

# Weddings & Private Functions Menu Kit 2018



**Mietta's "Top 100 Australian Restaurants"    TTNQ Tourism Awards – Hall of Fame**

**ACF – Restaurant of the Year – 2008 – 2013**

**Caterer of the year – 2004 – 2005 – 2006 – 2007 – 2009**

**RCQ – best event caterer – 2011 – 2013**

**Queensland Tourism Award Gold Winner – 2016**



Ochre Restaurant and Catering has extensive experience in providing quality catering and event services, our attention to detail is faultless, service friendly and professional, assistance in planning your special event practical and efficient.

Having catered to and organised thousands of functions since 1994, including an average 30 offsite weddings, dozens of corporate and private events and many conference's gala dinners and welcome events each year.

We can offer a wide range of menu and beverage options as well as organize all equipment and entertainment.

Working closely with a range of suppliers and venues to provide a vast range of event possibilities, from business lunches in your office, parties in your home to event dinners for hundreds of guests.

Our portfolio of venues is extensive and evolving, the historical Cairns Regional Gallery, edgy Tanks Art Centre, convenient Cairns Cruise Liner Terminal and rustic Cane Farmers Shed are just a few popular venues.

Ochrerestaurant.com.au web site is well up to date with venue information and event images; visit our catering and locations page for more information.

**All prices are per person.**

**Based on minimum 50 people, fewer than 50 people price P.O.A.**

**Prices are for chefs, food, cooking and miscellaneous equipment.**

**Tables, chairs, crockery, cutlery, linen, chair covers P.O.A**

**Wait staff are charged at \$38.00 ph**







# Plated Dinner Menu

**PLATED ALTERNATE DROP 2 COURSES \$60.00 - 3 COURSES \$77.00**

## **BANQUET SHARE PLATTERS:**

**2 COURSE \$77.00** – CANAPÉ OR PLATED ENTREE, FOLLOWED BY BREADS, BANQUET MAIN WHICH INCLUDES 3 DISHES AND 2 SIDE DISHES TO SHARE.

**3 COURSE \$88.00** - CANAPÉ OR PLATED ENTREE, FOLLOWED BY BREADS, BANQUET MAIN WHICH INCLUDES 3 DISHES AND 2 SIDE DISHES TO SHARE, DESSERT SHARE PLATTERS, COFFEE AND TEA

## **BREADS**

- Fresh crusty bread selection – pesto, butter and olive oil
- Wattle seed damper – dukka and peanut oil

## **ENTRÉE**

- Chicken and pistachio terrine - rosella flower relish - bruschetta
- Salt and pepper leaf prawns – lemon aspen sambal – Vietnamese pickles
- Queensland scallop wrapped in Tablelands prosciutto – tomato, artichoke and herb salad, sunrise lime and local honey dressing
- Eucalyptus smoked ocean trout – roast beetroot and feta salad, herb salad – Dijon dressing
- Five spice duck salad – vermicelli, snow pea's – tamarind and ginger dressing, fried onion
- Swimmer crab and avocado tian – cassava chips – wild lime mayonnaise
- Salmon and tuna sashimi - pickled cucumber, ponzu gel, wakami and wasabi
- Rocket, poached pear and pancetta salad with blue Castello and balsamic syrup
- Twice cooked pork belly, Davidson plum jam – Seared Queensland scallop, cauliflower puree
- Vegetarian alternative: marinated tofu – green papaya and macadamia salad – tamarind dressing

## **MAIN COURSE**

- Chicken Supreme – lightly Cajun spiced – smoked tomato salsa, cornbread
- Roast chicken breast – sundried tomato pocket, pea puree, crisp prosciutto - sweet potato dauphinoise
- Grilled marinated lamb short loin – mushroom risotto, green beans – roast garlic and thyme glaze
- Morganbury pork tenderloin - wild rice - apple and macadamia slaw - dijon mayonnaise
- Grilled Rocky Creek beef tenderloin – potato and feta rosti – 3 mushroom cream sauce – baby spinach
- Tablelands Beef tenderloin – semi dried tomato mash, smoked eggplant pickle, broad beans - wattle seed and vanilla glaze
- Baked Nannygai fillet – spring onion rice cake – bok choy – papaya and wild lime salsa
- Grilled Salmon – pesto dressing - Roma tomato, bocconcini and olive salsa – rocket and aioli
- Seared Ocean Trout – sesame green vegetables, coconut rice – sunrise lime and ginger sauce
- Duck leg and eggplant curry – mango chutney – jasmine rice
- Baked Barramundi fillet – pea and leek risotto – dill beurre blanc and asparagus
- Vegetarian Alternative – Rocket Gnocchi, pepper leaf cream sauce, salsa verde, Parmesan wafer

## **DESSERT**

- Chocolate and macadamia fudge cake – wild berry compote and fresh cream
- Lemon myrtle panacotta – mango coulis and pistachio shortbread
- Mango and lime cheese cake – rosella flower compote
- Coconut and pandan cake - double cream
- Wattle seed Pavlova – strawberry compote and macadamia toast
- Sticky fig and macadamia pudding – vanilla bean anglais
- Tiramisu – raspberry coulis, chocolate beans

## **FILTER COFFEE AND SELECTED TEAS**

**\* some dishes are not suitable for large groups**





# Event Menu

SAMPLE BANQUET MENU - GREAT FOR WEDDINGS, WE ARE HAPPY TO DISCUSS ALTERNATIVE MENU CONTENT IF REQUIRED.

