



pullman
HOTELS AND RESORTS



Pullman Reef Hotel Casino

Conference & Catering
Portfolio 2011

With its central location, contemporary style and recently updated conference and event facilities, the Pullman Reef Hotel Casino is the perfect choice for all of your conference and event needs. With our dedicated team of Event Managers and Coordinators, the adaptability, commitment and creativity of the hotel team will ensure that your event will be a complete success.



**Through our CO-MEETING offer,
the Pullman Reef Hotel Casino makes four promises to you:**

Commitment – *Involvement and Consultation*

Whatever your event, A Pullman staff member will establish a quote within 24 hours. This dedicated contact person offers planning advice, monitors the organisation of the event step by step and supports its realisation.

Connectivity – *Technology and Innovation*

With wired and wireless internet access, a connectivity lounge and support from an IT Solutions Manager, Pullman provides our guests with the best technology has to offer. With conference rooms featuring state of the art audio connectivity and user friendly plug-and-play systems, we can ensure that the needs of the most complex events are met.

Comfort – *Ergonomics and Modularity*

With retractable walls to minimise and maximise available space, our modular function rooms are designed to accommodate all types of events. At Pullman, regardless of the type of meeting and number of participants, spaces can be adapted and rooms transformed and customised.

Cohesion – *Synergy and Sociability*

At Pullman, meetings are not only times to share information, but also special opportunities to meet, talk and bond. Our hotel is the most prestigious accommodation and entertainment complex in Cairns. Offering everything from award winning restaurants to a rainforest dome, the Pullman Reef Hotel Casino contains all elements necessary to network and build team spirit.

HOTEL FEATURES

The Pullman Reef Hotel Casino features 128 rooms each offering charm, elegance and tranquility. The décor in a range of whites and beiges with plantation shutters and light timbers accentuates the feel and lifestyle of Tropical North Queensland.



Room Facilities:

- Jacuzzi style spa bath
- Private garden balconies
- City or water views
- Bath robe and luxury toiletries
- Broadband and/or wireless connection
- Separate bath, shower and toilet
- Writing desk and stationery
- In room personal safe
- Personal alarm clock

Hotel & Complex Facilities:

- Boutique Casino
- Rooftop swimming pool/spa
- Sauna/gymnasium
- 24hr room service
- Concierge/ Tour desk
- Connectivity lounge
- The Velvet Underground Nightclub
- Boutique
- The Cairns Wildlife Dome

Room Type	Bed Type	Area m2 (excl balcony)
Superior King	1 King Bed	36
Superior Twin	2 King Single Beds	36
Deluxe King	1 King Bed	36
Deluxe Twin	2 King Single Beds	36
Junior King Suite	1 King Bed	54
Junior Twin Suite	2 Double Beds	53
Pullman Suite	1 King Bed	61
Presidential Suite	1 King Bed	160













CONFERENCE ROOMS

Pullman Reef Hotel Casino is a fully integrated hotel meeting facility in Cairns, accommodating 8 – 800 guests in a variety of meeting and function styles.

Accessibility is vital to the success of any function and you will find all access points to our function venues are well positioned and easily identified. We have two staircases and two elevators, one at either end of Level 2. All function venues are located on Level 2, with the exception of the Coral Lounge and Pool Deck which are located on Level 4.

- 11 meeting rooms with the ability to combine into larger spaces
- Dedicated meeting staff
- High speed internet access
- Audio Visual equipment with in house technical support
- Meeting and event facilities with natural lighting
- Meeting rooms centrally positioned within the complex
- Catering for all events from weddings to residential conferences

Seating Capacity										
Room Name	Plated	Buffet	Cocktail	Theatre	Classroom	U-Shape	Hollow Square	Board Room	Area m ²	Height m
The Executive Boardroom	10	-	-	-	-	-	-	8 - 10	20.21	2.5
The Reef Room	80	60	100	80	50	30	30	28	134	2.5
Michaelmas Cay 1	120	90	150	145	90	36	48	28	145	3.5 - 3.8
Michaelmas Cay 2	120	90	150	145	90	36	48	28	145	3.5 - 3.8
Michaelmas Cay Ballroom	280	240	500	375	250	72	84	64	379	3.5
Urchins 1	300	250	500	350	230	57	66	52	360	4.2
Urchins 2	50	30	90	80	40	27	36	28	82	4.2
Urchins 3	50	30	90	80	40	27	36	28	82	4.2
Urchins 1 & 4	420	420	650	500	285	-	-	50	519	4.2
Urchins 2 & 3	100	70	150	160	80	45	54	40	164	4.2
Urchins 2, 3 & 4	200	150	300	280	160	-	-	-	328	4.2
Urchins Function Rooms	600	480	800	600	300	50	-	-	818	4.5 - 4.8
Arlington Bar	-	-	60	-	-	-	-	-	80	4.2
The Coral Lounge	100	80	120	80	50	33	42	28	185	2.5
Pool Deck	-	400	800	-	-	-	-	-	-	-



