events 2021

CAIRNS AQUARIUM | DUNDEE'S RESTAURANT

welcome

The Cairns Aquarium is a unique and captivating venue for any event.
Surrounded by the beauty and majesty of the creatures of the Great Barrier Reef and the Daintree Rainforest, guests will enjoy contemporary Australian cuisine and the highest level of personalised service in a setting like no other.

Dundee's Restaurant at the Cairns Aquarium have extensive experience in providing exceptional catering and event services. With it's own 70,000 litre marine aquarium, the tank provides a mesmerising encounter of aquatic life, setting the backdrop for a truly unique and memorable dining experience.

Within the aquarium and the restaurant, there are a variety of venue spaces and menu options to suit every occasion and budget.

All prices are per person and based on a minimum of 30 guests. If your event is fewer than 30 guests, please enquire for a tailored quote.

Prices include venue hire, food, chefs and wait staff, use of existing equipment, set up, pack down and white linen tablecloths and napkins. For all other event components, please refer to our recommended supplier list.

For date availability and enquiries, please contact Cairns Aquarium at events@cairnsaquarium.com.au or (07) 4044 7300.

Cairns Aquarium 20m viewing tunnel, overlooking the Oceanarium

***Prices are valid from 1 Feb 2021 to 31 Jan 2022**

Chinese BBQ marinated duck breast on kipfker potato, sugar peas & chilli w seared scallops & sticky orange soy

about the menu

A complete sensory journey: Dundee's at the Cairns Aquarium offers a contemporary and innovative dining experience.

Recipes and ideas evolve from Tropical North Queensland's finest seafood and produce. Clean and conceptual, every plate on our menu begins with an idea, colour or memory, then we elaborate, add, subtract and reduce ingredients to their essence.

Our menus cater to all tastes and dietary requirements, with an emphasis on flavour, local produce, freshness and sharing.

our venue spaces

Oceanarium / Deep Reef

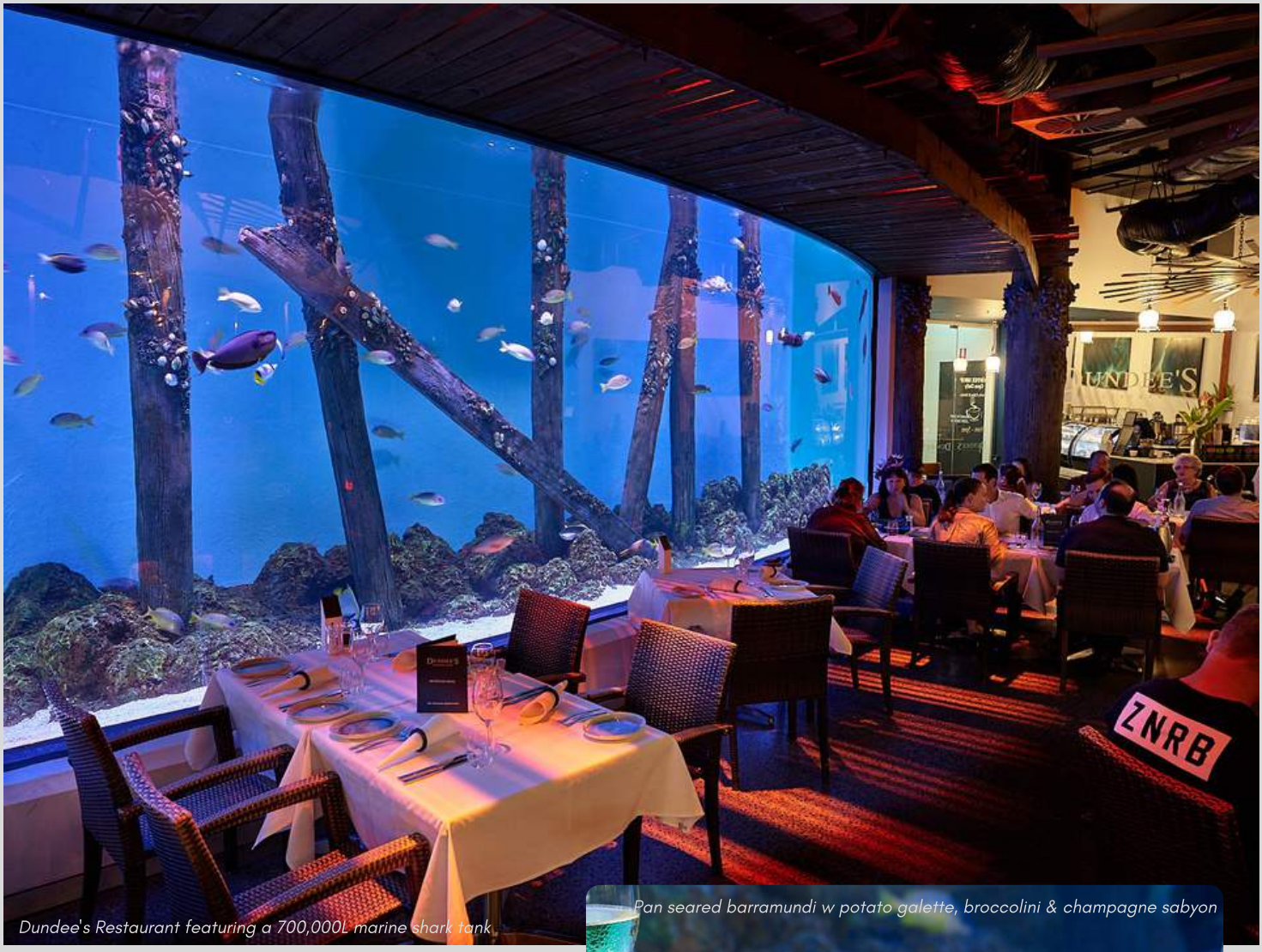
For a surreal, extra sensory dining experience, nothing compares to the magnificent 1.5 million litre Oceanarium. Linked by a 20m viewing tunnel and Australia's only 10m Deep Reef tank, this space takes "WOW" factor to a whole new level!

