

**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

75PP HALF DAY  
85PP 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 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

### SIDES

Grilled Corn on the Cob (gf)  
Roast Vegetables (gf,df)  
Chat Potatoes (gf,df)  
Mixed Seasonal Vegetables (gf,df)

### DESSERT

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



## CHOICE MENU

3 COURSE 95PP  
2 COURSE 80PP  
UP TO 24 GUESTS

---

### ENTREES

**Natural Oysters**

Half dozen served natural (gf,df)

**Braised Short Ribs**

Celeriac purée, harissa (gf)

**Deep Fried Cauliflower**

Sumac, muhammara, pepita seeds (gf,df,vv)

### MAINS

**Cape Grim Sirloin 300gr**

Bacon and mushroom, creamy sauce (gf)

**Grilled Barramundi**

Spanish onion purée, chardonnay beurre blanc, baby carrots (gf)

**Ricotta Gnocchi**

Cherry tomato, basil pesto, walnuts (v)

### DESSERT

**Trio of Sorbet (vv)**

**Blueberry Cheesecake**

Almond flakes, white chocolate raspberry ice cream

**Lemon Curd**

Blueberry, meringue (gf)

# SAVOUR THE FRESH TASTES

## ALTERNATE DROP

3 COURSE 95PP  
2 COURSE 80PP

---

### 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 (v)

#### Potato Gnocchi

Asparagus, creamy mushroom sauce (v)

## ALTERNATE DROP

3 COURSE 95PP  
2 COURSE 80PP

---

### 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)

# RESORT DINING AT ITS BEST

## VEGAN

3 COURSE 85PP  
2 COURSE 70PP

<b>ENTREE</b>	Grilled Pumpkin, Pepita Seeds, Turkish Capsicum Reduction (gf,df) Pan Fried Eggplant, Garlic Emulsion, Pomegranate, Mint Salsa (gf,df) Heirloom Tomato Salad, Dressing, Fried Tofu, Pine Nuts (gf,df)
<b>MAINS</b>	Half Fried Cauliflower, Sumac, Pistachio Crumble, Tahini Paste (gf,df) Sweet Potato and Eggplant Purée, Israeli Couscous, Coconut Yoghurt (gf,df) Gnocchi with Mushrooms, Asparagus, Cherry Tomatoes (df)
<b>DESSERT</b>	Trio of Sorbets Orange and Almond Cake (gf,df) Brazilian Style Cinnamon Pineapple, Lemon Sorbet (gf)

## DEGUSTATION

5 COURSE DEGUSTATION  
CHOOSE FROM ONE OF THE 3 DEGUSTATION MENUS BELOW

### TASTE OF THE REEF 140PP

**First Course**  
Oysters 3 ways — natural, ponzu, finger lime dressing (df)

**Second Course**  
Seared salmon, lime, chilli (gf,df)

**Third Course**  
Barramundi, cauliflower mousse, baby carrots, chardonnay beurre blanc (gf)

**Fourth Course**  
Moreton Bay bugs, curry, grilled bok choy (gf)

**Fifth Course**  
Lemon curd, blueberry, orange mousse (gf)

### TASTE OF THE RAINFOREST 120PP

**First Course**  
Honey glaze duck breast, orange reduction (gf,df) (upgrade to oysters for +5pp)

**Second Course**  
Herb crust lamb cutlet, bacon wrapped green beans

**Third Course**  
Mushroom and spinach chicken roulade, truffle jus (gf,df) (upgrade to Moreton Bay bugs for +10pp)

**Fourth Course**  
Eye fillet, forest mushroom sauce, broccolini (gf)

**Fifth Course**  
Dark chocolate mousse, fresh raspberries, shortbread

### FARMERS GARDEN 100PP

**First Course**  
Heirloom tomato, burrata, rocket pesto, croutons (v)

**Second Course**  
Baby eggplant parmigiana (gf,v)

**Third Course**  
Truffle ricotta gnocchi, mushrooms (v)

**Fourth Course**  
Sumac deep fried cauliflower, muhammara, walnuts (v)

**Fifth Course**  
Tropical panna cotta, berries, fresh mint (gf,v)



## CANAPES

MINIMUM 20 GUESTS

HALF HOUR 23PP (2 COLD, 2 HOT)

