



**MEET
PLAY**

**BANQUET
KIT**

**PULLMAN PORT DOUGLAS
SEA TEMPLE RESORT & SPA**





A CELEBRATION OF THE TROPICS

Savour the fresh tastes of Tropical North Queensland

as we create a dining experience like no other. Enjoy the contemporary flavours of Australian coastal cuisine at its finest. Enhance your event by taking advantage of the tropical climate in the variety of outdoor event venues at the resort, from a casual poolside welcome function to a gala dinner on the Lagoon View Terrace or an exclusive private breakfast or dinner on the spectacular Sunrise Boardwalk. Our dedicated events team are here to guide you through your event in Tropical North Queensland.

DAY DELEGATE MENU

79PP HALF DAY
89PP FULL DAY

MORNING & AFTERNOON TEA

CHOICE OF 1 SAVOURY AND 1 SWEET ITEM

SAVOURY

Lamb Sliders (df)
Pork Sliders (df)
Mini Ham and Cheese Croissant
Spinach and Fetta Filo Pastry
Mini Vegetarian Quiche
Mini Sausage Rolls
Assorted Sandwiches
Mini Dim Sims with Sweet Soy Sauce
Bruschetta with Tomato, Basil and Olive Oil
Potato Cake with Sour Cream and Smoked Salmon(gf)
Vegetarian Frittata (gf)
Falafel (gf)

SWEET

Churros with Chocolate Dipping Sauce
Mini Jam Donuts
Scones with Jam and Cream
Carrot and Walnut Cake
Tiramisu
Freshly Baked Assorted Mini Danishes
Caramel Slice
Sweet Mini Muffins
Fresh Fruit Platter
Rocky Road
Profiteroles with Chocolate and Caramel Dipping Sauce

LUNCH

CHOICE OF 3MAINS, 2 SALADS, 1 SIDE, 2 DESSERTS

MAINS

Roasted Crispy Skin Pork Belly (gf,df)
Reef Fish with Wilted Greens (gf,df)
Citrus Chargrilled Chicken (gf,df)
Sweet and Sour Pork Creamy Garlic Prawn (gf)
Penne Bolognese
Penne Pasta
Salad, Rocket, Cherry Tomato and Avocado
Reef Fish Curry — Asian Style (gf,df)
Grilled Lamb Chops with Tzatziki (gf)
Herb Crusted Beef Sirloin Tableland
Pork Sausages (gf)
Lasagna
Shepard's Pie
Avocado and Chicken Sliders
Vegetarian Curry (gf,df,vv)
Duck in Orange Sauce

SALADS

Pear and Parmesan Salad
Watermelon, Mint and Fetta
Couscous Salad
Chickpea Salad
Pullman Garden Salad
Pomegranate, Orange and Fennel Salad
Grilled Corn on the Cob (gf)

DESSERT

Roast Vegetables (gf,df)
Chat Potatoes (gf,df)
Mixed Seasonal Vegetables (gf,df)

SIDE

Passionfruit Cheesecake
Local and Seasonal Fruit Platter
Lemon Cake
Banana Cake with Pecans
Profiteroles with Chocolate Sauce
Almond and Orange Cake (gf)

SAVOUR THE FRESH TASTES

ALTERNATE DROP

3 COURSE 105PP

2 COURSE 89PP

ENTREES

BBQ Octopus

Dill mayonnaise, haloumi, radish, local finger lime (gf)

Slow Cooked Pork Belly

Braised cannellini beans, spinach, pancetta (gf,df)

Local Tuna Sashimi

Confit tomato, olive vinaigrette, mustard crostini (df)

Grilled Lamb Ribs

Chargrilled cucumber salad, tzatziki (gf)

Salmon Tartare

Parsley emulsion, crispy potatoes (gf)

Heirloom Tomato Salad

Maple mustard dressing, fried tofu, pinenuts (gf,vegan)

Watermelon Steak

Persian fetta, mint (gf,v)

MAINS

Chicken Roulade

House made potato rosti, grilled beans, truffle jus (gf,df)

