

**meetings,  
conferences  
and events**



**leave the rest to us<sup>SM</sup>**



**RAMADA**

RESORT  
PORT DOUGLAS



### **distinctly unique conferences**

Port Douglas is perfect for both work and play.

Supported by fantastic experiences and expert staff to ensure the success of your event, Ramada Resort Port Douglas is the ideal venue for conferences, group incentives and private functions.

Inspire your delegates with an incredible choice of team building activities. From snorkelling the clear blue waters of the Great Barrier Reef to rounds of golf on world-class fairways, Daintree River crocodile spotting and hot air ballooning over golden sand beaches, the choices for fun in Port Douglas are endless.

Ramada Resort Port Douglas provides a productive yet laid-back venue set among picturesque rainforest gardens with a variety of conference, meeting and function spaces.

Your delegates will love dining beneath a canopy of trees at Tree Bar and Grill while indulging in fine cuisine. Port Douglas simply loves to showcase the bounty of seafood and tropical fruits on its doorstep. Superb resort facilities coupled with attentive service make Ramada Resort Port Douglas an ideal and unforgettable conference and incentive venue.

Resort accommodation consists of hotel rooms, one and two bedroom apartments, all of which have been tastefully decorated with a natural colour palette and plantation shutters inspired by the resort's tropical and serene surrounds. Spacious, fresh and comfortable, the rooms provide a perfect base to unwind following a day of meetings.

All rooms feature air conditioning, ceiling fans, wireless internet connection, flat screen TV, bar fridge, tea and coffee making facilities, alarm clock, hairdryer, iron and ironing board.



## meeting, conference and function venues

### Jacana Deck

Suitable for up to 100 guests, this open air venue is pillarless and overlooks the resort's lily ponds, providing an elegant setting for cocktail functions and private dinners.

### Treehouse Meeting Room

Set amidst the rainforest canopy, the Treehouse Meeting Room offers a unique, private and intimate venue for small groups. The air-conditioned space has 360-degree floor to ceiling windows, which create the feeling of being suspended within the rainforest. This multi-use room is also suitable for a private dinner or a corporate board meeting.

### Cockatoo Lounge

Adjacent to the lobby, the Cockatoo Lounge is open plan and spacious for large cocktail parties and welcome parties.

### The Wharf

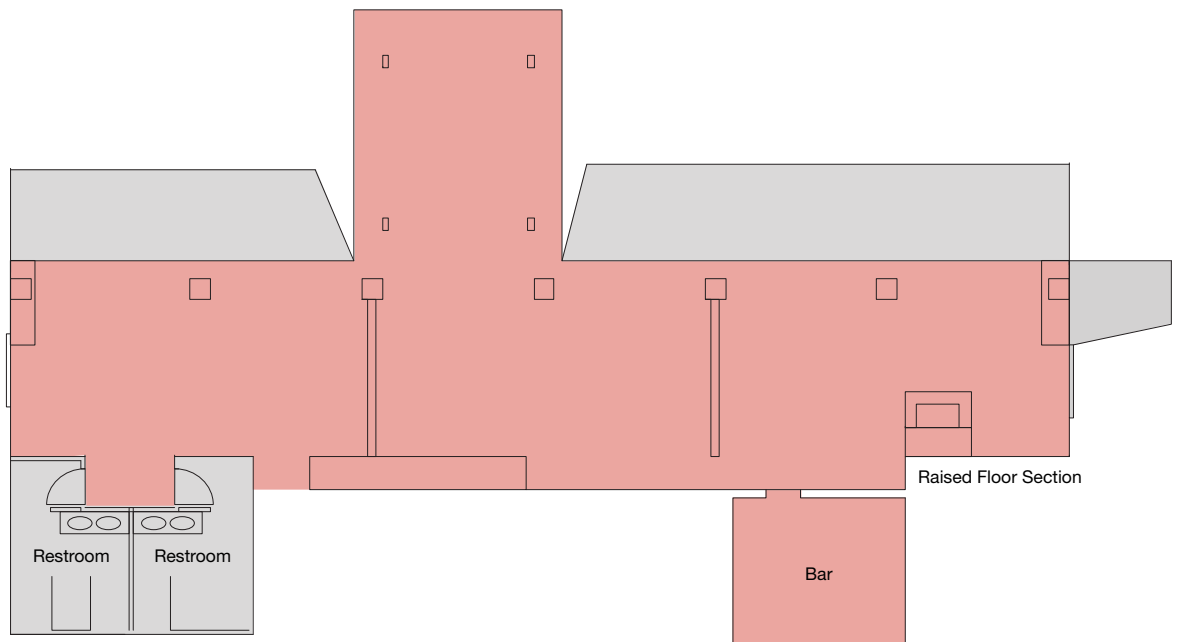
Located in the centre of the resort, overlooking the relaxing lily pond, The Wharf is an ideal venue for meetings and events. All natural lighting, with floor-to-ceiling windows, fully carpeted and air conditioned.



