



Sheraton[®]

MIRAGE
PORT DOUGLAS
RESORT



Celebrate Festive Season

with events at Sheraton Mirage Port Douglas Resort

CHRISTMAS EVE EVENT

Seafood Buffet Dinner, 24 December 6pm-10:00pm at 'Feast'

CHRISTMAS DAY

Buffet Lunch, 25 December 12pm-3pm at 'Feast'

Buffet Lunch incl. drinks package, 25 December 12pm-3pm in the Mirage Ballroom

Buffet Dinner, 25 December 6pm-9:30pm at 'Feast'

NEW YEAR'S EVE

Buffet Dinner, 31 December from 7pm at 'Feast'

Book online at www.sheratonportdouglas.com/festive or call 07 4099 5888

Terms & Conditions: Reservations are essential as seats are strictly limited. Full payment will be required to confirm your reservation. No further promotional discounts or programs (incl. Starwood Preferred Guests & Star Privilege) are accepted. Tickets are non-refundable and non-transferrable. ©2016 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved. Sheraton and its logos are the trademarks of Starwood Hotels & Resorts Worldwide, Inc., or its affiliates.



Sheraton[®]

MIRAGE
PORT DOUGLAS
RESORT



Celebrate Christmas Day

CHRISTMAS DAY SEAFOOD BUFFET LUNCH with a visit from Santa

DATE: Sunday 25th December 2016 (*Bookings essential*)

TIME: 12pm-3pm

LOCATION: Feast Restaurant at Sheraton Mirage Port Douglas Resort

TICKETS: \$150pp (\$75 per child under 14yrs)

INCLUDES: Spectacular seafood selection with oysters from around Australia, Traditional Christmas Roast Carvery and condiments, International favourite and Chef's creations, Selected International cheeses & homemade breads, Festive desserts selection and lollies bar, Authentic chilled mulled wine on arrival (or soft drink, juice), Beverages on consumption, Special offer on Sparkling and Champagne, Visit from Santa... distributing gifts to the good children!

CHRISTMAS DAY SEAFOOD BUFFET LUNCH with just the adults

DATE: Sunday 25th December 2016 (*Bookings essential*)

TIME: 12pm-3pm

LOCATION: Mirage Ballroom at Sheraton Mirage Port Douglas Resort

TICKETS: \$190pp including 3 hour standard beverage package

INCLUDES: Spectacular seafood selection with oysters from around Australia, Traditional Christmas Roast Carvery and condiments, International favourite and Chef's creations, Selected International cheeses & homemade breads, Festive desserts selection, Three hour standard beverage package including selected beers, wines, soft drinks and juices, Authentic chilled mulled wine on arrival (or soft drink, juice), Special offer on Sparkling and Champagne!

Book online at www.sheratonportdouglas.com/festive or call 07 4099 5888



Sheraton[®]

MIRAGE
PORT DOUGLAS
RESORT

Feast

Christmas Day Lunch Menu

Selection of oven baked bread rolls served with butter and Pesto dip

Salad Arrangements

Roasted beetroot, Onion, Yoghurt, Sesame, Walnuts (GF)

Apple, Walnut, Celery with Curry Mayonnaise

Tabouleh with Parsley and Mint (GF)

Fennel Orange & Almond with pickled Cucumber (GF)

Traditional Potato Salad with crispy Bacon and Mustard Mayonnaise (GF)

BBQ Prawn, grilled Pineapple and Coconut with Ginger dressing (GF)

Firecracker Chicken Noodle Salad (GF)

Turkey, Yoghurt, Chilli, Coriander and red Grapefruit, Lime and Olive Oil (GF)

Antipasto

Charcuterie Board with a selection of homemade pickles, Dijon, Whole grain Mustards

Grilled Turkish Flatbread

Hummus, Pesto Dip, Roast Pepper Dip,

Caramelized Onion Dip, Roasted eggplant Dip

Preserved lemons, Marinated Olives, Grilled Artichokes

From our Japanese neighbours

Selection of Maki Sushi rolls with Japanese pickles, Soy and Wasabi

Salmon Sashimi

The Best from the Ocean on Ice

Sydney Rock Oysters, Pickled Cucumber, Yuzu & Soy dressing (GF)

