

Remember to satisfy
every need



PEPPERS SALT
RESORT & SPA
BANQUET KIT

PEPPERS
SALT RESORT & SPA
KINGSCLIFF



Peppers Salt Resort & Spa

Kingscliff, NSW

You know enough to discern the difference.

At Peppers, we're all about indulging your every sense with a special class of impeccable service. If you have a taste for the finer things in life or a certain appreciation for elegantly restrained surroundings and inspired dining, bring your guests to Peppers Salt Resort & Spa.

Together, we'll give them something to talk about.

Every plate is designed to impress.

Nowhere does the Peppers conference experience come into its own quite like Peppers Salt Resort & Spa.

Our devotion to service and passion for fine food and wines is bolstered by the abundance of fresh, seasonal local ingredients from the Gold Coast Hinterland and New South Wales Northern Rivers produce-belt.

Your tables can be dressed for detail and carry original stylish centrepieces. Menus will be displayed in presentation folders; the coffee will be premium and the wine list award-winning.

Your guests will feel pampered, relaxed and receptive.

Each venue is exquisite.

The Ballroom, the private pre-function lounge and the lagoon poolside setting have been designed to provide a first class and unique experience, with the finest attention to detail.

Soft tones and subdued lighting set the scene. By day, experienced and dedicated staff discreetly attend to your every wish. At night, it's black ties and aprons, and as always, a high ratio of staff to guest numbers.

It's all about the perfect destination.

Peppers Salt Resort & Spa, on the Tweed Coast, is perfectly positioned. On approach from the south you'll pass through the northern New South Wales cane fields and volcanic mountains of Mt Warning National Park.

To the north, the glamour of the Gold Coast and its nightlife hotspots are only a 40 minute drive away.

But it is the resort itself that will hold your guests' attention. A luxuriously sprawling open-air celebration of good taste positioned next to the region's drawcard, the unspoilt Salt Beach.

Let our knowledgeable and experienced Conferences and Events specialists work with you to create a magnificent and unforgettable group experience.



Day Delegate Package

Minimum 30 guests

FULL DAY

Morning and Afternoon Tea
Buffet lunch
Full Day discounted room hire (8am-5pm)
Full meeting room set up to your required specification
Notepads, pens, mints and iced water on tables
1x flip chart and 1x whiteboard
WIFI
Digital signage
Lectern with microphone included in main meeting room only

HALF DAY

Morning tea or afternoon tea
Buffet lunch
Half Day discounted room hire (8am-12pm or 1pm-5pm) Full
meeting room set up to your required specification Notepads,
pens, mints and iced water on tables
1x flip chart and 1x whiteboard
WIFI
Digital signage
Lectern with microphone included in main meeting room only

Changes to room set up, or extended use of main conference room, will incur additional charges. Conference day delegate packages do not include a 24 hour hold on conference. Access prior to the event is an additional fee and subject to availability.

Venue hire applies for all groups under 30 people

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DAY DELEGATE MENUS

Minimum 30 guests

MONDAY - THURSDAY - SATURDAY

MORNING TEA

Zucchini and goats feta frittata (GF/V)

House baked assorted cookies (GF option available upon request)

Fruit salad (GF/V)

Served with freshly brewed coffee, premium teas and herbal infusions

LUNCH

Preserved lemon and garlic chicken, broccoli, cauliflower and freekeh with grilled haloumi GF

Roast pork belly with house made apple cinnamon compote GF

Spring pea and asparagus penne, lemon, thyme and marinated goats fetta VEG

Maple pumpkin and white bean salad GF VEGAN

Heirloom tomato, basil, torn burrata and olive oil GF VEG

Selected petit fours (GF option available upon request)

Served with freshly brewed coffee, premium teas and herbal infusions, assorted soft drinks and juices

AFTERNOON TEA

Caramelised onion and potato tart (GF option available upon request) VEG

Assorted sweet slices (GF option available upon request)

Fruit platter (GF/Vegan)

Served with freshly brewed coffee, premium teas and herbal infusions

GF = Gluten Free, VG = Vegetarian, VE- Vegan DF = Dairy Free

Please note all efforts are made to ensure no cross contamination of dietary labeled products, however, due to the shared production environment we are unable to guarantee trace elements are not present. Menus are inclusive of GST and may be subject to change



