



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

SLOW COOKED PORK BELLY

BRAISED CANNELLINI BEANS, SPINACH, PANCETTA

LOCAL TUNA SASHIMI

CONFIT TOMATO, OLIVE VINAIGRETTE, MUSTARD CROSTINI

GRILLED LAMB RIBS

CHARGRILLED CUCUMBER SALAD, TZATZIKI

SALMON TARTARE

PARSLEY EMULSION, CRISPY POTATOES

HEIRLOOM TOMATO SALAD

MAPLE MUSTARD DRESSING, FRIED TOFU, PINE NUTS

WATERMELON STEAK

PERSIAN FETTA, MINT

MAINS

CHICKEN ROULADE

HOUSE MADE POTATO ROSTI, GRILLED BEANS, TRUFFLE JUS

GRILLED BARRAMUNDI

ARTICHOKE PURÉE, FENNEL AND APPLE SALAD, WHITE WINE EMULSION

CAPE GRIM SIRLOIN STEAK

CAULIFLOWER PURÉE, SAUTEED MUSHROOMS, BEEF JUS

PAN FRIED MARKET FISH

ONION PURÉE, GRILLED BROCCOLINI, BOUILLABAISSE

HALF FRIED CAULIFLOWER

SUMAC, PISTACHIO CRUMBLE, SMOKED PAPRIKA MAYONNAISE

POTATO GNOCCHI

ASPARAGUS, CREAMY MUSHROOM SAUCE

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

CLASSIC GREEK SALAD

FETTA, OLIVES, CUCUMBER, TOMATO, RED ONION

SEASONED CHAT POTATOES

ROSEMARY SALT

VIRGIN OLIVE OIL ROASTED BROCCOLI

ALMOND, GRATED PARMESAN

DESSERT

CHEF'S SIGNATURE ORANGE AND ALMOND CAKE

GRAPEFRUIT MARMALADE, VANILLA ICE CREAM

PEANUT BUTTER TART

BERRY COULIS, PASSIONFRUIT SORBET

DARK CHOCOLATE MOUSSE

FRESH RASPBERRIES, SHORTBREAD

RUM BBQ GRILLED PINEAPPLE

PISTACHIO SOIL, CHOCOLATE ICE CREAM

A woman in a white lace dress is shown from the waist down, standing on a beach. The background is a bright, sunny beach scene with waves and a clear sky. A large, light-colored circular overlay is positioned in the center of the image, containing text.

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
PORK AND FENNEL SAUSAGES
HERBS MARINATED CHICKEN THIGH
DEEP FRIED CAULIFLOWER
GRILLED BARRAMUNDI, CONFIT CHERRY TOMATOES, BISQUE SAUCE

HOT DISHES

CHOOSE 2 FROM BELOW:

CREAMY GARLIC PRAWNS, LIME, ROCKET
SUCCULANT BBQ PULLED PORK
POACHED MARKET FISH, PRESERVED LEMON AIOLI, FENNEL SALAD
HOKI SKEWERS, GREEN SAUCE, SPINACH
BRAISED BEEF BRISKET, BEEF JUS
MOROCCAN LAMB SHOULDER, CARAMELISED ONIONS, TZATZIKI
VEGETARIAN LASAGNA, GRILLED ASPARAGUS
POTATO GRATIN, PARMESAN CHEESE, TRUFFLE PASTE

SALAD & VEGETABLE SIDES

CHOOSE 4 FROM BELOW:

GRILLED PUMPKIN, PEPITA SEEDS, TURKISH CHILLI
CHICKPEA SALAD, CORIANDER, CUMIN
CUMIN ROASTED BABY CARROTS (GF/VV)
BAKED POTATOES, CHIVES, SOUR CREAM, CRISPY BACON
LOCAL TABLELAND GREENS, GARLIC, GREEN CHILLI
PEAR, PARMESAN, ROCKET
TRADITIONAL COLESLAW
WATERMELON, FETTA
NICOISE SALAD
ROCKET, PUMPKIN, GOATS CHEESE
POMEGRANATE, ORANGE, FENNEL SALAD
GARDEN SALAD
COUSCOUS SALAD

TO FINISH

CHOOSE 1 FROM BELOW:

PLATTER OF BROWNIES
TIRAMISU
TROPICAL FRUIT SALAD

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)

SECOND COURSE

SEARED SALMON, LIME, CHILLI

THIRD COURSE

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

FOURTH COURSE

MORETON BAY BUGS, CURRY, GRILLED BOK CHOY

FIFTH COURSE

CLASSIC TIRAMISU, WATTLE SEED CREAM, BUSH COFFEE LIQUEUR

TASTE OF THE TROPICS 126PP

FIRST COURSE

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

SECOND COURSE

CHARRED BABY OCTOPUS, OREGANO, GARLIC, SMOKED
CAPSICUM PUREE, NATIVE FINGER LIME, CASSAVA CRISP

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
MIDDLE EASTERN CHICKEN KEBAB SKEWERS
CRUMBED PRAWNS CUTLET, AIOLI
PULLED BEEF CROQUETTE, PEAS, CARROTS
FRIED VEGETARIAN GYOZA, PONZU
PRAWNS CONES, LEMON MAYONNAISE
SPINACH AND FETTA PASTRY
FALAFEL, TAHINI, LEMON

