



PEPPERS

NOOSA RESORT & VILLAS
SUNSHINE COAST

Conference & Events Banquet Kit



Welcome to Noosa!

Welcome to the lush and serene rainforest eco-system of the UNESCO-designated Noosa Biosphere, an inspiring setting for your next event on Queensland's picturesque Sunshine Coast.

Nestled in this internationally protected area lies Peppers Noosa Resort & Villas, one of the largest conference and event facilities in the region. The resort is tranquil, yet only moments from the world class shopping and culinary hub of Hastings Street and Noosa's stunning main beach, Laguna Bay.

Peppers Noosa Resort & Villas is spacious and naturally designed to celebrate the sub-tropical environment, with views to both ocean and rainforest, yet the setting is intimate and friendly in distinct Peppers style. Choose from a range of recently refurbished flexible event spaces that can host up to 1000 guests cocktail style. Delectable menus, the latest multi-media technology including a complete event staging solution, styling, set design and hybrid digital event services, along with the highest level of guest service will ensure every event is seamless. Inspire creativity and focus in the rainforest, let our creative and experienced Peppers planners introduce you to the possibilities.

Embrace a quintessential dining experience in enchanting surrounds in Park & Cove, your Sunny Coastal Kitchen.

Hidden in a private nook of the headland with a menu as even-changing as the seasons and serving a consistently rich quality as sure as the sea, we invite you to celebrate the abundance of our Sunshine Coast home. Park & Cove is one of the best breakfast, lunch and dinner experiences in Noosa.

Chef Andrew Wilcox heads up the kitchen at Park & Cove as Executive Chef. Andy is a third generation local of Noosa, and has created a menu that showcases seasonal, locally-sourced produce.

Park & Cove's chic open-plan design offers a spacious bar area and multiple dining spaces to effortlessly cater for any occasion, whether out and about for sprightly pre-dinner drinks, unwinding over a casual family dinner.

A plate is so much more than a meal - it is fond memories, laughter, an experience shared.

(07) 5455 2209

Parkandcove.events@peppers.com.au

Park & Cove

PEPPERS
NOOSA RESORT & VILLAS
SUNSHINE COAST



Delegate Packages

**Events of 20 delegates or less may incur an additional venue hire fee, please enquire with our events team for details.*

**All package rates are exclusive of audio visual hire. State of the art audio visual facilities have been installed in all conference spaces and can be hired independently through Pepper's preferred audio visual supplier. Details of equipment and rates are available upon request.*

FULL DAY	From \$95.00
HALF DAY	From \$85.00

Inclusions:

- WiFi
- Morning and/or afternoon tea, with barista coffee
- Your choice of hot and cold buffet lunch (minimum numbers apply)
- Soft drinks and juices with lunch
- Seasonal fruit
- Tabletop snacks
- Filtered water jugs
- Notepads and pens
- Digital signage
- e-Concierge call system via in-room iPad

Optional Extras:

- Continuous tea and coffee
- Morning After Upgrade
- Superfood Station
- Indulgence Afternoon Tea
- Pancake Station
- Cheese and Wine
- Boozy Hot Chocolate and Brownies
- Espresso Martini

PEPPERS
 NOOSA RESORT & VILLAS
 SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024
 Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
 Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
 Low Dairy - LD
 Vegetarian: - V



Breakfast

RESTAURANT	\$36.00
BUFFET BREAKFAST <i>*Served daily from 7:00am-10:00am</i>	

Kick start your morning right with our famous Buffet Breakfast. Includes fruit juices, tea and coffee, smoothies, fruits, yoghurt, muesli, cereals, pancakes, breads, pastries, grilled tomatoes, sausages, hash browns and traditional bacon and eggs.

PEPPERS HOT PLATED BREAKFAST <i>*Minimum of 20 guests or services charge will apply</i>	\$39.00
--	---------

Please choose one of the following:-

SMASHED AVOCADO (V)
 Little White Goats Fetta, Noosa Reds cherry tomato, dill, mint, red onion jam

GOAT'S CHEESE BAKED FIELD MUSHROOM (LD V)
 Semi-dried tomato tapenade, basil rocket pesto and forage farms poached egg

NZ ORA KING SALMON
 NZ Salmon caviar, Forage Farm eggs benedict

LITTLE HASTINGS BREAKFAST
 bacon, Forage Farm poached eggs, spinach and Lust for Crust sourdough

BREAKFAST BOWL
 Roasted pumpkin, cherry tomato, sauerkraut, quinoa, beetroot hummus, poached eggs (V)

Each plated breakfast inclusive of:-

CHILLED ORANGE JUICE
 SLICED SEASONAL FRUIT, Queensland sourced (V)
 FROM THE BAKERY
 Fruit muffins, Danish, croissants, pizza scrolls
 TEA, COFFEE AND HERBAL BLENDS

