



**pullman**  
HOTELS AND RESORTS

BUNKER BAY RESORT  
MARGARET RIVER REGION

# *Wedding Packages*



**pullman**  
HOTELS AND RESORTS

# Wedding Packages



## SILVER WEDDING PACKAGE

**\$159 per adult**

*Minimum 30 guests*

Choose one of the following menus:

2-Course Plated Menu (*seated*)

3 Hot, 3 Cold, and 3 Substantial Canapes (*standing*)

+

Your Wedding Cake Served as Dessert

5-hour Silver Beverage Package

\$100 Spirits Bar Tab for the Bridal Party

**\$250 off Ceremony Venue Hire**

## GOLD WEDDING PACKAGE

**\$209 per adult**

*Minimum 30 guests*

Choose one of the following menus:

BBQ Buffet Menu

Gourmet Buffet Menu (*option 1*)

3-Course Plated Menu

+

2 Hot Canapes on Arrival

5-hour Gold Beverage Package

\$300 Spirits Bar Tab for the Bridal Party

**\$500 off Ceremony Venue Hire**

## PLATINUM WEDDING PACKAGE

**\$259 per adult**

*Minimum 30 guests*

Choose one of the following menus:

Executive BBQ Buffet Menu

Upgraded Gourmet Buffet Menu (*option 2*)

Bespoke Wedding Menu

+

2 Hot and 1 Cold Canape on Arrival

5-hour Platinum Beverage Package

\$500 Spirits Bar Tab for the Bridal Party

**\$750 off Ceremony Venue Hire**

## CHILDREN'S PACKAGES

### SILVER PACKAGE PRICES

*\$109 per child (10yo +)*

*\$69 per child (4 - 9yo)*

*Free for infants (0 -3 yo)*

### GOLD PACKAGE PRICES

*\$139 per child (10yo +)*

*\$79 per child (4 - 9yo)*

*Free for infants (0 -3 yo)*

### PLATINUM PACKAGE PRICES

*\$169 per child (10yo +)*

*\$99 per child (4 - 9yo)*

*Free for infants (0 -3 yo)*



# Wedding Venues

YOUR DAY, YOUR WAY



OTHERSIDE OF THE MOON

✂ 90 SEATED



THE OCEAN TERRACE

✂ 90 SEATED



WINDMILLS

✂ 100 SEATED



SUGARLOAF & TERRACE

✂ 50 SEATED



LOWER AMPITHEATRE

👤 10+ SEATED



BUNKER BAY BEACH

👤 10+ SEATED



# Canape Menu



BUNKER BAY RESORT  
MARGARET RIVER REGION

## COLD CANAPES

**\$5.50 per piece, per person**

Vine Tomato Bruschetta | Pesto | Balsamic Reduction (V)

Sticky Beetroot | Candied Walnut | Goats Cheese Tartlet  
(GF, V)

Vietnamese Rice Paper Roll | Vermicelli | Vegetables (GF,  
VE)

Citrus Cured Yellowtail Kingfish | Tostada | Wasabi Cream

Pumpkin | Herbed Ricotta | Infused Honey Thyme | Tart (V)

Smoked Salmon | Blini | Lemon Dill Crème  
Grilled King Prawn | Cucumber | Salsa | Lime (GF, DF)

## HOT CANAPES

**\$7 per piece, per person**

Spicy Sweet Potato | Cheddar | Corn Croquettes (V)  
Chili Glazed Pork Belly | Sesame | Pickled Cucumber Ribbon  
(GF, DF)

House Fish Cake | Tomato Chilli Jam

BBQ Spiced Brisket | Horseradish Cream | Wonton |  
Japanese Sour Radish (GF)

Two Cheese | Wild Mushroom Arancini | Black Garlic Aioli  
(GF, V)

Twice Cooked Polenta Fries | Parmesan | Aioli (V)  
Skewer of Marinated Lamb Kofta | Coriander Yoghurt (GF)

## SUBSTANTIAL CANAPES

**\$12 per piece, per person**

Blue Swimmer Crab Roll | House Remoulade | Crisp Lettuce  
| Smoked Paprika Aioli

