



EVENTS

A photograph of a restaurant interior. The scene is bright and airy, with large windows on the left and right. The ceiling is white with several large, woven, conical pendant lights hanging from it. Numerous green plants are suspended from the ceiling in various styles, including hanging baskets and trailing vines. The walls are a mix of white and exposed brick. In the foreground, there are several tables set with white tablecloths, glassware, and plates. The overall atmosphere is modern and sophisticated.

EVENTS & FUNCTIONS

With an unwavering focus on detail and thoughtfully designed private dining rooms, The Chambers offers versatile spaces suitable for a wide range of occasions.

From corporate board meetings and conferences to lively cocktail events, elegant wedding receptions, and intimate sit-down dinners, we cater to every kind of function.

Our dedicated team of event managers, creative chefs, and attentive front-of-house staff work together to ensure your event surpasses all expectations.

We take immense pride in delivering flawless service, making your experience as wonderful as you envisioned. So, sit back, relax, and let us take care of hosting your most memorable event yet!

Conveniently situated in the Cairns CBD, ample parking bays are available for the general public, making The Chambers easily accessible for all your guests.



INSIDE BAR

Step inside our tropical, warmly inviting bar adorned with timber furnishings and complemented by soft mood lighting.

Despite its intimate size, this charming space can comfortably accommodate up to 30 seated guests or 50 standing.

Impress your guests with the luxury of having a private bar exclusively for your event. Additionally, our built-in sound system allows guests to customise their own music, enhancing the ambiance to their liking.

The inside bar is available throughout the day, whether it's for a delightful breakfast, a leisurely lunch, or an elegant dinner.

If you'd like to see the space in person, we warmly welcome site inspections. Feel free to contact our team, and we'll be delighted to arrange an appointment at your convenience.

The inside bar is available throughout the day, whether it's for a delightful breakfast, a leisurely lunch, or an elegant dinner.

CAPACITY

**30 guests seated
50 guests standing**

PARKING

On street available





THE PATIO & LANEWAY

Uniquely distinct, The Patio stands as a garden bar like no other. Delightfully bordered by a white picket fence, lush greenery, and adorned with enchanting hanging lights, this space presents the perfect setting for standup cocktail events, product launches, birthdays, and various other celebrations.

Equipped with an integrated sound system, outdoor fans, and boasting its own private bar, The Patio offers a mix of occasional high table and low table seating, ensuring a delightful and memorable experience for you and your guests.

Whether it's a bright breakfast, a leisurely lunch, or an enchanting dinner, The Patio welcomes you to revel in its allure at any time of the day. For those who wish to see this captivating space firsthand, site inspections are encouraged. Feel free to reach out to our team and schedule an appointment

Personalization is key, as the host can curate their preferred music, setting the tone for the event.



CAPACITY

40 guests seated

100 guests standing

PARKING

Street parking available





THE URBAN OASIS

(PATIO, LANEWAY & ELSIE'S)

For those seeking a spacious venue to host their event, look no further. This versatile space has accommodated numerous events and special occasions, such as engagement parties, birthday celebrations, product launches, corporate networking gatherings, and elegant wedding receptions.

The appeal of this space lies in its dual offering—a welcoming indoor air-conditioned private room and a charming outdoor garden bar. Enjoy the best of both worlds in this captivating setting.

Equipped with an integrated sound system, outdoor fans, and a private bar, the space provides a seamless experience for guests with occasional high table and low table seating options. Notably, the private dining room is equipped with TV access, adding an extra touch of entertainment.

The Patio, Laneway & Elsie's Private Dining is available

throughout the day, be it a delightful breakfast, a leisurely lunch, or an enchanting dinner.

We warmly welcome site inspections; feel free to contact our team, and we'll gladly arrange an appointment at your convenience.

CAPACITY

100 guests seated

150 guests standing

PARKING

Street parking available





ELSIE'S PRIVATE DINING ROOM



Elsie's Private Dining Room stands as the ultimate venue, catering to both corporate and social gatherings. The highlight of this room is its dedicated large timber boardroom-style table, thoughtfully designed to comfortably accommodate up to 16 guests.

Its features include built-in audio-visual facilities, elegant lighting fixtures, tasteful timber furnishings, and complimentary WIFI access, providing a comprehensive and sophisticated experience.

Throughout its history, Elsie's Private Dining Room has been the chosen venue for a multitude of events and special occasions, ranging from intimate birthday celebrations and hens' nights to professional corporate seminars, stylish cocktail parties, and captivating fashion launches.

