



## **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 canapés. 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 breakout room. Equipped with head table, whiteboard & Wi-Fi.

Room Hire Costs include Wi-Fi, chilled water & mints & dressed tables

Full Room - \$595

Half Room - \$295

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.

Room Hire Costs include Wi-Fi, chilled water & mints & dressed tables  
Full Room - \$295

### 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.

Room Hire Costs include Wi-Fi, chilled water & mints  
Full Room - \$200

### Additional Equipment Available:

Data Projector - \$55

Microphone - \$20

Lapel Microphone - \$45

Laptop - \$45.

## 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.
- Canapés
- 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 \$22 per person

*Choose 3 - Served Platter Style*

Bacon & egg toasted wraps

Baked croissant w ham, Swiss cheese & spinach

Breakfast bruschetta w bacon, roast cherry tomato & baby spinach Smashed avocado on an

English muffin w feta, rocket & balsamic Individual pumpkin and feta frittata w tomato relish

Assorted sweet Danish pastries w apricot glaze

Seasonal fruit salad w natural Greek yoghurt

### Plated Breakfast \$25.90 per person

■ Grilled bacon, grilled tomato, poached egg, hash browns

& toasted Vienna bread

■ Eggs benedict w poached eggs, ham & hollandaise sauce on toasted English muffins

■ Grilled haloumi, avocado, sautéed mushrooms & baby spinach, poached egg, balsamic reduction, w toasted Vienna bread,

■ Bacon, sausage, hash brown, scrambled egg, grilled tomato, & toasted Vienna bread.

Chilled juice served to table.

### Buffet Breakfast - \$23.90 per person

Grilled bacon

Beef chipolata sausages

Roma tomato halves

Sautéed button mushrooms & 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 \$3.90 per person

Continuous Tea & Coffee All Day \$7.90 per person

Choose 1 \$6 per person/per session

Choose 2 \$9.50 per person/per session

- Homemade cookies
- Homemade Scones with jam & cream  
Plain or Berry
- Homemade Friand (GF)
- Homemade Brownie (GF option avail)
- Assorted Sweet Muffins
- Seasonal fruit platter
- Muesli Slice (GF, DF, V)
- Stuffed Button Mushrooms (GF, V)
- Zucchini, Carrot & Bacon Slice (V option avail)
- Filo Parcels – Leek & Cheese or Spinach & Ricotta
- Croissant w Ham, Swiss Cheese & Chutney
- Bacon & Leek Mini Quiches
- Homemade Sausage Rolls/Pies

**Cheese, Fruit & Dip Platter \$10.50 per person**

## Light Lunch Options – (served Buffet Style)

- **Premium Sandwich, or Wrap - \$10.50 per person**  
6 points p/p, 1 roll or wrap p/p
  - Sweet Chilli Chicken
  - Selected Cold Meats & Salad
  - Vegetarian
- **Hot Savoury Option \$13.50 per person (3 pieces p/p)**  
Assorted Pizza Slices + Meat & Vegetable Pasties

**Add Juice \$3 per person**

**Add Fruit Platter Small - \$45, Large - \$75**

**Salad Option - \$19.90 per person**

- **Chicken Caesar Salad**  
Chicken, Bacon, Cos lettuce, Parmesan, Caesar Dressing (Croutons on the side)
- **Thai beef salad**  
Vermicelli Noodle, Beef, Capsicum, Red Onion, Cherry Tomatoes, Coriander, Mint, Carrot, Cucumber, Dressing

Add bread basket option - \$2.50 per person

## Lunch Extras

- Salads can be included with Light Lunch – price on application.
- Fruit platter \$4.50 per person
- Juice \$10.90 per carafe
- **Dietary requirements (ie Gluten/Dairy Free) can be catered for – additional \$1.50 per person per session**

## Pre-order Plated Lunch

Maximum 20 people

Orders taken at Morning Tea on the day.

