

### WHERE WE ARE LIVING

A Life time of cherished memories begin with Horizon Shores Marina. In the heart of a boating paradise, right on the door step of North & South Stradbroke Island, Jumpinpin's sandy beaches, Moreton Bay, and the Gold Coast Seaways, we are half hour drive through Queensland's iconic country side from Brisbane and Surfers Paradise.

#### We bring you close to unrivalled locations where

untouched beach's, colonial style events and luxury boats are close as never before. The perfect setting for a unique celebration at our beautiful marina and the warm personalised service's set the stage for unforgettable memories. The waterfront reception spaces and our professional, experienced staff will ensure stress -free execution and one that creates memories to last a lifetime.





# THE ANCHORAGE CAFE

The Anchorage Café is the heart of the idyllic Horizon Shores Marina. Discover timeless magnificence in a garden like setting. Under the elegant fig tree your Birthday party, Family Garden BBQ, Breakfast gatherings, Luncheons, are perfectly suited to fit into our costal style venue while you have uninterrupted views on the marina waterways. The waterfront event area is available to hold, events up to 80 guest, and will create, intimate memories for you and your guests





# **EVENT MENUS**

Carefully designed to tailor to your unique event our packages cater for an array of possibilities weaving distinct style with culinary excellence. Whether you are seeking a vibrant cocktail reception with your nearest and dearest, or a traditional seated banquet with a wide circle of friends and family, we have created four bespoke event menus that deliver

the event of your dreams.

For all further questions or to make an enquiry please contact us on:

E: cafe@horizonshores.com.au

T: Eloise +61 75546 2661.

#### **BARDEN BBQ**

Designed for casual garden BBQ Ideal for Birtday paries, family events. From home style grilled chicken to hickory smoked brisket, snag and garlic prawn you can find it all at our beautiful waterfront cafe.

- Private Chef

#### - Private event aria with share table set up

- BBQ Menu
- Minimum 30 person
- Selection of bread rolls and flat bread

# SHARING

It is ideal for larger groups or those seeking a traditional communal table experiance. Under the elegant fig tree your special event is perfectly fits into our coastal style venue.

- Private event aria with commu nal table set up
- Flexible menu design for share
- Minimum 20 guests
- Select 1 salads, 2 cold en trees, 2 main and 2 des serts
- Selection of bread and olive oil

- Private event aria with flexible table set up

TAPAS

Created to sit back and

troducing bold Mediterra-

nean flavours in a form of

a sharing tapas menu

in-

relax while we

- Tapas menu design for seassional avilability
- Minimum 20 guests
- Selection of bread and olive oil
- Select 3 entree 3 main and 2 dessert Tapas
- Selection of Bread rolls flat bread and oliv oil

while you have uninterrupted views on the marina waterways.

GARDEN LUNCH

It is ideal for Luncheons

in our garden like setting.

- Private event aria with communal table set up
- Sharing Menu
- Minimum 20 guests
- 1 cold entrees, 1 main, 1 desserts
- Selection of bread and olive oil













# **ELOISE MORSE**

Eloise has a wealth of experience in hospitality from London UK, Sydney , Sanctuary Cove and the Gold Coast. She has owned several restaurants and cafes and also worked in large scale catering businesses. Her philosophy is good nutrition reach yummy food, localy grown products is creating a well-balanced offering at The Anchorage Café which is loved by boat owners, locals and travellers.



## TAMAS PAMER

Tamas has enjoyed an extensive career in hospitality spanning almost two decades. He has held senior roles working in kitchens across Europe, US and Australia, from 5-star hotels to leading restaurants, including a one-Michelin-star venue. His drive for perfection rewarded him several major achievements during his career such as the Best Luxury Hotel Restaurant by World Luxury Awards 2016, in 117 dining's

THE ANCHORAGE CAFE Cabbage Tree Point Rd, Woongoolba QLD 4207 cafe@horizonshores.com.au Tel: 07 5546 2661 for more information







### FOOD

With carefully curated event menus crafted by Tamas Pamer, Greg Bresnehan and Cafe Manager Eloise Morse your guests will encounter culinary marvels for an exceptional dining experience to remember. Eloise will be by your side to guide you through the menu for your special event, combining our team of chef's expertise and decadent taste with your own unique food preferences.

#### BEVERAGE

We have over 30 years of experience in restaurant business with a wealth of knowledge and supplier partners to source the best possible products for your event day. We have beverage package suggestions however we also can tailor a list of beverages specifically to your needs