1 HOUR 32PP (3 COLD, 3 HOT)

2 HOURS 43PP (4 COLD, 4 HOT)

3 HOURS 65PP (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)  
Crostinno, Pastrami, Brie  
Panzanella, Olives, Tomato, Balsamic Dressing (df)  
Traditional Italian Meatballs, Tomato Sauce, Toasted Bread



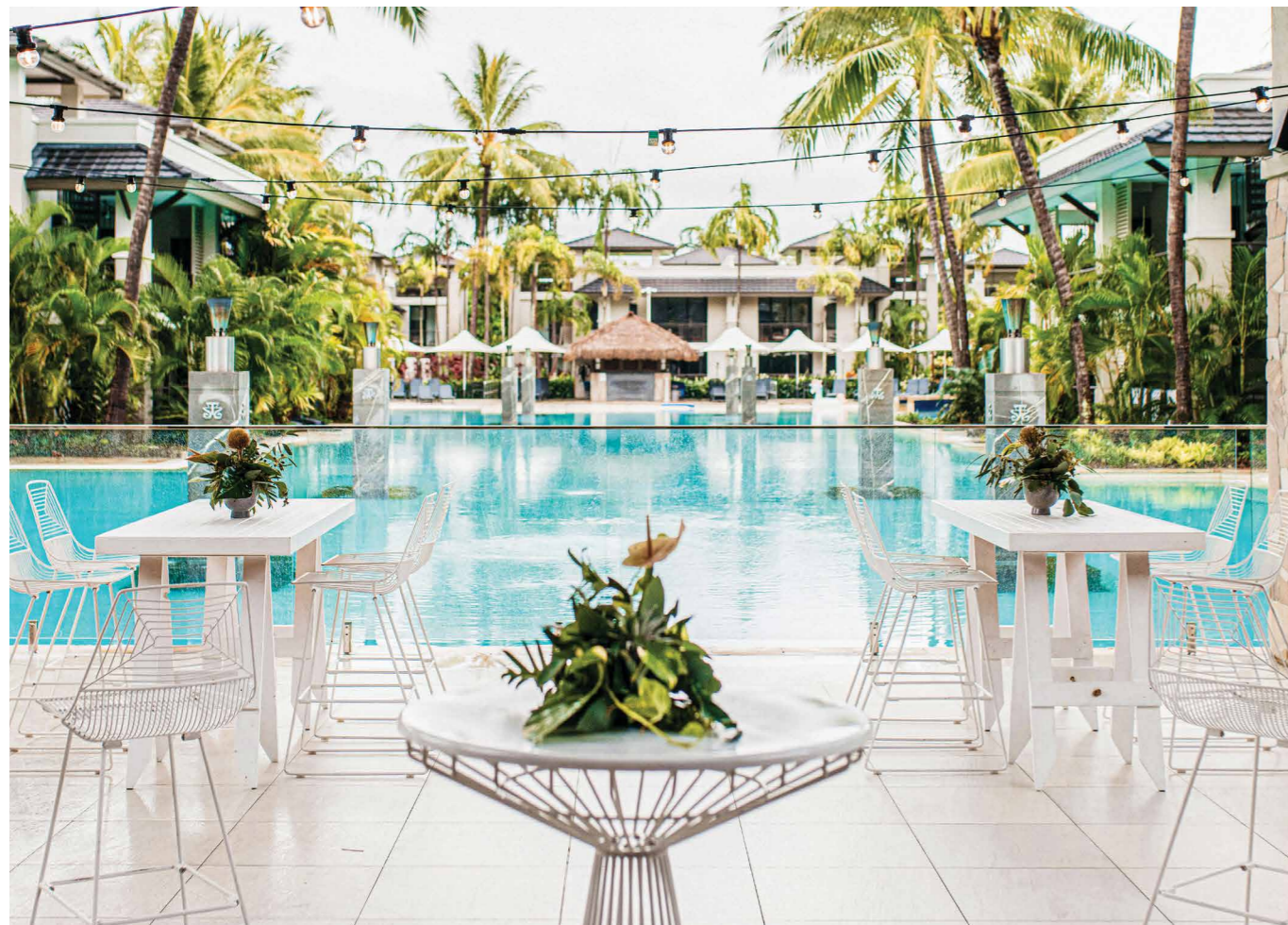
# UNIQUE TROPICAL EXPERIENCES TO DELIGHT