Sticky Tamarind Lamb Cutlet | Chilli | Radish | Coriander  
(GF, DF)

Slow Cooked Pork Belly | Bao Bun | Asian Slaw

Pulled BBQ Lamb | Grilled Flatbread | Hummus | Micro Cress  
Korean Beef Slider | Kim Chi Mayo | Spring Onions

Green Papaya Salad | Basil | Peanuts | Crispy Tofu | Fried  
Onion (DF, V)

Thai Rare Beef Salad | Horseradish Dressing

## DESSERT CANAPES

**\$5.50 per piece, per person**

Torched Lemon Meringue (V)

Chocolate Tart s/w caramel & salt flakes

Chocolate cream Profiterole (V, GF)

Local Macaron Selection (V)

## GRAZING STATION

**\$30 per person**

A selection of local regional cheeses and cold cuts,  
Yallingup wood fired bread and assorted crudités.

(GF) Gluten Free (V) Vegetarian (DF) Dairy free, (VE) Vegan

All catering can be tailored to suit any dietary requirements given prior notice..

**Two Courses – \$80 per person | Three Courses – \$95 per person**

## ENTREE

Slow Roast Pork Belly, Asparagus, Spiced Ginger Glaze, (GF, D)

Poached Chicken, Rice Furikake, Blistered Cherry Tomato

Seared WA Scallops, Cauliflower Puree, Farmhouse Pancetta Lardon, Tomato Concasse & Chilli Oil (GF)

Arkady 12 hour Lamb Shoulder, Red Cabbage, Roast Pumpkin, Salsa Verde (GF, D)

Pumpkin Risotto, Pistachio, Garden Sprouts, Parmesan Chip (VEO, GF)

Chargrilled Prawns with Vietnamese Salad, Nuoc Cham Dressing (GF, D)

Soup of the Day, Yallingup Bread

## MAINS

### **All Served with Medley of Vegetables**

Margaret River Beef Rump, Sweet Potato Gratin, Seasonal Greens, Red Wine Jus (GF)

Barbecued Arkady Lamb Loin, Green Beans, Potato Puree, Braised Cabbage, Jus (GF)

Garlic Roasted Chicken Breast, Potato Puree, Baby Spinach Parcel, Toasted Pine Nuts and Demi-Glace (GF)

Herbed Quinoa Round, Roast Sweet Potato, Charred Walnut, Parmesan Crisp, Sauce Vierge (V, GF)

Free Range Pork Collar, Spiced Apple Relish, Confit Potatoes, Thyme Jus (D, GF)

Steamed Local Fish, Green Chilli & Coconut Veloute, Wilted Greens, Crispy Shallots, Coriander (GF, D)

## DESSERT

### **Tea and Coffee Included**

Pastry Chef's Dessert of the Day

**\$95 per person**

## MEATS & SEAFOOD

Charred local Dardanup Skirt Steak, Chimichurri (GF,DF)

Arkady Lamb Chop, Gremolata (GF, DF)

Shark Bay Prawns on ice, Lemon cheek, Thousand Island dressing (GF)

## SALADS, VEGETABLES & BREAD

Grilled Haloumi and Corn salad with Roast Capsicum (VEO, GF, V)

Smoked Salmon, Garden Greens, Cucumber, Dill, Lemon, EVOO and Capers

Classic Roast Vegetables, herb pangrattato , green oil

Pasta Salad of Basil pesto, Cherry Tomato and baby spinach (V,GFO)

Heirloom Tomato, Basil pesto & Bocconcini Panzanella (V, GF, DO)

Royal blue skillet potato, Farmhouse spiced bacon chip, Ranch dressing (GF, VO, DO)

## DESSERT

### Choice of 3 alongside Fruit Platter

Torched Lemon Meringue (V)

Coconut Panna cotta (GF, DFO, VO)

Chocolate Tart s/w caramel & salt flakes

Chocolate cream Profiterole (V, GF)



