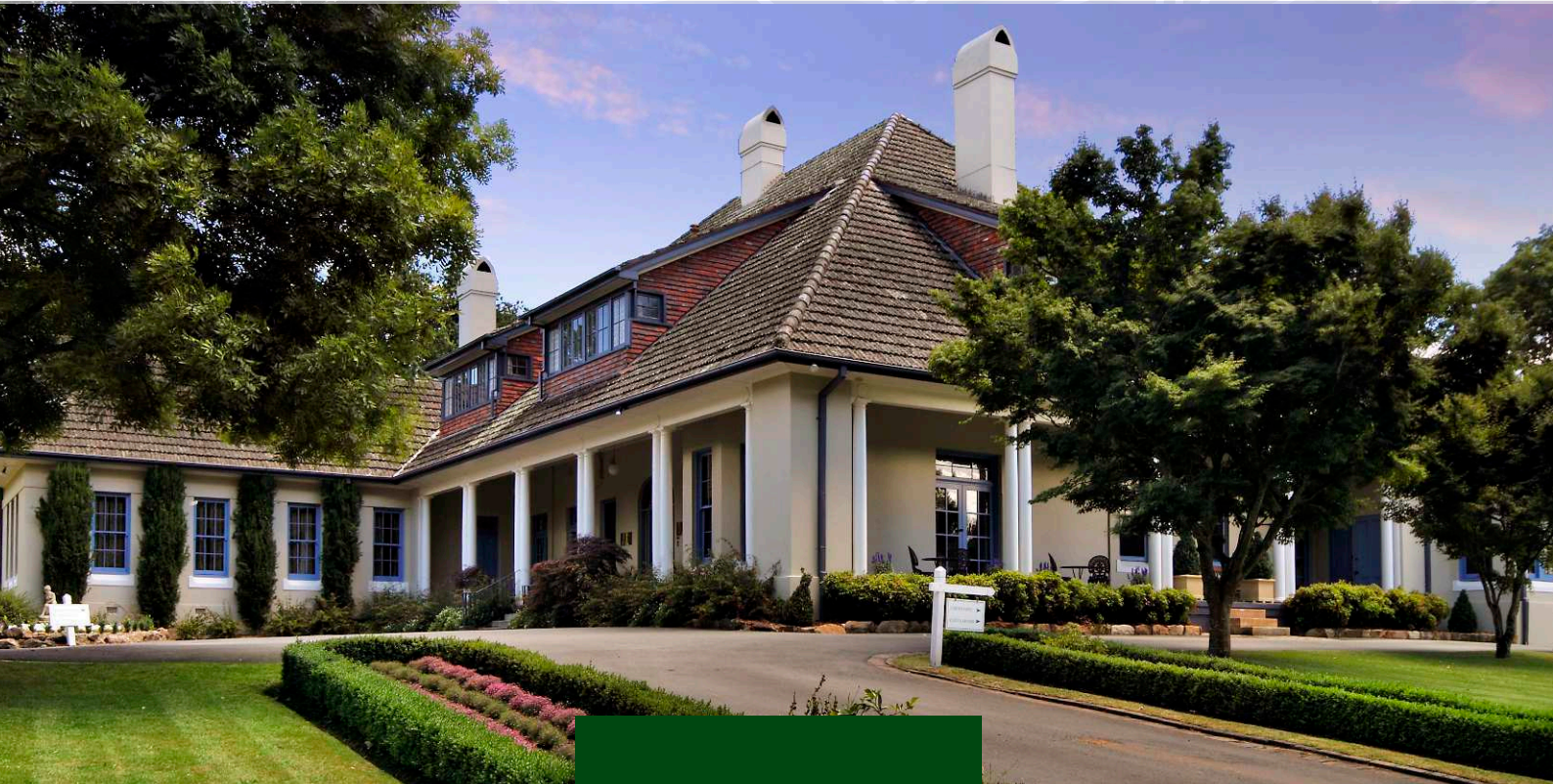


Make taste the highlight
of the agenda



PEPPERS
MANOR HOUSE
BANQUET
KIT

PEPPERS
MANOR HOUSE
SOUTHERN HIGHLANDS



Conference Packages

\$85* per person - Full Day Conference Package

\$75* per person - Half Day Conference Package

Craft your own conference experience

Alternate dining options

Packed take-away lunch

Conference upgrade options

Continuous tea & coffee station - \$7 per person

Fruit Platter - \$25 per platter

Ham and cheese croissant - \$8 per person

Bacon and egg roll, tomato chutney - \$12 per person

Homemade sausage rolls, bbq sauce - \$10 per person

To finish off the conferencing day

Dips, warm bread, dukkah and olives - \$12 per person

Grazing selection of sliced meats - \$18 per person

Cheese platter - \$18 per person



Set and alternate serve menu

2 Course - \$80* per person

3 Course - \$95* per person

Entrée

Tea smoked duck breast with fennel citrus salad and hazelnut dressing (DF, GF)

