

Make taste the highlight
of the agenda



PEPPERS

MANOR HOUSE — SOUTHERN HIGHLANDS



Conference Day Delegate Packages

Full Day Conference Package - \$85* per person

Includes:

Morning tea served with coffee and tea

Hot buffet lunch or working lunch

Afternoon tea served with coffee and tea Notepads, pens, mints and iced water

Basic audio visual requirements: screen, one flip chart and one whiteboard

Half Day Conference Package - \$75* per person

Includes:

Choice of morning tea OR afternoon tea served with coffee and tea

Hot buffet lunch or working lunch

Notepads, pens, mints and iced water

Basic audio visual requirements: screen, one flip chart and one whiteboard

Conference Upgrade Options

Continuous tea and nespresso coffee - \$7* per person

Unlimited barista coffees during plenary session - \$15* per person

Still or sparkling bottled water 330ml - \$5.50* per item Still or sparkling bottled water 750ml - \$9* per item

Bowl of chocolates - \$3* per person

Bowl of party mix lollies - \$3* per person

Bowl of trail mix - \$5* per person

Add a fridge to your conference room

Charged on consumption

Glass bottle soft drinks 330ml (coca-cola varieties) - \$6.50* per item

Still or sparkling bottled water 330ml - \$5.50* per item

Still or sparkling bottled water 750ml - \$9* per item

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



Conference Hot Lunch Menu

Buffet Lunch (served in Katers Restaurant)

MONDAY

- Beef lasagna
- Vegetable bake
- Garlic bread
- Shredded cos, hazelnut and parmesan salad with lemon dressing
- Coleslaw salad
- Selection of condiments and sauces
- Seasonal fruit platter
- Carafs of soft drinks and iced water

TUESDAY

- Beef chilli con carne with Rice
- Vegetarian chilli con carne
- Baked potatoes
- Mexican quinoa salad with cilantro, thyme and lemon
- Chick pea and corn salad with herb vinaigrette
- Sour cream, grated cheese, guacamole, diced tomatoes and lettuce
- Selection of condiments and sauces
- Seasonal fruit platter
- Carafs of soft drinks and iced water

WEDNESDAY

- Lamb shoulder roast
- Marinated roast chicken
- Potato bake
- Rosemary oven roasted vegetables
- Seasonal greens with thyme oil
- Vegetarian only – eggplant moussaka
- Artisan bread rolls
- Garden salad with lemon dressing
- Caesar salad with mayo dressing
- Selection of condiments and sauces
- Seasonal fruit platter
- Carafs of soft drinks and iced water

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Conference Hot Lunch Menu

THURSDAY

- Grilled beef, fried chicken and vegetarian patties (vegan option available)
- Burger buns
- Wedges
- Asian slaw
- Apple, grape and quinoa salad with lemon mustard dressing
- Sliced tomatoes, cheese slices, lettuce, onion, sour cream, sweet chilli sauce
- Selection of condiments and sauces
- Seasonal fruit platter
- Carafs of soft drinks and iced water

FRIDAY

- Gnocchi napolitana with herb oil
- Penne carbonara with crispy specks and garden herbs
- Mini bruschettas
- Rocket, pear and parmesan salad with lemon dressing
- Tomato, bocconcini and basil salad with basil pesto
- Selection of condiments and sauces
- Seasonal fruit platter
- Carafs of soft drinks and iced water

SATURDAY & SUNDAY CHEF'S SELECTION FROM THE MONDAY TO FRIDAY OPTIONS.



Conference Working Lunch

Prefer a more casual lunch option? This can be served in your conference room or lounge area for groups of 20 or less.

Select Three Options, **served with two salads, a fruit platter, and Soup of the day** **soft drinks and iced water**

- Grilled lamb, baby cos, spanish onion and tzatziki
- Chimichurri marinated beef, piquillo peppers and hummus
- Smoked salmon, pickled spanish onion and caper cream cheese (A)
- Grilled Cajun chicken breast, harissa mayo, avocado and salad leaves
- Prosciutto, garlic aioli, pickled vegetable and feta LN
Marinated capsicum, grilled zucchini, mozzarella, rocket and pesto mayonnaise
- Grilled field mushroom, basil pesto, mayonnaise, cheddar cheese and rocket
- Egg, chive and lettuce

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Conference Morning & Afternoon Tea Selections

Served in conference room or lounge area.

Select one of the following to be served with whole fruits, Tea and Coffee.

