

# Complete Wedding Co-ordination

We would like to extend an invitation to you to meet with our Wedding Co-ordinator and discuss your Wedding Day. We will personally assist you to plan your Wedding from the initial booking through to the Special Day itself.

## Ceremony

The Gazebo located on our tropical pool deck is the perfect location for an outdoor ceremony. Our spacious, light filled Lobby with unique old world charm is also a popular ceremony venue. Red carpet, registration table with white linen and chairs will be provided. If you require assistance organising a Marriage Celebrant, String Quartet, Flowers or any other aspect of your Ceremony, please ask.

A set up fee of \$460.00 applies.

## Pre-Dinner Drinks

The hotel's opulent Lobby area can host up to 300 guests. Our Chef's selection of canapés will be served complimentary with the beverages.\*

## Reception

From a small, intimate wedding to a party of 300, the hotel has a venue to suit. The set up of your chosen venue will include white linen, bridal valance, silver candelabras, personalised menus (4 per table), gift and cake tables, red carpet, dance floor and staging, microphone and lectern and feature lighting.

Room Hire will be waived for bookings of 60 or more guests.

## Accommodation

Complimentary overnight accommodation with champagne on arrival and breakfast the following morning will be offered to the Bride and Groom. A special discounted accommodation rate is offered to guests attending the wedding (subject to availability).\*

*\* applicable to Weddings with 80 or more guests in attendance.*

## Anniversary

Remember how wonderful your Special Day was by enjoying a complimentary Dinner for Two in Coco's Restaurant on your First Wedding Anniversary.\*

## Flowers

We are happy to provide referrals to specialist florists for all your floral requirements from bouquets to corsages.

## Transport

Horse drawn coaches, limousines, racy sports cars - whatever your preference, we can assist with arrangements. Prices vary depending on location and mode of transportation.

## Photographs

The hotel's tropical pool area and opulent Lobby are perfect locations for wedding photographs. We would be happy to provide recommendations for a photographer and/or videographer to suit your budget.

## Entertainment

From a Disc Jockey to a String Quartet to a Six Piece Band - our Wedding Co-ordinator can recommend Entertainers to suit your Wedding style.

*\* applicable to Weddings with 80 or more guests in attendance*

# Buffet Menus

minimum 30 Guests

\$62.50 / person

## Buffet Menu 1

Bake House Selection of High Tin Loaves and Dinner Rolls

### Cold Selection

(Chefs Selection of Five Salads)

*Accompanied by assorted Vinaigrettes, Dressings and Dips*

### Main Affair

Harissa-Grilled Chicken with Eggplant and Vegetable Cous Cous  
Roasted Tenderloin of Beef, Sautéed Mushrooms and Thyme Jus  
Grilled Snapper Fillets, Crab Brandade and Seafood Béurre Blanc  
Pappardelle tossed with Grilled Vegetables, Tomato and Spanish Chorizo  
Panache of Seasonal Vegetables

### Dessert Selection

Specialties from our Hotel Pastry Shop including:-

Gâteaux, Cakes, Tarts, Mousses

Tropical Fresh Fruit Salad

Filtered Coffee and Tea

### Special Up-Grade

Please feel free to review the additional 'Buffet Option Selection' to further enhance your Choice

# Buffet Menus

*minimum 30 Guests*

*\$69 / person*

## Buffet Menu 2

Bake House Selection of High Tin Loaves and Dinner Rolls

### Cold Selection

(Chefs Selection of Five Salads)

*Accompanied by assorted Vinaigrettes and Dressings*

### Main Affair

Roast Beef Tenderloin, Potato and Horseradish Fritters, Peppered Jus

Baked Barramundi with Prawn Mousse, Bok Choy and Ginger

Pan-seared Chicken Breast with 'Mungalli Creek' Feta, Tomato and Olive Caponata

Stir-fried Noodles with Five Spiced Duck, Asian Greens and Crispy Shallots

Panache of Seasonal Vegetables

### Dessert Selection

Specialties from our Pastry Shop including:-

Gâteaux, Cakes, Tarts, Miniature Pastries and Mousses

Tropical Fresh Fruit Salad and Strawberries

Filtered Coffee and Tea

### Special Up-Grade

Please feel free to review the additional 'Buffet Option Selection' to further enhance your Choice

