



Toucan Tango's Wedding Portfolio

Toucan Tango Café & Bar is located in the main resort centre, offering both beachfront and poolside access – not to mention the spectacular sea views of Catseye Beach.

Toucan Tango provides the resort with a restaurant and bar that truly captures the tropical environment in which we are situated. The décor is unique, using wild splashes of citrus colours to provide a vibrant tropical feel. This sets the tone for a fun and beachy feel to your wedding day.

The service is efficient and lively, with a large emphasis on attention to detail to create the wedding experience you desire. Our menus are designed to compliment the occasion and feature the freshest ingredients.

Toucan Tango Café & Bar breaks all the standard rules of décor, service and food, changing the mood from dining out to an experience of your choice, either of wild, fun entertainment or one of relaxing tropical tranquility.

If you are dreaming of an island wedding followed by an unforgettable, relaxed and unique reception, Toucan Tango Café & Bar is for you.





Venue Prices

Beach front decking/ Colonnade (Only Available as Sole Use Location)

Minimum spend: Mon- Thu \$3,200

Fri- Sun \$3,600

Poolside decking (Only Available as Sole Use Location)

Minimum spend: Mon- Thu \$1,900

Fri- Sun \$2,200

Add alcove \$400 extra

Main dining room including Beach front and Pool side Decks (Exclusive use)

Minimum spend: Mon- Thu \$10,000

Fri- Sun \$11,500

Entire Restaurant and Bar area including 2 pool tables, dance floor and live entertainment (Exclusive use)

Minimum spend: Mon- Thu \$15,800

Fri- Sun \$18,000

Please note:

- The above fees are the minimum cost to have the applicable areas of Toucan Tango Restaurant sole use, and this fee may be used towards food and beverage costs.
- Toucans wedding portfolio is subject to change at the restaurants discretion
- Menus' and pricing are subject to seasonal change
- Menu's are samples only and will need to be confirmed
- In the case of guests choosing from the Ala carte menu a set up fee will be applicable.
- Maximum numbers for the Ala Carte menu option is 25 pax.
- Please note chair covers do not fit on standard Toucan Tango chairs; however appropriate chairs can be supplied at additional cost. Your wedding consultant can advise you of this cost.
- All prices include GST
- Some specific seating arrangements will require the hire of outsourced chairs and in some cases tables, the cost of this chair/table hire will be payable by the client.
- No changes accepted within 48hrs of the reception start time
- Sole use is only per service period
- During wet weather certain wet weather options may incur extra fees



Wedding Reception Locations

Cocktail Lounge

Enjoy pre-dinner drinks and canapés in our piano bar area.

Beachfront Decking

Naturally decorated by the breathtaking views of the Whitsunday Passage and bordered by Catseye Beach and Passage Peak, this is the ideal place for a reception, exclusive for groups between 30 to 50 guests.

Poolside Decking

Softly lit palm trees fringe this romantic poolside location perfect for a more intimate group. Exclusive for groups 10 to 20 guests.

Main Dining Room

This open style room is surrounded by timber folding doors that open to give almost an 'outdoor feeling' inside. Light multicoloured pastels fill the room for a fresh tropical look. This room can provide an exclusive location for groups between 80 and 160 guests.

Colonnade

Overlooking the main resort pools, bordered by the cocktail lounge is our colonnade area. This terracotta-tiled location is very popular with wedding parties of 20 – 30 guests.

Ocean View Alcove

Positioned just above our poolside decking to enhance the sensational view over the pool to the ocean beyond. This area can be made more private by closing the doors, which open out onto the deck, for an intimate gathering of less than 20. This area can be used in conjunction with the Poolside decking as a private buffet area or for stand up cocktail parties. (See picture on left hand side of our front cover. This picture is taken from the Ocean Alcove)



Cocktail Party or Pre - Dinner Drinks

Canapé menu

Please choose from the list of cocktail canapés. All prices are per piece.

