

Spirit of CAIRNS
AUSTRALIA



2025-2026

MEETINGS, INCENTIVES,
CONFERENCES & EVENTS

TAKE TO THE WATER AND MAKE YOUR EVENT UNIQUELY MEMORABLE

Spirit of Cairns is a two-level 26-metre catamaran, offering an ideal venue for your meeting, incentive, conference, or event.



Spirit of Cairns vessel is located within the Cairns Marlin Marina, near the Cairns Convention Centre and within easy walking distance of the CBD and most Cairns City accommodation



ABOUT THE VENUE



Spirit of Cairns provides an exceptional venue for private charters, with two expansive decks and large windows offering stunning views of Trinity Inlet and the Cairns waterfront, all within an air-conditioned environment for your comfort.

Whether hosting a daytime or evening function, we can accommodate up to 120 guests for a stand-up event or up to 80 guests for a seated dining experience.

Our fully licensed bar offers an extensive selection of beverages and cocktails, perfectly complemented by our onboard catering services to enhance your event.

AMENITIES

- Audio-Visual setup, including two 55" HD screens, microphone, and sound system
- Tailored seating arrangements
- On board catering and fully licensed bar

CAPACITY

- Cocktail Style – up to 120 guests
- Banquet Style – up to 80 guests
- Conference Style – up to 80 guests

DINNER MENU



COLD SELECTION

Fresh Dinner Rolls

Served with butter

Fresh Salad Selection

Greek Salad GF, V, DF

Roasted Vegetable Salad GF, V, DF

Coleslaw Salad GF, V

With additional grated carrot, beetroot, feta, black and green olives, and sundried tomatoes on the side

Charcuterie Board GF, DF

Selection of local cured and roasted meats

Fresh Local Prawns GF, DF

Served chilled with cocktail sauce and lemon wedges

Freshly Shucked Australian Oysters GF, DF

Served with a red onion vinaigrette

Australian Smoked Salmon Platter GF, DF

Served with slices of red onion and cucumber

DESSERT SELECTION

Tiramisu

Lemon Cheesecake

Mini Passionfruit Tarts

Chocolate Mousse with Fresh Fruit Coulis GF

Fresh Tropical Fruits GF, VG

Gourmet Gallo Cheese Board GF

HOT SELECTION

Salt and Pepper Squid GF, DF

Served with green goddess sauce

Arancini Balls v

Served with truffle aioli

Vegan Ratatouille VG, GF

Baked seasonal vegetables with Napoli sauce and served with fresh basil

Lemon Myrtle Butter Barramundi GF

Fresh barramundi fillets coated in a decadent lemon myrtle butter sauce

Pasta Alfredo v

Al dente pasta with a rich butter, parmesan and cream sauce

Beef Bourguignon GF, DF

Slow cooked with red wine, onion, bacon and mushrooms

Bush-Spiced Chicken GF, DF

Tender thigh fillets marinated in Australian Bush Spices

Garlic Roasted Potatoes GF, DF, VG

With fresh herbs

Steamed Rice GF, VG

With peas and fried shallots



CANAPE MENU



Mini Garlic Bruschetta

V, VG

Olive Dip with Grissini

V, GF

Porcini & Truffle Arancini

V

Crocodile Spring Rolls

Mini Toast with Brie, Honey
and Prosciutto

Smoked Salmon & Dill Tart

Rosemary & Cheddar Polenta Bites

V, GF

Falafel Bite

VG, GF

Salt & Pepper Calamari Boat

GF

Thai Fish Cake

Bush Spiced Chicken
Brioche Slider

Prawn & Pork Gyoza Dumplings

GF: Gluten Free | V: Vegetarian | DF: Dairy Free | VG: Vegan.

Please inform us when booking of any special dietary requirements. More options for vegans are available upon request.



