

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

* 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

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



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

* 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.



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



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

* 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



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

* 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



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,
 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

* 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



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.



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.

Kater Road
Sutton Forest NSW 2577

Phone: +61 02 4860 3111

Email: sales.southernhighlands@peppers.com.au

Website: peppers.com.au/manor-house



PeppersHotels

PEPPERS

MANOR HOUSE
SOUTHERN HIGHLANDS