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# 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](http://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.



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# Celebrate Christmas Day

## **CHRISTMAS DAY SEAFOOD BUFFET LUNCH** *with a visit from Santa*

**DATE:** Sunday 25<sup>th</sup> 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**

**DATE:** Sunday 25<sup>th</sup> 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](http://www.sheratonportdouglas.com/festive) or call 07 4099 5888**



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# 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



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# 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



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# Celebrate Christmas Evenings

## **CHRISTMAS EVE SEAFOOD BUFFET DINNER IN FEAST**

**DATE:** Saturday 24<sup>th</sup> 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 25<sup>th</sup> 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](http://www.sheratonportdouglas.com/festive) or call 07 4099 5888**



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# 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



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# 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  
Frangelico 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



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# Celebrate the New Year

## **NEW YEARS EVE SEAFOOD BUFFET DINNER IN FEAST**

**DATE:** Saturday 31<sup>st</sup> December 2016 (*Bookings essential*)

**TIME:** 7pm to early hours

**LOCATION:** Feast Restaurant at Sheraton Mirage Port Douglas Resort

**TICKETS:** \$159pp including Buffet Dinner and welcome glass of Sparkling.

**INCLUDES:** Celebratory International buffet and interactive food stations, Premium seafood selection, Australian, Asian, European creations, Glass of Sparkling on arrival with live entertainment & after party in Daintree Bar with DJ, Special offer on Sparkling and Champagne, Cocktail specials and Door prizes to be won.

**Book online at [www.sheratonportdouglas.com/festive](http://www.sheratonportdouglas.com/festive) or call 07 4099 5888**

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# 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



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# Christmas Carols At Sheraton Mirage

**Complimentary Event**

**DATE:** Sunday 18<sup>th</sup> December 2016

**TIME:** 7pm to 9pm

**LOCATION:** Daintree Lounge at Sheraton Mirage Port Douglas Resort

**PERFORMING:** Cairns Choral Society

For Additional Festive Information Visit: [www.sheratonportdouglas.com/festive](http://www.sheratonportdouglas.com/festive) or call 07 4099 5888