



pullman
HOTELS AND RESORTS

PORT DOUGLAS SEA TEMPLE
RESORT & SPA

Wedding Menus

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, PINE NUTS (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 (VV)

POTATO GNOCCHI

ASPARAGUS, CREAMY MUSHROOM SAUCE (V)

Alternate Drop

ALL MAIN COURSES TO BE ACCOMPANIED BY YOUR
CHOICE OF THREE SIDES TO SHARE

SIDES

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)



Magical

FOR WEDDINGS BOTH INTIMATE AND GRAND, PULLMAN PORT DOUGLAS SEA TEMPLE RESORT AND SPA OFFERS THE MOST MAGICAL WEDDINGS WITH A TROPICAL VIBE — STUNNING BEACHES, GOLDEN SUNSETS, AND A RELAXED, YET SOPHISTICATED AMBIENCE.

Barbecue Buffet

99PP
FROM 25 UP TO 130 GUESTS

SOURDOUGH ROLLS, FLATBREADS, DIPS, OLIVE OIL, GRILLED CORN ON THE COB

BBQ DISHES

CHOOSE 3 FROM BELOW:

GRILLED CHICKEN KEBABS (DF)
LAMB CHOPS, TOMATO CHUTNEY (GF/DF)
PORK AND FENNEL SAUSAGES (DF)
HERBS 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 DISHES

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 & VEGETABLE SIDES

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 BROWNIES
WATTLESEED TIRAMISU
TROPICAL FRUIT SALAD (GF/DF/VV)

Degustation

5 COURSE DEGUSTATION

CHOOSE FROM ONE OF THE 2 DEGUSTATION MENUS BELOW

TASTE OF THE REEF 155PP

FIRST COURSE

OYSTERS 3 WAYS (NATURAL, PONZU, FINGER LIME DRESSING) (DF)

SECOND COURSE

SEARED SALMON, LIME, CHILLI (GF/DF)

THIRD COURSE

200GM TABLELANDS EYE FILLET, GARLIC ROAST CHAT POTATOES, CHARRED BROCCOLINI

FOURTH COURSE

MORETON BAY BUGS, CURRY, GRILLED BOK CHOY (GF)

FIFTH COURSE

CLASSIC TIRAMISU, WATTLE SEED CREAM, BUSH COFFEE LIQUEUR

TASTE OF THE TROPICS 126PP

FIRST COURSE

HEIRLOOM TOMATO, BURRATA, ROCKET PESTO, CROUTONS (V)
(UPGRADE TO OYSTERS FOR +10PP)

SECOND COURSE

CHARRED BABY OCTOPUS, OREGANO, GARLIC, SMOKED CAPSICUM PUREE, NATIVE FINGER LIME, CASSAVA CRISP (GF/DF)

THIRD COURSE

MUSHROOM AND SPINACH CHICKEN ROULADE, TRUFFLE JUS
(UPGRADE TO MORETON BAY BUGS FOR +15PP)

FOURTH COURSE

FRESH SEAFOOD RIGATONI, GARLIC, CHILLI, CHERRY TOMATOES, WHITE WINE, BOTTARGA, LEMON ZEST

FIFTH COURSE

DARK CHOCOLATE MOUSSE, FRESH RASPBERRIES, SHORTBREAD

Canapes

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)

Minimum 20 guests

HOT

PEKING DUCK SPRING ROLLS, THAI SWEET SAUCE
SALT AND PEPPER CALAMARI (DF)
MIDDLE EASTERN CHICKEN KEBAB SKEWERS (DF)
CRUMBED PRAWNS CUTLET, AIOLI
PULLED BEEF CROQUETTE, PEAS, CARROTS
FRIED VEGETARIAN GYOZA, PONZU (V)
PRAWNS CONES, LEMON MAYONNAISE
SPINACH AND FETTA PASTRY (V)
FALAFEL, TAHINI, LEMON (GF/ VV)

