



Wedding ceremony

\$1200.00 or \$500.00 for those who book a reception to follow the ceremony

Hire of gazebo

Dressed registry table with 2 chairs for signing of the marriage certificate

Red carpet

Signboard

Seating for up to 100 guests

Wet weather option

optional extras

Celebrant approx \$500

Champagne toast \$6.50/person

Registry table arrangement from \$40

Reception package



The below package is based on over 30 guests dining for a sit down wedding reception.

Complimentary venue hire
White linen table cloths & napkins
Skirted bridal table
Cake table with silver cake knife
Stage for bridal table and entertainment
Lectern with microphone for speeches
Gift table
Dance floor
Personalised menus per table
Printed guest list and personalised floor plan
Valet parking for bridal cars
Special guest accommodation rates
Full use of hotel and gardens for photographs

receptions with over 80 guests also receive the following

½ hour pre dinner canapés on arrival
Complimentary accommodation in harbour view room with bottle of sparkling wine and buffet breakfast for 2
Dinner for 2 on your one year anniversary

receptions with over 120 guests also receive the following

½ hour pre dinner canapés on arrival
Complimentary accommodation in king premium harbour view room with bottle of sparkling wine,
chocolate plate and buffet breakfast for 2
Dinner for 2 on your one year anniversary

receptions with over 150 guests also receive the following

½ hour pre dinner canapés on arrival
Complimentary accommodation in our executive suite with bottle of sparkling wine and buffet breakfast for 2
One nights accommodation and dinner for 2 on your one year anniversary
30 minute massage or facial treatment for bride

Pre dinner canapes



premium menu

3 pieces per person \$10.50

4 pieces per person \$13.00

cold selection

Wild mushroom and water chestnut wontons
Avocado, crème fraiche and semi dried tomato tartlet
Vegetable ratatouille on crisp rye, parmesan chip

hot selection

Smoked chicken and pumpkin arancini, aioli
Persian fetta and zucchini tartlet
Sesame prawn and snapper toast

deluxe menu

3 pieces per person \$12.50

4 pieces per person \$15.00

cold selection

Parma ham and rock melon filloette
Avocado puree and marinated goats cheese tartlet
Smoked Salmon on crisp wholemeal, crème fraiche

hot selection

Coral trout goujons, lemon and dill aioli
Steamed pork dumpling, dark soy, chilli and coriander
Caramelised shallot and smoked bacon mini quiche



Plated dinner

Main course price is per person and is inclusive of the main selected, your choice of one entrée and one dessert, freshly baked dinner roll and freshly brewed coffee and tea

Alternating service, additional \$7.00 per person

entrée

Prawn and asparagus mille feuille, snow pea tendrils, saffron cream
Seared calamari, chorizo sausage, beans, tomato, smoked paprika dressing
Atlantic salmon tartare, avocado, crème fraiche, roe, crisp bread
Salt and pepper squid, wild rocket, avocado, lemon dressing
Beef carpaccio, baby capers, parmesan, dijon mustard dressing
Duck leg rilette, white wine and cassis jelly, brioche toast
Hydro cos caesar, pancetta, ciabatta, parmesan, anchovy dressing
Warm goats cheese and thyme tart, corella pear and hazelnut salad, balsamic
Chicken and wild mushroom galantine, mixed leaves, tarragon cream
Tataki tuna fillet, spiced eggplant and sweet pepper pastry, tomato coulis
Cold poached ocean trout, lemon mayonnaise, potato and mache salad



main

Chicken supreme, blue cheese polenta, peperonata, basil oil	\$53.00
Roast chicken breast, red pepper risotto, asparagus, nutmeg sauce	\$54.00
Grain fed beef sirloin, flash fried prawns, herb butter, Paris potato mash	\$59.00
Roast beef tenderloin, celeriac puree, buttered spinach, merlot jus	\$62.00
Herb crusted veal tenderloin, cannellini bean, caramelised shallot, spinach, tomato fondue	\$63.00
Roast pork loin, crushed nicola potatoes, fig and apple chutney, thyme jus	\$59.00
King rib pork cutlet, sweet potato whip, asian greens, ginger scented jus	\$62.00
Grilled barramundi fillet, prawn spring roll, bok choy, red curry sauce	\$57.00
Atlantic salmon fillet, cauliflower puree, mild cheddar gnocchi, saffron sauce	\$58.00
Coral trout fillet, prawn and baby clam risotto, champagne sauce	\$62.00
Snapper fillet, skordalia, sugar snap peas, braised fennel	\$60.00
Baked lamb rack, mustard crust, mushroom timbale, white bean puree, rosemary jus	\$65.00

dessert

- Tiramisu semi freddo with espresso syrup and biscotti
- Passion fruit and raspberry cheese cake
- Vanilla panna cotta with strawberry soup
- Warm sticky toffee pudding caramel sauce
- Iced mango parfait lychee and champagne consommé
- Apple and frangipane tart with calvados syrup
- Dark chocolate tart with cherry compote
- Steamed chocolate pudding with chocolate fudge sauce
- Premium Australian cheeses, roasted nuts, crackers and lavoche