MENUS

Menu prices valid from 1st January – 31st December 2011





GOLD CONFERENCE DAY CATERING PACKAGE

Gold Package (Full Day)

Includes; arrival catering, refresh break, gourmet lunch & recharge break

Gold Package (Half Day)

Includes; arrival catering, refresh break or recharge break & gourmet lunch

On Arrival

- Freshly brewed coffee including a Nespresso coffee machine
- Selection of premium teas
- Sparkling water & Orange juice

Refresh Break

- Freshly brewed coffee including a Nespresso coffee machine
- Selection of premium teas
- Sparkling water & Orange juice
- Chef's daily mix of sweet & savoury items e.g. Homemade banana bread with Manuka honey yoghurt & Mini quiches

Gourmet Lunch

- Freshly brewed coffee including a Nespresso coffee machine
- Selection of premium teas
- Sparkling water & Orange juice
- Chef's selection of desserts
- Plus select one of the following Lunch selections

Option # 1

- Soup of the day
- Pumpkin ravioli with champignon crème sauce
- Roast beef with red wine roasted garden vegetables with sea salt & herbs
- Garlic chat potatoes
- Reef fish fillets with mango salsa and beurre blanc

Option # 2

- Soup of the day
- Vegetarian lasagne
- Stir fried Asian beef with oyster mushrooms
- Crumbed chicken thigh fillets with tomato and cheese gratin
- Steamed jasmine rice

Option # 3

- Soup of the day
- Homemade spaetzle with mushroom sauce
- Roast lamb leg with mint jelly and lyonnaise potatoes
- Poached Reef fish fillets with pernod & dill cream sauce
- Steamed garden vegetables

Recharge Break

- Freshly brewed coffee including a Nespresso coffee machine
- Selection of premium teas
- Sparkling water & Orange juice
- Chef's daily mix of sweet & savoury items e.g. Apple crumble slice with fresh whipped cream & Homemade sausage rolls

Chill Out Space:

- 42" TV
- DVD Player
- Media hub
- WII station with a selection of Wii games
- Scattered soft furnishings

Additional Inclusions:

- Complimentary venue hire based on a min. of 20 guests
- Iced water, note pads & pens
- Flipchart & Whiteboard
- Stationery box
- Whole fruit available for the duration of the meeting





SILVER CONFERENCE DAY CATERING PACKAGE

Silver Package (Full Day)

Includes; arrival catering, refresh break, gourmet lunch & recharge break

Silver Package (Half Day)

Includes; arrival catering, refresh break or recharge break & gourmet lunch

On Arrival

- Freshly brewed coffee
- Selection of premium teas
- Sparkling water & Orange juice

Refresh Break

- Freshly brewed coffee
- Selection of premium teas
- Sparkling water & Orange juice
- Chef's daily mix of sweet & savoury items e.g. Homemade banana bread with Manuka honey yoghurt & Mini quiches

Gourmet Lunch

- Freshly brewed coffee
- Selection of premium teas
- Sparkling water & Orange juice
- Chef's selection of desserts
- Plus select one of the following Lunch selections

Option # 1

- Soup of the day
- Spinach gnocchi and tableland tomato ragout with shredded parmesan
- Chicken tandoori skewers with spicy yoghurt dip and pappadoms
- Stir fried Asian greens with oyster sauce
- Steamed jasmine rice

Option # 2

- Soup of the day
- Fussili pasta with feta cheese and sundried tomato
- Hungarian style paprika beef gulash
- Steamed garden vegetables

Option # 3

- Soup of the day
- Penne pasta with English spinach, kalamata olives and pecorino cheese
- Thai style green chicken curry with straw mushrooms
- Steamed jasmine rice

