

A photograph of a modern, white, curved building with large glass windows and a balcony, surrounded by tall palm trees. The building is filled with people, and there are striped umbrellas on the balcony and in the foreground. The sky is a clear, light blue.

Marina

FUNCTIONS & EVENTS
COLLECTION 2026

FUNCTION SPACES

River Room



Picket Room



Marina Bar



Western Patio





THE PICKET ROOM

The Marina Picket Room offers a stunning waterfront setting with the flexibility of both indoor and outdoor space, perfect for intimate celebrations, private functions and special events. Featuring your own private bar, our Picket Room has a relaxed yet elegant atmosphere.

MONDAY - THURSDAY

ROOM HIRE FEE: \$300*

MINIMUM SPEND: \$1000

FRIDAY - SUNDAY

ROOM HIRE FEE: \$600*

MINIMUM SPEND: \$2000



CAPACITY

Minimum booking: 40 guests

Sit down: Can accommodate up to 50 guests

Standing: Can accommodate up to 100 guests both indoor and outdoor

**Room hire fee is required to confirm your booking. Not included in the minimum spend.*



THE RIVER ROOM

The Marina River Room is our spacious waterfront event space, designed for larger celebrations, weddings and unforgettable moments. Featuring full access to our large balcony deck overlooking the marina and your own private bar, our River Room offers the perfect blend of coastal charm and elegance.

MONDAY - THURSDAY

ROOM HIRE FEE: \$500*

MINIMUM SPEND: \$3,000

FRIDAY - SUNDAY

ROOM HIRE FEE: \$1,000*

MINIMUM SPEND: \$10,000

CAPACITY

Minimum booking: 50 guests

Sit down: Can accommodate up to 120 guests

Standing: Can accommodate up to 450 guests both indoor and outdoor

**Room hire fee is required to confirm your booking. Not included in the minimum spend.*



MARINA BAR

Marina Bar offers a relaxed waterfront experience, perfect for casual celebrations, cocktail events and social gatherings. Marina Bar provides the perfect setting to mingle & unwind. Designed for standing events only.

MONDAY - THURSDAY

SPACE HIRE FEE: \$150*

MINIMUM SPEND: \$500

FRIDAY & SUNDAY

SPACE HIRE FEE: \$200*

MINIMUM SPEND: \$1,500

CAPACITY

Minimum booking: 25 guests

Standing: Can accommodate up to 40 guests

Please note: Marina Bar is not available to book on Saturdays

**Space hire fee is required to confirm your booking. Not included in the minimum spend.*



WESTERN PATIO

The Western Patio offers a relaxed outdoor setting, perfect for casual celebrations and laid back events.

Featuring a mix of picnic style seating and high top tables, guests can enjoy the open air while taking in the views across the water. In the event of rain, we shall move your booking indoors to the left hand side of our bar.

MONDAY - THURSDAY

SPACE HIRE FEE: \$150*

MINIMUM SPEND: \$500

FRIDAY & SUNDAY

SPACE HIRE FEE: \$200*

MINIMUM SPEND: \$750

CAPACITY

Minimum booking: 25 guests
Standing: Can accommodate up to 50 guests

**Space hire fee is required to confirm your booking. Not included in the minimum spend.*



EXCLUSIVE LOWER LEVEL OF VENUE

Exclusive lower level of the venue offers the ultimate waterfront experience with complete exclusive use of the entire downstairs level. Featuring seamless access between indoor and outdoor space, this flexible setting can be tailored to suit both seated and stand up events.

MONDAY - WEDNESDAY

VENUE HIRE FEE: \$2,000*

MINIMUM SPEND: \$12,000

FRIDAY & SUNDAY

VENUE HIRE FEE: \$5,000*

MINIMUM SPEND: \$85,000

CAPACITY

Minimum booking: 100 guests

Sit down: Can accommodate up to 150 guests

Standing: Can accommodate up to 800 guests indoors and up to 1200 guests both indoor and outdoor

*Venue hire fee is required to confirm your booking. Not included in the minimum spend.



CORPORATE EVENTS AT MARINA

Corporate events at Marina provide the perfect balance of professional functionality and waterfront hospitality. Our versatile spaces can accommodate meetings, presentations, team gatherings, network events with options for both seated and cocktail style formats.

Guests have complimentary access to our in-house PA system with microphones as well as our interactive TV with HDMI connectivity for presentations and displays.
(If your laptop does not support HDMI connection, please bring the appropriate adapter.)

