



Conference and Function Information

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Thank you for considering the Ocean International Hotel to hold your event. Please read over the attached information. We are able to offer a unique personalised service so if you have an idea that you would like to discuss please do not hesitate to contact.

We have a variety of different function rooms and areas which can be used. We have three conference rooms depending on the size of your event. We also have our Courtyard/Poolside area for pre-or post conference networking coffee, drinks and canapes. Our Front Lawn is also an option for a cocktail function.

SPINNAKERS

Spinnakers Function Room is among the best-equipped facility in the Mackay region. Offering versatile setup options. Spinnakers can also be sectioned to cater for smaller business functions or as a break out room.

Fully Equipped with

Data Projector and Screen

WIFI

Lectern

Whiteboard

Microphones are available at an extra charge.

Seating Capacity:

Banquet 150

Cocktail 300

Theatre 175

Cabaret 120

SCHOONERS

For a smaller group, Schooners is an exclusive area with its own private bar and is ideal for that private dining experience.

Fully equipped with

Data Projector and Screen

WIFI

Sound for Training Videos

Microphones are available for an extra charge.

Seating Capacity:

Banquet 70

Cocktail 200

Theatre 100

Cabaret 50

BOARDROOM

The Boardroom offers great flexibility, and can be used for one on one interview or a meeting of up to 10 people. The perfect spot for a private business dinner. It can be booked by the hour or day.

GALLEONS COURTYARD/POOLSIDE

The Courtyard is a nice private area that can be used for any type of function.

- Breakfast Meetings
- Casual Day Meetings
- Drinks after work or your conference.
- Canapes
- Networking Drinks
- Private Functions such as: Birthday, Engagement, Bridal & Baby Showers, Family Celebrations. The options are endless!

FRONT LAWN AREA

The lawn area in front of the Hotel offers a blank canvas to create a different kind of function experience. Starcut Florists have a variety of different setup options to suit any budget and depending on numbers attending. From Celebrations to Corporate Cocktail functions.



BREAKFAST

NETWORKING BREAKFAST \$21 PER PERSON

Choose 3 - Served Platter Style

Bacon and Egg toasted wraps
Baked croissant, ham and Swiss cheese
Breakfast Bruschetta, bacon, roast cherry tomato, baby spinach
Smashed avocado, English Muffin, fetta, rocket, balsamic
Individual pumpkin and feta frittata, tomato relish
Assorted sweet Danish pastries, apricot glaze
Seasonal fruit salad, natural Greek yoghurt

PLATED BREAKFAST \$24.90 PER PERSON

Choose 2 – Served Alternate Drop

- Grilled Bacon, Roma Tomato and Hash Browns
Toasted Vienna bread, poached eggs

- Eggs Benedict, poached eggs, hollandaise sauce, bacon
On toasted English muffins

- Grilled Haloumi, avocado, sautéed button mushrooms
On toasted Vienna bread, poached eggs

- Zucchini, feta and sweet corn fritters
Baby Spinach leaves, tomato relish, poached eggs

Seasonal fruit platter and chilled juice served to table.

BUFFET BREAKFAST - \$23.90 PER PERSON

Grilled Bacon
Beef Chipolata sausages
Roma tomato halves
Sautéed button mushrooms and baby spinach
Hash Browns
Scrambled Eggs
Breads, butter & spreads
Seasonal Fruit Platter
Tea and Coffee

MORNING AND AFTERNOON TEAS

Choose 1 \$6.50 per person

Choose 2 \$10.50 per person

Includes Filtered Coffee & Tea

Inhouse baked cookies

Scones with jam and Chantilly cream

Croissant with Ham and Swiss cheese

Savoury scrolls

Seasonal fruit platter

hummus

Cheese platter, water crackers, dried fruits and nuts.

