



Wedding Brochure

23/24



C'EST BON
CATERING & GATHERING

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Season 2023-2024



About C'est Bon

Welcome to C'est Bon, the premier catering service for your special day. With over 20 years of experience, we have been delighting Cairns locals, interstate travellers, and foreigners alike with our exceptional service, delectable cuisine, and inviting atmosphere.

At C'est Bon, we understand that every wedding is unique and special, and we are committed to providing personalised attention to every guest. Our dedication to detail and going above and beyond sets us apart from the rest. We strive to create a positive and unforgettable experience for each and every one of our guests.

Trust us to take your wedding catering to the next level. Let C'est Bon help you make your wedding day an event to remember.



Photo credit to Raw Design Media - Cam & Allie Wedding - Port Douglas - 16 August 2022

Why Choose C'est Bon for Your Wedding Catering?

At C'est Bon, we have always provided catering services to our most valued customers. However, we are now excited to officially extend our catering services to all of our clients. We want to earn your trust and work closely with you to make your special day truly unforgettable.

With our expertise, knowledge, and attention to detail, we promise to deliver exceptional service and exquisite cuisine. We strive for excellence in everything we do and are committed to making your wedding day a truly magical experience.

Our region is renowned as one of the most beautiful locations in the world for wedding celebrations, and we are honoured to have the opportunity to showcase our culinary craft to newlyweds. Let us bring our passion for exceptional food and service to your wedding celebration and create an unforgettable experience for you and your guests.

Kevin Gabsi, Catering & Event Director

Where Does Our Quality Come From?

At C'est Bon, we hold all the necessary credentials, licenses, and certificates to ensure that your event is safe, controlled, and organised to the highest standards.

Our chefs are experienced and highly trained, with diplomas from all over the world. Their versatility in various cuisines and influences allows us to create a diverse range of menus beyond just French cuisine.

Our floor staff is trained to European standards, including RSA and wine training with level 2 WSET certification. We work closely with our suppliers to source the best seasonal produce to use in our dishes.

Our excellent relationships with other businesses allow us to access the best deals and cover services beyond our core offerings. We are always sourcing new ideas and equipment to enhance the experience for our clients.

Whether you have a clear vision for your wedding catering or are looking for a ready-made package, we can help you take it to the next level. From Michelin-starred degustation to dressing to impress, we love a good challenge and will go above and beyond to make your wedding day truly special.



Dreaming of Your Perfect Wedding Day?

At C'est Bon Catering, we understand that everyone has a unique vision for their wedding day, whether it's a relaxed and casual gathering or a glamorous affair. We are here to make your dream wedding a reality and handle all the hassle so that you can enjoy your special day stress-free.

We know that no two weddings are the same, and that's why we work closely with you to create a personalised experience that meets your specific needs and desires. With our expert guidance and attention to detail, we promise to be your real-life "Bridezilla" and ensure that every aspect of your wedding catering is perfect.

At C'est Bon Catering, we believe that quality food and drinks are essential to any gathering, especially a wedding. We take our name seriously, and we never compromise on the quality of our food. We are experts in catering to dietary restrictions and will guide you to the best options that meet your needs.

No matter the size of your wedding, we are committed to delivering a memorable experience that goes your way. Let us take care of the catering, so you can relax and enjoy your special day. Cheers to that!

Our Guarantee

The Devil is in the Details

At C'est Bon Catering, we understand that the success of your special day lies in the details. That's why we guarantee to provide you with the highest quality food and beverages tailored to your specific needs. While our pricing may be higher than some, we believe in delivering exceptional value for our clients.

Rest assured that we take pride in our work and will go above and beyond to ensure that every aspect of your event is taken care of. All of our staff members are screened and fully trained to provide you with the best possible service. If we need to bring in extra personnel for larger ceremonies, we have a trusted network of professionals that we can rely on.

Our equipment is regularly sanitised, and your food is always freshly prepared. We never cut corners and will make sure that everything is executed to perfection.

