



# PEPPERS MOONAH LINKS RESORT

## *Weddings*

PEPPERS

MOONAH LINKS RESORT — MORNINGTON PENINSULA

# CEREMONY & RECEPTION

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## CEREMONY PACKAGE

\$1,500

Our Ceremony Lawn has a magnificent vista across the Open Course; with the sun setting on the horizon in the distance and our event spaces close by, this area is perfect for an intimate ceremony.

- Ceremony Location with Alternate Inclement Weather Option
- Directional Signage
- Dressed Signing Table with Two Chairs
- Ceremony Seating for 40 guests on White Americana Folding Chairs
- Resort Access for Photographs with Self Drive Golf Buggy Transport for Bridal Party

## RECEPTION VENUES

Alkira Marquee ~ With views across the Open Course, Natural Light, Sun Deck, Pitched Ceiling & Timber Floorboards – the Alkira Marquee is the perfect space to host your wedding reception. The effortless features allow for couples to create their own vision and style within the space. Package includes; long tables, white folding chairs and boutique linen. Recommended for weddings of 80 guests or more.

Ridge Executive Lodge ~ Peppers Moonah Links Resort offers three architecturally designed Executive Lodges. The Boobiulla Building is home to the Ridge Executive Lodge which is suitable for seated events of up to 60 guests or cocktail style service for up to 110 guests. Ridge Executive Lodge has elevated & breathtaking views of the rolling dunes of the Open Course with glass doors capturing natural light and opening out to an adjoining private terrace. The Ridge Lodge uniquely features a double height ceiling with dropped pendent lights, as well as indoor and out door fireplaces.





# RECEPTION PACKAGES

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## ALL RECEPTION PACKAGES INCLUDE:

Boutique Table Linen from Table Art  
Long Tables, White Folding Chairs, Glassware, Crockery (Seated Packages)  
Highbar Tables & Stools (Cocktail Packages)  
Microphone & Speaker  
Access to the Reception Venue at 9am the day of your wedding  
Experienced Wedding Coordinator  
Complimentary Bridal Suite (1 nights accommodation Bed & Breakfast)  
Wedding Menu Tasting (Seated Packages only)

### PREMIUM CANAPE PACKAGE

**\$175 PER PERSON**

10 x Canapés  
2 x Substantial Canapés  
Cheese Boards  
5 hour House Beverage Package

### THREE COURSE PACKAGE

**\$250 PER PERSON**

3 Canapes (during cocktail hour)  
Housemade Bread  
Three Course Alternate Drop Menu  
Wedding Cake Cut & Served  
5hr House Beverage Package

### SHARE STYLE PACKAGE

**\$250 PER PERSON**

3 Canapes (during cocktail hour)  
Housemade Bread  
Shared Mains (3 x Proteins)  
Shared Sides / Salads (3 x Sides)  
Alternate Drop Dessert  
Wedding Cake Cut & Served  
5hr House Beverage Package



# CANAPE MENU

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## HOT

Truffle & Mushroom Arancini w/ Roasted Garlic Aioli V  
Chicken Karaage w/ Kewpie & Sesame DF  
Aloo Bonda w/ Salsa Verde VG  
Stuffed Pumpkin Flower w/ Ricotta & Sweetcorn V  
Thai Beef Skewers w/ Peanut Sauce LG |DF  
Chicken Tikka Skewers w/ Garlic Mint Yoghurt LG  
Potato Spun Prawns w/ Spicy Mayo  
Beef Empanadas w/ Chimichurri

## COLD

Blue Fin Tuna Bites w/Soy Mayo, Sushi Rice Nori GF  
Steak Tartar on Toast w/ Crispy Anchovies  
Smoked Salmon on Blini w/ Chive Cream & Caviar  
Oysters with Shallot Mignonette  
Kingfish Ceviche on Tostada DF  
Assorted Quiches w/ Housemade Relish  
Tomato, Basil Pesto & Bocconcini Caprese Tart V

## SUBSTANTIAL CANAPES

(Additional \$15pp)

Angus Beef Cheese Burger Sliders  
Char Siew Pork w/ Thai Salad LG  
Green Lentil Falafel w/ Hummus & Tzatziki LG | V  
Thai Beef Taco w/ Jalapeno Mayo Kaffir Lime Crumble  
Classic Caesar Salad  
Pilaf Rice w/ Grilled Chicken LG  
Rocket Paw Paw Cucumber Crispy Crispy Calamari LG  
Asian Slaw with Honey Mustard Crispy Chicken  
Roasted Sesame Potato Salad w/ Edamame VG

