



**pullman**  
HOTELS AND RESORTS

BUNKER BAY RESORT  
MARGARET RIVER REGION

# *Wedding Packages*



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HOTELS AND RESORTS



# Wedding Packages



## SILVER WEDDING PACKAGE

**\$179 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

**\$229 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

**\$279 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

Child: 0 – 4.99 Yrs

Complimentary

Child: 5 – 8.99 Yrs

25% Charge

Child: 9 – 11.99 Yrs

50% Charge

Child: 12 – 17.99 Yrs

75% Charge



# Canape Menu



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## COLD CANAPES

**\$6.00 per piece, per person**

Vine Tomato Bruschetta | Pesto | Balsamic Reduction

Sticky Beetroot | Candied Walnut | Goats Cheese Tartlet

Vietnamese Rice Paper Roll | Vermicelli | Vegetables

Citrus Cured Yellowtail Kingfish | Tostada | Wasabi Cream

Pumpkin | Herbed Ricotta | Infused Honey Thyme | Tart

Smoked Salmon | Blini | Lemon Dill Crème  
Grilled King Prawn | Cucumber | Salsa | Lime

## HOT CANAPES

**\$7.50 per piece, per person**

Spicy Sweet Potato | Cheddar | Corn Croquettes  
Chili Glazed Pork Belly | Sesame | Pickled Cucumber Ribbon

House Fish Cake | Tomato Chilli Jam

BBQ Spiced Brisket | Horseradish Cream | Wonton |  
Japanese Sour Radish

Two Cheese | Wild Mushroom Arancini | Black Garlic Aioli

Twice Cooked Polenta Fries | Parmesan | Aioli  
Skewer of Marinated Lamb Kofta | Coriander Yoghurt

## SUBSTANTIAL CANAPES

**\$13.50 per piece, per person**

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

Sticky Tamarind Lamb Cutlet | Chilli | Radish | Coriander

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

Thai Rare Beef Salad | Horseradish Dressing

## DESSERT CANAPES

**\$6.00 per piece, per person**

Torched Lemon Meringue

Chocolate Tart s/w caramel & salt flakes

Chocolate cream Profiterole

Local Macaron Selection

## GRAZING STATION

**\$35 per person**

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

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**Two Courses – \$82 per person | Three Courses – \$99 per person**

## ENTREE

Slow Roast Pork Belly, Asparagus, Spiced Ginger Glaze

Poached Chicken, Rice Furikake, Blistered Cherry Tomato

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

Arkady 12-hour Lamb Shoulder, Red Cabbage, Roast Pumpkin, Salsa Verde

Pumpkin Risotto, Pistachio, Garden Sprouts, Parmesan Chip

Chargrilled Prawns with Vietnamese Salad, Nuoc Cham Dressing

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

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

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

Herbed Quinoa Round, Roast Sweet Potato, Charred Walnut, Parmesan Crisp, Sauce Vierge

Free Range Pork Collar, Spiced Apple Relish, Confit Potatoes, Thyme Jus

Steamed Local Fish, Green Chilli & Coconut Veloute, Wilted Greens, Crispy Shallots, Coriander

## DESSERT

### **Tea and Coffee Included**

Pastry Chef's Dessert of the Day



# Barbecue Buffet Menu



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**\$99 per person**

## MEATS & SEAFOOD

Charred local Dardanup Skirt Steak, Chimichurri

Arkady Lamb Chop, Gremolata

Shark Bay Prawns on ice, Lemon cheek, Thousand Island dressing

## SALADS, VEGETABLES & BREAD

Grilled Haloumi and Corn salad with Roast Capsicum

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

Heirloom Tomato, Basil pesto & Bocconcini Panzanella

Royal blue skillet potato, Farmhouse spiced bacon chip, Ranch dressing

## DESSERT

### Choice of 3 alongside Fruit Platter

Torched Lemon Meringue

Coconut Panna cotta

Chocolate Tart s/w caramel & salt flakes

Chocolate cream Profiterole

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**\$129 per person**

## MEATS & SEAFOOD

Charred local Dardanup Skirt Steak, Chimichurri

Arkady Lamb Chop, Gremolata

Shark Bay Prawns on ice, Lemon cheek, Thousand Island dressing

Daily line caught Fish, Crispy capers, Walnut soil

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

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

Heirloom Tomato, Basil pesto & Bocconcini Panzanella

Royal blue skillet potato, Farmhouse spiced bacon chip, Ranchdressing

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

Coconut Panna cotta

Chocolate Tart s/w caramel & salt flakes

Chocolate cream Profiterole

Local Macaron Selection

Raspberry Almond Tart



# Gourmet Buffet Menu



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

## HOT DISHES

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

## SIDES

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

## Pastry Chef's Dessert of the Day

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# Beverage Packages



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## SILVER PACKAGE

**3 hours – \$62 per person**  
**4 hours – \$72 per person**  
**5 hours – \$82 per person**  
**6 hours – \$92 per person**  
**7 hours – \$100 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 – \$72 per person**  
**4 hours – \$82 per person**  
**5 hours – \$92 per person**  
**6 hours – \$100 per person**  
**7 hours – \$110 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 – \$82 per person**  
**4 hours – \$92 per person**  
**5 hours – \$100 per person**  
**6 hours – \$110 per person**  
**7 hours – \$120 per person**

Madfish Cuvee Blanc  
Vasse Felix Filius 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