

Make taste the highlight  
of the agenda



PEPPERS  
CRAIGIEBURN  
BANQUET KIT

PEPPERS  
CRAIGIEBURN  
BOWRAL



## Conference packages

**\$80\* per person - Full Day Conference Package**

**\$70\* per person - Half Day Conference Package**

### **Craft your own conference experience**

#### **Alternate lunch options**

Wrap, roll and focaccia light lunch

Packed take-away lunch

Picnic experience

#### **Conference upgrade options**

Continuous tea and coffee - \$7 per person

Hearty arrival including savoury and sweet croissants & breakfast scrolls - \$10 per person

Bowls of lollies - \$2 per person

Trail mix - \$4 per person or \$10 per person all day

Mini sliced fruit platters for your conference table - \$4 per person

#### **To finish off the conferencing day**

Cheese and fruit boards or chef's selection of savoury canapés - \$15 per person

Add a 1/2 Hour Standard Beverage Package for \$10 per person

After dinner 2 hour campfire experience - \$250

Add on marshmallows, hot chocolate and mulled wine - \$5 per person



## Set and alternate serve menu

**2 Course - \$60\* per person**

**3 Course - \$75\* per person**

### Entrée

Ricotta, pea and leek tartlet with onion and fig marmalade, rocket and cress salad

Tunnel mushroom ragout with wilted baby spinach on crispy parmesan polenta cake

Smoked salmon, prawn and kipfler potato tian, tobiko roe and citrus gel

Carpaccio of beef, fried capers, anchovy mayonnaise, oven dried tomato and pickled garlic

Corn, zucchini and coriander soufflé with eschalot cream, edamame and pine nuts

### Main

Slow cooked pork belly, braised cabbage and speck with cauliflower puree

Highlands beef fillet, rosemary roasted new potatoes, bacon wrapped beans and Merlot reduction

Thyme encrusted chicken breast, sweet potato pave, crushed peas, roast beetroot and fennel chutney

Crispy skin barramundi fillet with sumac, macadamia, quinoa and asparagus, sauce vierge

Eggplant, silver beet and roasted capsicum lasagne with tomato coulis

### Dessert

Crème patisserie and strawberry tartlet with whipped lemon ricotta

Coconut and kaffir lime bavaois with saffron, cardamom, honey syrup and pistachios

Dark chocolate Sachertorte, double thick cream and macerated Persian figs

Local and international cheese plate, quince paste, fruits and bacco leaves

Chef's selection dessert sampling plate

### Sides

\$7 per side

### To finish the dining experience

Freshly brewed Nespresso coffee and Aurora tea with chef's selection of petit fours - \$6 per person

\*Terms and conditions apply. Menus are inclusive of GST and may be subject to change.



## Shared platter experience

**2 Course - \$65\* per person**

**3 Course - \$80\* per person**

Recommended for groups between 5 and 25 guests.

### **Entrée**

Mezze platter of locally sourced produce including flat bread, olives, feta, cured ham, labneth and hommus

OR

Chef's tasting platter of the day

### **Main**

2 main selections from the Hickory's a la carte menu (chef's seasonal selection)

Sides include seasonal salad and vegetables

### **Dessert**

Dessert tasting platter - chef's seasonal selection

\*Terms and conditions apply. Menus are inclusive of GST & maybe subject to change.



## Buffet selections

Minimum of 20 guests.

### Create your own buffet menu

\$70\* per person

Antipasto, dips and assorted baked breads.

Selection of 3 salads dishes

Selection of 3 hot food dishes

Selection of 2 vegetable dishes

Chef's selection of desserts accompanied with whipped cream and berry coulis

Seasonal sliced fruit platter served with local and imported cheese

Selection of Nespresso coffee and Aurora tea selection

### Salad selections

Please select 3 items.

Caesar salad with grana padano, boiled egg and anchovy dressing

Tomato and mozzarella salad with toasted sourdough and basil

Oven roasted beetroot with baby fennel, goats cheese and almond

Chat potato with mayonnaise, wholegrain mustard and chives

Wild rocket with pear, shaved parmesan and aged balsamic glaze

Roast pumpkin with baby spinach and pine nuts

Thai noodle salad with coriander, chilli and ginger

Greek salad with marinated feta

Traditional garden salad

Asian slaw and house made dukkah vinaigrette

### Hot food selection

Please select 3 items.

#### Seafood

Baked salmon with tomato and shallot dressing

Pan-fried barramundi with salsa verde

Salt and pepper squid with ginger, red peppers and shallots

Thai red fish curry with vegetables and saffron rice

#### Chicken

Oven roasted chicken breast with sage and onion beurre noir

Grilled chicken, braised baby onions, mushrooms and bacon

Chicken thigh with a mushroom, oregano and white wine cream sauce

Chicken saltimbocca, tomato sugo and marsala sauce

Thai green chicken curry, vegetables and jasmine rice

#### Lamb

Roast lamb with rosemary and garlic confit

Lamb curry with rice and mango chutney

Braised lamb stew with root vegetables

Tuscan marinated lamb skewers with spicy couscous and mint yoghurt

Slow cooked Moroccan spiced lamb shoulder

#### Pork

Roast pork with apple and sage compote

Braised pork cooked in cider with carrots and garden peas

Barbecue pork with sautéed bok choy in oyster sauce



## Buffet selections

Minimum of 20 guests.