Surrounded by sharks, giant rays and the tropical beauty of Coral Sea fish, your guests will be captivated by the most stunning underwater backdrop imaginable.

Seated 120 (50 in Oceanarium, 60 in Deep Reef & 10 in 20m viewing Tunnel)
Cocktail 200 (Roaming between the two rooms)

1.8 million litre Oceanarium

Cairns Aquarium's Deep Reef Room, featuring Australia's only 10m Deep Reef Tank



Dundee's Restaurant featuring a 700,000L marine shark tank

Pan seared barramundi w potato galette, broccolini & champagne sabyon

Dundee's Restaurant

Dine under the pier at Dundee's second flagship restaurant. Dundee's Restaurant features the largest tank within a restaurant in Australia: a stunning 70,000 litre marine aquarium. The new decor creates a relaxed, coastal vibe, perfect for lazy Sunday afternoons, and lends itself perfectly to intimate dinners and larger style corporate events. Sole use options available.

Seated 90 Cocktail 130

aquarium by twilight

Adult (15+ years) - $125pp
Child (4-14 years) - $69pp

Experience exclusive after hours entry to Cairns Aquarium and embark on a VIP Ecologist guided tour. Come face to face with over 16,000 animals and learn how their behaviour adapts from day to night.

Enjoy a drink and canapé served in the famous Oceanarium, offering 360 ◦ views of sharks, rays, groupers and more before heading through to Dundee's Restaurant for your main and dessert.

itinerary

4.15pm - Arrive at Cairns Aquarium
4.30pm - Begin guided tour
6.00pm - Drinks and canapés served in Oceanarium
6.30pm - Dinner and Dessert served at Dundee's Restaurant

entree

CROCODILE SPRING ROLL - Crocodile, rice noodles and julienne vegetables wrapped in spring roll pastry with Ooray plum sauce
FRUIT TOAST WITH BRIE (Vegetarian option) - Brie with fruit toast and Kakadu plum jam

main

SEAFOOD SPAGHETTI - Sauteed prawns, scallops, calamari, mussels, half bug tail & fish with garlic, chilli, wine & olive oil (GF available)
CHICKEN BREAST - Chicken breast pocketed with soft cheese on sweet corn polenta, green pea puree & pink peppercorn sauce
PAN SEARED BARRAMUNDI - Pan seared Barramundi with potato galette, broccolini and champagne sabayon
BLACK ANGUS SIRLOIN - Delicious & rich full-flavoured Certified MSA premium black angus on creamy mashed potato with sauteed leek, spinach, wild mushroom, shiraz just & truffle mayo
PUMPKIN PENNE - Roast pumpkin, balsamic onion, semidried tomato, black olives & baby spinach tossed with penne pasta & pesto
SEAFOOD PLATTER UPGRADE $24pp (min 2pax) - A scrumptious combination of bug tails, prawns, oysters, calamari & reef fish with Nam jim dipping sauce.

dessert

MANGO SORBET - Served with macadamia biscotti
MARSHMALLOW PAVLOVA - with passionfruit syrup & blueberry compote
CHOCOLATE MUDCAKE - Rich mud cake served with chocolate sauce & vanilla ice cream

