standing**

## **PARKING**

**Street parking available**







# THE URBAN OASIS

(PATIO, LANEWAY & ELSIE'S)

**For those seeking a spacious venue to host their event, look no further. This versatile space has accommodated numerous events and special occasions, such as engagement parties, birthday celebrations, product launches, corporate networking gatherings, and elegant wedding receptions.**

The appeal of this space lies in its dual offering—a welcoming indoor air-conditioned private room and a charming outdoor garden bar. Enjoy the best of both worlds in this captivating setting.

Equipped with an integrated sound system, outdoor fans, and a private bar, the space provides a seamless experience for guests with occasional high table and low table seating options. Notably, the private dining room is equipped with TV access, adding an extra touch of entertainment.

The Patio, Laneway & Elsie's Private Dining is available

throughout the day, be it a delightful breakfast, a leisurely lunch, or an enchanting dinner.

We warmly welcome site inspections; feel free to contact our team, and we'll gladly arrange an appointment at your convenience.

## **CAPACITY**

**100 guests seated**

**150 guests standing**

## **PARKING**

**Street parking available**



# ELSIE'S PRIVATE DINING ROOM



Elsie's Private Dining Room stands as the ultimate venue, catering to both corporate and social gatherings. The highlight of this room is its dedicated large timber boardroom-style table, thoughtfully designed to comfortably accommodate up to 16 guests.

Its features include built-in audio-visual facilities, elegant lighting fixtures, tasteful timber furnishings, and complimentary WIFI access, providing a comprehensive and sophisticated experience.

Throughout its history, Elsie's Private Dining Room has been the chosen venue for a multitude of events and special occasions, ranging from intimate birthday celebrations and hens' nights to professional corporate seminars, stylish cocktail parties, and captivating fashion launches.

The versatility of Elsie's private dining room is evident, as it welcomes bookings for breakfast, lunch, or dinner events. For those interested in exploring this exquisite space in person, we encourage site inspections.

Please feel free to reach out to our team, and we will be more than happy to arrange an appointment at your convenience.

**CAPACITY** 16 guests seated

**PARKING** Street parking available





# WATKINS PRIVATE DINING ROOM

Watkins Private Dining Room stands as the ultimate venue, perfectly suited for both corporate and social gatherings. The centerpiece of this room is a dedicated large timber boardroom-style table, thoughtfully designed to comfortably seat up to 22 guests.



Its intimate ambiance is enhanced by elegant lighting fixtures, tasteful timber furnishings, and complimentary WIFI access, creating a secluded space on the second floor.

Throughout its history, Watkins Private Dining Room has been the chosen venue for a diverse array of events and special occasions.

From joyous birthdays and memorable hen's nights to professional corporate seminars, lively cocktail parties, sophisticated wine tastings, and more, it has gracefully hosted a wide range of celebrations.

Watkins Private Dining Room is available to book for breakfast, lunch, or dinner events. If you wish to experience the charm of this exclusive space firsthand, we gladly welcome site inspections.

Please feel free to contact our team, and we will be more than happy to arrange an appointment at your convenience.

**CAPACITY**    **22 guests seated**  
                     **40 guests standing**

**PARKING**    **Street parking available**



# INSIDE RESTAURANT

With the ability to accommodate up to 50 seated guests and 100 standing, this enchanting space proves ideal for both intimate sit-down dinners and lively cocktail events.

Fully air-conditioned and offering complimentary WIFI access, the lush ambiance is further enhanced by a built-in audio system, ensuring a delightful experience for all attendees. Over time, this inviting space has gracefully hosted a variety of gatherings, including joyful Christmas parties, cherished birthday dinners, heartwarming baby showers, and professional corporate events.

The inside restaurant welcomes bookings for dinner events, creating a perfect setting for a delightful evening. For those interested in seeing this captivating space in person, we happily welcome site inspections. Feel free to contact our team, and we will be pleased to arrange an appointment at your convenience.