## venue capacities

Room	Size (sqm)	Boardroom or U-Shape	Theatre	Classroom	Banquet	Cocktail
Treehouse Meeting Room	36	15	30	15	20	20
Jacana Deck	110	20	60	60	60	100
Cockatoo Lounge	80	-	-	-	-	120
The Wharf	150	20	40	30	60	80

## floor plan





## equipment

Our dedicated Events Team would be delighted to discuss your specific requirements and design a package or themed conference, meeting or event to suit your needs.

### Equipment for Hire

	Price*
Data Projector	per day <b>\$250</b>
Whiteboard and Markers	per day <b>\$50</b>
Flip Chart, Paper and Markers	per day <b>\$60</b>
Fast Fold Screen	per day <b>\$50</b>
Lectern and Microphone	per day <b>\$70</b>
Lapel Microphone	per day <b>\$95</b>
DVD player	per day <b>\$40</b>
Laptop Computer	per day <b>\$200</b>
Computer Speakers	per day <b>\$50</b>
Flat Screen TV	per day <b>\$150</b>
Dance Floor	per day <b>\$300</b>

*includes GST*

*\*Prices are indicative and subject to change.*



## conference packages

### Full-Day Delegate Package

From \$65 per person

#### *Includes:*

- Venue
- Pads, pens, mints and iced water
- Banquet service with staff

#### **Arrival Catering**

- Selection of tea and coffee
- Iced water

#### **Morning Tea**

- Selection of tea, coffee and fruit juice
- Sweet, healthy or savoury selection

#### **Lunch**

- Seasonal salad and sliced fruits
- Selection of tea, coffee and fruit juice

#### **Select one of the following:**

- Working style, served in your function room
- Chef's selection buffet served in Tree Bar and Grill

#### **Afternoon Tea**

- Selection of tea, coffee and fruit juice
- Sweet, healthy or savoury selection

### Half-Day Delegate Package

From \$57 per person

#### *Includes:*

- Venue
- Pads, pens, mints and iced water
- Banquet service with staff

#### **Arrival Catering**

- Selection of tea and coffee
- Iced water

#### **Your choice of:**

- Morning or afternoon tea from the sweet, healthy or savoury selection
- Selection of tea, coffee and fruit juice

#### **Lunch**

- Seasonal salad and sliced fruits
- Selection of tea, coffee and fruit juice

#### **Select one of the following:**

- Working style, served in your function room
- Chef's selection buffet served in Tree Bar and Grill

## conference menus

### Morning and Afternoon Tea Options

- Freshly brewed coffee, selection of teas and orange juice

#### Select two of the following:

##### Sweet

- Scones with jam and whipped cream
- Chocolate and nut brownies
- Mini jam donuts
- Mini chocolate éclairs
- Assorted mini muffins

##### Healthy

- Warm banana bread
- Oat and bran muffins
- Oat and fruit slice
- Smoked salmon, avocado and cream cheese rolls
- Tropical fruit platters with passionfruit coulis
- Toasted muesli and berry yoghurt cups

##### Savoury

- Mini ham and cheese croissant
- Egg and bacon pie with spiced tomato relish
- Caramelised onion and brie tart
- Blue ribbon sandwiches
- Mini quiches

Additional items can be added at **\$4.50 per item per person**

### Lunch Options

#### Option 1

- Smoked Salmon, Leek and Dill Quiche
- Selection of Grilled Ciabatta Bread Open Sandwiches (Including Vegetarian)
- Tableland Garden Salad with House Dressing
- Market selection of Tropical Fruit Platter

#### Option 2

- Thai Seared Beef Salad with Soba Noodle, Asian Vegetables and a Soy and Sesame Dressing
- Vegetable Gando-gado with Spicy Peanut Sauce
- Orange, Ginger and Poppy Seed Flourless Cake

#### Option 3

- Selection of Marinated Vegetables and Cold Cut Antipasto
- Traditional Tomato, Bocconcini and Basil Caprese Salad
- Tiramisu