Recharge Break

- Freshly brewed coffee
- Selection of premium teas
- Sparkling water & Orange juice
- Chef's daily mix of sweet & savoury items e.g. Apple crumble slice with fresh whipped cream & Homemade sausage rolls

Additional Inclusions:

- Complimentary venue hire based on a min. of 20 guests
- Iced water, note pads & pens
- Flipchart & Whiteboard
- Stationery box
- Whole fruit available for the duration of the meeting





BRONZE CONFERENCE DAY CATERING PACKAGE

Bronze Package (Full Day)

Includes; arrival catering, refresh break, gourmet lunch & recharge break

Bronze Package (Half Day)

Includes; arrival catering, refresh break or recharge break & gourmet lunch

On Arrival

- Freshly brewed coffee
- Selection of premium teas
- Iced water

Refresh Break

- Freshly brewed coffee
- Selection of premium teas
- Iced water
- Chef's daily bakery selection

Gourmet Lunch

- Freshly brewed coffee
- Selection of premium teas
- Iced water
- Assorted open faced & finger sandwiches
- Chef's selection of desserts
- Soup of the day or pasta of the day

Recharge Break

- Freshly brewed coffee
- Selection of premium teas
- Iced water
- Chef's selection of afternoon snacks

Additional Inclusions:

- Complimentary venue hire based on a min. of 20 guests
- Iced water, note pads & pens
- Flipchart & Whiteboard
- Whole fruit available for the duration of the meeting



Package Add-On Options

Chill Out Space

- 42" TV
- DVD Player
- Media hub
- Wii station with Wii sport
- Scattered soft furnishings

De-brief Cocktails

- A glass of house red, white or sparkling wine or a glass of local beer, juice or soft drink

Platters of:

- Vegetable samosas with cucumber & minted yoghurt
- Popcorn tempura whiting with lemon aspen sauce
- Coconut chicken skewers with sugar cane

Light Breakfast

- Oven baked Danish pastries
- All butter croissants
- Toast, preserves & butter
- Sliced seasonal fresh fruits
- Freshly brewed coffee
- Selection of premium teas
- Iced water

Full Buffet Breakfast

- Bread, pastries, butter and preserves
- Free range scrambled eggs with chives and cream
- Grilled back bacon
- Char grilled bush tomato sausages
- Sautéed button mushrooms with garden herbs
- Gratinée tomatoes with ricotta & pesto
- Ranch style beans in tomato sauce
- Crispy potato
- Sliced seasonal fresh fruit and natural yoghurt
- Freshly brewed coffee, specialty teas, chilled water & orange juice

REFRESHMENTS

Freshly Brewed Coffee & Specialty Teas

On arrival

Served continuously for up to 5 hours

Served continuously for up to 8 hours

Coffee Breaks

Freshly brewed coffee, specialty teas & chilled water plus select from the items below.

Sweet

- Oven baked Danish pastries
- Gourmet baked patisserie cookies
- Scones with strawberry jam and fresh double cream
- Flourless chocolate cake
- Sliced seasonal fresh fruits
- 100ml raspberry frozen yoghurt (97% fat free)
- Mini magnums – original or almond
- Homemade almond and apricot slice
- Homemade carrot cake with cream cheese icing
- Homemade banana bread with Manuka honey yoghurt
- Coconut macaroons
- Apple crumble slice with fresh whipped cream

Savoury

- Moroccan vegetable savoury roll
- Vegetable pakoras
- Gourmet mini pies
- Mini quiche
- Chicken & ginger wontons
- Homemade sausage rolls
- Crudités with walnut & beetroot dip

Add a Chill out Space to any break

- 42" TV
- DVD Player
- Media hub
- WII station with Wii sport
- Scattered soft furnishings

Themed Coffee Breaks (min. 20 people)

English High Tea

- Mille Feuille
- Sacher torte
- Scones with strawberry jam and fresh double cream
- Assorted finger sandwiches
- Complimented by Freshly brewed coffee, specialty teas & chilled water

Energy Break

- Grilled corn fed chicken breast with avocado and tomato salsa tortillas
- Homemade carrot cake
- Assorted mixed nuts
- Homemade banana bread with Manuka honey yoghurt
- Homemade iced tea
- Energy drinks

Cakes

- Mud cake
- Carrot cake
- Black forest cake
- Double chocolate mousse cake
- Baked berry cheesecake
- Fresh sponge cake with cream and seasonal fruit

