



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 can 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

Date 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, Feta, 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

■ Grilled Bacon, Grilled Tomato, Poached Egg, Hash Browns

Toasted Vienna Bread

■ Eggs Benedict, Poached Eggs, Ham, Hollandaise Sauce

On toasted English Muffins

■ Grilled Haloumi, Avocado, Sautéed Mushrooms & Baby Spinach, Poached Egg, Balsamic

Reduction, Toasted Vienna Bread,

■ Bacon, Sausage, Hash Brown, Scrambled Egg, Grilled Tomato,

Toasted Vienna Bread.

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 & Coffee Included with all Breakfast Options

Morning and Afternoon teas

Filtered Coffee & Tea on Arrival \$2.50 per person

Continuous Tea & Coffee All Day \$7.90 per person

Morning & Afternoon Tea

Choose 1 \$7.50 per person/per session

Choose 2 \$11.50 per person/per session

Includes Filtered Coffee & Tea

In-house Baked Cookies

Scones with Jam and Chantilly Cream

Croissant with Ham & Swiss Cheese

Savoury Scrolls

Seasonal Fruit Platter

Cheese Platter, Water Crackers, Dried Fruits & Nuts.

Assorted Cakes and Slices

Assorted Sweet Muffins

Bacon & Shallot Mini Quiche

Sweet Danish Pastries

Vegetable Crudités, Rice Crackers, Hummus

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 & 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 & 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

Pre-order Plated Lunch

Maximum 20 people

Orders taken at Morning Tea on the day.

\$22.90 per person

- Moroccan Chicken Salad – Marinated Chicken Pieces, Mixed Leaves, Citrus Dressing
- Battered Flathead – Thick Cut Chips, Salad, Lemon, Citrus Aioli
- Galleons Steak Sandwich – Bacon, Melted Cheese, Onion Jam, Tomato, Leaves, Toasted Turkish Bread, Thick Cut Chips
- Creole Calamari – Mixed Leaves, Honey Lime Vinaigrette
- BLAT – Bacon, Lettuce, Avocado & Tomato on Toasted Turkish Bread, Chips

Plated Lunch

Served Alternate drop – Select 2

\$30.90 per person

- Haloumi Stuffed Chicken Breast – Smoked Paprika Yoghurt
- Eye Fillet 200g – Shiraz and Thyme Jus
- Rosemary Lamb Rump – Port Wine & Balsamic Jus
- Atlantic Salmon – Avocado Salsa
- Grilled Barramundi – Lemon & Dill Butter Sauce

Served with Roasted Herb Chat Potatoes & Broccolini

Add Something Sweet

\$8.50 per person

Select One

- Baked Lemon Cheesecake – Passionfruit Coulis
- Pistachio Nut Brownie - Mixed Berry Compote
- Individual Pavlova – Seasonal Fruit, Raspberry Coulis

All Desserts served with Chantilly cream

Tea & Coffee

Buffet Lunch

Cold Buffet Lunch

\$25.90 per person

Continental Meats, Seasoned Chicken Pieces & Cheese Platter

Vegetable Frittata

Chef's Selection of two Salads

Condiments & Pickles

Bread Basket

Seasonal Fruit Platter

Tea & Coffee

Hot Buffet Lunch

\$29.90 per person

Select 2

- Chicken Schnitzel – Napoli sauce, Mozzarella Cheese
- Beef & Noodle Stir Fry – Asian Vegetables, Oyster Sauce
- Battered Fish and Chips – Lemon & Tartare Sauce
- Pumpkin & Chickpea Curry – Coriander, Lime, Jasmine Rice **V GF DF**
- 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

Tea & Coffee

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, 1 Salad, 2 Dessert

Hot Dishes

- Leg of Lamb - Rosemary, Garlic, Port Wine Jus
- Rib Fillet of Beef - Mustard Crust, Shiraz & Thyme Demi-Glace
- Leg of Pork - Apple Sauce & Crackling
- Indian Spiced chicken - Butter Chicken Sauce, Minted Yoghurt
- Chinese BBQ Pork Medallions – Asian Greens, Chilli Plum Sauce
- Pumpkin and Chick Pea Coconut Curry Mango Chutney, Poppadum's V GF DF
- Coriander & Lemon Grass Prawns Green Curry Sauce, Fried Shallots
- Barramundi Fillets Orange & Lemon Myrtle Sauce
- Atlantic Salmon Saffron Butter Sauce, Tomato & Capers
- Braised Beef Cheeks Red Wine, Button Mushrooms, Roast Cherry Tomato, Thyme
- Gremolata Roast Chicken Maryland, Baby Spinach Leaves. Puttenesca Style Sauce

Salads

- Caesar - Cos lettuce, Bacon, Parmesan, Aioli & 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 & Lime Dressing
- Pasta – Semi Dried Tomato, Salami, Roast Peppers, Olives & Pesto Dressing
- Potato – Spring Onion, Capsicum, Bacon & Wholegrain Mayonnaise

Dinner Buffet Menu (cont.)