PEPPERS
 NOOSA RESORT & VILLAS
 SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024
 Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
 Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
 Low Dairy - LD
 Vegetarian: - V



Breakfast

COCKTAIL-STYLE BREAKFAST

\$39.00

**Minimum of 20 guests or services charge will apply*

Includes:

- INDIVIDUAL YOGHURTS (V)
with dried fruits, compotes and local honey
- INDIVIDUAL COCONUT CHIA POTS (LG LD V)
- FRESHLY BAKED DANISH PASTRIES (V)
- SEASONAL FRUIT KEBABS (LD V)
with passion fruit sauce
- MINI WAFFLES
With Nutella, almonds and strawberries
- MINI BAGELS
with smoked salmon, cream cheese, caper berry and dill
- TOASTED CROISSANT
with local bacon and Forage Farm fried egg
- FRESH FRUIT SMOOTHIE (LG LD V)
- Selection of teas, filter coffee and house made fresh juices

BREAKFAST 'TO GO'

\$28.00

**24 hours' notice required*

- GRANOLA BAR (LD V)
- SEASONAL FRUIT SALAD (LG LD V)
- BAKED SCROLL or DANISH (V)
- CHILLED JUICE or ICED COFFEE
- LOCAL NUTS

Please choose one of the following:-

- SMOKED NZ ORA KING SALMON
Dill cream cheese, caper berries and watercress bagel
- TOASTED CROISSANT
With local ham, Swiss cheese, Noosa Reds vine-ripened tomato
- PUMPKIN FRITTATA (LG V)
Goats cheese, sweet potato, roasted capsicum, spinach
- BAKERY ROLL
Bacon, egg, BBQ sauce, hash brown

PEPPERS
NOOSA RESORT & VILLAS
SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024.
Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
Low Dairy - LD
Vegetarian: - V



Coffee Break Menu

MORNING AND AFTERNOON TEA

\$19.00

**Minimum of 10 guests or services charge will apply*

Selection of teas and barista coffee, served with the following:

- Chef's choice of one savoury item
- Chef's choice of one sweet item
- Market-style whole fruits

Please note the below are sample menu items only, and the selection served each day is chef's choice:

- Handmade Nutella & flaked almond croissants (V)
 - Limoncello meringue pie
 - Buderim Ginger Beer scones with vanilla cream, wild berry jam
 - Homemade sweet and savoury Danish
 - Chia pods with goji berries and coconut (LG LD V)
 - House made protein balls (LG LD V)
 - Seasonal fresh fruit and spirulina smoothies (LG D)
 - Eastwell Farms oyster mushroom and spinach tart
- Gluten and dairy free options available, prior notice is required.*

PEPPERS
NOOSA RESORT & VILLAS
SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024.
Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
Low Dairy - LD
Vegetarian: - V



Enhancements

**Minimum of 15 guests or services charge will apply*

**Service duration is a maximum of 30 minutes.*

MORNING AFTER Berocca Red Bull BBQ Bacon and egg rolls (LD) Watermelon, mint juice (LG LD V) Cucumber, pineapple, lemongrass juice (LG LD V)	\$20.00
SUPERFOOD STATION Fresh berry bowls with Coyo yoghurt (GF V) Chia pods with goji and apple compote (LG LD V) House made granola bars (DF V) Superfood dark chocolate bark (GF V) Fresh kale, orange and beetroot juice (LG LD V) Trail fruit and local nut mix (LG LD V)	\$18.00
PANCAKE STATION Flavoured sweet and savoury pancakes with condiments and toppings	\$17.00
WAFFLE STATION Belgian waffles, sweet and savoury condiments and toppings	\$17.00
BANANA BREAD STATION House made banana bread, sweet and savoury condiments and toppings	\$17.00
ESPRESSO MARTINI <i>*Maximum of 20 guests or services charge will apply</i> Indulge and relax with our signature Espresso Martini	\$24.00
CHEESE and WINE <i>*Minimum of 10 guests or services charge will apply</i> Farewell your delegates with a glass of wine and a sample of three delicious local cheeses served with crackers, nuts and dried fruits	\$19.00
COCKTAIL MASTERCLASS <i>*minimum of 10 and maximum of 25 guests</i> Have fun, relax, and learn the art of cocktail making with our creative team. Includes a 30-minute session of mixology, along with a selection of savoury bar snacks.	\$30.00
SPA THERAPY – “MASSAGE BAR” Enhance your Conference Breaks with Seated Chair Massages provided by our onsite Spa Therapists, which will help your delegates feel relaxed and energised for their next meeting session. Rates start from \$120 per therapist per hour, minimum 2 therapists per session and up to 5 therapists per session for large groups. Please contact manager@stephaniesoceanspa.com.au for further details.	