Minimum of 20 per choice

Minimum Spend \$450.00

Cold Selection	Hot selection
• Green Lip Mussels with Spicy Tomato Salsa \$3.00	• Chilli Beef Meat balls \$2.50
• Oysters Natural and Wasabi mayo \$2.50	• Mini Chicken Satay skewers \$2.50
• Smoked salmon rose en crouete \$3.00	• Baby Quiche Lorraine \$2.50
• Rare Roast beef and Caramelised Onion \$2.50	• Vege Samoa's and Sweet Chilli Sauce \$2.50
• Prosciutto and Rockmelon \$2.50	• Crusted Mushrooms and Aioli \$2.50
• Baby Bococinni, Basil and Cherry tomatoes \$2.50	• Mini Beef Pies with Tomato and capsicum relish \$2.50
• Brie, Tapenade and Bowen tomatoes \$2.50	• Garlic Prawns with Basil mayonnaise \$3.00
• Smoked ham and Fresh Asparagus \$2.50	• Sesame seed Prawn Toast \$2.50
• California Nori Rolls \$2.50	• Lamb Kebabs with Mint Yoghurt \$2.50
• Peking Duck wraps \$3.00	• Caramelised Onion, Pesto and Tomato Pizza \$2.50

Number of Guests	Choices Available
10 guests or less	2 Cold and 2 Hot
20 guests or less	3 Cold and 3 Hot
21 guests or more	4 Cold and 4 Hot

Recommendation:

Pre dinner ~ 8 pieces per person

Main Meal ~ 16 pieces per person



Buffet Menu's

International Buffet - \$79.50 pp

(Minimum 30 Guests)

Cold Platters

Tasmanian smoked Salmon served with fresh Asparagus
Double Smoked ham, Rare Beef and Roast Chicken
Antipasto of Vegetables, homemade dips and Olives
A selection of Sushi and Nori rolls
Chef's choice of seasonal salads

Hot Buffet Selection

White Reef Fish, topped with macadamia nut crust on Asian Vegetables
Country Pork served on Warm green beans and Feta
Thai Chicken, cashew nut stir fry and steamed rice
Penne Pasta, Rocket leaves, Ricotta cheese, Bowen Tomatoes and Mushrooms
Fresh cooked Market Vegetable's

Breads

Today's selection of daily baked breads from our own Island Bakery

Desserts

Chef's Selection of Desserts and Tarts
Australian cheese platter
Tropical Fruit platter

(For less than 25 guests the above menu will apply however only 2 hot main dishes can be included)



Seafood Buffet - \$95.00 pp

(Minimum 40 Guests)

Seafood on the Rocks

Fresh Prawns

Fresh Tasmanian Oysters

Sand Crabs and Balmain Bugs

New Zealand ½ Shelled green mussels

Whole cooked salmon

Hot Buffet

Roast Rib of Beef and Roast Vegetables

White Reef Fish encrusted with macadamia nuts

Potato Gnocchi, pumpkin, spinach, shitake mushroom and pine nuts

Chicken Laksa with Asian Vegetables

Seasonal Vegetables and Steamed rice

Cold Platters

A Selection of Sushi and California Rolls

Smoked ham, Rare beef and roast Chicken

Antipasto of Vegetables, homemade dips and Olives

Tasmanian Smoked salmon and fresh asparagus

Chef's Choice of Seasonal Salad's

Breads

Today's selection of daily baked breads from our own Island Bakery

Desserts

Chef's selection of Cakes and Tarts

Australian Cheese platter

Tropical fruit salad



BBQ Menu - \$69.50pp

(Minimum 30 Guests)

Hot Selection

Lamb Cutlets
Chicken Satay Skewers
180g Sirloin Steak
Garlic Prawns
Gourmet Sausages
Onions

Cold Platters

Tasmanian Oysters and Tiger Prawns and Condiments
Anti Pasto of vegetables and Homemade Dips and olives
Smoked salmon and Fresh Asparagus
Chef's selection of Seasonal Salads
Today's selection of Breads from the Bakery

Desserts

Chef's selection of Cakes and Tarts
Australian Cheese platter
Tropical fruit salad