# SHARE STYLE MENU

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## **PROTIENS** *(select three)*

New Zealand King Salmon Fillet Cured in Brown Sugar and Chilli Rub **LG|DF**

Pan Roasted Barramundi Fillet, Crispy Capers, Dill Tartare **LG**

Wood Fired Beef Porterhouse, Rosemary Salt, Salsa Verde **LG|DF**

18 Hour Cooked Brisket, House made BBQ Rub, Creamy Jus **LG|DF**

Moroccan Spiced Lamb Rump, Harissa, Cumin Yoghurt **LG**

Salt Bush Rubbed Chicken Supreme, Sage and Onion Jus **LG**

## **SIDES** *(select three)*

Triple Cooked Roasted Potatoes with Saltbush and Rosemary **LG**

Maple Roasted Dutch Carrots, Beetroot Hummus & Chimichurri **LG | V**

Medley Roasted Vegetables, Garlic & Rosemary Salt **LG | VG**

Roasted Beetroot, Spinach and Goats Crumble and Pinenuts **LG|V**

Roquette, Pear & Parmesan Salad, Balsamic & Olive Oil Dressing **LG**

Grilled Broccolini, Garlic Infused Olive Oil, and Toasted Almond **LG|DF|VG**

Superfood Salad, Quinoa, Roasted Sweet Potatoes and Kale **LG|V**

## **DESSERT** *(served alternate drop)*

Vanilla Panna Cotta, Late Harvest Poached Strawberries, Oat Crumble & Vanilla Cream

Citrus Tart, Yuzu Curd, Crispy Meringue & Stewed Strawberries

Chocolate Tart, Hazelnut Praline, Roasted Cherries & Cream

Native Purple Carrot Cake, Lavender Mascarpone, Carrot Gel

Triple Cream Brie, Grapes, Lavosh & Fruit Paste

## **Wedding Cake Cut & Served** *(served canape style on platters)*

# ALTERNATE DROP MENU

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## ENTRÉE

Blue Fin Tuna Nigiri, Sesame Dressing, Nori Wasabi Caviar LG  
Seared Wagyu Beef Tostadas, Jalapeno Mayo, Kaffir Lime Crumble DF  
Buttermilk Fried Chicken, Romaine Cos, Parmesan Dressing, Crispy Prosciutto,  
Wonton Crisps  
Tandoori Braised Lamb Tart, Smoked Yoghurt, Cucumber, Mint Salsa.  
Skull Island Prawn, Nicoise Salad, Crispy Sage, Gribiche  
Crispy Pork Belly, Pawpaw Salad, Chilli Caramel Sauce LG  
Crispy Cauliflower, Kasundi, Cumin Yoghurt, Mint Chutney, Tomato Salsa LG | V

## MAINS

Roast Chicken Supreme, Potato Pave, Basil Pesto GF  
Roast Lamb Rump, White Kimchi, Salt Bush, Salsa Verde GF DF  
Roast Beef served Medium, Potato Pave, Creamy Mustard Jus DF  
Confit Duck Leg, Butternut Squash Puree, Roasted Miso Carrot GF DF  
Pan-fried Barramundi, Potato Rosti, Curried Yogurt Sauce GF  
18 hour Brisket, Housemade Jus & Roasted Cherry Truss DF GF  
Wild Mushroom Linguine, Coconut Truffle Sauce, Crispy Enoki VG|DF

## SIDES TO SHARE

Triple Cooked Roasted Potatoes, Garlic and Saltbush LG  
Ratatouille Bake, Goats Crumble & Crispy Basil LG | DF  
Maple Roasted Dutch Carrots, Beetroot Hummus, Garlic Yoghurt, Chimichurri LG | V  
Medley Roasted Vegetables, Garlic, Rosemary Salt LG | VG  
Roquette, Poached Pear, Parmesan, Balsamic Dressing LG  
Classic Garden Salad, Cucumber, Carrot, Shallots, Tomato LG  
Baked Curried Cauliflower, Peas, Curried Bechamel Sauce V  
Israeli Couscous Salad, Roasted Pumpkin, Kale, Toasted Tamari Seeds VG

## DESSERT

Vanilla Panna Cotta, Late Harvest Poached Strawberries, Oats Crumble, Vanilla Cream  
Citrus Tart, Yuzu Curd, Crispy Meringue, Stewed Strawberries  
Chocolate Tart, Praline, Roasted Cherries, Cream  
Native Purple Carrot Cake, Lavender Mascarpone, Carrot Gel  
Triple Cream Brie, Grapes, Lavosh & Fruit Paste

