

Christmas Functions & Events



(07) 4055 1633 | events@palooka.com.au | 7 Kamerunga Rd, Stratford

PALOOKA

CELEBRATE WITH US

Palooka! Modern, contemporary, classy dining in the heart of Stratford. Functions at Palooka mean exceptional food & beverage options, beautiful spaces, experienced passionate service & just that extra level of difference.

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

Your menu will consist of an array of local produce, from fresh seafood, Cairns renowned Marsh butcher 'our neighbour' & locally grown fruit & veg from our tableland farmers.

Contact us today for the ease & experience of a function with us.

We look forward to taking the absolute best care of you & your guests.

For more information email; events@palooka.com.au



COURTYARD

VERSATILE LARGE OPEN SPACE

Offering mountain views, cool breezes, & complete privacy.

Comfortably seating 70 people for a sit-down function or 100 for a stand-up canape affair. The perfect space for corporate events, weddings, birthday celebrations & more.

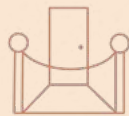
CAPACITY
UP TO 100



MICROPHONE
& OWN MUSIC



PRIVATE
SPACE



FORMAL &
INFORMAL
SEATING



PRIVATE
BAR





INSIDE RESTAURANT

The ideal space for smaller gatherings or full venue. This space is broken up into sections to suit the occasion. Cosy couches, bar top tables, or formal intimate dining.

FRONT PATIO |

Enjoy the picturesque scenery of Stratford Village – 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 & outside at our venue.

CAPACITY
UP TO 70



FORMAL &
INFORMAL
SEATING



PRIVATE
BAR



SIGNATURE SET MENU

LEAVE IT TO US

5 COURSES | 75PP

Our signature 'Let us feed you' menu was created from our concept of a shared dining experience, therefore translates well into functions of any size.

EXAMPLE MENU |

House marinated olives | orange, bay leaf

Anchovy flatbread | white anchovy, grilled flatbread, ricotta, smoked tomato

Scallops | pan-fried, pumpkin puree, prosciutto crunch, truffle oil

Saganaki | truffle honey, lemon thyme, grapes, toasted flatbread

Slow braised lamb shoulder | braising juices, pomegranate, salsa verde served with persian rice & mopping bread

Waldorf salad | chopped lettuce, celery, apple, walnuts, blue cheese

Lemon meringue | lemon curd, chantilly cream, vanilla meringue





DINNER SET MENU

INDIVIDUAL SELECTION

2 COURSES 6OPP OR 3 COURSES 7OPP

ENTRÉE |

Lightly fried calamari | tajin spice, rocket, pickled cucumber, fresh chilli, tartare

Wild mushroom arancini | walnut pesto, shaved parmesan, sage aioli

Saganaki | truffle honey, lemon thyme, grapes, toasted flatbread

White anchovy | grilled flatbread, ricotta, smoked tomato, nduja dressing

MAINS |

Choose any pizza or pasta from our menu

OR

Pan-fried reef fish | butter mango glaze, cauliflower puree, puffed rice, pickled baby squash, zucchini, cauliflower carpaccio, paprika oil

Crispy pork belly | celeriac soubise, confit garlic, caramelised onion, 42 sautéed silver beet, soy & honey vinaigrette

DESSERT |

Vanilla Crème Brûlée | fresh raspberries, almond biscuit

Lemon Meringue | toasted vanilla meringue, lemon curd, chantilly cream

Palooka's Tiramisu | made fresh daily, served table-side

Affogato | vanilla ice cream, fresh espresso

LUNCH SET MENU

'INDIVIDUAL SELECTION'

2 COURSES 55PP OR 3 COURSES 65PP

ENTRÉE |

Lightly fried calamari | tajin spice, rocket, pickled cucumber, fresh chilli, tartare

Wild mushroom arancini | walnut pesto, shaved parmesan, sage aioli

Saganaki | truffle honey, lemon thyme, grapes, toasted flatbread

White anchovy | grilled flatbread, ricotta, smoked tomato, nduja dressing

MAINS |

Cheeseburger | brioche bun, cider braised onions, gruyere, butter lettuce, burger sauce, house fries

Caesar salad | baby cos, soft boiled egg, smoked bacon, herb croutons shaved parmesan, anchovies, classic dressing

