



The Tropic

EVENT PACKAGES



Thank you

FOR CONSIDERING THE TROPIC AT BURLEIGH PAVILION FOR YOUR EVENT

Our stunning location with panoramic views of Burleigh Beach by day and ultimate sunsets come dusk, ensures your next event will be a memorable one.

Burleigh Pavilion offers unique event spaces for anything from intimate celebrations to large-scale events. Whether it be an engagement, birthday, christmas party or corporate event, we can cater it! Our award winning chefs and friendly staff ensure that your event is looked after from start to finish, working with you to create packages to suit your specific needs and make a truly memorable experience that you and your guests will love.

TABLE LAYOUTS + CAPACITIES

SEATED

220pax incl. terrace

COCKTAIL

300pax incl. terrace

ADDITIONAL CHARGES

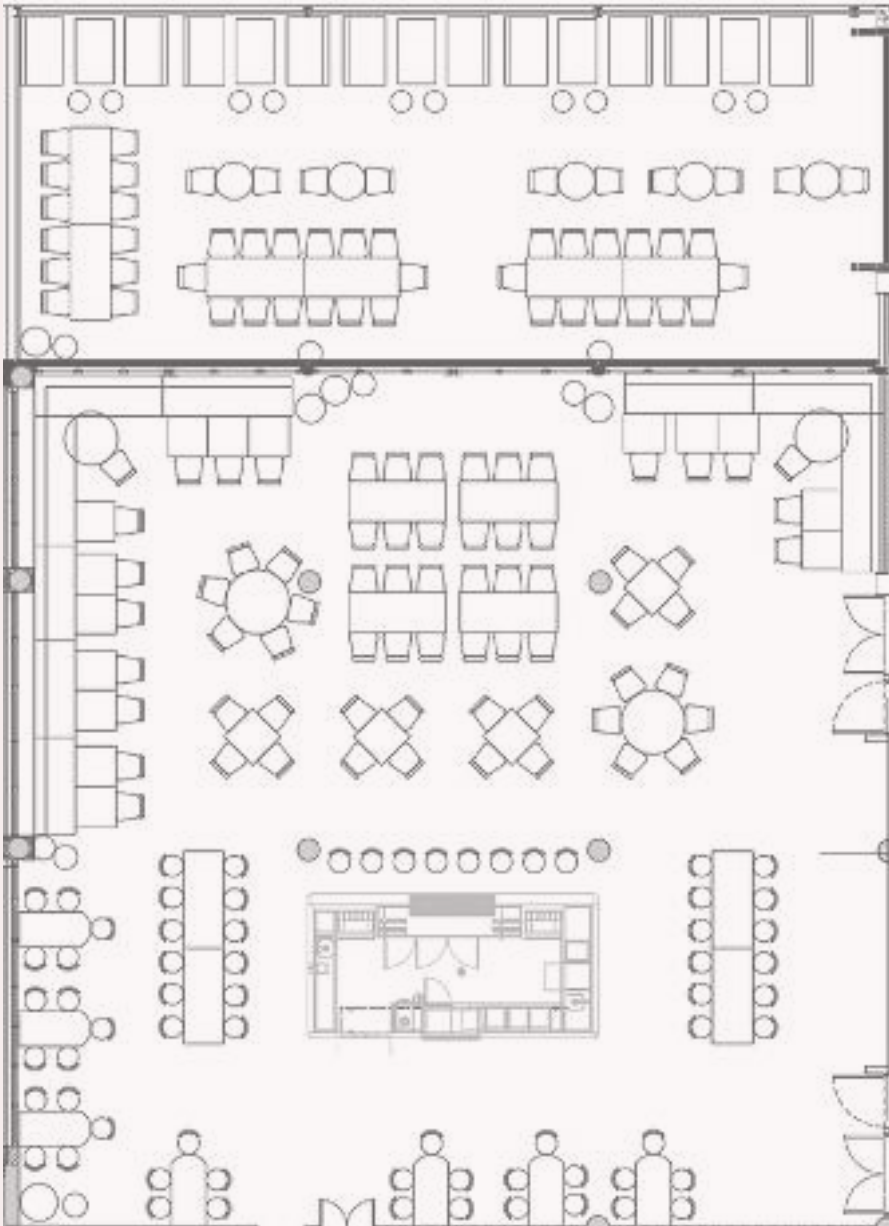
If bump out of furniture required

Hire of external furniture is available on application

Entertainment, dance floor, flowers and theming arranged by The Tropic

Will consider Friday to Sunday upon application

Exclusive hire fee applicable





Beverages

STANDARD PACKAGE

SPARKLING

NV Chain of Fire South East, AUS

WHITE

Chain of Fire Semillon

Sauvignon Blanc

South East, AUS

RED

Chain of Fire

Shiraz Cabernet South East, AUS

BEER

Local Tap Beer

Soft drinks + Juices

\$45pp 2hrs / \$60pp 3hrs / \$75pp 4hrs / \$90pp
5hrs



CLASSIC PACKAGE



SPARKLING

NV La Riva Del Frati Prosecco Treviso, ITA

ROSÉ

Indian Summer Rosé Hawkes Bay, NZ

WHITE

Harvest Sauv Blanc Adelaide Hills, SA

RED

The Other Wine Co Grenache McLaren Vale, SA
Two Hands "Sexy Beast" Cabernet Sauvignon McLaren Vale SA