# BEVERAGE PACKAGES

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## **The Moonah Beverage Package**

*5 hours included in all reception packages*

Cloud Street Sparkling Brut

Cloud Street Sauvignon Blanc

Cloud Street Chardonnay

Cloud Street Pinot Noir

Cloud Street Shiraz

Carlton Draft, Cascade Light, Great Northern

Coke, Coke Zero, Lemonade, Lemon Lime Bitters, Orange Juice

## **The Local Beverage Package**

*Upgrade at \$20 per person*

Dal Zotto Prosecco

Paringa Estate Pinot Gris

Paringa Estate Chardonnay

Paringa Pinot Noir

Paringa Estate Shiraz

Foxeys Rose

T'Gallent Juilet Moscato

Jetty Road Pale Ale, Great Northern, Cascade Lite, Great Northern Zero

Coke, Coke Zero, Lemonade, Lemon Lime Bitters, Orange Juice



# ACCOMMODATION & GOLF

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Peppers Moonah Links Resort is a full service venue for your guests accommodation needs with group rates available.

Our accommodation comprises of 65 rooms and suites overlooking the stunning golf courses and surrounding undulating landscapes. All rooms can be configured as single, king or twin share accommodation.

## Open Suites

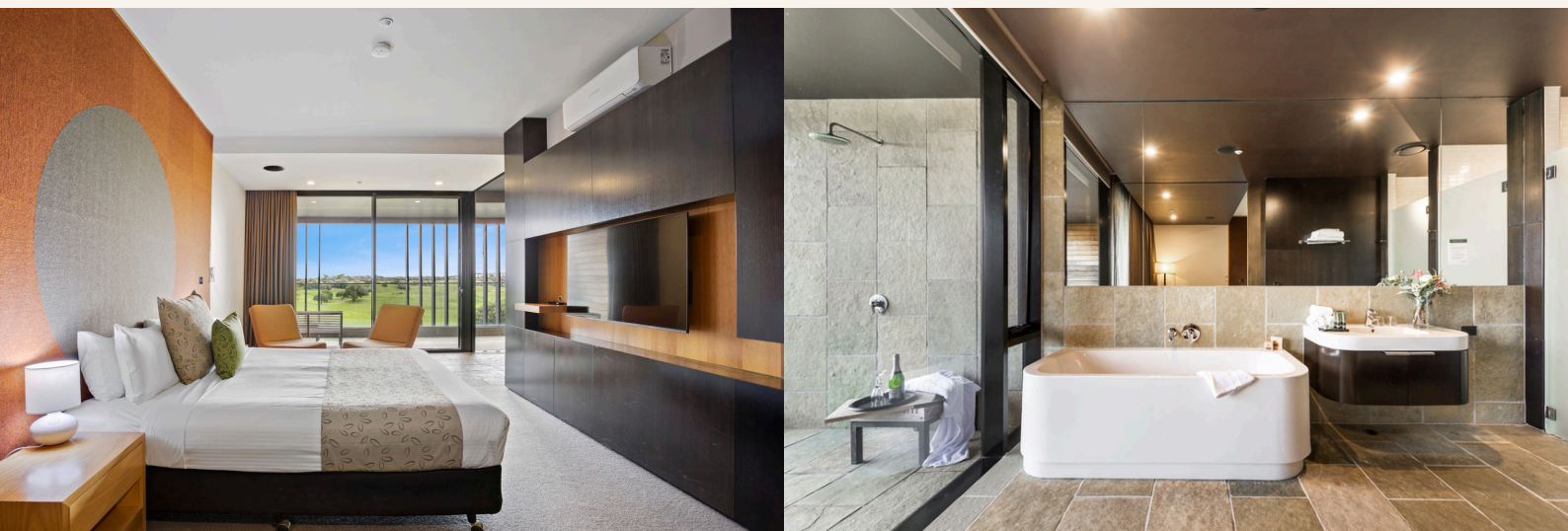
All Open Rooms overlook the 1st Fairway of the prestigious golf course from a large private terrace, with spacious open plan design, bathroom with deep freestanding bath and separate rain shower

## One Bedroom Apartments

Our one bedroom apartments feature an open plan lounge and dining area, opening onto a private balcony looking out to views of the fairways or private putting green and swimming pool. The king bedroom has an additional television and in-room safe. The adjoining kitchenette features limited cooking facilities with hotplate, microwave, bar fridge and dishwasher.

## Golf - Open Course & Legends Course

Experience one or both of our 18 hole championships golf courses whilst staying onsite for your wedding. Special group rates available.