Silver menu

\$65.00 per person

Group of 80 or more receive complimentary half hour Chef's choice of canapés three hot and three cold

cold selection

Bakers bread selection including high tin loaves, assorted dinner rolls and lavoche
basil pesto and babaghanoush

Smoked chicken, risoni and green coral salad, Italian vinaigrette
Char grilled calamari, fetta, rocket leaves, lemon and verjuice
Poached ocean trout, shaved fennel and tableland greens with orange dressing
Hydro cos caesar, pancetta, ciabatta, parmesan, anchovy dressing
Vine ripened tomatoes, candied olives, fresh basil
Roast beetroot, bacon, baby spinach and egg, dill seed dressing

hot selection

Coral trout fillet, prawn mousse, sautéed cabbage, pea veloute
Grilled chicken supreme, soft polenta, peperonata, basil
Roast beef tenderloin, potato fondant, caramelised shallot jus
Cauliflower and mild cheddar gratin, brioche and herb crust
Pappardelle pasta, roast pumpkin, spinach, sunflower seeds and pecorino
Middle Eastern spiced potatoes, tzatziki

desserts

Crème caramel
Chocolate mousse slice
Citrus meringue tartlets
Passion fruit pavlova
Baked cheese cake
Seasonal fruit salad



Gold menu

\$67.50 per person

Group of 80 or more receive complimentary half hour your choice of canapés three hot and three cold

cold selection

Bakers bread selection including high tin loaves, assorted dinner rolls and lavoche
basil pesto and babaghanoush

Farfalle pasta, flaked poached salmon, baby capers, lemon olive oil
Smoked chicken “panzanella”, tomato, sourdough, olive and balsamic
Rocket, fennel and apple salad with Roquefort croutons
Hydro cos caesar, pancetta, ciabatta, parmesan, anchovy dressing
Vine ripened tomatoes, gazpacho dressing, milled pepper, torn basil
Sweet potato, chickpea, grilled vegetable, marjoram and lemon dressing

hot selection

Pan fried barramundi fillet, clam and dill risotto, tomato fumet
Chicken supreme, creamed mustard leeks, nutmeg sauce
Roast beef tenderloin, button mushroom fricassee, Shiraz jus
Roast root vegetables, rosemary sea salt
Potato and pumpkin gratin, mature cheddar crust
Broccoli, green beans and asparagus, herb butter sauce

desserts

Coconut crème caramel
Chocolate glazed brownies
White chocolate and raspberry mousse slice
Seasonal pavlova with whipped cream
Banana and almond friandes
Seasonal fruit salad



Platinum menu

\$70.00 per person

Group of 80 or more receive complimentary half hour your choice of canapés three hot and three cold

cold selection

Bakers bread selection including high tin loaves, assorted dinner rolls and lavoche
basil pesto and babaghanoush

Proscuitto, caramelised onion and pecorino tart, balsamic reduction
Smoked duck breast, snow pea, avocado, blood orange dressing
Conchiglie pasta, baby clams, roast onion, dill and lemon dressing
Confit pork terrine, grain mustard, chard leaves and baby beetroot
Pink eye potato, chorizo sausage, green bean and semi dried tomato
Hydro cos caesar, pancetta, ciabatta, parmesan, anchovy dressing

hot selection

Atlantic salmon fillet, olive fried spinach, potato gnocchi and roma tomato
Crispy skin chicken supreme, sage polenta and smoked capsicum sauce
Roast beef tenderloin, yorkshire puddings and merlot jus
Panache of seasonal vegetables, herb butter sauce
Kent pumpkin, Merideth goat's cheese and wild rocket risotto
Oven roast nicola potato, virgin olive oil and new season garlic

desserts

Sticky date pudding with caramel sauce
Vanilla crème brulee
Hazelnut and cherry financier
Orange flourless cake
Duo of white and dark chocolate mousse slice
Seasonal fruit salad





