Unique Events at Tjapukai

Event Enquiries: 07-4042-9911
events@tjapukai.com.au | www.tjapukai.com.au/events
Let us create a Unique Event

Just 15 minutes from Cairns and Palm Cove, and only 45 minutes form Port Douglas, Tjapukai is set in 25 acres of lush tropical grounds with a mountain rainforest backdrop.

As an Aboriginal Cultural Centre located on traditional Djabugay land, our venue offers guests a unique insight into traditional Aboriginal lifestyle and culture. As such Tjapukai’s venue spaces each offer something truly unique. With spaces catering from small meetings to conference groups of up to 1,500, we cater for the below and more:

- Cocktail Functions
- Gala Dinners
- Themed Events
- Partner Programs
- Team Building Programs
- Incentive Programs
- Conferences
- Meetings
- Weddings

Team Building itineraries can be tailor made to suit delegate’s time and interests. Programs can include Boomerang and Spear Throwing, Bush Foods & Medicines, Hunting & Weapons activities and learning to play the Didgeridoo.

Traditional Tribal Challenges can be organised for more competitive groups.

We can also coordinate offsite Dance Performances at your chosen venue.
**Venue Spaces**

**Canopy Breezeway**

Enjoy your next cocktail function in style in the sophisticated Canopy Breezeway.

This is the perfect space for pre-dinner drinks or cocktail function. The open-plan design provides ample space and is suitable for up to 250 standing guests, and up to 80 guests for a sit-down dinner.

The Breezeway features floor to ceiling glass windows, allowing for natural light, and beautiful rainforest views. Local indigenous art and artifacts complement the space.

**Flame Tree Restaurant**

Add the “wow” factor to your next gala dinner inside the award-winning Flame Tree Restaurant.

The Flame Tree Restaurant seats up to 210 guests for sit-down dinners and up to 300 when combined with our Bundarra Dingal Theatre.

The glass doors surrounding the restaurant open onto the Flame Tree Terrace which seats up to an additional 50 guests, overlooks the lake, and offers a stunning mountain backdrop. The restaurant boasts a stylish new bar that can be accessed from both the inside or outside, and is another great location for pre-dinner drinks or cocktail functions. The restaurant is also equipped with built-in state of the art audio/visual equipment.

*Flame Tree Restaurant capacity is a maximum of 170 guests if a stage and a dance floor are required.

**Bundarra Dingal (Cassowary Egg ) Theatre**

The Bundarra Dingal Theatre is an innovative auditorium seating up to 90 guests for a banquet style dinner, or up to 150 guests for stand up cocktails.

This versatile venue is also conveniently located adjacent to the Flame Tree Restaurant and features constantine doors, allowing clients to merge the two rooms in order to increase venue capacity up to 300 guests.

**Tjapukai Events Lawn**

Tjapukai's Event Lawn is one of the largest venues in Cairns, offering an event capacity of up to 1,500 delegates for a gala dinner or major event.

The event lawn is hugged by an up-lit rainforest backdrop and is ideal for large scale special occasions and offsite events.

We can organise a marquee with all the associated interior set up. P.O.A.

**Tjapukai Boardroom**

The Tjapukai Wanggulay Boardroom, situated on level one, is ideal for small team meetings of up to 12 people. The sophisticated boardroom contains a large board table, two 42 inch monitors, a digital white board which can also print, a conference-call sound-station, and WiFi access. The room is also complemented with authentic Aboriginal artwork, and is accessible via elevator.

Tjapukai's restaurant and café makes an ideal break-out area for lunch, or alternatively, catering can be delivered to the boardroom.

**Event Venue Hire**

- Canopy Breezeway - $1,500 - 4 hrs
- Flame Tree Restaurant - $1,500 - 4 hrs
- Bundara Dingal Theatre - $800 - 4 hrs
- Tjapukai Boardroom - $200 - 4 hrs
- Exclusive use of Tjapukai - P.O.A.