# Buffet Menus

*minimum 30 Guests*

*\$69 / person*

## Buffet Menu 3

Bake House Selection of High Tin Loaves and Dinner Rolls

### Cold Selection

(Chefs Selection of Five Salads)

*Accompanied by assorted Vinaigrettes and Dressings*

### Main Affair

Roast Beef Tenderloin, Milawa Blue Cheese Beignets, Sage and Merlot Jus

Baked Chicken Breast with Pancetta and Pine Nuts, Green Pea Velouté

Grilled Barramundi with Potato and Smoked Cod Champ, Lemon-Caper Sauce

Paella of Squid and Grilled Prawns, Aioli and Basil Dressing

Roasted Root Vegetables Drizzled in Rosemary infused Olive Oil

### Dessert Selection

Specialties from our Pastry Shop including:-

Gâteaux, Cakes, Tarts, Miniature Pastries and Mousses

Sliced Tropical Fresh Fruits

Filtered Coffee and Tea

### Special Up-Grade

Please feel free to review the additional 'Buffet Option Selection' to further enhance your Choice

# Buffet Menus

minimum 30 Guests

\$72 / per person

## Buffet Menu 4

Bake House Selection of High Tin Loaves and Dinner Rolls

### Cold Selection

(Chefs Selection of Five Salads)

*Accompanied by assorted Vinaigrettes and Dressings*

### Main Affair

Baked Barramundi Fillet, Clam and Prawn Fricassée, Fig and Lemon Chutney  
Roast Chicken Breast, Risotto of Sweet Corn and Butternut Pumpkin, Coriander Jus  
Beef Tenderloin, Yorkshire Pudding and Truffle Jus  
Seared Tasmanian Atlantic Salmon, Capsicum Sauce, White Bean Puree and Chive Oil  
Hot Buttered Beans, Asparagus and Baby Corn

### Dessert Selection

Specialties from our Pastry Shop including:-

Gâteaux, Cakes, Tarts, Miniature Pastries and Mousses  
Sliced Tropical Fresh Fruits

Filtered Coffee and Tea

### Special Up-Grade

Please feel free to review the additional 'Buffet Option Selection' to further enhance your Choice

# Buffet Option Selection

## Iced Seafood Display

\$15 / person

Seafood Display of Trawler Prawns (3), Premium Oysters (2) and Shovel Nose Bugs (1)  
*with appropriate Condiments*

Iced Seafood Display can be limited to one, two or three items (as above)

\$POA

## Smoked Tasmanian Salmon and Gravalax Display

\$12 / person

Premium Tasmanian Salmon and Flavoured Gravalax served with appropriate Garnishes, Citrus Segments and infused Oils

## Sushi and Sashimi Selection

\$12 / person

A Selection of Sushi and Sashimi including Tekka Maki, Kappa Maki, Salmon Sushi, Prawn Sushi, Oshinko, Soy and Wasabi

## Soba Noodle Station

\$6 / person

Including Cold Soba Noodles, Soba Tsuyu, Wasabi and Spring Onions

## Premium Australian Cheese

\$10 / person

A Selection of Australian Quality Cheese served with Dried Fruits, Oven Roasted Nuts, Crackers and Homemade Bread

## Carvery Station

A Chef in full Uniform manning the Carvery Selection for your guests

- Spit Roasted Oregano 'Rubbed' **Lamb** with Lemon and Extra Virgin Olive Oil  
Accompanied by Mint Sauce and Salsa Verde

\$8 / person

- Prime Rib of **Beef** with Yorkshire Pudding and Red Wine Sauce  
Accompanied by Assorted Mustards and Horseradish

\$8 / person

- Roast **Suckling Pig** Basted in Pineapple, Soy and Honey served with Apple and Walnut Chutney  
Assorted Mustards and Pickles

