Local suppliers. Local produce.
A unique experience.
Create your experience: conference packages

We cater for full days, half days and part days.

**Full Day Conference Package $75* per person**
Nespresso pod coffee and selection of tea and herbal infusions
Freshly baked morning and afternoon tea
Lunch and non-alcoholic beverages
Plenary room hire in clubhouse rooms
Data projector, screen, flip chart, and whiteboard

Wireless internet
Pads, pens, iced water and mints
Daily newspapers
Facilitators Kit with stationary items

**Half Day Conference Package $65* per person**
Includes Plenary Room hire and inclusions with either morning or afternoon tea served.

Use of an Executive Lodge for private dining
$250* per room per day.

**Package outline**

**Morning tea**
Nespresso pod machine, selection of tea and herbal infusions
Platter of fresh seasonal fruits
One chef’s selection (savoury item)

**Chef’s selected lunch**
A variety of Vienna sandwiches, rustic Baguettes, gourmet rolls or wraps
One hot option
One vegetarian option
Two seasonal salads
One sweet item

**Afternoon tea**
Nespresso pod machine, selection of tea and herbal infusions
One chef’s selection (sweet item)

*T&Cs apply. Menus are inclusive of GST and may be subject to seasonal change. Groups less than 15pax will incur a room hire fee.
Create your experience: dining

We have a selection of other dining styles available for smaller groups.

**Pebbles Restaurant dining**
Full à la carte dining - maximum of 10 guests - charged on consumption.
Limited à la carte - maximum of 20 guests - two courses $65* per person, three courses $80* per person
(Chef's selection of sides included with main meals)

**Spike Bar**
For a more casual dining experience, Spike Bar is perfect for you, suitable for groups of 15 guests or less.
Charged on consumption.

**Shared cheese platter $12* per person**
Minimum 10 guests.
King Island Roaring 40's Blue
Wattle Valley double brie
Warrnambool matured cheddar
Dried fruit and nuts
Lavosh crispbread/grissini sticks
Fresh fruits
Quince paste

**Shared antipasto platter $12* per person**
Minimum 10 guests.
Ridge Estate marinated olives
Dips: spicy capsicum and avocado dip
Double smoked shaved ham
Hungarian salami
Toasted roti bread
Warrnambool matured cheddar
Spanish chorizo
Marinated char-grilled vegetables

**Make It Supreme: additional $8* per person**
Add one of the following to your share platter.

Smoked salmon
Marinated prawns
Natural oysters

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Create your experience: Alternate Drop Menu

Requires a minimum of 20 guests.

**Two Course Alternate Drop $60* per person**
Please select two items from entrées and mains, or mains and dessert. Mains are served with shared sides.

**Three Course Alternate Drop $75* per person**
Please select two items from entrées, mains and desserts. Mains are served with shared sides.

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**Entrée**
Please select two.

- Crystal Bay prawn cutlets with baby gem lettuce, Spanish onion, cherry tomatoes, lime aioli (gf)

- Wood smoked chicken rillette, red pepper salsa, avocado mousse, garlic and herb crostini

- Pickled beetroot and fennel salad with quinoa granola, snow pea tendrils and raspberry dressing (gf) (v)

- Forest mushroom veloute with creme fraiche, white truffle oil and brioche croutes (v)

- Sake and ginger cured ocean trout with cucumber, purple radish, upland cress and yuzu gel (gf)

- Italian flame-grilled meatballs in rich tomato sugo with toasted focaccia bread

(gf) gluten free, (v) vegetarian

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Create your experience: Alternate Drop Menu

Requires a minimum of 20 guests.

**Main**

Please select two.

Served with shared sides of roasted herb potato and garden salad.

- Beef eye fillet with parmesan and thyme potato gratin, sautéed spinach, porcini and balsamic onion jus (gf)

- Baked free range chicken breast with truss tomato, broccolini and salsa verde.

- Gippsland lamb rack with herbed potato mash, Dutch carrots and rosemary jus (gf)

- Berkshire pork cutlet with truffle crushed potatoes, red cabbage and apricot jus (gf)

- New Zealand king salmon fillet with warm couscous lemon, basil and roquette salad

- Pan fried potato gnocchi with pine nut and basil pesto, shaved parmigiano, petite herbs (v)

**Dessert**

Please select two.

- Coconut and lime cheesecake with raspberry coulis, frosted pistachios and mango sorbet

- Sticky date pudding, butterscotch sauce, vanilla ice cream

- Chocolate mousse with berry compote, double cream and almond biscotti

- Lemon lime meringue tart with double cream and tropical fruit compote

- Vanilla bean crème brulee and marinated summer berries (gf)

- Mock orchard apple and rhubarb crumble with cinnamon mascarpone

*(gf) gluten free, (v) vegetarian*

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Requires a minimum of 20 guests.