**\$129 per person**

## MEATS & SEAFOOD

Charred local Dardanup Skirt Steak, Chimichurri (GF,DF)

Arkady Lamb Chop, Gremolata (GF, DF)

Shark Bay Prawns on ice, Lemon cheek, Thousand Island dressing (GF)

Daily line caught Fish, Crispy capers, Walnut soil (D, GF)

Margaret River Pork Lion Chop, Orange, Honey and Cardamom glaze

## SALADS, VEGETABLES & BREAD

House Breads with Salted Butter

Grilled Haloumi and Corn salad with Roast Capsicum (VEO, GF, V)

Smoked Salmon, Garden Greens, Cucumber, Dill, Lemon, EVOO and Capers

Classic Roast Vegetables, herb pangrattato, green oil

Pasta Salad of Basil pesto, Cherry Tomato and baby spinach (V,GFO)

Heirloom Tomato, Basil pesto & Bocconcini Panzanella (V, GF, DFO)

Royal blue skillet potato, Farmhouse spiced bacon chip, Ranchdressing (GF, VO, DFO)

Grilled Corn on the Cob with Pimiento butter, herbs and lemon juice

Watermelon, cucumber, mint & goats cheese

## DESSERT

### **Choice of 3 alongside Fruit Platter**

Torched Lemon Meringue (V)

Coconut Panna cotta (GF, VE)

Chocolate Tart s/w caramel & salt flakes

Chocolate cream Profiterole (V, GF)

Local Macaron Selection (V)

Raspberry Almond Tart (GFO, V)



# Gourmet Buffet Menu



BUNKER BAY RESORT  
MARGARET RIVER REGION

## OPTION 1

\$95 per person

**Your choice of:**

**3 salads | 3 hot dishes | 3 sides**

Includes bread rolls, dessert selection, seasonal fruit platter, and tea and coffee

## OPTION 2

\$129 per person

**Your choice of:**

**4 salads | 4 hot dishes | 4 sides**

Includes bread rolls, cheese platter, dessert selection, seasonal fruit platter, and tea and coffee

## SALADS

Seasonal Mixed Salad with Balsamic Dressing (V, GF, DF)  
Moroccan Pumpkin Salad, Rocket, Pepita & Green Oil (VE, GF)  
Whole Grains, Pickled Red Onion, Feta, Tuscan Kale & Mint (V)  
Tossed Heirloom Tomato, Bocconcini, Baby Greens (V, GF)  
Cos Lettuce, Poached Chicken, Crouton, Parmesan, Black Garlic Dressing  
Watermelon, Cucumber, Mint, Arugula, Honey Lime Vinaigrette (V, GF)  
Spiced Cauliflower, Chickpea, Almonds, Currants, Greek Yoghurt & Garden Herbs (GF, V)

## HOT DISHES

South-West Harvey Striploin, Spanish Onion, Margaret River Cabernet Demi-glace (GF, DF)  
Chargrilled Arkady Lamb Rump, Sweet Potato, Gremolata (GF, DF)  
Twice Cooked Plantagenet Pork Belly, Braised Cabbage, Apple Sage Compote, Cider Jus (GF)  
Tunisian Spiced Chicken Breast, Griddled Vegetables & Bravas Sauce (GF, DF)  
Slow Braised Beef Cheek, Potato Puree, Fried Allium & Greens (GF)  
Local line-caught Fish, Green Chilli & Coconut Veloute, (GF, DF)  
Gratinated Eggplant Gratin, OSOTM Tomato Sugo, Buffalo Bocconcini (GF, V)  
Panko Chicken Tenderloin, Katsu Pumpkin, Pickled Cucumber, Herb Toss (GF, DF)  
Mochiko Tofu, Noodle Chow Mein, Carrot, Green Onion, Chinese Cabbage, Bean Sprouts (VEO, DF)

## SIDES

Grilled Bathgate Rainbow Carrots, Spiced Honey (GF, V, DF)  
Roast Root Vegetables, Garlic Herb Butter (GF, V)  
Char-grilled Asparagus, Parmesan & Olive Oil (V)  
Turmeric Pilaf Rice, Dried Fruits, Almond & Red Chilli (GF, V)  
Rosemary & Garlic Crispy Smashed Potatoes (GF, V)  
Truffled Cauliflower, Cheese & Pimiento Gratin (GF, V)  
Stir-fried Greens with Fried Garlic & Oyster Sauce (DF)

## Pastry Chef's Dessert of the Day

(GF) Gluten Free (V) Vegetarian (DF) Dairy free, (VE) Vegan  
All catering can be tailored to suit any dietary requirements given prior notice..



