

PEPPERS

NOOSA RESORT & VILLAS — SUNSHINE COAST

CONFERENCE & EVENTS BANQUET KIT

2025





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.

Andrew Wilcox heads up the kitchen and front of house team at Park & Cove. 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

PEPPERS
NOOSA RESORT & VILLAS — SUNSHINE COAST



Park & Cove

IMPORTANT NOTE: Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.



DELEGATE PACKAGES

*Events of 25 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 \$99.00
HALF DAY	From \$89.00

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

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BREAKFAST

RESTAURANT

BUFFET BREAKFAST \$36.00

*Served daily from 7:00am-10:00am

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 \$39.00

*Minimum of 20 guests or services charge will apply

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 Farms eggs benedict

LITTLE HASTINGS BREAKFAST

Bacon, Forage Farms poached eggs, spinach and Lust for Crust sourdough

BREAKFAST BOWL (V)

Roasted pumpkin, cherry tomato, sauerkraut, quinoa, beetroot hummus, poached eggs

Each plated breakfast inclusive of:-

CHILLED ORANGE JUICE

SLICED SEASONAL FRUIT, Queensland sourced (V)

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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 Farms 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

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

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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 (V)
- Buderim Ginger Beer scones with vanilla cream, wild berry jam (V)
- Homemade sweet and savoury Danish (V)
- 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 V)
- Eastwell Farms oyster mushroom and spinach tart (V)
- Gluten and dairy free options available, prior notice is required

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ENHANCEMENTS

Minimum of 15 guests or services charge will apply *Service duration is a maximum of 30 minutes.

MORNING AFTER.....\$20.00

Berocca, Red Bull, BBQ Bacon and egg rolls (LD), Watermelon, mint juice (LG LD V)
Cucumber, pineapple, lemongrass juice (LG LD V)

SUPERFOOD STATION\$18.00

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)

PANCAKE STATION\$17.00

Flavoured sweet and savoury pancakes with condiments and toppings

WAFFLE STATION\$17.00

Belgian waffles, sweet and savoury condiments and toppings

BANANA BREAD STATION\$17.00

House made banana bread, sweet and savoury condiments and toppings

ESPRESSO MARTINI\$24.00

*Maximum of 20 guests or services charge will apply.
Indulge and relax with our signature Espresso Martini

CHEESE and WINE.....\$19.00

*Minimum of 10 guests or services charge will apply. Farewell your delegates with a glass of wine and a sample of three delicious local cheeses served with crackers, nuts and dried fruits

COCKTAIL MASTERCLASS\$30.00

*minimum of 10 and maximum of 25 guests
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.

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.

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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)

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LUNCH BUFFET CONT/D.

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

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LUNCH BUFFET CONT/D.

HASTINGS STREET BBQ \$49.00

*A surcharge of \$5.00 per person will apply if included in your delegate package

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

MEDITERRANEAN MEZZE \$49.00

*A surcharge of \$5.00 per person will apply if included in your delegate package

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

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MARCUS BEACH MAD MEX..... \$49.00

*A surcharge of \$5.00 per person will apply if included in your delegate package
 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

NOOSA ECO WARRIOR (PLANT BASED)..... \$49.00

*A surcharge of \$5.00 per person will apply if included in your delegate package
 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
 *Should you choose this lunch option, we will make a \$2pp donation to Noosa Landcare.

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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)
- Marinated olives, Hummus and crackers
- Chef's choice sweet treat
- 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)

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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 - prices on request.

.....3 Cocktails per person - prices on request.

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 - prices on request.

.....3 Cocktails per person - prices on request.

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.

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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)

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CANAPÉS CONT/D.

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)

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

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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.

SLIDER STATION.....\$90.00

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

SUPERFOOD SHACK.....\$90.00

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

SUSHI, SASHIMI AND

DUMPLING STAND \$105.00

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

TACO AND ROTI BAR.....\$85.00

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

PAELLA AND TAPAS DELI\$90.00

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

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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)

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PLATED MENUS CONT/D.

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

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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\$85.00

- 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)

BBQ GRILL\$95.00

- 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)

NORTH SHORE SEAFOOD\$120.00

- 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 (subject to availability) (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

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FEAST STYLE 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

FEAST STYLE MENU\$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

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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 hourprices on request

Two hoursprices on request

Three hours.....prices on request

Four hoursprices on request

Five hoursprices on request

DELUXE

De Bortoli Legacy, Bilbul, NSW

Brut Non-Vintage

Pinot Grigio, Vintage Release

Sauvignon Blanc

Chardonnay

Rose, Vintage Release

Cabernet Merlot, Vintage Release

Shiraz

Heads of Noosa Japanese Lager 4.5%

James Boags Premium Light 2.5%

Your Mates Larry Pale Ale 4.2%

James Squire 150 Lashes Pale Ale 4.2%

One hourprices on request

Two hoursprices on request

Three hours.....prices on request

Four hoursprices on request

Five hoursprices on request

PREMIUM

Jansz Premium Cuvee Brut NV, Tasmania

Haha Sauvignon Blanc, Marlborough NZ

Recchia Pinot Grigio, Veneto ITA

Witches Falls Wild Ferment Chardonnay,

Granite Belt, QLD

Domaine Gulliaman Rose de Presse,

Cotes de Gascogne FR

Penfolds Max's Pinot Noir, Tasmania

Granite Belt, QLD

Sirromet Signature Selection Cabernet Sauvignon,

Granite Belt, QLD

Golden Grove Estate Shiraz, Granite Belt, QLD

Heads of Noosa Amber Lager 4.8%

Heads of Noosa Japanese Lager 4.5%

Your Mates Larry Pale Ale 4.2%

Stone & Wood Pacific Ale 4.4%

One hourprices on request

Two hoursprices on request

Three hours.....prices on request

Four hoursprices on request

Five hoursprices on request

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



CONTACT US

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