

2023 PACKAGES



PEPPERS CREEK

CATERING / EVENTS



## WELCOME FROM US

Our events and catering team understand that planning an event is very overwhelming but you can relax knowing that we are completely focused on ensuring that your event is amazing!

Peppers Creek Barrel Room welcomes you with three meter high Indian elephant doors. The room boasts the largest fireplace in the Hunter Valley and is all the feels of a beautiful Tuscan experience. For intimate events we opt for our Tuscan chapel to play host for your event, with stunning sandstone features and a courtyard; our chapel has everything you'll need for a memorable experience.

Our Executive Chef has put together an innovative menu selection for you to be able to design your own menu specifically and unique to your event. You have the chance to piece your menu together from canapes through to dessert and our talented team carefully hand-make all of the menu items and we cater for all dietary requirements.

We have an extensive Hunter Valley wine list and premium local and imported beers and cider. We can wine match for you or you can select your favourite Hunter Valley wines from our list to match with your menu. We offer the most renowned service standards and hospitality experience in the Hunter Valley. We pride ourselves in offering world class food, impeccable service!



Cocktail setting 100 | Banquet longs 40 | Standing capacity 70-120

- Banquet tables
- Cocktail Packages will be provided with barrels as bar tables, bar stools, ottomans and coffee tables
- Linen Table Cloths
- Linen Napkins
- Cutlery, Crockery & Glassware
- Walnut Bentwood Chairs
- A1 easel for floorpan / welcome sign
- Microphone (for speeches only)

Public Holiday Surcharge is applicable - \$2500

Additional styling available upon request



# THE CHAPEL





Seated on rounds with dance floor 150 | Banquet longs 180 | Standing capacity 250

- Round & Rectangular Tables
- Linen Table Cloths
- Linen Napkins
- Cutlery, Crockery & Glassware
- Walnut Bentwood Chairs
- A1 easel for floorpan / welcome sign
- PA System -wireless microphone (for speeches only, not for music)
- Cocktail Packages will be provided with barrels as bar tables, bar stools, ottomans and coffee tables

Public Holiday Surcharge is applicable - \$2500

Additional styling available upon request



# THE BARREL ROOM





# INSIDE THE KITCHEN

WITH HEAD CHEF LEE CONROY

Lee is the heart and soul of Peppers Creek Barrel Room & Chapel. He's not your typical ill-tempered, irritable head chef though - he's gentle, kind, and incredibly humble. He's also multitalented, making his own olive oil and growing herbs and citrus at home. Lee has a goat, a sheep and plenty of chickens running around his acreage too.

It was 19 years ago that our Lee (also known as baker-of-the-world's-best-bread!) first walked into the Peppers Creek Barrel Room & Chapel kitchen, and almost 4 decades ago that he started cooking in a professional capacity. He hails from seaside Blackpool in northern England and has travelled and worked just about everywhere, including France, Italy, the famous Savoy Hotel, a seafood restaurant in picturesque Cornwall, and Michelin Star restaurants all over London.

In Australia, Lee has worked at the prestigious Art Gallery of NSW and Sydney Opera House. We feel so lucky to have him at the helm of Peppers Creek Barrel Room & Chapel, and we know our beautiful couples and their guests do too. Everyone's favourite item on the menu? Lee's indulgent, melt-in-your-mouth chocolate tart



# FOOD / BEVERAGE PACKAGES



## COCKTAIL

- Cocktail Style - 4 Hour Beverage Package | \$165 per adult guest (min 65 guests)
- Cocktail Style - 5 Hour Beverage Package | \$170 per adult guest (min 65 guests)
- Cocktail Menu Canapés & substantial finger food



## CLASSIC 3 COURSE

- Classic 3 Course - 4 Hour Beverage Package | \$180 per adult guest (min 65 guests)
- Classic 3 Course - 5 Hour Beverage Package | \$195 per adult guest (min 65 guests)
- Classic Menu Canapés with pre dinner drinks & alternate 3 Course Menu