# Beverage Packages



BUNKER BAY RESORT  
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## SILVER PACKAGE

**3 hours – \$60 per person**  
**4 hours – \$75 per person**  
**5 hours – \$90 per person**  
**6 hours – \$105 per person**  
**7 hours – \$120 per person**

De Bortoli 'Legacy' NV Brut  
Credaro 'Five Tales' Sauvignon Blanc Semillon  
Credaro 'Five Tales' Rose  
Credaro 'Five Tales' Cabernet Sauvignon  
Hahn Super Dry 3.5 Mid Strength  
Hahn Super Dry  
Boags Light

## GOLD PACKAGES

**3 hours – \$70 per person**  
**4 hours – \$85 per person**  
**5 hours – \$100 per person**  
**6 hours – \$115 per person**  
**7 hours – \$130 per person**

De Bortoli 'Legacy' NV Brut  
Snake & Herring 'Tough Love' Chardonnay  
Credaro 'Five Tales' Rose  
Snake & Herring 'Redemption' Shiraz  
Eagle Bay Pale Ale  
Eagle Bay Kolsch  
Boags Light

## PLATINUM PACKAGE

**3 hours – \$80 per person**  
**4 hours – \$95 per person**  
**5 hours – \$110 per person**  
**6 hours – \$125 per person**  
**7 hours – \$140 per person**

Willowbridge Blanc De Blanc  
Vasse Felix Chardonnay  
Vasse Felix Shiraz  
Credaro 'Five Tales' Sauvignon Blanc Semillon  
Credaro 'Five Tales' Rose  
Credaro 'Five Tales' Cabernet Sauvignon  
Eagle Bay Pale Ale  
Eagle Bay Kolsch  
Boags Light

## SPIRITS BAR TAB

**\$100 prepaid minimum**

Add a Spirits Bar Tab

## COCKTAIL ON ARRIVAL

**\$20 per person**

Add a Signature Cocktail On Arrival

## NON-ALCOHOLIC

**\$30 per person**

Add a Non-Alcoholic Beverage Package for Children

# WEDDING PRICING EXAMPLE

**Ella & Tony – (90 Guests)**

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## **GOLD WEDDING PACKAGE**

*\$209 per adult | \$139 per child (10yo+) | Free for infants*

### **Extend Beverage Package for 1 Hour**

*\$15 per adult*

### **Add 2 Cold Canapes on Arrival**

*\$11 per person*

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**NUMBER OF ADULTS:** 85 X \$235 = \$19,975.00

**NUMBER OF CHILDREN:** 3 (10YO+) X \$150 = \$450.00

**NUMBER OF INFANTS:** 2 = FREE OF CHARGE

**Reception Venue:** *Other Side of the Moon Restaurant*

**TOTAL FOOD AND BEVERAGE SPEND:** \$20,425.00

**Ceremony Venue:** *The Ocean Terrace – \$2,000*

*(\$500.00 Discount Applied for Gold Package)*

**TOTAL WEDDING SPEND:** \$22,425.00

## **OUR GIFT TO YOU:**

**Five-Star wedding night accommodation in a luxury lake view villa with breakfast for two\***

\*T&Cs: Valid for new wedding bookings from 1st January 2024. The Our Gift To You Offer is only valid for couples who are on a five-hour alcoholic beverage package and Wedding package for a minimum of 80 guests. Should your final numbers fall below 80 adults on the five-hour beverage package then Our Gift To You offer will no longer be applicable. Not available with any other offers.