

Make taste the highlight  
of the agenda



PEPPERS  
MANOR HOUSE  
BANQUET  
KIT

PEPPERS  
MANOR HOUSE  
SOUTHERN HIGHLANDS



# Conference Day Delegate Packages

## Full Day Conference Package - \$85\* per person

Includes:

Welcome tea and nespresso coffee  
Morning tea served with nespresso coffee and tea  
Hot buffet lunch or working lunch  
Afternoon tea served with nespresso coffee and tea  
Notepads, pens, mints and iced water  
Basic audio visual requirements: screen, one flipchart and one whiteboard

## Half Day Conference Package - \$75\* per person

Includes:

Welcome tea and nespresso coffee  
Choice of morning tea OR afternoon tea served with nespresso coffee and tea  
Hot buffet lunch or working lunch  
Notepads, pens, mints and iced water  
Basic audio visual requirements: screen, one flipchart 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.

LG = Low Gluten LD = Low Dairy V = Vegetarian  
VG = Vegan LN = Low Nut | Refer back page for further dietary considerations.



# Conference Hot Lunch Menu

Buffet Lunch (served in Katers Restaurant)

## MONDAY

- Beef lasagna LN
- Vegetable bake V LN
- Garlic bread
- Shredded cos, hazelnut and parmesan salad with lemon dressing V LG
- Coleslaw salad V LG LD LN
- Selection of condiments and sauces
- Seasonal fruit platter
- Carafs of soft drinks and iced water
- Tea and Nespresso coffee
- Soup of the day: May to September

## TUESDAY

- Beef chilli con carne LG LD LN
- Vegetarian chilli con carne VG LG LN
- Baked potatoes VG LG LN
- Mexican quinoa salad with cilantro, thyme and lemon VG LG LN
- Chick pea and corn salad with herb vinaigrette VG LG LN
- Sour cream, grated cheese, guacamole, diced tomatoes and lettuce
- Selection of condiments and sauces
- Seasonal fruit platter

- Carafs of soft drinks and iced water
- Tea and Nespresso coffee
- Soup of the day: May to September

## WEDNESDAY

- Lamb shoulder roast LG LD LN
- Marinated roast chicken LG LD
- Potato bake V LG LN
- Rosemary oven roasted vegetables V LG LN
- Seasonal greens with thyme oil VG LG LN
- Vegetarian only – eggplant moussaka V LN
- Artisan bread rolls
- Garden salad with lemon dressing VG LG
- Caesar salad with mayo dressing LN
- Selection of condiments and sauces
- Seasonal fruit platter
- Carafs of soft drinks and iced water
- Tea and Nespresso coffee
- Soup of the day: May to September

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## Conference Hot Lunch Menu

### THURSDAY

- Grilled beef, fried chicken and vegetarian patties LD LN (vegan option available)
- Burger buns (LG option available) V
- Wedges VE LN
- Asian slaw V LG LD LN
- Apple, grape and quinoa salad with lemon mustard dressing VG LG LN
- 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
- Tea and nespresso coffee
- Soup of the day: May to September

### FRIDAY

- Gnocchi napolitana with herb oil V LN
- Penne carbonara with crispy specks and garden herbs LG
- Mini bruschettas LN
- Rocket, pear and parmesan salad with lemon dressing V LG
- Tomato, bocconcini and basil salad with basil pesto V LG LN
- Selection of condiments and sauces
- Seasonal fruit platter
- Carafs of soft drinks and iced water
- Tea and Nespresso coffee
- Soup of the day: May to September

**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 two meat options and one vegetarian option, to be served with two salads, a fruit platter, soft drinks and iced water**

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



# Conference Morning & Afternoon Tea Selections

Served in conference room or lounge area.

**Select one of the following to be served with whole fruits and mint & fruit water**

## Savoury Options

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

## Sweet Options

- Scones with jam & cream V LN (LG option available)
- Salted caramel chocolate tartlet V LG LN
- Lemon polenta cake V LG
- Protein balls VG LG
- Banana muffins V LN
- Caramel slice V
- Chocolate brownie V LG

## Optional Add-Ons

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

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## 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 V LG LN
- Dry aged sweet potato, whipped tofu, sweet chilly preserved lemon dressing VG LG LN
- Smoked Lamb breast, capsicum ratatouille, labneh LG LN
- Pumpkin and ricotta ravioli, beurre noisette, pecorino romano, pine nut V
- Pan fried potato gnocchi, chilli pumpkin puree, parsley leaves, lemon agrumato V LN
- Beetroot & vodka cured salmon, beach herb salad, pickled kohlrabi, caper berry LG LD LN
- Hickory smoked duck breast, baby beets, labneh, pepitas LG NF
- King prawn salad, crisp head, avocado mousse, pickle cucumber, chervil LG LD
- 8hr braised pork belly, apple leek salad, spiced rum gel, jus LG LD LN

### Mains

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

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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 V LN
- Kafir lime crème fraiche mousse, meringue shards, persian fairy floss V LG
- Steamed date pudding with honeycomb, rum & raisin ice cream V LG
- Callebaut dark chocolate brownie, buckwheat soil, vanilla bean ice cream V LG
- Seasonal crumble, vanilla ice cream, toasted buckwheat, chocolate stick V LG

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

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

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# TABLE SHARE FEAST DINNER MENU

**\$90\* per person**

**Minimum of 10 guests**

## Mains (select 3)

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

## Sides (select 3)

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

## Desserts (select 3)

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

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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 LG LD LN
- Grilled chicken fillets LG LD LN
- Pork and fennel sausages LG LN
- Triple cooked potato with chives and sour cream LG LN
- Corn on the cob, herb butter LG LN
- 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 LG LN
- Middle eastern style chicken thigh with cumin yoghurt LG
- Slow cooked pork shoulder, thyme and onion jus LG LD LN
- Fillet of salmon with kaffir lime creme fraiche and peppers LG LN
- Crushed potatoes with parsley butter LG LN
- Seasonal green beans with almond flakes LG
- 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 V, LG LN
- Honey roasted carrot & black garlic labneh V, LG
- Beetroot cured salmon with wakame LG LN
- Beef tataki shisho dressing, sourdough crouton LN
- Sydney rock oysters, wasabi fish roe LG LN
- Smoked chicken paprika mayo in charcoal cone LN
- Trout rillette wafer and caviar LN
- Cumin spiced eggplant relish with macadamia VG LN

### Hot Canapes

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

### Substantial Canapes

\$10\* per item

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

### Upgrades

#### Grazing Station

\$30\* per person

International cheese selection

fruits, fresh grapes, lavosh, seasonal jam, 18-month comte, bleu d'auvergne,

Casatiga 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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