\$22.90 per person

■ **Roast Pumpkin Salad (V GF)**

w Toasted pine nuts, Spanish onion, sundried tomatoes, Persian fetta

■ **Crumbed Fish and Chips**

Crumbed fish, steamed chats w Dill, Aioli & Citrus

■ **Galleons Steak Sandwich**

Lettuce, tomato, beetroot, steak, caramelized onion, tasty cheese, served on thick cut bread w beer battered fries

■ **Salt & Pepper Calamari**

Chilli Lime Salt w Saffron Aioli

## Plated Lunch

Served Alternate Drop – Select two

\$30.90 per person

- 300g Sirloin w Red Wine & Rosemary Jus **GF**
- Grilled Barramundi w Sweetcorn Sauce **GF**
- Homemade Stuffed Chicken Kiev
- Lamb Rump stuffed w Broccolini, Semi dried Tomato & Spinach
- Vegetable Bake w Garlic Cream & Chives **V**

Served with Roasted Herb Chat Potatoes

Add something sweet

\$8.50 per person

Select one of the following:

- Peanut Butter Chocolate Brownie w Chantilly Cream
- Baked Lemon Cheesecake w Passionfruit Coulis
- Mini Pavlovas w Mixed Berry & Raspberry Sauce

Tea & Coffee



## Hot Buffet Lunch

\$29.90 per person

Minimum 20 people

Select 2

- Chicken Schnitzel w Napoli Sauce & Mozzarella
- Traditional Beef Lasagne
- Moroccan Lamb w Fresh Herbed Cous Cous & Tangy Yoghurt
- Potato Bake w Herbs & Garlic
- Thai Beef Stir Fry w Asian Vegetables

Served with

- Chefs Selection of two salads
- Fresh Breadbasket
- Seasonal Fruit Platter

Tea & Coffee

## Cold Buffet Lunch

\$29.90 per person

Minimum 20 people

- Chefs Selection of two salads
- Individual Quiches
- Warmed Chicken Pieces
- Selection of Cold Meats
- Cheese Platter
- Condiments
- Fresh Breadbasket
- Seasonal Fruit Platter

Tea & Coffee

# Dinner Buffet Menu

Minimum 20 people

## HotDishes

Moroccan Chicken Tagine, Sweet Potato, Olives, Capers & Jasmine Rice **GF|DF**  
Baked Barramundi Fillets, Lemon Pepper, Braised Fennel, Orange & Cream Reduction **GF**  
Classic Beef Lasagne, Rich Tomato Napolitano, Three Cheeses  
Vietnamese Style Braised Pork Belly, Shitake Mushroom & Asian Greens **DF**  
Pumpkin, Chickpea & Coconut Curry, Fried Kale, Poppadum's & Steamed Rice

## RoastDishes

Rib Fillet w Mustard Crust, Shiraz & Thyme Jus **GF|DF**  
Roast Pork w Apple Sauce & Crackling **GF|DF**  
Leg of Lamb w Rosemary, Garlic & Red Wine Jus **GF|DF**  
Smoked Paprika Roast Chicken w Mixed Herb Stuffing & Rich Gravy

## Vegetables

Roasted Herb Chat Potato **GF|DF**  
Seasonal Steamed Mixed Vegetables **GF|DF**  
Cauliflower & Broccoli Bake **GF**  
Roast Pumpkin w Nutmeg & Cinnamon **GF|DF**  
Creamy Garlic Potato Bake **GF**  
Honey Glazed Roasted Carrots **GF|DF**

## Salad

Caesar w Cos Lettuce, Crispy Bacon, Croutons, Parmesan Cheese & Caesar Dressing  
Asian Slaw w Wombok, Red Cabbage, Bean Sprouts, Fried Shallots, Carrots, Sweet Chilli & Lime Dressing **GF|DF**  
Penne Pasta w Semi Dried Tomato, Roast Pepper, Olives, Salami & Pesto Dressing  
Roasted Pumpkin & Fetta w Rocket, Pine nuts, Caramelised Onion, Citrus Dressing **GF**

## Dessert

Mini Pavlovas w Seasonal Fruit & Coulis **GF**  
Individual Choc Pudding w Fresh Berries & Cream **GF**  
Apple & Rhubarb Crumble w Vanilla Anglaise  
Rum & Pineapple Bread & Butter Pudding w Butterscotch Sauce & Cream  
Seasonal Tropical Fruit Platter **GF|DF**