Sand Crab, Ginger, Chilli and Sesame dressing (GF)

Moreton Bay bugs, Lemon and Parsley Aioli (GF)

Tiger Prawns, traditional Cocktail Sauce with smoked Paprika (GF)

Sugar Cured Tasmanian Salmon (GF)

Grilled Scallops, Seaweed salad, grilled lemons (GF)

Hearty Soup

Green Peas, ham hock, smoked sausage

Carvery

Oven Roasted Turkey Breast, traditional Bread stuffing, Cranberry sauce (GF)

Glazed Ham, Grilled Pineapple, Mustard, Apple sauce

Leg of Lamb, Mint Yoghurt (GF)

Whole Roasted Cow Leg

Lamb gravy with rosemary, Horseradish, Béarnaise

From the Hotline

Whole Baked Salmon, Yoghurt, Tarragon and Lentils dip (GF)

Braised Beef Cheeks, garlic Mash, Port Jus
Grilled Lamb Cutlets with bush Tomato Relish

Searred Barramundi, creamed Spinach, preserved lemon & Olive chutney (GF)

Glazed carrots with Orange & Cumin (GF)
Sweet Red Cabbage cooked in Red wine,

Apple, Cinnamon (GF)

Green Beans with Herb butter

Roasted Chat Potatoes with Asian five Spice (GF)

Festive Sweets

Traditional Christmas pudding with Brandy Anglaise

Yule Log

Almond Spice Christmas Stollen

Assortment of Cookies

Strawberry Pavlova

Chocolate & Pumpkin Brulee

Orange jelly with Dairy free Chocolate mousse

Fruit Mince Pies

Australian Cheese selection with Quince, Grapes and Crackers

Live Station

Waffles and Ice cream

Honey, Maple Syrup, Pecan Nut Crumble

Desserts

Stollen Bread

Cherry Forest Log

Chocolate Frangelico log

Vanilla log

Festive cookies

Mince Pie

Salaberry mascarpone Bavaroise

Spice Pumpkin Crème Brulee

Cream Cheese Fudge Brownies

Rum and Raisin Cheese Cake

White Choco. Mousse in Berries Compote

Apple Crumbles Pie

Banoffee chocolate Tart

Hot brandy soaked Xmas Pudding



Sheraton[®]

MIRAGE
PORT DOUGLAS
RESORT

Mirage Ballroom Christmas Day Lunch Menu

Selection of oven baked bread rolls served with butter and Pesto dip

Salad Arrangements

Roasted beetroot, Onion, Yoghurt, Sesame, Walnuts (GF)
Apple, Walnut, Celery with Curry Mayonnaise
Tabouleh with Parsley and Mint (GF)
Fennel Orange & Almond with pickled Cucumber (GF)
Traditional Potato Salad with crispy Bacon and Mustard Mayonnaise (GF)
BBQ Prawn, grilled Pineapple and Coconut with Ginger dressing (GF)
Firecracker Chicken Noodle Salad (GF)
Turkey, Yoghurt, Chilli, Coriander and red Grapefruit, Lime and Olive Oil (GF)

Antipasto

Charcuterie Board with a selection of homemade pickles, Dijon, Whole grain Mustards
Grilled Turkish Flatbread
Hummus, Pesto Dip, Roast Pepper Dip, Caramelized Onion Dip, Roasted eggplant Dip
Preserved lemons, Marinated Olives, Grilled Artichokes

From our Japanese neighbours

Selection of Maki Sushi rolls with Japanese pickles, Soy and Wasabi
Salmon Sashimi
Tuna Sashimi

The Best from the Ocean on Ice

Half Cooked Lobster, Lemon and Truffle Aioli
Sydney Rock Oysters, Pickled Cucumber, Yuzu & Soy dressing (GF)
Sand Crab, Ginger, Chilli and Sesame dressing (GF)

