

Coral Coast

CATERING

To all those who love great food ...



Cannon Park Packages



Cannon Park function and wedding packages

Coral Coast Catering and Cairns Jockey Club, Cannon Park have combined to offer a tailored package of catering options for your exclusive event in one of the function areas at the most unique setting in far north Queensland.

We have married three of our most popular menus with all other costs that would normally be expected when hiring an off site venue. If you require a formal alternate drop menu, a gourmet buffet or a sumptuous barbeque buffet we have combined all other costs. Except for room hire, theming and table decoration

Our all inclusive package costs \$74.90 for a minimum of 50 guests and includes the following:

- Either alternate drop, gourmet buffet or barbeque buffet detailed on the following pages.
- Wait staff
- Kitchen staff
- Cutlery and crockery
- Tea and coffee
- White linen napkins
- Table hire
- White linen table cloths
- Chair hire
- Room set up.

We have many other menu options available for the above service styles plus cocktail and roast menus.

We can price these separately on request.

Bar Options

Cannon Park has either bar packages, pre determined bar tab facilities or cash bar facilities. The bar is fully staffed, we can add service to the table staff for an additional fee.





Alternate drop Menu

For alternative drop service choose two entree and two main courses

Your choices are served with an accompanying selection of breads and mixed green salad

ENTRÉE

Smoked Salmon Salad

Smoked Salmon mixed with cream cheese, mesculin lettuce, Spanish onion, cherry tomatoes, guacamole, capers and champagne dressing.

Thai beef salad

Tablelands sirloin marinated with garlic, ginger and chilli and served with lettuce, coriander, mint, Thai basil, beanshoots, carrot, cherry tomatoes, cucumber and finished with toasted peanuts, fried onions and drizzled with Thai sesame dressing

Mushroom, Spinach & Feta Arancini balls

Risotto rice balls served with spicy Tomato dipping sauce & Aioli

Duck Spring Rolls

Deep fried spring rolls with Thai paw paw salad and dipping sauce

MAINS

Reef Fish

Grilled seasonal reef fish served on a bed of Bok Choy and roasted rosemary chat potatoes and a burre blanc sauce.

Pork Belly

Twice cooked pork belly served crispy with bok choy, char sui and coriander sauce on jasmine rice.

Rib Fillet

Rib Fillet of Tablelands grain fed yearling, cooked medium rare, served on roast garlic puree, with broccolini, sweet potato chips and red wine sauce

Filo Parcels

Filo parcels filled with a Moroccan spiced chickpeas and vegetables, served with Tzatziki sauce and mango and paw paw relish.

DESSERT

Petite portions of assorted cakes and slices





Gourmet Buffet Menu

ACCOMPANIMENTS

A selection of freshly baked bread rolls served with butter.

STARTERS

Chilled Seafood Platters of fresh local QLD prawns, freshly shucked oysters and a selection of sushi served with lemon, cocktail sauce, wasabi, pickled ginger and soy sauce

MAINS

Roast Pork

Roast Pork stuffed and rolled with onions, ciabatta bread, cumin seeds and fresh herbs, served with a delicious apple sauce and gravy.

Rib Fillet

Tablelands blue yearlings grain fed rib fillet, rubbed in seeded mustard and rolled in a Tasmanian mountain pepper. Cooked to perfection and served with red wine sauce

Filo Parcels

Filo parcels filled with a Moroccan spiced chickpeas and vegetables, served with Tzatziki sauce and mango and paw paw relish.

Barramundi

Barramundi fillets lightly grilled served with Beurre Blanc sauce and Jasmine rice

SALADS

Your selection of three salads from our Standard and Gourmet Salads (see salad menu).

DESSERT

A selection of mixed petite cake and slice portions





Barbeque Buffet Menu

FROM THE BBQ

Seafood Skewers

Handmade skewers of prawn, Spanish onion, Barramundi, capsicum and calamari, marinated overnight with lime, garlic, chilli and fresh herbs.

Rib Fillet

Tablelands Blue Yearling, grain fed and cooked to perfection.

Hot Jacket Potatoes

Cooked until tender and served with lashings of sour cream.

Chicken Drum Sticks

Lightly marinated in honey, sweet soy and sesame seeds, slow cooked and the caramelised on barbeque.

Char-Sui Pork Belly Ribs

Chinese barbeque marinated pork belly that has been slowly cook for hours, then barbecued to perfection.

Balsamic Onions

Freshly chopped onions, cooked with a splash of balsamic vinegar until tender.

SALADS

Classic Potato

Tablelands Chat Potatoes mixed with crispy bacon, shallots, parsley, dill, pickled cucumber and tossed with sour cream and whole egg mayonnaise.

. Mediterranean Pasta

A delicious combination of al dente penne pasta, tossed through a variety of roasted Mediterranean vegetables, pesto and aioli.

Leafy Green

A variety of various lettuce, lightly tossed with tomatoes, onion, cucumber and carrots, with a balsamic dressing

Or a choice of any three of our standard salads.

ACCOMPANIMENTS

Bread

A selection of freshly baked bread rolls served with butter.

Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, Seasoning and gravy.

Fresh Fruit Platter

A combination of seasonal fruit.