For outdoor events, we will work with you to create a contingency plan in case of bad weather, so you don't have to worry about a thing. We believe in leaving every venue in the same condition that we found it and will dispose of all waste safely and responsibly. From the moment you contact us, we will work closely with you in the months leading up to your big day to ensure that every detail is accounted for.

At C'est Bon Catering, we are passionate about what we do and take pride in delivering exceptional experiences for our clients. With years of experience under our belt, we have successfully executed countless large events and fundraisers with up to 400 attendees. We are a small business with a big heart, and we would be honoured to serve as your VIP catering team.



Entertain our way

Live Cooking Station

Entertaining is in our blood and we're not afraid to show it off. Having a Live Cooking Station is a fun way to engage and feed your guests. Our chefs will cook meals to create a relaxed and interactive atmosphere, making it a great alternative to a grazing board. We will set up a personalised and dedicated outdoor kitchen, with a dedicated chef preparing a delicious, made-to-order dish just for you. Some ideas include:

- Sushi Station
- Noodle Wok
- Paella
- Teppanyaki Style
- Iberico Ham & Condiment
- Savoury French Galettes
- Croque Monsieur
- Mini Pizza
- Mini Hot Dogs
- Sliders (see our menu)
- Butter Chicken
- Pasta Bar
- Fish & Chips
- Dumpling Bar
- Oyster Shucking Station
- Souvlaki Bar

The possibilities
are endless!



Entertain our way

Grazing Boards

A grazing board is the ultimate crowd pleaser, a gargantuan medley of food offering something for everyone! Our grazing boards can be customised to any style or taste. We can incorporate any of the following to create the perfect spread for you!



- Pears
- Granny Smith Apples
- Strawberries
- Blueberries
- Raspberries
- Figs
- Vegetables
- Carrots
- Cherry Tomatoes
- Cucumbers
- Red Pepper Hummus
- Garlic Hummus
- Spinach and Artichoke Dip
- Whole Seed Mustard
- Ginger Fig Jam
- Quince paste
- Honey
- Nuts
- Almonds
- Cashews
- Gouda
- Cheddar
- Brie
- Goats Cheese
- Cheese soaked in Flavoured EVOO
- Gruyere
- Manchego
- Prosciutto
- Capicola
- Salami
- Soppressata
- Rainbow Olives
- Stuffed Peppers
- Crackers
- Bread
- Chocolates
- Grissini
- Dried Apricots
- Banana Chips
- Large Sprigs of Rosemary
- Red Grapes
- Grapefruit & Pomegranate

Dry Hire & Styling

Let us Bring Your Vision to Life

The way your day looks is as important to us as it is to you. Work with our dedicated stylist to create your dream day. We have partnered with the best suppliers in the business to give you a curated selection of items available for hire. From spotted gum tables and whitewashed chairs to Art Deco cutlery and custom-made bars, we can bring your vision to life.

The Cairns region is notorious for having that 'everyone knows everyone' mentality, so you can rest assured that we will always do the right thing by you and by each other. Your faith and trust are like gold to us.



What our Clients Say

“I didn’t think that I could afford a stylist and planner. In the end, with the trade discounts and the insider knowledge, it turns out I couldn’t afford not to have one. Thank you so much for bringing my ideas to life and making my day the most stress-free day of my life. It really was a dream!” - *Kate*

“C’est Bon Cairns catered our wedding in Port Douglas and it was just spectacular. Nicolas and Kevin worked with us to make sure everything went off without a hitch, and considering it was an outdoor wedding with limited kitchen facilities, everything went perfectly. The service they provided was 6-star and the food was just magnificent. All of our guests raved about how much they loved the grazing board and dinner. My wife and I could not have been happier! The team from C’est Bon is incredible, thank you so much.” - *Allie*