Moreton Bay bugs, Lemon and Parsley Aioli (GF)

Tiger Prawns, traditional Cocktail Sauce with smoked Paprika (GF)

Sugar Cured Tasmanian Salmon (GF)

Grilled Scallops, Seaweed salad, grilled lemons (GF)

Hearty Soup

Seafood Bouillabaisse with grilled Garlic Flat Bread

Carvery

Oven Roasted Turkey Breast, traditional Bread stuffing, Cranberry sauce (GF)
Glazed Ham, Grilled Pineapple, Mustard, Apple sauce
Leg of Lamb, Mint Yoghurt (GF)
Whole Roasted Cow Leg
Lamb gravy with rosemary, Horseradish, Béarnaise

From the Hotline

BBQ Prawns with Pineapple & Chili Salsa
Whole Baked Salmon, Yoghurt, Tarragon and Lentils dip (GF)
Braised Beef Cheeks, garlic Mash, Port Jus
Seared Barramundi, creamed Spinach, preserved lemon & Olive chutney (GF)
Seared Scallops with Grilled Apple and Walnuts, Yuzu
Glazed carrots with Orange & Cumin (GF)
Sweet Red Cabbage cooked in Red wine, Apple, Cinnamon (GF)
Green Beans with Herb butter
Roasted Chat Potatoes with Asian five Spice (GF)
Thai Style Seafood Curry

Festive Sweets

Traditional Christmas pudding with Brandy
Anlaise
Yule Log
Almond Spice Christmas Stollen
Assortment of Cookies
Strawberry Pavlova
Chocolate & Pumpkin Brulee
Orange jelly with Dairy free Chocolate mousse
Fruit Mince Pies
Ginger Bread Cookies
International selection of Cheeses, Quince Paste, Fig jam, Grilled Flat bread, Water crackers, Grapes

Live Station

Waffles and Ice cream
Honey, Maple Syrup, Pecan Nut Crumble

Desserts

Stollen Bread
Cherry Forest Log
Chocolate Frangelico log
Vanilla log
Festive cookies
Mince Pie
Salaberry mascarpone Bavaoise
Spice Pumpkin Crème Brulee
Cream Cheese Fudge Brownies
Rum and Raisin Cheese Cake
White Choco. Mousse in Berries Compote
Apple Crumbles Pie
Banoffee chocolate Tart
Hot brandy soaked Xmas Pudding



Sheraton[®]

MIRAGE
PORT DOUGLAS
RESORT



Celebrate Christmas Evenings

CHRISTMAS EVE SEAFOOD BUFFET DINNER IN FEAST

DATE: Saturday 24th December 2016 (*Bookings essential*)

TIME: 6pm-10:00pm

LOCATION: Feast Restaurant at Sheraton Mirage Port Douglas Resort

TICKETS: \$100pp (\$50 per child under 14yrs)

Add 3 hour standard beverage package \$40pp

INCLUDES: Selection of Australian & Imported Seafood, Traditional Christmas Roast Carvery, Antipasti & International delicacies, Festive desserts selection, Authentic chilled mulled wine on arrival (or soft drink, juice), Beverages on consumption with special offer on Sparkling and Champagne!

CHRISTMAS DAY SEAFOOD BUFFET DINNER IN FEAST

DATE: Sunday 25th December 2016 (*Bookings essential*)

TIME: 6pm-9:30pm

LOCATION: Feast Restaurant at Sheraton Mirage Port Douglas Resort

TICKETS: \$150pp (\$75 per child under 14yrs)

Add 3 hour standard beverage package \$40pp

INCLUDES: Spectacular seafood selection with oysters from around Australia, Traditional Christmas Roast Carvery and condiments, International favourite and Chef's creations, Selected International cheeses & homemade breads, Festive desserts selection and lollies bar, Authentic chilled mulled wine on arrival (or soft drink, juice), Beverages on consumption, Three hour standard beverage package including selected beers, wines, soft drinks and juices, Authentic chilled mulled wine on arrival (or soft drink, juice), Special offer on Sparkling and Champagne!