### Hot food selection - continued

#### Vegetarian

Fettuccini pasta with mushrooms, chilli, coriander and grana padano  
Vegetable lasagne  
Fried rice with mixed vegetables  
Asparagus, pea, spinach and broad bean risotto  
Eggplant parmigiana

#### Beef

Roast beef with caramelised shallots and red wine jus  
Braised beef in red wine with mushroom ragout  
Beef Stroganoff with rice pilaf  
Beef stir fried with ginger and shallots with broccoli, served with rice  
Mongolian beef with noodles

### Vegetable dishes

Please select 2 items.

Rosemary roasted potatoes  
Stir fried Asian greens with ginger and oyster sauce  
Steamed broccolini and snow peas with almond butter  
Mixed salad with balsamic and wholegrain mustard dressing

### Sweet finish

Chef's selection of desserts accompanied with whipped cream and berry coulis  
Seasonal sliced fruit platter with local and imported cheese  
Selection of Nespresso coffee and Aurora tea selection

### Casual BBQ Buffet

\$45\* per person

Freshly baked bread rolls  
Seasonal salads  
Rib eye steaks, gourmet sausages and chicken satay skewers  
Baked jacket potatoes with sour cream and chives  
Buttered corn on the cob

\*Terms and conditions apply. Menus are inclusive of GST and may be subject to change.



## Canapé menu

1/2 hour package - 4 options - \$16\* per person

1 hour package - 6 options - \$24\* per person

2 hour package - 8 options - \$32\* per person

Substantial canapés - \$8\* each, per person

Dessert canapés - \$3\* each, per person

### **Cold canapé selections**

Rare beef tartar, truffled mayo on crostini

Gazpacho and goats cheese shooter

Chickpea falafel with house made dukkah hummus

Balsamic tomato and pesto tartlet

Chicken, leek and pistachio terrine with beetroot relish

Pacific oyster with raspberry and shallot vinaigrette

### **Hot canapé selections**

Deep fried asparagus cigars with saffron aioli

Sesame and nori tempura prawn skewer, sweet soy and lime dipping sauce

Harissa chicken bites with yoghurt and cumin dip

Mushroom, feta and thyme risotto balls with chive crème fraîche

Pork, shiitake and shallot dumpling with wasabi mayo

Beef kibbeh skewers with tomato and rosemary sauce

### **Substantial canapé selections**

Turkish bread pizzettas with chef's choice of topping

Noodle box with risotto, shaved parmesan and gremolata

Chef's curry of the day with saffron rice

Tempura battered flathead fillet with chips and tartare sauce

### **Sweet canapé selections**

Macadamia, caramel and dark chocolate tartlet

Almond and vanilla panna cotta with raspberry compote

Orange, almond and chia seed frangipan with lemon cream

White chocolate and pistachio dipped strawberry

Mini Eton mess

Fruit tartlet with crème patisserie



## Beverage packages

### **Standard Beverage Package**

2 hours - \$30\* per person

3 hours - \$37\* per person

4 hours - \$47\* per person

Mortar & Pestle Sparkling Brut  
Mortar & Pestle Semillon Sauvignon Blanc  
Mortar & Pestle Cabernet Merlot  
Carlton Dry, Pure Blonde and James Boags  
Premium Light  
Standard soft drinks and juices

### **Premium Beverage Package**

2 hours - \$38\* per person

3 hours - \$45\* per person

4 hours - \$55\* per person

Redbank 'Emily' Sparkling Brut  
30 Mile Sauvignon Blanc OR 30 Mile Chardonnay  
30 Mile Shiraz OR 30 Mile Cabernet Sauvignon  
Crown Lager, James Boags Premium and James  
Boags Premium Light  
Standard soft drinks and juices

### **Local Beverage Package**

2 hours - \$48\* per person

3 hours - \$55\* per person

4 hours - \$65\* per person

Cherry Tree Hill Sparkling White and Cherry Tree Hill Sparkling Rosé  
OR Sparkling Red  
Cherry Tree Sauvignon Blanc and Cherry Tree Hill Riesling  
Cherry Tree Hill Cabernet Merlot  
Pigs Fly Pale Ale, Pigs Fly Pilsener and James Boags Premium Light  
Standard soft drinks and juices



Peppers  
Craigieburn

Centennial Road  
Bowral, NSW 2576

Phone: +61 2 4862 8009  
Fax: +61 2 4862 1690

[sales.southernhighlands@peppers.com.au](mailto:sales.southernhighlands@peppers.com.au)  
[peppers.com.au/craigieburn](http://peppers.com.au/craigieburn)



**PEPPERS**  
  
**CRAIGIEBURN**  
**BOWRAL**