



Conference & Events Group Menus

PEPPERS

MARYSVILLE

GROUP DINNER MENU OPTIONS MINIMUM 20 GUESTS

The following items can be added to any group menu:

- Cheese platter – from \$12 per person
- Charcuterie platter – from \$10 per person
- Pre-dinner canapés – from \$15 per person
- Ice-cream station – from \$8 per person
- Birthday Cake – from \$70 / cake
- Fresh Flowers Decorations / Centre pieces
- DJ or Live Band
- Photographer / Videographer
- Wine Tasting
- Whisky / Gin / Rum Tasting
- Make Your Own Cocktail



PRE-DINNER CANAPÉS

minimum serve 3 canapes per person

Cold options – \$6.50 per item

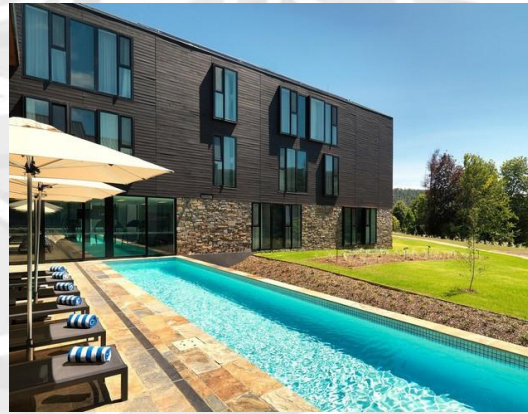
- Chicken Liver Pate on Turkish Bread with Orange Marmalade
- Mushroom & Blue Cheese Bruschetta
- Cherry Tomatoes with Bocconcini & Basil Skewer
- Compresses Watermelon with Pistachio & Goat Cheese
- Local Smoked Trout Pate on Blinis

Hot options – \$8 per item

- Tomato & Basil Arancini with Relish
- Spices Lamb Kofta with Mint Yoghurt
- Hoisin Glaze Pork Belly
- Seared Scallop with Chili, Lime Dressing
- Garlic Prawns Skewer with Chipotle Sauce
- Beef Wellington
- Chargrill Chorizo with Pickle Cucumber
- Manchurian or Tandoori Chicken Lollipops

Substantial – \$9.50 per item

- Bao with BBQ Pulled Pork & Apple Slaw
- Thai Beef Salad with Crispy Noodles
- Vegetable Risotto
- Chicken Tikka Sliders
- Teriyaki Glaze Kingfish Asian Noodles



CANAPÉS DINNER MENU - \$49 per person

(Add chef's selection of desserts for \$15 per person)

Cold options – please choose 2

- Chicken Liver Pate on Turkish Bread with Orange Marmalade
- Mushroom & Blue Cheese Bruschetta
- Cherry Tomatoes with Bocconcini & Basil Skewer
- Compresses Watermelon with Pistachio & Goat Cheese
- Local Smoked Trout Pate on Blinis

Hot options – please choose 3

- Tomato & Basil Arancini with Relish
- Spices Lamb Kofta with Mint Yoghurt
- Hoisin Glaze Pork Belly
- Seared Scallop with Chilli, Lime Dressing
- Garlic Prawns Skewer with Chipotle Sauce
- Beef Wellington
- Chargrill Chorizo with Pickle Cucumber
- Manchurian or Tandoori Chicken Lollipops

Substantial – please choose 3

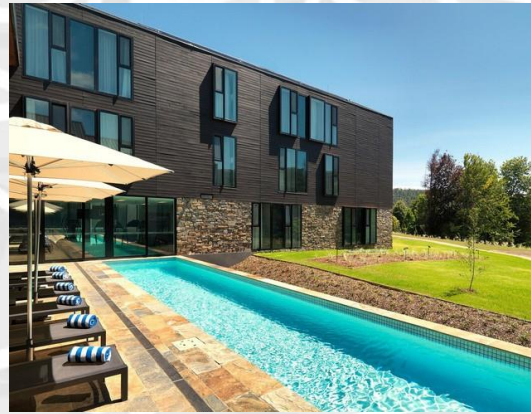
- Bao with BBQ Pulled Pork & Apple Slaw
- Thai Beef Salad with Crispy Noodles
- Vegetable Risotto
- Chicken Tikka Sliders
- Teriyaki Glaze Kingfish Asian Noodles