**Venue Space Details**

<table>
<thead>
<tr>
<th>STYLE</th>
<th>Canopy Breezeway</th>
<th>Flame Tree Restaurant</th>
<th>Bundarra Dingal Theatre</th>
<th>Flame Tree &amp; Bundarra Combined</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seated Classroom Style</td>
<td>60</td>
<td>200</td>
<td>100</td>
<td>300</td>
</tr>
<tr>
<td>Seated Conference Style</td>
<td>-----</td>
<td>300</td>
<td>150</td>
<td>450</td>
</tr>
<tr>
<td>Seated Banquet</td>
<td>80</td>
<td>210</td>
<td>90</td>
<td>300</td>
</tr>
<tr>
<td>Cocktail</td>
<td>250</td>
<td>350</td>
<td>150</td>
<td>500</td>
</tr>
</tbody>
</table>
Menu Options
For seated & plated dining events.
Lunch time duration – four hours. Earliest start time is 11.00am, and latest finishing time is 5.00pm
Dinner time duration – four hours. Earliest start time is 6.00pm, and latest finishing time is 12.00am

Option 1 - $60 p/p
Canapés upon arrival
Damper for the table
Main Course – same dish for each guest
Dessert – same dish for each guest
Tea and Coffee

Option 2 - $80 p/p
Canapés upon arrival
Damper for the table
Entrée – 2 menu items served 50/50
Main Course – 2 menu items served 50/50
Dessert – your wedding cake as dessert
Tea and Coffee

Option 3 - $90 p/p
Canapés upon arrival
Damper for the table
Entrée – 2 menu items served 50/50
Main Course – 2 menu items served 50/50
Dessert – 2 menu items served 50/50
Coffee and Tea served with your wedding cake

Option 4 - $120 p/p
* Based on a five hour duration
Canapés upon arrival
Damper for the table
Entrée – 2 menu items served 50/50
Seasonal Palate Cleanser
Main Course – 2 menu items served 50/50
Cheese Platters for the table
Dessert – 2 menu items served 50/50
Coffee and Tea served with your wedding cake

Cocktail Events
For gatherings of up to 500 people. We offer a selection of hot and cold canapes, cheese selection and sliced fresh fruit.

$80 p/p
Price includes food, and event duration of four hours.

Hot and Cold Canapes
Finger food is served at a rate of 5 pieces per person per hour for three hours.
Choose 8 items from our finger food selection, or let us propose a selection.
In the final hour of your event we will serve cheese, fresh fruit, tea and coffee.

Note
Additional items can be added - priced according to requirement.
We can also organise Live Chef’s Stations. Please ask our team for details.

Buffet Dinner Menu - $70 p/p
Tjapukai’s award winning catering team create mouth watering dishes infused with bush food spices, local condiments and fresh tropical ingredients to our buffet selection.

Buffet selections can include fresh local seafoods, whole Reef Fish, Kanagroo Rump, Crocodile Ribs, Lemon Grass Chicken, and a range of other traditional and contemporary Aboriginal flavours.

Our F&B team will work with you to plan the perfect selection, catering for all your guests tastes and dietary requirements.

* Vegetarian, Halal, Vegan and other diets can be catered for with prior notice.

Childs Menu $20 p/ch
We know kids can be fussy, so we will work with you to create a menu which is both palatable and fun.
We can also organise childrens tables with activitites to keep them amused. *May incur additonal cost.
Beverage Packages
Choose from our wine list, or opt to offer the full bar inclusive of Spirits and Liquors. Wines will be charged per bottle

**White Ochre Beverage Package**
McPherson Estate Wines: Sparkling Chardonnay / Pinot Noir, Sauvignon Blanc, Cabernet Merlot
Beers: XXXX and Victoria Bitter
Soft Drinks and Juice

**Yellow Ochre Beverage Package**
McPherson Estate Wines: Sparkling Chardonnay / Pinot Noir
Piramimma ‘Stock’s Hill’: Sauvignon Blanc / Semillon
Howling Wolves: Shiraz
Beers: Toohey’s Extra Dry, Crown Lager
Soft Drinks and Juice

**Red Ochre Beverage Package**
Marquis de la Tour Brut
Pertaringa Sauvignon Blanc
Banfi Pinot Grigio
Miles From Nowhere Cabernet / Merlot
Bethany Creek Shiraz
Beers: Cairns Barrier Reef Brewery Prawn Star Pilsner, Two Turtles Pale Ale
Soft Drinks and Juice