*minimum 40 guests*

\$9 /person

## **Optional;**

Choose 2 of the above

*minimum 50 Guests*

\$12 / person

# Banquet Set

\$63 / person

## Menu 1

### Soup

Clam and Potato Chowder, Parsley Croutons

### Main

Confit Chicken Breast, Warm Nicola Potato Crush, Grilled Asparagus and Pan Jus Δ

### Dessert

Lemon and Lime Tart, Double Cream and Raspberry Sauce

Freshly Brewed Coffee

## Menu 2

\$64.50 / person

### Soup

Tasmanian Salmon, Potato Brioche, Cream Fraiche and Salmon Caviar

### Main

Roasted Rib-eye of Beef with Garlic Prawns  
Gold Potato Puree, Horseradish Cream and Shiraz Jus

### Dessert

Lemon Custard Pudding, Cherry-Port Compote, Double Cream

Freshly Brewed Coffee

# Banquet Set

\$65.50 / person

## Menu 3

### Entrée

Peppered Beef Tenderloin, Greek Salad, Lemon and Herb Dressing

### Main

Seared Barramundi Fillet, Clam-Saffron Risotto  
Roast Tomato Puree, Basil infused Olive Oil

### Dessert

Chocolate Brownie, Hazelnut-Frangelico Anglaise, Tropical Fruit Chips

Freshly Brewed Coffee

## Menu 4 *served alternately*

\$67.50 / person

### Entree

King Prawn and Snow Pea, Sun Dried Tomato and Chive Salad, Lime Dressing

### ***alternating***

Asian Style White Chicken Slaw, Vietnamese Mint, Nouc Nam Dressing

### Main

Grilled Chicken Breast, Risotto of Butternut Pumpkin  
Wild Rocket Leaves, Chicken Gravy

### ***alternating***

Roast Fillet of Beef, Pumpkin and Sweet Potato Frits  
Yorkshire Pudding, Béarnaise and Merlot Jus

### Dessert

Baked Lemon and Lime Tart, Chantilly Cream, Raspberry Sauce

### ***alternating***

Milk Chocolate Parfait, Hazelnut Biscotti and Cherry Compote

Freshly Brewed Coffee

# Banquet Set

\$75 / person

## Menu 5 *served alternately*

### Entree

Chilled Seafood Salad with Salmon Roe, Coconut-Coriander and Mango Dressing

### ***alternating***

Peking Duck Terrine, Chinese Water Crepes and Hoisin Sauce

### Main

Roasted Barramundi Fillet, Basil Gnocchi, Asparagus and Champagne Sauce

### ***alternating***

Slow Roasted Beef Tenderloin, Onion Crumbs, Truffle Paris Potato Mash, Shiraz Jus

### Dessert

White Chocolate Baked Cheese Cake, Seasonal Berry Compote, Chocolate Chip Wafer

### ***alternating***

Pistachio Semi Freddo, Pineapple Saffron Sauce, Meringue Kisses

Freshly Brewed Coffee

# Beverage Packages

Prices listed below are effective from 1 July 2008 to 31 June 2009

## Basic Beverage Package

Hardy's Collection Brut Reserve <i>SE Australia</i>	1 hour	~ \$22.50 / person
Hardy's Collection Sauvignon Blanc <i>SE Australia</i>	2 hours	~ \$27.50 / person
Hardy's Collection Shiraz Cabernet <i>SE Australia</i>	≈ 3 hours	~ \$33.00 / person
Victoria Bitter	4 hours	~ \$36.50 / person
Cascade Premium Light	4.5 hours	~ \$38.00 / person
Orange Juice	5 hours	~ \$40.00 / person
Soft Drinks		

## Deluxe Beverage Package

Sir James Brut de Brut <i>Reynella SA</i>	1 hour	~ \$28.00 / person
Woodcroft Sauvignon Blanc <i>Barossa SA</i>	2 hours	~ \$35.00 / person
Woodcroft Shiraz <i>Barossa SA</i>	≈ 3 hours	~ \$39.00 / person
Crown Lager	4 hours	~ \$45.00 / person
Cascade Premium Light	4.5 hours	~ \$46.50 / person
Orange Juice	5 hours	~ \$48.00 / person