Grilled Barramundi

Artichoke purée, fennel and apple salad, white wine emulsion (gf)

Cape Grim Sirloin Steak

Cauliflower purée, sauteed mushrooms, beef jus (gf)

Pan Fried Market Fish

Onion purée, grilled broccolini, bouillabaisse (gf)

Half Fried Cauliflower

Sumac, pistachio crumble, smoked paprika mayonnaise (v)

Potato Gnocchi

Asparagus, creamy mushroom sauce (v)

SIDES

All main courses to be accompanied by your choice of three sides to share:

Patatas Bravas

Fried potatoes, brava sauce, aioli, smoked paprika (gf)

Classic Greek Salad

Fetta, olives, cucumber, tomato, red onion (gf)

Duck Fat Chat Potatoes

Rosemary salt (gf)

Virgin Olive Oil Roasted Broccoli

Almond, grated parmesan (gf)

DESSERT

Chef's Signature Orange and Almond Cake

Grapefruit marmalade, vanilla ice cream (gf)

Peanut Butter Tart

Berry coulis, passionfruit sorbet

Dark Chocolate Mousse

Fresh raspberries, shortbread

Rum BBQ Grilled Pineapple

Pistachio soil, chocolate ice cream (gf)



BARBEQUE

90PP
FROM 25 UP TO 130 GUESTS

Sourdough Rolls, Flatbreads, Dips, Olive Oil,
Grilled Corn on the Cob

BBQ

- Choose 3 from below:**
Grilled Chicken Kebabs (df)
Lamb Chops, Tomato Chutney (gf,df)
Pork and Fennel Sausages (df)
Herb Marinated Chicken Thigh, Deep Fried Cauliflower (gf,df)
- Sirloin Cooked Medium Rare, Beef Jus (gf,df)
Grilled Barramundi, Confit Cherry Tomatoes, Bisque Sauce (gf)

HOT

- Choose 2 from below:**
Creamy Garlic Prawns, Lime, Rocket (gf)
Poached Market Fish, Preserved Lemon Aioli, Fennel Salad (gf,df)
Hoki Skewers, Green Sauce, Spinach (gf,df)
Braised Beef Brisket, Beef Jus (gf)
Moroccan Lamb Shoulder, Caramelised Onions, Tzatziki (gf,df)
Vegetarian Lasagna, Grilled Asparagus
Potato Gratin, Parmesan Cheese, Truffle Paste (gf)

SALAD & VEGETABLES

- Choose 4 from below:**
Grilled Pumpkin, Pepita Seeds, Turkish Chilli (gf,df,vv)
Chickpea Salad, Coriander, Cumin (gf,df,vv)
Cumin Roasted Baby Carrots (gf,vv)
Baked Potatoes, Chives, Sour Cream, Crispy Bacon (gf)
Local Tableland Greens, Garlic, Green Chilli (gf,df,vv)
Pear, Parmesan, Rocket (gf)
Traditional Coleslaw (gf,df)
Watermelon, Fetta (gf)
Nicoise Salad (gf,df)
Rocket, Pumpkin, Goats Cheese (gf)
Pomegranate, Orange, Fennel Salad (gf,df,vv)
Garden Salad (gf,vv)
Couscous Salad (df)

TO FINISH

- Choose 1 from below:**
Platter of Watermelon, Fresh Mint (gf,df,vv)
Trio of Cake
Tropical Fruit Salad (gf,df,vv)



CANAPES

MINIMUM 20 GUESTS
HALF HOUR 26PP (2 COLD, 2 HOT)
1 HOUR 36PP (3 COLD, 3 HOT)
2 HOURS 48PP (4 COLD, 4 HOT)
3 HOURS 72PP (4 COLD, 4 HOT, 2 SUBSTANTIAL)