## CANAPÉ

- Rare beef, asparagus and horseradish wrap
- Barramundi and vegetable spring rolls
- Salt and spice calamari skewers
- Chicken Satay – macadamia satay sauce

## FRESH BREAD SELECTION ON THE TABLES

- Fresh selected breads and grissini, pesto, olive oil, tapenade butter

## MAIN COURSE PLATTERS TO SHARE

- Morganbury beef fillet with onion confit, mustard glaze
- Seared Atlantic salmon fillet – lime aioli, rocket and roast peppers
- Crispy skin chicken – garlic mash and 3 tomato confit

## SIDES

- Rocket and shaved parmesan salad
- Green vegetables – sesame and soya
- Ask for our 'sides' list for more choices

## DESSERT

- Your Wedding cake served on platters







# Cocktail Parties - Canape Menu

MINIMUM 6 CANAPÉ \$32.00 – SUITS 1 TO 2 HOUR FUNCTION

ADD ON STANDARD CANAPÉ AT \$3.60 PER ITEM

WE RECOMMEND 8 TO 10 CANAPÉ AND 2 FORK DISHES TO SUIT A MEAL REPLACEMENT FOR A COCKTAIL WEDDING OR EVENT

PRE DINNER 3 CANAPÉ PER PERSON \$12.00

## COLD CANAPÉ

- Oyster shots and spoons: Bloody Mary, Champagne and finger lime, sesame and shallot, natural with wakami
- Tuna or avocado sushi roll
- Dill gravalax on wattle seed blinis
- Saku tuna in sesame seeds – ponzu sauce
- Omelette rocket pesto and roast capsicum rolls
- Vietnamese cold rolls – chicken and vermicelli
- Rare beef, asparagus and horseradish wrap
- Swimmer crab and avocado tartlet
- Smoked peppered mackerel - apple and fennel remoulade
- Thai kangaroo – green papaya salad – nam jim
- Tiger prawn san choy bow – served in bamboo boat

## HOT CANAPÉ

- Prawn and coriander wonton
- Grilled chorizo with rocket and baby bocconcini
- Barramundi and vegetable spring rolls
- Chicken and pork san choy bow spring rolls
- 5 spice duck & vermicelli spring rolls
- Fish cakes – ginger and lime glaze
- Spinach & feta cheese pastries
- Lamb kofta, hummus and pita
- Char sui pork, grilled scallop and pineapple chilli jam
- Sun dried tomato and mushroom arancini
- Salt and spice calamari skewers
- Chicken satay – macadamia satay sauce
- Karaage chicken – chilli plum sauce
- Tempura tiger prawn – wasabi mayonnaise
- Chicken gyoza
- Beef tenderloin cube with hollandaise sauce







# Cocktail Parties - Canape Menu

## PREMIUM CANAPÉ AND FORK DISHES - \$6.00

- Sugar cane prawn sticks with sweet chilli sauce
- Peking duck – shallot pancake – hoi sin sauce
- Lamb cutlets with mint yoghurt
- Salt and pepper quail – watermelon rind salsa
- Warm duck salad with Thai noodle in bamboo boat
- Butter chicken with rice
- Pulled pork taco – jalapeno slaw and tomato relish
- Beef slider – onion jam, cheddar, mustard, special sauce
- Lamb tangine with couscous
- Black bean and chilli beef with egg noodles
- Yellow curry with mackerel, rice noodles and veg
- Crumbed whiting, chips, tartar sauce in a noodle box
- Prawn and leek risotto



## SWEET CANAPÉ - \$4.00

- Panacotta shots
- Benoffee tart
- White chocolate and raspberry mousse tuille
- Mini wattle seed pavlova's
- Cocoa dusted chocolate and macadamia fudge
- Mini lamington

## SWEET CANAPÉ - \$2.00

- Choc dipped strawberries
- Rum balls

## COCKTAIL PARTY'S PLATTERS

These platters are priced to suit 20 people, please discuss the best option for your event

### Dips and breads \$65.00

- Selected fresh breads with dips – guacamole, sweet potato, pesto and spiced capsicum and cream cheese

