

Your guide to the
perfect moment



Peppers Beach Club & Spa

WEDDING KIT

Valid through to December, 2024

PEPPERS

BEACH CLUB & SPA
PALM COVE



Congratulations on your engagement!

We are delighted for both of you and it would be our pleasure to assist you in making your wedding day as special as possible.

Located in the heart of charming Palm Cove village, Peppers Beach Club & Spa offers the ideal wedding venue for up to 120 guests. There are a number of magical settings situated within the resort grounds for a memorable ceremony and reception.

Our menus feature seasonal fresh produce with a range of menus, alternate drop, feasting or buffet options. If a tailored food experience is more to your taste, we are more than happy to work with you to develop a more personal menu.

Combining our experience and knowledge with your own personal style and taste, we will create a stunning celebration that is all about you and your guests.

We look forward to welcoming you to Peppers Beach Club & Spa to discuss your wedding ideas with you personally. Please feel free to contact us at your convenience.

Best wishes,

The Peppers Beach Club & Spa, Events Team



Wedding Venues

Peppers Beach Club & Spa offers a variety of locations within and outside of the property that are perfect for your special day.

Serenity Garden

Serenity Garden is a romantic tropical setting which makes a magnificent location for unique and very individual wedding ceremonies.

Palm Cove Beach

Get married along the palm fringed foreshore and enjoy a beautiful waterfront location with stunning views of the bay and Double Island.

Formal Pool

Hold your reception under the stars in the balmy tropical air. You can dine and dance while creating magical and unforgettable moments.

Coral and Rainforest Room

Take advantage of our private function rooms for a more formal and intimate occasion.



Garden Ceremony Packages

SERENITY GARDEN PACKAGE - \$775

A relaxed package in a tropical garden setting for a simple delightful wedding ceremony.

- Use of the Serenity Garden
- Up to 20 white folding chairs for guests
- Signing table and 2 chairs for the wedding couple
- Bottle of sparkling wine for the wedding couple in their room on arrival
- PA system with iPod connection
- Services of your dedicated wedding co-ordinator
- Witnesses if required
- Referrals for a celebrant
- Alternative wet weather venue option

GARDEN DELUXE PACKAGE - \$1,350

A comprehensive ceremony package in a beautiful tropical green sanctuary.

- Use of the Serenity Garden
- Up to 40 white folding chairs for guests
- Signing table and 2 chairs for the wedding couple
- Choice of red or white carpet or natural aisle runner
- Mixed colour rose petals for aisle or cones
- Petal cones
- Bottle of sparkling wine for the wedding couple in their room on arrival
- PA system with iPod connection
- Attendant to play music
- Services of your dedicated wedding co-ordinator
- Referrals for a celebrant
- Alternative wet weather venue option



Beach Ceremony Packages

BASIC BEACH PACKAGE - \$1,150

A simple and gorgeous beach package with everything you need for an unforgettable ceremony

- Palm Cove Beach or Foreshore location
- Organisation of council permit
- Up to 20 white folding chairs for guests
- Signing table and 2 chairs for the wedding couple
- Bottle of sparkling wine for the wedding couple in their room on arrival
- PA system with iPod connection
- Services of your dedicated wedding co-ordinator
- Witnesses if required
- Referrals for a celebrant
- Alternative wet weather venue option

BEACH DELUXE PACKAGE - \$1,750

Indulge in a deluxe beach package for the most important day of your life.

- Palm Cove Beach or Foreshore location
- Organisation of council permit
- Up to 40 white folding chairs for guests
- Signing table and 2 chairs for the wedding couple
- Choice of red or white carpet* or natural aisle runner
- Mixed coloured rose petals for aisle or cones
- Petal cones
- Bottle of sparkling wine for the wedding couple in their room on arrival
- PA system with iPod connection
- Attendant to play music
- Services of your dedicated wedding co-ordinator
- Witnesses if required
- Referrals for a celebrant
- Alternative wet weather venue option

**Red and white carpet not available on sand*



Lunchtime Reception Package—La Mesa Restaurant

La Mesa Lunch Package - \$1,100

Inside location with ocean views for groups with 20—40 guests.

