

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

## MORNING & AFTERNOON TEA

CHOICE OF 1 SAVOURY AND 1 SWEET ITEM

## LUNCH

CHOICE OF 3 MAINS, 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)
- 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 feta, 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, sautéed mushrooms, beef jus (gf)

#### Pan Fried Market Fish

Onion purée, grilled broccolini, bouillabaisse (gf)

#### Half Fried Cauliflower

Sumac, pistachio crumble, smoked paprika mayonnaise (vv)

#### 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

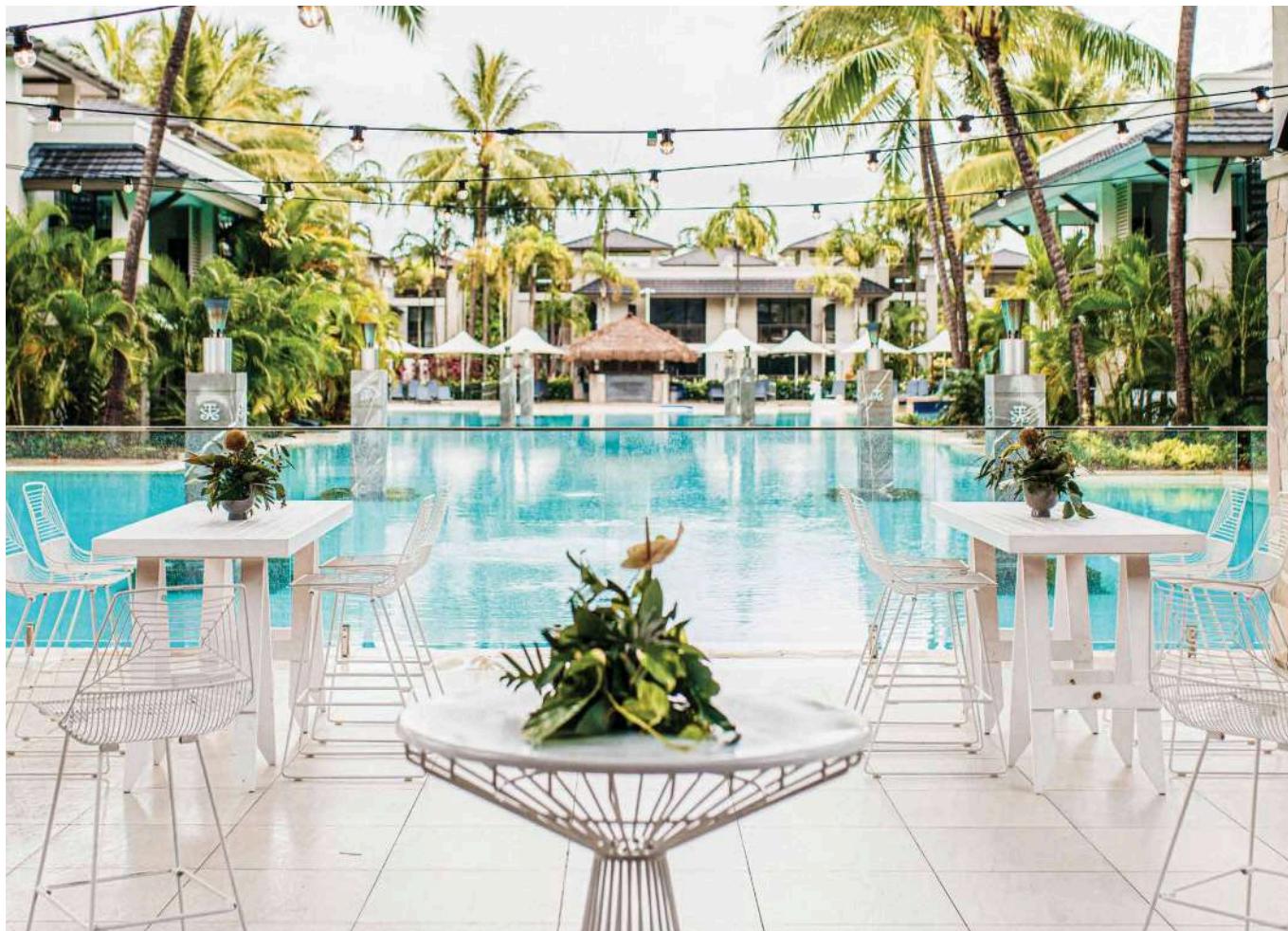
### COLD

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

### GOÛMET 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

2 hours 50pp  
3 hours 61pp  
4 hours 69pp  
5 hours 83pp

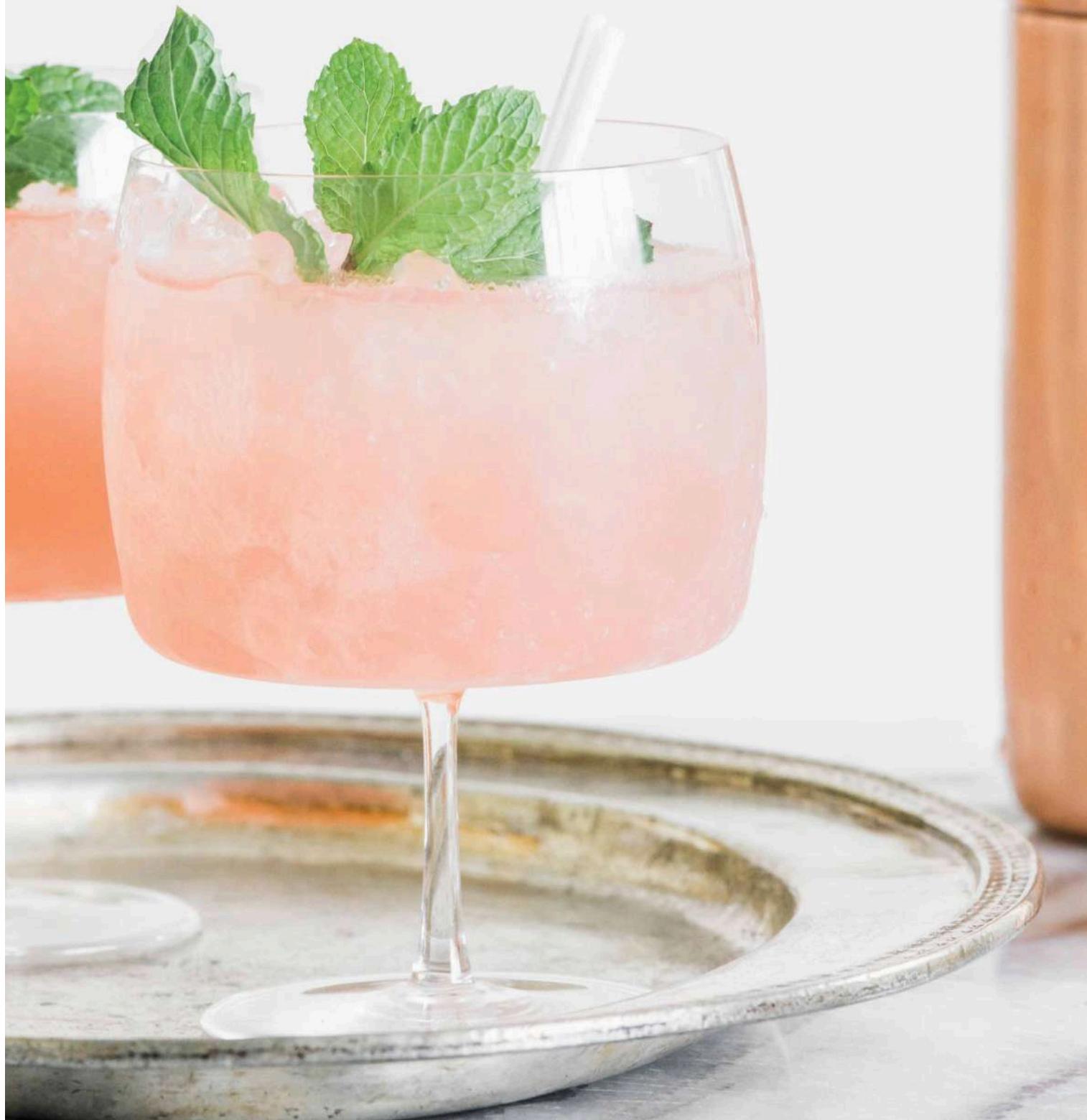
## SAPPHIRE

2 hours 61pp  
3 hours 75pp  
4 hours 87pp  
5 hours 98pp

## DIAMOND

2 hours 108pp  
3 hours 130pp  
4 hours 149pp  
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

pullmanpor tdouglas.com.au



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