

ST. CRISPINS EVENTS

Event Packages





ST. CRISPINS EVENTS

Whether you are planning the work end of year function, celebrating your 50th or getting engaged, St. Crispins is the perfect location for your next event.

St. Crispins is located along the iconic Bally Hooley railway system. Established in the late 1800's, the railway was used to transport sugar cane from the Mossman Sugar Mill, down to the Port Douglas Sugar Wharf. Due to its role in the industrial boom for the Far North, St. Crispins has secured its place in the Douglas Shire history books.

Boasting breathtaking views over the Daintree Ranges and the sprawling greenery of the Mirage Country Club golf course, the venue is complemented with shading from mature, native flora and fauna, all reflected by a calm lagoon. Did we mention we also have our own crocodile?

Our team will guide & support you from the very first meeting to ensure that the finest of details are carefully planned, leaving you relaxed to enjoy your event.

Where shall we dine?



THE MAIN DECK

The main deck stretches along the length of the building, absorbing the view of the gorgeous vista.

As the deck is north facing, it happens to be the best seat in the house to capture the breath-taking Queensland sunset. Just a nice bonus we whipped up for you there! Equipped with large fans, the deck offers shelter from both the rain and the shine. Perfectly accommodating for the hot, tropical Port Douglas day.

SEATED - 60 | STANDING - 100

THE PERGOLA

Nestled off the main building, the pergola offers a more private, tropical dining experience. Set amongst the stunning plants and vines, sit back... relax and enjoy that stunning view. Take in the Daintree Ranges, skip along the golf course and keep those eyes going all the way up to the Mossman Gorge... divine.

SEATED - 40 | STANDING - 60



LAGOON PAVILION

Situated right over the water, the lagoon pavilion offers 360° views of our amazing surroundings.

It really is a little bit of a show off! Located between the pergola and the lawn, the venue is suited to dinner, dancing or event a bit of both! The weather proof sail offers protection from the rain and the sun, but sadly not the crocodile!

SEATED - 60 | STANDING - 70



It's Time to Eat

We appreciate every event is different, so we have designed 3 styles of menus to suit your event & style. Please refrain from drooling until the end of the menu section of this document, thank you.

OPTION 1: PLATED MENU

PRE-SET

- Crusty bread & butter

ENTRÉE

- Seared scallops, roasted cauliflower, micro herbs, salsa verde GF
- Zucchini, feta & dill fritters, sweet potato & quinoa salad, minted yoghurt V
- Dukkah crusted lamb backstrap, cracked wheat tabouli, micro herbs, tzatziki DF
- Five spice prawns, ponzu salad, lime wedge, kale crisps GF DF
- Braised pork belly salad, roasted walnuts, bean shoots, cabbage, shallots

MAIN

- Lime & chilli grilled barramundi, horseradish crème, avocado, rocket salad GF
- Sage beurre noisette gnocchi, butternut pumpkin, baby spinach & Persian feta V
- Roast chicken breast, butternut pumpkin risotto, bok choy, pesto oil GF
- Sweet chilli caramel pork cutlet, confit garlic mash, steamed broccolini & beans GF
- Herb crusted scotch fillet, wholegrain mustard, chat mash, grilled asparagus, thyme jus, cherry tomato

SIDES

Optional - Additional \$5 per person, per side

- Wedges of pumpkin, pomegranate yoghurt, toasted pine nuts, coriander
- Panzanella salad; crunchy croutons, tomato, basil, shallot dressing V
- Broccoli, green bean & pea salad with goats cheese & lemon dressing V GF
- Beetroot & feta salad, apple balsamic dressing V GF
- Crispy roast chat potatoes, rosemary salt V GF

DESSERT

- Salted caramel panna cotta, peanut brittle, vanilla bean mascarpone V GF
- Orange & almond cake, passionfruit coulis, fresh berries V GF DF
- Opera slice with a chocolate crumble, fresh blueberries V
- French earl grey infused creme brulee, short bread & macadamia sand V
- Smashed pavlova, passionfruit pulp, seasonal fruits V

PACKAGE OPTIONS

TWO COURSE PACKAGE

\$70 per person

Your choice of alternate main with either alternate entree or dessert

THREE COURSE PACKAGE

\$90 per person

Your choice of alternate entree, main & dessert

Add 30 minutes of canapes on arrival for an additional \$15 per person

Still Eating...

