

Local suppliers. Local produce.
A unique experience.



BANQUET
MENU

PEPPERS
MOONAH LINKS RESORT
MORNINGTON PENINSULA



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 (savory 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



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.

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.

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 crème 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



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



Canapés

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

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 brulee tarts
- Fresh seasonal fruit skewers (gf)

(gf) gluten free, (v) vegetarian

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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 fraiche 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



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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