Our Entrees to Inspire you

- ◇ Pan Seared Scallops | Capsicum Vierge | Sauce Verte | Tomato Coulis
- ◇ Champagne Butter Poached Live Red Claws | Aigre-Doux Beurre Blanc | Brunoise | Crisp
- ◇ Duck Liver Paté | Shallot Pickle | Fig & Apricot Condiment | Mushroom | Pomegranate Molasse | Brioche
- ◇ Baked Truffle Brie & Leek Tartelette | Candied Walnut | Eggplant Bacon | Pear Shavings | Fresh Leaves | Beetroot Caramel - Japanese Scallops | Parsnip Puree | Crispy Speck | Forest Mushroom | Beet Caramel | Fresh Mizuna
- ◇ Qld Scallop Half Shell | Kilpierre (french style kilpatrick)
- ◇ Roe On Seared Scallop | Cannellini Bean Puree | Caper Butter Sauce | Crouton | Pickled Lemon
- ◇ Tiger Prawns | Tomato Salad | Lemon Gel | Beet Molasse | Cocktail Sauce | Parmesan Crisp
- ◇ Tiger prawns | Bread Crisp | Vierge of Capsicum | Sauce Verte | Tomato Coulis
- ◇ Moreton bay bug | vierge de legume | Champagne butter sauce
- ◇ Beef carpaccio | Blue Cheese Bits | Pickled Blueberries | EVOO | Parmesan Cheese
- ◇ Angus Tartare | Onion | Capers | Cornichon | Parsley | Egg yolk | Pickles
- ◇ Salmon Tartare | Shallot | Lemon | Capers | dijon | Tabasco | Dill
- ◇ Scallop Tartare | sea salt | Lime | Seeded Mustard | Avocado Oil
- ◇ Tartar trifecta (Scallop-Angus-Salmon)
- ◇ Half Quail | French Lentil ragout (served chilled or hot) | Barolo vinegar | Pickled Onion | Livers | Crouton
- ◇ Lamb Tenderloin | Curried Cauliflower Purée | Lemony Relish | Crushed Pistachio | Baked Eggplant | Jus
- ◇ French Onion Soup | Gruyere | Croutons
- ◇ Rich Mushroom soup | Truffle Creme Fraiche | Chives
- ◇ Creamy Pumpkin soup | Creme de Chevre | Broken Walnut
- ◇ Seared Duck Neck Sausage | Cassava Tuile | Pumpkin Purée | Watercress | Cassis Sauce
- ◇ Baked Truffle Brie & Leek Tartelette | Candied Walnut | Eggplant Bacon | Beetroot Caramel
- ◇ Goat cheese mille feuille | Seasonal Fruits | Prosciutto | Aromatic Salad | Honey | Walnuts
- ◇ Cheese Souffle with Triple Cheese Sauce, Freshly Shaved truffle & Borolo Vinegar

...more options available if needed.

Tips: choose any dish from the entrees and mains and create your own degustation/tasting menu.
Let us help you building your ultimate menu