Savoury Options

- Chicken empanada
- Corn fritters with avocado mousse
- Herb and cheese arancini
- Sundried tomato, cheese and spinach frittata
- Beef sausage roll with tomato chutney
- Tomato and avocado mini croissants

Sweet Options

- Scones with jam & cream
- Salted caramel chocolate tartlet
- Lemon polenta cake
- Protein balls
- Banana muffins
- Caramel slice
- Chocolate brownie

Optional Add-Ons

- Fruit platter - \$20 per platter
- Yoghurt jars with fruit - \$7 per person
- Avocado dip and corn chip cups - \$8 per person
- Crudities with french onion dip or hummus - \$7 per person
- Single serve gelato tubs (variety of flavor's) - \$5 per person
- Cheese platter - \$25 per platter
- Charcuterie platter - \$35 per platter



SET AND ALTERNATE SERVE DINNER MENU

2 Course - \$80* per person

3 Course - \$95* per person

Select two items from each course to be served alternatively

Entrée

- Beetroot & goats cheese tart, puffed black rice, petite bouche, moderna glaze
- Dry aged sweet potato, whipped tofu, sweet chilly preserved lemon dressing
- Smoked Lamb breast, capsicum ratatouille, labneh
- Pumpkin and ricotta ravioli, beurre noisette, pecorino romano, pine nut
- Pan fried potato gnocchi, chilli pumpkin puree, parsley leaves, lemon agrumato
- Beetroot & vodka cured salmon, beach herb salad, pickled kohlrabi, caper berry (A)
- Hickory smoked duck breast, baby beets, labneh, pepitas
- King prawn salad, crisp head, avocado mousse, pickle cucumber, chervil (A)
- 8hr braised pork belly, apple leek salad, spiced rum gel, jus

Mains

- Grilled chicken breast with porcini truffle risotto, blistered tomato and truffle oil
- Parkelea lamb loin with cous cous pilaf, grilled broccolini and thyme jus
- Duck leg confit, beluga lentil ragout, crispy leek, jus
- Humpty doo barramundi, fregola sarda, pickle fennel, watercress (A)
- Beef tenderloin with potato lyonnaise, asparagus shoot and port wine jus
- Crisp skinned salmon fillet with citrus fennel salad, kafir lime crème fraîche (A)
- Garden herbs & pea risotto, pea puree, mascarpone, pumpkin flower
- Cauliflower steak with roasted buckwheat, blistered cherry tomato, hummus

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SET AND ALTERNATE SERVE DINNER MENU

Desserts

- Rosewater panna cotta, almond biscotti, berry compote
- Soft centered chocolate pudding, Frangelico custard, vanilla bean ice cream
- Kafir lime crème fraiche mousse, meringue shards, persian fairy floss
- Steamed date pudding with honeycomb, rum & raisin ice cream
- Callebaut dark chocolate brownie, buckwheat soil, vanilla bean ice cream
- Seasonal crumble, vanilla ice cream, toasted buckwheat, chocolate stick

Sides (additional \$8* per person, per side)

- Slow cooked dutch carrots with honey, pistachio and dukkha
- Duck fat roasted potatoes with harissa mayonnaise
- Thick cut fries with aioli
- Baby cos salad with hazelnut dressing and shredded pecorino
- Steamed broccoli with confit garlic, shredded parmesan



TABLE SHARE FEAST DINNER MENU

\$95* per person

Minimum of 10 guests

Mains (select 3)

- Cured hira masa kingfish ceviche, pickled cucumber, chilly salsa and dill oil (A)
- Lemon myrtle baked salmon fillet, tomato, spinach and lemon butter (A)
- Hickory smoked duck breast, fennel watercress salad, herbed tomato and hazelnuts
- Slow braised pork belly, hemp seed salad, apple rum drizzle
- Sous vide chicken breast with black rice pilaf, cress salad and truffle jus
- Pink peppercorn spiced beef sirloin, crispy calve nero, shiraz jus
- Shoulder of lamb braised overnight with chimichurri
- Roast butternut pumpkin, miso, pomegranate dressing and crumbled feta
- Snow peas, green beans, sugar snap, pappardelle cream cheese and parmesan

Sides (select 3)

- Slow cooked dutch carrots with honey, pistachio and dukkha
- Duck fat roasted potatoes with harissa mayonnaise
- Baby cos salad with hazelnut dressing and shredded pecorino
- Roast cauliflower with chermoula, slice almonds
- Steamed broccoli with confit garlic, shredded parmesan

Desserts (select 3)