## relaxed options

### Queensland Barbecue Buffet

Minimum 30 guests

#### From \$60 per person

- Freshly baked dinner roll
- Grilled sirloin steak served on wilted spinach and macadamia nuts
- Marinated North Queensland barramundi
- Chargrilled chicken brushed with Buderim ginger
- Seared marinated lamb rump with roasted cherry tomatoes
- Jacket potatoes with sour cream
- Steamed corn on the cob with butter and parsley
- Potato and bacon salad
- Green leaf salad
- Tomato, bocconcini and basil pesto salad
- Fresh seasonal fruit
- Chef's selection of petite desserts





## dinner buffet menu

### Standard Buffet

Minimum 30 guests

#### From \$70 per person

- Freshly baked bread rolls and butter

### Cold Buffet

#### Select three of the following:

- Tossed green leaf salad
- Traditional Caesar Salad "Station"
- Greek salad with tomato, olive, feta, onion and cucumber
- Baby chatts potato, caper, herb and citrus aioli
- Cabbage, mozzarella, carrot and sultana
- Moroccan spiced cous cous salad with pinenut and sultana
- Green bean salad with grilled haloumi and toasted hazelnut
- Fresh cucumber salad with yoghurt, dill and capsicum

### Hot Buffet

- Includes roast potatoes and your choice of panache of seasonal vegetables or Asian vegetables with tofu

#### Select three of the following:

- Thai green chicken curry with water chestnut and asian greens
- North Queensland barramundi with beurre blanc
- Tandoori spiced salmon with ricotta
- Braised chicken with bacon, mushroom and red wine jus
- Chargrilled Middle Eastern lamb
- Pork loin finished with rosemary and cumin
- Selection of gourmet sausages with caramelised onion and red wine jus
- BBQ chicken drumsticks served with ginger, chilli and orange
- Barramundi with laksas nape
- Penne pasta, roasted mediterranean vegetables semi dried tomato, olives and rocket pesto

### Desserts

- Roasted Banana, Pineapple and Sultana Crumble with Vanilla Bean Ice Cream
- Traditional Creme Brûlée, Berry Compote and Almond Tuile
- Seamed Fig and Pear Pudding, Butterscotch Sauce and Malanda Double Cream
- Mango and Lime Frozen Parfait, Passion Fruit Coulis and Honey Tuile
- Flourless Almond, Orange and Poppy Seed Cake with Citrus Syrup and Orange Ice Cream
- Belgian Chocolate Flourless Mudcake, Red Berry Coulis and Cappucino Ice Cream

## buffet upgrade menus

### Classic Carvery Upgrade

#### From \$75 per person

Includes Premium Buffet and a selection of two roast meats

#### Select two of the following:

- Mustard crusted sirloin of beef
- Garlic pocket leg of lamb
- Salt and sage rubbed pork

### Seafood Buffet Upgrade

#### From \$85 per person

Includes Premium Buffet and the following seafood:

- Fresh local prawns
- Natural oysters
- Mussels
- Blue swimmer crab



## banquet set menus

### Two Course Set Menu

Minimum 10 guests

From \$55 per person

Alternate Drop Main Menu from \$65 per person

#### Select one dish per course:

- Freshly baked dinner roll and butter
- Entrée or dessert
- Main
- Freshly brewed tea and coffee



### Three Course Set Menu

Minimum 10 guests

From \$68 per person

Alternate Drop Main Menu from \$78 per person

#### Select one dish per course:

- Freshly baked dinner roll and butter
- Entrée
- Main
- Dessert
- Freshly brewed tea and coffee

#### Entrées

- Braised Atherton Tableland pork belly with pea puree, medium king prawns and balsamic glaze
- Sugar Cane Cured Ocean Trout, Crab, Mango and Avacado Tian with Caper Salsa and Grilled Ciabatta Bread
- Smoked Crocodile and Tarragon Cheese Cake, Shaved Fennel Salad and Herb Coulis
- Sweet Thai beef served with crispy summer vegetables, toasted peanuts and ponzu

#### Mains

- Pan Seared Lamb Rump on a Sweet Potato, Goat Cheese and Sage Galette with Asparagus and Blueberry Jus
- Queensland Kangaroo Fillet on a Jardiniere of Vegetable and Exotic Mushroom Medley and Beetroot Vinaigrette
- North Queensland wild barramundi served with crab and lemon potato cake and fresh bok choy, topped with mango and lychee salsa
- Tablelands grass-fed blue eye fillet with creamy roast garlic mash, broccolini and finished with beef jus
- Confit of duck leg served with a beetroot, orange, goat's cheese, green asparagus and rocket salad
- Grilled Chicken Supreme, Confit Kipfler Potato Green Bean and Prosciutto Bundle and Peppercorn Jus