# BOOKING TERMS & CONDITIONS

## Deposit & Payments

A 25% deposit is required to secure your wedding booking, to be paid within 7 days of confirmation and accompanied by a signed copy of the contract. Please note that your booking is not confirmed until the deposit and signed contract are received and receipted.

All other payments will be outlined within the contract and must be paid in accordance with the payment terms and schedule.

Please note that Peppers Moonah Links Resort requires valid credit card information for all events. The card provided will be charged for any incidentals incurred within 14 days of the wedding date. All contracted charges must be paid prior to wedding day. Outstanding amounts and additional post event charges must be paid prior to departure.

Food & Beverage packages and final guest numbers must be confirmed and paid for no later than 14 days prior to your wedding date. No refunds of any kind will be made for any guest reductions after this time. Additional guests can be added and charged accordingly.

All payments can be made by electronic fund transfer or credit card. All payments made via credit card will incur a surcharge of 1.5% for Visa and MasterCard and 3.5% for American Express.

## Cancellation

In the unfortunate event of a cancellation, we will require written confirmation and is subject to the below cancellation policy:

90 - 61 days prior the client is liable to pay a fee of 25% of the total projected revenue

60 - 31 days prior the client is liable to pay a fee of 50% of the total projected revenue

30 - 0 days prior the client is liable to pay a fee of 100% of the total projected revenue

## Event Times

Our 5 hour reception package allows for a 4:30pm Ceremony, followed by a 6pm Reception, with the event concluding at 11:00 pm.

Event extensions are available at an additional charge. Beverage service can be no longer than 6 hours, with all events concluding by 12:00pm

## Responsibility & Venue Hire

The person or persons whom have signed the booking agreement is financially responsible for the behavior of their guests. That person will be liable for the cost of any damage incurred at Peppers Moonah Links Resort during the event.

Regretfully, wedding bookings are not taken during the peak season from the 24th of December - 15th of January or on Public Holidays & Public Holiday weekends

## Dietary Requirements

Peppers Moonah Links Resort will make every effort to cater for our guests with special dietary requirements, i.e., vegetarian, vegan, low gluten, lactose intolerant or allergies at no extra charge.

Any other special meal including lifestyle preferences/requests will incur a 30% surcharge per person per meal.

Please note additional charges may also apply for religious requirements including but not limited to Kosher & Halal meals.

# BOOKING TERMS & CONDITIONS

## **Decorations & Signage**

You are responsible for the costs of all the decorations, including table centre pieces. All decorations & structures brought into Peppers Moonah Links Resort by you or any of your contractors is your or their sole responsibility. These structures must be removed soon after the event, if not removed within 48 hours, any delays will incur additional costs.

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface. Your property must be dismantled at and removed from the property at the conclusion of the event or upon check out the following morning. No items may be stored on the property. Any items left at the conclusion of the event will be deemed abandoned and will be removed.

No confetti, rice or glitter throwing is permitted. However fresh rose petals are allowed on the Ceremony Lawn. Please note no confetti, rice or rose petals are allowed on aisle runner.

## **Noise**

Peppers Moonah Links Resort is a private property with in house guests and residents onsite. Therefore noise is not permitted to exceed levels considered by Hotel Management to be too loud or disruptive to other guests and residents. Management of the Resort requires that noise levels be turned to a minimum from 10pm.

Any guest thought to be causing a nuisance may be asked to leave the Resort premises immediately. Host will be liable for any damages caused to the other guests or to the proprietor.

## **Responsible Service of Alcohol**

As a liquor licensee, Peppers Moonah Links Resort is required to meet the Responsible Service of Alcohol guidelines.

In keeping with Responsible Service of Alcohol and our commitment to ensuring the health and safety of all of our guests, all beverage service will conclude 30 minutes prior to the end of your reception. Peppers Moonah Links Resort reserves the right to cease alcoholic beverage service in the case of intoxicated behavior or illicit substance abuse by guests.

## **Security**

Security personal must be present for any function where there are 70 or more guests.

## **Gifts & Personal Property**

Your property and the property of your contractors and attendees will be treated with care whilst on the Peppers Moonah Links Resort, however you are responsible for any theft, loss or damage to any property, equipment, gifts and personal items. Peppers Moonah Links Resort is not liable for any such loss, theft or damage. In any event all such items must be collected at the conclusion of the function.



## CONTACT US

If you would like further information or a tailored proposal, please do not hesitate to contact our team. We look forward to creating your perfect wedding day with you.

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PEPPERS

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