The versatility of Elsie's private dining room is evident, as it welcomes bookings for breakfast, lunch, or dinner events. For those interested in exploring this exquisite space in person, we encourage site inspections.

Please feel free to reach out to our team, and we will be more than happy to arrange an appointment at your convenience.

CAPACITY 16 guests seated

PARKING Street parking available



WATKINS PRIVATE DINING ROOM

Watkins Private Dining Room stands as the ultimate venue, perfectly suited for both corporate and social gatherings. The centerpiece of this room is a dedicated large timber boardroom-style table, thoughtfully designed to comfortably seat up to 22 guests.



Its intimate ambiance is enhanced by elegant lighting fixtures, tasteful timber furnishings, and complimentary WIFI access, creating a secluded space on the second floor.

Throughout its history, Watkins Private Dining Room has been the chosen venue for a diverse array of events and special occasions.

From joyous birthdays and memorable hen's nights to professional corporate seminars, lively cocktail parties, sophisticated wine tastings, and more, it has gracefully hosted a wide range of celebrations.

Watkins Private Dining Room is available to book for breakfast, lunch, or dinner events. If you wish to experience the charm of this exclusive space firsthand, we gladly welcome site inspections.

Please feel free to contact our team, and we will be more than happy to arrange an appointment at your convenience.

CAPACITY **22 guests seated**
40 guests standing

PARKING **Street parking available**



INSIDE RESTAURANT

With the ability to accommodate up to 50 seated guests and 100 standing, this enchanting space proves ideal for both intimate sit-down dinners and lively cocktail events.

Fully air-conditioned and offering complimentary WIFI access, the lush ambiance is further enhanced by a built-in audio system, ensuring a delightful experience for all attendees. Over time, this inviting space has gracefully hosted a variety of gatherings, including joyful Christmas parties, cherished birthday dinners, heartwarming baby showers, and professional corporate events.

The inside restaurant welcomes bookings for dinner events, creating a perfect setting for a delightful evening. For those interested in seeing this captivating space in person, we happily welcome site inspections. Feel free to contact our team, and we will be pleased to arrange an appointment at your convenience.

CAPACITY **50 guests seated**
100 guests standing

PARKING **Street parking available**





OUTDOOR DECK

Situated on the ground floor, The Outdoor Deck offers stunning views of Cairns City, providing a delightful al fresco experience.

Versatility is a hallmark of this space, having successfully hosted product launches, birthday celebrations, and intimate sit-down dinners, making it an ideal choice for various occasions.

Equipped with outdoor fans and retractable blinds, the space boasts the convenience of becoming weatherproof with a simple click of a button, ensuring the comfort of your guests regardless of the conditions.

For a delightful dinner event, The Outdoor Deck is the perfect setting. If you wish to explore this scenic venue in person, we warmly welcome site inspections. Feel free to contact our team, and we will be delighted to arrange an appointment at your convenience.

CAPACITY **40 guests seated**
 50 guests standing

PARKING **Street parking available**



For further information please contact our function team on 0439 847 251 or email functions@the-chambers.com.au



BOTTOMLESS BRUNCH

Including 1 choice from our brunch items and a two hour drink package.

BRUNCH MENU - CHOOSE 1

Eggs Benedict

Poached eggs, wilted spinach, house-made hollandaise & English muffin

Josper Grilled Beef Burger

Edge Hill Butchery beef patty, baby gem lettuce, tomato, house-made burger sauce, swiss cheese, crinkle cut sweet pickles on a toasted milk bun served with shoestring fries

Smashed Avocado

Smashed avocado on toast with truffle cream cheese, ricotta, pea, lemon & feta za'atar fritter, coriander gremolata, herb oil, pickled cucumber ribbons & aleppo pepper

Caesar Salad

Lettuce, poached egg, bacon, croutons, shaved parmesan, anchovy & Caesar dressing



**Gluten Free & Vegan options available on request*

**All ingredients may not be listed above, please notify us of any allergies. We cannot cater for any menu changes. Menu and prices subject to change.
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BOTTOMLESS BRUNCH

DRINKS PACKAGES - CHOOSE 1

STANDARD

\$65PP

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Mimosa

Beer

Peroni Red
Great Northern

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose

SILVER

\$75PP

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Aperol Spritz
Mimosa

Beer

Peroni Red
Great Northern
Corona

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose
The Chambers House Pinot Gris
The Chambers House Shiraz