We can provide tea and coffee stations to keep guests refreshed throughout the event, while our experienced team delivers discreet, attentive service to ensure everything runs smoothly without interrupting presentations or conversations.

With beautiful waterfront views and flexible event options, Marina creates a memorable setting for your next corporate occasion.

CATERING OPTIONS



CANAPÉS

Freshly shucked oysters, green apple mignonette (GF, DF)

Seasonal bruschetta, aged balsamic, basil, olive oil (DF, V)

Cacio e pepe arancini (V)

Prosciutto wrapped melon (GF, DF)

Oyster mushroom skewer, tare (GF, DF, V)

Fresh salmon on cracker (GF, DF)

In-shell scallop, harrisa (GF)

Chargrilled prawns, paprika (GF, DF)

Lamb meatball, tomato, parmigiano (DF)

Souvlaki chicken, tzatziki (GF, DF)

Wagyu skewers, spring onion salsa (GF, DF)

Crumbed whiting slider, tartare (DF)

Smoked lamb slider, pickles (DF)

3 choices - 34pp

5 choices - 46pp

7 choices - 57pp

9 choices - 66pp

Our staff will serve canapés to your guests, each canapé choice includes one item per guest.



MORNING TEA PLATTERS

SEASONAL FRESH FRUIT	A selection of seasonal fresh fruits (GF, DF)	100
PASTRIES	A selection of assorted mini sweet treats	120
NATURAL YOGHURT POTS	With mixed berries (GF)	80
SAVOURY	Ham & cheese toasted croissants	80

Morning tea platters are only available before 12pm.
Each serves 10.



SIGNATURE SHARES

Our Signature Shares are served on platters and placed on a table for your guests to serve themselves and enjoy.
Each Signature Share serves 10.

CHEF'S SELECTION WAGYU PLATTER	Assorted premium Wagyu cuts, house condiments (GF, DF)	280
MARINA SEAFOOD PLATTER	Moreton Bay bugs, prawns, assorted rawfish, scallops (GF, DF) Add on Eastern rock lobster (+180)	180
MARINA GRILLED SKEWERS PLATTER	Haloumi, chicken, lamb, beef (GF, DF)	180
SLOW COOKED LAMB SLIDERS	Spicy mayo, pickles (20 serves)	180
CHEESEBURGER SLIDERS	Dijon mustard, dill pickle, cheddar cheese (20 serves)	180
SOUTHERN FRIED CHICKEN SLIDERS	Spicy mayo, pickles (20 serves)	180
VEGAN PLATTER	Assorted fruits, nuts, creamy dips, marinated vegetables, fresh vegetables (GF, DF)	130
DESSERT PLATTER	A selection of seasonal desserts and fresh fruit	150

Add on: Bowl of Chips (+13)



Marina skewers

Fried chicken sliders



Seafood platter



GRAZING BOARDS

Each grazing board serves 10 people

150

CHEESE & CHARCUTERIE

A selection of cheese and condiments

Charcuterie selection, prosciutto, calabrese hot salami, mild salami

Mixed marinated olives

House made chargrilled vegetables

Persian feta with lemon virgin olive oil, cracked pepper and rosemary

Roasted peppers, sundried tomatoes, balsamic pickled onions

Grilled sourdough, water crackers

Unfortunately, dietary requirements cannot be catered for with our grazing board.
We recommend guests with specific needs order from our other options.



SIT DOWN ALTERNATE DROP MENU

2 courses: 95

3 courses: 105

Please select two
options per course

Minimum 20 pax

ENTREE

Heirloom tomato bruschetta, sourdough (DF)

Raw salmon tartare, pickle green chilli, tangy tahini (GF, DF)

Wagyu tartare, mustard, bread crisp (DF)

Flashfried baby squid, homemade tartare, lemon (DF)

Cacio e pepe arancini (V)

MAIN

300g scotch fillet, 100 days grain fed, jus (GF, DF)

24h lamb shoulder roast, zucchini tzatziki (GF)

Chargrilled souvlaki chicken, garlic labneh, lemon (GF)

Grilled daily fresh fish, ladolemono (GF, DF)

Vegan spanakopita pie, lemon (DF)

SIDE DISHES TO SHARE (CHOOSE TWO):

Daily warmed mixed greens (GF, DF)

Lemon roasted potatoes (GF, DF)

Fresh mixed leaves, red wine vinaigrette (GF, DF)