4 canapés: $16* per person, 30 minutes
6 canapés: $24* per person, 45 minutes
8 canapés: $32* per person, 60 minutes
12 canapés: $48* per person, 90 minutes

**Canapés**

Cold options
- Antipasto skewer with salami cheddar cheese, ham and green olive
- Vegetarian rice paper rolls with Asian dipping sauce (v) (gf)
- Roma tomato bruschetta with Danish feta (v)
- Smoked salmon, buckwheat blini and horseradish crème fraîche (gf)
- Fresh shucked oysters with lime and coriander dressing (gf)

Hot options
- Sun-dried tomato and basil pesto arancini with garlic aioli (v)
- Spanish style chorizo sausage rolls with tomato relish
- Chinese vegetable spring rolls, Asian dipping sauce (v)
- Chicken tikka masala skewers, coriander dipping sauce (gf)
- Mongolian beef skewers
- Tempura prawns with sriracha aioli
- Japanese chicken and mushroom gyoza with sweet soy sauce
- Caramelised shallot and goat’s cheese tartlets with green olive tapenade (v)

Dessert options
- Mock orchard apple and rhubarb crumble tarts
- Triple chocolate brownies with vanilla bean mascarpone
- Belgian dark chocolate strawberries with pistachio (gf)
- Lemon and lime meringue tartlets
- Caramelised lavender crème brûlée tarts
- Fresh seasonal fruit skewers (gf)

*(gf) gluten free, (v) vegetarian*
Buffet dining
Served in a private function space.

Open Buffet $60* per person
Minimum 20 guests.
- Southern Land grass fed beef striploin, red wine jus
- Garlic and rosemary lamb loin chops
- Lemon and oregano baked chicken drumsticks
- Satay spiced chicken kebabs
- Moroccan vegetable shashliks
- Char-grilled corn on the cob
- Chili and ginger marinated prawn skewers
- Selection of gourmet breads
- Baby garden leaves, cherry tomatoes, Spanish onion, carrot, cucumber, balsamic vinaigrette
- Chat potato salad with gherkins, mustard and crème fraîche dressing
- Homemade chocolate cointreau lamingtons
- Platter of fresh seasonal fruits

Legends Buffet $80* per person
Minimum 30 guests.
- Southern Land grass fed beef striploin, red wine jus
- Garlic and lemon thyme lamb cutlets
- Roasted aromatic lamb leg with mint jelly
- Crispy berkshire pork belly, spiced apple puree
- Char-grilled chicken thighs with lemon and thyme
- New Zealand king salmon fillet
- Natural Sydney rock oysters
- Chili and ginger marinated prawn skewers
- Moroccan vegetable shashliks
- Cauliflower and parmesan gratin
- Roasted baby potatoes with garlic and rosemary
- Selection of gourmet breads
- Roma tomatoes, Spanish onion, cucumber, olives, Greek feta, lemon and oregano vinaigrette
- Rocket and pear salad with walnuts, parmesan and balsamic vinaigrette
- Lemon chickpea salad with roasted peppers, pumpkin, Spring onions and coriander
- Dark chocolate mousse with amaretto mascarpone
- Mini fruit pavlovas with raspberry coulis
- Local cheese selection, dried fruit and water crackers

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Beverage packages

**Moonah**
2 Hour - $30* per person  
Additional Hour - $11* per person

- Beelgara Estate Black Label Sparkling  
- Beelgara Estate Sauvignon Blanc  
- Beelgara Estate Shiraz  
- Carlton Draught and Cascade Light  
- Soft drink, Capi sparkling water and juice

**Peninsula**
2 Hour - $40* per person  
Additional Hour - $13* per person

- Crittenden Estate “Geppetto” NV Sparkling Brut  
- Crittenden Estate “Geppetto” Sauvignon Blanc  
- Crittenden Estate “Geppetto” Shiraz  
- Mornington Peninsula Brewery Pale Ale  
- Cascade Light  
- Soft drink, Capi sparkling water and juice

**The Links**
2 Hour - $50* per person  
Additional Hour - $15* per person

- Stonier Sparkling Chardonnay Pinot Noir  
- Even Keel Chardonnay  
- Paringa Estate Shiraz  
- Peroni Nastro Auzro  
- Cascade Light  
- Soft drink, Capi sparkling water and juice

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