



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 applies

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 all our weddings have a minimum spending 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 applies



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	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)

Market fish croquette lightly spiced pea & market fish 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

**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



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 with a caramelised top & Limoncello sorbet

Panna Cotta seasonal panna cotta with house-made sorbet and crumble

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

Smoked lemon & herb supreme 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, Marlborough 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

A vibrant, high-angle photograph of a large group of women of various ages, from young adults to seniors, celebrating at a party. They are gathered outdoors or in a well-lit indoor space with a light-colored wall and potted plants in the background. Many of the women are wearing red dresses, and several are waving their hands in the air. The atmosphere is joyful and festive, with colorful balloons (orange, pink, blue, and yellow) visible in the upper left. A large, semi-circular green overlay is positioned in the center of the image, containing the title text in white.

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 boozy 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





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 crème 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.





BOTTOMLESS BRUNCH

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

Gather your favourite people for a long, leisurely brunch, bottomless in every sense. Book in our Cafe or Private Dining areas and enjoy a brunch dish paired with a two-hour drinks package.

Our menu revolves every six weeks, always paired with a matching drinks package, so there's something new to discover each visit. Whether it's a birthday, a catch-up, or just an excuse to make Saturday last longer, this is brunch done properly.

Get in touch with our team for the current bottomless brunch menu



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



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)

Gather your favourite people for a long, leisurely brunch, bottomless in every sense. Book in our Cafe or Private Dining areas and enjoy a brunch dish paired with a two-hour drinks package.

Our menu revolves every six weeks, always paired with a matching drinks package, so there's something new to discover each visit. Whether it's a birthday, a catch-up, or just an excuse to make Saturday last longer, this is brunch done properly.

Get in touch with our team for the current bottomless brunch menu

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





STYLING PACKAGES



EVENTS & FUNCTIONS

Elevate your next event at The Chambers with one of our styling packages. Whether your event is small or large, indoor or outdoor we'll ensure your table is styled with flare and elegance.

Compliment your food and drinks service and give your guests a complete dining experience with our boutique table styling service.

Sit back and relax as we take care of the set-up and pack down of each styling package.

We'll use elegant table accessories including intricate linens, gorgeous flowers, candles, lighting and more to ensure your table is simply perfect.

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!

Located in the Cairns CBD there is plenty of parking bays for the general public making hosting an event at The Chambers easy for guests.



FULL BLOOM

A romantic setting this styling package oozes elegance and sophistication. Great for baby showers and high teas. Dried florals exude pink, peach and nude tones. This look is pared back with dusty pink linen napkins and oatmeal linen tablecloth.

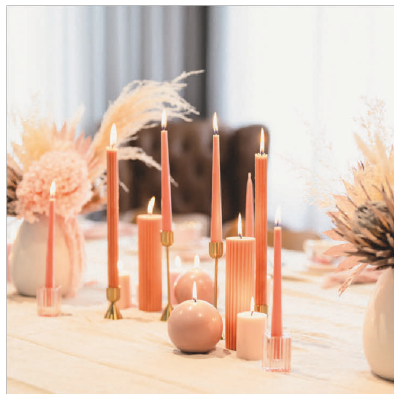
Package inclusions:

- Dusty pink napkins
- Oatmeal or white premium linen tablecloth
- Varying shades of dried pink florals in small and large vases
- Varying pink candles in different shapes and sizes
- Note this image has a high tea setting and will differ depending on occasion

COST: \$25 PER GUEST

MINIMUM 10 GUESTS

MAXIMUM 50 GUESTS





FRENCH GARDEN

One of our favourites. Rich and elegant, moody and dark. This style is sure to impress. Dried florals in deep plum, burgundy, peach and purples compliment the earthy tones of the candles and linen tableware.

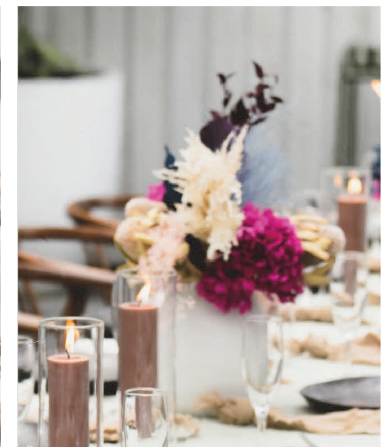
Package inclusions:

- Nude Napkins
- Sage green premium linen tablecloth
- Moody colour scheme florals in small and large vases
- Nude taper candles and assortment of candles in different shapes and sizes
- Note plates are for photo only and may differ

COST: \$25 PER GUEST

**MINIMUM 10 GUESTS
MAXIMUM 50 GUESTS**

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SPRING SOIREE

Bright and lively this package will bring a sense of brilliance to your next event. Dried florals in pastel hues of lilac, peach, blues and yellow compliment the fun tones of candles in varying sizes and linen tableware.

Package inclusions:

- Blue napkins
- Pastel yellow premium linen tablecloth
- Pastel colour scheme florals in small and large vases
- Varying bright and pastel candles in different shapes and sizes
- Note plates are for photo only and may differ

COST: \$25 PER GUEST

**MINIMUM 10 GUESTS
MAXIMUM 50 GUESTS**

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SPRING SOIREE

Subtle and tasteful this package will bring a sense of gracefulness to your next event. Dried florals in pastel hues of lilac, nude and blues compliment the neutral tones of candles in varying sizes and linen tableware.

Package inclusions:

- Blue napkins
- White premium linen tablecloth
- Pastel colour scheme florals in small and large vases
- Varying pastel candles in different shapes and sizes
- Note this image has a high tea setting and will differ depending on occasion

COST: \$25 PER GUEST

**MINIMUM 10 GUESTS
MAXIMUM 50 GUESTS**

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