DAY DELEGATE MENUS

Minimum 30 guests

TUESDAY and FRIDAY

MORNING TEA

House made scones, vanilla cream and local jam (GF option available upon request) VEG

Assorted savoury mini muffins (GF & VEGAN option available upon) VEG

Fruit Salad

Served with freshly brewed coffee, premium teas and herbal infusions

LUNCH

Crispy skinned Tasmanian salmon, salsa verde fresh lemon - GF

Roast sirloin Yorkshire puddings with red wine jus (GF option available upon request)

Spice roasted cauliflower salad, buckwheat, pistachios and currants GF VEGAN

Crispy tofu with brown rice and Asian greens GF / VEGAN

Tahini beetroot salad GF VEGAN

Fruit platter GF / VEGAN

Selected petit fours (GF option available upon)

Served with freshly brewed coffee, premium teas and herbal infusions, assorted soft drinks and juices

AFTERNOON TEA

Kipfler potato and spinach frittata GF VEG

Selected artisan pastries (GF option available upon request)

Fruit platter GF / VEGAN

Served with freshly brewed coffee, premium teas and herbal infusions

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DAY DELEGATE MENUS

Minimum 30 guests

WEDNESDAY and SUNDAY

MORNING TEA

Leg ham and aged cheddar croissants (GF option available upon request)

Assorted cake shots GF

Fruit salad GF VEGAN

Served with freshly brewed coffee, premium teas and herbal infusions

LUNCH

Slow cooked lamb shoulder, braising juices, gremolata GF

Grilled chicken with red onion, zucchini, olives and tomatoes GF

Fusilli pasta, tomato alsugo, olives, oregano and aged parmesan VEG

Local green beans, roasted almonds and white truffle oil GF VEGAN

Dill and egg potato salad GF VEG

Chocolate dipped profiteroles VEG

Served with freshly brewed coffee, premium teas and herbal infusions, soft drinks and juice

AFTERNOON TEA

Wild mushrooms arancini with black garlic aioli GF /VEG

Salted walnut and chocolate brownie GF

Fruit platter GF VEGAN

Served with freshly brewed coffee, premium teas and herbal infusions

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Conference Additions

\$19 PER PERSON Healthy Snack Welcome

Build your own trail mix assorted nuts, banana chips, dried fruits GF VE VG

Bliss balls and can of Kombucha GF

Min 15pax to max 35pax.

\$9 PER PERSON Arrival tea and coffee (available for 30 minutes prior to the commencement of your meeting)

\$5 PER PERSON Continuous tea and coffee ALL DAY

\$15 PER PERSON Assorted juice station ALL DAY

\$15 PER PERSON Iced tea station

\$15 PER PERSON Sparkling Water / Kombucha Station 50/50 split per person

\$300 PER DAY Espresso Coffee Cart (8am - 4pm) Includes arrival, morning tea and afternoon tea.

Enjoy exclusive use of an espresso coffee machine during your scheduled breaks including one barista, with coffees charged on consumption at \$5.00 per coffee to the conference account (inclusive of milk options).

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WORKING LUNCH SELECTION

Minimum 30 guests

GOURMET FILLED WRAPS AND BAGELS

Crispy chicken and pickled cucumber brioche sliders

Smoked salmon, dill cream cheese, baby caper, sourdough

Caesar wraps, add chicken, smoked salmon

Seasonal garden salad, house dressing

Crunchy chips with aioli

Seasonal fruit platter

Freshly brewed coffee, premium teas and herbal infusions

Assorted soft drinks, juice and water station

MAKE YOUR OWN BURGER

Selection of local bakery burger buns GF option

Roasted potato salad, with Spanish

onion, with preserved lemon dressing GF VE

Mixed cabbage slaw, chipotle slaw GF VE

Sliced tomato, cheese, lettuce, pickles, beetroot GF VE

Marinated grilled chicken GF

Grilled bacon GF

Grilled beef burger patties GFVE Option

Beer braised onions GF

Potato wedges, sour cream, sweet chilli sauce VE

Chef's selection of petit desserts GF option

Fruit platter

Assorted soft drinks, juice and water station

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Canapes

All Canapé packages are based on a minimum of 20 guests, served over 1 hour.
Each extra additional hour @ \$10.00 per person.