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PEPPERS
MARYSVILLE



BBQ MENU - \$65 per person

Salads

- Gourmet Potato Salad with Chives & Wholegrain Mustard Aioli & Rocket Leaves
- Spinach, Romaine, Roasted Peppers, Artichokes Hearts, Feta & Balsamic Vinaigrette

Hot food

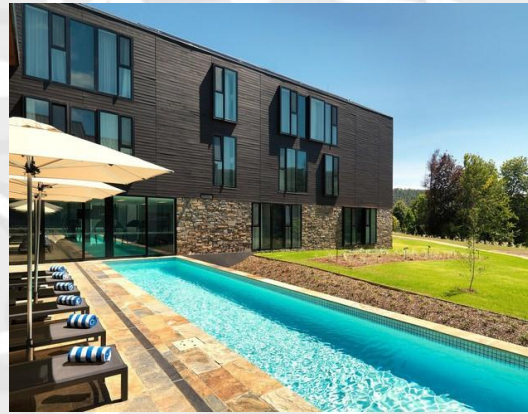
- BBQ Steaks Marinated in Red Wine, Garlic & Thyme
- Lime & Chilli Chicken Thighs Marinated in Kaffir Lime, Mild Chilli's, Garlic & Fresh Coriander
- Chargrilled Local Buxton Trout with Lemon Pepper Vinaigrette
- Lamb & Rosemary Sausages
- Chargrilled Mixed Vegetables
- Corn Cobs with Fresh Thyme & Sweet Paprika Butter

Desserts – choice of 2

- Pavlova with Berry Compote & Mango Coulis
- Apple & Berry Crumble with Cream Anglaise
- Fruit salad

Condiments

- BBQ Sauce
- Tomato Sauce
- Mustard
- Selection of Breads



COMMUNAL DINING

2 courses \$75 per person

3 courses \$85 per person

Entrées to share

- Charcuterie Board
- Pastrami & Salami, Chicken Pate, Honey Cured Ham, Smoked Buxton Trout Pate,
- Chargrilled Vegetable, Capers, Sundried Tomatoes with Toasted Bread, Dukkha & Balsamic Glaze

Mains to share

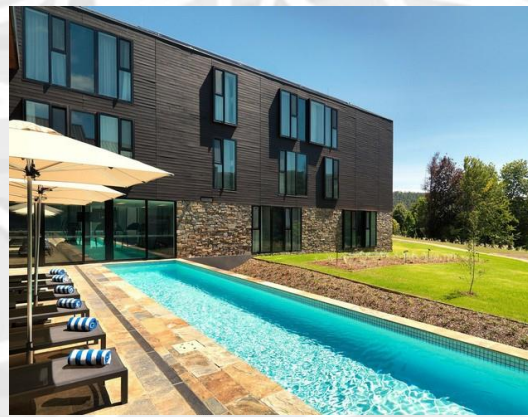
- Herb & Garlic Marinated Braised Lamb Leg Served with Confit Garlic Jus
- Chargrilled Chicken Supreme with Creamy Mushroom Sauce
- Farm House Risotto with Butter Mushroom, Leeks, Baby Spinach with Parmesan Cheese & a Drizzle of Truffle Oil

Sides

- Confit Duck Fat Roast Potatoes with Thyme Garlic
- Steamed Garden Greens & Root Vegetables with Sautéed Shallots & Crispy Bacon
- Garden Salad with House Made Dressing

Desserts to share – choose 2

- A Selection of Local Cheeses, House Dried Fruit, Relish, Crackers & Fresh Fruit
- Warm Chocolate Brownie with Cream Anglaise
- Apple Strudel with Crème Anglaise
- Chocolate Parfait with Berry Coulis & Chocolate Sauce



YARRA VALLEY ON A PLATE - \$95 per person

From the Earth

- Vegetable Station with Root Vegetable Chips
- Tempura Vegetables
- Confit Dutch Carrot with Orange & Honey Glaze
- Mushroom Bruschetta
- Pumpkin & Spinach Arancini Balls Finished with Shaved Parmesan Cheese
- Tomato & Basil Gazpacho

