PEPPERS

CLEAR MOUNTAIN

CONFERENCE KIT

2026





PURPOSEFUL GATHERINGS. PANORAMIC VIEWS.

Built on the perfect balance of productivity, wellbeing, and meaningful connection.

Located just 35 minutes from Brisbane CBD and Brisbane Airport, Peppers Clear Mountain offers an inspiring destination for meetings, conferences, retreats, and special events. Set high above rolling timber-clad hills, the property showcases breathtaking views across Lake Samsonvale, the Glass House Mountains, and Moreton Bay, creating a tranquil environment that encourages focus, creativity, and collaboration.

Complementing our conference facilities is a range of convenient onsite amenities, including complimentary parking, onsite restaurant and bar facilities, dedicated networking spaces, and seamless access to guest accommodation, ensuring a comfortable and productive experience for attendees.

Reception is open from 7:00am to 9:00pm Monday to Saturday, 7:00am to 8:00pm on Sundays, and 8:00am to 6:00pm on public holidays, with after-hours arrivals available by prior arrangement.

Whether you're planning a corporate conference, executive retreat, training workshop, or milestone celebration, Peppers Clear Mountain provides the ideal setting to meet, connect, recharge, and achieve exceptional outcomes.



ROOM FEATURES & INCLUSIONS

Our newly renovated accommodation combines contemporary comfort with thoughtful amenities, allowing guests to relax and recharge throughout their stay.

CLASSIC

1 Queen Bed with chaise lounge and overlap table. Features a bathroom with rain shower, 55" TV with casting, pillow menu, split-system air conditioning and private balcony.

SUPERIOR

1 Queen Bed with chaise lounge, dining table and chairs, luggage rack and floor lamp. Includes a rain shower, 55" TV with casting, pillow menu, split-system air conditioning and private balcony.

EXECUTIVE

1 King Bed with chaise lounge and overlap table. Includes bathrobes and slippers, luggage rack, rain shower, 55" TV with casting, pillow menu, split-system air conditioning and private balcony.

DELUXE KING

1 Split King Bed with chaise lounge, dining table and chairs, luggage rack and floor lamp. Includes a rain shower, 55" TV with casting, pillow menu, split-system air conditioning and private balcony.

DELUXE FAMILY

2 Queen Beds with table and chairs, luggage rack and floor lamp. Includes a rain shower, 55" TV with casting, pillow menu, split-system air conditioning and private balcony.

PRIVILEGE

1 King Bed with chaise lounge, dining table and chairs, luggage rack and floor lamp. Includes a rain shower, 55" TV with casting, pillow menu, split-system air conditioning and private balcony.

SUITE

1 King Bed within a larger floorplan, complemented by a chaise lounge, dining table and chairs. The spacious bathroom features a double rain shower, freestanding bathtub and his-and-hers vanity. Additional features include a 55" TV with casting, pillow menu, floor lamp, split-system air conditioning and double balcony.

KING APARTMENT

1 King Bed and 1 Queen Bed with a separate lounge and dining area. Features a full kitchen with cooking facilities, full-size refrigerator and microwave, plus a two-way bathroom, separate toilet and vanity, ducted air conditioning and 55" TV with casting.

OUR CONFERENCE VENUES

Peppers Clear Mountain combines purpose-built conference facilities, flexible event & dining spaces and onsite accommodation, perfect for corporate retreats, meetings and events.



MAHOGANY PRIVATE DINING, DECK AND EVENT SPACE | 8 - 30 PEOPLE

The Mahogany private dining, deck and Event space are brand new to the property and perfect for any smaller conference, dinner or event. The Mahogany Private Dining is private and sophisticated with breathtaking views of the surrounding mountains and Moreton Bay. This space features a 14 seat longline table and large sliding wooden doors to close this space off. Access to its own private deck with furniture is an added bonus. The event space is a blank canvas that can be setup in theatre, ushape, cabaret, banquet, longline, boardroom and features spectacular views of Moreton Bay, access to the main deck as well as the restaurant. Large sliding wooden doors close the space off from the public making this completely private, the space also features a gas fired fireplace as well as a large TV to plug into.