**2 Hot Dishes, 2 Vegetables, 1 Salad - \$45 per person**

**1 Roast, 1 Hot Dish, 2 Vegetables, 1 Salad - \$49 per person**

**1 Roast, 1 Hot Dish, 2 Vegetables, 1 Salad, 1 Dessert - \$56 per person**

**2 Roast, 2 Hot Dishes, 2 Vegetables, 1 Salad, 2 Desserts - \$65 per person**

# Plated Dinner Menu

Served Alternate Drop

\$54 – Two Course

\$68 – Three Course

## Entrée – Select 2

- Roast Pumpkin Soup w Garlic Croutons, Drizzled Cream & Chives **GF/DF Option**
- Twice Cooked Pork Belly w Braised Red Cabbage, Sage & Apple Reduction **GF/DF**
- Panko Crumbed Prawn Cutlets w Soba Noodle Salad, Soy Wasabi Mayonnaise
- Cured Beef Carpaccio w Pickled Radish & Apple Salad, Honey Mustard Dressing **GF/DF**
- Salt & Pepper dusted Calamari w Asian Slaw, Sriracha Aioli **GF/DF**

## Mains – Select 2

- Sirloin Steak 250g w Worcestershire Cream **GF**
- Moroccan Spiced Chicken Breast w Roasted Red Pepper Aioli **GF/DF**
- Harissa Lamb Rump w Smoked Paprika Yoghurt **GF**
- Grilled Barramundi Fillet w Orange Cream Reduction **GF**
- Eye Fillet w Beetroot Jam, Shiraz & Thyme Jus **GF/DF**
- Herb Roasted Chicken Breast w Haloumi, Saffron & Dill Hollandaise **GF**

Mains served with a Vegetable Medley

## Dessert – Select 2

- Warm Chocolate Pudding w Mixed Berry Compote, Salted Caramel Sauce **GF**
- Vanilla Bean Pannacotta w Macadamia Nut Brittle, Mango Coulis **GF**
- Sticky Date Pudding w Almond Crumble, Butterscotch Sauce, Double Cream
- Coffee Meringue w Coffee Cream Curd, Chocolate Crumb, Sweet Balsamic Berries **GF**
- Coconut & Pandan Cream Brulee w Pistachio Puff Pastry Twist

# Barbeque Buffet Menu

\$38 per person

Minimum 20 people

## Select 3 Dishes

- Marinated Rib Fillet
- Assorted Local Flavoured Sausages
- Marinated Prawn & Kabana Skewers
- Tandoori Marinated Chicken
- Grilled Barramundi w Lemon Thyme Butter

## Served with

- Fresh Breadbasket
- Roasted Chat Potatoes w Sour Cream & Chives
- Caramelised Onions
- Caesar Salad
- Garden Salad
- Condiments & Sauce

## Tea & Coffee

## Canapes

4 items - \$20

6 items - \$30

8 items - \$40

10 items - \$50

### Baked

Pork & Pistachio Sausage Rolls w Tomato Chutney

Beef & Chorizo Empanadas w Sweet Corn & Tomato Relish

Mini Guinness Shepherd's Pie w Mustard Cream Mash

Butter Chicken & Paneer Tartlets w Raita

### Fried

Five Spiced Duck & Vegetable Spring Rolls w Kecap Manis **DF**

Salt & Pepper dusted Calamari w Sriracha Aioli **GF|DF**

Pork, Prawn & Chestnut Wontons w Sweet Chilli Sauce **DF**

Cajun Fried Chicken Strips w Honey Mustard Mayonnaise

### Grilled

Malaysian Chicken Satay Sticks w Peanut Sauce **GF|DF**

Prawn & Chorizo Skewers w Smoked Paprika Aioli **GF|DF**

Moroccan Lamb Kebabs w Saffron, Mint & Cucumber Yoghurt **GF**

Teriyaki Beef Skewers, Sesame Seeds w Palm Sugar & Soy Glaze **DF**

### Seafood

Panko Crumbed Prawn Cutlets w Lime & Soy Aioli

Thai Style Barramundi Fish Cakes w Snake Beans, Cucumber & Sweet Chilli Sauce **GF|DF**