BEVERAGE PACKAGES



Two hours \$55 per adult | Three hours \$65 per adult

WINE

Wild Oats Shiraz

Cabernet Merlot

Chardonnay

Sauvignon Blanc

House Sparkling Wine

BEERS

Great Northern

Stone & Wood

Corona

James Squire 150 Lashes Pale Ale

Strongbow Apple Cider

*Soft drink package available at \$15 (for underage only). Bar tabs or pay-on-consumption beverage arrangements are also available to suit your preferences, BYO not available. Spirits and cocktails are not included in packages. All guests must be on the same package with the exception for underage – soft drink package will apply.



BEVERAGE MENU

COCKTAILS

Margarita/Spicy Margarita \$20

Espolon Tequila, Cointreau, Triple Sec, fresh lime juice and sugar syrup, with a salt rim

Pina Colada \$20

Bacardi Rum (white), Malibu, fresh pineapple, coconut cream, pineapple juice and sugar syrup

Espresso Martini \$20

Vodka, Kahlua coffee liqueur, Boston Black cold brewed coffee, and sugar syrup

Passionfruit Caipiroska \$20

Vodka, Passionfruit Liqueur, fresh lime and passionfruit pulp, sugar syrup, topped with soda water

Pornstar Martini \$20

Vodka, Passionfruit Liqueur, fresh lime, pineapple juice, passionfruit pulp, sugar syrup, served with a palate cleanser

Tropical Bay Breeze \$20

Malibu, pineapple juice, cranberry juice, dash of Grenadine

Toblerone \$20

Baileys, Kahlua, white Crème de Cacao, Frangelico, chocolate sauce and milk

Mojito \$20

Bacardi Rum, fresh lime, mint and sugar, topped with soda water

Old Fashioned \$20

Scotch Whiskey or Bourbon Whiskey, bitters, dash of sugar, and garnished with an orange twist

Swimming Pool \$20

Malibu, Blue Curacao, pineapple and lemon juice, coconut cream served with fresh pineapple and cherry

MOCKTAILS (NON-ALCOHOLIC)

Strawberry Mojito \$10

Fresh strawberries, lime, mint, muddled with sugar and topped with soda water

Virgin Pina Colada \$10

Fresh pineapple and pineapple juice, coconut milk and sugar syrup

Virgin Passionfruit Caipiroska \$10

Fresh lime, passionfruit pulp topped with lemonade

SPIRITS & LIQUEURS

Vodka Absolut \$10

Grey Goose \$12

Tequila Espolon \$10

1800 Anejo \$12

Bourbon Jim Beam \$10

Wild Turkey American Honey \$12

Rum Bundaberg, Bacardi \$10

Captain Morgan \$10

Mount Gay \$10

Kraken Spiced \$12

Scotch Glenfiddich 12yr, Johnnie Walker \$12

Gin Tanqueray \$10

Bombay Sapphire \$12

Whiskey Jack Daniel's \$10

Canadian Club \$10

Jameson, Sheep Dog \$12

Liqueur Baileys, Kahlua, Midori \$10

Cointreau, Frangelico, Sambuca \$10

SPARKLING

Quilty & Gransden Brut Cuvée \$12 \$45

Elegant and Lively. Softly textured with peaches, cream and citrus acidity Central Ranges, NSW

Mio Cappello Prosecco \$12 \$45

Citrus acidity, honeydew melon, green apple and floral aromas King Valley, VIC

Moët & Chandon \$130

Delicious sumptuousness of white-fleshed fruits pear, apple, and peach with elegance of blonde notes FR

WHITE WINE

Wild Oats Sauvignon Blanc \$12 \$45

Faint citrus aromas, passionfruit, clean and crisp finish with a hint of lemony acidic essence WA

Wild Oats Chardonnay \$12 \$45

Full bodied yet crisp, with lifted citrus and melon flavours Mudgee, NSW

Ad Hoc Wallflower Riesling \$12 \$50

The palate is dry, with piercing acidity and flavours of lemon, white floral and spice WA

St. Aimé Pinot Gris \$12 \$50

Elegant and contemporary with an air of 'Je ne sais quoi' NSW

MOSCATO & ROSE

Young Poets Moscato \$12 \$45

Wild strawberries, rose petal, a hint of spritz and a crisp refreshing finish NSW

