



BANQUET KIT

**PULLMAN PORT DOUGLAS
SEA TEMPLE RESORT & SPA**





A CELEBRATION OF THE TROPICS

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

79PP HALF DAY
89PP FULL DAY

MORNING & AFTERNOON TEA

CHOICE OF 1 SAVOURY AND 1 SWEET ITEM

SAVOURY

Mini Ham and Cheese Croissant
Egg, Bacon & Spinach Wraps
Cream Cheese & Smoked Salmon Bagels
Vegetarian Frittata
Mini Charcuterie Board
Mini Vegetarian Quiche
Mini Gourmet Beef Sausage Rolls

SWEET

Granola, Yogurt & Compot Pots
Freshly Baked Muffins (House-Made Daily)
Nutty Granola Bars
Cocoa Bliss Balls
Scones with Jam & Cream
Millionaire Shortbread
Local & Seasonal Fruit Platter
Spiced Carrot Cake with Cream Cheese Frosting

LUNCH

CHOICE OF 3 MAINS, 2 SALADS, 1 SIDE, 2 DESSERTS

MAINS

Roasted Crispy Skin Pork Belly
Citrus Chargrilled Chicken
Garlic, Chili & Citrus Prawns
Lemon, Garlic & Herb Pasta (Aglio e Olio Style)
Reef Fish Curry — Asian Style
Lasagna
BBQ Pulled Pork
Vegetarian Curry
Smoked Chicken Wings

SALADS

Pear & Parmesan Salad
Couscous Salad
Chickpea Salad
Pullman Garden Salad
Homemade Coleslaw
Pomegranate, Orange & Fennel Salad

SIDES

Roast Vegetables
Chat Potatoes
Assorted Bread & Dips

DESSERT

Toasted Pecan & Banana Loaf
Goosey Chocolate Brownies
Chef's Signature Vegan Almond & Orange Cake

All our sweets & desserts are made in house by our dedicated dessert chef

*Dietary options available on request

DAY DELEGATE MENU

79PP HALF DAY
89PP FULL DAY

WORKING LUNCH

Served in your designated conference space

CHOICE OF 3 MAINS, 2 SALADS, 1 SIDE, 2 DESSERTS

MAINS

Mini Lamb Burgers with Mint Yoghurt
Mini Chickpea Sliders with Herb Dressing
Citrus Chargrilled Chicken & Rocket Wraps
Gourmet Beef Sausage Rolls
Avocado & Chicken Sliders
Caprese Ciabatta
New York Ruban on Dark Rye
Vegetarian Quiche
Bruschetta with Tomato, Basil and Olive Oil

SALADS

Apple & Parmesan Salad
Couscous Salad
Chickpea Salad
Pullman Garden Salad
Pomegranate, Orange & Fennel Salad

DESSERT

Spiced Carrot Cake with Cream Cheese Frosting
Toasted Pecan & Banana Loaf
Goosey Chocolate Brownies
Chef's Signiture Vegan Almond & Orange Cake
Local & Seasonal Fruit Platter

All our desserts are made in house by our dedicated dessert chef

*Dietary options available on request

SAVOUR THE FRESH TASTES

ALTERNATE DROP

3 COURSE 105PP

2 COURSE 89PP

ENTREES

Local Sashimi

Ponzu, pickled ginger, wasabi

Beef Capaccio

Thinly sliced, Cape Grim beef, rocket, shaved parmesan, truffle aioli, toasted pine nuts

Heirloom Tomato & Burrata

Heirloom tomatoes, locally grown basil, creamy burrata, Davidson plum vinaigrette

MAINS

Chicken Supreme

Dauphinoise potatoes, Asparagus spears, chicken jus

Grilled Barramundi

Pan roast fillet, saffron beurre blanc, grilled zucchini ribbons, lemon myrtle gremolata

Slow-braised Beef Cheek

Potato purée, glazed heirloom carrots, red wine gravy

Half Fried Cauliflower

Sumac, pistachio crumble, smoked paprika mayonnaise

Potato Gnocchi

Asparagus, creamy mushroom sauce

SIDES

All main courses to be accompanied by your choice of three sides to share:

Classic Greek Salad

Fetta, olives, cucumber, tomato

Rosemary Kipfler Potatoes

Paprika, smoked seasalt

Fried Brussel Sprouts

Shaved parmesan, toasted pine nuts, aged balsamic

Virgin Olive Oil Roasted Broccoli

Grated parmesan

DESSERT

Dark Chocolate Mousse

Fresh raspberries, shortbread

Tiramisu

Classic tiramisu, cream, bush coffee liqueur

Lemon Myrtle Pana Cotta

Coconut & lemon myrtle panna cotta, finger lime, FNQ Shannonvale Estate dark chocolate

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*Dietary options available on request