BOTTLED BEER

ALL PREMIUM TAP BEER

Soft drinks and juices



\$55pp 2hrs / \$70pp 3hrs / \$85pp 4hrs / \$100pp 5hrs

PREMIUM PACKAGE

CHAMPAGNE

NV Moët et Chandon Brut 'Imperial'
Epernay, FRA

ROSÉ

Saint Andre De Figueres Rosé
Côtes du Provence, FRA

WHITE

(Pick Two)
Mitchell 'Watervale' Clare Valley, SA
Shaw + Smith Sauvignon Blanc Adelaide Hills, SA 2017
Tiefenbrunner Pinot Grigio Alto Adige, ITA

RED

(Pick Two)
Red Claw Pinot Noir Mornington Peninsula, VIC
Hancock and Hancock Shiraz Grenache McLaren Vale, SA
Cape Mentelle Trindlers Cabernet Merlot Margaret River, WA
Terrazas Malbec Mendoza, ARG

BOTTLED BEER

ALL PREMIUM TAP BEER

Soft drinks and juices

\$85pp 2hrs / \$100pp 3hrs / \$115pp 4hrs / \$130pp 5hrs

+ \$10pp to add house spirits p/hr

+ \$15pp to add customised cocktail on arrival





Food Stations

OYSTER SHUCKING STATION

lemon, mignonette, apple and tapioca,
Belvedere bloody mary shot

CHEESE & CHARCUTERIE

House made bread, crackers, grapes, dried fruits,
jam, chutney,
honeycomb, mixed nuts, pickles

FREE RANGE WOOD FIRED PIG

white slaw, roast vegetables, crackling, gravy

HOT SMOKED SALMON

cucumber salad, tabouleh, tahini dressing

SWEET STATION

cheesecake, lemon tart, chocolate slice,
fruit plates and jars of lollies



Combinations can be ordered individually or as a package, please ask upon enquiry



finger food

- GARLIC BREAD oregano
- TOMATO MOZARELLA focaccia, basil
- BEETROOT witlof, grapefruit
- PUMPKIN HUMMUS celery
- BEEF TARTARE, capers, lettuce
- MINI SALAMI SLIDER pickles
- SMOKED SALMON preserved lemon yogurt, rye bread
- KING FISH CRUDO lemon dressing, finger lime
- FRESHLY SHUCKED OYSTER lemon, mignonette
- PRAWN "COCKTAIL" smoked tomato dressing, endive, dill
- WOOD FIRED PIG ON TOAST preserved veggies, fermented chilli
- POTATO SCALLOPS preserved garlic aioli, parsley
- BLUE CHEESE BALL poppy seeds
- SMOKED FISH CROQUETTE house tartare
- GRILLED PRAWN fermented chilli
- SLOW COOKED WAGYU tartare sauce, pickles

5pcs canapé package - \$35pp - / 7pcs canapé package - \$45pp
9pcs canapé package - \$55pp

*Minimum of 40 guests required



feasting Menu

ROAST BEETROOT

walnut curd, pink grapefruit, basil

KINGFISH

citrus dressing, dill oil, finger lime

SLOW COOKED PIG CALZONE

preserved vegetables, zucchini, fermented chilli sauce

MARKET FISH

tomato pesto, witlof, pine nuts, herbs

LAMB LEG

Roast parsnips, parsley cream, spiced hazelnut

BITTER LEAVES

cauliflower, raw corn, walnut, honey dressing

CRISPY THICK FRIES

Pavilion sauce

WOOD FIRED PINEAPPLE

vanilla rice pudding, lemon thyme

\$85 per person

sample menu



SUPPLIERS

STYLISTS

Bliss and Willow

www.blissandwillow.com

FLORALS

The Borrowed Nursery

www.theborrowednursery.com

PHOTOGRAPHY & VIDEOGRAPHY

Visual Art Studios

www.visualartstudios.com.au

Interactive Mirror Booth

3hr hire from \$799

ENTERTAINMENT

Mustard Music

mustardmusic.com.au





BURLEIGH PAVILION



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*The
Tropic*



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