HOT	Peking Duck Spring Rolls, Thai Sweet Sauce
	Salt and Pepper Calamari (df)
	Middle Eastern Chicken Kebab Skewers (df)
	Crumbed Prawn Cutlets, Aioli
	Pulled Beef Croquette, Peas, Carrots
	Vegetarian Gyoza, Ponzu (v)
	Prawn Cones, Lemon Mayonnaise
	Spinach and Fetta Pastry (v)
	Falafel, Tahini, Lemon (gf,vv)
	Seafood Dim Sim, Soy Vinegar
COLD	Tuna Tataki, Wakame, Curry Dressing
	Crab Cake, Lime Mayonnaise
	Poached Prawns, Cocktail Sauce (gf,df)
	Pita Bread, Hummus, Paprika (v)
	Bruschetta, Tomato, Onion, Basil, Balsamic Vinegar(v,df)
	Potato Cake, Cream Cheese, Smoked Salmon (gf)
	Cream Cheese Tartelette, Beetroot Relish, Pecan Nuts (v)
SUBSTANTIAL	Thai Prawn Rice Noodle Salad
	Pulled Pork Tacos, Slaw
	Fried Rice, Tofu, Vegetables (vv)
	Pulled Lamb Slider, Mint Yoghurt (df)
	Crostino, Pastrami, Brie
	Panzanella, Olives, Tomato, Balsamic Dressing (df)
	Traditional Italian Meatballs, Tomato Sauce, Toasted Bread