Book now at www.sheratonportdouglas.com/festive or call 07 4099 5888



Sheraton[®]

MIRAGE
PORT DOUGLAS
RESORT

Christmas Eve Buffet Dinner Menu

Selection of oven baked bread rolls served with butter and Pesto dip

Salad Arrangements

Apple, Walnut, Celery with Curry Mayonnaise
Tabouleh with Parsley and Mint (GF)
Fennel Orange & Almond with pickled Cucumber (GF)
Traditional Potato Salad with crispy Bacon and Mustard Mayonnaise (GF)
BBQ Prawn, grilled Pineapple and Coconut with Ginger dressing (GF)
Firecracker Chicken Noodle Salad (GF)
Turkey, Yoghurt, Chilli, Coriander and red Grapefruit, Lime and Olive Oil (GF)

Antipasto

Charcuterie Board with a selection of homemade pickles, Dijon, Whole grain Mustards
Grilled Turkish Flatbread
Hummus, Pesto Dip, Roast Pepper Dip, Caramelized Onion Dip, Roasted eggplant Dip
Preserved lemons, Marinated Olives, Grilled Artichokes
From our Japanese neighbours
Selection of Maki Sushi rolls with Japanese pickles, Soy and Wasabi
Salmon Sashimi

The Best from the Ocean on Ice

Sydney Rock Oysters, Pickled Cucumber, Yuzu & Soy dressing (GF)
Sand Crab, Ginger, Chilli and Sesame dressing (GF)
Moreton Bay bugs, Lemon and Parsley Aioli (GF)
Tiger Prawns, traditional Cocktail Sauce with smoked Paprika (GF)
Sugar Cured Tasmanian Salmon (GF)
Grilled Scallops, Seaweed salad, grilled lemons (GF)

Hearty Soup

Truffle Oil scented mushroom Soup

Carvery

Oven Roasted Turkey Breast, traditional Bread stuffing, Cranberry sauce (GF)
Glazed Ham, Grilled Pineapple, Mustard, Apple sauce
Leg of Lamb, Mint Yoghurt (GF)
Lamb gravy with rosemary
From the Hotline
Braised Beef Cheeks, garlic Mash, Port Jus
Grilled Lamb Cutlets with bush Tomato Relish
Seared Barramundi, creamed Spinach, preserved lemon & Olive chutney (GF)
Glazed carrots with Orange & Cumin (GF)
Sweet Red Cabbage cooked in Red wine, Apple, Cinnamon (GF)
Green Beans with Herb butter
Roasted Chat Potatoes with Asian five Spice (GF)

Festive Sweets

Traditional Christmas pudding with Brandy Anglaise
Yule Log
Almond Spice Christmas Stollen
Assortment of Cookies
Strawberry Pavlova
Chocolate & Pumpkin Brulee
Orange jelly with Dairy free Chocolate mousse
Fruit Mince Pies
Assortment of ice Cream
Australian Cheese selection with Quince, Grapes and Crackers

Desserts

Stollen Bread
Chocolate Pannatone
Christmas logs
Festive cookies
Mince Pie
Spice Pumpkin Crème Brulee
Cream Cheese Fudge Brownies
Rum and Raisin Cheese Cake
Peanut Butter Pudding
Pimms Trifle
Banoffee chocolate Torte
Assorted mini French Pastries Mousses and Creams
Hot brandy soaked Xmas Pudding



Sheraton®

MIRAGE
PORT DOUGLAS
RESORT

Christmas Day Buffet Dinner Menu

Selection of oven baked bread rolls served with butter and Pesto dip

Salad Arrangements

Roasted beetroot, Onion, Yoghurt, Sesame, Walnuts (GF)
Apple, Walnut, Celery with Curry Mayonnaise
Tabouleh with Parsley and Mint (GF)
Fennel Orange & Almond with pickled Cucumber (GF)
Traditional Potato Salad with crispy Bacon and Mustard Mayonnaise (GF)
BBQ Prawn, grilled Pineapple and Coconut with Ginger dressing (GF)
Firecracker Chicken Noodle Salad (GF)
Turkey, Yoghurt, Chilli, Coriander and red Grapefruit, Lime and Olive Oil (GF)

