



PALOOKA

FUNCTIONS

CELEBRATE WITH US

Palooka! Modern, contemporary, classy dining in the heart of Stratford Village.

Functions at Palooka mean exceptional food, quality and varied beverage options, beautiful views & spaces, experienced passionate service, alfresco options, and just that extra level of difference.

Palooka has vast experience in catering for significant special occasions. From quaint gatherings to large celebrations or corporate events. We can tailor food and wine experiences to complement the occasion; canape packages, set menus, banquet 'Let us Feed you' dining options all available.

Your menu will consist of an array of all local sourced produce, from fresh seafood, meat from Stratford's renowned butchery 'Marsh's' and locally grown fruit and vege from our tableland farmers.

Our bar team have carefully orchestrated an impressive beverage list with alternative wine options, array of European beers and a strong, fanciful cocktail selection.

Contact us today for the ease and experience of a function with us. We look forward to taking the absolute best care of you and your guests.

Enquire today for more information;
events@palooka.com.au

PALOOKA TEAM



GET IN TOUCH - Please contact us on (07) 4055 1633 or email us events@palooka.com.au for more information

LOCATIONS



THE GARDEN PATIO

Offering mountain views, cool breezes and complete privacy. Comfortably seating 70 people for a sit-down function or 130 for a stand up canape affair. The perfect space for corporate events, weddings, birthday celebrations and more.

INSIDE

The ideal space for smaller quaint gatherings of up to 20 people. This space is broken up into sections to suit the occasion. Cosy couches, bar top tables, or formal intimate dining. Watch the cocktails being curated and the kitchen working their magic.



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LOCATIONS

FRONT PATIO

Enjoy the picturesque scenery of Stratford Village while you relish the delicious food and beverages at Palooka – you may even get to see the train roll by. Comfortably seats 40.

PRIVATE DINING

Perfect for important meetings or exclusive events, we offer private dining both inside and outside at our venue.

CUSTOM AREAS

Enquire today about a custom area suited to your specialised event.



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FOOD PACKAGES



TRUST US



SIGNATURE

LET US FEED YOU

Our signature 'Let us feed you' menu was created from our concept of a shared dining experience, and therefore translates well into functions of any size, offering a selection for the entire table to share. This menu offers a 6 course selection of Palooka's signature favourites and allows your guests to sit back and relax while our dedicated kitchen team takes care of their culinary desires.

80pp



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DINE WITH US

STANDARD BANQUET MENU 'SHARE STYLE' 65PP

TO BEGIN

FOCACCIA | house stretched, rosemary, thyme, parmesan butter

WOOD FIRED PITA | EVOO drizzle, sea salt

MACADAMIA & TAHINI HUMMUS | toasted macadamia, aleppo pepper, pomegranate

SAGANAKI CHEESE | 'sizzling' truffle honey, lemon thyme, grapes

BANQUET MAINS

SLOW BRAISED LAMB SHOULDER | braising juices, salsa verde

SERVED WITH

WALDORF SALAD | chopped lettuce, celery, apple, walnuts, blue cheese

ROASTED CARROTS | salted lemon, toasted almonds, whipped ricotta

PERSIAN RICE & MOPPING BREAD

DESSERT

LEMON MERINGUE | lemon curd, chantilly cream, toasted vanilla meringue, lemon zest



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DINE WITH US



PREMIUM BANQUET MENU 'SHARE STYLE' 75PP

TO BEGIN

FOCACCIA | house stretched, rosemary, thyme, parmesan butter

WOOD FIRED PITA | EVOO drizzle, sea salt

MACADAMIA & TAHINI HUMMUS | toasted macadamia, Aleppo pepper, pomegranate

SAGANAKI CHEESE | 'sizzling' truffle honey, lemon thyme, grapes

MARSH BUTCHERY DELI MEATS | caper berries & pickled crudites

BANQUET MAINS

HONEY ROASTED CHICKEN | spiced pumpkin, chorizo crumb, grilled cos, nutty butter

SLOW BRAISED LAMB SHOULDER | braising juices, salsa verde

SERVED WITH

WALDORF SALAD | chopped lettuce, celery, apple, walnuts, blue cheese

GRILLED BROCCOLINI | garlic, chilli, lemon butter sauce

ROASTED CARROTS | salted lemon, toasted almonds, whipped ricotta

PERSIAN RICE & MOPPING BREAD

DESSERT

LEMON MERINGUE | lemon curd, chantilly cream, toasted vanilla meringue, lemon zest