**CAPACITY**     **50 guests seated**  
                      **100 guests standing**

**PARKING**     **Street parking available**







# OUTDOOR DECK

Situated on the ground floor, The Outdoor Deck offers stunning views of Cairns City, providing a delightful al fresco experience.

Versatility is a hallmark of this space, having successfully hosted product launches, birthday celebrations, and intimate sit-down dinners, making it an ideal choice for various occasions.

Equipped with outdoor fans and retractable blinds, the space boasts the convenience of becoming weatherproof with a simple click of a button, ensuring the comfort of your guests regardless of the conditions.

For a delightful dinner event, The Outdoor Deck is the perfect setting. If you wish to explore this scenic venue in person, we warmly welcome site inspections. Feel free to contact our team, and we will be delighted to arrange an appointment at your convenience.

**CAPACITY**     **40 guests seated**  
                      **50 guests standing**

**PARKING**     **Street parking available**





# CORPORATE MEETINGS

## ON THE GO BREAKFAST \$27PP

Tea or barista made coffee on arrival

**With your choice of the following two options:**

\*Served on a platter to share in the middle of the table

**Chambers McMuffin** english muffin with bacon, hard fried egg & cheese

**Banana Bread** house-made banana bread toasted with butter

**Croissants** freshly toasted with house-made jam

**OR**

Freshly toasted ham & cheese

**Sweet Muffin** raspberry & white chocolate muffin

Our private dining rooms are great for hosting business meetings, workshops training & more. Equipped with interactive TV systems our private dining rooms have everything you need to host your group with ease.

## BUSINESS BREAKFAST \$48PP

Tea or barista made coffee

Chilled fresh orange juice on the table

Seasonal fresh fruit platter for the table

**Then select from the following options, available to order on the day**

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

**Eggs Benedict** Poached eggs, wilted spinach, house-made hollandaise on English muffin

**Locals Way** eggs how you like, streaky bacon, chilli jam & buttered sourdough

**Breakfast Burger** smashed pork pattie, streaky bacon, fried egg, rocket & house-made chimichurri on a toasted milk bun

## BREAKFAST OR LUNCH MEETING

**Looking for a private space to host a work breakfast or lunch meeting? Our exclusive private dining rooms, Elsie's Private Dining and Watkins Private Dining, offer an ideal solution. You can order from our Cafe menu on the same day.**

If you're aiming to impress your clients, we have sit-down and banquet lunch menu options available for you to choose from.

Please note that a minimum of 10 people is required to reserve our private dining rooms. Additionally, there is a \$40 per hour hire fee for corporate clients hosting breakfast and lunch meetings from Monday to Friday. For weekend breakfast and lunch reservations in our private dining rooms, minimum spending requirements apply. Minimum spending requirements also apply for corporate dinners in the private dining rooms after 3 pm.

*\*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. For further information please contact our function team on 0439 847 251 or email [functions@the-chambers.com.au](mailto:functions@the-chambers.com.au)*



# FULL DAY DELEGATE PACKAGE

**\$68PP**

Minimum of 10 people. Only valid in  
Elsie's & Watkins Private Dining Room.

## INCLUSIONS

Room hire up to 8-hours  
FROM 7AM

Interactive TV that has white board  
capabilities, free WIFI and computer  
HDMI capabilities

Notepads & pens

## ARRIVAL

Tea, Barista made coffee or fresh  
juice on arrival (1 per person)

## MORNING TEA

Choice of one option from  
the 'Break Menu' option

## LUNCH

Choose three options from  
the 'Lunch Menu' option

## AFTERNOON TEA

Choice of one option from  
the 'break menu' option

# HALF DAY DELEGATE PACKAGE

**\$45PP**

Minimum of 10 people. Only valid in  
Elsie's & Watkins Private Dining Room.