Add as many Course as you want

- ◇ Honey & Rosemary Confit Lamb Shoulder | Thyme Diced Zucchini | Roasted Garlic | Fragrant Nut Salad | Spiced Jus
- ◇ Pan Roasted Line Caught Nannygai Fillet | Butter Glazed Vegetable | Relish & Herb Salad | Beurre Noir Sauce
- ◇ 8 Hours Braised Beef Cheek | Garlic Mash Potato | Fried Shallots | Garlic Brussel Sprouts | Red Wine Sauce
- ◇ Slow Cooked Pork Belly | Pumpkin Purée | Sage Butter Corn Kernels | Mustard Dressed Fennel Shavings | Aromatic Jus | Crushed - Nuts
- ◇ Black Angus Eye Fillet Cooked To Your Liking | Gratin Dauphinois | Sauce Au Poivre
- ◇ Confit Duck Leg With Red Cabbage Stew, Green Beans & Grand Marnier Sauce
- ◇ Duck Breast With Fork Crushed Buttered Parsnip & Sweet Cherry Sauce
- ◇ Coq Au Vin, With Light Red Wine Sauce, Mushroom, Carrot And Potato, Toasted Baguette - Chicken Riesling, Light Creamed Sauce,
- ◇ Chicken Basquaise In White Wine Tomato Capsicum Stew With Fresh Tarragon
- ◇ Beef Cheek With Braised Potatoes, Fondant Carrots, Glazed Onions And Freshly Chopped Parsley.
- ◇ Beef Sirloin With Bearnaise Sauce & Hand Cut Chips With Rosemary Salt
- ◇ Beef Oxtail Ragu With Rich Red Wine Sauce & Fresh Tagliatelle Pasta
- ◇ Lamb Navarin stew in light stock with spring vegetable and loaded with aromatic fresh herbs
- ◇ Persillade crusted Lamb Cutlet with Roasted Eggplant, Sauteed Zucchini & jus
- ◇ Honey Rosemary confit Lamb Shank with Stewed cannellini beans &
- ◇ Veal Chop crusted with Parmesan Crumb & Spring vegetables, Garlic jus
- ◇ Veal & Olive ragout in light tomato sauce and market vegetables
- ◇ Blanquette de veau: white veal ragout in creamy lemon sauce with market vegetables
- ◇ Cassoulet (white bean in pork thyme stock with mixed sausage, lamb, pork & duck and topped with crumb) - Slow Cooked Pork tenderloin with prunes, garlic Broccolini & Parsnip Purée
- ◇ Spice Roasted Pork Cutlet with Mustard sauce, roasted Roots vegetables & Pickles
- ◇ Bouillabaisse style seafood stew in flavourful saffron stock with market vegetables & rouille crouton
- ◇ Market fish cooked meuniere with lemon and parsley butter sauce
- ◇ Line caught saltwater Barramundi fillet with ratatouille, corn meal crisp and fresh basil
- ◇ Seared Tuna Steak with Basque Piperade

...more options available if needed.

Cannot decide between 2 dishes, what about having them both in half serves?





& To Finish with a Bang

While we can definitely suggest a plethora of desserts, Let's be honest, you want that Wedding cake.

Our cakes are made on premise and are more than just a glorified cupcake with frosting around.

Inside, you will have a real cake with different layers of textures and flavours.

Let us make it wow for you!

Meat Canapés

Cold Selection Below

PORK & CHUTNEY

Roasted Pork Belly | Gherkin Chutney | Spring Onion

CHILLED CHICKEN TDR

Slow Cooked Chicken Tenderloin | Caesar Style Glaze | Persillade Crumb

BEEF TARTARE

Hand Chopped Angus | Onion | Shallot | Parsley | Cornichon | Cassava

DUCK LIVER PATE

Smooth Duck Liver | Onion Pickle | Toast

PRESSED BEEF TERRINE

Truffle Mayonnaise | Toast

SMOKED DUCK BREAST

Sour Cucumber | Chinese Sauce | Green Onion

PROSCIUTTO TOAST

Spanish Cured Ham | Capsicum Salsa | Garlic Toast

PORK TARTINE

Shredded Pork | Blue Cheese | Nashi Pear

POULET A LA VIETNAMESE

Lemongrass Chicken | Lime & Peanut Julienne | Brioche
Dairy Free & Gluten Free Alternatives Available on all above
Some can be made as Vegetarian & Vegan Options

Hot Selection Below

CONFIT DUCK SHANK

Orange Glaze | Broken Rye Croute

BACON QUICHE

Bacon & Onion | Gruyere | Quiche Dough

BOULETTE VIANDE

Roasted Duck & Pork Meatballs | Honey Jus

MINI-CROQUE MONSIEUR

Our Version of a Toastie Ham & Cheese

DUCK CROMESQUIS

Crumbed Shredded Duck Croquette | Wine Aioli

DUCK NECK SAUSAGE

Cassis Sauce | Watercress | Pumpkin

LAMB CUTLET

On The Bone | Pistachio Relish | Cauliflower Purée

PIG IN BLANKET

Pork Sausage | Maple Glazed | Puff Pastry

QUAIL FILLET

Seared Quail Fillet Lollipop | Lemon Pepper
Dairy Free & Gluten Free Alternatives Available on all above
Some can be made as Vegetarian & Vegan Options

