

Your guide to the
perfect moment



Image courtesy of Dan Cartwright Photography

Peppers Manor House
WEDDING GUIDE

PEPPERS
MANOR HOUSE
SOUTHERN HIGHLANDS



Peppers Manor House

Southern Highlands

Hi there,

Congratulations on your engagement from all of us at Peppers.

Peppers Manor House is set on a country estate in the rolling green hills of the Southern Highlands. The charismatic retreat creates a great first impression as you drive through the estate gates. There's a certain style and elegance that lends a magical atmosphere to the occasion and the intimate and grand settings are meticulously maintained.

Conveniently located just an hour and a half from Sydney and less than two hours from Canberra, Peppers Manor House caters for intimate weddings of two, to a traditional grand wedding with 180 guests, with a variety of ceremony and reception areas. This Peppers Manor House wedding kit will give you an overview of location, venue, ceremonial and reception options. Katers Restaurant has won a series of Chef's Hat awards over recent years and provides guests the very best of fresh, local Artisan produce.

The Estate Room opens out to an alfresco terrace, complete with an open fire, private bar, antique lounges and gorgeous views. Peppers Manor House provides the perfect destination for those looking for a indulgent celebration.

We look forward to welcoming you to Peppers Manor House to discuss your wedding ideas with you personally. Please feel free to contact us at your convenience.

Best Wishes,

Carrie Blunt

Sales Manager - Wedding, Social & Speciality Events

"Peppers Manor House is a lovely property with a warm & cosy feel to it. From the indoor & outdoor open fires, the kindness of the staff and the elegant & inviting reception – This was our dream Wedding venue. The gardens are very pretty and the expansive grounds made for a nice walk for guests to take themselves on, in particular our overseas guests loved seeing the Kangaroos down on the golf course. The huge deciduous trees made our Autumn Wedding look magical with all its red & yellow leaves. It was fantastic to have all our guests stay on site for the weekend. We enjoyed waking up and having breakfast with our guests the morning of and after our Wedding Day. The staff were always smiling and no request was too much for them. Pepper Manor House was the perfect relaxed environment that we wanted. In fact we wish we could live the weekend over and over again. We will definitely be back to stay on our Anniversary in the elegant Bridal Suite. We highly recommend this venue!" Sally & Peter



Ceremony and pre-reception venues

Peppers Manor House offers a variety of unique and individually charming options for your special day. The venues allow your guests to explore the beautiful property and create a memorable celebration.

Ceremony lawns

Let the sweeping Southern Highlands provide the perfect backdrop to your ceremony on the Plane Tree Lawn or Summer House. Say your vows under the stunning canopy of the 100 year old London Plane Tree. The gently sloping lawn can seat up to 130 guests. The Summer House is loved by our smaller groups, offering a unique and secluded area within the extensive gardens. There are numerous romantic locations and an indoor option is also available for inclement weather.

Games lawn

Treat your guests to a relaxed afternoon intermission of games on the lawn while the bridal party are having professional photos. The games lawn offers guests an area to relax and enjoy croquet, bocce or giant chess.

Pre-reception celebrations

Let your guests unwind and relax on the antique lounges and enjoy the open fire place and private bar before reception. The Estate Terrace overlooks the games lawn and is the perfect option to start the celebrations.



Reception venues

The Estate Room

The Estate Room features six chandeliers and black cathedral chairs. Floor to ceiling glass doors open onto an expansive outdoor terrace. The terrace features an open fire place and fixed timber bar, with a charming view across the manicured gardens. The terrace is a truly unique space that is perfect for a special event. The Estate Room and terrace can seat up to 150 guests.

Katers Restaurant

With views over the leafy courtyard and the estate gardens, Katers Restaurant makes a charming location for an intimate lunch time wedding reception. Katers Restaurant can seat up to 120 guests and is also available for dinner receptions. Please note, a venue hire fee will be added to the package price to close the restaurant to other guests.