#### Desserts

- Chocolate mud cake served with chocolate anglaise and chocolate ice-cream
- White chocolate and raspberry cheesecake served with raspberry cream and berry coulis
- Lemon and lime tart with lime double cream and finished with candied lemon
- Espresso brûlée served with homemade biscotti
- Roasted Banana, Pineapple and Sultana Crumble with Vanilla Bean Ice Cream
- Traditional Creme Brûlée, Berry Compote and Almond Tuile
- Seamed Fig and Pear Pudding, Butterscotch Sauce and Malanda Double Cream
- Mango and Lime Frozen Parfait, Passion Fruit Coulis and Honey Tuile
- Flourless Almond, Orange and Poppy Seed Cake with Citrus Syrup and Orange Ice Cream
- Belgian Chocolate Flourless Mudcake, Red Berry Coulis and Cappucino Ice Cream

## cocktail and finger food

### Canapés

Minimum five pieces of each

**Cold items \$4.50 each**

**Hot items \$4.50 each**

#### Cold Selection

- Oyster shooter with Ginger, Mirin and Lemon Grass
- Peppered Beef Carpaccio, Rocquette and Parmesan Crouton
- Goat's Cheese and Cherry Tomato Confit Tart
- Smoked Salmon en Croute topped with Caper Aioli
- Pan Seared Scallops on Chilli and Mango Salsa
- Bruschetta Dried Tomato, Basil and Persian Feta
- Sugar Cane cured Ocean Trout, Dill and wasabi creme fraiche

#### Hot Selection

- Tandoori chicken skewers with raita
- Vegetarian spring rolls served with a soy dipping sauce
- Soubise and speck quiche
- Exotic Mushroom and Lemon Thyme Arancini
- Salt and Pepper Calamari served with Lime Aioli
- Lamb wrapped in Sage and Crisp Eggplant
- Crispy Prawn Wonton with Spiced Mango dressing



## platters

### Chips 'n' Dip Platter

**\$35 per platter**

Corn chips with chef's selection of dips

### Vegetable Platter

**\$55 per platter**

Vegetable crudities with sour cream and chives

### Oriental Platter

**\$65 per platter**

Asian beef dim sims, vegetable samosas, cocktail spring rolls and shaomi shrimp with condiments

### Mediterranean Platter

**\$80 per platter**

Mediterranean feta, semi-dried tomatoes, kalamatta olives, balsamic mushrooms, sliced salami and mortadella

*Platters are designed to allow for 10 guests per platter, the menus are designed to be a light option and do not substitute for a buffet menu.*

### Cheese Platter

**\$80 per platter**

Chef's selection of three international cheeses with dried fruit and nuts and water crackers

### Sandwich Platter

**\$55 per platter**

Selection of open or closed meat and salad sandwiches

### Pies Platter

**\$50 per platter**

Selection of petite gourmet pies with condiments

### Cakes Platter

**\$45 per platter**

Selection of petite cakes and slices

### Muffin Platter

**\$45 per platter**

Selection of freshly baked sweets or savoury muffins

## beverage packages

### Silver Package

\$30 per person served for one hour

\$40 per person served for two hours

\$45 per person served for three hours

\$50 per person served for four hours

- Our selection of red, white and sparkling wines, standard beers, soft drinks and juices

### Platinum Package

Upgrade to Platinum Package for **\$15 per person per hour**

- Our selection of premium red, white and sparkling wines, standard and premium beers, soft drinks and juices

### Non-Alcoholic Package

**\$10 per person per hour**

- Soft drinks and juices

### Special Dietary Requirements

*Our team of qualified chefs take great care in preparation of menu items, however some food products may contain allergens that individual guests may be allergic to. Your Event Manager will be available prior to your event to discuss any of these dietary requirements with you.*

*All prices are correct at the time/date of publication, however Ramada Resort Port Douglas reserves the right to change prices and content without notice due to market conditions. All food and beverage consumed in meeting rooms, restaurants, bars, public and function areas must only be that the hotel has provided. Minimum numbers apply.*

*In accordance with our Responsible Service of Alcohol Policy, we reserve the right to refuse the service of alcoholic beverages to any guests who are intoxicated or under the age of 18 years.*

*Beverages can also be purchased on the event day or you can pre-arrange to run a bar tab and set your own limits.*

*Speak with your Event Manager to arrange a tailor-made beverage package to suit you.*

*As we strive to provide optimum food and beverage service our menus may change to incorporate the very best of fresh seasonal produce from the local area. Please contact the resort for an up-to-date food and beverage menu.*





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