Antipasto

Charcuterie Board with a selection of homemade pickles, Dijon, Whole grain Mustards
Grilled Turkish Flatbread
Hummus, Pesto Dip, Roast Pepper Dip, Caramelized Onion Dip, Roasted eggplant Dip
Preserved lemons, Marinated Olives, Grilled Artichokes

From our Japanese neighbours

Selection of Maki Sushi rolls with Japanese pickles, Soy and Wasabi
Salmon Sashimi

The Best from the Ocean on Ice

Sydney Rock Oysters, Pickled Cucumber, Yuzu & Soy dressing (GF)
Sand Crab, Ginger, Chilli and Sesame dressing (GF)
Moreton Bay bugs, Lemon and Parsley Aioli (GF)
Tiger Prawns, traditional Cocktail Sauce with smoked Paprika (GF)
Sugar Cured Tasmanian Salmon (GF)
Grilled Scallops, Seaweed salad, grilled lemons (GF)

Hearty Soup

Green Peas, ham hock, smoked sausage

Carvery

Oven Roasted Turkey Breast, traditional Bread stuffing, Cranberry sauce (GF)
Glazed Ham, Grilled Pineapple, Mustard, Apple sauce
Leg of Lamb, Mint Yoghurt (GF)
Whole Roasted Cow Leg
Lamb gravy with rosemary, Horseradish, Béarnaise

From the Hotline

Whole Baked Salmon, Yoghurt, Tarragon and Lentils dip (GF)
Braised Beef Cheeks, garlic Mash, Port Jus
Grilled Lamb Cutlets with bush Tomato Relish
Seared Barramundi, creamed Spinach, preserved lemon & Olive chutney (GF)
Glazed carrots with Orange & Cumin (GF)
Sweet Red Cabbage cooked in Red wine, Apple, Cinnamon (GF)
Green Beans with Herb butter
Roasted Chat Potatoes with Asian five Spice (GF)

Festive Sweets

Traditional Christmas pudding with Brandy Anglaise
Yule Log
Almond Spice Christmas Stollen
Assortment of Cookies
Strawberry Pavlova
Chocolate & Pumpkin Brulee
Orange jelly with Dairy free Chocolate mousse
Fruit Mince Pies
Australian Cheese selection with Quince, Grapes and Crackers

Live Station

Waffles and Ice cream
Honey, Maple Syrup, Pecan Nut Crumble

Desserts

Stollen Bread
Black forest log
Festive logs
Asso. Festive cookies
Orange Cointreau Bavaroise
Fragelico Crème Brulee
Cherry and peach liquor pannacotta
Coffee chocolate mud cake
Grandmother's cranberry Cheese Cake
White Choco. Mousse in Berries Compote
Pecan caramel pie
Assorted French Pastries Mousses and Creams
Hot brandy soaked Xmas Pudding



Sheraton[®]

MIRAGE
PORT DOUGLAS
RESORT



Celebrate the New Year

NEW YEARS EVE SEAFOOD BUFFET DINNER IN FEAST

DATE: Saturday 31st December 2016 (*Bookings essential*)

TIME: 7pm to early hours

LOCATION: Feast Restaurant at Sheraton Mirage Port Douglas Resort

TICKETS: \$220pp including welcome champagne & 3 hour standard beverage package

INCLUDES: 3-hour standard beverage package (including selected beers, wines, soft drinks, juices), Celebratory International buffet and interactive food stations, Premium seafood selection, Australian, Asian, European creations, Beverages on consumption after midnight, live band & DJ, Under The Sea theme, Lucky draws and photos corner, Special offer on Sparkling and Champagne!