Garden Soiree Package

Experience a celebration like no other at Peppers Manor House this coming Spring and Summer. Let your guests unwind with our afternoon Garden Soirée, with cocktails flowing and an indulgent charcuterie station, your guests will be in awe of the beautiful surrounds before heading inside for the formalities and dancing.

I do – 4.00pm

- Garden hire for onsite ceremony & photography
- 24 white folding chairs and signing table
- Wet weather contingency
- Exclusive use of the manicured gardens for Photography

Garden Soiree – 5.00 -7.00pm

- Classic beverage package for two hours including two cocktails
- Charcuterie station
- Two Selections from the Garden Soiree Substantial Canapé menu
- Lawn Games

Reception – 7.00 – 11.00pm

- Table share Main meal with a selection of sides
- Dessert Bar
- Four hour classic beverage package
- Cake & Gift Tables
- Wrought iron easel for your seating plan
- Tea & Coffee Station from 9.00pm
- Dance Floor
- Your Supplied wedding cake served with Tea & Coffee
- The Estate room venue hire till 11.00pm

Relax & Unwind – 11.00pm

- Access to the bar and lounge area until midnight
- Two nights accommodation in a suite including a full buffet breakfast each morning.
- Guests receive special accommodation allotments and rates
- Menu Tasting for the wedding couple to experience their selected wedding menu prior to the celebrations.

Package price: \$239 per person

Minimum 80 guests, package available from October 2024 – April 2026

Terms and conditions apply



Country Romance Package

A formal reception is timeless and creates an atmosphere that lets your guests indulge and celebrate in style. Peppers Manor House weddings have spectacular opulence and an abundance of areas for guests to enjoy. With 43 guest rooms, make your celebration a weekend away and enjoy the estate exclusively with family & friends.

Ceremony – 3.30pm

- Garden hire for onsite ceremony & photography
- 24 white folding chairs and signing table
- Wet weather contingency
- Exclusive use of the manicured gardens for Photography

Pre Dinner Drinks – 4.30 – 6.00pm

- Classic beverage package for 1.5 hours including house spirits
- A selection of 4 Canapés
- Lawn Games

Reception – 6.00 – 11.00pm

- Three Course Alternate serve menu
- Four hour classic beverage package
- Cake & Gift Tables
- Wrought iron easel for your seating plan
- Tea & Coffee Station from 9.00pm
- Dance Floor
- Your Supplied wedding cake served with Tea & Coffee
- The Estate room venue hire till 11.00pm.

Relax & Unwind – 11.00pm

- Access to the bar and lounge area until midnight
- Two nights accommodation in a suite including a full buffet breakfast each morning.
- Guests receive special accommodation allotments and rates
- Menu Tasting for the wedding couple to experience their selected wedding menu prior to the celebrations.

Package price \$249 per person

Minimum 80 guests, package available from October 2024 - December 2026

Terms and conditions apply



Winter Opulence

A winter wedding creates a majestic backdrop of stunning light to capture a romantic sunset after the ceremony has taken place. Peppers Manor House offers couples a winter wonderland with open fireplaces and incredible indoor areas for your guests to indulge and celebrate in style.

Ceremony – 3.00pm

- Garden hire for onsite ceremony & photography
- 24 white folding chairs and signing table
- Wet weather contingency
- Exclusive use of the manicured gardens for Photography

Pre Dinner Drinks – 4.30 – 6.00pm

- Classic beverage package for 1.5 hours including Mulled wine and house spirits
- A selection of 4 Canapes

Reception – 6.00 – 11.00pm

- Three Course Alternate serve menu
- Four hour classic beverage package
- Cake & Gift Tables
- Wrought iron easel for your seating plan
- Tea & Coffee Station from 9.00pm
- Dance Floor
- Your Supplied wedding cake served with Tea & Coffee
- The Estate room venue hire till 11.00pm.