Chips

DESSERT

Lemon tart

Mixed berry tart

Chocolate fondant



Wagyu tartare



Lamb shoulder



Flashfried baby squid



Chargrilled souvlaki chicken



Grilled daily fresh fish

BEVERAGE OPTIONS



BEVERAGE PACKAGES

River Room

PREMIUM

2 hours 90pp

4 hours 120pp

Beer

Heads of Noosa

4 Pines Pacific Ale

Great Northern Crisp

Felons Ginger Beer

Bubbles & Wine

Chandon

Shaw & Smith Sauvignon Blanc

Giant Steps Chardonnay

Maison Saint Aix Rose

Nanny Goat Pinot Noir

Two Hands Gnarly Dudes Shiraz

Upgrade to Louis Roederer 33pp

CLASSIC

2 hours 70pp

4 hours 100pp

Beer

Heads of Noosa

4 Pines Pacific Ale

Great Northern Crisp

Felons Ginger Beer

Bubbles & Wine

Dal Zotto Prosecco

Totara Sauvignon Blanc

Credaro Five Tales Chardonnay

Hesketh Wild at Heart Rosé

Storm Bay Pinot Noir

Hesketh Regional Selection

Cabernet Sauvignon

Add on an extra hour per person following the 4-hour beverage package for 15pp.

BEVERAGE PACKAGES

Picket Room

PREMIUM

2 hours 90pp

4 hours 120pp

Beer

Felons Australian Pale Ale

Felons Crisp Lager

Felons Ginger Beer

Bubbles & Wine

Chandon

Shaw & Smith Sauvignon Blanc

Giant Steps Chardonnay

Maison Saint Aix Rose

Nanny Goat Pinot Noir

Two Hands Gnarly Dudes Shiraz

Upgrade to Louis Roederer 33pp

CLASSIC

2 hours 70pp

4 hours 100pp

Beer

Felons Australian Pale Ale

Felons Crisp Lager

Felons Ginger Beer

Bubbles & Wine

Dal Zotto Prosecco

Totara Sauvignon Blanc

Credaro Five Tales Chardonnay

Hesketh Wild at Heart Rosé

Storm Bay Pinot Noir

Hesketh Regional Selection

Cabernet Sauvignon

Add on an extra hour per person following the 4-hour beverage package for 15pp.

BAR TAB

A bar tab is a flexible and popular option, allowing you to treat your guests while staying in control of your budget. Simply nominate a spending limit and let us know which beverages you would like to include. You may choose to offer a selection of house beers, wines and sparkling, or extend your tab to include premium wines, spirits and cocktails.

Our team will carefully monitor your bar tab throughout your event and will notify you (or your nominated contact) as it approaches the agreed limit. At that time, you can choose to increase the bar tab and continue service, close the bar tab, transition to a cash bar, where guests purchase their own beverages.

Please note that we are also able to give out wristbands for anybody that is able to order outside of the nominated drinks you select. Please get in touch with us to take a look at our extensive drinks list.

Recommended add on – welcome cocktails for \$20pp



PACKAGE ADD ONS

COCKTAILS ON ARRIVAL

Cocktails - 20
Classic Margarita
Coconut Margarita
Watermelon Margarita
Espresso Martini
Mojito
Dark & Stormy

Spritz - 17
Aperol Spritz
Limoncello Spritz
Hugo Spritz
Pretty in Pink

Mocktails - 15
Ginger Mojito
Sunset Spritz

Gin & Tonic Station - 600
Includes premium gin selection & Fever-Tree tonics.
15 per beverage charged on consumption.

Gin selection may include Hendrick's, Malfy Gin Rosa & Four Pillars Rare Dry Gin. Seasonal garnishes subject to availability.



BEVERAGE BOARDS

100 + cocktails/champagne

Serve up your favourite drinks in style with our roaming board, bringing drinks straight to your guests.



CHAMPAGNE TOWER

150 + bottles for pouring

Chandon - 75
Louis Roederer NV - 115
Moët - 130
Veuve Clicquot - 150



TABLE DECOR

150

Marina can decorate your tables with table runners, artificial candles and faux florals in white vases. We have an easel and cake plinth available complementary.





ROAMING OYSTER SHUCKING

Add a touch of theatre to your event with our roaming oyster shuckers, freshly shucking oysters in front of your guests as they mingle. A fun, interactive addition that brings the freshness of the sea straight to your event.

Limited bookings available, enquire early to secure.

1 HOUR

10 DOZEN
2 PROFESSIONAL
SHUCKERS
1290

1.5 HOURS

15 DOZEN
2 PROFESSIONAL
SHUCKERS
1690

2 HOURS

20 DOZEN
2 PROFESSIONAL
SHUCKERS
2120

Life is short, shuck it!