- Exclusive use of La Mesa Restaurant for a seated reception from 12pm—3pm (3 hours)
- Cake table with cake knife
- Gift table with card box
- Long tables with fresh white tablecloths, napkins and all table settings
- Personalised menus
- Choice of centrepieces, 1 per 10 guests
(please note that fresh flowers incur additional charges)
- White folding chairs
- Dedicated service staff throughout your reception
- Services of your dedicated wedding coordinator
- Advice and recommendations for local preferred wedding suppliers

**Suited to plated, feasting menu or grazing platter menus —buffet unavailable.*

**20-30pax one long table, 30-40 pax 2 long tables*



Outdoor Reception Packages

ESSENTIAL POOLSIDE PACKAGE - \$1,990

Choose a picturesque outdoor poolside reception for groups up to 60 guests.

- Formal pool area for a seated reception from 6pm until 10pm
- Dancing and celebrating afterwards in the Celebration Room until 11:30pm
- Bridal table and cake table with cake knife
- Gift table with card box
- Guest tables with fresh white tablecloths, napkins and all table settings
- Personalised menus
- Choice of centrepieces, 1 per 10 guests *(please note that fresh flowers incur additional charges)*
- White folding chairs
- Dedicated service staff throughout your reception
- Services of your dedicated wedding coordinator
- Advice and recommendations for local preferred wedding suppliers
- Alternative wet weather venue option

Basic lighting is recommended and can be arranged, price dependant on selection.

Please note that minimum spend requirements may apply for use of the Formal Pool.

PLATINUM POOLSIDE PACKAGE - \$2,950

A platinum poolside reception for formal seating up to 100 guests is sure to make a lasting impression.

- Formal pool area for a seated reception, from 6pm until 10pm
- Dancing and celebrating afterwards in the Celebration Room until 11:30pm
- Exclusive use of La Mesa deck for pre-reception drinks, post ceremony from 4pm-6pm
- Bridal table and cake table with cake knife
- Gift table with card box
- Personalised menus
- Guest tables with fresh white table cloths, napkins and all table settings
- Tea light candle wall
- L.O.V.E sign
- Choice of centrepieces, 1 per 10 guests *(please note that fresh flowers incur additional charges)*
- White folding chairs
- Dedicated service staff throughout your reception
- Services of your dedicated wedding coordinator
- Advice and recommendations for local preferred wedding suppliers
- Alternate wet weather venue option

Basic lighting is recommended and can be arranged, price dependant on selection.

Please note that receptions of 80 pax or more require a security guard for the duration of the reception, charged at \$80 per hour. This is to comply with liquor licensing regulations.



Indoor Reception Packages

CORAL ROOM PACKAGE - \$1,700

An indoor package in a private function room that suits seated groups for up to 35 guests.

- Exclusive use of the smaller function room for a formal seated reception from 6pm until 11:30pm
- Bridal table and cake table with cake knife
- Gift table with card box
- Guest tables with fresh white tablecloths, napkins and all table settings
- Personalised menus
- Choice of white folding chairs or chair covers and bands
- Choice of centrepieces, 1 per 10 guests *(please note that fresh flowers incur additional charges)*
- Dedicated service staff throughout your reception
- Services of your dedicated wedding coordinator
- Advice and recommendations for local preferred wedding suppliers

CORAL & RAINFOREST ROOM PACKAGE— \$1,950

- With all the inclusions of the Coral Room Package, upgrade to the larger Coral & Rainforest Room for up to 80 guests

EXCLUSIVE PACKAGE - \$2,650

An indoor package in a private function space that suits seated groups for up to 100 guests.

