

Functions & Events

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



PALOOKA

CELEBRATE WITH US

Palooka! Modern, contemporary, European inspired dining in the heart of Stratford Village. Events at Palooka mean exquisite food & beverage options, beautifully curated spaces, attentive service & just that extra level of care and attention.

Palooka has vast experience in catering for significant occasions, from quaint gatherings to large celebrations or corporate events. We 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' and locally grown fruit & veg from our tableland farmers.

Contact us today for the ease & experience of an event with us.

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



COURTYARD

A BLANK CANVAS FOR EVERY CELEBRATION

Elegant, spacious and effortlessly versatile, our courtyard can be styled to suit every occasion – from birthdays and long lunches to weddings, corporate events and private celebrations.
70 seated | 80 standing

CAPACITY
UP TO 80



MICROPHONE
& OWN MUSIC



PRIVATE
SPACE



FORMAL & INFORMAL
SEATING



PRIVATE BAR



AIRCON





INSIDE RESTAURANT

RESTAURANT |

An elegant, fully air-conditioned space designed to provide a comfortable and refined setting for your guests.

60 pax sit down | 90 pax stand up

FOOTPATH DINING |

Enjoy the picturesque scenery of Stratford. Perfect for small casual gatherings & events.

35 pax sit down | 45 pax stand up

EXCLUSIVE USE OF VENUE
140 SEATED OR
160 STANDING

FORMAL & INFORMAL
SEATING

MICROPHONE
& PA SYSTEM
(fee applicable)



PRIVATE BAR

PRIVATE SPACE

ACCOMMODATING
TO DIETARIES



BANQUET SET MENU

4 COURSE 85PP

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

EXAMPLE MENU |

Marinated Olives | orange, bay Leaf

Woodfired Pizza Bread | flaked sea salt, olive oil

Whipped Ricotta | young ricotta, smoky tomato, chives

Seared Scallops | celeriac puree, oyster foam, spring onion

Half Roasted Chicken | citrus gastrique, garlic, harissa, garden herbs

Served with

Crispy baby potatoes, vinegar, salt, chives

Baby gem lettuce, pickles, green goddess dressing

Finish with Limoncello or Classic Tiramisu





DINNER SET MENU

INDIVIDUAL SELECTION

2 COURSE SELECTION | 6OPP 3 COURSE SELECTION | 7OPP

ENTRÉE |

Baba ganoush | chilli crisps, pomegranate, dukkha, focaccia

Seared scallops | celeriac puree, oyster foam, spring onion

Confit duck croquettes | bechamel, cherry jam, pickled chilli

MAINS |

Pan-fried goldband snapper | lemon myrtle, white wine reduction,
sauté greens, onion & caper salad, chilli oil

Crispy porchetta | leek & onion soubise, confit garlic, crispy leek,
sauté silverbeet, red wine & thyme jus

Pork & veal ragu | pappardelle, pecorino, almond gremolata

Tartufata pizza | fior di latte cheese, mushrooms, parmesan,
pecorino, truffle oil, black pepper

DESSERT |

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

Palooka's tiramisu | two flavours, made fresh daily, served table-side

Affogato | vanilla ice cream, fresh espresso

LUNCH SET MENU

INDIVIDUAL SELECTION

2 COURSES 49PP OR 3 COURSES 59PP

ENTRÉE |

Baba ganoush | chilli crisps, pomegranate, dukkha, focaccia

Seared Scallops | celeriac puree, oyster foam, spring onion

Confit duck croquettes | bechamel, cherry jam, pickled chilli

MAINS |

Pork & fenne | sausage rigatoni | vodka sauce, herb pangrattato

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

Tartufata pizza | fior di latte cheese, mushrooms, parmesan, pecorino, truffle oil, black pepper

DESSERT |

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

Palooka's tiramisu | two flavours, made fresh daily, served table-side

Affogato | vanilla ice cream, fresh espresso





GRAZING PLATTERS

GRAZING PLATTERS ARE PRICED AND BUILT PER PERSON. THE PERFECT ADDITION TO ANY SOCIAL EVENT. THEY ARE VISUALLY IMPRESSIVE, INTERACTIVE AND ALLOWS VARIETY FOR EVERYONE.

GRAZING PLATTER | \$24 PER PERSON

VEGETARIAN OR VEGAN PLATTER | \$20 PER PERSON

An abundant and artfully arranged selection of premium cured meats, artisan cheeses, and seasonal accompaniments.

Includes prosciutto, salami, and champagne ham paired with creamy brie, sharp cheddar, and aged blue. Fresh and dried fruits, olives, pickles, nuts, house dips, all served alongside freshly baked foccacia and gourmet crackers.



*Please note the above selection depends on quantity of people.
Selection of 3 cured meats & cheeses is for 20+ guests.
Under 20 Guests will include two cured meats and two cheeses.



PIZZA PARTY



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

Marinated olives | orange, bay leaf

Baba ganoush | chilli crisps, pomegranate, dukkha, focaccia

Rosemary focaccia | house stretched, thyme, parmesan butter

+ Sliced Mortadella & Prosciutto di Parma 5pp

SELECTION OF OUR SIGNATURE PIZZAS |

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

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

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

Patate | White base, fior di latte, roasted potato, Italian sausage, red onion, blue cheese, rosemary

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

FINISHED WITH

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

PIZZA MASTERCLASS

MASTERCLASS | 85PP

Interactive group masterclass hosted by our Italian pizza chef. Learn how to make, stretch, and care for your pizza dough! Individually make your own pizza, with variety of sauce and toppings. Share & swap pizza's (or don't...)