**Minimum 15 guests for exclusive tour. Groups under 15 people will join public tour at earlier start time*

cocktail dinner

Oceanarium Room $120pp
Up to 3 hour hire

Includes a selection of 6 canapes from hot & cold, 2 options from something bigger & 2 sweet canapes.
Price includes venue hire in Oceanarium, cocktail tables, set up, pack down and service staff.

cold (select 3)

Mini bruschetta with cherry tomatoes, red onion & basil pesto
Brie with fruit toast & Kakadu plum jam
Sand crab & avocado tart
Prawn, wakame & wasabi mayo nori roll
Bloody mary oyster shooters
Pulled peking duck breast & sweet corn salsa spoons with sticky soy
Prosciutto, balsamic onion & feta bruschetta
Smoked salmon on rye bread with dill sour cream
Pork belly & pear compote slider
Chicken parfait on toasted brioche with tomato relish

hot (select 3)

Chilli dusted calamari with lime mayo
Crocodile spring rolls with Ooray plum sauce
Mini chicken or beef skewers
Mushroom truffle balls with basil aioli
Honey sesame chicken wings with sweet chilli sauce
Assorted mini quiches
Tempura prawns with black sesame mayo
Balsamic beef sausage rolls with tomato relish
Soft taco with cider mackerel, coleslaw & sriracha mayo
Vegetable samosa with soy dipping sauce

something bigger (select 2)

Tempura fish with sweet potato fries & lime mayo
Ricotta spinach ravioli with basil pesto
Cajun lamb cutlets with coriander labneh
Chicken Penang coconut curry with jasmine rice & poppadoms
Seared scallops with sweet corn rocket risotto & chilli oil
Rump steak, caramelized onion, tasty cheese, pickle & tomato relish milk roll (mini steak sandwich)

something sweet (select 2)

Lemon meringue
Orange almond cake
Mini Pavlova with berry compote
Caramel slice
Rum balls
Variety of macaroons
Mini choc topped eclairs
White chocolate and raspberry cake
Chocolate brownies
Mixed mini muffins
Gelato cups
Tropical fruit platters

plated dinner menu

Oceanarium Room $145pp
3-4 hour hire

Your choice of short order menu or alternate serve, to be served in an Oceanarium. Price includes venue hire, tables and chairs, white linen tablecloths, food service staff, set up and pack down.

to start

Crusty bread roll w whipped butter

entree

BBQ PRAWNS - BBQ tiger prawns, marinated wakame coleslaw, black sesame mayonaise
CROCODILE SPRING ROLLS - Crocodile mince, rice noodles, & julienne vegetables rolled in spring roll pastry w Ooray plum sauce
GRILLED HOLLOUMI - Locally made Gallo holloumi, baby spinach, cherry tomato, macadamia & red onion salad w honey syrup
CHILLI CALAMARI - Calamari dusted in chilli seasoning w lime mayonnaise

main

CORAL TROUT - pan seared w potato galette, broccolini & champagne sabayon
PORK BELLY - Twice cooked pork belly on creamy mashed potato w chilli sauteed green beans, vanilla pear crush & red wine jus
CHAR SUI DUCK BREAST - Chinese BBQ marinated duck breast on kipfler potato, sugar peas & chilli w seared scallops & sticky orange soy
STEAK - Black angus sirloin fillet, creamy mashed potato w sauteed leek, spinach, wild mushroom, shiraz jus & truffle mayonnaise

dessert

CHOCOLATE FIX - Salted dark chocolate cookies layered w chocolate gelato, ganache & praline
STICKY DATE & GINGER PUDDING - Dundee's sticky date and ginger pudding, w toffee sauce & vanilla bean gelato
BAILEY'S LAMINGTON TRIFLE - Lamingtons soaked in Baileys, layered w white chocolate custard mousse & strawberry compote
PINEAPPLE & COCONUT TART - Chilled creamy pineapple & coconut filled short crust pastry topped w mini marshmallow meringue, creme anglaise & coconut sorbet

banquet dinner menu

Oceanarium Room $165pp

3-5 hour hire

Select 3 mains, 3 sides to be served to the middle of your table and your choice of shared or cocktail style dessert. Price includes venue hire in Oceanarium, tables and chairs, white linen table cloths and napkins, food service staff, set up and pack down.

to start

Crusty bread rolls w whipped butter

main (select 3)

BARRAMUNDI PAN - seared w potato galette, broccolini & champagne sabayon

PORK BELLY - Twice cooked pork belly on creamy mashed potato w chilli sauteed green beans, vanilla pear crush & red wine jus