Lunch Buffet

**Minimum of 20 guests or services charge will apply*

**All lunch options served with seasonal fresh fruit platter, fruit juice and soft drinks.*

Should you let the chef choose your lunch, a discount of \$3 per person will be applied to your final invoice.

SUNRISE SANDWICH BAR \$44.00

**Included in your delegate package*

Chef's assorted sandwiches freshly baked artisan bread:

Sliced Piggy in the Middle Salami, Maleny cheese, tomato chutney, black garlic aioli

Free Range Ham off the bone, vintage Kenilworth cheddar, sliced Noosa Reds tomato and rocket hummus, carrot, cucumber, pumpkin, spinach, alfalfa sprouts)

House green salad (LG V)

Classic Caesar salad

Chef's selection of mini desserts

Sunshine Coast hinterland cheese board with crackers and dried fruits

PEREGIAN FARMER'S DELI \$44.00

**Included in your delegate package*

Chilled selection of local cured and smoked meats from Forage Farms and Piggy in the Middle (LG LD)

Forage Farms whole cajun roasted chicken stuffed with lemon grass and thyme (LG LD)

Large baked pumpkin, spinach, and fetta tart (V)

Sweet potato, kale, broccoli, dill and egg frittata (LG V)

Sunshine Coast cheese board with crackers and dried fruits

Seeded mustard chat potato and Parmesan salad (LG LD)

Creamy Asian wombok slaw (LG LD)

Artisan bread basket

Mustards, CC's pickles and chutneys

Apple and raisin Lindols macadamia crumble (LG)

SUNSHINE SUPERFOOD SHACK \$44.00

**Included in your delegate package*

Peri Peri chicken thigh, spring onion, brown rice (LG LD)

Herb crushed knobby snapper fillet with pak choy & beans (LG LD)

Satay beef stir fry, hokkien noodles, peanuts (LD)

Superfood cauliflower bake, Parmesan and crispy kale (LG)

Oven-roasted thyme and tomato salad with fetta (LG)

Seasonal steamed vegetables, mole verde (LG V)

Grated beetroot, goats cheese and walnut salad (LG)

Chia seed pudding, raspberry coulis, mint

TEA TREE SAFARI \$44.00

**Included in your delegate package*

'Indian Pot' beef curry (LG LD)

Tandoori coconut chicken curry (LG LD)

Thai pumpkin and broccoli curry (LG LD V)

Scented rice (LG LD V)

Thai style noodle beef salad (LG LD)

Cucumber, cherry tomato salad (LG LD V)

Poppadom's, mango chutney and Indian pickles, riata (LD V)

Magaz Indian fudge with berries

PEPPERS
NOOSA RESORT & VILLAS
SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.

Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
Low Dairy - LD
Vegetarian: - V



Lunch Buffet cont/d.

<p>HASTINGS STREET BBQ <i>*A surcharge of \$5.00 per person will apply if included in your delegate package</i> Spiced chicken strips marinated in garlic and rosemary (LG LD) Apricot glazed roasted pork shoulder Szechuan pepper and lime calamari (LG LD) Roasted herb chat potatoes (LG LD) Buttered corn on the cob (LG V) Garden salad with mango dressing (LG V) Pear, Parmesan, and walnut salad with orange dressing (LD V) Cooloola Berries pavlova with lavender cream Sunshine Coast cheese board with crackers and dried fruits</p>	<p>\$49.00</p>
<p>MEDITERRANEAN MEZZE <i>*A surcharge of \$5.00 per person will apply if included in your delegate package</i> Braised beef and spinach lasagne Roasted chicken, broccoli, basil peperonata sauce (LG LD) Zucchini, pea and mushroom risotto with Parmesan and mint (V) Roasted Noosa Reds tomatoes, red onion, basil and fetta penne pasta (V) Marinated Coolmunda olives, dips and breads (LD V) Assorted dinner rolls Italian simple salad of tomatoes, mozzarella, basil and croutons (LD V) Olive, fetta and avocado salad (LG LD V) Lindols macadamia tiramisu</p>	<p>\$49.00</p>
<p>MARCUS BEACH MAD MEX <i>*A surcharge of \$5.00 per person will apply if included in your delegate package</i> Slow cooked pulled beef in tomato (LG LD) Grilled peri peri chicken tenders (LG LD) Hard taco shells Tortilla wraps Cajun-spiced brown rice (LG LD) House made guacamole (LG LD V) Mild tomato salsa (LG LD V) Condiments: Mexican shredded cheese, lettuce, tomato, onion, sour cream, jalapenos and blackened corn Mexican corn salad (LG LD V) Dip-your-own cinnamon sugar churros with warm chocolate, nuts and condiments</p>	<p>\$49.00</p>
<p>NOOSA ECO WARRIOR (PLANT BASED) <i>*A surcharge of \$5.00 per person will apply if included in your delegate package</i> Chickpea, mung bean, and green lentil curry with black wild rice and coriander Herb-roasted roma tomato, penne pesto pasta Steamed broccoli, green beans almonds and cranberries Roasted miso pumpkin and herb sweet potato Falafel, cucumber dukkha and hummus dressing Oyster mushroom, soba noodles, with sunflower sprouts Brussel sprouts, walnuts, kale and purple cabbage Coconut yoghurt, fresh Cooloola strawberries Sliced fruit platter <i>*Should you choose this lunch option, we will make a \$2pp donation to Noosa Landcare.</i></p>	<p>\$49.00</p>



Lunch Buffet cont/d.