For smaller groups, ask your coordinator about a Chef's Selection option that can be created just for you.

CABARITA CANAPÉS

\$27 PER PERSON (6 PIECES PER PERSON)

Spiced chicken skewers, satay sauce GF

Pork buns with kewpie mayonnaise and wakame

Herb blini, onion marmalade GF option VE

Selection of vegetarian samosas & spring rolls VG

BURRINGBAR CANAPÉS

\$34 PER PERSON (7 PIECES PER PERSON)

Spinach and goats cheese tartlets GF option VE

Tempura prawns with chilli mango salsa

Rocket, semi dried tomato, red onion crepes GF option VE

Karaage chicken, kewpie mayo

CUDGEN CANAPÉS

\$22 PER PERSON (9 PIECES PER PERSON)

Oyster shooters vanilla Caprioska, Bloody Mary ruby grapefruit bubbles GF

Lemon and garlic prawn skewers GF

Salt and pepper squid, house sweet chilli GF

Goats cheese and red onion tartlets GF option VE

FINGAL FEAST

\$54 PER PERSON (9 PIECES PER PERSON)

Beef brisket sliders, apple and fennel slaw GF Option

Prawn Po' boy, iceberg, Siracha kewpie mayonnaise

Chorizo, rocket quiche GF option

Pork belly, apple puree, Asian salad GF

Grilled vegetable skewers with salsa Verde GF VG VE

TRADITIONAL STAND UP CANAPÉS

\$22 PER PERSON (9 PIECES PER PERSON)

Petite gourmet mini pies with tomato sauce GF option

Vegetarian spring rolls with sweet soy and house made sweet chilli VG

Battered fish bites with chunky tartare

Meatballs with BBQ sauce GF

ANTIPASTO BOARD

\$250 PER BOARD (SERVES 10 PEOPLE)

LG option (up to 10 people)

Local & international cheeses with dried & fresh fruits,

spiced nuts & quince paste

House marinated vegetables, dips, pate & preserves with

cured meats & local olives

Selected lavosh and artisan breads

(can be ordered for pre dinner or entrée)

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Plated Dinner Menus

2 COURSE - \$84 PER PERSON

3 COURSE - \$99 PER PERSON

ENTREE:

(CHOOSE 2 OPTIONS FOR ALTERNATE DROP)

Wild mushroom, snow pea risotto, Grana Padano, truffle oil GF VE

Beetroot cured salmon, celeriac remoulade, yuzu pearls GF

Prawn, k ipfler potato and avocado tian, vincotto , lemon balm GF

Rosemary marinated lamb and haloumi skewers GF

MAIN COURSE

(CHOOSE 2 OPTIONS FOR ALTERNATE DROP)

Saltimbocca chicken, k ipfler potatoes, spinach and marsala sauce GF

Confit duck, smoked pumpkin puree, asparagus, beetroot jus GF

Crispy barramundi, bok choy, steamed rice, avocado and lime salsa, vincotto GF

Crispy tofu, brown rice, bok choy, sticky miso dressing GF VE VG

Eye fillet, potato fondant, broccolini , red wine jus GF

DESSERT

(CHOOSE 2 OPTIONS FOR ALTERNATE DROP)

Yoghurt panna cotta, strawberry, rhubarb compote GF

Jaffa chocolate mousse, caramelised orange dust, sweet cream peaks GF

Raspberry glazed cheesecake, cinnamon, and vanilla berry compote VG

Chef's cheese selection, fruit gel, lavosh GF option VG option

CRUSTY BREAD - included

COFFEE AND TEA SERVICE - \$5.00 per person

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Feasting Menu

Minimum 30 guests

2 COURSE - \$75 PER PERSON

3 COURSE - \$90 PER PERSON

ANTIPASTO PLATTER (SHARING STYLE LG OPTION)

Antipasto: chef selected cured meats, house pickled, cold pressed olive oil, grissini and herbs

Two cheeses: our favourite local cheeses, lavosh , fresh pear, candied walnut and quince paste

Stone baked flatbread, house dips and olive oil

MAIN COURSE

(CHOOSE 2 OPTIONS FOR ALTERNATE DROP

Pan seared market fish, mango, coconut and snow pea tendrill salad, lime and palm sugar dressing GF