CEDARS, SAMFORD & MORETON ROOMS 18 - 150 PEOPLE | LILLIPILLI ROOM AS THE COMBINED

The Cedars, Samford & Moreton Rooms are a versatile space suitable for conferences, wakes, school celebrations, high teas and a range of other functions & events. The room can be configured as three separate spaces, each with flexible layout options to suit your requirements. Featuring floor to ceiling windows, 2.7m high ceilings and elegant modern chandeliers, the spaces are bright and inviting. Overlooking our beautiful Serenity Lawn and fountain adding to the draw of these rooms. A built in bar and kitchen make it ideal for banquet style events, combining functionality with style



BANKSIA ROOM | 24 - 60 PEOPLE

The Banksia Room is ideal for larger conferences, accommodating up to 60 guests depending on your chosen layout. Flexible setup options include Theatre, Cabaret, U-Shape, Boardroom, and Classroom configurations. Floor-to-ceiling glass at the front and additional side windows fill the space with natural light, while 4m high industrial-style ceilings create an open, airy atmosphere.



WATTLE ROOM | 18 - 40 PEOPLE

The Wattle Room is ideal of conferences and team building sessions, comfortably accommodating up to 40 guests depending on your chosen layout, with moderate natural light, the space offers a bright yet focused atmosphere. Versatile in design, the room can be set up in theatre, caberet, ushape, boardroom or classroom configurations. Complimented by 2.7m high ceilings for a spacious airy feel.

Function Room	Dimensions & Specs		Capacity						
	Area (m^2)	Ceiling (m)	Theatre	Cabaret	U Shape	Boardroom	Classroom	Banquet	Cocktail
Wattle	64	2.7	50	35	24	24	36	50	40
Banksia	120	4	80	48	32	32	48	80	60
Cedars	80	2.7	40	24	18	20	32	40	30
Samford	80	2.7	40	24	22	24	32	40	40
Moreton	80	2.7	40	24	22	24	32	40	40
Cedars & Samford	160	2.7	100	48	40	42	64	80	80
Samford & Moreton	160	2.7	100	48	40	42	64	80	80
Lillipilli	240	2.7	150	108	60	64	84	150	160
Mahogony Event Space	64	2.7	30	24	24	26	18	30	40
Mahogony Private Dining	32	2.7	N/A	N/A	N/A	14	14	14	15

FULL DAY DELEGATE PACKAGE

Full Day Delegate Package
Pricing from $96 per person
Minimum 15 delegates

Half Day Delegate Package
Pricing from $89 per person
Minimum 15 delegates



PACKAGE INCLUSIONS

Designed to deliver a seamless and productive meeting experience, every Day Delegate Package includes:

— Continuous premium tea and coffee station available throughout your event

— Bottled water for each delegate upon arrival*

— Complimentary high-speed Wi-Fi

— Notepads and pens for all delegates

— Refreshing conference mints

— 1 x Dedicated whiteboard with markers
— 1 x Flipchart and presentation materials

— Data projector and screen

— Complimentary room hire

— Professional venue setup tailored to your preferred room configuration

*One bottle of water provided per delegate on commencement of the event.

Allow our team to take care of the details, so your delegates can focus on collaboration, connection and exceptional outcomes in the tranquil surrounds of Peppers Clear Mountain.



CATERING SELECTIONS

Morning or Afternoon Tea – Select 2 options for each session

COMPLIMENTARY FRUIT PLATTER

Assorted Sweet mini muffins; Orange & poppy seed, triple chocolate, Blueberry (gfo, dfo, vo, vgo)

Flaky mini-croissants filled with ham and cheese

Flaky Sausage rolls & assorted Mini meat pies; Caramelised onion with mushroom, cheesy macaroni Bolognese, Sri Lankan chicken curry (gfo, dfo, vo, vg)

Assorted filo; Chicken & mushroom, Ricotta & Spinach

Assorted mini doughnuts; iced with sugar confetti, chocolate, iced sugar

Scones with jam and cream

Mini Egg and bacon muffins

Warm Banana bread with stabilized mascarpone

Assorted savoury quiches; Bacon & leek, Beetroot & fetta, sweet potato, spinach & goats' cheese

Petit fours; green tea frangipane, boysenberry friand, choc almond brownie, red velvet, hazelnut pebble, lemon cheesecake

Crudités & mixed selection of dips

Chia cups filled with fresh berries & coconut (vg, v, gf, df)

Assorted Protein balls; salted peanut butter, choc hazelnut, berry coconut crush (gf, df, v, vg)