- Exclusive use of the Coral & Rainforest Room for a formal seated reception from 6pm until 11:30pm
- Exclusive use of La Mesa deck for pre-reception drinks, post ceremony from 4pm-6pm
- Bridal table and cake table with cake knife
- Gift table with card box
- Personalised menus
- Guest tables with fresh white table cloths, napkins and all table settings
- Tea light candle wall
- L.O.V.E sign
- Choice of centrepieces, 1 per 10 guests *(please note that fresh flowers incur additional charges)*
- Choice of white folding chairs or chair covers and bands
- Dedicated service staff throughout your reception
- Services of your dedicated wedding coordinator
- Advice and recommendations for local preferred wedding suppliers

Please note that receptions of 80 pax or more require a security guard for the duration of the reception, charged at \$80 per hour. This is to comply with liquor licensing regulations.



Cocktail Reception Packages

TROPICAL COCKTAIL PACKAGE - \$2,090

A stunning indoor or outdoor standing reception, cocktail style for groups up to 80 guests.

- Formal Pool and Terrace area for a standing reception from 6pm until 10pm
- Dancing and celebrating afterwards in the Celebration Room until 11:30pm.
- Cake table with cake knife
- Gift table card box
- 4 square white cocktail tables with 4 stools each
- 2 tables (round or rectangular) with fresh white table cloths and 8 white folding chairs each
- Centrepieces for cocktail tables and round/rectangular tables (*please note fresh flowers incur additional charges*)
- L.O.V.E sign
- Personalised menus
- Dedicated service staff throughout your reception
- Services of your dedicated wedding coordinator
- Advice and recommendations for local preferred wedding suppliers
- Alternative wet weather venue option

Basic lighting is recommended if held poolside and can be arranged, price dependant on selection

Please note that minimum spend requirements may apply for use of the Formal Pool .

DELUXE COCKTAIL PACKAGE—\$2,750

A premium indoor or outdoor standing reception including everything you need for groups of up to 120 guests.

- Formal Pool and Terrace area for a standing reception from 6pm until 10pm
- Dancing and celebrating afterwards in the Celebration Room until 11:30pm.
- Exclusive use of La Mesa deck for pre-reception drinks, post ceremony from 4pm-6pm
- Cake table with cake knife
- Gift table with card box
- 4 square white cocktail tables with 4 stools each
- 2 long white cocktail tables with 8 stools each
- 2 tables (round or rectangular) with fresh white table cloths and 8 white folding chairs each
- Cane lounge set with lounge, 2 arm chairs and small table
- Centrepieces for cocktail tables and round/rectangular tables (*please note fresh flowers incur additional charges*)
- L.O.V.E sign
- Tea light candle wall
- Personalised menus
- Dedicated service staff throughout your reception
- Services of your dedicated wedding coordinator
- Alternative wet weather venue option
- Advice and recommendations for local preferred wedding suppliers

Basic lighting is recommended if held poolside and can be arranged, price dependant on selection

Please note that receptions of 80 pax or more require a security guard for the duration of the reception, charged at \$80 per hour. This is to comply



Cocktail Menus

CANAPÉS

1 hour of canapés \$25 per person (4 items)

2 hours of canapés \$45 per person (8 items)

Or create your own package

COLD SELECTION

Freshly shucked Australian oyster, finger lime GF / DF \$6

Heirloom tomato, whipped feta, macadamia, focaccia V \$5

Yellow fin tuna tartare, miso, avocado, cashew, cassava cracker GF / DF \$8

Tiger prawns, wasabi mayonnaise, chilli, coriander, toast \$8

Queensland spanner crab toast, herbs, pickled radish DF

\$7

Home Smoked duck breast, beetroot relish, baguette DF \$6

Angus beef tartare, capers, focaccia DF \$7

HOT SELECTION

Grilled Mooloolaba scallop, garlic butter \$7

Roast pumpkin & parmesan arancini, aioli V \$6

Pork sausage roll, tomato relish \$6

Sweetcorn & potato croquette, jalapeno sour cream V \$5

Fried prawn toast, miso mayonnaise, sesame \$6

COCKTAIL SNACK PLATTERS

\$139 per platter, choose 5 from the below (30 items per platter)