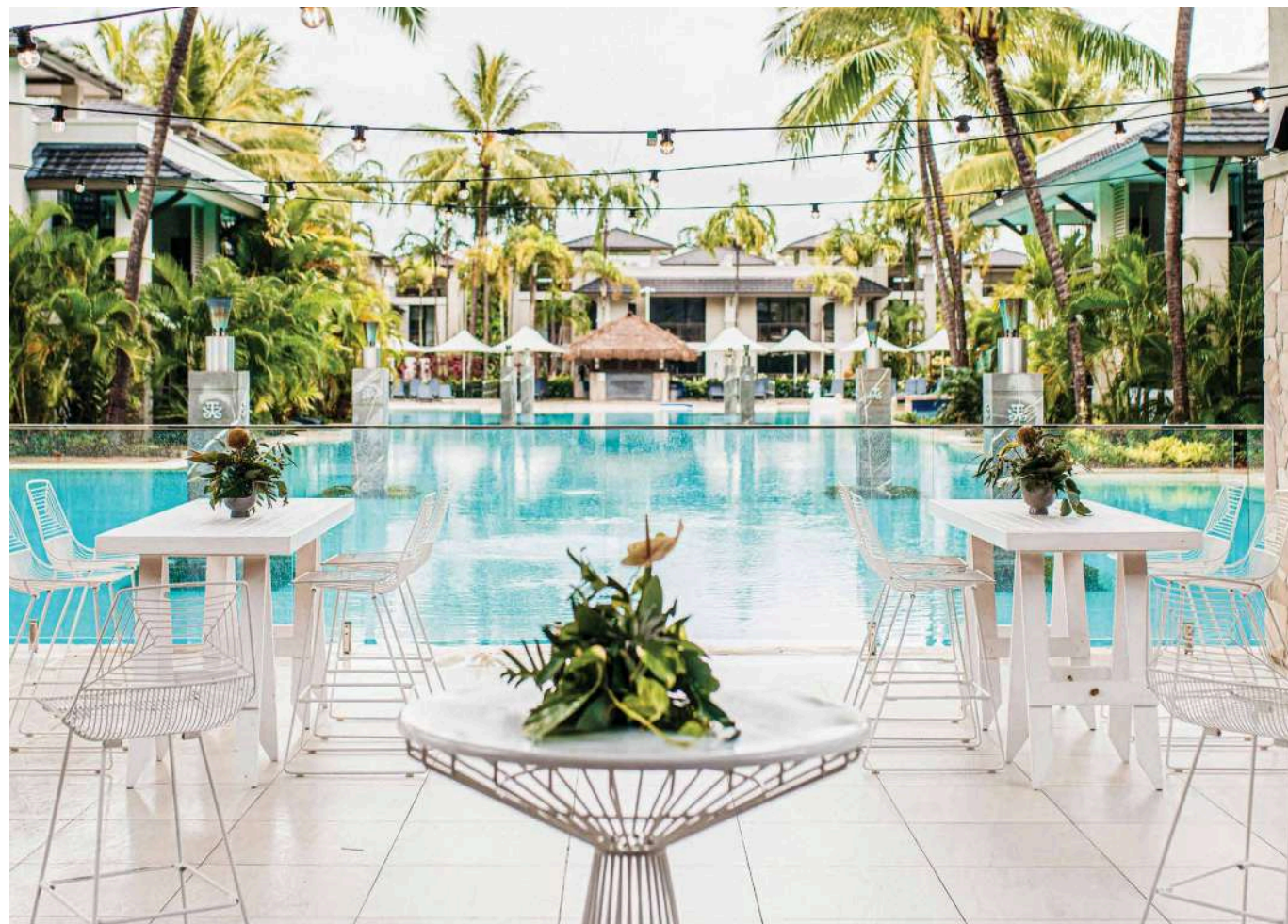
UNIQUE TROPICAL EXPERIENCES TO DELIGHT

GRAZING TABLE

65PP
MINIMUM 20 GUESTS

GOURMET GRAZING

Prosciutto (gf,df)	Sourdough
Mortadella (gf,df)	Crackers
Ham (gf,df)	Bruschetta
Goats Cheese	Pizza
Blue Cheese	Focaccia
Brie	Arancini
Cheddar	Grilled Vegetables
Olives (gf,df)	Fruit Salad
Trio of Dips	



FOOD UPGRADES

CHOOSE FROM ADDITIONAL FOOD UPGRADES BELOW

TABLE ANTIPASTI OYSTER

24pp for Oyster Bar
Minimum 50 guests
200 oysters served three ways — natural, mignonette, finger lime

49pp for Antipasti Table
Minimum 20 guests

Prosciutto (gf,df)	Cheddar
Mortadella (gf,df)	Olives (gf,df)
Ham (gf,df)	Trio of dips
Goats cheese	Sourdough
Blue cheese	Crackers
Brie	

49pp for Cheese & Dessert Table
Minimum 20 guests
4 Cheeses / 4 desserts

Brownie	Brie	Tea and coffee
Tiramisu	Blue	
Cheesecake	Gouda	
Tropical panna cotta	Cheddar	

GELATO CHEESE & DESSERT

15pp for Gelato Cart
Minimum 20 guests

A selection of chef’s favourite ice cream (three varieties) complimented with a selection of chopped nuts, marshmallows, strawberry coulis, hundreds and thousands and ice cream cones. Select from the following flavours:

Gelato	Chocolate Vanilla bean Nutella rock Salted caramel Mint choc chip Coconut Strawberry Cookies and cream Rainbow White chocolate & raspberry Vienna coffee	Sorbet	Mango Raspberry Lemon Passionfruit Strawberry Green apple Lime Blood orange
		Vegan	Vanilla bean and coconut (coconut and soy base)

BEVERAGES

CHOOSE FROM ONE OF THE BEVERAGE PACKAGES BELOW

We provide beverage packages, or can offer beverages on consumption with a minimum spend or cash bar facilities. We are happy to offer a wine tasting prior to your event.

EMERALD	SAPPHIRE	DIAMOND
2 hours 50pp	2 hours 61pp	2 hours 108pp
3 hours 61pp	3 hours 75pp	3 hours 130pp
4 hours 69pp	4 hours 87pp	4 hours 149pp
5 hours 83pp	5 hours 98pp	5 hours 168pp

ADD ON TO ANY PACKAGE AN APEROL SPRITZ BAR 18 PER COCKTAIL





Mitre St, Port Douglas QLD 4877

Phone +61 (0) 7 4084 3534

Fax +61 (0) 7 4084 3599

Email H8762-SB@accor.com

pullmanportdouglas.com.au



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