* Personalised inscriptions are available upon request



Pullman Plated Breakfast

(Alternate placement available for an extra \$2.50 per person)

Bread, pastries, butter and preserves

Sliced seasonal fresh fruit

Freshly brewed coffee, specialty teas, chilled water and orange juice

With a choice of;

- Scrambled free range eggs, back bacon, veal chipolatas, grilled field mushrooms, crispy potato, cherry tomatoes
- Poached free range eggs, cured honey glazed ham, buttered English spinach, hollandaise sauce, toasted sourdough & crispy potato
- Three free range egg omelette with champignons, cheese, sundried tomatoes and chives (max. 70 guests)

Pullman Full Buffet Breakfast

- Bread, pastries, butter and preserves
- Free range scrambled eggs with chives and cream
- Grilled back bacon
- Breakfast chipolatas
- Sautéed button mushrooms with garden herbs
- Gratinée tomatoes with ricotta & pesto
- Ranch style beans in tomato sauce
- Crispy potato
- Sliced seasonal fresh fruit and natural yoghurt
- Freshly brewed coffee, specialty teas, chilled water and orange juice

Pullman Continental Buffet Breakfast

- Oven baked Danish pastries
- Freshly baked chocolate chip muffins
- All butter croissants
- Bread, pastries, butter and preserves
- Toasted Bircher muesli, corn flakes, rice bubbles, Weetbix
- Full cream milk, skimmed milk & soy bean milk
- Prune and peach compote with natural or passionfruit yoghurt
- Sliced seasonal fresh fruit
- Freshly brewed coffee, specialty teas, chilled water and orange juice



Create Convivial Canapés

Select your desired number of items to be served per person

Cold Selection

Vietnamese vegetable rice paper rolls with nok cham dipping sauce

Ginger infused tuna tartar with keta caviar and sour cream

Peppered roast beef with grilled asparagus spears and red onion marmalade on toasted garlic focaccia

Swedish Gravlax with mustard & honey dill dressing

Assorted vegetable sushi with classic condiments

Baked ricotta with roasted vegetable confit and olive tapenade

Smoked salmon with horseradish cream and baby capers on wholemeal bread

Vine ripened cherry tomato, buffalo mozzarella and avocado bruschetta with oregano oil and preserved lemon

Vegetable caponata in crispy pastry shell with red wine vinegar

Guacamole and smoked duck breast on toasted sour dough bread

King island double brie with spiced apple compote on herb focaccia

Hot Selection

Breaded blue cheese stuffed mushroom caps with béarnaise sauce

Chermoula spiced lamb, potato and root vegetable pastie

Goat cheese Gratinée on French baguette with red pesto and olives

Chicken tandoori skewers with spicy yoghurt and crispy pappadams

Chinese style nori wrapped spring rolls with sweet plum sauce

Cajun spiced calamari with corn and chilli salsa

Mini quiche Lorraine with gruyère cheese

Vegetable samosas with cucumber and mint yoghurt

Spanish mackerel fillets in Japanese breadcrumbs and pickled ginger mayonnaise

Vol au vent with corn fed chicken and green asparagus tips and sauce mousseline

Sweet Selection

Caramel slice

Mini lemon meringue

Almond friandes

Chocolate profiteroles





COCKTAIL

Banquet Hot Platter # 1 (serves 10)

Vegetable samosas with cucumber & minted yoghurt
Popcorn tempura whiting with lemon aspen sauce
Coconut chicken skewers with sugar cane

Banquet Hot Platter # 2 (serves 10)

Vegetable pakoras
Gourmet mini pies
Mini quiches
Homemade sausage rolls

Banquet Hot Platter # 3 (serves 10)

Spanish mackerel fillets in Japanese breadcrumbs and pickled ginger mayonnaise
Chinese style nori wrapped spring rolls with sweet plum sauce
Pork and water chestnut wontons with coriander and sweet chilli dipping sauce
Crispy prawn shao mai with lemongrass and ginger infused thick soy sauce

Banquet Cold Platter # 1 (serves 10)

Toasted Turkish bread with roasted beetroot and walnut dip

Banquet Cold Platter # 2 (serves 10)

Vegetable crudités and assorted dips

Sushi Platter (75 pce)

Assorted vegetable and seafood sushi

Cheese Platter (serves 10)

A selection of 3 Australian cheeses
Crackers, dried fruit and nuts

Fruit Platter (serves 10)