Roast pumpkin & parmesan arancini V

Vegetable spring rolls with sweet chilli dip DF/V

Sweetcorn & potato croquettes with jalapeno sour cream V

Crispy coconut prawns with nam jim dressing DF

Pork & chive crispy Gyoza

Chilled rice paper rolls, Hoisin chicken, sesame GF/DF

Vietnamese rice paper rolls, coriander and chilli salsa VG

Buttermilk fried chicken with chipotle mayonnaise

Moroccan lamb kofta with raita

Mini beef pies with tomato chutney

FORK & WALK SUBSTANTIAL CANAPÉS

3 choices \$45 per person*

5 choices \$65 per person

**Must be accompanied with 1 hour of canapés or cocktail snack platters*

Crunchy fish taco, green papaya, ancho chilli

Buffalo cauliflower poppers, ranch dressing

Slow cooked pulled beef brisket slider, slaw, pickles

Crispy buttermilk fried chicken, chipotle aioli, lime

Slow cooked pork riblet, honey & soy

Moroccan lamb kofta with raita

Pork and chive dumplings, chilli vinegar, ginger



Feasting Menus

2 course \$70 per person

3 course \$80 per person

**minimum of 25 adults*

All dishes are designed to share and are served in the middle of the table.

TO START

Antipasto share plate, premium cured meats, marinated feta, olives, antipasti, rosemary & garlic pull apart focaccia, hummus

OR

Seafood share plate, chilled prawns, natural oysters, mussels smoked salmon, rosemary & garlic pull apart focaccia, cocktail sauce, lemon

MAIN EVENT

choose three options

Chargrill marinated chicken, burnt tomato salsa, coriander, lime (gf)

18-hour slow cooked beef brisket, chimichurri, chili, lime (df)(gf)

Slow cooked pork belly, dark rum & pineapple salsa, spiced sour cream (gf)

Slow cooked lamb shoulder, goat's cheese polenta, black olives, grilled broccolini (gf)

Grilled Provencal tiger prawns & fresh herbs
+\$12 per person (gf)

SIDES

choose three options

Seasonal garden greens, radish, cucumber, lemon dressing (df) (gf)

Roasted cauliflower, almond, lime, olive oil, parsley (df)(gf)

Grilled broccolini, puffed wild rice, walnut, feta

Slow roasted pumpkin, goat's cheese, honey, pecan (gf)

Rosemary & garlic roasted new potatoes, chipotle mayo (df)(gf)

Moroccan couscous, apricot, raisin & roasted almond

SWEETS

Chocolate brownie bites & berry compote (gf)

Variety of profiterole & eclairs

Selection of colourful macaroons



Buffet Menus

\$75* per person

**minimum of 30 adults*

TO START

Marinated Australian olives & feta, hummus (gf)

Rosemary & garlic pull apart focaccia, olive oil & butter

Seasonal garden greens, radish, cucumber,
lemon dressing (df/gf)

Roasted cherry tomato salad, macadamia, fresh mozzarella,
aged balsamic and olive oil (gf)

Homemade NZ salmon gravlax, honey mustard, fresh herbs &
celeriac remoulade (df/gf)

MAIN EVENT

Chargrill marinated chicken, burned tomatoes, coriander &
lime salsa (gf)

Grilled grass fed Angus roast beef and peppercorn sauce (gf)

Roasted saltwater barramundi, lemon, garlic, extra virgin olive
oil and fresh herbs (gf)

18 hour slow-cooked lamb shoulder, rosemary, saltbush
dukkha (df/gf)

Cauliflower, pumpkin & chickpea tagine, harissa, pistachio,
coriander, grilled flatbread (df)

Seasonal market vegetables (df/gf)

