



pullman
HOTELS AND RESORTS

PORT DOUGLAS SEA TEMPLE
RESORT & SPA

Wedding Menus

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)

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, BOUILLABAISSSE (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)

Vegan Menu

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 YOGURT (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)



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

90PP
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 WATERMELON, FRESH MINT (GF/DF/VV)
TRIO OF CAKE
TROPICAL FRUIT SALAD (GF/DF/VV)

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 (VV)

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 PRAWNS CUTLET, AIOLI
PULLED BEEF CROQUETTE, PEAS, CARROTS
VEGETARIAN GYOZA, PONZU (V)
PRAWNS 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

Grazing Table

65PP

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

EXTRAS

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.

3 SELECTIONS 21PP

4 SELECTIONS 28PP

5 SELECTIONS 35PP

SAVOURY

MINI HAM AND BRIE CHEESE CROISSANT

ENGLISH MUFFIN, HOUSE SMOKED SALMON, SOUR CREAM

BEEF BRISKET, MUSTARD CROQUETTE

PULLED PORK SLIDERS, SAFFRON MAYONNAISE

CUCUMBER SANDWICH

SALAMI, SALAD SANDWICH

SWEET

APPLE CRUMBLE

ALMOND AND ORANGE CAKE (GF/DF)

SCONES, TABLELAND STRAWBERRY JAM, CREAM

RASPBERRY FRIAND (GF)

CHOCOLATE PROFITEROLES

PLATTERS

ALTERNATIVELY CHOOSE FROM A PLATTER OPTION BELOW:

PLATTER OF FRESH FRUIT 16PP

CHARCUTERIE PLATTER AND CHEESE 30PP

Recovery Brunch

ENJOY A POST-WEDDING BRUNCH TO SPEND SOME QUALITY,
ONE-ON-ONE TIME WITH YOUR GUESTS IN A RELAXED ATMOSPHERE.

63PP
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
BANDINI PROSECCO BRUT DOC SPARKLING, VENETO ITALY
TA NUI SAUVIGNON BLANC, MARLBOROUGH NZ
REVERIE CHARDONNAY, PAYS D'OC FRANCE
LALALAND ROSE, SOUTH EASTERN NSW
FAT BASTARD MALBEC, MENDOZA ARGENTINA
HEINEKEN
STONE & WOOD PACIFIC ALE
STONE & WOOD LAGER
JAMES BOAG'S LIGHT
JAMES SQUIRE ORCHARD CRUSH APPLE CIDER
SOFT DRINKS

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)

MORTADELLA (GF/DF)

HAM (GF/DF)

GOATS CHEESE

BLUE CHEESE

BRIE

CHEDDAR

OLIVES (GF/DF)

TRIO OF DIPS

SOURDOUGH

CRACKERS

CHEESE AND DESSERT TABLE

45PP FOR CHEESE AND DESSERT TABLE

MINIMUM 20 GUESTS

4 CHEESES / 4 DESSERTS

BROWNIE

TIRAMISU

CHEESECAKE

TROPICAL PANNA COTTA

BRIE

BLUE

GOUDA

CHEDDAR

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
VEGAN	VANILLA BEAN AND COCONUT (COCONUT AND SOY BASE)

AFTER PARTY NIBBLES

5PP FOR 1 PIECE
GOURMET SAUSAGE ROLLS
PARTY PIES
CHOCOLATE PROFITEROLES

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 LALALAND 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 JUICE

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 INDREAM 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	HEMMINGWAY'S 'PITCHFORK BETTY' PALE ALE HEMMINGWAY'S 'PROSPECTOR' PILSENER HEMMINGWAY'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 BEVERAGE PACKAGE AN APEROL SPRITZ BAR 17 PER COCKTAIL



pullman
HOTELS AND RESORTS

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RESORT & SPA

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