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

Grazing Table

69PP
MINIMUM 20 GUESTS

GOURMET GRAZING

PROSCIUTTO (GF/DF)
MORTADELLA (GF/DF)
HAM (GF/DF)
GOATS CHEESE
BLUE CHEESE
BRIE
CHEDDAR
OLIVES (GF/DF)
TRIO OF DIPS
SOURDOUGH
CRACKERS
BRUSCHETTA
PIZZA
FOCACCIA
ARANCINI
GRILLED VEGETABLES
FRUIT SALAD

Kids Menu

30PP

INCLUDES 2 COURSE MEAL AND SOFT DRINK

MAINS

CHEESEBURGER

FRIES, TOMATO SAUCE, MIXED LETTUCE, CUCUMBER, TOMATO (GF/DF)

PENNE BOLOGNESE

PASTA WITH BOLOGNESE SAUCE

BATTERED OR GRILLED BARRAMUNDI

FRIES, TOMATO SAUCE (DF)

CHICKEN NUGGETS

FRIES, TOMATO SAUCE

DESSERT

ICE CREAM

SOFT DRINK/JUICES



Memorable

PULLMAN PORT DOUGLAS SEA TEMPLE RESORT AND SPA EVOKES AN AIR OF CONTEMPORARY ELEGANCE AND TROPICAL SERENITY. GUESTS ARE TREATED TO A DINING EXPERIENCE UNLIKE ANY OTHER.

Bridal Brunch

WE UNDERSTAND THAT PREPARATIONS NEED TO START EARLY, AND IN THE EXCITEMENT YOU MAY FORGET TO EAT. WE CAN PROVIDE YOU A HEALTHY, LIGHT BRUNCH WHILST YOU CONTINUE TO GET READY FOR YOUR BIG DAY, DELIVERED TO YOUR ROOM.

45PP
SELECTION OF 5 ITEMS
DRINK SELECTION INCLUDED

SAVOURY

EGG & BACON MUFFINS
HAM AND CHEESE CROISSANTS
SMOKED SALMON AND CREAM CHEESE MUFFINS
SPINACH, EGG & MUSHROOM WRAPS
VEGETARIAN FRITTATA

SWEET

SELECTION OF PASTRIES
YOGURT, GRANOLA & COMPOT POTS
DOUGHNUTS & SWEET MUFFINS
SCONES, TABLELAND STRAWBERRY JAM, CREAM
PLATTER OF FRESH FRUIT

DRINKS

BARISTA COFFEE
MINI TROPICAL SMOOTHIES
MIXED JUICES

Recovery Brunch

75PP
MINIMUM 20 GUESTS

SWEET

PANCAKES
SELECTION OF PASTRIES
FRUIT SALAD AND YOGHURT (GF)

SAVOURY

HAM AND CHEESE CROISSANTS
VEGETARIAN FRITTATA
BRUSCHETTA
BARRAMUNDI SPRING ROLLS
BEEF CROQUETTES
PULLED CHICKEN SLIDERS
FETTA AND SPINACH FILO
VEGETARIAN QUICHE

DRINKS

MIXED JUICES
TEA AND COFFEE
MINI TROPICAL SMOOTHIES

ADD ON

ADD ON BEVERAGE PACKAGE FOR 3 HOURS 68PP

UNLIMITED MIMOSAS
42 DEGREES BRUT, CORAL RIVER, TAZ
CHARDONNAY, CREDARO FIVE TALES, MARGARET RIVER, WA
SHIRAZ, MOUNT ADAM 550, EDEN VALLEY, SA
KISMET, MOSCATO, MCLAREN VALE, SA

JAMES SQUIRE ORCHARD CRUSH APPLE CIDER
HEINEKEN
JAMES SQUIRE 150 LASHES
JAMES SQUIRE GINGER BEER
JAMES BOAG'S LIGHT
STONE & WOOD
HAHN SUPER DRY