Home-made gnocchi with burnt butter, sage, hazelnut dressing and pecorino (V)

Watermelon & king prawn with daikon, sesame and ponzu (DF)

House smoked chicken breast with shredded paw paw, bean sprouts, roasted cashew and nam jim dressing (DF, GF)

Spinach ricotta ravioli with roast pumpkin puree, sage, nut butter and grana padano (V)

Vodka lime cured ocean trout with beetroot, cucumber, california roll, wasabi, basil and mayo (DF, GF)

Main

Roasted barramundi fillet with garlic thyme heirloom carrots, lemon scented spinach and salsa verde (DF, GF)

Pan-fried breast of chicken with paris mash, honey mustard seed sauce and crisp kumara shavings (GF)

Torchon prosciutto wrapped lamb with sweet potato puree and broccolini (DF, GF)

Charred beef tenderloin with herb potato hash, grilled asparagus and onion jus (DF, GF)

Cida braised pork belly with onion puree and smashed peas (DF, GF)

Sauteed breast of duck with chive potato rosti, broccolini, caramelised orange and ginger glaze (DF, GF)

Dessert

Vanilla panna cotta with soft vanilla cream, burnt caramel sauce, berries and biscotti (GF Option)

Chocolate brownie with berry compote and vanilla bean ice cream (GF Option)

Lemon meringue pie with macerated strawberries and creme fraiche

Pecan banana pie with English toffee, ice cream and caramel shard

Apple cinnamon crumble with coconut anglaise and vanilla bean ice cream

Tiramisu with sponge coffee mascarpone and chocolate sauce

Sides - \$8 per person, per side

Roast kipfler potatoes with garlic parsley butter (V)

Rocket parmesan and pear salad with lemon dressing (GF, V)

Seasonal greens with toasted almonds (GF, V)

Roasted seasonal vegetables (V)

GF = Gluten Free, V = Vegetarian, V+ = Vegan, DF = Dairy Free

Please note all efforts are made to ensure no cross contamination, however due to the shared product environment we are unable to guarantee this.

*Terms and conditions apply. Menus are inclusive of GST and may be subject to change.



Buffet selections

Minimum of 20 guests

BBQ buffet

\$75* per person

Freshly baked bread rolls

Seasonal salad bar

100g minute steaks, garlic rosemary and sautéed onion

Tandoori chicken skewers

Pork and fennel sausages

Baked young potatoes, sour cream and chives

Corn cob, smoked paprika and butter

Chef's selection dessert



Canapé menu

4 pieces - \$20* per person

6 pieces - \$28* per person

Cold canapé selections

Carrot, labneh and dukkha (GF, V, with V+ option)

Smoked trout, dill and creme fraiche crisp

Bruschetta with smashed minted peas and pecorino (V)

Sydney rock oysters, shallots and red wine vinegar (GF)

Balsamic roasted beets, deta and walnut tart (V, V+ option)

Peppered beef capaio, horseradish cream, sour dough crouton

Cured salmon, potato crisp with lemon creme (GF, DF option)

Hot canapé selections

Herb arancini with aioli (GF, DF, V+)

Polenta slice with spiced eggplant and tomato (GF, V)

Sweet corn fritters (V)

Potato and pork croquettes with caper mustard mayo (GF)

Open beef and mushroom pie with onion jam

Tempura prawns with sweet chilli sauce

Za'tar spiced lamb skewers with tzatziki (GF, DF option)

Veal and chorizo sausage rolls

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Beverage Packages

Minimum 20 guests required

Standard beverage package

2 hours - \$32* per person

3 hours - \$39* per person

4 hours - \$48* per person

Bancroft Bridge Brut Sparkling, Riverina, NSW
Bancroft Bridge Sauvignon Blanc, Riverina NSW
Bancroft Bridge Cabernet Merlot, South Eastern Australia
Carton Dry
Great Northern Super Crisp
Cascade Premium Light
Standard soft drinks and juices

Premium beverage package

This package showcases some of Australia and New Zealand's most popular wine regions and the wines for which they are famous.

2 hours - \$47* per person

3 hours - \$58* per person

4 hours - \$67* per person

Dunes & Greene Pinot Noir Chardonnay, Eden Valley, SA
TiaTara Sauvignon Blanc, Marlborough, NZ
Earthworks Shiraz, Barossa Valley, SA
Heineken
Peroni
Cascade Premium Light
Standard soft drinks and juices

Deluxe Southern Highlands package

This package showcases some of the fantastic wines coming from the local vineyards in the Southern Highlands.

2 hours - \$57* per person

3 hours - \$70* per person

4 hours - \$85* per person

Centennial Vineyards Pinot Noir Chardonnay NV, Southern Highlands, NSW
Artemis Sauvignon Blanc, Southern Highlands, NSW
Cherry Tree Hill Cabernet Merlot, Southern Highlands, NSW
Stone & Wood Pale Ale
Asahi Super Dry
Cascade Premium Light
Apple Thief Cider
Standard soft drinks and juices

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