Seafood Canapés

Cold Selection Below

PRAWN COCKTAIL

Freshly Peeled Prawn | Marie Rose Sauce | Cos lettuce

CHILLED GARLIC PRAWN

Poached Prawn | Aioli | Cucumber

SALMON TARTARE

Lime | Shallot | Mango | Coriander | Avocado | Cashew

CONFIT SALMON

Confit Salmon Loin | Capsicum Salsa | Taro Crisp

FRESH OYSTERS

Smoked Mignonette | Peppered Zucchini | Lime Gel

TUNA TATAKI

Raw Seared Yellowfin Tuna | Avocado | Jalapeño | Green Onion | Lime

SMOKED SALMON ROULADE

Crepe | Smoked Salmon | Crème Fraîche | Salmon Roe

SMOKED OCEAN TROUT BLINIS

Buckwheat | Smoked Ocean Trout | Sour Cream | Tobiko

CRAB SALAD

Mayo Crab Meat | Crunchy Leaf | Mango Salsa

Dairy Free & Gluten Free Alternatives Available on all above

Some can be made as Vegetarian & Vegan Options

Hot Selection Below

MINI SALMON TARTLET

Shortcrust Pastry | Salmon | Gruyere

PRAWN CROQUETTE

Garlic & Ginger Steamed Balls | Debbie's Chilli Jam | Coriander

PERSILLADE SQUID

Parsley Garlic Squid | Fresh Lime

SCALLOP

Parsley Garlic Squid | Fresh Lime

OYSTERS TEMPURA

Orange Glaze | Chilli Thread | Lemon Zest

SEARED SALMON

Seared Salmon | Capsicum Salsa | Taro Crisp

GARLIC PRAWN SKEWER

Grilled Tiger Prawn | Persillade Crumb

SCALLOP "KILPIERRE"

French Style Kilpatrick | Maple | Garlic | Almond | Bacon

CURRY SCALLOP QUICHE

Curried Cream | Scallop Fricassée | Quiche Dough

Dairy Free & Gluten Free Alternatives Available on all above

Some can be made as Vegetarian & Vegan Options

Vegetarian Canapés

Cold Selection Below

FETTA COCKTAIL

Herb Infused Sheep Fetta | Marie Rose Sauce | Cos lettuce

CHILLED GARLIC TOFU

Garlic Poached Silky Tofu | Aioli | Cucumber

GREEN TARTARE

Lime | Shallot | Mango | Coriander | Avocado | Cashew

CONFIT SHALLOT

Olive Oil Shallot | Capsicum Salsa | Taro Crisp

FRESH OYSTERS MUSHROOM

Oyster Mushroom | Smoked Mignonette | Peppered Zucchini | Lime Gel

EGGPLANT ROULADE

Crepe | Babaganoush | Wild Nuts | Chili

SMOKED GOAT CHEESE BLINIS

Buckwheat | Smoked Goat Cheese Cream | Sour Cream | Tobiko

BANANA BLOSSOM SALAD

Mayo Banana Blossom | Crunchy Leaf | Mango Salsa

Dairy Free & Gluten Free Alternatives Available on all above

Hot Selection Below

MINI TRUFFLE TARTLET

Shortcrust Pastry | Truffle Leek | Gruyere

MUSHROOM ARANCINI

Creamy Mushroom Balls | Parmesan | Aioli

ASPARAGUS TEMPURA

Sesame Dressing | Chilli Thread | Lemon Zest

VEGETABLE SPRING ROLL"