Relax & Unwind – 11.00pm

- Access to the bar and lounge area until midnight
- Two nights accommodation in a suite including a full buffet breakfast each morning.
- Guests receive special accommodation allotments and rates
- Menu Tasting for the wedding couple to experience their selected wedding menu prior to the celebrations.

Package price \$219 per person

Minimum 60 guests, package available from June – August 2025/26

Terms and conditions apply



An intimate affair

Options for events with a smaller guest list

Peppers Manor House can also cater for intimate wedding celebrations. These options are available for couples with a smaller guest list.

Prices are customised for your individual needs and requirements.

Sample Options below. Please contact our Sales Manager direct for a quote and availability for a smaller event.

- Garden ceremony
- Afternoon lawn games including croquet and bocce
- Refreshing lemonade stand
- Canapés or Grazing Stations
- Table share menu
- Alternate serve menu
- Dance floor
- Venue Hire

Please be aware that intimate wedding celebrations have limited availability.



Wedding Package Additions

Wedding Eve Dinner

Encourage friends and family to arrive early and enjoy a pre wedding dinner to kick off the celebrations. Remind everyone that they are here to relax as well as celebrate, with an informal barbecue buffet and drinks in the courtyard or a more formal option in Katers Restaurant.

Hens High Tea

Get the girls together for an indulgent high tea within the grounds of Peppers Manor House. This is a great way to enjoy a pre wedding celebration with family & friends.

Golfing Groom

Peppers Manor House adjoins Mount Broughton Golf and Country Club. Arrive Friday lunchtime and set out for an enjoyable 9 holes of golf with friends.



Country Romance & Winter Opulence Menu Selections

A selection of 4 canapés.

Cold

- Caramelised onion & cherry tomato tartlet V LG LN
- Honey roasted carrot & black garlic labneh V, LG LN
- 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

Warm

- 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 V+ LN
- Sticky pork belly bites with hickory BBQ LG LN
- Prawn karaage with kewpie mayo LN
- Pulled pork caramelised onion Croquette with mustard mayo LG LN
- Beef satay skewer with Asian Dipping sauce LG
- Indian style lamb skewers with mint yoghurt LG
- Alternate serve menu - Select 2 options from each course

Entrée

- Beetroot & Goats cheese tart, puffed black rice, petite bouche, Moderna glaze LG LN
- Dry aged sweet potato, whipped tofu, sweet chilly preserved lemon dressing LG LD VG LN
- Pumpkin and Ricotta Ravioli, beurre noisette, Pecorino Romano, pine nut
- Pan fried potato gnocchi, chilli pumpkin puree, parsley leaves, lemon agrumato LN
- Beetroot & Vodka cured Salmon, beach herb Salad, pickled kohlrabi, caper berry LG LD LN
- Smoked Lamb Breast, Capsicum Ratatouille, labneh LG LN
- Hickory Smoked duck breast, baby beets, labneh, pepitas LG LN
- 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

GF=Gluten Free V=Vegetarian VE=Vegan option available



Country Romance & Winter Opulence Menu Selections

Main

- Grilled chicken breast with porcini truffle risotto, blistered tomato and truffle oil LG LN
- Parklea 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, fregula sarda, pickle fennel, watercress LN
- Beef tenderloin with potato layonnaise, asparagus shoot and port wine jus LG LN
- Crisp skinned salmon fillet with citrus fennel salad, kafir lime crème fraiche LG LN
- Garden herbs & peas Risotto, pea puree, mascarpone, pumpkin flower LG LN
- Cauliflower steak with roasted buckwheat, blistered cherry tomato, hummus LG LD VG

Dessert

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

GF=Gluten Free V=Vegetarian VE=Vegan option available



Garden Soiree Menu Selections

Charcuterie Station

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

Substantial Canapes - A selection of 2 Options

- 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 LD V

Table Share menu

Mains - Select 3

- Cured hiramasa 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 CN
- 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 crumbed feta V LG LN
- Snow peas, green beans, sugar snap, pappardelle cream cheese and parmesan V LN