Garlic & thyme roasted kipfler potatoes (df/gf)

DESSERT

Chocolate brownie bites, mix berries, walnuts (gf)

Mini cheese cake selection

Mixed flavour macaroons

Seasonal market fruit

Menu includes tea & coffee

SEAFOOD PACKAGE UPGRADE

choose 3 - \$35 per person

choose 4 - \$42 per person

Freshly shucked Australian oyster, finger lime (df/gf)

Yellow fin tuna tartare, avocado, spring onion, cracker (df)

Chilled Queensland tiger prawns, cocktail sauce, lemon (df/gf)

Marinated NZ green-lipped mussel, sesame dressing,
wasabi mayonnaise (df/gf)

Slow cooked octopus carpaccio, lime, smoked paprika, extra
virgin olive oil (df/gf)



Plated Menus

2 Course Alternate Drop \$72 per person

3 Course Alternate Drop \$82 per person

Includes bread rolls & butter, tea & coffee

ENTRÉE

Reef fish ceviche, fresh orange, avocado, chilli, sweet potatoes, coriander (df)(gf)

Crispy calamari, lime, mint, pickled onion, macadamia, coriander mayonnaise

Homemade salmon gravlax, gin crème fraiche, cucumber, herbs, crispy capers, rye crouton

Fresh Buffalo mozzarella, confit Tableland tomatoes, rocket pesto, sourdough crostini (v)

Grilled local tiger prawns, avocado & mango salsa, cashew, finger lime (df)(gf)

Slow cooked pork belly, dark rum & pineapple salsa, spiced sour cream, macadamia (gf)

Rare seared Angus beef, wakame salad, wasabi mayonnaise, ponzu sauce, puffed wild rice (df)(gf)

Quinoa, rocket, roasted beetroot, goat's cheese, pecan, Davidson plum dressing (gf)(v)

MAIN

Saltwater Barramundi, crushed Provencal potatoes, fresh spinach, capsicum coulis

Dried tomatoes & spinach stuffed chicken supreme, roasted new potatoes, smokey Baba Ganoush, fresh feta (gf)

Grilled grass fed Angus sirloin, café de Paris, parsnip puree, onion, green peppercorn jus (gf)

Grilled sirloin, roasted cauliflower puree, onion, broccolini, green peppercorn sauce (gf)

Slow cooked lamb shoulder, goat's cheese polenta, black olives, grilled broccolini (gf)

Miso caramelized Atlantic salmon, Osaka eggplant, sesame rice cake, pickled ginger (df)(gf)

Aromatic confit duck, spiced sweet potatoes puree, broccolini, pecan, sour cream (gf)

18-hour slow cooked beef brisket, corn salsa, black bean, coriander, chili, lime (df)(gf)

Pumpkin and blue cheese risotto, rocket, pine nuts, black truffle salsa (gf)(v)

DESSERT

Mascarpone crème Brule, mixed berry sorbet, biscotti

Dark chocolate and chilli mousse, coffee crumble, Davidson plum (gf)

Tropical fruit tartlet, coconut sorbet, macadamia

Chocolate brownie, whipped dark chocolate, berry compote (gf)

Traditional Tres Leches Cake, cinnamon, mango, toasted macadamia



Add That Extra Touch

PLATED MENUS

Bread & dip on arrival \$7 per person

Amuse bouche \$8 per person

Sorbet course \$7 per person

Shared petit four platter \$15 per person

Individual cheese course \$12 per person

BUFFET MENUS

Fresh Oyster Station \$7* per oyster

**minimum 40 oysters*

The Chef's will prepare fresh Australian oysters to serve with finger lime

Sweet Dreams Are Made of Cheese \$9* per person

**minimum 40 people*

Cheese boards served with dessert, featuring three types of Australian cheese lavosh, crisp bread, local plum jam, grapes & sun-dried fruit

