



Sheraton®

MIRAGE
PORT DOUGLAS
RESORT



Melbourne Cup Garden Party

DATE: Tuesday, November 1st 2016

TIME: 11.00AM – 3.00PM

LOCATION: Glade Pavilion at Sheraton Mirage Port Douglas Resort

TICKETS: \$135pp

- **Big screen to watch the live race (2.15PM Daylight Saving Time)**
- **Glass of Mumm Champagne on arrival**
- **Live interactive cooking station lunch experience**
- **4 hour standard beverages package**
- **Cash bar available for premium beverages**
- **Calcutta & Sweepstakes, Lucky door prizes**
- **Fashions Off The Field.**
- **\$10 donated to the local charity KIND from each ticket sold**

Book online at www.sheratonportdouglas.com/mc2016 or call 07 4099 5888

*Terms & Conditions: Reservations are essential as seats are strictly limited. Full payment will be required to confirm your reservation. Price includes lunch and 4 hour standard beverage package per person from 11am-3pm including wine, beer and soft drinks only. Event is adults only, 18+. No further promotional discounts or programs (incl. Starwood Preferred Guests & Star Privilege) are accepted. Tickets are non-refundable. ©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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Melbourne Cup Garden Party Menu

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BAKERY & DIPS

An Oven Baked Selection of Bread
Rolls & Dips
Sour Dough Rolls
Ciabatta Rolls
Damper
Pesto Dip
Smoked Paprika & Feta Dip
Hummus
Baba Ganoush
Olive Oil & Balsamic Vinegar

ANTIPASTI

Eggplant Roll with Sun Dried Tomatoes
& Anchovy
Grilled Artichokes
Marinated Olives
Baby Peppers Filled with Feta Cheese
Pickled Vegetables
Small Rolls & Mini Sandwiches

SWEETS

Mini Pavlova with Rose Sorbet &
Quandong Cream
Grilled Peaches with Wattle Seed, Sour
Cream & Chilli
Lemon Tarts with Toasted Walnuts
Create Your Own Ice Cream Toppings
Sliced Tropical Fruit

COLD STATION

Roasted Tomato Platter with Piri Piri
Peppers & Basil
Dill & Black Pepper Cured Salmon
with Chive Yoghurt, Grilled Flatbread
Seafood Ceviche with Finger Limes,
Prawn Salad with Asian Greens, Ginger,
Chilli, Grilled Onion & Soy
Charcuterie Board
Artisan Cheese Board
Freshly Shucked Oysters on Ice with
Selected Condiments

LIVE STATION

Roast Beef with Herb Roasted Potatoes
Grilled Baby Beetroot, Parsnip, Carrots &
Mushrooms
Mustard, Horse Radish, Pepper Sauce &
Béarnaise
Pan Seared Snapper, Galangal sauce
Cous Cous, Tomato, Mozzarella &
Verjuice