GOLD

\$89PP

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Aperol Spritz
Mimosa
Espresso Martini
Cosmopolitan

Beer

Stone & Wood
Corona
Peroni Red
Great Northern

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose
The Chambers House Pinot Gris
The Chambers House Shiraz

NON-ALCO

\$49PP

2 HOUR DRINK PACKAGE INCLUDING

Mocktails

Lychee spritz
Watermelon mocktail

Beer

Great Northern Zero

Sparkling

Non alcoholic sparkling wine

Soft-drinks & juice

Lemon lime bitters
Coke
Coke Zero
Lemonade
Fresh orange juice



PAINT & SIP BOTTOMLESS BRUNCH

Including Step-by-step painting class instructed by local artist Mel from Vivid Paint Studio, bottomless 2-hour drinks package of your choice and brunch dish or grazing platters*

BRUNCH MENU (10AM & 12:30PM FRI & SAT)

Eggs Benedict

Poached eggs, wilted spinach, house-made hollandaise & English muffin

Josper Grilled Beef Burger

Edge Hill Butchery beef patty, baby gem lettuce, tomato, house-made burger sauce, swiss cheese, crinkle cut sweet pickles on a toasted milk bun served with shoestring fries

Smashed Avocado

Smashed avocado on toast with truffle cream cheese, ricotta, pea, lemon & feta za'atar fritter, coriander gremolata, herb oil, pickled cucumber ribbons & aleppo pepper

Caesar Salad

Lettuce, poached egg, bacon, croutons, shaved parmesan, anchovy & Caesar dressing

GRAZING MENU (2PM, 4PM & 6PM FRI & SAT)

Jamon serrano, pepperoni salami, champagne ham, selection of pickles, cheeses, fruits and dips, sourdough crostini, garlic bread & scotch eggs



PAINT & SIP DRINK PACKAGES

DRINKS PACKAGES - CHOOSE 1, 2 HR PACKAGE

PRICE INCLUDES PAINT CLASS, 2HR DRINK PACKAGE + BRUNCH OR GRAZING PLATTERS

STANDARD

\$120PP (BRUNCH)
\$130PP (GRAZING)

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Mimosa

Beer

Peroni Red
Great Northern

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose

SILVER

\$130PP (BRUNCH)
\$140PP (GRAZING)

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Aperol Spritz
Mimosa

Beer

Peroni Red
Great Northern
Corona

Wine & Sparkling

The Chambers House Sparkling

The Chambers House Sauv Blanc
The Chambers House Rose
The Chambers House Pinot Gris
The Chambers House Shiraz

GOLD

\$145PP (BRUNCH)
\$155PP (GRAZING)

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Aperol Spritz
Mimosa
Espresso Martini
Cosmopolitan

Beer

Stone & Wood
Corona
Peroni Red
Great Northern

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose
The Chambers House Pinot Gris
The Chambers House Shiraz

NON-ALCO

\$105PP (BRUNCH)
\$115PP (GRAZING)

2 HOUR DRINK PACKAGE INCLUDING

Mocktails

Lychee spritz
Watermelon mocktail

Beer

Great Northern Zero

Sparkling

Non alcoholic sparkling wine

Soft-drinks & juice

Lemon lime bitters
Coke
Coke Zero
Lemonade
Fresh orange juice



HIGH TEA

MINIMUM OF 4 GUESTS

Available from 10am Wednesday to Sunday
72hr notice required

\$55PP



FIRST TIER

A selection of sliders and ribbon sandwiches including:

Slow cooked miso pulled pork slider w/ apple & fennel slaw

Smoked salmon, truffle cream cheese & Cucumber finger sandwich

Curried egg & caramelised onion finger sandwich

SECOND TIER

Coronation chicken pancakes w/ sultans & almonds (gf)

Lamb & pistachio meatballs w/ sumac yoghurt

CHAMPAGNE & SPARKLING

Take your high tea to the next level with a cheeky selection of bubbly available. Your choice of:

The Chambers Sparkling | \$10 per glass

Mimosa | \$14 per glass

THIRD TIER

Chocolate & peanut brownie pieces (gf)

Eaton mess, meringue Greek yoghurt chantilly, berries & pomegranate molasses (gf)

Vanilla & cinnamon crême brûlée w/ raspberry (gf)

Freshly baked scones w/ Chantilly cream & jam



ENDLESS TEA AND ONE BARISTA MADE COFFEE

Organic Tea
(English Breakfast & Earl Grey)