YOUR WEDDING CAKE SERVED

Wedding cake to be cut and served on platters
\$6 per person

Wedding cake cut and plated
\$7 per person

Wedding cake cut, plated and garnished with cream
\$8 per person

Wedding cake cut, plated, garnished with cream and berry coulis
\$10 per person

Provision of plates/cutlery/napkins for cake—guest to help themselves
\$2 per person

Please note menu items may contain traces of nuts, egg, soy, wheat and other allergens. Due to the nature of the restaurant meal preparation and possible cross contamination, our restaurant is unable to guarantee the absence of certain



Children's Menus

PLATED

\$28 per child (2 to 12 years)

Please choose one of the below plated options

MAIN

Fish & chips, battered with tartare sauce & fresh market salad

Pasta bolognese tomato sauce & parmesan

Grilled steak & chips, with tomato sauce & fresh market salad

Crispy chicken nibbles & chips with tomato sauce & fresh market salad

Grilled chicken breast & chips, with tomato sauce & fresh market salad

DESSERT

Vanilla Ice-cream served with either strawberry or chocolate sauce

CHILDREN EATING FROM THE BUFFET

When selecting a buffet or feasting menu for the reception meal, the children's prices is 50% off the adults prices for children 5—12 years, or complimentary for children the age of 4 or under.

Bridal Party Lunch Packages

BRIDES PLATES

\$99 per plate

Serves 4 guests

Prosciutto, sopressa & antipasti

Marinated feta, olives & hummus

Rosemary & garlic pull apart focaccia

Cheese board with lavosh, crisp bread, local plum jam, grapes & dried fruit

A bottle of sparkling wine

GROOMS PLATES

\$99 per plate

Serves 4 guests

BBQ beef brisket sliders, slaw, chipotle mayonnaise, jalapeno (4)

Crunchy potato chips, aioli

Slow-cooked pulled lamb taco with avocado salsa (4)

Peppers style coleslaw

Furphy Refreshing Ale (4)



Beverage Packages

ESSENTIALS BEVERAGE PACKAGE

De Bortoli Legacy Brut
De Bortoli Legacy Semillon Sauvignon
De Bortoli Legacy Merlot Cabernet

XXXX Gold
Great Northern Original
Non-Alcoholic choice—Heineken Zero

Soft drinks & juice

Prices available on request

PREMIUM BEVERAGE PACKAGE

Select one sparkling, two white and two red wines:

Sparkling

McPherson Brut

White & Rose

McPherson Sauvignon Blanc
McPherson Chardonnay
McPherson Rose
McPherson Pink Moscato

Red

McPherson Shiraz
McPherson Pinot Noir

Beers

XXXX Gold
Great Northern Original
Stone & Wood Pacific Ale
Somersby Apple Cider poolside offering, Pipsqueak Apple Cider
Inside offering

Soft drinks & Juice

Prices available on request



ULTIMATE BEVERAGE PACKAGE

Select one cocktail, two sparkling wine, two white and two red wines from the list below:

Cocktails (1 cocktail per person, on arrival only)

Champagne cocktail—Bellini (mango, strawberry, peach)
Kia Royal
Aperol Spritz

Sparkling

Cloud Street Sparkling
Dal Zotto Prosecco

White

Cloud Street Sauvignon Blanc
Cloud Street Chardonnay
Cloud Street Pinot Grigio

Red

Cloud Street Shiraz
Cloud Street Pinot Noir

Beers

XXXX Gold
Great Northern Original
Stone & Wood Pacific Ale
Somersby Apple Cider—poolside offering
Pipsqueak Apple Cider—inside offering
Non-Alcoholic choice—Heineken Zero

Soft drinks & Juice

Prices available on request

CHILDREN'S SOFT DRINK PACKAGES

Selection of soft drinks and juices

*Peppers Beach Club & Spa encourages the safe and responsible service of alcohol at all times during your event. Beverage package selections are subject to change without notice. Peppers Beach Club & Spa reserved the right to offer a reasonable substitution should an item not be available.