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CANAPÉS

KING PRAWN SKEWERS / lemon salsa, garlic butter, parsnip

WILD MUSHROOM ARANCINI / walnut pesto, parmesan, sage, aioli

LIME CURED REEF FISH / coconut, chilli, avocado, crispy toast

FRESHLY SHUCKED OYSTERS / green nam jim

BEEF TARTARE / anchovy, quinoa, almonds

BLACK TEA SMOKED SALMON / chermoula, crispy potato latke

WHIPPED TOFU / crispy cauliflower, pickled zucchini

MINI STEAK SLIDERS / brioche bun, salsa verde relish

PARMESAN SHORT BREAD / fennel salt-tomato relish

GNOCCO FRITTO / jamon serrano, guindilla peppers, parmesan

DUCK PATE / prune, brioche toast

ANCHOVY FLATBREAD / ricotta, smoked tomato, nduja dressing

GRILLED CARROTS / harissa spice, labne, pistachio

LAMB PITA / spiced lamb, pita bread, smoked labneh, salsa verde

DELI BAGUETTE / mortadella, gruyere & chutney

PRAWN ROLL / potato bread, iceberg, cocktail sauce

GOAT'S CHEESE CIGARS / filo pastry, spring onion, lemon thyme

QUICHE LORRAINE / shredded ham hock, cheddar

FIG CROSTINI / truffle honey, ricotta, pistachio

PETIT FOUR / assortment of hand-made petit fours



CANAPÉ GUIDE

STANDARD 4OPP

Selection of 4 canapés per person. Ideal for light refreshment or a shorter event of 1-2 hours.

PREMIUM 5OPP

Selection of 6 canapés per person. Ideal for a more substantial refreshment or a medium length event of 3-4 hours.

GRAND 6OPP

Selection of 8 canapés per person. Ideal for a substantial refreshment or a longer length event of 5-6 hours.

+ GRAZING BOARDS 15PP

Add an additional selection of gourmet meats, cheeses, dips, olives, bread & crackers to your canapé package.

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HIGH TEA



FOR THE LADIES

MINIMUM OF 10 PEOPLE

CONTEMPORARY HIGH TEA 49PP

FIG CROSTINI / truffle honey, ricotta, pistachio

CUCUMBER FINGER / fennel, lemon zest & dill cream

DELI BAGUETTE / mortadella, gruyere & chutney

PRAWN ROLL / potato bread, iceberg, cocktail sauce

WILD MUSHROOM ARANCINI / walnut pesto, parmesan, crispy sage, aioli

QUICHE LORRAINE / shredded ham hock, cheddar

SCONES / citrus curd, strawberry jam, chantilly cream

CHERRY SLICE

ORANGE & POPPYSEED SLICE

CARROT & PECAN CAKE

MACARONS

SEASONAL FRUIT

UNLIMITED TEA & ONE BARISTA MADE COFFEE

ADD TWO HOURS OF SPARKLING & MIMOSA'S FOR 30PP

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BOTTOMLESS BRUNCH

MINIMUM OF 10 PEOPLE

BOTTOMLESS BRUNCH 79PP

2 COURSES OF BRUNCH & TWO HOUR DRINK PACKAGE

This menu offers a 2 course selection of Palooka's signature brunch items and the below drinks for 2 hours.

BEER

Stone & Wood Pacific Ale, Estrella Damn, Coopers Light

WINE

A selection of our House Wines: Astrolabe Sauvignon Blanc, Bandini Prosecco, Two Hands Shiraz, Villa Aux Rose & Mimosa's

DRY ZONE



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BEVERAGE PACKAGES



STANDARD BEVERAGE PACKAGE



DRINKS MENU

BEER

Stone & Wood Pacific Ale, Estrella Damn, Coopers Light

WINE

A selection of our House Wines:

White, Red, Rose, Sparkling

All non alcoholic beverages

2 hour package 49pp

ADD A COCKTAIL WAVE TO YOUR PACKAGE FOR 14PP



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PREMIUM BEVERAGE PACKAGE

DRINKS MENU

BEER

Stone & Wood Pacific Ale, Estrella Damn, Coopers Light

WINE

A selection of our House Wines:

White, Red, Rose, Sparkling

SPIRITS

Ketel One Vodka, Tanqueray Gin, Bundaberg Rum, Johnnie Walker Red Label

All non-alcoholic beverages.

2 hour package 65pp

ADD A COCKTAIL WAVE TO YOUR PACKAGE FOR 14PP



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BAR TAB



SET YOUR LIMIT

Popular with cocktail functions, a bar tab gives your guests direct access to our bar where they can choose from a range of beverages on consumption. Our entire beverage list can be found on our website palooka.com.au

ADD A COCKTAIL WAVE TO YOUR PACKAGE FOR 14PP

OPEN MENU

ALL ITEMS

No limitations on what the guests can order, all items are available.

STANDARD MENU

BEER

Stone & Wood Pacific Ale, Estrella Damn, Coopers Light

WINE

A selection of our House Wines: White, Red, Rose, Sparkling

All non-alcoholic beverages.

PREMIUM MENU

BEER

Stone & Wood Pacific Ale, Estrella Damn, Coopers Light

WINE

A selection of our House Wines: White, Red, Rose, Sparkling

SPIRITS

Ketel One Vodka, Tanqueray Gin, Bundaberg Rum, Johnnie Walker Red Label

All non-alcoholic beverages.

*Enquire today for custom bar tab packages.

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GET IN TOUCH



CONTACT US TODAY



All of our Christmas function packages include Christmas decorations and styling.

No venue hire fee.

Minimum spend requirements apply to bookings that require full use of The garden patio, The bar, or inside dining and for exclusive use functions.

Beverage packages require a minimum of 10 guests.

Please email events@palooka.com.au if you would like more information for your upcoming function.

CONTACT US TODAY

07 4055 1633

events@palooka.com.au

7 Kamerunga Road Stratford, Cairns, Qld, 4870.

Palooka.com.au