- Burnt caramel cheesecake, vanilla cream and graham cracker
- Callebaut dark chocolate brownie, macadamia, toasted buckwheat soil
- Candied orange & dark chocolate mousse
- Soft caramel & lemon curd tartlets
- Apple rhubarb pastry, mascarpone cream, berry coulis
- Macaroons
- Kaffir lime panna cotta, berry coulis
- Chocolate marsala tartlet, raspberry, caramel glaze

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BUFFET DINNER SELECTIONS

Minimum of 20 guests

BBQ Buffet

\$75* per person

- 100g grass fed sirloin, rosemary and confit garlic oil
- Grilled chicken fillets
- Pork and fennel sausages
- Triple cooked potato with chives and sour cream
- Corn on the cob, herb butter
- Artisan bread rolls
- Seasonal salad bar
- Chefs' selection of two desserts
- Seasonal fruit salad
- Selection of house made and local condiments

Southern Highlands Buffet

\$85* per person

- Artisan bread rolls
- Selection of antipasti, marinated olives, hummus and Australian EVOO
- Minute steak with Diane sauce
- Middle eastern style chicken thigh with cumin yoghurt
- Slow cooked pork shoulder, thyme and onion jus
- Fillet of salmon with kaffir lime creme fraiche and peppers (A)
- Crushed potatoes with parsley butter
- Seasonal green beans with almond flakes
- Seasonal salad bar
- Chefs' selection of two desserts
- Seasonal fruit salad
- Selection of house made and local condiments

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Canape Selections

Minimum of 15 guests

Hot & Cold Canapes

4 pieces - \$20* per person

6 pieces - \$28* per person

Cold Canapes

- Caramelized onion & cherry tomato tartlet
- Honey roasted carrot & black garlic labneh
- Beetroot cured salmon with wakame (A)
- Beef tataki shisho dressing, sourdough crouton
- Sydney rock oysters, wasabi fish roe (A)
- Smoked chicken paprika mayo in charcoal cone
- Trout rillette wafer and caviar (A)
- Cumin spiced eggplant relish with macadamia

Hot Canapes

- Charcoal & fetta arancini with davidson plum mayo
- Cauliflower pakora fritter with house made hummus
- Thai vegetable spring roll with kaffir lime sweet chilly
- Sticky pork belly bites with hickory bbq
- Prawn karage with kewpie mayo (A)
- Pulled pork caramelized onion croquette with mustard mayo
- Beef satay skewer with asian dipping sauce
- Indian style lamb skewers with mint yoghurt

Substantial Canapes

\$10* per item

- Crispy salt and pepper calamari with lemon aioli and beer battered chips (M)
- Pulled beef brisket sliders with asian slaw
- Pork belly bao bun, siracha mayo and bean sprouts
- Vegetable hokkien noodles crispy tofu

Upgrades

Grazing Station

\$30* per person

International cheese selection
fruits, fresh grapes, lavosh, seasonal jam, 18-month comte, bleu d'auvergne,
Casatica buffalo brie, 18-month manchego sheep hard cheese, mixed roasted nuts
Italian style charcuterie board - air-dried italian prosciutto, sopressa salami, dry aged pancetta, marinated olives, grilled vegetable
Bread station
Selection of sourdough baguettes, rye bread, bread rolls

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Beverage Package Selections

Minimum 20 guests required

Classic Beverage Package

3 Hours - \$55* per person

4 Hours - \$63* per person

Sparkling Wine: Bancroft Bridge Brut Sparkling

White Wine: Bancroft Bridge Sauvignon Blanc

Red Wine: Bancroft Bridge Cabernet Merlot

Beer Selection:

Furphy Refreshing Ale

Heineken

Non-Alcoholic: Standard soft drinks & juices

Premium Beverage Package

3 Hours - \$65* per person

4 Hours - \$75* per person

Sparkling Wine: Munro Valley Sparkling

White Wine: Cloud St Sauvignon Blanc

Red Wine: Cloud St Pinot Noir

Beer Selection:

Furphy Refreshing Ale

James Squires One Fifty Lashes Pale Ale

Non-Alcoholic: Standard soft drinks & juice

Deluxe Beverage Package

3 Hours - \$80* per person

4 Hours - \$92* per person

Sparkling Wine: Lark Hill Vineyard Sparkling Brut

White Wine: Artemis Sauvignon Blanc

Red Wine: Cherry Tree Hill Cabernet Merlot

Beer Selection:

James Squires One Fifty Lashes Pale Ale

Bryon Bay Brewery Premium Lager

Stone & Wood Pacific Ale

Non-Alcoholic: Standard soft drinks & juices

*James Boags Light, included in all packages.

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Peppers Manor House

Dietary Considerations

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance.

Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

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