Selection of sliced seasonal fruits

Sandwich Platter (serves 10)

Assorted gourmet finger sandwiches

Petit Dessert Platter (serves 10)

Chefs' selection of mini desserts

Networking Noodle Boxes

Saffron, garlic and lemon marinated chicken skewers
Crispy marinated squid with hot and sour sauce
Singapore style egg noodles

Stand Up Cocktail Buffet

Grilled barramundi on bamboo skewers with lemon confit
Thai green chicken curry
Beef rendang
Steamed white rice





SET MENU

Entrée

- Seared Japanese scallops served with Asian greens, apple wasabi dressing and tobiko
- Gravlax of Tasmanian salmon with honey, mustard and dill dressing and a caramelised red onion tart
- Moroccan beef salad with tabouleh, preserved lemon and tahini dressing
- Tapas plate with smoked eggplant relish, baked ricotta, caramelised red onions, spicy chorizo sausage, green Asparagus and char grilled baby octopus served with toasted lavash and pita bread
- King prawn and avocado tian with watercress, lime aioli and sesame crusted prawn
- Bocconcini and roma tomato stack served with rocket, pesto and marinated artichokes
- Salad of baby romaine lettuce leaves, Caesar dressing, crunchy garlic focaccia croutons, pancetta crisps, anchovy Fillets aged parmesan
- Cepas mushroom consommé with bone marrow dumplings
- Cream of leek and potato soup with garlic croutons
- Pumpkin soup with sour cream and chives

Main

- Breast of corn fed chicken on potato pumpkin mash with mushrooms, smoked bacon, glazed shallots and red wine sauce
- Ocean trout with four flavoured sauce, coconut sambal, jasmine rice and steamed bok Choy and shiitake mushrooms
- Grain fed fillet of beef in puff pastry, on buttered English spinach with roast cherry and tear drop tomatoes and port wine sauce
- Slow roasted lamb rump served with spiced red lentils, grilled artichokes, quince jus and sugar snaps
- Pan seared reef fish fillets served with grapefruit beurre blanc, broccolini and saffron potatoes
- Honey roasted pork loin served with crumbed fennel, red onion confit, soft polenta, sage and garlic jus
- Herb crusted veal medallions, spinach & capsicum risotto, Persian feta and chorizo served with natural jus

Dessert

- Double chocolate tart with Tahitian vanilla bean ice cream and orange caramel sauce
- Chocolate and hazelnut pudding with warm Frangelico anglaise
- Cointreau crème caramel with tropical fruit salad
- Warm rhubarb crumble with Tahitian vanilla seed ice cream
- White chocolate cream filled profiteroles on tia maria infused vanilla custard sauce with caramelised hazelnuts
- Kaffir lime brulee with peanut bisquit
- Australian cheese board accompanied by assorted nuts, quince paste, crackers & grapes

All set menus followed by freshly brewed coffee, fine tea & chocolates

Prices based on a minimum 30 guests.





BUFFET MENUS

Pullman Buffet # 1

Salads and Appetisers

Selected garden greens
Tableland tomato and bocconcini salad
Cucumber batons with mint yoghurt
Roast baby beetroots with passion fruit vinaigrette
Penne pasta with pesto, cherry tomatoes and black kalamata olives
Coleslaw
Baked kumara, chickpea and pumpkin seed salad
Borlotti, haricot and kidney beans with smoked bacon and garden herbs in lemon vinaigrette
Thousand Island dressing, lemon and herb vinaigrette
Assorted freshly baked bread rolls

Main

Grain fed beef rib eye steak with mushroom sauce
Baked fish fillets with mango and pineapple salsa
Pork chipolatas with sautéed apples and onions
Char grilled chicken thigh marinated with tandoori and served with pappadams
Honey glazed corn on the cob
Baked potatoes with sour cream, bacon bits and chives
Chinese style vegetable fried rice
Condiments

Dessert

Assorted homemade pastries and assorted cakes from our pastry selection
Sliced seasonal fruit platter
Freshly brewed coffee, selected fine teas and chocolates