Assorted cakes and slices

Assorted sweet muffins

Bacon and shallot mini quiche

Sweet Danish pastries

Vegetable crudités, rice crackers,

LIGHT LUNCH

SANDWICH TRIANGLES \$6.50 PER PERSON (6 POINTS P/P)

Egg, Chiffondale lettuce, mayonnaise

Ham, Swiss cheese, Roma tomato, corn relish

TORTILLA WRAPS \$9.50 PER PERSON (1 WRAP P/P)

Moroccan chicken, avocado and tomato salsa, rocket, aioli

Hungarian salami, roast peppers, Swiss cheese, mesclun lettuce, mustard pickles

OPEN DANISH SANDWICHES \$12.50 PER PERSON (2 SANDWICHES P/P)

Smoked Salmon, avocado. Rocket, Spanish onion, capers, lime and dill aioli

Pastrami, Brie, semi dried tomatoes, onion jam, mesclun lettuce, pickles

PIZZA SLICES \$8.50 PER PERSON (3 SLICES P/P)

BBQ Chicken OR Ham and Pineapple

PITTA POCKET BREADS \$9.50 PER PERSON

Filled with Continental meats, Swiss cheese, mesclun lettuce, pickles

Choice of 2 light lunches \$13.90 per person

Choice of 3 light lunches \$19.00 per person

Lunch Extras

Fruit Platter \$4.50 per person

Juice \$10.90 per carafe

PLATED LUNCH

Served Alternate drop – Select 2

\$33.90 per person

- Haloumi Stuffed Chicken Breast – smoked paprika yoghurt
- Eye Fillet 200g – Shiraz and thyme jus
- Rosemary Lamb Rump – Port wine and balsamic jus
- Atlantic Salmon – lemon and dill butter sauce

Served with Roasted herb chat potatoes and broccolini

PREORDER PLATED LUNCH

\$22.90 per person

- Moroccan Chicken and Haloumi Salad
- Battered Flathead – chips, salad, tartare sauce
- Pumpkin and Chickpea Curry – rice, poppadum V
- Smoked Salmon Crostini – avocado, rocket, lime and dill mayonnaise
- BLAT – on toasted Vienna bread, chips, aioli

ADD SOMETHING SWEET

\$8.50 per person

Select one

- Baked Lemon Cheesecake – passionfruit coulis
- Pistachio nut Brownie - mixed berry compote
- Individual Pavlova p– seasonal fruit, raspberry coulis

All desserts served with Chantilly cream

BUFFET LUNCH

COLD BUFFET LUNCH

\$25.90 per person

Continental meats, seasoned chicken pieces and cheese platter
Vegetable Frittata
Chefs selection of two salads
Condiments and pickles
Bread basket
Seasonal Fruit Platter

HOT BUFFET LUNCH

\$29.90 per person

Select 2

- Chicken Schnitzel – Napoli sauce, mozzarella cheese
- Beef and Noodle Stir Fry – Asian vegetables, oyster sauce
- Battered Fish and Chips – Lemon and tartare sauce
- Pumpkin and Chickpea Curry – coriander, lime, jasmine rice
- Traditional Beef Lasagne
- Moroccan Lamb Tagine – smoked paprika yoghurt, herb cous cous

Buffet accompanied with
Chefs selection of two salads
Bread Basket
Seasonal Fruit Platter

DINNER BUFFET MENU

Minimum 20 people

\$40 per person – 2 hot dishes, 2 vegetables, 1 salad

\$50 per person – 2 hot dishes, 2 vegetables, 1 salad, 1 dessert

\$65 per person – 3 hot dishes, 2 vegetables, 2 salad,

HOT DISHES

- Leg of Lamb - rosemary, garlic, port wine jus
- Rib Fillet of Beef - mustard crust, shiraz and thyme demi-glace
- Loin of Pork - apple sauce and crackling
- Indian Spiced chicken - butter chicken sauce, minted yoghurt
- Chinese BBQ Pork Medallions - Wombok, bean sprouts, chilli plum sauce
- Pumpkin and Chick Pea Coconut Curry Mango chutney, poppadum's V
- Coriander and Lemon Grass Prawns green curry sauce, fried shallots
- Barramundi Fillets orange and lemon myrtle sauce
- Atlantic Salmon saffron butter sauce, tomato and capers
- Braised Beef Cheeks red wine, button mushrooms, roast cherry tomato, thyme
- Gremolata Roast Chicken Maryland baby spinach leaves. Puttenesca style sauce
- Moroccan Lamp Rump toasted almonds smoked paprika yoghurt

SALADS

- Caesar - cos lettuce, bacon, parmesan, aioli and croutons
 - Pumpkin and Feta - pine nuts, baby spinach
 - Mixed Leaf – cherry tomato, red peppers, cucumber, citrus vinaigrette
 - Asian Slaw – Wombok, shallot, bean sprout, carrot, coriander, sweet chilli and lime dressing
 - Pasta – semi dried tomato, salami, roast peppers, olives and pesto dressing
 - Potato – spring onion, capsicum, bacon and wholegrain mayonnaise
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DINNER BUFFET MENU (CONT.)