Beetroot Dip | Crushed Nuts

CURRY VEG QUICHE

Curried Cream | Mixed Veg Fricassée | Quiche Dough

Dairy Free & Gluten Free Alternatives Available on all above

Petits Pains

Served Hot On Either Toasted Baguette or Between Brioche Buns

LE CLASSIC WAGYU

Wagyu Patty | Tomato | Gruyere | Homemade Mustard | Mayo'up | Pickle

LE SOFT BELLY

Fall Appart Pork Belly | Fresh Remoulade | Cayenne Aioli

LE LAMB MAROCAIN

Raz'El Hanout Lamb Loin | Minted Yogurt | Sweetened Zucchini | Pickled Onions

LE HOT CHICKEN

Tender Corn Fed Chicken Breast | Hot Paprika Mayonnaise | Lettuce | Chilli & Cheese

LE PROUD VEGGIE

Our Veggie Patty | Tomato | Cream of Fauxmage | Hummous | Pickle

LE BEEFY

Juicy Beef Cheek | Sweet Red Wine Jus Aioli | American Cheese | Iceberg

LE FISH

Ginger Beer Battered Fish | Spicy Avocado Relish | Fresh Slaw

LE VIETNAMIEN

Grilled Lemongrass Pork | Pickled Peanuts | Coriander Aioli | Sesame Dressing



PRICING

Prices per person for groups of 30 people and more.
Smaller groups POA - Minimum spend of \$1500 applies

All served with Baguette & Butter

2 COURSE PLATED	No option menu	Alternate Drop	Shared Style Decadent & Opulent
Entree & Main	75	85	90
Main & Dessert	70	80	95

3 COURSE

(Entree, Main & Dessert)	90	100	110
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ADD ON & EXTRAS

3 cold canapés per person on arrival	15/person	Recommended to greet guests before your sit down for dinner
Add a Slider	5/slider	Sliders are popular to feed guest in a casual, crowd-pleasing way in the afternoon to keep everyone happy while you get your photo shoots done.
Wedding Cake, Our way!	From 10/person	Our styles of cake with the classic wedding cake visual. Several flavours to choose from.
Add an extra course	20/person	Perfect if you want to treat your guests to another delicious dish.
Kids Meal	45/child	Main dish and dessert with unlimited drinks.

INCLUSION: Pricing per person includes food, chefs, basic kitchen requirement & GST (additional kitchen rental equipment can be added for specialty)

NOT INCLUDED: Waiters (\$55/hour) - Travel to your venue and back. Crockery, glassware, cutlery, linen, tables, chairs & other collaterals. Cooking equipment such as oven, flat-grill, deep fryer & their delivery vehicle fee for venues outside of Cairns may apply.

*PRICES AND SELECTION MAY CHANGE BASED ON SUPPLY/AVAILABILITY

Drinks Packages & Options

Just like for the food, We can customise it to suit you.

\$29 - 2 HOURS
\$39 - 3 HOURS
\$49 - 4 HOURS
\$59 - 5 HOURS

Per Head

NO FRILL, JUST CHILL PACKAGE #1

Our Restaurant House Range from Hardy's The Riddle Selection of Sparkling, White, Moscato, Red BEERS: Great Northern: Original, Crisp, and Zero

\$39 - 2 HOURS
\$49 - 3 HOURS
\$59 - 4 HOURS
\$69 - 5 HOURS

Per Head

DEJA-VU PACKAGE # 2

SPARKLING Da Luca | Prosecco | Italy
WHITE Drift | Sauvignon Blanc | Margaret River | WA
ROSE Chemin des Sables | Rosé | Méditerranée | France
RED Langmeil | Long Mile | Shiraz | Barossa | SA
BEERS Australian crowd pleasers