From the Sea

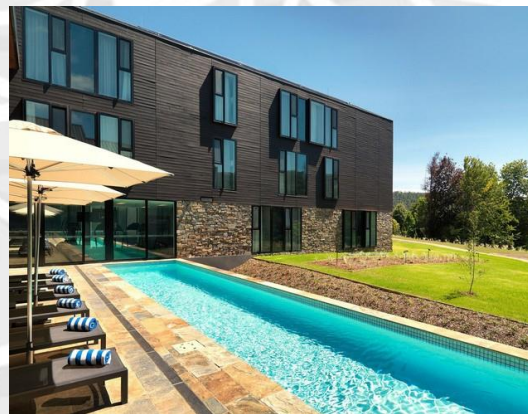
- Mini Trout Salad
- Steamed King Prawns with Cocktail Sauce
- Grilled Scallops with Mango Salsa
- Sea Food Paella Station (Vegetable Paella Optional)
- Wood Fire Baked Trout in a Lemon Vinaigrette

From the Paddock (live carving station)

- Slow Roasted Lamb
- Oven Baked Lemon & Lime Roasted Chicken
- Mustard Crushed Cube Roll Steak

Dessert

- Tiramisu
- Chocolate or Strawberry Mousse
- Poached Pear with Orange Glaze
- Fresh Fruit Salad
- Apple Fritters, Dusted with Sugar & Cinnamon, Crème Anglaise
- Lemon & Ginger Panna Cotta



GALA DINNER MENU – served alternate drop

2 Courses \$75 person / 3 Courses \$95 per person / 4 Courses \$110 per person

Please select two items from each course (4 entrées for 4 courses)

Entrées

- Buxton Trout Pate with Baked Lemon Dill Crostini & Watercress
- Seasonal Soup with Toasted Garlic Bread
- Spiced Lamb Backstrap with Butternut Puree, Roasted Baby Beetroot, Olives, Feta Cheese Crumble, Macadamia Nuts & Balsamic Glaze
- Crispy Skin of Pork Belly with Parsnip & Cauliflower Puree, Charred Chorizo & Micro Herbs
- Seared Scallops with Pea Puree, Toasted Sourdough, Crispy Prosciutto, Confit Cherry Tomatoes & Herb Oil
- Homemade Falafel with Tomato & Capsicum Relish, Pickled Radish & Micro Herbs
- Beetroot Cured Salmon Fillet w/ Sour Cream, Fried Capers, Herb & Garlic Croutons & Baby Rocket Salad
- Soft Polenta Cake with Sautéed Mushroom, Spinach Veloute & Fried Kale

Mains

- Braised Beef Cheek with Truffle Mash & Baby Carrot Jus
- Chargrilled Chicken Supreme with Potato Gratin, Green & Creamy Concasse Garlic Sauce
- Moroccan Spiced Lamb Rump with Potato Fondant, Confit Leeks, Dutch Carrots & Mint Jus
- Chargrilled Eye Fillet with Harissa Potatoes, Broccoli & Red Wine Jus
- Potato Gnocchi with Baby Spinach, Mushroom, Roasted Peppers, Pine Nuts, Truffle Oil & Parmesan Crisps
- Crispy Skin salmon with Market Green, Confit Potatoes, Soya & Ginger Glaze & Pickled Red Onion
- Confit Duck Legs with Sweet Potato Puree, Baby Carrot & Onion in Orange Honey Glaze
- Sesame Crusted Tuna Loin with Baby Carrot, Zucchini, Confit Tomatoes, Peas & Roasted Garlic Puree

Desserts

- Coconut Panna Cotta with Passion Fruit, Meringue & Seasonal Fruit
- Sticky Date Pudding with Caramel Toffee Sauce & Vanilla Ice Cream
- Chocolate & Walnut Brownie with Chocolate Sauce & Pistachio Ice Cream
- Baked Cheesecake with Mango Coulis & Strawberry Ice Cream
- Apple Strudel with Butterscotch Sauce & Vanilla Ice Cream
- Yarra Valley White Chocolate & Strawberry Parfait with Chocolate Sauce & Pistachio Ice Cream