BARBEQUE

99PP
FROM 25 UP TO 130 GUESTS

BBQ

Choose 3 from below:

Grilled Chicken Kebabs
Lime, Chili Infused Garlic Prawns
Pork & Fennel Sausages
Smoked Chicken Wings
Chargrilled Sumac Cauliflower

HOT

Choose 2 from below:

Braised Beef Brisket, Beef Jus
Poached Market Fish, Preserved Lemon, Wilted Spinach
Moroccan Lamb Shoulder, Caramelised Onions, Tzatziki
Vegetarian Lasagna, Grilled Asparagus
Potato Gnocchi, Roasted Pumpkin & Toasted Walnuts

SALAD & VEGETABLES

Choose 4 from below:

Chickpea Salad
Garden Salad
Traditional Coleslaw
Apple, Parmesan, Rocket Salad
Pomegranate, Orange, Fennel Salad
Grilled Pumpkin, Pepita Seeds, Turkish Chilli
Loaded Baked Potatoes, Chives, Sour Cream, Crispy Bacon

TO FINISH

Choose 1 from below:

Goey Chocolate Brownies
Local and Seasonal Fruit Platter

All our desserts are made in house by our dedicated dessert chef

*Dietary options available on request



CANAPES

MINIMUM 20 GUESTS

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)

HOT

Vegetarian Spring Rolls
Salt and Pepper Calamari
Chicken Kebab Skewers
Crumbed Prawn Cutlets
Gourmet Beef Sausage Roll

COLD

Fish Crudo with Wakame
Smoked Salmon & Cream Cheese Blini
Rare Roast Beef Crostini with Horseradish Cream
Goat Cheese & Caramelised Onion Tartlet with Thyme
Traditional Bruschetta with Tomato, Basil & Balsamic Vinegar Glaze

SUBSTANTIAL

Lamb Kofta Skewer served with Mint Yoghurt & Pomegranate
Beef & Parmesan Polpetta served with Truffle Aioli
Pulled Pork Slider & Homemade Slaw
Grilled Chicken Skewer with Herb Marinade & Lemon Yogurt
Pastrami & Brie Panzanella Crostino, topped with Tomato & Balsamic Dressing

*Dietary options available on request



UNIQUE TROPICAL EXPERIENCES TO DELIGHT

FOOD UPGRADES

CHOOSE FROM ADDITIONAL FOOD UPGRADES BELOW
MINIMUM 20 GUESTS

65PP FOR THE GOURMET GRAZING TABLE

GOURMET GRAZING

- | | |
|--------------|--------------------|
| Prosciutto | Sourdough |
| Mortadella | Crackers |
| Goats Cheese | Bruschetta |
| Blue Cheese | Focaccia |
| Brie | Arancini |
| Cheddar | Grilled Vegetables |
| Olives | Dried Fruit |
| Trio of Dips | |

49PP FOR CHEESE & DESSERT TABLE

4 Cheeses / 4 Desserts + Tea & Coffee

- | | | |
|-------------|---------|-----------|
| Brownie | Brie | Cracker |
| Tiramisu | Blue | Sourdough |
| Cheesecake | Gouda | Olives |
| Panna Cotta | Cheddar | |

Add on: Barrista coffee 5pp

15PP FOR GELATO CART

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
- Salted caramel
- Mint choc chip
- Coconut
- Cappuccino
- Strawberry
- Cookies and cream
- Boysenberry

Sorbet

- Mango
- Raspberry
- Lemon
- Passionfruit
- Strawberry
- Green apple

Vegan

- Vanilla bean and coconut
(coconut and soy base)

*Dietary options available on request

BEVERAGES

CHOOSE FROM ONE OF THE BEVERAGE PACKAGES BELOW

We provide beverage packages, or can offer beverages on consumption with a minimum spend or cash bar facilities.

EMERALD

A curated selection of popular New South Wales wines, complemented by a range of beers, showcasing crowd-pleasing Australian favourites. Available packages are priced per person as follows:

2 hours - \$50pp | 3 hours - \$61pp | 4 hours - \$69pp | 5 hours - \$83pp

SAPPHIRE

A premium Victorian selection featuring refined cool-climate wines paired with a considered range of quality beers, offering a more elevated and distinctive tasting experience.

2 hours - \$61pp | 3 hours - \$75pp | 4 hours - \$87pp | 5 hours - \$98pp

DIAMOND

An exclusive, hand-selected collection of wines sourced from South Australia, Western Australia, Tasmania, and Victoria, personally chosen by our Food & Beverage Manager to showcase the best of Australia's diverse premium wine regions. This package also includes a refined selection of premium beers, offering a complete and elevated beverage experience.

2 hours - \$108pp | 3 hours - 130pp | 4 hours - 149pp | 5 hours - 168pp

ADD ON TO ANY PACKAGE AN APEROL SPRITZ BAR 18 PER COCKTAIL





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