**Minimum of 20 guests or services charge will apply*

LOCAL POKE BOWL (Can also be supplied as a 'to-go' option) \$49.00
**A surcharge of \$5.00 per person will apply if included in your delegate package*

NZ Ora Smoked King Salmon
 Cape Grim teriyaki beef strips
 Hand made tofu, sesame seasoning (V)
 Edamame beans (LG LD V)
 Pickled vegetables (LG LD V)
 Brown rice (LG LD V)
 Pickled ginger (LG LD V)
 Wakame (LG LD V)
 Crispy fried onion flakes (LG LD V)
 Cucumber (LG LD V)
 Steamed broccoli (LG LD V)
 Radish (LG LD V)
 Coriander, mint, alfalfa sprouts (LG LD V)

PICNIC COVE TO-GO \$49.00

**Included in your delegate package*
 Large bakery roll with Piggy in the Middle ham off the bone, hummus, Noosa Reds tomato, spinach, cheddar cheese
 Seasonal whole fruit piece (V)
 Chia Pudding with raspberry coulis (V)
 Pesto pasta salad (LD V)
 Red Rock Deli chips (LD V)
 Chef's choice sweet treat
 Marinated olives
 Hummus and crackers
 Bottled fruit juice or mineral water
**all supplied in brown paper bag with eco cutlery and refresher towel.*

JUICE BAR ENHANCEMENT \$12.00

**Service duration is a maximum of 30 minutes.*
 A selection of wholesome beverages in order to provide more vitality and energy to your body.
 Each blend packs a punch of revitalizing goodness. Enjoy fresh, hydrating tonics during your event.
 They are as good to you, as they are delightful!

Watermelon, mint, pineapple juice (V)
 Cucumber, ginger, lime juice (V)
 Strawberry, banana, goji berries, coconut milk (V)
 Mango, frozen blueberries, almond milk (V)

OYSTER BAR ENHANCEMENT \$16.50
 Freshly shucked oysters on ice (4 per person), with assorted condiments

PEPPERS
 NOOSA RESORT & VILLAS
 SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024.
 Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
 Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
 Low Dairy - LD
 Vegetarian: - V



Cocktail Services by The Bartenders

The Bartenders consist of a team of passionate cocktail specialists, whose knowledge mixed with passion for exceeding expectations will create a party atmosphere at your event, serving a range of cocktails, beer, wine and non-alcoholic drinks.

COCKTAIL PACKAGE - TWO HOUR SERVICE

Inclusions:

Cocktail Bartender(s)
All cocktail supplies, including alcohol
Popup cocktail bar
Glassware, and premium cocktail ice

Optional extras:

Hourly extension available
Additional cocktail \$15.00pp

Minimum spend \$1,650. Can comfortably cater for up to 500 guests.

2 Cocktails per person \$65.00
3 Cocktails per person \$80.00

COCKTAIL MASTERCLASS

Inclusions:

Two hour interactive masterclass
Cocktail Bartender(s)
All cocktail supplies, including alcohol
Popup cocktail bar
Glassware, and premium cocktail ice

Optional extras:

Cocktail package to follow on after Cocktail Masterclass
Extension after Masterclass \$20.00pp per hour, includes an additional cocktail per guest.
Add arrival glass of Sparkling Rose @ \$12.00pp
Minimum spend \$1,650. Maximum 50 guests.

2 Cocktails per person \$75.00
3 Cocktails per person \$90.00

THE BARTENDERS SIGNATURE COCKTAILS

PASSIONATA - Seabourne Coastal Dry Gin, Passionfruit, Elderflower, Lime
ROSE PETAL MARTINI - Belvedere Vodka, Lychee, Rose Petals, Lemon
PINEAPPLE MARGARITA - Volando Tequila, Cointreau, Pineapple, Lime, Agave, Sea Salt
RIVERSIDE - Hendricks Gin, Elderflower, Cucumber, Mint, Lime
EL CABO - Mezcal, Pomegranate Liqueur, Ginger, Caramel, Lemon
PINEAPPLE EXPRESS - Vanilla Infused Vodka, Limoncello, Pineapple, Lemon, Aquafaba
CHILLI MARGARITA - Volando Tequila, Cointreau, Chilli, Lime, Agave, Sea Salt
MACADAMIA ESPRESSO MARTINI - Vanilla Infused Vodka, Macadamia & Wattleseed Liqueur, Espresso

Classic cocktails and custom designed cocktails available. Please speak with our team to discuss options.