Book online at www.sheratonportdouglas.com/festive or call 07 4099 5888

Terms & Conditions: Reservations are essential as seats are strictly limited. Full payment will be required to confirm your reservation. No further promotional discounts or programs (incl. Starwood Preferred Guests & Star Privilege) are accepted. Tickets are non-refundable and non-transferrable. ©2016 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved. Sheraton and its logos are the trademarks of Starwood Hotels & Resorts Worldwide, Inc., or its affiliates.



Sheraton[®]

MIRAGE
PORT DOUGLAS
RESORT

New Years Eve Menu

Selection of oven baked bread rolls served with butter and Pesto dip

Salad Arrangements

Roasted beetroot, Onion, Yoghurt, Sesame, Walnuts (GF)
Apple, Walnut, Celery with Curry Mayonnaise
Tabouleh with Parsley and Mint (GF)
Fennel Orange & Almond with pickled Cucumber (GF)
Traditional Potato Salad with crispy Bacon and Mustard Mayonnaise (GF)
BBQ Prawn, grilled Pineapple and Coconut with Ginger dressing (GF)
Firecracker Chicken Noodle Salad (GF)
Turkey, Yoghurt, Chilli, Coriander and red Grapefruit, Lime and Olive Oil (GF)

Antipasto

Charcuterie Board with a selection of homemade pickles, Dijon, Whole grain Mustards
Grilled Turkish Flatbread
Hummus, Pesto Dip, Roast Pepper Dip, Caramelized Onion Dip, Roasted eggplant Dip
Preserved lemons, Marinated Olives, Grilled Artichokes

From our Japanese neighbours

Selection of Maki Sushi rolls with Japanese pickles, Soy and Wasabi
Salmon Sashimi

The Best from the Ocean on Ice

Sydney Rock Oysters, Pickled Cucumber, Yuzu & Soy dressing (GF)
Sand Crab, Ginger, Chilli and Sesame dressing (GF)
Moreton Bay bugs, Lemon and Parsley Aioli (GF)
Tiger Prawns, traditional Cocktail Sauce with smoked Paprika (GF)
Sugar Cured Tasmanian Salmon (GF)
Grilled Scallops, Seaweed salad, grilled lemons (GF)

Hearty Soup

Sweetcorn and Basil Soup

Carvery

Oven Roasted Turkey Breast, traditional Bread stuffing, Cranberry sauce (GF)
Glazed Ham, Grilled Pineapple, Mustard, Apple sauce
Leg of Lamb, Mint Yoghurt (GF)
Whole Roasted Cow Leg
Lamb gravy with rosemary, Horseradish, Béarnaise

From the Hotline

Whole Baked Salmon, Yoghurt, Tarragon and Lentils dip (GF)
Braised Beef Cheeks, garlic Mash, Port Jus
Grilled Lamb Cutlets with bush Tomato Relish
Seared Barramundi, creamed Spinach, preserved lemon & Olive chutney (GF)
Glazed carrots with Orange & Cumin (GF)
Sweet Red Cabbage cooked in Red wine, Apple, Cinnamon (GF)
Green Beans with Herb butter
Roasted Chat Potatoes with Asian five Spice (GF)

Festive Sweets

Traditional Christmas pudding with Brandy Anglaise
Yule Log
Almond Spice Christmas Stollen
Assortment of Cookies
Strawberry Pavlova
Chocolate & Pumpkin Brulee
Orange jelly with Dairy free Chocolate mousse
Fruit Mince Pies
Australian Cheese selection with Quince, Grapes and Crackers

Live Station

Crepes Suzette
Honey, Maple Syrup, Pecan Nut Crumble

Dessert

Pavlova with lemon curd
Chocolate Fudge Brownies with cheese frosting
Banana Rum Cheese cake
Chest Nuts Mousse
Raspberry Crème Brulee
Pumpkin ginger crème Brulee
Polenta cake with orange Frosting
Chocolate Clusters
Salty whiskey chocolate truffle
Poached Pears in Red Wine
Cranberry Champagne jelly
Raspberry chocolate cake with orange ganache