



FESTIVE SEASON

PEPPERS

MARYSVILLE

FESTIVE SEASON AT PEPPERS MARYSVILLE:

Accommodation rates from \$229, complimentary breakfast.

- Day Delegate Package @ \$89 (\$79 for Half DDP).
- Festive lunch and dinner menus.
(\$8 per piece canapes, \$120 buffet per person, from \$85 plated).
- Festive drinks packages from \$38.
- Complimentary festive decoration table setting, candles, festoon lighting and Christmas tree.
- Complimentary late check out (subject to availability).

EARLY BIRD OFFER:

Book your End of Year event before 31st October 2024 & receive:

- Complimentary dessert station with Christmas favourites and ice creams.
(when dining at Peppers Marysville).
- Every 21st room stays free.
- Let us help you reward your team – A carefully curated Christmas Hamper full of local produce for you to gift to your employee of the year!

TERMS & CONDITIONS:

Valid for new bookings only. Valid for events held between 1st October 2024 and 31st January 2025 only.
Minimum group size - 10 people. Subject to availability.

Don't forget, Let's Make it Rewarding!

Social and business events now eligible for double reward points through the Accor Meeting Planner program.
Not a member? It is free to join, chat to our team to find out more.

BOOK NOW:  **0476 134 142**

OR EMAIL: sales@peppersmarysville.com.au



CANAPÉS:

- Crumbed garlic prawns.
- Oysters with mignonette dressing.
- Smoked trout on a baguette with trout caviar.
- Turkey and corn "taco" with cranberry salsa.
- Crumbed mushrooms stuffed with sage and caramelised onion.

GRAZING TABLE with a selection of Thornton Butcher's smoked and cured meats with breads, pickles and dips. \$20 per person.

BUFFET

COLD

Prawns, oysters, smoked meats from Thornton Butchers with accompaniments.

SALADS:

- Avocado, dill, fetta and cucumber salad.
- Chargrilled vegetables and quinoa.
- Cos lettuce, aioli and croutons.

HOT

VEGETABLES:

- Green beans tossed in butter with pine nuts.
- Roasted root vegetables with thyme.
- Garlic and rosemary roasted potatoes.

MEATS:

- Slow cooked butter and bacon turkey.
- Baked ham in orange, honey and mustard.
- Baked trout with lemon, parsley and pistachio.
- Rear roasted beef sirloin with spiced mustard.

Accompaniments: cranberry, gravy, mustards.

DESSERTS

- Summer berries and rum trifle.
- Chocolate yule log.
- Peach and raspberry crumble.
- Christmas puddings with custard.

Macaroons and chocolate selection.

PLATED - CHOOSE 2 FROM EACH COURSE FOR ALTERNATE SERVICE:

ENTREES:

- Classic prawn and avocado cocktail.
- ½ shell scallops baked in garlic butter with chive and apple salad.
- Pork and pistachio terrine with herb salad crusty bread and green tomato chutney.
- Crumbed mushrooms stuffed with sage and caramelised onion.

MAINS:

- Rear roast beef with red wine sauce, green beans and gratian.
- Slow baked turkey in butter with roasted root vegetables and mushroom gravy.
- Baked salmon fillet, lemon and caper butter with baby potatoes and pistachio.
- Ham baked in orange, honey and mustard. Served with mashed potatoes.

DESSERTS:

- Christmas pudding with brandy custard and ice cream.
- Peach and raspberry crumble.
- Fresh summer berries, sponge cake and rum cream stack with coulis.
- White chocolate pannacotta with cherries and chocolate caramel.