2HR BOTTOMLESS SPARKLING | +\$29PP

2HR BOTTOMLESS MIMOSA | +\$35PP

* Requires 72 hours notice

* Gluten free & vegan options available

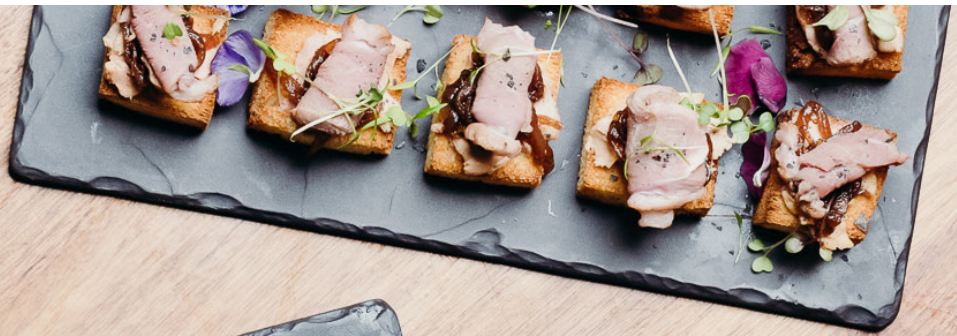
* Other beverage options available on request

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Take your morning and afternoon teas to new heights with a timeless, elegant and scrumptious high tea.







CANAPÉ MENU

- *Three pieces..... 18pp
- *Five pieces 30pp
- *Eight pieces 45pp
- *Ten pieces 55pp
- *Additional canapé 6pp

*All choices excluding fancy canapés.
Fancy canapé 9.5pp. Minimum 20 people.

CANAPÉ GUIDE

3 canapé selections ideal for entrée replacement when complimented by a grazing board

5 canapé selections ideal for main replacement when complimented by a grazing board

8 canapé selections ideal for entrée & main replacement when complimented by a grazing board

10 canapé selections ideal for a full three course meal replacement when complimented by a grazing board

COLD CANAPÉS

Duck breast sous vide and shaved duck breast & onion jam on toasted brioche

Moroccan spiced chicken with cashew nuts wrapped in a saffron & lemon pancake

Kingfish ceveiche jalapeno dressing, avocado purée on a blue corn tostada

Natural oysters served with lemon and salt

Tomato & caramelised onion tarte tatin with basil pesto & fetta (veg)

Chorizo, goats cheese, ratatouille on a parmesan & rosemary shortbread

Salmon belly confit salmon belly, garlic croute, house pickles & oyster mayonnaise

WARM CANAPÉS

Pork belly twice cooked miso roasted pork belly, shiitake ketchup, sweet soy glaze & togarashi

Seared beef truffled polenta chip, goats & ricotta curd, chimichurri

Pan fried scallop lemon and potato purée, crispy prosciutto & caviar

Mushroom arancini wild mushrooms, white bean hummus, parmesan & pesto mayonnaise (veg)

Spiced chickpea fries with harissa & butterbean hummus (gf, vegan)

Chan masala spiced coconut yoghurt (gf, vegan)

Crispy cauliflower Nashville spiced, ranch dressing & pickled red onion salsa (gf, vegan)

Mushroom scallop with cauliflower purée, hazelnut dressing (gf, vegan)

SUBSTANTIAL CANAPÉS

+9.5ea

Lamb cutlets Jospier sealed lamb cutlets, date labneh, fresh pomegranate & peanut crumble

Mini crab & prawn slider with baby gem lettuce & soused onion

Curried pulled pork slider with spinach, onion, bhaji & mango chutney mayonnaise

DESSERT

Petit four assortment of hand-made petit fours

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GRAZING PLATTERS

PLATTERS PRICED TO SUIT 20 PEOPLE

While these platters are priced to suit 20 people, we'll be happy to help discuss the best option for your event.

CHARCUTERIE PLATTER | \$199

Jamon serrano, pepperoni salami, champagne ham, selection of pickles, cheeses, fruits and dips, sourdough crostini, garlic bread & scotch eggs

THE VEGAN PLATTER | \$180

Assortment of market vegetables, selection of pickles and dips, sourdough crostini and crackers

**Gluten Free & Vegan options available on request*



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SIT DOWN MENU

FOR PARTIES OF 10 OR MORE

All meals served as alternate drop. Maximum two choices.

