

## Beverage Packages

### Standard Packages

Includes ;Victoria bitter, Four x Gold, Cascade Premium Light  
Wolf Blass Bilyara shiraz and Chardonnay, Wolf Blass Bilyara Sparkling  
Soft drinks and fruit juice

|                |                    |
|----------------|--------------------|
| 2 Hour Service | \$25.00 per person |
| 3 Hour Service | \$30.00 per person |
| 4 Hour Service | \$35.00 per person |

### Deluxe Package

Includes; Corona, Crown Lager, Four x Gold,  
Jamieson Run Coonawarra Cab Sav, Oyster Bay Sav Blanc, Yellowglen  
Soft drinks and fruit juice

|                |                    |
|----------------|--------------------|
| 2 Hour Service | \$30.00 per person |
| 3 Hour Service | \$35.00 per person |
| 4 Hour Service | \$40.00 per person |

### Additional Options

Beverages can be charged on a consumption basis or a cash bar  
can operate for your guests.



## Inclusions

Exclusive use of the Pool Terrace , featuring views of the Cairns Esplanade

Overnight accommodation in a Deluxe Room

Moet Chandon and Chocolates in your Room on arrival

Full buffet breakfast in the Bushfire Flame Grill

Complimentary reception room hire, including service staff, dance floor

Bridal Table decorated with tulle, candles and exclusive  
Personalised menus  
(set menu only)

Early Check in from 10am, subject to availability  
Late Check out at 2pm

### Additional Considerations

Infants (1 – 3 yrs old) Complimentary

Children 4 – 12 years 50% off Full Prices & Free Soft Drinks

Entertainers Free Soft Drinks, special catering meal

Pacific Dream Wedding Package based on

Minimum 40 guests

Pacifica Buffet \$ 59.00 per person

3 Course Plated \$75.00 per person

All Prices include GST, are in Australian Dollars  
valid until December 2010

**Minimum 40 guests (Adults)**



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## Pacific Dream Wedding Package



*We create memories that last a lifetime*

## 3 Course Plated Menu

(Please choose one from each Section)

### Entrée

North Queensland Tiger Prawns on a Crispy Oriental Salad with Honey and Saffron

Chicken liver parfait, Onion Jam, Herb Salad, Brioche

Beetroot Salmon Gravalax Tartar with Cucumber salad, Sour Cream and Buxton Caviar

Blue Swimmer Crab Gateaux with Avocado, Roma Tomato and Herb Salad

Seared Scallops with Wild Rocket, Shaved fennel and Parmesan Salad, White Truffle Oil

Sweet Potato and Roast Sesame Seed Soup with a Cumin Pastry Twist (V)

Grilled Mediterranean Vegetable Carpaccio with aged Balsamic Syrup and Sweet Basil (V)

### Main Course

Char-Grilled Beef Fillet with Herbed Nicola Potato, Pancetta wrapped Asparagus, And Slow Roasted Tomato.

Verde Crusted Rump of Lamb, Root Vegetable Gratin, Baby Spinach, Gold Eschallots and Port Wine Jus

Baked Supreme Of Chicken pocketed with King Island Brie, Roasted Macadamia and Davidson Plum Jus

Pan Roasted Duck Breast, Purple Congo Potato, Steamed Asian Green, Orange and Five Spice Jus

Pork Tenderloin wrapped in Kaiserflesh, Apricot and Walnut Stuffing, Rosemary Fondant Potato and Sugar Snap Peas

Grilled Tasmanian Salmon, Warm Salad of Kipfler Potato, Red Onion, Chorizo and Baby Spinach

North Queensland Wild Caught Barramundi, Soft Herb Crust, Wild Rocket Potato Mash, Capsicum Tomato Coulis

Wild Mushroom Risotto, Grilled Asparagus, Shaved Parmesan and Black Truffle Tapenade (V)

Thai Yellow Curry with Eggplant, Sweet Potato and Spinach, Jasmine Rice , Cucumber Sambal (V)

### Dessert

Praline Parfait with Mango, Raspberries , Crisp Biscotti

Lemon Myrtle and Passionfruit Brulee Tart, White Chocolate Ganache, Macadamia Crisp

White and Dark Chocolate Satin Mousse, Rosella Coulis

Citrus and Cardamom Quark Slice, Pistachio Toffee

Steamed Whiskey, Date and Pecan Pudding, Caramel Sauce and Vanilla Bean Ice-Cream

Seasonal Sliced Tropical Fruits and Assorted Australian & International Cheeses



## Pacifica Buffet Additions

Enhance your Pacifica Buffet with the Finest Australian Seafood on Ice or our famous Roast Carvery.

### Roast Carvery

Select one of the following:

Victorian Lamb Stuffed with Pine Nuts and Basil

Grain Fed Sirloin with Onion Marmalade and Horseradish Cream

Pork with Apricot and Walnut Stuffing & Apple Sauce served with Roasted Vegetables

### Seafood on Ice

Gulf Prawns

Premium Oysters in the Shell

Cured Tasmanian Salmon Gravalax

Served with Tartare, Remoulade Sauces and Lemon

### Seafood and Carvery Combination

Seafood on Ice and One Carvery choice

#### Prices

**Roast Carvery** \$10.00 per person

**Seafood on Ice** \$12.50 per person

**Seafood and Carvery** \$17.50 per person



## Pacifica buffet

### From the Larder

Antipasto Selection of Grilled & Marinated Vegetables, Olives & Cheeses

Charcuterie platter of finely sliced Cured, Roasted & Smoked Meats

Country style Chicken Drumettes

Duck Liver Parfait

Served with a selection of Freshly Baked Breads including Sour Dough, Vienna & Turkish Loaves

### Salads

(Please choose any five Salads)

Traditional Caesar

Mixed Green Salad

Greek Penne Pasta

Brazilian style Slaw

Cucumber, Sweetened Fennel Vinegar

Crisp Austrian slaw

Cherry Tomato, Spanish Onion & picked Basil

Cocktail Chat Potato with Pesto Dressing

Spiced Pumpkin, Chickpea & Yoghurt

Grilled Vegetable and Couscous

Accompanied by a selection of dressings, sauces, chutneys & pickles

### Hot Selection

(Please choose any three from below)

Teriyaki Chicken on a bed of Asian Greens

Pan Fried Reef Fish Fillet with Roma Tomato, Kalamata Olives and Parsley

Beef/Vegetable Lasagne with Pomodoro Sauce

Chicken Piccata Parmesan

Tortellini filled with Ricotta and Spinach

Italian Meatballs with grilled Eggplant, Black Olives, Chipotle Pepper & Sweet Basil

Wok Fried Egg Noodles with Pork and Shrimp

Beef Rendang Curry with Jasmine Rice

South West Fried Chicken with Cajun Spices

Minute Steak with Wholegrain Mustard Sauce

Beef Stroganoff with Braised Rice

Thai Yellow Chicken and Sweet Potato Curry with Jasmine Rice

### Dessert

Selection of desserts from our own patisserie kitchen

Selection of Fresh Tropical Fruits in Season

Australian Farmhouse Cheeseboard including King Island and Local Cheeses, Dried Fruits and Nuts

A Selection of Fine Teas and Freshly Brewed Coffee