## CLASSIC 2 COURSE

- Classic 2 Course - 4 Hour Beverage Package | \$170 per adult guest (min 65 guests)
- Classic 2 Course - 5 Hour Beverage Package | \$175 per adult guest (min 65 guests)
- Classic Menu Canapés with pre dinner drinks & alternate 2 course menu

Working Guests -\$50 per working guest - Main Course & Soft Drink Only



# CANAPES

alternate serve



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## HOT

- Prawn and crab wontons DF
- Spinach, pinenut & parmesan filo parcels V
- Moroccan chicken kebabs with minted yoghurt & harrisa GF
- Coconut crumbed king prawns with garlic and lime ailoi DF
- Pork & chicken spring rolls DF
- Harissa spiced lamb meatballs GF
- Sweet potato & chickpea fritters DF
- Pork, ginger & noodle gow gees DF
- Zucchini & haloumi fritters V
- Bombay spiced chicken skewers with minted yoghurt GF DF

## COLD

- Potato rosti with roasted beef and caramelised onion GF
- Roasted capsicum & herb goats cheese on ciabatta V
- Smoked salmon, gorgonzola, parmesan & brie tart V
- Gorgonzola, walnut & bacon stuffed mushrooms GF
- Ocean trot gravlax with celeriac remoulade and toasted sour dough DF
- Mini bacon & egg quiches
- Roma tomato & fresh basil on garlic bruschetta DF



# ENTREE

alternate serve

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- Smoked chicken avocado salad with roasted cashew nuts, lemon & Dijon mustard vinaigrette GF DF
- Steamed asparagus with Persian feta tartlet and honey roasted tomato and chilli jam V
- Walnut prosciutto & goats cheese tart with asparagus DF
- Tempura coated zucchini flowers filled with blue swimmer crab meat, ratatouille & lemon aioli DF
- Braised lamb shoulder fennel & mustard remoulade with toasted brioche
- Salad of roasted baby vegetables marinated cherry bocconcini and balsamic dressing V GF
- Seared Atlantic salmon wrapped in pancetta with eggplant caviar & gremolata GF
- Leek bacon & mushroom tartlet with marinated feta rocket
- Braised pork belly with pineapple soy & coriander and a salad of mint & bean shoots GF DF
- Braised duck salad pickled cucumber & roasted scallops GF DF
- Fuesili pasta with leeks braised chickpeas, chorizo sausage, garlic & chilli salad
- Salad of vine ripened tomatoes artichokes, broad beans, warm goats cheese & potato galette \* on request V, GF, DF
- Cured salmon in sugar & lime, saffron arancini balls & garlic aioli D





# MAINS

alternate serve

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- Roasted beef fillet with braised onion barigoule potatoes, asparagus & red wine jus GF DF
- Home made braised beef burgundy pie with split pea puree & garlic roasted creamed potato
- Slow cooked beef cheeks with skordalia dutch carrots and braised button onions GF DF
- Roasted lamb rump with white bean puree, slow cooked rosemary tomatoes and salsa verde GF DF
- Roasted lamb topside, cauliflower velouté, caponata, crispy goats cheese filled zucchini flower
- Grilled pork cutlet with roasted kipflers fennel, apple & mustard dressing and salsa verde GF DF
- Chicken supreme on speck, mushrooms, kipfler potatoes with seeded mustard jus GF DF
- Pan fried chicken breast with pancetta, goats cheese & sage on a salad of braised borlotti beans with chorizo sausage and tomato GF
- Baked barramundi fillet with julienne vegetables & a chunky tomato salsa GF DF
- Pan seared blue eye cod fillet, black olive tapenade parsnip, roasted globe artichokes and gremolata crust GF DF



