



**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)

DESERT

- 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 (vv)

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

White Chocolate Mousse

Strawberry gel, shortbread, strawberry ice cream

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

ENTREE	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)
MAINS	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)
DESSERT	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)
	Crostino, Pastrami, Brie
	Panzanella, Olives, Tomato, Balsamic Dressing (df)
	Traditional Italian Meatballs, Tomato Sauce, Toasted Bread

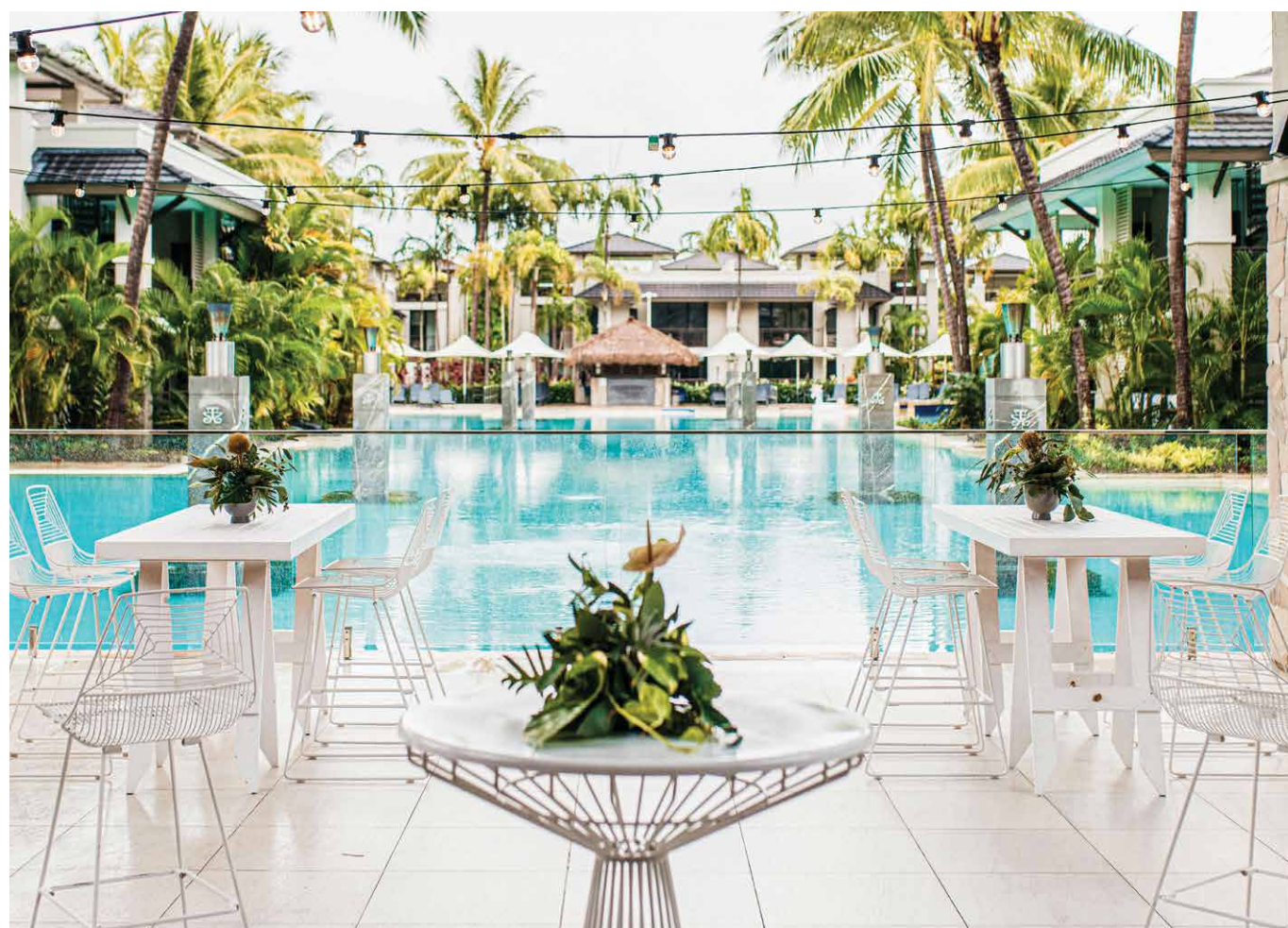
UNIQUE TROPICAL EXPERIENCES TO DELIGHT

GRAZING TABLE

65PP
MINIMUM 20 GUESTS

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:

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

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
Great Northern Original
Great Northern Super Crisp
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
Ta Nui 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





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