THE
BARTENDERS

The Bartenders staff reserves the right unduly intoxicated.

PEPPERS
NOOSA RESORT & VILLAS
SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024.
Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
Low Dairy - LD
Vegetarian: - V



Canapés

**Minimum of 15 guests or services charge will apply*

Four pieces per person	Choose a total of four canapés	\$19.00 per person
Eight pieces per person	Choose a total of six canapés	\$34.00 per person
Twelve pieces per person	Choose a total of eight canapés	\$47.00 per person
Sixteen pieces per person	Choose a total of ten canapés	\$56.00 per person

COLD SELECTION

Hoisin duck on cucumber and sesame (LG LD)
 Mooloolaba prawn and mango slaw (LG LD)
 Smoked salmon, dill, caper on sourdough crouton (LG)
 Pacific oyster, Green Valley finger lime dressing (LG LD)
 Prosciutto wrapped peach, basil, cherry bocconcini (LG LD)
 Spanner crab betel leaf, lime, ginger, baby coriander (LG LD)
 Falafel beetroot hummus, pickled cauliflower (LG V)
 Noosa Reds tomato tartlet, buffalo mozzarella, balsamic (LD V)

HOT SELECTION

Franks Hot Sauce chicken wings, blue cheese sauce
 Pepper-seared beef, horseradish cream, watercress (LG)
 Buderim Ginger Beer glazed pork belly, caramelised local pineapple (LG LD)
 Szechuan pepper calamari, dill mayonnaise (LG LD)
 Turkish lamb meatballs, spinach, hummus, yoghurt sauce, chilli oil (LG LD)
 Sugar cane prawns, sweet chilli lime dipping sauce (LG LD)
 Handmade tofu, sesame eggplant, basil, Japanese seven pepper sauce (LG LD V)
 Pumpkin arancini balls with vegan spiced aioli (LG LD V)

SWEET SELECTION

Chocolate brownie, fresh Cooloola berries (LG V)
 Lemon curd tarts and torched marshmallow (V)
 Mini baked chocolate custard and banana tart (V)
 Vanilla panna cotta, raspberries and mango (LG V)
 Mini vanilla cream filled eclairs (V)
 Grilled peach and passion fruit pavlova (LG LD V)
 Salted caramel and dark chocolate slice (LG V)

SUBSTANTIAL CANAPÉS

\$12.50

**Price is per person, per item*

Mini wagyu cheese burger, brioche bun, pickles and Dijon
 Salt and pepper calamari, Thai salad, nam jim (LG LD)
 Butter chicken curry with fragrant rice (LG LD)
 Pulled pork taco with apple slaw and sriracha sauce (LG LD)
 Ora King salmon laab, cos lettuce, finger lime, macadamia, Coyo yoghurt (LD)
 Mooloolaba prawn cocktail, iceberg lettuce, dill seafood sauce (LG LD)
 Falafel, spiced pumpkin, pickled cauliflower, tahini sauce (LG LD V)

(Substantial canapes only available with a standard canapé package - cannot be ordered as a standalone item)

PEPPERS
 NOOSA RESORT & VILLAS
 SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024.
 Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
 Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
 Low Dairy - LD
 Vegetarian: - V



Share Platters

**Price is per platter, each platter serves approximately 10 guests*

**Dietary requirements can be catered for on request, prior notification required.*

CHARCUTERIE BOARD Selection of cured and smoked meats, local cheese, dips and dried fruit and nuts	\$115.00
THE CHEESE Sunshine Coast hinterland cheeses, served with local fresh fruit and nuts, quince, lavosh crackers	\$115.00
PARTY TIME Mini beef pies, homemade pork shoulder sausage rolls, spinach and ricotta puffs, with tomato ketchup	\$100.00
WICKED WINGS Fried chicken wings, with three dipping sauces, blue cheese, Asian BBQ, and ranch	\$95.00
NOOSA SURF AND TURF Local flash fried salt and pepper calamari, grilled chorizo, sugar cane prawns, dill caper aioli	\$110.00
CINCO DE MAYO Hard taco platter, chilli beef, corn, avocado, tomato salad, lettuce, cheese, condiments	\$105.00
ORIENTAL PLATE Steamed vegetable gyoza, chicken and coriander wontons, vegetable spring rolls, with sweet chilli and lime dipping sauce	\$100.00
FRESH FRUIT PLATTER Chef's choice of seasonal fruits	\$80.00

PEPPERS
NOOSA RESORT & VILLAS
SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024.
Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
Low Dairy - LD
Vegetarian: - V



Live Stations

**Minimum of 30 guests or services charge will apply. Maximum of 150 guests*

**Dietary requirements can be catered for on request, prior notification required.*

Have our chefs prepare mouth-watering hand crafted food right before your very eyes. Perfect for the informal occasion, casual business lunch, or any social event with a difference. Our live station options can be enjoyed cocktail style, or in a casual seated environment.