EVENT GUIDELINES

At Marina, we understand that every celebration is unique and that plans can sometimes change. Our team is committed to creating exceptional experiences for our guests and these terms help us to ensure that every event is delivered seamlessly.

CANCELLATION POLICY

Due to the demand for our event spaces and the preparation required to deliver your experience, the following cancellation policy applies:

- Cancellations made 6 months or more prior to your event date will receive a full refund of payments made.
- Cancellations made within 6 months of your event are non-refundable.
- Any changes to your event must be requested at least 6 months prior to event date. Changes requested after this time may result in a forfeiture of your deposit.

We appreciate your understanding and encourage you to contact our Functions Team as early as possible if you need assistance.

POSTPONEMENT POLICY

We understand that unforeseen circumstances may require changes to your event date. Marina will always endeavour to work with you to find a suitable alternative date, subject to availability. Requests to postpone an event must be made in writing over email. Where an alternative date is secured within 12 months of the original date, your deposit may be transferred to the new date. The following postponement fees apply to cover administration, planning and the potential loss of the original booking date.

- More than 6 months prior to the event date - no postponement fee applies.
- 3-6 months prior to the event date - 10% of the estimated event cost applies.
- Within 3 months of the event - 20% of the estimated event cost applies.

FINAL GUEST NUMBERS

To ensure we can provide a high level of service and prepare appropriately for your event, we kindly ask for final numbers to be confirmed two weeks prior to your date.

SURCHARGES & ADDITIONAL FEES

To ensure we can continue to provide exceptional service during peak periods:

- Events held on a Sunday with a bar tab will incur a 10% Sunday surcharge.
- Events held on a public holiday will incur a 15% surcharge on food and drinks. Public holiday events must conclude by 10pm.
- Additional security fee of \$300 will be applied for 18th birthday parties.
- A 10% service charge is added to all sit down events.

DAMAGE & RESPONSIBILITY

The organiser is responsible for any damage caused to Marina's property, facilities or equipment by guests attending the event. We kindly ask all guests to respect our venue and surrounding waterfront spaces.

PRICING & MENU CHANGES

While we endeavour to maintain all quoted pricing, Marina reserves the right to make adjustments due to supplier increases.

DIETARY REQUIREMENTS

We are pleased to accommodate dietary requirements wherever possible. Please provide all dietary information on your catering form as early as possible and no later than 7 days prior to your event. Dietary requirements advised on the day of your event may incur additional charges, as we will prepare food accordingly based on the information you provide prior to your arrival.

LIVE MUSIC & ENTERTAINMENT

Marina welcomes entertainment options that complement your event experience. If you wish to arrange external entertainment including DJ's or live music, approval must be obtained by the Marina Functions Team. Live entertainment is only permitted in approved private event spaces such as the Picket Room and River Room. Marina reserves the right to cease entertainment that has not received prior approval or does not comply with venue requirements.

AUDIO VISUAL & MUSIC

If you wish to supply your own music for your event, please provide your own playlist and device to connect to the speakers. If you would like to have a slideshow at your event, please bring your presentation on a USB.

THIRD PARTY SUPPLIERS & DECORATIONS

External suppliers, including stylists or entertainment can set up one hour prior to your event start time. All decorations and stylist items must be removed at the conclusion of your event, unless alternative arrangements have been approved. For weddings, pack down may occur the following day from 10am (please note that Marina is closed Monday and Tuesday). Any items left behind and not collected within the agreed timeframe may be disposed of. Marina accepts no responsibility for lost, damaged or misplaced personal items.

VENUE CLOSING TIME

Last drinks will be served at 11pm. All guests must vacate the venue by 11:30pm.

PARKING

Parking is available on site for our guests. Please follow the parking instructions provided by Marina, including vehicle registration processes.

PAYMENT TERMS

Once you confirm you would like to go ahead, we shall send you an invoice for the room hire. Once this has been paid, your event is secure. We then ask that you pay for all pre-ordered catering and any beverage packages or add ons no later than 7 days prior to your event. If you have opted for a bar tab, this can be paid on the night. By proceeding with your booking, you acknowledge and agree to Marina's Terms & Conditions.

WHATS NEXT?

Our Functions Team will send over a catering form for you to complete and send back to us two weeks prior to your event date prompting you to let us know your menu selections and all the finer details regarding your event. An invoice will then be sent which needs to be paid prior to your event as explained above.

If you have any further questions, please don't hesitate to contact us at