## INCLUSIONS

Room hire up to 4-hours  
FROM 7AM

Interactive TV that has white board  
capabilities, free WIFI and computer  
HDMI capabilities

Notepads & pens

## ARRIVAL

Tea, Barista made coffee or fresh  
juice on arrival (1 per person)

## MORNING TEA/ AFTERNOON TEA

Choice of one option from the 'break  
menu' option

# BREAK MENU OPTIONS

**Chambers McMuffin** english  
muffin with bacon, hard fried  
egg & cheese

**Banana bread** house-made  
banana bread toasted with  
butter

**Croissants** freshly toasted  
with house-made jam  
**OR**  
Freshly toasted ham & cheese

**Sweet muffin** raspberry &  
white chocolate muffin

Additional Break Menu Option  
**\$9PP**

# LUNCH MENU OPTIONS

**Cheese toastie** pan fried  
saganaki cheese on sourdough  
with house-made bechamel  
sauce drizzled with lime honey &  
thyme

**16 Hour Rib Taco** Soy & coconut  
16-hour braised beef short rib  
tacos served with wombok and  
carrot slaw, sriracha lime crema,  
sweet soy glaze, togarashi, crispy  
shallots and fresh apple (2 ea)

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

**Caesar salad** lettuce, poached  
egg, bacon, croutons, shaved  
parmesan, anchovy & Caesar  
dressing

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# HIGH TEA

## MINIMUM OF 4 GUESTS

Available from 10am Monday to Sunday  
72hr notice required

**\$60PP**

5% weekend surcharge applies to all high tea



### 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/ sultanas & 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 | \$12.5 per glass

Mimosa | \$16 per glass

### THIRD TIER

Chocolate & peanut brownie pieces (gf)

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

Vanilla & cinnamon crême brûlée 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 | +\$40PP**

**2HR BOTTOMLESS MIMOSA | +\$47PP**

\* Requires 72 hours notice

\* 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.











# CANAPÉ MENU

*Three pieces.....	21pp
*Five pieces.....	35pp
*Eight pieces.....	56pp
*Ten pieces.....	70pp
*Additional canapé.....	7pp

\*All choices excluding substantial canapés.  
Substantial canapé 10pp.  
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 +10ea

**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

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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 | \$240

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

### THE VEGAN PLATTER | \$200

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 | 21pp

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 | \$89PP

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 | \$99PP

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 | \$18pp

Add additional side | \$8pp

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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	12.5
The Chambers Pinot Grigio	12.5
The Chambers Sauvignon Blanc	12.5
The Chambers Rose	12.5
The Chambers Shiraz	12.5

### House Beer

All beers available

### House spirits

Vodka	11
Gin	11
Tequila	11
Dark Rum	12
White Rum	11
Scotch	11

### Cocktails

Choose two from our full beverage list

## SHORTENED MENU #2: SILVER WINES, BEER & SPIRITS

### Wines

Yarra Burn Prosecco	13
Tatachilla White Admiral Pinot Grigio, Aus	12.5
Ride On Sauvignon Blanc, Malborough NZ	12.5
2022 Aimee's Garden Moscato Pink, Victoria, Australia	13
Chemin des Sables Rose. Vin de Pays France	12.5
2022 Counterpoint Shiraz, Australia	12.5

### Beer

All beers available

### Spirits

Ketel One – Vodka	12
Tanqueray – Gin	12.5
Don Julio Blanca – Tequila	13
Bundaberg – Rum	12
Johnnie Walker Black – Whisky	12

### Cocktails

Choose two from our full beverage list

## SHORTENED MENU #3: GOLD WINES, BEER & SPIRITS

### Wines

NV Veuve Clicquot Champagne, France	25
2019 Chaffey Brothers 'Not Your Grandma's Riesling' Eden Valley, Australia	15
2020 Shaw & Smith Sauvignon Blanc, Adelaide Hills, Australia	17
2023 Vasse Felix "Filius" Chardonnay, Margaret River, Australia	18
2022 Mt Difficulty Roaring Meg Pinot Noir, Central Otago, NZ	18
2018 Wirra Wirra The Catapult Shiraz, McLaren Vale, Australia	16

### Beer

All beers available

### Spirits

Belvedere – Vodka	15
Hendricks– Gin	13
Casamigos Blanco – Tequila	14
Sailor Jerry – Rum	13
Chivas Regal 12 yr old – Whisky	12.5

### Cocktails

Choose two from our full beverage list