VEGETABLES

- Roast Pumpkin
- Stir Fried Asian Greens
- Creamy Potato Bake
- Rosemary Chat Potatoes
- Cauliflower and Broccoli Gratin
- Grilled Corn on the cob
- Seasonal Vegetables
- Jasmine Rice

DESSERTS

- Fig and Ginger Pudding – salted caramel sauce
- Individual Pavlova – seasonal fruits
- Vanilla Bean Crème Caramel – almond biscotti
- Pistachio Nut Brownie – mixed berry compote
- Apple and Rhubarb Crumble – cinnamon anglaise
- Lemon and Mascarpone Cheese Cake – passion fruit coulis

SEE OUR CANAPE AND COCKTAIL MENU FOR SOMETHING TO START YOUR BUFFET.

PLATED DINNER MENU

Served Alternate Drop

\$50 - Main and Dessert

\$54 - Entrée and Main

\$68 – Entrée, Main and Dessert

ENTRÉE – SELECT 2

- Roast Butternut Pumpkin Soup – chive crème fraîche, garlic croutons V
- Salt and Pepper Baby Squid – Asian Slaw, chilli jam, lime
- Twice Cooked Pork Belly – Braised red cabbage, apple reduction
- Goats Cheese Tart – confit cherry tomato, onion jam, rocket V
- Panko and Sesame Prawns – wasabi mayonnaise, Japanese pickles

MAINS – SELECT 2

- Atlantic Salmon – avocado salsa, saffron butter sauce
- Moroccan Lamb Rump – smoked paprika yoghurt
- Prosciutto Wrapped Chicken Breast – salsa verde
- Eye Fillet of Beef – beetroot jam, thyme jus
- Five Spiced Duck Breast – orange and lychee glaze
- Trio of Mushroom Pappardelle – white wine, chive and garlic cream sauce, parmesan crisp V

All main means served with choice of either

Chive mash potatoes and green beans

OR

Roasted root vegetables and broccolini

DESSERTS – SELECT 2

- Coconut Pannacotta – mango coulis, sesame praline
- Fig and Ginger Pudding – salted caramel, vanilla mascarpone
- Warm Flourless Chocolate Cake – white chocolate sauce, pistachio crumble
- Meringue – passionfruit curd, Chantilly cream, seasonal berries
- Baked Lemon Cheesecake – Orange blossom cream

Tea and Coffee

BBQ BUFFET MENU

\$38 per person

Minimum 20 people

Select 3 meats

- Moroccan Lamb Rump Steaks
- Cajun Chicken Breast
- Thai Prawn Skewers
- Pork Sausage
- Lemon Myrtle Barramundi
- Marinated Rib Fillet Steaks

BBQ accompanied with

Bread Basket

Corn on the Cob

Caramelized Onions

Potato and Garden Salad

Condiments and sauces

COCKTAIL PLATTERS

DIPPING

Kabana and cheddar bites, guacamole, tortilla chips, grissini, celery, cucumber, carrot sticks

\$100 per platter

PIZZA

Assorted freshly made pizza slices

\$75 per platter

AUSSIE

Mini quiches, beef pies and sausage rolls, Battered fish, cocktail sausages, BBQ and tomato sauces

\$110 per platter

ASIAN

Teriyaki beef skewers, satay chicken skewers, nori rolls, vegetable samosa and spring rolls, sweet chilli dipping sauces

\$130 per platter

MEDITERRANEAN

Moroccan chicken skewers, gremolata lamb skewers, mushroom arancini, pizza scrolls, mini bruschetta, sundried tomato dip