Crab Claw, Avocado, Green Apple Slaw, Chipotle Remoulade **GF|DF**

Smoked Salmon & Fennel Tartlets w Dill Cream Cheese

### Vegetarian

Asian Greens & Vermicelli Noodle Spring Rolls w Chilli Plum Sauce **GF|DF**

Sundried Tomato, Olive & Fetta Tartlets w Onion Jam & Aioli

Antipasto Vegetable & Haloumi Skewers w Rocket Pesto **GF**

Avocado, Cucumber, Pickled Carrot & Snow Pea Sprout Nori Maki

w Japanese Soy Sauce **GF|DF**

## Platters

**Small 8 -10 people**

**Large 15-20 people**

### **Fruit Platter**

*Small \$45 – Large \$75*

Watermelon, Rockmelon, Honeydew, Pineapple, Grapes, Kiwi Fruit, Strawberries.

### **Antipasto Platter**

*Small \$85 – Large \$145*

Prosciutto, Chorizo, Semi Dried Tomatoes, Mixed Olives, Smoked Cheddar, Pickled Onions, Grissini, Crostini

### **Cheese Platter**

*Small \$85 – Large \$145*

Smoked Cheddar, Triple Crème Brie, Blue Cheese, Cherry Tomatoes, Nuts, Quince Paste, Dried Fruit, Gherkins, Crackers

### **Cheese & Fruit Platter**

*Small \$75 – Large \$135*

Smoked Cheddar, Triple Crème Brie, Grapes, Raspberries, Green Apple Slices, Dark Chocolate

### **Dips Platter**

*Small \$50 – Large \$85*

Assorted Vegetable Crudités, 2 House made Dips with a mixture of Crackers & Breads

### **Mixed Platter**

*30 items \$120 – 50 items \$180*

Chefs Selection of Mixed hot and cold items.

### **Assorted Sweet Platter**

*Small \$55 – Large \$90*

Mixture of House Baked Sweets (Eg. Brownies, Tarts, Slices)

### **Pizza Platter - \$75 (approximately 30 pieces)**

Select one per platter from the following:

- BBQ Chicken Pizza
- 3 Cheese Pizza
- Vegetarian Pizza
- Bacon & Pineapple Pizza

### **Sandwich Platter**

*Small \$65 – Large \$95*

Assorted freshly made sandwiches

## BEVERAGES

A bar tab can be arranged during your event. The tab can be set to a specific amount and the staff will advise you when the total is close to that figure, from there we can switch to a cash bar or increase to an advised limit. You decide what will be served on the tab. 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 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 shows 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           | Schooner \$5 | Jug \$15 |
| Great Northern | Schooner \$6 | Jug \$17 |

### STUBBIES

|               |       |
|---------------|-------|
| Light Beer    | \$6   |
| Heavy Beer    | \$7   |
| Premium Beer  | \$8   |
| Imported Beer | \$8.5 |

### WHITE WINE – YALUMBA Y SERIES – SAUVIGNON BLANC, CHARDONNAY & MOSCATO

|             |           |
|-------------|-----------|
| Bottle \$34 | Glass \$8 |
|-------------|-----------|

### CHAMPAGNE – TATACHILLA SPARKLING

|             |           |
|-------------|-----------|
| Bottle \$34 | Glass \$8 |
|-------------|-----------|

### RED WINE – YALUMBA Y SERIES – CABERNET SAUVIGNON, SHIRAZ & MERLOT

|             |           |
|-------------|-----------|
| Bottle \$34 | Glass \$8 |
|-------------|-----------|

### SPIRITS

|                                |     |
|--------------------------------|-----|
| Basic spirit including mixer   | \$8 |
| Premium spirit including mixer | \$9 |

### SOFT DRINK

|           |                    |
|-----------|--------------------|
| Glass \$3 | 600ml Bottle \$4.5 |
|-----------|--------------------|

### LEMON, LIME & BITTERS

|             |
|-------------|
| Glass \$4.5 |
|-------------|

### JUICE – ORANGE, APPLE, PINEAPPLE & TOMATO

|             |             |
|-------------|-------------|
| Glass \$4.5 | Carafe \$15 |
|-------------|-------------|