### Antipasto \$165.00

- Smoked salmon, leg ham, spicy Australian salami, marinated vegetables, pate, olives, omelette rocket and pesto roulade's, dolmades, bocconcini and spiced macadamia's – accompanied by fresh selected breads

### Cheese and fruit platters \$125.00

- Premium Australian Gallo cheese's from Atherton, fig chutney, fresh and dried fruits and crackers





# Buffet Menus

## AVAILABLE LUNCH AND DINNER

### BBQ MENU \$45.00pp

- Freshly baked variety of breads with butter

#### Chilled Seafood:

- Cooked local prawns with seafood sauce

#### From the BBQ:

- Minute steaks
- Beef sausages
- Chicken satays
- Spanish mackerel fillet

#### Accompaniments:

- Mustard, tomato salsa, lemon myrtle sweet chilli sauce, tomato sauce

#### Salads:

- Potato salad - home made mayo, shallots & red capsicum
- Coleslaw - vinaigrette dressing – garnished with broccoli & macadamias
- Tossed garden salad - lemon aspen dressing
- Greek salad - Feta cheese, tomato, cucumber, olives & iceberg lettuce, basil garlic dressing

#### Tropical Fruit platters

### TROPICAL PRODUCE EXPERIENCE \$66.00

- Fresh Bread selection
- Butter, avocado dip

#### Cold selection:

- Tablelands smallgoods and Mungalli cheeses
- Cold smoked tuna – green papaya salad
- Endeavour prawns – cocktail sauce
- Seared tablelands beef and Thai noodle

#### Hot buffet:

- Local Morganbury pork loin roast with macadamia and dried mango stuffing
- Whole baked nannygai wrapped in paperbark – lemon myrtle dipping sauce
- Roast Mareeba Chicken pieces with lime and vanilla
- Roast Tolga potato and pumpkin

#### Salads:

- Fresh greens from Mt. Molloy
- Tomato and buffalo mozzarella salad
- Chinese cabbage coleslaw

#### Dessert:

- Mango and lime Cheesecake
- Lemon myrtle panacotta
- Fresh tropical fruit platters
- Chocolate and macadamia fudge cake

#### Tablelands coffee and Daintree tea





## TASTE OF AUSTRALIA \$66.00pp

- Fresh crusty bread selection with rocket and macadamia pesto and butter

### Chilled Seafood:

- Eucalyptus Smoked Salmon
- Local Endeavour prawns
- Tropical spice smoked mussels

### From the BBQ:

- Marinated loin lamb chops
- Roast sirloin – mushroom cream sauce
- Fresh grilled mackerel with lime and coriander
- Chicken or Kangaroo satays

### Served with:

- Baked sweet potato's
- Lemon myrtle infused basmati rice

### Accompaniments:

- Bush tomato salsa, lemon myrtle sweet chilli, wild lime chilli sauce and cocktail sauce

### Salads:

- Potato salad - homemade mayonnaise, shallots & red capsicum
- Tossed salad - cherry tomatoes,
- Spanish onion, cucumber & snow pea sprouts – lemon aspen macadamia nut dressing

### Dessert:

- Tropical Fruit platters
- Wattle seed pavlova

## A WORLD OF FLAVOURS \$80.00pp

- Fresh Bread selection with butter, hummus and guacomole

### Chilled Seafood and Antipasti:

- Fresh shucked oysters, Ocean trout gravlax, tiger prawns,
- Thai calamari salad, pate, spiced olives, Marinated vegetables, dolmades, pastrami and salami

### Hot selection:

- Prime beef tenderloin – salt and pepper crust
- Grilled Asian spiced swordfish
- Sweet soya chicken cutlets
- Salt and pepper prawns
- Butter chicken
- Lamb tagine
- Jasmine rice
- Potatoes Lyonnais

### Salads:

- Green vegetable and pine nut salad
- Greek salad – feta, tomato, cucumber, olives, iceberg lettuce and basil dressing
- Capresse salad

### Dessert:

- Seasonal fruit platters
- Chocolate brownie torte
- Tiramisu
- Passionfruit cheesecake slice

### Coffee and selected teas





# Beverage packages & on consumption prices

## BEVERAGE PACKAGE # 1

- \$24.00 – 2 hours
- \$32.00 – 3 hours
- \$40.00 – 4 hours
- \$44.00 – 5 hours

- Rothbury Semillon Sauvignon Blanc
- Rothbury Cabernet Merlot
- Australian Sparkling
- Australian Standard beers
- Soft Drinks and Juice

## BEVERAGE PACKAGE # 2

- \$30.00 – 2 hours
- \$38.00 – 3 hours
- \$46.00 – 4 hours
- \$52.00 – 5 hours

- Dunes & Green sparkling
- Taylors 'Promised Land' Semillon Sauvignon Blanc
- Taylors '80 Acres' Shiraz
- Australian beers
- Soft Drinks and Juice