CHICKEN SUPREME - Chicken breast pocketed w soft cheese, sweet corn polenta, green pea puree & pink peppercorn cream

STEAK - Black angus sirloin fillet, creamy mashed potato w sauteed leek, spinach, wild mushroom, shiraz jus & truffle mayonnaise

sides (select 3)

Sweet potato fries with basil aioli

Fries with lime aioli and tomato sauce

Mashed potato

Steamed green vegetables

Roast pumpkin

Onion rings

Mixed leaf salad

Rocket & pear salad

Roast beetroot salad

Caesar salad

dessert

Depending on your preference for a seated or standing dessert, select 3 options from plated dinner menu or 3 sweet canapes from the cocktail dinner menu

kids menu

Oceanarium Room $45pp

All children's meals include ice cream and drink.
Choose from coke, lemonade, pink lemonade, lemon lime bitters, orange juice, pineapple juice or apple juice

main

STEAK & CHIPS - A minute steak, chargrilled & served with chips & tomato sauce
SAUSAGES AND MASHED POTATO - Sausages, grilled & served with creamy mashed potato & tomato sauce
DUNDEE'S CHICKEN AND CHIPS - Crumbed tender pieces of chicken served on chips with tomato sauce
FISH AND CHIPS - Crumbed fish fingers served on chips with tomato sauce & lemon
CREAMY PASTA - Pasta tossed with bacon & mushroom in a creamy cheese sauce
CALAMARI & CHIPS - Thin strands of calamari dusted in Dundee's coating, served with chips & tomato sauce.

dessert

Ice cream with chocolate sauce and sprinkles

side dishes $5.5

Sweet potato fries (GF) with basil aioli
Fries (GF) with lime aioli & tomato sauce
Mashed potato (GF)
Steamed green vegetables (GF)
Roast pumpkin (GF)
Onion rings

beverage packages

Complimentary water will be provided for all event bookings.
Alternatively, please select a drink package as below

2 hour $45pp | 3 hour $55pp | 4 hour $65pp

Includes 1 sparkling wine, 2 white wines, 2 red wines, 2 tap beers, 2 bottled beers, 1 cider, soft drinks & juice.

SPARKLING (select 1)
Rapture Sparkling, SA
Serenissimo Prosecco, Asolo Italy

WHITE (select 2)
Sidewood Sauvignon Blanc, Adelaide Hills
Spinning Top Pinot Gris, Marlborough NZ
Canal Grande Pinot Grigio, Veneto, Italy
Seppeltsfield Riesling, Eden Valley
Ingham Road Chardonnay, Yarra Valley

RED (select 2)
Luna Shiraz, Mclaren Vale
Zema Cabernet, Coonawarra
Peppertree Merlot, Hunter
Voyager Shiraz, Margaret River
Ghost Rock "Super Natural" Pinot Noir, TAS

BEER ON TAP (select 2)
James Squire 150 lashes Pale Ale
Tiny Mountain Pacific Ale
XXXX Gold
XXXX Dry

BOTTLED BEER (select 2)
Heineken
Byron Bay Lager
Great Northern Super Crisp
Corona
James Boags Light

CIDER
Five Seeds Apple Cider

Spirits available at additional cost. Tap beer requires minimum 30 guests

optional extras

price on application

projector system hire

Use of projector and screen includes set up

microphone and speakers

Use of microphone and speakers includes set up

enhance your experience

guided tour

Take your guests on an exclusive guided tour through the Cairns Aquarium. Travel through 10 amazing North Queensland ecosystems with over 71 different habitats, where guests have guaranteed interaction with the spectacular beauty of over 16,000 reef and rainforest creatures. Includes entry to Cairns Aquarium and a personal ecologist guide to host your after hours, exclusive tour.

Adult $44 | Child $29

turtle hospital tour

What to dive deeper? Enhance your guided tour and enjoy a visit to the Turtle Rehabilitation Centre. Subject to availability.

Adult $18 | Child $12

dive show

Let our divers send a personalised message to your guests. Whether you're just married, welcoming your party, or pehaps making a special announcement, make your message memorable by having our divers present a custom designed sign in one of our stunning displays. Includes divers and custom designed sign (text, photos, logos etc)

Available Mon-Sat $595
Sundays & Public Holidays on application

CAIRNS AQUARIUM

DUNDEE'S

RESTAURANT

@CAIRNS AQUARIUM

FAR NORTH QUEENSLAND

events@cairnsaquarium.com.au

(07) 4044 7300