Popcorn station – Upgrade price $8pp

DAY DELEGATE LUNCH OPTIONS

Build your own Sandwich Station - includes jugs of soft drink & juices

Build your own station – consisting of fresh salads, cold meats – ham, salami, roast beef, shredded chicken, egg mix, artisan bread rolls, spinach wraps, condiments

House made Frittata – vegetarian option – choice will change daily if multiple day event

House made Salads – choose 3 - potato salad, Greek salad, mushroom & quinoa salad or beetroot & tomato leaf salad

Fresh fruit platter

OR

Hot Buffet Lunch – upgrade by $12 per person

3 hot options choose from
— Baked fish fillet in thai coconut sauce & bok choy (M)
— Teriyaki beef stir-fry
— Native spiced braised pulled lamb
— Jamaican jerk chicken

Vegetarian/vegan option
— Cauliflower bake with parmesan and crunchy sage
— Mixed mushroom risotto
— Vegetarian jungle curry with eggplant, rockmelon, cauliflower, zucchini

Steamed rice
Roasted potatoes
mixed steam vegetables

Select three salads
— Potato salad
— Greek salad
— Beetroot & tomato leaf salad
— Garden Salad

dietary guidelines: gf — gluten free | df — dairy free | v — vegetarian | vg — vegan
gfo — gluten free option | dfo — dairy free option | vo — vegetarian option | m — mixed seafood origin



CATERING SELECTIONS

ADD ON'S

Curated Conference Enhancements
Elevate your event with a selection of thoughtfully curated enhancements, designed to create a refined and memorable delegate experience.

Premium Hydration Service
Ensure your delegates remain refreshed throughout the day with chilled bottled water replenished during scheduled conference breaks.
$4.50 per bottle

Barista-Crafted Coffee Experience
Treat your guests to expertly crafted espresso coffee, prepared fresh by our barista team.
From $5.50 per beverage

The Sweet Atelier
A beautifully presented selection of premium chocolates and confectionery, replenished throughout the day for delegates to enjoy at their leisure.
$5 per person

Wellness Trail Mix Station
Welcome delegates with an interactive grazing experience featuring a curated selection of premium nuts, dried fruits, banana chips and wholesome snacks, allowing guests to create their own bespoke blend.
$12 per person
Minimum 10 delegates

Executive Breakfast Experience
Perfect for day conferences and early morning meetings. Enjoy a plated breakfast featuring scrambled eggs, double-smoked bacon, grilled mushrooms, roasted vine tomato and artisan sourdough toast.
$30 per person

Signature Lunch Enhancements
Transform your lunch break into an interactive culinary experience with your choice of:

— Gourmet Taco Station
— Artisan Woodfired Pizza Station
— Mini Mountain Dogs
— Decadent Dessert Experience

From $15 per person
Minimum 15 delegates

For a truly elevated event, speak with our team about tailoring a bespoke food and beverage experience to complement your conference objectives and delegate profile.



CATERING SELECTIONS

INTIMATE MEETINGS & EXECUTIVE GATHERINGS - UNDER 15 PAX

Designed for smaller meetings, leadership retreats and executive workshops, our boutique meeting experiences combine personalised service, exceptional catering and the tranquil surrounds of Peppers Clear Mountain.

Refined Refreshments
Continuous Tea & Coffee Service
A premium selection of freshly brewed coffee, boutique teas and accompaniments available throughout your meeting.
$12 per person

Morning and/or Afternoon Tea
Chef-curated sweet and savoury refreshments, with your choice of two selections per service. Thoughtfully crafted to energise and inspire your delegates throughout the day.
$16 per person

Signature Lunch Experiences
Artisan Lunch Selection
A sophisticated gourmet sandwich and seasonal accompaniments station, featuring premium local ingredients and beautifully presented for effortless dining.
$48 per person

Seasonal Chef's Buffet
Elevate your luncheon experience with a chef-prepared hot buffet showcasing seasonal produce, regional flavours and carefully curated dishes.
$60 per person

PRIVATE VENUE HIRE

Exclusive Meeting Space Hire
Enjoy the privacy of a dedicated event space, tailored to suit your meeting style and requirements. Price on Application

Bespoke Enhancements
Further personalise your event with our collection of premium conference enhancements, including barista-crafted coffee, wellness stations, elevated lunch experiences and luxury refreshment offerings.