# Glossary of Menu Terms

<b>Anglaise</b>	Old fashioned egg custard
<b>Byaldi</b>	Spicy vegetable dish containing eggplant and tomato
<b>Compote</b>	Stewed fruit or vegetable puree
<b>Confit</b>	To preserve or conserve. The process of making confit involves meat cooked in its own fat and stored in its own fat or juices
<b>Farfalloni Pasta</b>	Bow tie shaped pasta
<b>Fondant</b>	Potato cooked in stock
<b>Fricassee</b>	Sauté cut of meat with the addition of cream
<b>Frits</b>	Potato chips
<b>Jus</b>	Reduction of natural meat juices exuded during cooking
<b>Kappa Maki</b>	Cucumber nori roll
<b>Macerated</b>	Marinated in a liqueur
<b>Mead Essence</b>	Honey flavoured liqueur
<b>Mélange</b>	A mixed arrangement
<b>Panzanella</b>	Mediterranean type salad with bread croutons
<b>Pasta Fagioli</b>	Pasta & bean soup
<b>Pistou</b>	Better known as pesto. Basil, pine nut and parmesan cheese condiment
<b>Porcini</b>	Expensive Italian mushroom
<b>Reggiano</b>	Brand of Parmesan cheese
<b>Rosti</b>	Swiss potato cake similar to hash brown
<b>Soba Tsuyu</b>	Sauce used for soba noodle consisting of soy sauce, Bonito flakes and a variety of Asian ingredients
<b>Tekka Maki</b>	Tuna nori roll



Mii Spa at The Sebel Cairns is delighted to offer a peaceful and friendly haven in preparation for your special day. Classic and comfortable, timeless and elegant, tropical and refreshing, our serene sanctuary is the consummate Spa environment.

The healing hands of our dedicated therapists will support you to achieve your skin care goals with technologically advanced products, high performance treatments and professional advice. With therapeutic massages and complementary therapies, we are the committed partners to support you on a path to vitality and wellness for your Wedding Day and future life.

Surrender to our unforgettable signature Spa rituals that embrace ancient indigenous healing philosophies with the tropical elements of native mint, frangipani and sandalwood. Our heavenly Spa rituals will nourish your soul and awaken your senses in preparation for your Special Day.

Contact Mii Spa at The Sebel Cairns on 07 4050 2124 to talk to one of our therapists to arrange an appointment to plan treatments for your individual needs.

# Wedding Checklist

To ensure that your Wedding at The Sebel Cairns is a memorable success, we ask that you complete the following checklist to finalise all details.

NAME OF BRIDE	_____	PHONE	_____
NAME OF GROOM	_____	PHONE	_____
ADDRESS	_____		
DAY & DATE	_____		
NUMBER OF GUESTS	(INCLUDE BRIDAL PARTY)	_____	
COLOUR THEME	_____		
RECEPTION ITEMS	_____		
Venue	_____		
Ceremony Venue	_____		
Pre-Dinner Drinks Venue	_____		
Reception Venue	_____		
<b>Timings</b>	_____		
Ceremony	_____		
Bridal Party Arrives at Hotel	_____		
Pre-Dinner Drinks	_____		
Guests Move into Room	_____		
Bridal Party Entrance	_____		
Dinner Service	_____		
Speeches	_____		
Cake Cutting	_____		
Bridal Waltz	_____		
Close	_____		
<b>Food and Beverage</b>	_____		
Menu:	_____		
Beverages:	_____		
Dietary Requirements (vegetarians, etc)	_____		
<b>Details</b>	_____		
Master of Ceremonies Name	_____		
Type of Entertainment (meal required?)	_____		
Photographer (meal required?)	_____		
Videographer (meal required?)	_____		
Children (highchairs?)	_____		
Transport to Venue	_____		
Stage for Bridal Table	_____		
Dance Floor	_____		
Lectern & Microphone for Speeches	_____		
Gift Table (who will take home)	_____		
Cake Table (measurements of cake)	_____		
Wedding Guests Autograph Table	_____		
Table Centrepieces	_____		
Place Cards	_____		
Bonboniere	_____		
Flowers	_____		
Archway, candelabras, balloons, backdrop or extra decorations	_____		
Signage to read	_____		
Seating Plan for Outside Room	_____		
	_____		

