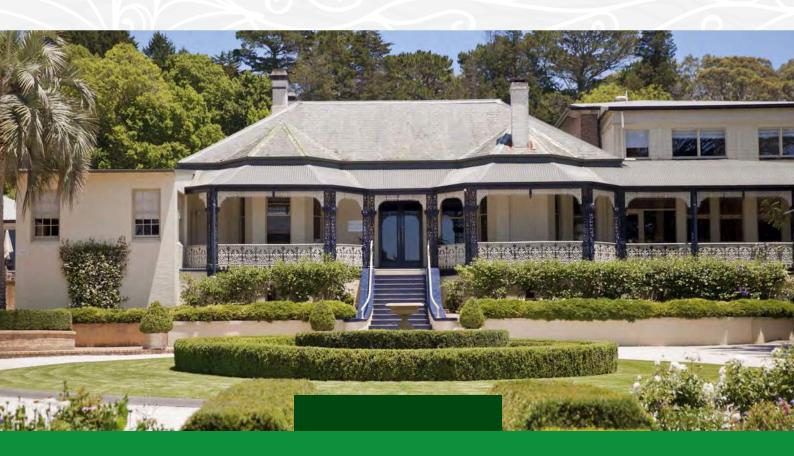
# Make taste the highlight of the agenda



PEPPERS
CRAIGIEBURN
BANQUET KIT





# Conference packages

\$80\* per person - Full Day Conference Package \$70\* per person - Half Day Conference Package

#### Craft your own conference experience

#### **Alternate lunch options**

Wrap, roll and focaccia light lunch

Packed take-away lunch

Picnic experience

#### **Conference upgrade options**

Continuous tea and coffee - \$7 per person

Hearty arrival including savoury and sweet croissants & breakfast scrolls - \$10 per person

Bowls of Iollies - \$2 per person

Trail mix - \$4 per person or \$10 per person all day

Mini sliced fruit platters for your conference table - \$4 per person

#### To finish off the conferencing day

Cheese and fruit boards or chef's selection of savoury canapés -\$15 per person Add a 1/2 Hour Standard Beverage Package for \$10 per person

After dinner 2 hour campfire experience - \$250

Add on marshmallows, hot chocolate and mulled wine - \$5 per person

<sup>\*</sup>Terms and conditions apply. Menus are inclusive of GST and may be subject to change.



## Set and alternate serve menu

2 Course - \$60\* per person 3 Course - \$75\* per person

#### **Entrée**

Ricotta, pea and leek tartlet with onion and fig marmalade, rocket and cress salad

Tunnel mushroom ragout with wilted baby spinach on crispy parmesan polenta cake

Smoked salmon, prawn and kipfler potato tian, tobiko roe and citrus gel

Carpaccio of beef, fried capers, anchovy mayonnaise, oven dried tomato and pickled garlic

Corn, zucchini and coriander soufflé with eschalot cream, edamame and pine nuts

#### Main

Slow cooked pork belly, braised cabbage and speck with cauliflower puree

Highlands beef fillet, rosemary roasted new potatoes, bacon wrapped beans and Merlot reduction

Thyme encrusted chicken breast, sweet potato pave, crushed peas, roast beetroot and fennel chutney

Crispy skin barramundi fillet with sumac, macadamia, quinoa and asparagus, sauce vierge

Eggplant, silver beet and roasted capsicum lasagne with tomato coulis

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#### Dessert

Crème patisserie and strawberry tartlet with whipped lemon ricotta

Coconut and kaffir lime bavarois with saffron, cardamom, honey syrup and pistachios

Dark chocolate Sachertorte, double thick cream and macerated Persian figs

Local and international cheese plate, quince paste, fruits and bacco

Chef's selection dessert sampling plate

#### Sides

\$7 per side

#### To finish the dining experience

Freshly brewed Nespresso coffee and Aurora tea with chef's selection of petit fours - \$6 per person



# Shared platter experience

2 Course - \$65\* per person 3 Course - \$80\* per person

Recommended for groups between 5 and 25 guests.