Ara Single Estate Rosé \$12 \$45

Strawberries and raspberries, ginger and blossom, balanced by juicy crispness, on a dry finish NZ

RED WINE

Wild Oats Cabernet Merlot \$12 \$45

A rich, smooth, and velvety blend of both Mudgee and Margaret River fruit NSW

Wild Oats Shiraz \$12 \$45

Supple and rounded, with plummy fruits, produced from Oatley family vineyards Mudgee NSW

Pikes "The Assemblage" Shiraz Mourvèdre Grenache \$50

100% Estate grown, a Northern Rhone inspired blend. Plush mid palate, bright fruits, structure and spice SA

Sparrow & Barrow Marlborough Pinot Noir \$50

Bright aromas of red fruits with flavours of cherries and a hint of spice NZ

Bremerton Tamblyn Cabernet Shiraz Merlot Malbec \$50

Lifted violet, red cherry aromas and soft tannins SA

BEER & CIDER

Great Northern Zero \$8
Lager 0% QLD

Great Northern \$10
Lager 4.2% QLD

Supercrisp \$10
Lager 3.5% QLD

Corona \$10
Lager 4.5% MEX

Strongbow \$10
Cider 5% AUS

Stone & Wood \$12
Pacific Ale 4.4% NSW

James Squire 150 Lashes \$12
Pale Ale 4.2% NSW

Brookvale Union \$12
Ginger Beer 4% NSW

SOFT DRINKS & JUICES

Soft Drinks \$5
Coke, Coke No Sugar, Lemonade, Solo, Ginger Ale

Juices \$5
Apple, Orange, Pineapple, Cranberry

HOT DRINKS

Coffee \$5
Flat White, Cappuccino, Long Black, Espresso



PRIVATE CHARTER RATES



OPTION 1: BUFFET LUNCH OR DINNER

Gross Rate: \$9,850 (incl. GST) for 60 seated guests

Additional Guests: \$85 per person (max 80 seated guests)

Inclusions:

- 3-hour experience (2.5 hours cruising, 30 minutes check-in)
- Welcome drink on arrival
- Hot & cold buffet, including seafood



PRIVATE CHARTER RATES



OPTION 2: CREATE YOUR OWN EXPERIENCE LUNCH OR DINNER

Gross Rate: \$6,200 (incl. GST) for up to 120 guests standing

Additional Cruising Time: \$1,400 (incl. GST) per hour

Inclusions:

- 2-hour experience (includes 30 minutes boarding time)
- Customisable canape and beverage package options to suit your events needs



PRIVATE CHARTER RATES



TERMS & CONDITIONS

- 1. Guest Numbers:** Maximum capacity applies as stated for each option.
- 2. Deposit:** 20% deposit is required within 7 days of confirming the charter.
- 3. Final Payment:** Final payment, dietary requirements and guest list are due 30 days prior.
- 4. Cancellation Policy:** Deposit can be refunded if cancellation is more than one month prior to travel. 100% of the cancellation fee will apply if cancelled within one month of travel date.
- 5. Prices valid:** from 1 April 2025 to 31 March 2026
- 6. Option 2:** Bar tabs or pay-on-consumption beverage arrangements are available to suit your preferences. Food and beverage is at additional cost. Please be advised that food is a mandatory component and must be included.





ADD AN EXPERIENCE



Spirit of Cairns is part of Entrada Travel Group, offering you access to a variety of unique experiences in Cairns in addition to your event. Embark on an unforgettable journey to the Great Barrier Reef, ticking off a true bucket-list experience by immersing yourself in the vibrant marine life of this UNESCO World Heritage site.

FRANKLAND ISLANDS

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**SPIRIT OF
Freedom**





Contact us for bookings or more information about hosting meetings, incentives, conferences, or events with Spirit of Cairns. We're here to help make your event unforgettable.

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VESSEL LOCATION: CAIRNS MARLIN MARINA