Our Events Team would be delighted to create a tailored experience that reflects the calibre of your guests and the objectives of your gathering.

STAND ALONE CATERING OPTIONS

Predinner Drinks - $32pp 1 hr – includes glass of house wine or stubby of beer and charcuterie board. Either on the Serenity Lawn or the Deck

PRE-DINNER DRINKS EXPERIENCE

As the day draws to a close, invite your guests to unwind with an elegant pre-dinner reception, set amongst the natural beauty of Peppers Clear Mountain. Whether hosted on the picturesque Serenity Lawn or overlooking the breathtaking mountain ranges and Moreton Bay from The Deck, this experience provides the perfect setting for relaxed conversation and meaningful connections.

$32 per person | 1 Hour

Experience Includes:
— One glass of house wine or one premium bottled beer per guest

— Chef-selected artisan charcuterie boards featuring a curated selection of cheeses, cured meats and seasonal accompaniments

— Exclusive use of either the Serenity Lawn or The Deck (subject to availability)

Perfect for welcome receptions, networking events and executive gatherings, this sophisticated offering creates a memorable transition from business to celebration, surrounded by the timeless beauty of Clear Mountain.

Choose up to three beers from the following:
— Heineken
— Hahn SuperDry
— Tooheys Extra Dry
— Great Northern Super Crisp
— Pure Blonde
— Boag's Light

Wine Selection
Choose one wine from each category:
Sparkling
— Brut or Prosecco

White Wine
— Sauvignon Blanc or Chardonnay

Red Wine
— Cabernet Merlot or Shiraz Cabernet

Non-Alcoholic Refreshments
— Assorted soft drinks served in sharing jugs
— Chilled still water station



SET MENU

TWO-COURSE ALTERNATE DROP

Entrée & Main or Main & Dessert
$95 per person

THREE-COURSE ALTERNATE DROP

Entrée & Main & Dessert
$109 per person

ENTRÉE

Coffee-rubbed kangaroo, raspberry-pickled kohlrabi, blackberry jus, and crispy sage (gf, df)

Native spiced cured duck, pickled beetroot, saltbush, and orange segments (gf, df)

Citrus and herb-cured salmon, passionfruit miso dressing (gf, df)

Marinated lamb noisette, pomme purée, grilled heirloom capsicum, and blackberry jus (gf)

Harissa-roasted carrots, pistachio cream, crispy chickpeas, and sage (gf, v, df)

MAIN

Grilled eye fillet, pomme purée, asparagus, blistered truss tomatoes, and pepper berry jus (gf)

Pan-seared kingfish, wild mushroom duxelles, crispy Bok choy, and black garlic miso (gf, df)

Prosciutto-wrapped chicken, lemon thyme and mushroom ballotine, potato rosti, broccolini and jus (gf)

Native-spiced lamb rump, grilled baby leeks, potato rosti, port jus (gf, df)

DESSERT

Deconstructed Iced VoVo
Coconut and vanilla sorbet, house made shortbread biscuit, freeze-dried berries and raspberry gel (gf)

Queensland Honeycomb Parfait
Local honeycomb, Samford valley
Wattle seed macadamia soil, fig, mascarpone (gf)

Strawberries & Cream Mille-Feuille
Flaky pastry, macerated strawberries, mascarpone cream, strawberry powder, strawberry gel

Native Harmony
Lemon Myrtle and coconut pannacotta with wattle Seed crumb and Plum gel (df, gf)

Tropical Eclipse
Chocolate mousse mango spheres, wattle seed chocolate crumb, cocoa tuile (gf)

Contact your event coordinator to create your own tailored beverage package.



dietary guidelines: gf — gluten free | df — dairy free | v — vegetarian | vg — vegan
gfo — gluten free option | dfo — dairy free option | vo — vegetarian option | m — mixed seafood origin



COMMUNAL DINING

PRICES

$92pp - 2 course
$105pp - 3 course

Contact your event coordinator to create your own tailored beverage package.

ENTRÉES TO SHARE

Crocodile & Lemon Myrtle Spring Rolls
Golden crisp spring rolls, served with Davidson plum relish.