# DESSERT

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- Fromage blanc with peanut brittle & Persian fairy floss GF
- Chocolate marquise with coffee anglaise, ganache & glass biscuits GF
- Lemon curd crème brulee with a berry compote
- Apple & rhubarb crumble with vanilla bean ice cream
- Gingerbread parfait with white chocolate
- Liquorice semi freddo with lime syrup GF
- Individual chocolate tart with chocolate ganache, vanilla & honeycomb ice cream
- Flourless chocolate cake with poached rhubarb & raspberry sorbet GF
- Individual lemon meringue pies with raspberry & double cream
- Tiramisu cake with coffee anglaise and double cream
- Sticky date pudding with butterscotch sauce & pecan nuts
- Prune & Armagnac tart with brandy snap basket
- Roasted nashi pear, brandy snap biscuits, rum & raisin ice cream & butterscotch sauce GF





# COCKTAIL MENU



## CANAPES - SELECT 5

### HOT

- Potato rosti with roasted beef and caramelised onion GF
- Roasted capsicum & herb goats cheese on ciabatta V
- Smoked salmon, gorgonzola, parmesan & brie tart V
- Gorgonzola, walnut & bacon stuffed mushrooms GF
- Ocean trout gravlax with celeriac remoulade and toasted sour dough DF
- Mini bacon & egg quiches
- Roma tomato & fresh basil on garlic bruschetta DF

### COLD

- Prawn and crab wontons DF
- Spinach, pinenut & parmesan filo parcels V
- Moroccan chicken kebabs with minted yoghurt & harrisa GF
- Coconut crumbed king prawns with garlic and lime aioli DF
- Pork & chicken spring rolls DF
- Harissa spiced lamb meatballs GF
- Sweet potato & chickpea fritters DF
- Pork, ginger & noodle gow gees DF
- Zucchini & haloumi fritters V
- Bombay spiced chicken skwers with minted yoghurt GF DF

## DESSERT TABLE - SELECT 2 | \$10PP

- Lemon curd tartlets
- Macarons
- Chocolate & sea salt tarts
- Passionfruit cheesecakes
- Chocolate brownies
- Almond raspberry bakewell tart
- Chocolate flourless cake GF

## BOXED ITEMS - SELECT 2

- Rogan josh GF DF
- Chilli beef & hokkien noodles DF
- Beef & blackbean with rice GF DF
- Honey chicken & chickpeas GF DF
- Tempura fish & chips DF
- Salt & pepper squid DF
- Preserved lemon, couscous & seared lamb fillets GF DF
- Burgundy beef & garlic mash GF
- Tempura coated quail with seaweed, wasabi mayonnaise on a carrot & ginger salad DF
- Ricotta filled & polenta coated zucchini flowers V

## SKEWERS - SELECT 1

- Beef & capsicum GF DF
- Pork loin & cinnamon apple GF DF
- Chilli chicken GF DF
- Moroccan chicken GF
- Marinated quail & yoghurt dip GF
- Lamb & rosemary GF DF



# BAR MENU



PLEASE SELECT:

1 sparkling | 2 white | 2 red | 3 beer

## WINE

### SPARKLING

Bimbadgen, Moscato, Hunter Valley

Audrey Wilkinson, Prosecco, Veneto Italy

Tyrrell's, Chardonnay Pinot Noir Brut, Hunter Valley

### WHITES

Keith Tulloch, Semillon, Hunter Valley

Scarborough, Chardonnay, Hunter Valley

WREN, Pinot Gris, Hunter Valley

Audrey Wilkinson, Sauvignon Blanc, Adelaide Hills

### ROSE

Comyns & Co, Cabernet Merlot Rosé, Hunter Valley

### RED

Scarborough, Pinot Noir, Hunter Valley

Ernest Hill, Shiraz, Hunter Valley

Saltire, Sangiovese, McLaren Vale

Tyrrell's, Cabernet Sauvignon, Hunter Valley

## BEER

Corona

Peroni

Stone and

Wood

Great Northern

Spirits and cider available upon request and are not included in the beverage package





*enjoy*

PEPPERS CREEK

catering / events

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2023-2024