



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](mailto:functions@the-chambers.com.au)





# 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*



*\*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 (07) 4041 7302 or email [functions@the-chambers.com.au](mailto:functions@the-chambers.com.au)*



# 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



# 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](mailto: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 on 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, feta & zucchini fritter, coriander gremolata, 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

5% weekend surcharge applies to all packages

### STANDARD

**\$73.5PP**

#### 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

**\$84PP**

#### 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

**\$103.5PP**

#### 2 HOUR DRINK PACKAGE INCLUDING

##### Cocktails

Pimms  
Aperol Spritz  
Mimosa  
Espresso Martini  
Tommy's Margarita

##### 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

**\$57.5PP**

#### 2 HOUR DRINK PACKAGE INCLUDING

##### Mocktails

Tropical Martini - Non alcoholic  
gin, passionfruit, pineapple,  
vanilla, lime

Passion Fizz - Non alcoholic  
tequila, passionfruit, mango,  
lemon, soda

##### Beer

Great Northern Zero

##### Sparkling

Non alcoholic sparkling wine

##### Soft-drinks & juice

Lemon lime bitters  
Coke  
Coke Zero  
Lemonade  
Fresh orange juice



# PAINT & SIP BOTTOMLESS BRUNCH

Including Step-by-step painting class instructed by local artist Jess from Blanc Canvas, bottomless 2-hour drinks package of your choice and brunch dish or grazing platters\*

## BRUNCH MENU (10AM & 12:30PM - FRI & SAT)

### Eggs Benedict

Poached eggs, wilted spinach, house-made hollandaise on 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, feta & zucchini fritter, coriander gremolata, herb oil, pickled cucumber ribbons & aleppo pepper

### Caesar Salad

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

## GRAZING MENU (2PM, 4PM & 6PM - FRI & SAT)

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



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# PAINT & SIP DRINK PACKAGES

## DRINKS PACKAGES - CHOOSE 1, 2 HR PACKAGE

PRICE INCLUDES PAINT CLASS, 2HR DRINK PACKAGE + BRUNCH OR GRAZING PLATTERS

5% weekend surcharge applies to all packages

### STANDARD

**\$126PP (BRUNCH)**

**\$136PP (GRAZING)**

#### 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

**\$136PP (BRUNCH)**

**\$147PP (GRAZING)**

#### 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 Pinot Gris  
The Chambers House Sauv Blanc  
The Chambers House Rose

### GOLD

**\$152PP (BRUNCH)**

**\$162PP (GRAZING)**

#### 2 HOUR DRINK PACKAGE INCLUDING

##### Cocktails

Pimms  
Aperol Spritz  
Mimosa  
Espresso Martini  
Tommy's Margarita

##### 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

**\$110PP (BRUNCH)**

**\$120PP (GRAZING)**

#### 2 HOUR DRINK PACKAGE INCLUDING

##### Mocktails

Tropical Martini - Non alcoholic gin, passionfruit, pineapple, vanilla, lime

Passion Fizz - Non alcoholic tequila, passionfruit, mango, lemon, soda

##### Beer

Great Northern Zero

##### Sparkling

Non alcoholic sparkling wine

##### Soft-drinks & juice

Lemon lime bitters  
Coke  
Coke Zero  
Lemonade  
Fresh orange juice





# 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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