**All live stations come with your own private chef.*

**Service duration is a maximum of two hours.*

Please choose one:

<p>SLIDER STATION \$90.00</p> <p>Wagyu beef with cheese, mustard and pickles Shredded lamb, pickled carrot and rocket Mooloolaba prawn slaw and lemon mayo roll Buffalo sticky BBQ chicken wings (LG LD) Cracked black pepper and sea salt potato wedges (LG LD V) Buttered corn cobs (LG V) Crunchy bacon, cos and avocado salad (LG) Baby beetroot salad (LG V) Donuts</p>	<p>TACO AND ROTI BAR \$85.00</p> <p>Chilli beef tacos with cheddar, sour cream and coriander (LG) Pulled pork tacos with avocado and nurtured microgreens (LG) Tandoori chicken, roti Chickpea and spicy cabbage slaw on flour tortillas (V) Jalapeno poppers (V) Bombay potato salad (LG LD V) Black bean and corn salad (LG LD V) Churros with cinnamon sugar and chocolate sauce</p>
<p>SUPERFOOD SHACK \$90.00</p> <p>Chilled beetroot shots (LG LD V) Sautéed veal with blistered capsicum and mushrooms (LG LD) Turmeric chicken with crispy kale (LG LD) Oven baked salmon with zesty lemon and herbs (LG LD) Falafel salad with lemon-tahini dressing (V) Oven roast sweet potato with broccolini (LG LD V) Seasonal green steamed vegetables (V) 85% dark chocolate ganache and blueberry bites</p>	<p>PAELLA AND TAPAS DELI \$90.00</p> <p>Saffron local seafood paella Mediterranean vegetable paella (V) Marinated lamb meatballs, chermoula and coriander (LG) BBQ octopus legs, kaffir lime and garlic (LG) Kingfish coconut ceviche (LG LD) Cured meats and vintage cheese platter Marinated eggplant salad (LG LD) Mixed green salad (LG LD V) Spanish custard tarts</p>
<p>SUSHI, SASHIMI AND DUMPLING STAND \$105.00</p> <p>Assorted sushi selection (4 pieces per person) Fresh sliced tuna sashimi (LG LD) Smoked salmon salad, pineapple, chilli and soy (LG) Chef's assortment of dumplings Yunnan style pineapple rice (LG) Broccolini and chickpea with chilli and soy (LG V) Steamed edamame, sea salt flakes (LG LD V) Asian dipping sauces, pickled vegetables and wasabi Cherry blossom panna cotta</p>	

PEPPERS
NOOSA RESORT & VILLAS
SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024.
Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
Low Dairy - LD
Vegetarian: - V



Plated Menus

**Minimum of 20 guests or services charge will apply*

**Dietary requirements can be catered for on request, prior notification required.*

**Menu price includes assorted bread rolls*

**Alternating service of entrée, main course or dessert, \$5.00 per person, per course*

**A la carte service, \$10.00 per person, per course - Maximum of 50 guests (up to three dishes per course to choose)*

2 COURSE \$70.00 per person

3 COURSE \$80.00 per person

ENTRÉE

Crispy char siu pork belly, kimchi, nashi pear, perilla (LG LD)

Mooloolaba prawn & avocado tian, salmon pearl, radish salad (LG LD)

Szechuan pepper calamari, Asian salad, nam jim dressing (LG LD)

Smoked Ora king salmon laab, finger lime, coconut yoghurt, microgreens (LG LD)

Beef cheek Massaman curry, kipfler potato, chilli peanut, Vietnamese mint (LG LD)

Falafel, hummus, pickled cauliflower, dill, dukkha (LG V)

MAIN COURSE

Beef eye fillet, Parmesan potato gratin, asparagus, jus (LG)

Lamb backstrap, parsnip purée, baby carrots, watercress (LG)

Twice cooked rolled pork belly, polenta, apple and red elk salad (LG LD)

Moya Valley chicken, pork sausage, roasted cherry tomatoes, cannellini beans, tomato vinaigrette (LG)

Ora King Salmon, Dutch cream potatoes, smoked bacon, caper berries and endive buttermilk dressing (LG LD)

Crispy skin barramundi, celeriac remoulade, chickpea panisse, basil oil, oven dried tomato tapenade (LG LD)

Handmade tofu, miso roasted carrots, tamari sunflower seeds and sprouts, black sesame and coconut yoghurt sauce (LG LD V)

DESSERT

Chocolate brownie, vanilla cream, raspberry purée, lemon balm (V)

Vanilla panna cotta, mango coulis, saffron fairy floss (LG V)

Sticky date pudding, butterscotch sauce, vanilla bean ice cream (V)