BUFFET MENUS

Pullman Buffet # 2

Salads and Appetisers

Delicatessen platter of peppered pastrami, salami and leg ham with Cornichons and silver onions
Antipasto selection of marinated feta cheese, grilled eggplant and zucchini, roast sweet bell peppers and semi dried roma tomatoes
Country style pork, veal and chicken terrine with Illawarra plums
Selected garden greens
Vine ripened roma tomato salad with pecorino
Cucumber batons with minted yoghurt
Kipfler potato salad with gherkins and wholegrain mustard
Penne pasta with pesto, cherry tomatoes and black kalamata olives
Thousand Island dressing, lemon and herb vinaigrette, tomato salsa, mustard pickle

Soup

Cream of leek and potato soup with garlic croutons
Assorted freshly baked bread rolls

Carvery

Please select one of the following;
Pot roast of grain fed beef
Roast pork with apple sauce
Roast lamb leg with mint sauce
All served with root vegetables and jus

Main

Poached fillet of fish with button mushrooms, capers and lemon butter sauce
Tandoori style chicken with cucumber raita and pappadams
Spinach gnocchi with tomato and basil compote
Steamed market vegetables with rosemary salt and butter
Fondant potatoes
Thai style fragrant Jasmine rice

Dessert

Assorted homemade pastries and assorted cakes from our pastry selection
Sliced seasonal fruit platter
Complemented by freshly brewed coffee, selected fine teas and chocolates





BUFFET MENUS

Pullman Buffet # 3

If your event is held on the pool deck then a portion of this buffet will be cooked on a barbeque by one of our friendly chefs.

Salads and Appetisers

Chilled north Queensland prawns with Thousand Island dressing

Caesar salad with condiments

Coleslaw

Kipfler potato salad with gherkins and seeded mustard

Assorted pickles and condiments

Main

Barramundi skewers with preserved lemons and chutneys

Chicken satay skewers with onion, cucumber, tomato and spicy peanut sauce

BBQ pork belly with plum sauce

Beef rib eye steaks with teriyaki sauce and grilled field mushroom

Corn on the cob with honey glaze

Thai style fried rice

Garlic bread

Dessert

Passion fruit Pavlova with cream

Piztazio burned egg custard

Assorted pastries and cakes

Sliced seasonal fruit platter

Complimented by freshly brewed coffee, selected fines teas & chocolates





BUFFET MENUS

Pullman Buffet # 4

Salads and Appetisers

Chilled north Queensland prawns with lemon, cocktail sauce and remoulade dressing
Buendnerfleisch marinated merguez sausage and cured ham with pumpernickel allsorts
Antipasto selection of marinated fetta cheese, grilled eggplant and zucchini, roast sweet bell peppers, stem artichoke hearts and semi dried Roma tomatoes
Country style pork, veal and chicken terrine with Illawarra plums
Mesclun lettuce leaves with edible garden flowers
Tableland tomato and bocconcini salad
Cucumber batons with minted yoghurt
Roast baby beetroots with passion fruit vinaigrette
Lentil de puy with finely diced garden vegetables and curried mayonnaise
Shaved fennel, baby spinach leaves and pink Atlantic salmon
Kipfler potato, salami and roast Spanish onion salad
Thousand Island dressing, lemon and herb vinaigrette, tomato salsa,
Mustard pickle, balsamic vinegar, extra virgin olive oil
Kalamata olives, Cornichons, garlic focaccia croutons, aged parmesan shavings

Soup

Boston seafood chowder with black mussels and prawns
Assorted freshly baked bread rolls

Main

Roast rib of beef, served with béarnaise sauce and pan juice
Fish fillets sautéed with green asparagus and served with artichoke hearts and sliced mushrooms and beurre blanc
Harissa spiced chicken fillets served on cous cous and spicy tomato sauce
Fusilli pasta capsicum red pesto with pine nuts and shaved Romano cheese
Fondant potatoes
Oven baked pumpkin, parsnip and beetroot with fennel seeds and thyme salt
Chinese style vegetable fried rice

Dessert

Passion fruit Pavlova with cream
Piztazio burned egg custard
Strawberry and vanilla pannacotta
Assorted pastries and cakes
Sliced seasonal fruit platter
Complimented by freshly brewed coffee, selected fines teas & chocolates