\$140 per platter

SWEET INDULGENCE

Chef selection of four cakes and pastries

\$110 per platter

CHEESE & FRUIT

Selection of Australian Cheeses with dried and fresh fruit, nuts, quince paste and crackers

\$120 per platter

Approximately 60 items per platter

CANAPE MENU – CHOOSE YOUR OWN PLATTER

CHOICE OF ITEMS

- 4 - \$15 per person
- 6 - \$22 per person
- 8 - \$28 per person
- 10 - \$33 per person

GRILLED

- Moroccan Lamb Skewers, tahini and cumin yoghurt
- Satay Chicken Skewers, peanut sauce
- Sesame beef skewers, sweet soy sauce
- Mediterranean skewers, basil pesto V
- Chorizo and Haloumi skewers, smoked paprika aioli

FRIED

- Mushroom and parmesan arancini, red pesto V
- Beer Battered barramundi, lemon myrtle aioli
- Salt and Pepper baby squid, lime and dill mayo
- Panko and Sesame Prawns, ponzu dipping sauce
- Duck spring rolls, chilli plum dipping sauce

BAKED

- Confit tomato and goats cheese tartlets, onion jam V
- Creamed leeks and blue cheese filo's V
- Red Pesto, basil and olive scrolls V
- Bacon, shallot, smoked cheddar mini quiche
- Pork and Pistachio sausage rolls

COLD

- Watermelon bites, Dukkah, feta, mint GF
 - Crab spoons, fennel remoulade, watercress
 - Natural Oyster, wakame, pickled ginger, mirin GF
 - Roast Beef, beetroot relish, horseradish cream, crostini toasts
 - Smoked salmon and avocado nori rolls, wasabi mayonnaise
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FORK PLATTERS

Served in bamboo boat
Minimum 30 guests

2 items \$13.90 per person

3 items \$18.90 per person

- Garlic Prawns, chive cream sauce, jasmine rice
 - Chicken and Cashew Stir Fry – sweet soy sauce, egg noodles
 - Pumpkin and Chickpea Curry – poppadum, mango chutney V GF DF
 - Salt and Pepper baby squid – Asian slaw, chilli jam
 - Moroccan chicken – cous cous, smoked paprika yoghurt
 - Battered Fish and Chips – tartare sauce
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BEVERAGES

During your event, we can setup a bar tab for you and your guest's beverages.

The tab can be made to a set amount of your choice and open to all drinks or limitations can apply, such as draught beer, house wine and soft drinks. If you would like the majority of your guests to be served basic beverages only but allow spirits etc. for particular delegates or guests, we are more than happy to arrange this. Due to our practice of responsible service of alcohol no doubles or jugs of spirits will be served during the function. Bottled soft drinks are served and not substituted with post mix products.

The below price list states our house wine, although a full wine list with a large variety of wines is available.

DRAUGHT BEER – XXXX GOLD & GREAT NORTHERN

(Only available in Spinnakers Function Room)

Gold –	Pot \$3	Schooner \$4	Jug \$15
Great Northern –	Pot \$4	Schooner \$5	Jug \$17

STUBBIES

Light Beer	\$5
Heavy Beer	\$6
Premium Beer	\$8
Imported Beer	\$8.50

WHITE WINE – TATACHILLA SERIES – SAUVIGNON BLANC & CHARDONNAY

Bottle \$29.50	Glass \$7.50
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BROWN BROTHERS CROUCHEN RIESLING & MOSCATO

Bottle \$29.50	Glass \$7.50
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CHAMPAGNE – TATACHILLA SPARKLING & ANGUS PINK MOSCATO

Bottle \$29.50	Glass \$7.50
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RED WINE – TATACHILLA SERIES – SHIRAZ CABERNET

Bottle \$29.50	Glass \$7.50
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SPIRITS

Basic spirit including mixer -	\$7
Premium spirit including mixer	\$8

SOFT DRINK

Glass - \$3	600ml Bottle - \$4.50
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LEMON, LIME & BITTERS

Glass \$4

JUICE – ORANGE, APPLE, PINEAPPLE & TOMATO

Glass \$4	Carafe \$10.90
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