Grilled peach and passion fruit pavlova, micro mint (LG LD V)

Lemon meringue pie, torched marshmallow, dehydrated pineapple (V)

Raspberry parfait, pecan crumble, local strawberries (LG V)

SIDE DISHES

**Add a side dish to your plated dinner*

**Served share style in the centre of the table. Prices are per person.*

Fried herb chat potatoes (LG LD V)

\$6.00

Green beans, mole verde sauce and almond flakes (LG LD V)

\$6.00

Heirloom baby carrots and herb butter (LG V)

\$6.50

Rocket, pear, Parmesan and balsamic (LG V)

\$6.00

Cous cous and currant salad (LD V)

\$6.50

Noosa Reds heirloom cherry tomato, shaved radish, red onion and endive (LG LD V)

\$6.50

PEPPERS
NOOSA RESORT & VILLAS
SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024.

Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.

Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
Low Dairy - LD
Vegetarian: - V



Buffet Menus

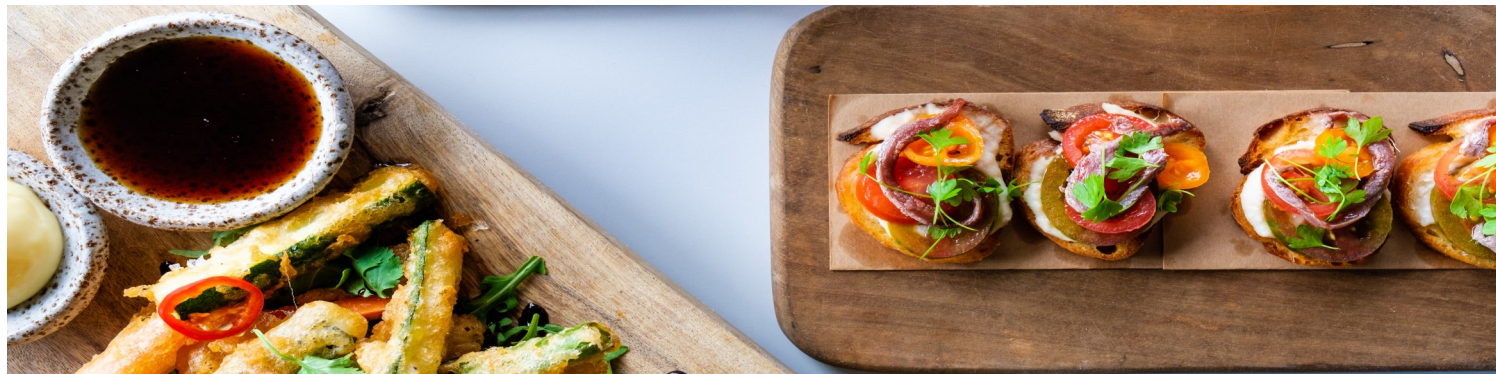
*Minimum of 30 guests or service charge will apply
 *Dietary requirements can be catered for on request, prior notification required.
 *Menu price includes assorted bread rolls

PEPPERS NOOSA SIGNATURE BUFFET Slow braised beef Massaman curry (LG LD) Braised pork belly, romesco sauce (LG LD) Herb baked barramundi, ginger chilli soy broth (LG LD) Oven roast kipfler potatoes with blistered capsicum and onion (LG LD V) Grilled seasonal vegetables tossed in herb butter (LG V) Rocket and pear salad with balsamic dressing (V) Traditional Caesar salad with croutons and Parmesan cheese (V) Selection of chef's mini desserts Seasonal fresh fruit platter (LG LD V)	\$85.00
BBQ GRILL BBQ steak with green peppercorn sauce Free range pork and fennel sausages (LG) Oven roast chicken with fresh herbs and lemon (LG LD) Salt and pepper calamari with chipotle mayonnaise and watercress (LG LD) Grilled seasonal vegetables tossed in herb butter (LG V) Buttered corn on the cob (LG V) Baked potatoes with chive sour cream (LG V) Honey-roasted sweet potato salad with fetta and pine nuts (LG V) Chef's seasonal green salad (LG LD V) Classic lamingtons with sweet cream (V) Passion fruit and local mango pavlova (LG V) Sunshine Coast cheese board with crackers and dried fruits Seasonal fresh fruit platter (LG LD V)	\$95.00
NORTH SHORE SEAFOOD Moreton Bay bugs with garlic and herb dressing (LG) Grilled barramundi fillet with charred lemon and herbs (LG LD) Smoked salmon with salsa verde & fennel remoulade (LG LD) Steamed mussels basil Napoli (LG LD) Freshly shucked Pacific oysters with apple and shallot chardonnay vinaigrette (LG LD) Chilled Mooloolaba king prawns (LG LD) Noosa spanner crab (<i>subject to availability</i>) (LG LD) Chargrilled sirloin steak with caramelised onions & pepper sauce (LG LD) Shredded lamb shoulder, pecorino and jus (LG LD) Chef's salad bar Chef's choice desserts Sunshine Coast cheese board with crackers and dried fruits	\$120.00