Charred King Prawns
Preserved lemon gremolata, pico de gallo, burnt lime (a) (gf, dfo)

Tempura Haloumi
Lightly fried haloumi, truffle honey, roasted sesame (v, dfo, gf)

MAINS TO SHARE - CHOICE OF 2

350gm Wagyu Rump Cap MB 6-7
Sliced with a thyme roasted field mushrooms, finished with port jus and house mustard (gf, dfo)

Grilled Reef Fish
Fresh tomato, herb and lemon gremolata, burnt lemon and lemon myrtle butter (a) (gf, dfo)

Chargrilled Butterflied Chicken (half Chicken)
Served with a Kaffir lime yoghurt, raspberry pickled onion and pan jus (gf, dfo)

350gm Braised Lamb Shoulder
Cooked with Pepperberry, Served with a spiced plum relish and jus (gf, df)

DESSERTS - SELECT 2 SERVED ALTERNATE

Deconstructed Iced VoVo (gf)
Coconut and vanilla sorbet, house made shortbread biscuit, freeze-dried berries and raspberry gel

Queensland Honeycomb Parfait (gf)
Local honeycomb, Samford valley
Wattle seed macadamia soil, fig, mascarpone

Strawberries & Cream Mille-Feuille
Flaky pastry, macerated strawberries, mascarpone cream, strawberry powder, strawberry gel

Native Harmony (df, gf)
Lemon Myrtle and coconut pannacotta with wattle Seed crumb and Plum gel

Tropical Eclipse (gf)
Chocolate mousse mango spheres, wattle seed chocolate crumb, cocoa tuile

SIDES – STANDARD TO SHARE

Steamed garden greens and root vegetables
— House smoked herb kipfler potato
— Garden salad

ADDITIONAL SIDE OFFERINGS

All served share style in the centre of the table $6.50pp, per selection

— Miso mushroom and Quinoa salad
— French fries with ketchup and aioli
— Harissa Carrots
— Charred Broccolini
— Wattle seed & Native Thyme Damper Bread
— Heirloom Beetroot & Tomato Leaf Salad

PLATTERS

Minimum 30 delegates

HOT ASIAN MIXED PLATTER - $125

Pork dim sims, vegetarian spring rolls, vegetable samosas, prawn twisters, steamed prawn gyoza served with sticky soy and sweet chilli dipping sauces.
(df, v) on request

MIXED SLIDER PLATTER - $130

Hickory BBQ pulled pork Asian slaw and crumbed chicken onion relish Japanese mayo.

HOT MEAT PLATTER - $145

Mini chicken skewers, lamb kofta with Napoli sauce, karaage chicken, sticky pork belly bites.

CHEESE BOARD - $95

Assorted selection of local hard and soft cheeses, wafer crackers, Lavosh crackers, fresh and dried fruits, house pickled and fermented veg, marinated olives.

ANTIPASTO PLATTER - $130

Marinated olives, feta, semi dried tomatoes, roasted capsicum, eggplant & zucchini salad, cheeses, salamis, crackers and crostini, artisan warm bread.
(gf) on request

HOT SEAFOOD PLATTER - $145

Battered fish goujons, Thai fish cakes, spiced squid, coconut panko crusted prawn cutlet.

THE BAO BUN EXPERIENCE - $145

Crispy pork belly, hoisin, cucumber, pickled carrot, coriander lemon myrtle chicken, finger lime aioli, cabbage slaw, crispy tofu, gochujang glaze, kimchi.



dietary guidelines: gf — gluten free | df — dairy free | v — vegetarian | vg — vegan
gfo — gluten free option | dfo — dairy free option | vo — vegetarian option | m — mixed seafood origin



CANAPES AND SUBSTANTIALS

Canapes - 6 for $35 per person or 8 for $46 per person
Substantials - $15 per selection

CANAPÉS

Twice-Cooked Pork Belly, Ponzu Glaze, Roasted Sesame
Crisp, tender pork belly finished with a bright ponzu glaze and toasted sesame for a citrus-umami lift (gf, df)

Spiced Squid, Miso Caramel, Lime Aioli, Pickled Radish
Lightly spiced squid paired with sweet miso caramel, zesty lime aioli and crisp pickled radish for balance (gf, df)

Bush Tomato Lamb Skewers, Kaffir Lime Yoghurt
Charred lamb infused with native bush tomato, served with cooling kaffir lime yoghurt (gf, df)

Davidson Plum Chicken Skewers + Lemon Myrtle
Juicy chicken skewers glazed with tart Davidson plum and finished with aromatic lemon myrtle (gf, df)