\$49 - 2 HOURS
\$59 - 3 HOURS
\$69 - 4 HOURS
\$79 - 5 HOURS

Per Head

PICK & TREAT PACKAGE # 3

SPARKLING Jansz | Brut Rosé | TAS
WHITE Josef Chromy | Sauvignon Blanc | TAS
ROSE Days of Rosé | Barossa | SA
RED Charles Melton | La Belle Mere | Grenache | SA
BEERS Premium Australian & Import

\$69 - 2 HOURS
\$79 - 3 HOURS
\$89 - 4 HOURS
\$99 - 5 HOURS

Per Head

OU IA IA PACKAGE # 4

SPARKLING Louis Bouillot | Methode Champenoise | Brut | France
WHITE Hugel | Pinot Gris | Alsace | France
ROSE Domaine Triennes | Rosé | France
RED Pigeoulet des Brunier | GSM | Vaucluse | France
Beers and Premium Australian & Import

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Our wine selection reflects our current restaurant list which means a few things: The wine is tested by us and approved by the customers. We have the buying power to remain competitive. We have access to special batches. The selection remains relevant with the trend.

CASH BAR – ON CONSUMPTION

Choose your Spirits, Wines, Beers, Cocktails & let us tailor your perfect drink package.

Price on Application...
We will pick your ideal selection from our restaurant list and quote you, factoring in your whole package to give you as much value as possible.

Use our tool below to visualise the price difference between all our beverage packages.

COMPARISON PACKAGE	#1	#2	#3	#4
2 HOURS	\$29	\$39	\$49	\$69
3 HOURS	\$39	\$49	\$59	\$79
4 HOURS	\$49	\$59	\$69	\$89
5 HOURS	\$59	\$69	\$79	\$99



BEER

AUSTRALIAN BEERS

Hahn Ultra Crisp Low Carb GF 4.2%	8
James Boags Light 2.7%	7
XXXX Gold 3.5%.....	6
Coopers Pale Ale 4.5%	8
Victoria Bitter 4.9%	8
Stone & Wood Pacific Ale 4.4%.....	9
White Rabbit Dark Ale 4.9%	9
Great Northern Original 4.2%	8

INTERNATIONAL BEERS

Kronembourg 1664 France 5.0%.....	10
Heineken Zero Alc Free Netherlands 0.0%.....	7
Peroni Leggera 3.5%	8

CIDER & GINGER BEER

The Hills Apple Cider 5%	9
Matso's Broome Brewery Ginger Beer 4.5%.....	10

SOFT DRINKS

Pineapple Apple Orange	4
Coke Zero Lemonade Squash Ginger Ale.....	4
Lemon Lime & Bitters Soda Lime & Bitters	4
Soda Water	4

*PRICES AND SELECTION MAY CHANGE BASED ON SUPPLY/AVAILABILITY

SPIRITS

Basic Spirits	8
Smirnoff, Vodka.....	8
Jim Beam, Bourbon	8
Johnnie Walker Red Label, Whisky	8
Gordon's, Gin Bundaberg, Rum.....	8

COCKTAILS

French Martini.....	15
<i>Vodka, Chambord Liqueur, Pineapple Juice</i>	
Espresso Martini	15
<i>Vodka, Khalua, coffee, Agave Syrop</i>	
Rose Martini	15
<i>Vanilla House Infused Vodka, Rose Water, Triple Sec</i>	
Pina Colada	15
<i>Spiced Rum, Coconut Cream, Pineapple Juice</i>	
Aperol Spritz	15
<i>Aperol, Prosecco, Soda water, Orange</i>	
Spicy Margarita	15
<i>House made Burnt Chili Tequila, Triple Sec, Lime Juice</i>	
Whisky Sour.....	15
<i>Whisky, Lime Juice, Sugar Syrup, Aquafaba</i>	
Plum Gin Sour.....	15
<i>Wolf Lane Davidson Plum Gin, Lime Juice, Sugar Syrup, Aquafaba</i>	

Bartender not included | \$55 per hour, minimum 4h minimum Spend of \$30pp or \$300 Glassware hire Included. **Optional LED Lighted Bar Hire |**

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