## BEVERAGE PACKAGE # 3

- \$36.00 – 2 hours
- \$46.00 – 3 hours
- \$54.00 – 4 hours

- Stomp sparkling verdelho
- Stonefish sauvignon blanc
- Juliet pinot grigio
- D'Arenberg d'Arry's Original Grenache Shiraz
- Norfolk Rise Merlot
- Australian and imported premium beers
- Soft Drinks and juice

## ON CONSUMPTION AND CASH BAR – MINIMUM \$25.00 SPEND REQUIRED

- Standard beers \$7.00
- Premium Australian beers \$8.00
- Orange Juice \$3.00
- Mineral Water & soft drinks \$3.00
- Basic spirits & mixer \$8.00
- Champagne Cocktail with Hibiscus Flower \$8.00
- Cosmopolitan \$9.00
- Mojito, Lychee Martini \$10.50
- Mango Daiquiri \$9.50

## WINES PER BOTTLE

- Rothbury Estate – sparkling, white and red \$34.00
- Dunes & Green Sparkling \$40.00
- Stomp Sparkling Verdelho \$55.00
- West Cape Howe Chardonnay \$55.00
- Taylors 'Promised Land' Semillon Sauvignon Blanc \$40.00
- Juliet Pinot Grigio \$50.00
- Taylors '80 Acres' Shiraz \$40.00
- D'Arenberg d'Arry's Original Grenache Shiraz \$55.00

See our full list for further choices







# Lunches

## OPTION # 1

### SUPER SANDWICH STAND UP BUFFET

\$16.00pp

#### Select 3 sandwich options

- Roast chicken, mayo and salad on focaccia
- Cream cheese, sundried tomato, pesto and rocket bagel
- Smoked salmon and brie baguette
- Salami, gruyere and pickles on rye
- Ham, cheese and tomato relish focaccia
- Avocado, carrot, bean shoot and mango chutney wrap
- Chicken Caesar wrap

#### With 2 salad options \$22.00pp

- Greek salad
- Rocket and parmesan
- Green vegetable with sesame
- Tomato and boconcini
- Potato with Dijon mayo
- Sweet potato and almond

## OPTION # 2

### BUILD YOUR OWN GOURMET BURGER BAR

\$27.50pp

#### Includes:

- Featuring, white and wholemeal rolls, Turkish pita pockets, focaccia and mountain wraps.
- Beef patties, chicken fillet, grilled mackerel, felafel, and spiced grilled lamb
- Cheddar, shredded Mozzarella and buffalo boconcini
- Pickles, tabouli, jalapenos, lettuce, rocket, tomato, cucumber, onions and avocado.
- Selected sauces to include;
- Tomato, chilli, aioli, houmous and tartare

## OPTION # 3

### ANTIPASTO PLOUGHMAN'S BUFFET

\$25.00pp

- Fresh baked pasta durra and focaccia loaves
- Platters of ham,
- Salami's and pastrami
- Roast chicken pieces
- Smoked salmon
- Olives, dolmades, fetta and marinated vegetables
- Vegetable and prosciutto frittata
- Rocket and parmesan salad

\*Add on to the above menus: - Premium Gallo cheese, fruit, lavosh, crackers and fig chutney \$7.00  
- Selected cakes and slices \$6.00 - Coffee, Selected Tea's, Juice and Water Station \$6.00





# Lunches

THE FOLLOWING BANQUET MENUS WILL SUIT CONFERENCES AND MEETINGS AS WELL AS SOCIAL LUNCHES, EVENTS, GROUPS AND WEDDINGS FOR SIT DOWN PREMIUM LUNCH PLATTERS TO SHARE

## BANQUET LUNCH # 1 \$36.00 – 2 course

- Variety of breads in a clothed basket with basil and macadamia nut pesto, Butter
  - Smoked salmon
  - Sand crab and avocado tartlets
  - Chilled tiger prawns
  - Roast seasoned chicken pieces
  - Champagne Ham,
  - Rare roast beef,
  - Australian salami,
  - Marinated vegetables,
- 
- Greek salad
- 
- Premium Australian cheese, fig chutney, seasonal fruits and crackers



## BANQUET LUNCH # 2 \$49.00 – 2 course

- Clothed basket of fresh breads – rocket and macadamia pesto, butter, dukka and olive oil
  - Avocado and pickled vegetable sushi
  - Smoked salmon
  - Fresh chilled Tiger prawn
  - Vietnamese chicken cold rolls
  - Saku tuna – wakami and ponzu
  - Omelette roast capsicum rolls
  - Honey smoked leg ham,
  - Dolmades
  - Marinated olives
  - Caprese salad
- 
- Greek Salad
  - Potato salad
- 
- Premium Australian Brie and cheddar – fig chutney, lavosh and seasonal fruits
  - Flourless chocolate and macadamia cake and fresh cream