Guest Accommodation \_\_\_\_\_  
(include check-in & check-out times \_\_\_\_\_  
breakfast & luggage timing) \_\_\_\_\_  
Final Numbers Three Days Prior \_\_\_\_\_  
Account Finalised Three Days Prior \_\_\_\_\_

*Please draw a floor plan of your preferred reception set up below:*

# Wedding Specialists

The following is a list of people we can recommend to assist in your special day

Company	Contact	Details
Wayne Rees <i>wedding celebrant</i>	Wayne	p: 4054 7220
Kay Earl <i>wedding celebrant</i>	Kay	p: 4045 2660
Vivian Reid <i>wedding celebrant</i>	Vivian	m: 0418 879 380 p: 4055 2399
Creative Makeup <i>bridal · special occasion · photography</i>	Lee	m: 0411 496062 f: 4053 6354 e: <a href="mailto:creativemakeup@bigpond.com">creativemakeup@bigpond.com</a>
Posh Photography <i>wedding &amp; portrait photography</i>	Ian Stone	m: 0408 485 322 t: 1800 138 227 e: <a href="mailto:info@poshphotos.com.au">info@poshphotos.com.au</a> w: <a href="http://www.poshphotos.com.au">www.poshphotos.com.au</a>
Ivy Floral Design	Cathy Parks	p: 4031 0031
I Do Flowers	Kerry Woodgate	m: 0408 534 541 t: 4031 7811
Wedding Cakes	Sarah Wyn Jones	p: 4034 1085
Wedding Treasures <i>wedding bonboniere · decorations · special treats · thank you gifts</i>	Paula Jones	p: 4053 5025
Chris Soan Videography	Chris Soan	m: 0422 198 840 p/f: 4055 9140 e: <a href="mailto:chrissoan@myplace.net.au">chrissoan@myplace.net.au</a>
So sure DVD & Video Productions	Harry & Lorraine Southall	m: 07 4051 7256 f: 07 4031 5044 e: <a href="mailto:videos@sosure.com.au">videos@sosure.com.au</a> w: <a href="http://www.sosure.com.au">www.sosure.com.au</a>
Peter Brown Photographer	Peter Brown	m: 0439 674 607 e: <a href="mailto:peter@peterbrownphotographer.com">peter@peterbrownphotographer.com</a> w: <a href="http://www.peterbrownphotographer.com">www.peterbrownphotographer.com</a>
Rosewood Photography	Anna Rosewood	m: 0410 504 580 p: 4031 9004 f: 4031 9002 e: <a href="mailto:anna@rosewoodphotography.com">anna@rosewoodphotography.com</a> w: <a href="http://www.rosewoodphotography.com">www.rosewoodphotography.com</a>
The Image Makers of Cairns <i>photography</i>	Robert Kellett contact Dana Campbell	p/f: 4041 6912 m: 0438 847 241 e: <a href="mailto:danac@payneindustries.com">danac@payneindustries.com</a>
Balloons, Etc <i>balloons · theming · party goods</i>	Natalie Critchell	p: 4054 6466 m: 0418 188 461 f: 4054 6972
Stageworks <i>audio visual equipment · theming</i>		p: 4047 9200 e: <a href="mailto:sales@stageworks.com.au">sales@stageworks.com.au</a> w: <a href="http://www.stageworks.com.au">www.stageworks.com.au</a>
Spectrum Sounds <i>professional DJ</i>	Wayne Hipgrave	p: 4057 7364 m: 0424 586 521
Paul James <i>professional DJ</i>	Paul	m: 0418 774 706
MEA Entertainment <i>music agency</i>	Jane Linstead Entertainment Consultant	p: 4055 2054 e: <a href="mailto:mea_ent@bigpond.net.au">mea_ent@bigpond.net.au</a>
Tectonic Big Band & Strattie Boys <i>band</i>	Russell Harris	m: 0418 770 694 e: <a href="mailto:info@russellharris.com.au">info@russellharris.com.au</a>
String Quartet	Stella Massey Jennifer Parfenvics	p: 4055 9160 p: 4055 6064
Swinging Alley Cats - <i>band</i>	Jason	m: 0404 380 006