**Beverage Package Prices**

<table>
<thead>
<tr>
<th>STYLE</th>
<th>1 hour</th>
<th>2 hours</th>
<th>3 hours</th>
<th>4 hours</th>
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</thead>
<tbody>
<tr>
<td>White Ochre</td>
<td>$26 p/p</td>
<td>$34 p/p</td>
<td>$42 p/p</td>
<td>$49 p/p</td>
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<tr>
<td>Yellow Ochre</td>
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<td>$40 p/p</td>
<td>$47 p/p</td>
<td>$55 p/p</td>
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<tr>
<td>Red Ochre</td>
<td>-----</td>
<td>$45 p/p</td>
<td>$53 p/p</td>
<td>$60 p/p</td>
</tr>
</tbody>
</table>

**Other Beverage Options**
- **CASH BAR**: Your guests purchase their own beverages.
- **ON CONSUMPTION**: A bar tab will be used and charged accordingly. You can choose to offer your guests a full bar, or a limited bar selection.

**Price Inclusions**

- GST
- Exclusive use of Dining Venue
- Linen cloths and napkins
- Printed menu per table
- Tables laid reflective of your chosen menu
- Table candles/tea lights (by evening)
- Food prepared by qualified professionals
- Food and beverage table service by uniformed wait staff
- Dietary requirements. We suggest you include in your invitations a sentence such as;
  "Please advise us of any dietary considerations at time of accepting our invitation to attend"
- Disability access
- Use of restaurant music system for iPod | iPhone
- Space for dance floor
- External terrace off dining area
- No additional fee for band set up
- Sound check for band
- Photographic licence fee
- Car parking for all guests
- Use of in-house microphone system for speeches
- Ten hours administration time for planning of event.
- A team of professionals lead by a dedicated event liaison person
Frequently Asked Questions

How many people can you cater for?
The pricing in this event pack is based on a maximum of
a. 300 persons for a seated dinner
b. 500 people for a cocktail party.
c. However our 25-acre venue has the capacity to cater for up to 3,000 guests. (Refer to next question)

What if I want more people to attend than this pack is priced for?
We can offer a personalised quotation after a chat to understand your needs. Larger events may mean areas/rooms will be required for longer periods so the variable and fixed costs will differ to the pricing outlined in this information pack.

What is the minimum number of guests I must have?
This can be tricky as some of our areas incur costs just to open the door! We would rather work with you, so you can have the guests you WANT as opposed to the extra guests you NEED. Feel free to discuss your needs to allow us an opportunity to consider what we could offer to make a win win situation. You could be pleasantly surprised once the sums are done.

What about delegates with dietary requirements?
No problem – simply an inclusive service. Their dietary menu is designed separately to the main menu. We'll ask for a list of names with corresponding dietary considerations. In some instances, we will want to speak directly with a guest prior to arrival to ensure we have it correct.

Are you liquor licensed?
Yes. We offer a fully licensed “On Premise” beverage service in our function rooms.

Can I BYO beverages?
No. We don't offer a BYO option. However, we can provide pricing for products you may want that are not listed on our current menus.

Do you have accommodation?
No. We are not an accommodation-based establishment. We are happy to discuss information regarding accommodation options.

Are you children friendly?
We are children friendly, but it is worth remembering we are located on a 25-acre rural property with unfenced waterways, and at times there can be local fauna within our grounds. Children would still require supervision.

What age does Tjapukai consider a child for children's meals?
From 4 to 14 years of age. Toddlers are free of charge, and a limited number of high chairs are available so please advise how many you require, prior to your event.

If I book an event with you will Tjapukai provide free meals to support staff such as musicians and photographers?
No. Meals are not provided for free, but support staff meal pricing can be provided on request.

Can we bring our own caterer?
No. Our venue provides the services you will need and as such outside caterers are not an option for you to provide. However should you desire a specific theme we can work collaboratively with our chef to tailor a wedding menu to suit your event.

Contact Our Events Team
Contact: Jane Harris
Tel: 07-4042-9911
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Web: www.tjapukai.com.au/events