#### Entrée

Mezze platter of locally sourced produce including flat bread, olives, feta, cured ham, labneth and hommus OR

Chef's tasting platter of the day

#### Main

2 main selections from the Hickory's a la carte menu (chef's seasonal selection) Sides include seasonal salad and vegetables

#### Dessert

Dessert tasting platter - chef's seasonal selection

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## Buffet selections

Minimum of 20 guests.

#### Create your own buffet menu

\$70\* per person

Antipasto, dips and assorted baked breads.

Selection of 3 salads dishes

Selection of 3 hot food dishes

Selection of 2 vegetable dishes

Chef's selection of desserts accompanied with whipped cream and berry coulis

Seasonal sliced fruit platter served with local and imported cheese Selection of Nespresso coffee and Aurora tea selection

#### Salad selections

Please select 3 items.

Caesar salad with grana padano, boiled egg and anchovy dressing Tomato and mozzarella salad with toasted sourdough and basil Oven roasted beetroot with baby fennel, goats cheese and almond Chat potato with mayonnaise, wholegrain mustard and chives

Wild rocket with pear, shaved parmesan and aged balsamic glaze
Roast pumpkin with baby spinach and pine nuts
Thai noodle salad with coriander, chilli and ginger
Graph salad with marinated fata

Greek salad with marinated feta

Traditional garden salad

Asian slaw and house made dukkah vinaigrette

#### **Hot food selection**

Please select 3 items.

#### Seafood

Baked salmon with tomato and shallot dressing
Pan-fried barramundi with salsa verde
Salt and pepper squid with ginger, red peppers and shallots
Thai red fish curry with vegetables and saffron rice

#### Chicken

Oven roasted chicken breast with sage and onion beurre noir Grilled chicken, braised baby onions, mushrooms and bacon Chicken thigh with a mushroom, oregano and white wine cream sauce Chicken saltimbocca, tomato sugo and marsala sauce Thai green chicken curry, vegetables and jasmine rice

#### Lamb

Roast lamb with rosemary and garlic confit

Lamb curry with rice and mango chutney

Braised lamb stew with root vegetables

Tuscan marinated lamb skewers with spicy couscous and mint yoghurt

Slow cooked Moroccan spiced lamb shoulder

#### Pork

Roast pork with apple and sage compote Braised pork cooked in cider with carrots and garden peas Barbecue pork with sautéed bok choy in oyster sauce

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## Buffet selections

Minimum of 20 guests.

#### Hot food selection - continued

#### Vegetarian

Fettuccini pasta with mushrooms, chilli, coriander and grana padano Vegetable lasagne

Fried rice with mixed vegetables

Asparagus, pea, spinach and broad bean risotto

Eggplant parmigiana

#### Beef

Roast beef with caramelised shallots and red wine jus
Braised beef in red wine with mushroom ragout
Beef Stroganoff with rice pilaf
Beef stir fried with ginger and shallots with broccoli, served with rice
Mongolian beef with noodles

#### Vegetable dishes

Please select 2 items.

Rosemary roasted potatoes

Stir fried Asian greens with ginger and oyster sauce Steamed broccolini and snow peas with almond butter

Mixed salad with balsamic and wholegrain mustard dressing

#### **Sweet finish**

Chef's selection of desserts accompanied with whipped cream and berry coulis

Seasonal sliced fruit platter with local and imported cheese Selection of Nespresso coffee and Aurora tea selection

#### **Casual BBQ Buffet**

\$45\* per person

Freshly baked bread rolls

Seasonal salads

Rib eye steaks, gourmet sausages and chicken satay skewers Baked jacket potatoes with sour cream and chives

Buttered corn on the cob

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## Canapé menu

1/2 hour package - 4 options - \$16\* per person 1 hour package - 6 options - \$24\* per person 2 hour package - 8 options - \$32\* per person Substantial canapés - \$8\* each, per person Dessert canapés - \$3\* each, per person

