

TOAST TO THE MOST WONDERFUL TIME OF THE YEAR

WITH OUR RANGE OF CHRISTMAS
CELEBRATION PACKAGES

pullman
CAIRNS INTERNATIONAL



PLATED MENU

Minimum 30 pax
2 courses alternate drop \$93pp
3 courses alternate drop \$105pp

entrees

Pastrami cured salmon, beetroot & orange relish with horseradish crème fraiche (GF, I)

Wine poached banana prawns, roast pumpkin puree, mango salsa (GF, A)

Carpaccio of hand-dived scallops, delicate truffle vinaigrette, micro herbs (GF, A)

Beetroot, kale, fennel seed & whipped feta (V)

Char Sui baked eggplant & king mushroom (DF, V)

Lamb loin with parsley sponge, pea & mint

Mud crab with vermicelli noodles (A)

mains

Turkey roulade with chestnut & lemon thyme farce, corn puree & baby summer vegetables (GF)

Charred beef striploin with asparagus spears, truffle mash & jus (GF)

Pan seared barramundi fillet with kaffir lime & coriander remoulade (GF, DF, A)

Mushroom risotto with black truffle, parmesan cheese (V)

Confit duck with pommes Anna, orange glazed carrots & pan juices

desserts

Christmas pudding with caramel & double cream (V)

Mango & macadamia pavlova with chantilly cream (V)

Dark chocolate torte with crème fraiche & freeze-dried raspberries (V)

Gingerbread panna cotta (V)

Christmas Yule Log with Baileys cream and crunchy hazelnut brittle (V)

Eggnog cheesecake with whipped honey crème fraiche (V)

Mulled wine cherry pavlova (V)

add on options

Starter Platters \$10pp

Select one:

- Antipasto
- Charcuterie

seafood platters

1 kg Locally source tiger prawns (GF,A) \$70

One dozen oyster with classic mignonette dressing (GF,DF,A) \$66

1 kg Moreton Bay bugs with mary rose sauce (GF,A) \$165

1 kg green lip mussels with a spicy tomato sauce (I) \$55

Sand crabs with lemon & lime (GF,DF,A) \$70

CHRISTMAS COCKTAIL PACKAGE

Minimum 30 pax

\$55pp

Select 6 items

cocktail – cold options

Beetroot cured salmon bellinis with crème fraiche & salmon roe (I)

Marie rose prawn lettuce cups (GF, A)

Chicken & avocado tostadas with jalapeno salsa verde

Miso devilled eggs (V)

Truffle honey roasted figs with pancetta, crostini & gorgonzola

Mini slipper lobster rolls

Duck & spiced rhubarb tartlets

Pickled beetroot mini taco with goats cheese & walnut (V)

Lamb kofta with tahini tomato sauce

cocktail – hot options

Pork & prosciutto sausage rolls (DF)

Turkey sliders with cranberry & Christmas slaw

Pulled pork sliders with Asian slaw (DF)

Mac & cheese croquettes (V)

Fish & chips cones with aioli & lemon (A)

Siu Mai dumplings (I)

Peking duck spring rolls with hoisin sauce

cocktail – sweet options

Traditional Christmas pudding with crème anglaise (V)

Mini pavlovas with local mango & cream (GF, V)

Traditional Christmas mince pies (V)

Coconut & raspberry cheesecake (GF, V)

Rocky road slice (V)

Christmas trifle (V)

Festive petit fours (V)

add on options

Starter Platters \$10pp

Select one:

- Antipasto
- Charcuterie

Additional selection \$12pp

Tasmanian oyster station \$22pp

CHRISTMAS BUFFET

CLASSIC

Minimum 30 pax
\$105pp
Choose 3 mains, 2 sides,
2 salads, 4 desserts

PREMIUM

Minimum 30 pax
\$130pp
Choose 4 mains, 3 sides, 5 salads,
5 desserts, 2 cold options

mains

Roast beef sirloin with mustard & pink peppercorn crust and Yorkshire pudding

Maple & mustard glazed leg of ham (GF, DF)

Traditional turkey breast with cranberry jelly, bread sauce & pan juices

Harissa baked barramundi fillets (A)

Pumpkin & chickpea yellow curry with jasmine rice (V)

Roast pork loin with crackling (DF)

Pumpkin ravioli with pumpkin cream and shaved parmesan (V)

salads

Mango, avocado & macadamia salad (GF, V)

Goat cheese pear, rocket & candied pecan salad (GF, V)

Caesar salad station

Potato salad with chive, bacon, egg & gherkin (GF)

Tomato, melon & prosciutto salad (DF)

Spiced honey glazed halloumi & fig salad (V)

Penne pasta prawn salad with celery & thousand island dressing (I)

Mixed green salad with aged balsamic dressing & heirloom tomatoes

cold options

Charcuterie board - Italian meats, cheeses, pickles & breads

Antipasto board - charred and pickled vegetables, olives and feta

sides

Buttered steamed garden vegetables (V)

Roast duck fat potatoes

Roast apples & Dutch carrots

Roast root vegetables with sea salt (V)

Jasmine Rice (GF, DF, V)

Yorkshire Pudding (V)

Classic pea mash potatoes (V)

seafood add-on

Silver Package: \$15pp choose 2 items

Gold Package: \$25pp choose 4 items

- Green lipped mussels with a spicy tomato sauce (I)
- FNQ tiger prawns with Marie Rose sauce (GF, A)
- Cooked sand crabs with lemon (GF, DF, A)
- Smoked salmon with crème fraiche, capers, Spanish onion & dill (I)

Tasmanian oysters with lemon & mignonette dressing (GF,GF,A) \$66 per dozen

desserts

Christmas pudding & brandy custard (V)

Summer pavlova with fresh berries & cream (GF, V)

Mince pies (V)

Baileys snickers trifle (V)

Mango & passionfruit cheesecake (GF, V)

Spiced gingerbread gateaux with Granny Smith apple (V)

Bailey’s crème brulee (GF, V)

Gingerbread cupcakes (V)

BOOK YOUR CHRISTMAS EVENT TODAY

Bookings & enquiries:

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