## 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

### OYSTER BAR

20pp for Oyster Bar  
Minimum 50 guests  
200 oysters served three ways — natural, mignonette, finger lime

### ANTIPASTI TABLE

35pp 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	

### CHEESE & DESSERT TABLE

45pp 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 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:

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

# BEVERAGES

CHOOSE FROM ONE OF THE BEVERAGE PACKAGES BELOW

## EMERALD

2 Hours 45pp / 3 hours 55pp / 4 hours 63pp / 5 hours 75pp

**Wines** De Bortoli Legacy Brut Sparkling, Bilbul NSW  
De Bortoli Legacy Sauvignon Blanc, Bilbul NSW  
De Bortoli Legacy Shiraz, Bilbul NSW

**Beers** Furphy Original  
One Fifty Lashes Pale Ale  
Birra Moretti  
James Boag's Light

**Non Alcoholic** Soft Drinks & Juices

## SAPPHIRE

2 Hours 55pp / 3 hours 68pp / 4 hours 79pp / 5 hours 89pp

**Wines** Bandini Prosecco Brut Doc Sparkling, Veneto Italy  
Tai Tira Sauvignon Blanc, Marlborough NZ  
Reverie Chardonnay, Pays D'oc France  
La La Land Rose, South Eastern NSW  
Fat Bastard Malbec, Mendoza Argentina

**Beers** Heineken  
Stone & Wood Pacific Ale  
Stone & Wood Lager  
James Boag's Light  
James Squire Orchard Crush Apple Cider

**Non Alcoholic** Soft Drinks & Juices

## DIAMOND

2 Hours 98pp / 3 Hours 118pp / 4 Hours 135pp / 5 Hours 152pp

**Wines** Chandon Rosé NV Sparkling, Coal River Valley TAS  
NV Champagne Taittinger Cuvee Prestige, Epernay France  
Crowded House Sauvignon Blanc, Marlborough NZ  
In Dreams Chardonnay, Yarra Valley VIC  
The Pawn 'El Desperado' Rosé, Adelaide Hills SA  
Black Cottage Pinot Noir, Marlborough NZ  
Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley SA

**Beers** Hemingway's 'Pitchfork Betty' Pale Ale  
Hemingway's 'Prospector' Pilsener  
Hemingway's 'Tunnel' Lager  
James Boag's Light  
James Squire Orchard Crush Apple Cider

**Non Alcoholic** Mineral Sparkling Water / Mineral Still Water  
Tropical Mocktail  
Heineken 0.0  
Soft Drinks & Juices

ADD ON TO ANY PACKAGE AN APEROL SPRITZ BAR 17 PER COCKTAIL





**pullman**  
HOTELS AND RESORTS

Mitre St, Port Douglas QLD 4877

Phone +61 (0) 7 4084 3534

Fax +61 (0) 7 4084 3599

Email [H8762-SB@accor.com](mailto:H8762-SB@accor.com)

[pullmanportdouglas.com.au](http://pullmanportdouglas.com.au)



Join ALL – Accor's lifestyle  
loyalty programme –  
A world of experiences  
and benefits awaits.