Rare Beef Crostini + Horseradish Chive Cream + Fried Caper
Thin-sliced rare beef on a crisp crostini with horseradish-chive cream and a salty fried caper (gf)

Porcini Truffle Mushroom Arancini + Red Wine Syrup
Golden porcini and truffle arancini with a rich red wine reduction (gf, v)

Roasted Sumac Pumpkin Tart + Whipped Ricotta + Crisp Sage
Sweet roasted pumpkin with sumac spice, whipped ricotta and crunchy sage leaves (gf, v)

Salt-Baked Beetroot Tart, Aged Balsamic, Caramelised Onion Relish
Earthy beetroot in a delicate tart shell, lifted with aged balsamic and sweet onion relish (gf, v)

SUBSTANTIALS

Battered Fish Goujons + Chips
Crisp golden fish bites served with seasoned chips - a crowd-pleasing classic.

Malaysian Dark Soy & Vegetable Flat Noodle Stir-Fry
Wok-tossed flat noodles with vegetables in a rich, caramelised Malaysian dark soy sauce (gf, gf, vg)

Pulled Pork Sliders - Hickory BBQ Pork, Slaw
Slow-cooked hickory-smoked pork piled into soft sliders with crunchy slaw.

Crumbed Chicken Sliders - Caramelised Onion, Crisp Lettuce
Crispy chicken fillet sliders layered with caramelised onion and fresh lettuce.

Truffle Mushroom & Chicken Risotto
Creamy risotto with chicken, wild mushrooms and aromatic truffle (gf)

Lamb Koftas with Tabouli & Kaffir Lime Yoghurt
Spiced lamb koftas served with fresh tabouli and kaffir lime yoghurt (gf, dfo)

dietary guidelines: gf — gluten free | df — dairy free | v — vegetarian | vg — vegan
gfo — gluten free option | dfo — dairy free option | vo — vegetarian option | m — mixed seafood origin

TEAM BUILDING ACTIVITIES

IN-HOUSE TEAM BUILDING EXPERIENCES

Enhance your conference or event with one of our engaging in-house team-building activities, available from $35 per person. Designed to encourage connection, collaboration and fun, these experiences are the perfect addition to your meeting, conference or corporate retreat.

CHOOSE FROM:

Interactive Cocktail Making Session (1 Hour)
Learn the art of cocktail creation with a hands-on, interactive experience, complemented by a delicious charcuterie board.

Whisky or Gin Tasting Experience
Enjoy a guided tasting featuring premium whiskies or gins, served alongside a selection of gourmet nibbles.

After-Dinner Trivia
Bring your team together for a fun and competitive trivia session, perfect for networking and post-conference entertainment.

Team-building experiences are provided by our in-house team. Prices start from $35 per person. Event space hire charges may apply.



EXTERNAL PROVIDERS

BANANA LIFE

Looking for an energising team-building partner for your conference? Banana Life delivers engaging, high energy activities designed to spark connection and collaboration. With options from interactive game shows to creative workshops, their experienced team makes it easy to make your event memorable.

TAI CHI & YOGA

Start your day feeling refreshed and focused with a Tai Chi or Yoga session before breakfast. These guided classes provide the perfect opportunity to relax, recharge and prepare for a productive day of conferencing.



GETTING HERE

Discover a serene getaway atop Clear Mountain, surrounded by pristine bushland and landscaped gardens, for the perfect blend of nature, comfort and relaxation.

LOCATION

Just 35 minutes from Brisbane's CBD, Peppers Clear Mountain rises above the city along a scenic ridge, leading you to one of Brisbane's most peaceful retreats. Surrounded by 20 hectares of native bushland, the resort commands spectacular 360-degree views across the Glasshouse Mountains, Lake Samsonvale, Moreton Bay and the city skyline.

The hotel provides a peaceful hinterland escape while still being within easy reach of the city's attractions and conveniences.

ACESSIBILITY

Bushland Hiking Trails — 1000 metres

Lake Samsonvale — 7 kilometres

Samford Village — 13 kilometres

Brisbane CBD — 28 kilometres

Brisbane Airport — 31 kilometres

Peppers Clear Mountain
P: +61 7 3298 5100
events@peppersclearmountain.com.au

564 Clear Mountain Road,
Clear Mountain, QLD 4500
www.peppersclearmountain.com.au