

OAK & VINE

CAIRNS

EVENT MENU

#oakscairnshotel



EVENTS AT OAK & VINE

Offering amazing views of Cairns and the Coral Sea, delicious platters and stunning cocktails, Oak & Vine Cairns is the perfect venue to host a range of events.

Oak & Vine Cairns

59-63 Esplanade Cairns, 4870

E: fbmcairns@theoaksgroup.com.au

T: (07) 4281 6938

GENERAL INFORMATION

VENUE HIRE

Oak and Vine Cairns function space incurs a minimum spend that is consumable at the time of the event.

15 - 20 Guests	\$1000 Minimum Spend
20 - 40 Guests	\$2000 Minimum Spend
40 - 60 Guests	\$3000 Minimum Spend



GENERAL INFORMATION

Function space is capped at maximum 60 guests.

Hire of the function space incurs a minimum spend, dependent on number of guests. A deposit is required to secure the function space and must be paid 5 business days before the event. Any deposit is consumable and non-refundable and will contribute to cover food and drink package. Date of event will not be reserved until payment of deposit is received.

Final guest numbers must be confirmed 7 days prior to the commencement of the event.

All event guests are the responsibility of the event organizer. Guests must behave in a respectful and responsible manner while using the restaurant and hotel facilities. Staff reserve the right to refuse service to any guests and revoke any remaining beverages. If this occurs, no refund will be provided.

Oak & Vine Cairns is strictly a non-smoking venue.

Any guests Under 18 years of age must be accompanied by a supervising adult.
After 9pm no Under 18s are permitted in venue.

We encourage guests to bring their own decorations to personalize the space, however use of glitter/confetti filled balloons is not allowed. The use of these will incur a \$250 cleaning fee to be paid at time of event.

Any décor (balloon garlands, signs etc.) must be removed from site the same day.
No responsibility is taken for any items left overnight at our venue.



PLATTERS AND BOARDS

Each board feeds 20 as light snacks

CHARCUTERIE BOARD

Mixed selection of cheddar, blue and brie, salami, prosciutto, marinated olives, mixed fruit, nuts, dried fruit and cracker assortment.

\$190

TASTING BOARD

Mixed selection of the best from our entree menu; satay chicken skewers, salt and pepper squid, Korean style chicken wings and spring rolls

\$230

VEGETARIAN BOARD

Charred corn ribs (GF), spring rolls (V), dips and bread, dried fruit and nuts, marinated olives and fresh tropical fruit.

\$190

INDIVIDUAL BOARDS

Each individual board contains 20 pieces

GRILLED CORN RIBS V | GF

Smothered in chilli and lime butter

\$65

KOREAN STYLE CHICKEN WINGS

Sticky wings with avocado ranch dressing

\$75

TEMPURA PRAWNS

Crispy battered prawns with lemon and Japanese tartar

\$80

CRISPY FRIED SQUID

Crispy squid tossed with fried curry leaves, sesame, ginger and chilli

\$90

CHICKEN SATAY SKEWERS GF

Grilled chicken with house satay and pickled cucumber

\$95

DRINKS PACKAGE

2 HOUR PACKAGE | \$49 PER PERSON

3 HOUR PACKAGE | \$69 PER PERSON

GREAT NORTHERN SUPER CRISP STUBBIES

GREAT NORTHERN ORIGINAL STUBBIES

20 KNOTS SAUVIGNON BLANC

20 KNOTS SHIRAZ

20 KNOTS SPARKLING CUVÉE

FRUIT JUICES

SOFT DRINKS

House spirits may be included in package on consumption basis. House spirits include:

GORDON'S GIN

SMIRNOFF VODKA

BATI WHITE RUM

JOHNNIE WALKER RED LABEL

EL JIMADOR TEQUILA