Crumbed reef fish | dill, celeriac remoulade, lemon, house fries, aioli

Pesto rigatoni | pork & fennel sausage, broccolini, chili, herb gremolata

Pulled pork ragout | malfadine, ricotta salata, hazelnut crunch

DESSERT |

Vanilla Crème Brûlée | fresh raspberries, almond biscuit

Lemon Meringue | toasted vanilla meringue, lemon curd, chantilly cream

Palooka's Tiramisu | made fresh daily, served table-side

Affogato | vanilla ice cream, fresh espresso



PIZZA PARTY



SHARED STYLE | 3 COURSE 6OPP | 2 COURSE 5OPP

Marinated olives | orange, bay leaf

Fresh figs ricotta | pistachio, vincotto, toasted focaccia

Rosemary focaccia | house stretched, thyme, parmesan butter

+ Add on 5PP for Marsh's Sliced Deli Meats

SELECTION OF OUR SIGNATURE PIZZAS |

Margarita | tomato base, mozzarella, parmesan, basil, basil oil

Capricciosa | tomato base, mozzarella, ham, mushrooms, olives, artichoke, basil

Alba | tomato base, mozzarella, pork sausage, truffle pecorino, rosemary oil

Patate | white base, spicy pork sausage, roasted potato, red onion, mozzarella, rosemary

Diavola | tomato base, mozzarella, gorgonzola, padron peppers, spicy salami, chilli, oregano

Waldolf Salad chopped lettuce, celery, apple, walnuts, blue cheese

FINISHED WITH

Signature tiramisu | served table side.

**PALOOKA
PIZZA**



VEGETARIAN
Tomato Base
mozzarella, mushrooms,
olives, artichoke, basil

VEGETARIAN
Tomato Base
mozzarella, figs, ricotta,
olives, artichoke, basil

VEGETARIAN
Tomato Base
mushrooms, mozzarella,
olives, oregano, garlic

ALBA
Tomato Base
mozzarella, pork sausage,
truffle, pecorino, rosemary oil

PROSCIUTTO
Tomato Base
prosciutto, mozzarella,
shaved parmesan

NORMA
Tomato Base
mozzarella, eggplant,
Stracciatella, oregano

HAWAIIANA
Tomato Base
pineapple, ham, mozzarella

5% Surcharge on Weekends

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 5 canapés per person. Ideal for a more substantial refreshment or a medium length event of 2-3 hours. Allows inclusion of both hot & cold canapes.

GRAND 6OPP |

Selection of 6 canapés per person. Ideal to ensure guests leave feeling like they have had a meal. Include both hot & cold canapes plus dessert.

+GRAZING BOARDS 15PP |

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

EXAMPLE OPTIONS |

King prawn skewers

Wild mushroom arancini

Mini steak sliders

Goat's cheese cigars

Lime cured reef fish

Freshly shucked oysters

Black tea smoked salmon

Beef short rib

Duck pate

Anchovy flatbread

Lamb pita

Prawn roll

Quiche lorraine

Fig crostini

Petit four desserts





BEVERAGE PACKAGE

STANDARD

Beer |

Coopers Pacific Ale, Estrella Damn, Peroni Leggera

Wine |

Sauvignon Blanc, Marlborough NZ | Chardonnay, Margaret River Rose, Yarra Valley | Pinot Noir, Tasmania | Shiraz, Barossa Valley

All non alcoholic beverages

2 HOUR PACKAGE 49PP

PREMIUM

Beer |

Coopers Pacific Ale, Estrella Damn, Peroni Leggera

Wine |

Sauvignon Blanc, Marlborough NZ | Chardonnay, Margaret River Rose, Yarra Valley | Pinot Noir, Tasmania | Shiraz, Barossa Valley

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

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 for 14PP

STANDARD MENU

Beer | Stone & Wood Pacific Ale, Estrella Damn, Peroni Leggera

Wine | Sauvignon Blanc, Marlborough NZ Chardonnay, Margaret River Rose, Yarra Valley Pinot Noir, Tasmania Shiraz, Barossa Valley

All non-alcoholic beverages.

PREMIUM MENU

Beer | Coopers Pacific Ale, Estrella Damn, Peroni Leggera

Wine | Sauvignon Blanc, Marlborough NZ | Chardonnay, Margaret River | Rose, Yarra Valley | Pinot Noir, Tasmania | Shiraz, Barossa Valley

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

All non-alcoholic beverages.

OPEN MENU

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





CONTACT US TODAY

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

No venue hire fee.

Minimum spend requirements apply to bookings that require full use of the garden patio, the bar, or inside dining & 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

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7 Kamerunga Road Stratford, Cairns, Qld, 4870.

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