OPTION 2: GRAZING MENU

Served on platters to the middle of the table. Also referred to as a shared style menu.

PRE-SET

- Crusty bread & butter

MAINS

- Sticky BBQ beef ribs GF DF
- Calamari, coriander, shallots, aioli
- Sticky chicken Maryland
- Slow roasted lamb shoulder, baba ganoush GF DF
- Twice cooked barramundi, lime, chilli GF
- Sautéed gnocchi, spinach, peas, Persian feta V

SIDES

- BBQ corn on the cob, chipotle aioli, Parmesan, lime V GF
- Panzanella salad; crunchy croutons, tomato, basil, shallot dressing V
- Broccoli, green bean & pea salad with goats cheese & lemon dressing V GF
- Root vegetable & herb medley V GF DF
- Crispy roast chat potatoes, rosemary salt V GF
- St. Crispins seasonal coleslaw V GF

DESSERT

- Baby pavlova, mascarpone cream, fresh berries V GF
- Chocolate coated profiteroles V
- Oreo mousse cups V
- Assorted macaroons V
- Mini lemon meringue tarts V

PACKAGE OPTIONS

PACKAGE ONE

\$70 per person

Your choice 3 mains, 2 sides & 1 dessert

PACKAGE TWO

\$85 per person

Your choice 3 mains, 3 sides & 3 desserts

Add 30 minutes of canapes on arrival for an additional \$15 per person

Almost Full?

OPTION 3: COCKTAIL MENU

St. Crispins Staff to roam with platters.

COLD CANAPES

- Peking duck pancake, hoisin dipping sauce DF
- Smoked oysters, lemon, salt GF DF
- Chicken, chilli, coriander tartlet
- Mini prawn cocktails GF
- Beef carpaccio, celeriac remoulade, caper & cornichon mayonnaise GF
- Baby bruschetta with tomato, basil, onion, feta V

HOT CANAPES

- Spinach, sundried tomato & mozzarella arancini balls V
- Southern fried chicken bites, ranch sauce
- Assorted gourmet pies, house made tomato relish
- Vegetarian gyoza, chilli ginger soy dipping sauce V
- Chilli caramel pork belly bites with St. Crispins style slaw GF
- Seared scallops, char grilled chorizo GF DF
- Rare beef on potato rosti, horseradish crème fraîche, baby herb GF
- Deep fried haloumi chips, Thai chilli mayo

BRIOCHE SLIDERS

- Fried calamari, aioli, rocket salad
- Pulled pork roll, cucumber, apple slaw
- Slow braised beef, sticky onions, Italian tomato sauce
- Haloumi, caramelised onion, tomato, rocket V
- Steak, tomato relish, Swiss cheese, caramelised onion, salad

FORK DISHES

- Taco; fried pork belly, St. Crispins style slaw
- Beef massamam curry with roti
- Mini loaded fries, American style cheese, bacon, spring onion
- Lightly battered fish & salted chips, aioli
- Sautéed gnocchi, spinach, peas, Persian feta V

MINI DESSERTS

- Baby pavlova, mascarpone cream, fresh berries V GF
- Oreo mousse cups V
- Assorted macarons V
- Mini lemon meringue tarts V
- Mini churros, hot chocolate fudge sauce V

MINIMUM PACKAGE REQUIREMENTS

ONE HOUR EVENT

\$27 per person
4 canapés & 1 slider of your choice

TWO HOUR EVENT

\$37 per person
6 canapés & 1 slider of your choice

THREE HOUR EVENT

\$49 per person
6 canapés, 1 slider & 1 fork dish of your choice

FOUR HOUR EVENT

\$60 per person
6 canapés, 1 slider & 2 fork dishes of your choice

FIVE HOUR EVENT

\$70 per person
8 canapés, 1 slider & 2 fork dishes of your choice

Additional items can be added to your package, just ask our friendly events crew for the price!