PRE-PAID BAR TAB

Select two sparkling wine, three white, three red wines and three beers from the list below.

Pricing available on request.

Sparkling

De Bortoli Legacy Brut
McPherson Brut
Cloud Street Sparkling
Dal Zotto Prosecco

White & Rose

De Bortoli Legacy Sauvignon Blanc
McPherson Sauvignon Blanc
Cloud Street Sauvignon Blanc
De Bortoli Legacy Chardonnay
McPherson Chardonnay
Cloud Street Chardonnay
Cloud Street Pinot Grigio
McPherson Rose
McPherson Pink Moscato

Red

McPherson Pinot Noir
Cloud Street Pinot Noir
De Bortoli Cabernet Merlot
De Bortoli Legacy Shiraz
McPherson Shiraz
Cloud Street Shiraz

Beers

XXXX Gold
Great Northern Original
Stone & Wood Pacific Ale
Somersby Apple Cider—poolside offering
Pipsqueak Apple Cider—inside offering
Diablo Alcoholic Ginger Beer
Non-Alcoholic choice—Heineken Zero

Soft drinks & Juice

All bar tabs must be paid in advance and unused portions, above any minimum spend requirements, will be refunded after the conclusion of the event.



Wedding Accommodation

ABOUT OUR ACCOMMODATION

Peppers Beach Club & Spa offers a range of accommodation options to tempt you and your guests, from elegant suites and spa rooms, to one, two and three bedroom penthouses with private rooftop terraces, BBQs and Jacuzzi.

WEDDING ACCOMMODATION SPECIAL

Bring 40 or more adult guests to your reception and receive 1 complimentary night in a One-Bedroom Resort.

Bring 60 or more adult guests to your reception and receive 2 complimentary nights in a One-Bedroom Resort.

Bring 80 or more adult guests to your reception and receive 3 complimentary nights in a One-Bedroom Resort.

ACCOMMODATION ROOM TYPES

Resort Spa Room

Spa rooms are a hotel style room with a king bed and en-suite, and a spa bath on the balcony.

One Bedroom Resort

The suite feature separate dining and lounge, fully equipped kitchen and laundrette, bedroom with king size bed or twin singles and en-suite.

One Bedroom Garden Penthouse

The spacious penthouses feature separate dining and lounge, fully equipped kitchen and laundrette, bedroom with king size bed or twin singles and en-suite, and a private furnished rooftop terrace with jacuzzi and BBQ.

Two-bedroom Resort Suite

Combination of Spa Room and One Bedroom Resort Suite connected via a dual key entrance.

Two Bedroom Garden Penthouse

Combination of Spa Room and One Bedroom Resort Penthouse connected via a dual key entrance.

**Bonus and discounts vary due to high and low season. A best available rate will always be offered to our valued wedding guests. Limited discounts available in school holiday periods. All bonuses are subject to availability and minimum stay requirements*



Terms & Conditions

The prices contained herein are indicative and subject to change. Prices are confirmed by written proposal tailored to your specific requirements.

Peppers Beach Club & Spa require a 20% deposit to secure your date, based on your tentative wedding arrangements.

Dates can be held for up to 2 weeks while you make your decision, but are not confirmed unless a signed wedding agreement and deposit are received.

All catering and beverage selections and final minimum guest numbers must be confirmed 30 days prior to the wedding.

Final payment is due 14 days prior to the wedding.

BAR TABS

All bar tabs must be paid in advance and unused portions, above any minimum spend requirements, will be refunded after the conclusion of the event.

Peppers Beach Club & Spa upholds the responsible service of alcohol and unduly intoxicated patrons will be refused service.

WEATHER

In the case of wet weather, the wedding couple will have the opportunity to make a weather call for the ceremony three hours prior to the ceremony, and at 3pm for the reception. If the Event Manager deems the weather to be unsafe for guests and staff, the Events Manager will make the final call.