Toucan Buffet - \$59.90 pp

(Minimum 30 Guests)

Cold Platters

Antipasto of Vegetables and Homemade Dips

Roast Chicken and Smoked Ham

Chef's choice of seasonal salads

Today's selection of daily baked breads from our own Island Bakery

Hot buffet

Roast Pork with Rosemary and Garlic Chat potatoes

Reef Fish Baked with Tomato and Basil Concasse

Penne Pasta, Rocket leaves, Pumpkin, Bowen tomato's and Mushrooms

Fresh Steamed Vegetables and Rice

Desserts

Chef's Selection of Cakes and Tarts

Tropical Fruit Platter



Lunch and Dinner Plated Menu's

For your convenience, you can select and design your own menus from the following selections:

Set Menu – each guest has the same meal

Alternate Drop – every second guest has the same meal

Entrées

Smoked Salmon Salad with crispy potato's and Cream Fraiche

\$18.50

Crab Salad, enhanced with Lime, chilli, Coriander and rocket leaves

\$19.50

Anti Pasto, homemade dip and Pizza bread

\$16.50

Classic Caesar salad with Cos, egg, bacon, parmesan and croutons

\$15.50

Selection of Sushi and California rolls

\$21.50

Ocean Prawn Salad with Avocado and cocktail sauce

\$20.00

Thai Beef Salad with noodles, lime, coriander, peanuts and palm sugar dressing

\$18.50

Cajun Chicken and Mango Salad with sweet lime dressing

\$17.50

Calamari flash fried with salad and lemon

\$16.50

Soup – Pumpkin and Cheese Croutons

Minestrone and basil leaves

Potato and Leek

Chicken and Sweet Corn

\$13.50



Lunch and Dinner Plated Menu's Main Course's

Fish

Barramundi, grilled, served on Corn and Mussel risotto enhanced with chilli Oil

\$33.50

Atlantic salmon pan-fried, on Green Onion Potato Mash, Fresh asparagus and Warm Cherry tomato Vinaigrette

\$33.50

White Reef Fish encrusted with Macadamia nut crust, on Roasted Kipfker potato's and Snow pea and Tomato salad, drizzled with Lime and Pistachio nut Dressing

\$33.50

Toucans Beer battered Snapper Filets with Fat Fries and basil Mayonnaise

\$27.50

Barramundi baked NQ style in Coconut Cream and lemongrass on Asian Vegetables with Pineapple,

Mango and Coriander salsa

\$33.50

Beef

Eye Fillet (served medium rare) on Sweet potato Mash, sugar Snap Peas and Shiraz's Jus

\$35.50

Rib of Beef on Roast chat potatoes, green beans and red Wine jus

\$34.00

Eye Fillet (served medium rare) topped with grilled Garlic Prawns, potato mash and Wasabi Mayonnaise

\$39.50

Char grilled Sirloin steak with Caramelised Onion and mushroom compote

\$33.50

Beef and Black Bean Stir fry with Asian Vegetables and crispy Noodles

\$31.50



Lunch and Dinner Plated Menu's Main Course's Continued

Pork

Crispy Pork Sirloin served on Candied Glazed Spinach finished with Apple Balsamic

\$32.50

Burnt Chilli Pork on jasmine rice and Baby Bok-choi and Sugar snap peas

\$30.50

Pork Picatta, Parmesan coated pork medallions, panfried set on a Mushroom and tarragon Risotto

\$33.00

Pork Cutlet char-grilled set a Rocket, Apple, and Blue cheese and Macadamia nut salad with a tropical Salsa

\$33.50

Lamb

Lamb Cutlets char-grilled, with a Salad of Cherry Tomato, Boccocini and Basil
On Baba-ghanoush

\$36.50

Lamb Rack encrusted with Parmesan, Baked to medium and set on a Greek Salad
Drizzled with lemon and thyme vinaigrette

\$36.50

Pan-fried lamb Loin, with Olive Tapenade on a Wild Mushroom, Goat Cheese and Sage Risotto