ENTREE

Classic beef tartare quail egg, mustard aioli, house pickles, parmesan crisp & croutons

Miso roasted pork belly shiitake ketchup, sweet soy glaze, pickled jalapeno, edamame purée, peas & togarashi

Pan fried scallops lemon and potato purée, fried kale, crispy prosciutto, fish roe & caviar (gf)

Mixed baby beets white bean hummus, sultana dressing, maple syrup, pine nuts, beetroot caviar & baby watercress (vegan, gf)

Zucchini blossoms goats cheese & ricotta stuffed zucchini blossoms, apple and fennel puree, pine nuts and shaved parmesan

MAIN

Lemon & thyme chicken cutlet chickpea panisse, seared cauliflower two ways, pomegranate infused jus (gf)

Beef fillet | +5pp celeriac and mustard purée, pickled and confit shallots, roasted hasselback kipfler, shimeji mushrooms & beef reduction (gf)

Market fish goats cheese and ricotta stuffed zucchini blossom, warm pearl cous cous, chilli labneh & lemon oil

Chan masala roasted butternut squash & bay purée, onion bhaji, coconut yoghurt raita & pappadams (vegan, gf)

Gnocchi & button mushroom quattro formaggi sauce, toasted fregola, shaved parmesan & crispy kale (veg)

2 COURSE | \$60PP
Main & Dessert

2 COURSE | \$66PP
Entree & Main

3 COURSE | \$79PP
Entree & Main & Dessert

DESSERT

Chocolate mousse dome peanut brittle, house salted caramel ice cream, raspberry gel, dark chocolate truffles & butter scotch sauce

Layered banoffee pie Dulce de leche, biscuit crumb, Chantilly cream, banana & chocolate shard

Roasted fruit crumble oat streusel, house coconut ice cream, lychee whipped ganache & hazelnut praline

Kaffir lime tapioca pudding caramelised rum bananas & coconut jam (vegan)

OPTIONAL

Pre-dinner 3 canapé | 15pp

Select three choices from either the cold or warm canapé menu

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BANQUET MENU

FOR PARTIES OF 10 OR MORE

All made to share in the middle of the table. Great for socialising.

TO SHARE

Charcuterie board jamon serrano, pepperoni salami, champagne ham, rolled nduja, selection of pickles, cheeses, fruits and dips, sourdough crostini, garlic bread & scotch eggs.

MAIN

Slow roasted beef with celeriac and mustard puree, confit shallots & beef reduction

Whole baked salmon pangrattato, sultana dressing & wild Tablelands honey

Middle Eastern slow cooked lamb shoulder +5pp with date labneh, fresh pomegranate with ricotta & goats fetta curd

Roasted pork belly with apple cider glaze & rosemary soft polenta

Chan masala roasted butternut squash and bay puree & coconut yoghurt (vegan)

SIDES

Smoked bone marrow with pangrattato & chimichurri

Moroccan spiced cous cous salad rocket, date labneh & chilli jam (veg)

Mixed baby heirloom carrots with marinated goat fetta & pine nuts (veg)

Mixed wild mushrooms butterbean hummus, shaved parmesan & truffle oil (veg)

Truffle fries shoe-string fries served with parmesan & truffle

Steamed broccolini romesco sauce, apple balsamic & dukkah

DESSERTS

Shared petit fours

2 COURSE | \$79PP

Canapé selection* or shared charcuterie/cheese and bread boards to start followed by choice of 2 mains + 3 sides.

All made to share.

3 COURSE | \$89PP

Canapé selection* or shared charcuterie/cheese and bread boards to start followed by choice of 2 mains + 3 sides and dessert platter to finish.

All made to share.

* Select three choices from either the cold or warm canapé menu

Add additional main | \$9pp

Add additional side | \$5pp

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BAR TABS

For parties of 20 or more who would like to have a bar tab we recommend a shortened menu. This allows quicker service, a more enjoyable evening for you and means your bar tab will go that little bit longer!

SHORTENED MENU #1:

HOUSE WINES, BEER & SPIRITS

House Wines

The Chambers Sparkling	12
The Chambers Pinot Gris	12
The Chambers Sauvignon Blanc	12
The Chambers Shiraz	12

House Beer

Great Northern	9.5
Peroni Red	9

House spirits

Vodka	9.5
Gin	9
Tequila	9
Dark Rum	9.5
White Rum	9
Scotch	9
Bourbon	9

Cocktails

Espresso Martini	18
Margarita	18

SHORTENED MENU #2:

SILVER WINES, BEER & SPIRITS

Wines

Yarra Burn Prosecco	13
Mud House Sauvignon Blanc	14
Chaffey Brothers	
'Not Your Grandma's Riesling'	14
The Chambers Chardonnay	12
Mud House Pinot Noir	14
d'Arenberg 'The Footbolt' Shiraz	15

