



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 alfresco 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**



For further information please contact our function team on (07) 4041 7302 or email functions@the-chambers.com.au



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 Bacon Muffin english muffin with bacon, hard fried egg, cheese and tomato relish

Banana Bread house-made banana bread toasted with butter

Croissants freshly toasted with house-made jam

OR

Freshly toasted ham & cheese

Sweet Muffin freshly made by our team

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, feta & zucchini 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

Chai Panna Cotta Silky chai panna cotta with yuzu curd, strawberry gel, house pomegranate sorbet, coconut labneh and crunchy house nut & seed granola

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*

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 Bacon Muffin

english muffin with bacon,
hard fried egg, cheese &
tomato relish

Banana bread

house-made
banana bread toasted with
butter

Croissants freshly toasted
with house-made jam

OR

Freshly toasted ham & cheese

Sweet muffin freshly made by
our team

Additional Break Menu Option

\$9PP

LUNCH MENU OPTIONS

Zucchini Fritters House-made
spiced zucchini and feta fritters
with tarator, sumac pickled
onion, candied walnuts, rocket,
lemon oil, pea tendrils and a soft
poached egg

Duck Toastie Confit shredded
duck leg, house-made red onion
marmalade, smoked cheddar
béchamel on sourdough finished
with shaved Parmesan & fried
egg

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 3 GUESTS

Available from 10am Monday to Sunday
72hr notice required

\$63PP

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 | \$13 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 | +\$42PP

2HR BOTTOMLESS MIMOSA | +\$49PP

* 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.....	22pp
*Five pieces.....	36pp
*Eight pieces.....	58pp
*Ten pieces.....	73pp
*Additional canapé.....	7.3pp

*All choices excluding substantial canapés.
Substantial 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 leg sous vide with sweet onion jam on a crisp garlic croute

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

Sesame-crusted tuna seared tuna with cucumber salsa and wasabi mayonnaise (gf, df)

Natural oysters served with lemon and salt (gf,df)
served by the dozen only

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

Goats cheese tart creamy goats cheese with house-made ratatouille

Confit salmon belly served on a garlic croute with house pickles & mayonnaise

WARM CANAPÉS

Gochunjang glazed pork belly with compressed daikon & kimchi ketchup (gf, df)

Seared beef served on a crisp truffled polenta chip, goats cheese & ricotta curd, chimichurri

Lamb meatball with basil pesto & house-made napoli sauce (gf)

Barramundi croquette Lightly spiced pea & barramundi croquette with curry sauce

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

Polenta chip with romesco & white bean hummus
(vegan option available)

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 kofta freshly-made lamb kofta served on a skewer with house-made tzatziki

Caprese slider filled with buffalo mozzarella, sundried tomato, basil pesto & fresh rocket

Pulled pork slider with gochujang dressing, kimchi slaw & lime pickle 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

Beef carpaccio with rocket, fried capers, parmesan & anchovy aioli (gf)

Confit pork belly, gochujang glaze, compressed daikon, kimchi ketup & shimichi (gf, df)

Seared scallops with butternut purée, chorizo crumb & tobiko (df)

Wild mushroom pate with soused onion on a crisp garlic croute (vegan)

Zucchini blossoms roasted and stuffed with mozzarella on a sundried tomato pesto (gf)

MAIN

Harissa spiced chicken supreme with Moroccan cous cous, romesco & salsa verde (df)

Eye fillet | +5pp
dauphinoise potato, market greens, celeriac mustard purée, beef reduction (gf)

Herb crusted salmon with pea velouté, sweet corn & truffle pomme dauphines drizzled with lemon oil

Confit duck leg with skordalia, roasted cauliflower, seared shallots & pomegranate jus (gf)

Butternut pumpkin risotto
crispy kale, toasted fregola & pinenuts (veg, vegan option available)

2 COURSE | \$65PP

Main & Dessert

2 COURSE | \$70PP

Entree & Main

3 COURSE | \$89PP

Entree & Main & Dessert

DESSERT

Hazelnut tiramisu infused with Frangelico, land finished with a crisp chocolate shard

Mini apple crumble
with pickled berries, vanilla & raspberry ice cream

Salted caramel cheesecake
served with a biscoff crumb, berry gel & lemon curd

Crème Brûlée vanilla and almond crème brûlée with a caramelised top & Limoncello sorbet (vegan)

OPTIONAL

Pre-dinner 3 canapé | 22pp

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

Herb crusted salmon served on warmed tartare sauce with lemon oil

Josper smoked whole chicken with chimichurri

Roasted pork belly with apple cider glaze served on top of cauliflower & leek purée

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

SIDES

Duck fat Kipfler potatoes with rosemary & thyme

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

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

Rocket salad with fennel & pomegranate vinaigrette

Truffle fries shoe-string fries served with parmesan & truffle

Steamed broccolini romesco sauce, apple balsamic & dukkah

DESSERTS

Mini Pavlova served with mango mousse & seasonal berries

Petit four assortment of hand-made 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 choice of dessert to finish

All made to share.

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

Add additional main | \$18pp

Add additional side | \$9pp

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

House Beer

All beers available

House spirits

Vodka
Gin
Tequila
Dark Rum
White Rum
Scotch

Cocktails

Choose two from our full beverage list

SHORTENED MENU #2: SILVER WINES, BEER & SPIRITS

Wines

Yarra Burn Prosecco
Tatachilla White Admiral Pinot Grigio, Aus
Ride On Sauvignon Blanc, Malborough NZ
2026 Aimee's Garden Moscato Pink,
Victoria, Australia
Chemin des Sables Rose. Vin de Pays France
2026 Counterpoint Shiraz, Australia

Beer

All beers available

Spirits

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

Cocktails

Choose two from our full beverage list

SHORTENED MENU #3: GOLD WINES, BEER & SPIRITS

Wines

NV Veuve Clicquot Champagne, France
2026 Chaffey Brothers 'Not Your Grandma's
Riesling' Eden Valley, Australia
2026 Shaw & Smith Sauvignon Blanc,
Adelaide Hills, Australia
2026 Vasse Felix 'Filius' Chardonnay,
Margaret River, Australia
2026 Mt Difficulty Roaring Meg Pinot Noir,
Central Otago, NZ
2026 Wirra Wirra The Catapult Shiraz,
McLaren Vale, Australia

Beer

All beers available

Spirits

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

Cocktails

Choose two from our full beverage list