Grilled sirloin, potato gratin, broccolini , red wine jus, sweet potato wafers GF

Zucchini and tofu with soba noodles and coriander pesto GF VE VG

Slow braised pulled lamb shoulder, smoky eggplant, faro and tomato salad

Chermoula and yoghurt marinated chicken breast, spiced couscous, finished with rose water raita GF

DESSERT (SHARING STYLE)

Selection of petit fours cake shots, assorted sweet slices GF option

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Buffet Dinners

Minimum 30 guests
\$95.00 PER PERSON

LONG BOARD BUFFET

Freshly baked bread basket with sourdough, Turkish, assorted dinner rolls GF option

Chef's daily selection of house made salads VG GF Option

Honey soy glazed chicken, herb smashed chats, kecap manis toasted sesame GF

Grilled sirloin, Yorkshire puddings, red wine jus DF GF

Pork belly, chunky apple and cinnamon compote, toasted almonds DF GF

Chef's selection of petit desserts VG

Fresh seasonal fruit platters GF VG DF

Selection of local cheeses, quince paste, dried fruits, nuts, lavosh crackers VG

THE GRAZING PLATE

Baked Turkish and sourdough breads LG option

Roasted potato salad with Spanish onion, parsley, spring onions, black garlic aioli VGF VE

Greek salad with balsamic dressing VG

Shaved S alumi Australia mortadella served with pickles GF

Sliced S alumi Australia bresaola and prosciutto accompanied by basil pesto LG Chicken

in Cajun spices with homemade chutney GF DF

Seasonal tropical fruit platter GF VG DF

FRESH FROM THE FARM

Baked Turkish and sourdough breads GF option

Selection of cured Salumi Australia meats with cornichons and dips GF

Fattoush salad GF option

Roasted cauliflower salad, yoghurt dressing, toasted almonds GF VE

Lemon roasted chicken, home style caponata, fresh parsley GF

Roast pork belly, seasonal roast vegetable, red wine jus GF

Roast brisket, truss tomatoes, red wine jus

Seasonal fruit platter GF VG DF

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Beverage packages

Additional wine selections \$2 per person, per choice

Standard Beverage Package

De Bortoli Bancroft Bridge Sparking Brut

De Bortoli Bancroft Bridge Semillon Sauvignon Blanc

De Bortoli Bancroft Bridge Cabernet Merlot

James Boag's Light, XXXX Gold, Hahn Super Dry, Tooheys New

Soft drinks and fruit juice

1 hour: \$35 per person

2 hours: \$45 per person

3 hours: \$55 per person

4 hours: \$58 per person

5 hours: \$62 per person

Premium Beverage Package

De Bortoli Legacy Brut Cuvee

De Bortoli Legacy Chardonnay

De Bortoli Legacy Semillon Sauvignon Blanc

De Bortoli Legacy Cabernet Merlot

De Bortoli Legacy Cabernet Shiraz

Pickled Pig Naughty Ale 0%

James Boag's Light, XXXX Gold, James Boag's Premium, Furphy Ale

Soft drinks and fruit juice

1 hour: \$38 per person

2 hours: \$48 per person

3 hours: \$58 per person

4 hours: \$61 per person

5 hours: \$65 per person

Deluxe Beverage Package

Choose: 1 sparkling wine, 2 white wines and 2 reds wines, 2 light beers and 1 heavy beer

Sparkling Wine

Taltarni Vintage Essence Brut, Pyrenees, VIC

NV Petit Cordon, Marlborough NZ

White Wine

Tai Tira Sauvignon Blanc, Marlborough NZ

Hāhā Pinot Gris, Hawkes Bay, NZ

Heggies Chardonnay, Eden Valley, SA

Red Wine

Fat Bastard Pinot Noir, Languedoc FRA

Rymill mc2 (Cabernet, Merlot, Cabernet Franc) Coonawarra, SA

Langmeil Shiraz, Barossa, SA

Beer

Pickled Pig Naughty Ale 0%

James Boag's Light, XXXX Gold

James Squire One Fifty Lashes, Byron Bay Lager

Soft drinks and fruit juice

1 hour: \$45 per person

2 hours: \$55 per person

3 hours: \$65 per person

4 hours: \$68 per person

5 hours: \$72 per person



Peppers Salt Resort & Spa

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PeppersHotels

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