PEPPERS
 NOOSA RESORT & VILLAS
 SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024.
 Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
 Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
 Low Dairy - LD
 Vegetarian: - V



Feast Style Event Menus

**Minimum of 20 guests, maximum 100 guests*

**Dietary requirements can be catered for on request, prior notification required.*

**Menu price includes assorted bread rolls, freshly brewed coffee, and selection of teas*

FEAST STYLE MENUS

\$80.00

Try our shared menu concept, with platters presented down the centre of each table.

Choose two main courses, two side dishes, two salads, and two desserts, and enjoy a modern dining experience.

MAIN COURSES

Braised lamb shoulder, thyme and salsa verde
 Beef medallions (served medium), roasted cherry tomato and jus (LG)
 Free-range pork belly, baby carrots and Romesco sauce (LG LD)
 Grilled salmon fillet, ginger chilli soy broth (LG)
 Baked barramundi, grilled asparagus and coriander
 Wasabi tossed tofu, red quinoa and baby kale (V)

SIDE DISHES

Fried Kipfler potatoes, spiced aioli (LG LD V)
 Green beans, chimichurri and macadamia nuts (LG LD V)
 Parmesan baked broccoli, (LG V)
 Sticky miso heirloom carrots (LG V)
 Honey roasted sweet potato with chives (V LD)
 Grilled zucchini, lemon, tomato chutney (V LG LD)

SALADS

Bacon and egg potato salad (LG LD)
 Corn and avocado street salad (LG V)
 Rocket, pear, Parmesan and balsamic (LG V)
 Red quinoa tabouleh salad (LD V)
 Orange and pickled beetroot with walnut and goats cheese (LG V)
 Noosa Reds cherry tomato, Greek salad (LG LD V)

DESSERT

Vanilla panna cotta, hibiscus jelly, honeycomb, pistachio dust (LG)
 Warm chocolate brownie, sweet cream, local berries (LG)
 Fresh berries, meringue, mascarpone, ruby chocolate ice cream (V)
 Lindols Macadamia crusted tiramisu

PEPPERS
 NOOSA RESORT & VILLAS
 SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024.
 Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
 Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

Low Gluten - LG
 Low Dairy - LD
 Vegetarian: - V



Beverage Packages

**Minimum of 10 guests . All Beverage Packages include soft drinks, fruit juices, and mineral water.*

CLASSIC

De Bortoli Legacy, Bilbul, NSW
 Brut Non-Vintage
 Sauvignon Blanc
 Shiraz
 XXXX Gold 3.5%
 James Boags Premium Light 2.5%

One hour	\$34.00
Two hours	\$44.00
Three hours	\$52.00
Four hours	\$59.00
Five hours	\$64.00

DELUXE

De Bortoli Legacy, Bilbul, NSW
 Brut Non-Vintage
 Pinot Grigio, Vintage Release
 Sauvignon Blanc
 Chardonnay
 Rose, Vintage Release
 Cabernet Merlot, Vintage Release
 Shiraz
 XXXX Gold 3.5%
 Eumundi Lager 4.4%
 James Boags Premium Light 2.5%
 Your Mates Larry Pale Ale 4.2%
 Eumundi Pale Ale 3.5%

One hour	\$45.00
Two hours	\$55.00
Three hours	\$63.00
Four hours	\$70.00
Five hours	\$75.00

PREMIUM

Arras Blanc de Blancs, NV, Tasmania
 Sirromet Sauvignon Blanc, King Valley, VIC
 Petaluma White Label Pinot Gris, Adelaide Hills, SA
 Witches Falls Wild Ferment Chardonnay, Granite Belt, QLD
 Golden Grove Estate Rose, Granite Belt, QLD
 Robert Channon Reserve Pinot Noir, Granite Belt, QLD
 Sirromet Signature Selection Cabernet Sauvignon,
 Granite Belt, QLD
 Golden Grove Estate Shiraz, Granite Belt, QLD
 Heads of Noosa Lager 3.5%

Heads of Noosa Amber Lager 4.8%
 Eumundi Lager 4.4%
 Your Mates Larry Pale Ale 4.2%
 Moffat's Beach Moff's Summer Ale 4.5%

One hour	\$60.00
Two hours	\$72.00
Three hours	\$80.00
Four hours	\$86.00
Five hours	\$91.00

PEPPERS
 NOOSA RESORT & VILLAS
 SUNSHINE COAST

All prices are per person (unless otherwise stated) and effective until 31 July 2024.
 Prices quoted are inclusive of 10% GST and service charges. Prices and menus are subject to change at the resorts discretion and without notice.
 Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.