\$37.50

Baked Lamb Rack, on roast Chat Potato's, Pumpkin, parsnip, sweet potatoes, with Green Beans and a Minted Jus

\$37.50



Lunch and Dinner Plated Menu's Main Course's Continued

Veal

Veal Filet (served Medium) set on Kumara and thyme Mash topped with Balmain Bugs,
Lime and Chilli Aioli

\$38.50

Veal Shanks, braised, on Soft Mushroom Polenta, Crispy Shitake Mushrooms and
warm Vine Ripened Cherry Tomatoes

\$33.50

Veal cutlet char-grilled, on lemon flavoured Homus with a Fresh Asparagus and Honey
Baked prosciutto

\$34.50

Veal Back strap, roasted (medium) on Crushed Rosemary Chat potato's, Snow pea's
and topped Parsnip Crisp's, Drizzled with Veal Jus

\$34.00

Poultry

Soy Glazed Chicken Breast, Bok choy, sesame noodles, spicy fried peanuts and lime
and coriander dressing

\$33.50

Spatchcock Char-grilled flavoured with Garlic, Lemongrass, Chilli, on an Asian Spring
salad, finished with Nim Jam

\$33.50

Chicken Breast, pan-fried filled with Smoked salmon and Avocado on a Asparagus
Risotto

\$33.50

Chicken and Prawn Laksa, Malaysian Coconut Curry with egg noodles

\$32.50

Char grilled Chicken Breast, on Peanut and Sweet potato mash with Mandarin and
Chilli Marmalade

\$33.50

Duck Roasted in Thai style served with jasmine rice Bok Choy and Red Thai Curry
Sauce

\$35.50



Lunch and Dinner Plated Menu's Main Course's Continued

Roasts

All served with Roast Vegetables and Green Vegetables and Gravy

Pork Loin Roasted with Apple Sauce

\$31.00

Sirloin of Beef, roasted with Horseradish

\$31.00

Boned leg of Lamb, roasted with Mint Jelly

\$31.00

Roast Chicken with Sage and onion Stuffing

\$31.00

Baked Ham – flavoured with Rum and Pineapple

\$31.00

Vegetarian

Baked Eggplant Stack, layered with Goat's cheese, roast Red capsicum, basil and
Parmesan pesto On Tomato and basil compote

\$30.00

Penne Pasta, tossed in Rocket Oil with Pumpkin, Zucchini, Spanish onion, Bowen
Tomato's and Rocket Leaves

\$30.00

Vegetarian Tofu Laksa flavoured in Malaysian Coconut Curry with Asian Vegetables
and Egg Noodles

\$30.00

Stir Fry of Vegetables on jasmine Rice and satay sauce

\$30.00

Linguine Pasta, tossed with Mushrooms, pine nut's, Basil leaves, broccoli, cherry
tomato's in a creamy mushroom sauce

\$30.00



Lunch and Dinner Plated Menu's

Desserts

- Sticky date Pudding with Vanilla Bean Ice-cream
\$15.00
- Mini Pavlova with Fresh strawberries cream and Kiwi fruit coulis
\$15.00
- Tiramisu with a Coffee bean Anglaise sauce
\$15.00
- Macadamia Nut tart with Butterscotch sauce and Ice-cream
\$15.00
- Classic Lemon Tart with King Island Double Cream
\$15.00
- Chocolate Mud Cake with Fudge Sauce and Ice-cream
\$15.00
- Fresh Mango and Strawberries and Ice-cream
Seasonal November to April
\$15.00
- Australian cheese plate with grapes and dried fruits
\$16.50

Extra's

- Standard Sandwich \$7.50 per person
- Open Danish Sandwich \$8.50 per person
- Filled Croissants \$7.50 per person
- Fresh Fruit Plate \$12.50 per person
- Anti Pasto Platter \$12.50 per person
- Homemade Dips and Bread \$12.50 per person
- Australian Cheese Plate \$16.50 per person
- Chocolate Coated Strawberry \$3.50 per Strawberry
- Grand Marnier Profiteroles \$3.50 per profiterole
- Quiche Selection and Salad \$18.50 per person