Thirsty?

We have designed the drink options to be as simple and straight forward as possible. You can select a beverage package, which our team will order and provide or you can choose to setup a Bar Tab (Beverages on Consumption) from our full beverage list (available on request).

OPTION 1: BEVERAGE PACKAGE

Three, Four & Five Hour Package Options. Upgrades are available for individual items or the whole package.

SPARKLING

De Bortoli Willowglen Sparkling Brut

WHITE

De Bortoli Willowglen Semillon Sauvignon Blanc

RED

De Bortoli Willowglen Shiraz Cabernet

BEER

Great Northern
Cascade Light

NON-ALCOHOLIC

Soft Drink
Mineral Water
Juice

OPTION 2: BEVERAGES ON CONSUMPTION

Select from our Seasonal Wine List (will be provided separately upon request) and charge the drinks back on consumption. Minimum spends apply and are based on guest attendance numbers and the duration of your event. Selection limitations will apply.

FANCY A COCKTAIL?

Add a Cocktail on Arrival

One cocktail per guest on arrival

SAMPLE MENU

- Happily Berry After
- The Garden of Eden
- Lychee Lover
- Mango Passion
- Salty Espresso

Ask us for the complete list of cocktail descriptions - you won't regret it

Bits & Pieces

Some extras to make your event just that little bit more special

STILL HUNGRY?

Grazing Table

Assorted cured meats, assorted cheeses, dips, marinated vegetables, fresh fruit, crisp bread, crackers & bread sticks

Antipasto Platter

An assortment of fresh vegetables, chargrilled then marinated in garlic, herbs & fine olive oil

Charcuterie Platter

Assorted cured meats served with a terrine

Cheese Platter

Assortment of fine Cheeses served with lavosh & water crackers, fruit & nuts

Seafood Platter

Seasonal platter inclusive of fresh, local produce (may include scallops, prawns, oysters, calamari, crab)

Supper - Served on a buffet

Chef's selection of hot savoury pastries & mini burgers/sliders



Things you need to know..

Just some housekeeping that you need to be aware of.

COMPULSORY VENUE CHARGES

Like every venue, there are some associated charges with hosting your event with us. These are noted for you below.

- **Venue Hire**

Venue hire charges will vary depending on the time of year. Once an event date has been determined, please advise a member of the Events Team so they can provide an accurate price for you.

- **Cleaning Fee**

A set fee of \$200 will be charged per event for the associated cleaning costs. However, any excess cleaning will be on-charged at the discretion of the venue.

- **Management Fee**

This fee is 10% of your total event spend. An estimate will be provided in your official quotation and/or event contract. The final management fee will be noted on your final invoice.

MISC.

- **Dietary Requirements**

Please note, the following dietary requirements will be catered for free of charge; Vegetarian, Gluten Free, Dairy Free & Vegan. Any additional requests will incur a \$10/request fee.

- **Noise Restrictions**

Due to noise restrictions in place within Port Douglas, any music must be concluded by 10pm. Due to the close proximity of residents to St. Crispins, we are able to have an iPod with a speaker or an acoustic artist only. Therefore, our functions will conclude by 10pm.

- **Decorations**

Due to the venues close proximity to the water, reef & rainforest, we do not permit plastic confetti, streamers, balloons or any other non-biodegradable, littering objects on site. Natural confetti & rose petals are permitted.



Quote Request Form

ST. CRISPINS
EVENTS

REQUIRED DETAILS

FIRST NAME

SURNAME

MOBILE

EMAIL

ADDRESS

EVENT
DATE

EVENT TYPE

GUESTS

START &
FINISH
TIME

 -

kids invited?

OR

how many?

NOTES

*Please
ensure you
include your
menu and
beverage
preferences*



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