+ 2OPP for two roaming canapes during the masterclass

+ 15PP for a cocktail on arrival

Take home recipe card & jar of Palooka's signature sauce.



CANAPÉ

STANDARD 4OPP |

Selection of 4 canapés per person. Perfect for a pre-dinner option

PREMIUM 5OPP |

Selection of 5 canapés per person. Perfect for a casual, lighter, stand-up dinner option.

GRAND 6OPP |

Selection of 6 canapés per person. Perfect for a stand-up dinner

SEA |

Prawn Cocktail, avocado cream, chives

Cured Trout, flat bread, crème fraîche, micro radish

Octopus Skewer, leek puree, nduja crumb

Calamari Fritti, spicy lime aioli

Pan Fried Scallops, celeriac puree, spring onion

Appellation Oyster, mignonette

LAND |

Pork Belly Sliders, pickled cucumber, spicy aioli

Veal Tonato on Toasts, smoky tomato

Chicken Skewer, citrus & yoghurt dressing, salsa verde

Pork and Beef Skewer, miso butter, sesame

Duck Croquette, bechamel, cherry jam

Cumin Lamb Meatballs with tzatziki

GARDEN |

Mushroom Arancini, aioli, crispy sage

Goats Cheese and minted pea tartlet

Crispy Polenta Cakes, cauliflower puree, crispy leek

Tempura Enoki Mushroom, nori salt, miso aioli

Haloumi fries, pimento mayo





HIGH TEA

65PP

Delicious Pastries, decadent cakes, gourmet finger sandwiches, bespoke tea selection

SAVOURIES |

Whipped Ricotta Tartlet | garden peas, mint & lemon zest

Mushroom arancini | walnut pesto, aioli, crispy sage

Mortadella focaccia sandwich | Pistachio pesto & stracciatella

Char-grilled prawn | cos lettuce cups, nduja oil, smoked tomato

FOLLOWED BY |

Traditional buttermilk scones | strawberry preserve & double cream

Seasonal tropical fruit | sourced from local FNQ

SWEETS |

Lemon & poppy seed cake | chamomile mousse & candied lemon

Chai spiced carrot cake | cream cheese, candied walnuts

Lemon meringue | lemon curd, chantilly cream

TEA UNLIMITED

+Add two hours of champagne or mimosa service for 29PP

BOTTOMLESS LUNCH

Three Course Lunch 'Share Style' | 89pp
Includes 90minute drink package

FIRST COURSE |

Focaccia | chef's accompaniment

Seared scallops | celeriac puree, oyster foam, spring onion

TO FOLLOW |

Chicken cotoletta | gem lettuce, heirloom tomatoes, lemon mustard dressing, shaved pecorino

Prawn linguine | cherry toms, fermented chilli butter, lemon, fragrant herbs

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

Truffle chips | pecorino, herb salt

TO FINISH |

Limoncello or Classic Tiramisu



Beverage List

90 Minute Drink Package

MARGARITAS |

Classic Marg | Blanco Tequila, Cointreau, Lime

Tommy's Marg | Blanco Tequila, Agave, Lime

Passionfruit Marg | Blanco Tequila, Cointreau, Passionfruit, Lime

+ Make them spicy on request

HOUSE WINES |

Bandini Prosecco, Veneto Italy

Trout Valley Sauvignon Blanc, Nelson NZ

Madfish Pinot Gris, Margaret River WA

Bouchard Aine & Fils Rose, Burgandy France

Tim Adams, Grenache Shiraz Blend, Clare Valley SA

TAP BEER |

Estrella Spain 5.4%

Coopers Pale Ale AUS 4.5%



BEVERAGE PACKAGES

STANDARD

2 HOUR PACKAGE 49PP | 3 HOUR PACKAGE 69PP |

4 HOUR PACKAGE 89PP

All house beer's & wine plus an array of non-alcoholic beverages

PREMIUM

2 HOUR PACKAGE 65PP | 3 HOUR PACKAGE 75PP |

4 HOUR PACKAGE 95PP

All house beer & wines, premium spirits & an array of non-alcoholic beverages

+Add a cocktail wave to either package for 18PP

BAR TAB| SET YOUR \$ LIMIT

Set your \$\$ limit & select your menu. Keep it simple or have an open bar.

BEVERAGE MENU

WINE LIST

Bandini Prosecco, Veneto Italy

Trout Valley Sauvignon Blanc, Nelson NZ

Madfish Pinot Gris, Margaret River WA

Bouchard Aine & Fils Rose, Burgundy France

Tim Adams, Grenache Shiraz Blend, Clare Valley SA

SPIRITS

Ketel One - Vodka

Tanqueray - Gin

Don Julio Blanco - Tequila

Malibu White Rum | Bundaberg Rum

Johnnie Walker Black - Whiskey

BEER LIST

Estrella Spain 5.4%

Coopers Pale Ale AUS 4.5%

Corona 4.5%

Peroni 3.5%

Heineken Zero

ADD A COCKTAIL WAVE TO YOUR PACKAGE 18PP

Limoncello Spritz | Limoncello, Italian prosecco, soda, thyme

Lemon Myrtle Sour | Ketel one vodka, lemon myrtle, citrus jam

Classic Marg | Blanco tequila, cointreau, lime

Palooka Colada | Bacardi rum, pineapple, coconut cream





CONTACT US TODAY

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