COLD

TUNA TATAKI, WAKAME, CURRY DRESSING
CRAB CAKE, LIME MAYONNAISE
POACHED PRAWNS, COCKTAIL SAUCE
PITA BREAD, HUMMUS, PAPRIKA
BRUSCHETTA, TOMATO, ONION, BASIL, BALSAMIC VINEGAR
POTATO CAKE, CREAM CHEESE, SMOKED SALMON
CREAM CHEESE TARTELETTE, BEETROOT RELISH, PECAN NUTS

SUBSTANTIAL

THAI PRAWN RICE NOODLE SALAD
PULLED PORK TACOS, HOMEMADE SLAW
FRIED RICE, TOFU, VEGETABLES
PULLED LAMB SLIDER, MINT YOGHURT
CROSTINO, PASTRAMI, BRIE
PANZANELLA, OLIVES, TOMATO, BALSAMIC DRESSING
TRADITIONAL ITALIAN MEATBALLS, TOMATO SAUCE, TOASTED BREAD

Grazing Table

69PP
MINIMUM 20 GUESTS

GOURMET GRAZING

PROSCIUTTO
MORTADELLA
HAM
GOATS CHEESE
BLUE CHEESE
BRIE
CHEDDAR
OLIVES
TRIO OF DIPS
SOURDOUGH
CRACKERS
BRUSCHETTA
PIZZA
FOCACCIA
ARANCINI
GRILLED VEGETABLES

Kids Menu

30PP

INCLUDES 2 COURSE MEAL AND SOFT DRINK

MAINS

CHEESEBURGER

FRIES, TOMATO SAUCE, MIXED LETTUCE, CUCUMBER, TOMATO

PENNE BOLOGNESE

PASTA WITH BOLOGNESE SAUCE

BATTERED OR GRILLED BARRAMUNDI

FRIES, TOMATO SAUCE

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

SELECTION OF PASTRIES
YOGURT, GRANOLA & COMPOT POTS
DOUGHNUTS & SWEET MUFFINS
PLATTER OF FRESH FRUIT

SAVOURY

PEKING DUCK SPRING ROLLS, THAI SWEET SAUCE
CHICKEN SKEWERS
BRUSCHETTA
PULLED PORK SLIDERS
THAI PRAWN RICE NOODLE SALAD
PULLED PORK TACOS, SLAW
PEAR, PARMESAN, ROCKET
TRADITIONAL COLESLAW
COUSCOUS SALAD

DRINKS

MIXED JUICES
MINI TROPICAL SMOOTHIES

ADD ON

ADD ON BEVERAGE PACKAGE FOR 3 HOURS 68PP

*FROM 10AM

UNLIMITED MIMOSAS
DE BORTOLI. BRUT SPARKLING, VICTORIA
DE BORTOLI. PINOT GRIGIO, VICTORIA
DE BORTOLI. CHARDONNAY, VICTORIA
DE BORTOLI. SAUVIGNON BLANC, VICTORIA
DE BORTOLI. SHIRAZ, VICTORIA

JAMES SQUIRE ORCHARD CRUSH APPLE CIDER
HEINEKEN
JAMES SQUIRE 150 LASHES
JAMES SQUIRE GINGER BEER
JAMES BOAG'S LIGHT
SOFT DRINKS/ JUICES

SOFT DRINKS/ JUICES

Food Upgrades

CHOOSE FROM ADDITIONAL FOOD UPGRADES BELOW

OYSTER BAR

24PP FOR OYSTER BAR

MINIMUM 50 GUESTS

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

ANTIPASTI TABLE

69PP FOR ANTIPASTI TABLE

MINIMUM 20 GUESTS

PROSCIUTTO

MORTADELLA

HAM

GOATS CHEESE

BLUE CHEESE

BRIE

CHEDDAR

OLIVES

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

\$40 PER SERVING - 20PP MINIMUM

GOURMET SAUSAGE ROLLS
PARTY PIES
CHOCOLATE BROWNIES

\$28 PER PIZZA
MARGARITA
PEPPERONI

Beverages

CHOOSE FROM ONE OF THE BEVERAGE PACKAGES BELOW. YOU CAN CHOOSE UP TO 4 WINES AND BEERS WITHIN YOUR CHOSEN PACKAGE.

EMERALD

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

WINES De Bortoli. Brut Sparkling, NSW
De Bortoli. Pinot Grigio, NSW
De Bortoli. Chardonnay, NSW
De Bortoli. Sauvignon Blanc, NSW
De Bortoli. Shiraz, NSW

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 Cloud St. Brut Sparkling, Victoria
Cloud St. Pinot Grigio, Victoria
Cloud St. Chardonnay, Victoria
Cloud St. Sauvignon Blanc, Victoria
Cloud St. Shiraz, Victoria
Cloud St. Pinot Noir, Victoria

BEERS James Squire Orchard Crush Apple Cider
Heineken
James Squire 150 Lashes
James Squire Ginger Beer
James Boag's Light
Stone & Wood
Hahn 3.5

NON ALCOHOLIC Soft drinks/ Juices

DIAMOND

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

WINES 42 Degrees Brut, Coral River, Taz
42 Degrees Brut Rose, Coral River, Taz
Pinot Gris, Tar & Roses, Nagambie, VIC
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 3.5

NON ALCOHOLIC Soft drinks/ Juices

ADD ON TO ANY BEVERAGE PACKAGE AN SPRITZ STATION - 18 PER COCKTAIL

** Packages are valid as of January 2026 - December 2026.
Please check with our team for 2027+ pricing.*



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RESORT & SPA

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