SOFT DRINKS/ JUICES

Food Upgrades

CHOOSE FROM ADDITIONAL FOOD UPGRADES BELOW

OYSTER BAR

21PP FOR OYSTER BAR

MINIMUM 50 GUESTS

200 OYSTERS SERVED THREE WAYS (NATURAL, MIGNONETTE, FINGER LIME)

ANTIPASTI TABLE

65PP FOR ANTIPASTI TABLE

MINIMUM 20 GUESTS

PROSCIUTTO (GF/DF)

MORTADELLA (GF/DF)

HAM (GF/DF)

GOATS CHEESE

BLUE CHEESE

BRIE

CHEDDAR

OLIVES (GF/DF)

TRIO OF DIPS

SOURDOUGH

CRACKERS

DESSERT TABLE

49PP FOR DESSERT TABLE

MINIMUM 20 GUESTS

BROWNIE

TIRAMISU

CHEESECAKE

TROPICAL PANNA COTTA

LEMON TART

CARROT CAKE

ORANGE & ALMOND CAKE

FRESH FRUIT

TEA AND COFFEE

Food Upgrades

CHOOSE FROM ADDITIONAL FOOD
UPGRADES BELOW

GELATO CART

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 (CHOC HAZELNUT) SALTED CARAMEL MINT CHOC CHIP COCONUT STRAWBERRY COOKIES AND CREAM RAINBOW WHITE CHOCOLATE AND RASPBERRY VIENNA COFFEE |
| SORBET | MANGO RASPBERRY LEMON PASSIONFRUIT STRAWBERRY GREEN APPLE LIME BLOOD ORANGE VANILLA BEAN AND COCONUT |
| VEGAN | (COCONUT AND SOY BASE) |

AFTER PARTY NIBBLES

6PP FOR 1 PIECE
GOURMET SAUSAGE ROLLS
PARTY PIES
CHOCOLATE PROFITEROLES

Beverages

CHOOSE FROM ONE OF THE BEVERAGE PACKAGES BELOW

EMERALD

2 HOURS 50PP / 3 HOURS 61PP / 4 HOURS 69PP / 5 HOURS 83PP

WINES Cloud St. Pinot Noir, Victoria
Cloud St. Pinot Grigio, Victoria
Cloud St. Brut Sparkling, Victoria

BEERS James Squire Orchard Crush Apple Cider
Heineken
James Squire 150 Lashes
James Squire Ginger Beer
James Boag's Light

NON ALCOHOLIC Soft drinks/ Juices

SAPPHIRE

2 HOURS 61PP / 3 HOURS 75PP / 4 HOURS 87PP / 5 HOURS 98PP

WINES 42 Degrees Brut, Coral River, Taz
Chardonnay, Credaro Five Tales, Margaret River, WA
Shiraz, Mount Adam 550, Eden Valley, SA
Kismet, Moscato, McLaren Vale, SA

BEERS James Squire Orchard Crush Apple Cider
Heineken
James Squire 150 Lashes
James Squire Ginger Beer
James Boag's Light
Stone & Wood
Hahn Super Dry

NON ALCOHOLIC Soft drinks/ Juices

DIAMOND

2 HOURS 108PP / 3 HOURS 130PP / 4 HOURS 149PP / 5 HOURS 168PP

WINES Champagne Taittinger Cuvee Prestige, Epernay France
42 Degrees Brut Rose, Coral River, Taz
La Comtesse, Chardonnay, Rylstone, NSW
Vasse Felix Filius Cab Sauv, Margaret River, WA
Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA
Yangarra Circle Grenache, McLaren Valley, SA

BEERS Hemingway's 'pitchfork Betty' Pale Ale
Hemingway's 'tunnel' Lager
James Boag's Light
James Squire Orchard Crush Apple Cider
Heineken
James Squire 150 Lashes
James Squire Ginger Beer
James Boag's Light
Stone & Wood
Hahn Super Dry

NON ALCOHOLIC Soft drinks/ Juices

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

** Packages are valid as of January 2023 and may change without notice.
Please check with our team for the updated pricing.*



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