BUFFET MENUS

Pullman Buffet # 5

Salads and Appetisers

Chilled North Queensland prawns
Freshly shucked Tasmanian oysters
Lemon, cocktail sauce and remoulade dressing
Buendnerfleisch marinated merguez sausage and cured ham with pumpernickel allsorts
Antipasto selection of marinated fetta cheese, grilled eggplant and zucchini,
Smoked salmon with honey and dill sauce
Mesclun lettuce leaves with edible garden flowers
Avocado and tableland tomato salad with preserved lemon and oregano oil
Baked kumara, chick pea and pumpkin seed salad
Glass noodle salad with char grilled baby octopus, seaweed, sesame and mirin dressing
Thousand Island dressing, lemon and herb vinaigrette, tomato salsa,
Mustard pickle, balsamic vinegar, extra virgin olive oil
Kalamata and Manzanilla olives, Cornichons, garlic focaccia croutons

Soup

Marseille inspired seafood and tomato broth with rouille flutes
Assorted freshly baked bread rolls

Main

Cornfed chicken breast with pine & macadamia nut filling, served with tarragon crème sauce & spinach gnocchi
Beef tenderloin in crusty pastry with mushroom duxelle and béarnaise sauce carved by a chef
Tasmanian salmon fillets with sesame and coconut crust in peanut and basil sauce
Spinach fettuccini with goat cheese, cherry tomato and porcini mushroom sauce
Stir-fried green asparagus spears with shiitake mushrooms, sweet red capsicum and oyster sauce
Gratinée potatoes with gruyère cheese cream and bush tomato chutney
Steamed jasmine rice with pine nuts, sultanas and Persian spices

Dessert

Passion fruit Pavlova with cream
Piztazio burned egg custard
Strawberry and vanilla pannacotta
Assorted pastries and cakes
Sliced seasonal fruit platter
Complimented by freshly brewed coffee, selected fines teas & chocolates





BEVERAGE PACKAGES

House Beverage Package

House wine;

Bancroft Bridge Brut

Bancroft Bridge Semillon Chardonnay

Bancroft Bridge Shiraz Cabernet Sauvignon

Draught beers;

Tooheys Extra Dry

XXXX Gold,

Hahn Premium Light

Soft drinks, juice & iced water

Premium Beverage Package

Cocktail on arrival;

Cosmopolitan or Frozen Mango Daiquiri

Select one sparkling wine;

Trilogy Rose

Trilogy Brut

Select one white wine;

Bay of Stones Sauvignon Blanc

Penfolds Rawson's Retreat chardonnay

Select one red wine;

Poets Corner Shiraz Cabernet

Houghton Quill dry red

Bottled beers;

Tooheys Extra Dry

XXXX Gold

Hahn Premium Light

Soft drinks, juice & iced water





WINE MENU

Sparkling Wine

De Bortoli Bancroft Bridge NV Brut
Trilogy Rose
Yellowglen
Croser NV Brut
Mumm Cordon Rouge NV Brut

White Wine

De Bortoli Bancroft Bridge Semillon Chardonnay
Wyndham 1828 unwooded Chardonnay
Tylers Stream Sauvignon Blanc
Yalumba Y Series Riesling
St Hallet Poachers Blend Semillon Sauvignon
Devils Corner Sauvignon Blanc
Katnook Founders Block Chardonnay

Red Wine

De Bortoli Bancroft Bridge Shiraz Cabernet
Imprint Cabernet Merlot
Sandalford Element Merlot
Penfolds Koonunga Hill Shiraz
Preece Cabernet
Wild Oats Tempranillo
Gramps Cabernet Merlot
Devils Corner Pinot Noir
Richmond Grove Barossa Shiraz





BEER MENU

Draught

XXXX Gold

Tooheys Extra Dry

Bottled

XXXX Gold

XXXX Bitter

XXXX Summer Bright Lager

James Boags draught

Hahn Premium Light

Hahn Super Dry

Hahn Super Dry 3.5

Tooheys Extra Dry

Tooheys New

Tooheys White Stag

Tooheys Old

Premium

James Boags Premium

Budweiser

Heineken

Steinlager

Cider

5 seeds cider





SPIRIT & NON-ALCOHOLIC BEVERAGE MENU

Spirits

Smirnoff
Absolut Vodka
Jonny Walker Red
Canadian Club
Bacardi
Bundy Rum
Jim Beam
Slate Bourbon
Southern Comfort
Wild Turkey
Jack Daniels
St Remy Brandy
Gordons Gin
Olympus Ouzo
Olmeca Tequila

Non-alcoholic

Orange Juice
Soft Drink
Jug of Orange Juice
Jug of Soft Drink
Pepsi
Still Water
Sparkling Water