Supplementary dishes

Select from the following options to enhance your buffet dinner

iced seafood display

On ice fresh King prawns (3), Tasmanian oysters (2), Moreton bay bugs (1)
served with cocktail sauce and lemon
additional \$17.50 per person

iced prawn display

Fresh King prawns (4) served with cocktail sauce and lemon
additional \$10.00 per person

carvery

Prime beef tenderloin, yorkshire pudding, merlot jus
or
Rosemary rubbed leg of lamb, red currant jus and mint jelly
or
Crispy skin pork loin, apple fritters, calvados jus
additional \$9.50 per person

Cheese selection

Premium Australian cheeses, roasted nuts, crackers and lavoche
additional \$11.50 per person

Kids menu

Children's meals available to children 12 years and under

dinner

All \$10.00

Little Jackaroo

Cheese burger with salad and fries

Campfire Nuggets

Chicken nuggets with french fries

'Billy' of Noodles

Spaghetti with tomato or bolognaise sauce

Billabong Creek

Crispy fish fingers with salad and fries

Desert Fox

Chicken schnitzel toasty with tomato, cheese, lettuce, pineapple and fries

dessert

All \$8.00

Koala Surprise

Banana split with ice cream and chocolate topping

Cornucopia of Fruits

Fresh fruit salad with passionfruit syrup

The Olga's

Ice cream with chocolate, strawberry or caramel topping and a crispy wafer

mates' meal deal

\$15.00

2 courses including a glass of soft drink or juice



Beverage packages



premium

Hardy's Collection Brut Reserve SE Australia	1 hour	~ \$24.50 / person
Hardy's Collection Sauvignon Blanc SE Australia	2 hours	~ \$30.00 / person
Hardy's Collection Shiraz Cabernet SE Australia	3 hours	~ \$35.50 / person
Victoria Bitter	4 hours	~ \$40.00 / person
Cascade Premium Light	5 hours	~ \$43.00 / person
Orange Juice		
Soft Drinks		

deluxe

Sir James Brut de Brut Reynella SA	1 hour	~ \$32.00 / person
Woodcroft Sauvignon Blanc Barossa SA	2 hours	~ \$37.00 / person
Woodcroft Shiraz Barossa SA	3 hours	~ \$41.00 / person
Crown Lager	4 hours	~ \$46.50 / person
Cascade Premium Light	5 hours	~ \$48.00 / person
Orange Juice		
Soft Drinks		



Men's spa bliss pamper package

\$99 per person

Minimum 2 and maximum 20 people

Private use of our group pamper room or spa sanctuary may be arranged

package includes:

2 x 30 minute treatments of your choice from the list below

A glass of champagne

30 minute treatment options:

Hand therapy

Exfoliation and nourishing hand treatment with shape and nail polish to finish

Foot therapy

Soak, exfoliation and nourishing lower leg massage with shape and nail polish to finish

Aromatherapy Salt Glow Body scrub

Rejuvenating body scrub exfoliation

Massage

Back, neck, shoulders and legs – the ultimate unwind

Express facial

Deep cleanse, treatment mask for eyes and face and moisturise



additional treatment options:

Additional 30 minute treatment \$59

You may select a third treatment from the previous selection

Blissful scalp \$30

Deeply hydrating hair mask and stress relieving scalp massage followed by hot towel wraps for total absorption

Do-it-yourself hair treatment \$12

Apply this treatment to yourself/friends whilst relaxing in our Sanctuary

Ultimate spray tan \$35

We use a magic tan to suit all skin types which contains no alcohol or artificial ingredients to create a longer lasting, more natural looking tan by using a three step process

French polish \$15

An addition to the hand therapy which includes a French nail polish to enhance the natural beauty of the nail by highlighting the pink nail bed and white tips

Hair & makeup trial \$180

Trial your hair style and make-up prior to your special day with complimentary champagne on arrival



On your wedding day

At Mii Spa we have a special 'private use' group pamper room for use on your wedding day or choose to be in your own private Sebel Cairns hotel room.

Our hairdressers and beauty therapists will tend to your every need using the highest quality products of Napoleon, Mac and i.d Mineral make up.

You can feel confident that we will create a dream look for your very special day.

Complimentary champagne on arrival.

Bride's makeup \$90

Bridesmaid's makeup \$85

Flowergirl's makeup \$35

Bride's Hairstyle \$115

Bridesmaid's Hairstyle \$105

Flowergirl's Hairstyle \$55

Nail touch up \$20