Beer

Great Northern	9.5
Peroni Red	9
Peroni Leggera	9

Spirits

Ketel One – Vodka	11
Tanqueray – Gin	10
Don Julio Blanca – Tequila	13
Bundaberg – Rum	9.5
Johnnie Walker Black – Whisky	12
Jack Daniels – Tennessee Whiskey	12

Cocktails

Espresso Martini	18
Margarita	18

SHORTENED MENU #3:

GOLD WINES, BEER & SPIRITS

Wines

Mumm 'Grand Cordon' Champagne	22
Nautilus Sauvignon Blanc	15
Vasse Felix Filius Chardonnay	16
Mount Difficulty Roaring Meg Pinot Noir	16
Wirra Wirra, The Catapult Shiraz	16
Victoria Park Cabernet Sauvignon	15

Beer

Great Northern	9.5
Peroni Leggera	9
Peroni Red	9
Corona	10

Spirits

Belvedere – Vodka	14
Hendricks– Gin	14
Don Julio Blanca – Tequila	13
Sailor Jerry – Rum	10
Chivas Regal 12 yr old – Whisky	12
Makers Mark – Bourbon	11

Cocktails

Espresso Martini	18
Margarita	18



WINE

BY THE BOTTLE

The Chambers Sparkling, <i>Australia</i>	49
NV Veuve Clicquot Champagne, <i>France</i>	119
Yarra Burn Prosecco, <i>Victoria</i>	55
The Chambers Sauvignon Blanc, <i>Australia</i>	49
The Chambers Shiraz, <i>Australia</i>	49
d'Arenberg 'The Footbolt' Shiraz, <i>McLaren Vale</i>	65
Wirra Wirra 'The Catapult' Shiraz, <i>Barossa</i>	65
Shaw & Smith, <i>Adelaide Hills, Australia</i>	76
The Chambers Chardonnay, <i>Australia</i>	49
Vasse Felix 'Filius' Chardonnay, <i>Margaret Rv, Australia</i>	68
Victoria Park, Cabernet Sauvignon, <i>South Australia</i>	58

Please request our full list for further choice.

Drink packages subject to price change.

For further information please contact our function team on 0439 847 251 or email functions@the-chambers.com.au



WELCOME

COCKTAILS

AVAILABLE ON ARRIVAL

APEROL

Aperol, Sparkling, and soda

MARGARITA

Tequila, Cointreau, lime juice, agave syrup and grapefruit bitters

ESPRESSO MARTINI

Vodka, Kahlua, vanilla syrup, double espresso shot

COSMO

Vodka, cranberry juice, lime juice, Cointreau and orange bitters

Please select 1 max

\$15PP



DRINKS PACKAGES

BEVERAGE PACKAGE #1

2HRS \$44PP | 3HRS \$66PP

The Chambers Sparkling, *Australia*

The Chambers Sauvignon Blanc, *Australia*

The Chambers Shiraz, *Australia*

Great Northern, *Yatala, Australia*

Peroni Red, *Italy*

Soft drinks and Juice

BEVERAGE PACKAGE #2

2HRS \$58PP | 3HRS \$85PP

Yarra Burn Prosecco, *Australia*

Shaw & Smith *Adelaide Hills, Australia*

Vasse Felix Fillius, Chardonnay, *Margaret River Australia*

Mt Difficulty Roaring Meg Pinot Noir, *Otago New Zealand*

d'Arenberg 'The Footbolt' Shiraz, *McLaren Vale Australia*

Australian and Imported Premium Beers - Choice of 2 total

Soft Drinks and Juice

BEERS

AUSTRALIAN STANDARD BEERS

Bottle Great Northern Lager, <i>Yatala, Australia</i>	4.2%	9.5
Bottle Great Northern Super Crisp (mid) Lager, <i>Yatala, Australia</i>	3.5%	9
Stone & Wood Pacific Ale, <i>Byron Bay, Australia</i>	4.4%	11
Barrier Reef Two Turtles (local) Pale Ale, <i>Cairns, Australia</i>	5%	11

IMPORTED PREMIUM BEERS

Peroni Leggera Lager, <i>Italy</i>	3.5%	9
Peroni Red Lager, <i>Italy</i>	5.1%	9
Corona Extra Lager, <i>Mexico</i>	4.5%	10

Drink packages subject to price change.

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