Vegetables

- Roast Pumpkin
- Mixed Greens w̄ Toasted Almonds
- Creamy Potato Bake
- Rosemary Chat Potatoes
- Cauliflower & Broccoli Gratin
- Grilled Corn on the Cob
- Seasonal Vegetables
- Jasmine Rice

Desserts

- Fig & Ginger Pudding – Salted Caramel Sauce
- Individual Pavlova – Seasonal Fruits
- Vanilla Bean Crème Caramel – Almond Biscotti
- Pistachio Nut Brownie – Mixed Berry Compote
- Apple & Rhubarb Crumble – Cinnamon Anglaise
- Lemon & Passionfruit Cheese Cake – Fruit Coulis

Tea & Coffee

See our canape and cocktail menu for something to start your buffet.

Plated Dinner Menu

Served Alternate Drop

\$50 - Main & Dessert

\$54 - Entrée & Main

\$68 – Entrée, Main & Dessert

Entrée – Select 2

- Roast Butternut Pumpkin Soup – Chive Crème Fraiche, Garlic Croutons V
- Salt & 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 & 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 & Lychee Glaze
- Trio of Mushroom Pappardelle – White Wine, Chive & Garlic Cream Sauce, Parmesan Crisp V

All Main Meals served with choice of either

Chive Mash Potatoes & Green Beans

OR

Roasted Root Vegetables & Broccolini

Desserts – Select 2

- Coconut Pannacotta – Mango Coulis, Sesame Praline
- Fig & Ginger Pudding – Salted Caramel, Vanilla Mascarpone
- Warm Flourless Chocolate Cake – White Chocolate Sauce, Pistachio Crumble
- Baked Lemon Cheesecake – Orange Blossom Cream
- Lemongrass Infused Rice Pudding – Mixed Berry Compote, Macadamia Nut Crust

Tea & Coffee

Barbeque Buffet Menu

\$38 per person

Minimum 20 people

Select 3 dishes

- Moroccan Lamb Loin Chops
- Cajun Chicken Breast
- Thai Prawn Skewers
- Assortment of Local Flavoured Sausages
- Lemon Myrtle Barramundi
- Marinated Rib Fillet Steaks
- Satay Chicken Sticks

BBQ accompanied with

Bread Basket

Corn on the Cob

Caramelized Onions

Potato Salad

Garden Salad

Condiments & Sauces

Tea & Coffee

Cocktail Platters

Dipping

Kabana & 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 & Sausage Rolls, Battered Fish, Cocktail Sausages, BBQ & Tomato sauces

\$110 per platter

Asian

Teriyaki Beef Skewers, Satay Chicken Skewers, Nori Rolls, Vegetable Samosa & 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 & Pastries

\$110 per platter

Cheese & Fruit

Selection of Australian Cheeses with Dried & Fresh Fruit, Nuts, Quince Paste & 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 & Cumin Yoghurt
- Satay Chicken Skewers, Peanut Sauce
- Sesame Beef Skewers, Sweet Soy Sauce
- Mediterranean Skewers, Basil Pesto V
- Chorizo & Haloumi Skewers, Smoked Paprika Aioli

Fried

- Mushroom & Parmesan Arancini, Red Pesto V
- Beer Battered Barramundi, Lemon Myrtle Aioli
- Salt & Pepper Baby Squid, Chilli Jam
- Panko & Sesame Prawns, Ponzu Dipping Sauce
- Duck Spring Rolls, Sweet & Sour Dipping Sauce

Baked

- Confit Tomato & Goats Cheese Tartlets, Onion Jam V
- Creamed Leeks & Blue Cheese Filo's V
- Red Pesto, Basil & Olive Scrolls V
- Bacon, Shallot, Smoked Cheddar Mini Quiche
- Pork & Pistachio Sausage Rolls

Cold

- Watermelon bites, Dukkah, Feta, Mint GF
- Crab Spoons, Fennel Remoulade, Watercress
- Natural Oyster, Wakame, Lemon Soy Vinaigrette GF
- Cured Beef, beetroot relish, Horseradish Cream, Crostini Toasts
- Smoked Salmon & Avocado Nori Rolls, Wasabi Mayonnaise

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 & Cashew Stir Fry – Sweet Soy Sauce, Egg Noodles
- Pumpkin & Chickpea Curry – Poppadum, Mango Chutney **V GF DF**
- Moroccan Chicken – Cous Cous, Smoked Paprika Yoghurt
- Battered Fish & Chips – Tartare Sauce
- Beef Bourguignon – Sweet Potato Mash, Steam Beans
- Lamb Rogan Josh – Saffron Rice, Mint & Cucumber Yoghurt

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.

This 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	\$8.5

White Wine – Yalumba Y Series – Sauvignon Blanc, Chardonnay & Moscato

Bottle \$34	Glass \$8
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Champagne – Tatachilla Sparkling

Bottle \$34	Glass \$8
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Red Wine – Yalumba Y Series – Cabernet Sauvignon, Shiraz & Merlot

Bottle \$34	Glass \$8
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Spirits

Basic spirit including mixer - \$7

Premium spirit including mixer \$8

Soft Drink

Glass - \$3 600ml Bottle - \$4.50

Lemon, Lime & Bitters

Glass \$4

Juice – Orange, Apple, Pineapple & Tomato

Glass \$4 Carafe \$10.902018