GF=Gluten Free V=Vegetarian VE=Vegan option available



Garden Soiree Menu Selections

Sides – Select 3

Slow cooked Dutch carrots with honey, pistachio and dukkah
V LG LD

Duck fat roasted potatoes with harrisa mayonnaise LG LD LN

Baby cos salad with hazelnut dressing and shredded pecorino
LG

Roast cauliflower with chermoula, slice almonds LG

Steam Broccoli with confit garlic, shredded parmesan LG LN

Dessert Bar

Burnt Caramel cheesecake, Vanilla Cream, Graham Cracker

Callebaut Dark chocolate brownie macadamia, toasted
buckwheat soil LG

Soft Caramel & Lemon curd tartlets LG LN

Apple Rhubarb pastry mascarpone cream, berry coulis LG LN

Macaroons

Kaffir lime Panna cotta, Berry coulis LN

Catering to special dietary requirements

Please note; menu items may contain traces of nut, egg, soy, wheat and other allergens. Due to the nature of restaurant, meal preparation and possible cross-contamination, our restaurant is unable to guarantee the absence of certain ingredients in its menu items. The Chef presents only the freshest and best products. From time to time seasonal items may not be available or suitable and could be replaced.

We will gladly cater for any specific guest dietary requirements with prior notice. To ensure your selected menu is available we require your selections 14 days prior to your event. Menus & prices are subject to change without notice.



Additional Menu Options

Late Night Menu

- A selection of Party Pies and Sausage rolls served with homemade tomato chutney - \$10 per person.
- Terrific Toasties – Three Cheese, Ham, cheese with mustard relish & Cheese & Tomato – \$12 per person.
- Cheese Platters - fruits, fresh grapes, lavosh, seasonal jam, 18-month Comte, Bleu D’Auvergne, Casatica Buffalo brie, 18-month Manchego sheep hard cheese, mixed roasted nuts - \$16 per person
- Farm house pizza slates with Harris Mayo - \$16 per person

Crew meals

- Main Meal and Non Alcoholic beverages - \$55 per person

Kids Meals – (Under 12 years)

- Chicken nuggets, chips & Salad, soft drinks and ice-cream for dessert \$45 per person
- For kids over 12, the adult menu options are available at the price of \$130 per person

Bridal Hamper

- Delivered to your suite while the preparations take place
- Grazing Box filled with a selection of cheese, fruit, finger sandwiches, dips and Lavosh - \$15 per person.

Additional Substantial Canapés - \$10 per item

- Crispy Salt and pepper calamari with lemon aioli and beer battered chips LG
- Pulled beef brisket sliders with Asian slaw
- Pork belly bao bun, Siracha mayo and bean sprouts LD
- Vegetable Hokkien Noodles crispy tofu LD



Beverage packages

Classic Beverage Package

Included within wedding package

- 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

Additional \$10 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

Additional \$20 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

Country Romance & Winter Opulence

- House Sprints - Absolut Vodka, Bombay Sapphire Gin, Jim Beam Bourbon, Canadian Club Whisky, Bundaberg Rum

Garden Soiree Cocktail Options (Select 2)

- Mojito, Aperol Spritz, Negroni, Margarita, Old Fashioned



Accommodation

A wedding at Peppers Manor House is so much more than a picturesque venue for a wedding ceremony and reception. It's a stunning country estate retreat, perfect for a destination wedding, where you can celebrate for the whole weekend with your closest family and friends.

Accommodation can be arranged with packages available for you and your guests in our 43 newly refurbished rooms.

All rooms reflect a refined country escape that embraces the natural surroundings. The large bathrooms have retained a 1920's sensibility enhanced with 21st century comforts. Wake up refreshed and enjoy the views of the estate. The setting is tranquil and the décor is charmingly luxe.

Having your guests stay on-site is one of the many popular options Peppers Manor House can offer. It lets you spend more time with your guests and creates a fabulous weekend escape for your celebrations.



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Manor House

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PeppersHotels

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