#### Cold canapé selections

Rare beef tartar, truffled mayo on crostini

Gazpacho and goats cheese shooter

Chickpea falafel with house made dukkah hummus

Balsamic tomato and pesto tartlet

Chicken, leek and pistachio terrine with beetroot relish

Pacific oyster with raspberry and shallot vinaigrette

#### Hot canapé selections

Deep fried asparagus cigars with saffron aioli

Sesame and nori tempura prawn skewer, sweet soy and lime dipping sauce

Harissa chicken bites with yoghurt and cumin dip

Mushroom, feta and thyme risotto balls with chive crème fraîche

Pork, shiitake and shallot dumpling with wasabi mayo

Beef kibbeh skewers with tomato and rosemary sauce

#### Substantial canapé selections

Turkish bread pizzettas with chef's choice of topping

Noodle box with risotto, shaved parmesan and gremolata

Chef's curry of the day with saffron rice

Tempura battered flathead fillet with chips and tartare sauce

#### Sweet canapé selections

Macadamia, caramel and dark chocolate tartlet

Almond and vanilla panna cotta with raspberry compote

Orange, almond and chia seed frangipan with lemon cream

White chocolate and pistachio dipped strawberry

Mini Eton mess

Fruit tartlet with crème patisserie

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## Beverage packages

#### **Standard Beverage Package**

 $2 \text{ hours - } \$30^* \text{ per person}$   $3 \text{ hours - } \$37^* \text{ per person}$ 

4 hours - \$47\* per person

#### **Premium Beverage Package**

2 hours - \$38\* per person

3 hours - \$45\* per person

4 hours - \$55\* per person

#### **Local Beverage Package**

2 hours - \$48\* per person

3 hours - \$55\* per person

4 hours - \$65\* per person

Mortar & Pestle Sparkling Brut

Mortar & Pestle Semillon Sauvignon Blanc

Mortar & Pestle Cabernet Merlot

Carlton Dry, Pure Blonde and James Boags

Premium Light

Standard soft drinks and juices

Redbank 'Emily' Sparkling Brut

30 Mile Sauvignon Blanc OR 30 Mile Chardonnay

30 Mile Shiraz OR 30 Mile Cabernet Sauvignon

Crown Lager, James Boags Premium and James

Boags Premium Light

Standard soft drinks and juices

Cherry Tree Hill Sparkling White and Cherry Tree Hill Sparkling Rosé

OR Sparkling Red

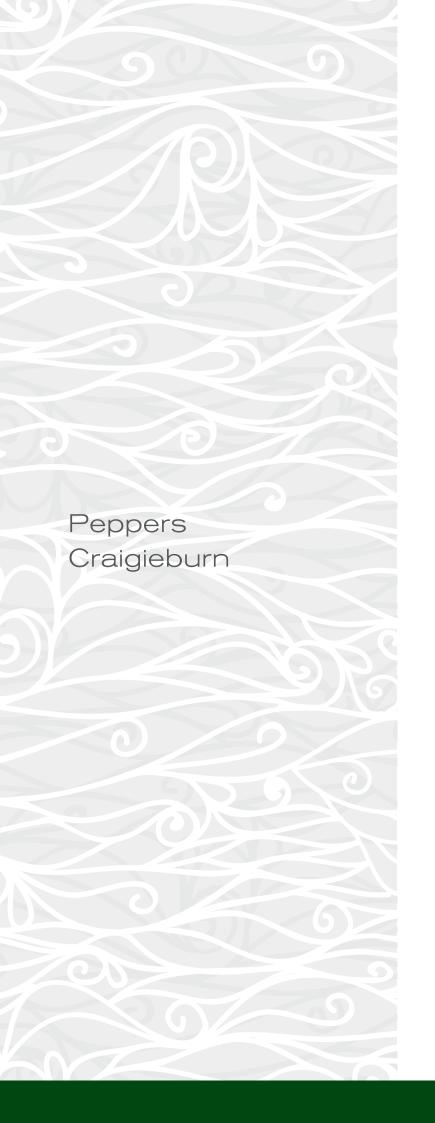
 ${\it Cherry Tree \ Sauvignon \ Blanc \ and \ Cherry \ Tree \ Hill \ Riesling}$ 

Cherry Tree Hill Cabernet Merlot

Pigs Fly Pale Ale, Pigs Fly Pilsener and James Boags Premium Light

Standard soft drinks and juices

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