

MENUS AT SNOWPLANET

PLATTER MENU

FISHERMAN'S PLATTER: \$65 PER PLATTER

Salt & Pepper Squid, Crumbed Mussels and Prawn Twisters served with Golden Fries, Lemon Wedges, Tartare Sauce and Tomato Sauce

ASIAN PLATTER: \$65 PER PLATTER (V)

Spring Rolls, Money Bags, Samosas and Potato Wedges served with Soy Sauce, Sweet Chilli Sauce and Aioli

SUSHI PLATTER: \$65 PER PLATTER

Selection of Vegetarian, Salmon & Avocado and Chicken Sushi Rolls served with Wasabi, Pickled Ginger and Soy

MINI SAVOURIES: \$65 PER PLATTER

Mince Savouries, Sausage Rolls, Spinach & Feta Quiches served with House Chutney and Tomato Sauce

ANTIPASTO PLATTER: \$75 PER PLATTER

Smoked Salmon and Spiced Chorizo with Field Mushrooms, Stuffed Peppadews, Brie, Aged Cheddar and Olives served with Hummus, House Chutney, Crackers and Ciabata Bread

ARTISAN PLATTER: \$100 PER PLATTER

Artisan Cheeses Brie and Cheddar with Smoked Bacon, Smoked Salmon, Salami, Marinated Mussels, Pate, Dried Fruit and Olives served with Pesto, Hummus and House Chutney with a selection of Crackers and Fresh Breads

Prices include GST

Minimum of 10 guests required

Platters serve approximately 10 people for nibbles

Snowplanet is not in a position to guarantee a completely allergen free environment

Please discuss any dietary requirements or concerns at the time of enquiry

Additional charges may apply for gluten free & dairy free alternatives

The whole group must participate in the chosen menu.

MENUS AT SNOWPLANET

7 SUMMITS GROUP LIGHT LUNCH

Your choice of

THAI BEEF SALAD

Marinated Beef Slices served with house garden salad in a Thai dressing with crispy noodles
(vegetarian option fried tofu)

ROOTS AND GREENS

Orange Candied Roasted Carrot and Beetroot Salad with Pumpkin, Butter Beans, Sage atop
marinated Feta & hazelnut crumb and salsa verde

OPEN STEAK SANDWICH

Thinly Sliced Beef served on Toasted Bread with Lettuce, Tomato,
Onion Jam & Smoky Barbeque Sauce served with Golden Fries

FISH AND CHIPS

Beer Battered Fish & Chips with Micro Greens

9' PIZZA SERVED WITH GOLDEN FRIES - YOUR CHOICE OF:

HAWAIIAN Ham & Pineapple with our house made fresh Napoli sauce

VEGETARIAN Orange candied roasted carrot and beetroot pumpkin, sage and marinated feta
with toasted hazelnut crumb

\$20 per person

KIDS CLASSIC BEEF BURGER MEAL

Served with Golden Fries

\$15 per person

Prices include GST

Meals must be pre-ordered. Minimum of 10 and maximum of 20 guests

Children are aged 12 years and under

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7 SUMMITS GROUP SET MENU

ENTRÉE your choice of

Prosciutto, Goat Cheese and Pear Salad with Red Wine Vinaigrette & Toasted Hazelnut

Orange Candied Roasted Carrot & Beetroot Salad with Pumpkin, Butter Beans, Sage atop Marinated Feta Crumb & Salsa Verde

Pulled Pork Sliders with Apple Sauce and Ranch Slaw

MAIN your choice of

Pan Seared Market Fish with sautéed seasonal Garden Vegetables atop Herb Beurre Blanc

Mushroom Risotto with Blue Cheese Melt and Truffle Oil

Grilled Rump Steak with Rustic Potatoes, Garden Salad and Beef au jus

DESSERT your choice of

Vanilla Panna Cotta with Shortbread and Berry Compote

Dark Chocolate Mousse with Goji Berries and Chocolate Soil

Mini Cheese Platter with Crackers, Quince Jelly and Slow Roasted Grapes

Lemon and three Berry Icream with freeze dried Raspberry

\$59.00 Adult \$39 Child

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BUILD YOUR OWN BUFFET

All tables will be served with their Bread Baskets and House Butter

MEAT SELECTION

- Hot Bourbon and Maple Glazed Champagne Ham with Mustard *GF DF NF*
 Moroccan Lamb Shoulder Tagine with preserved Lemon, Paprika, Garlic and Spices served with Couscous *GF*
 Roast Beef with Red Wine Jus *NF P GF*
 Roast Pork with Crackling cooked with Cider and Honey *P GF DF NF*

HOT SELECTION

- Roasted Chicken Thigh, Lemons and Potatoes dressed with Olive Oil and Rosemary *P DF NF GF*
 Sweet and Sour Pork served with steamed fluffy Rice *NF*
 Seafood Selection of Prawns, Mussels, Salt and Pepper Squid and Fish
 Vegetarian Penne Pasta with Three Cheese Sauce *V*
 Hot Roasted Potatoes, Pumpkin and Kumara with Garlic and Sea Salt *DF NF GF V*
 Scallop Potatoes with Herb and Garlic Cream Sauce *V NF GF*
 Seared Salmon portions served with Sundried Tomatoes, Spinach, and Feta with Lemon Zest *NF GF*

COLD SELECTION

- Raw Fish Salad with Coconut Cream, Chives, Capsicum, Chilli, Lemon, Cucumber, Tomato, Fresh Herbs *P*
 Potato, Kumara, Celery and Egg Salad with Sour Cream Mayo Dressing *V NF GF*
 House Marinated Mussels with Malt Vinegar, Lemon, Red Onion and Garlic *GF DF NF P*
 Vermicelli Noodles with Capsicum, Cucumber, Thai Mint, Lemon Zest, Carrot and a Spicy Thai Dressing *VG V P GF*
 Orange Candied Roasted Carrot and Beetroot Salad with Pumpkin, Butter Beans, Sage atop Marinated Feta Crumb & Salsa Verde *V NF GF*
 Seasonal Salad with Tomato, Cucumber, Capsicum, Onion, Parsley with side Dressing *P DF GF NF VG V*
 House Ranchslaw with Cabbage, Carrot, Onion and Fennel with side Ranch Dressing *NF GF V*

DESSERT SELECTION

- Fresh Seasonal Fruit Platter *V DF GF P NF*
 Citrus Berry Trife with Cream & Custard Sugar *V NF*
 Individual Pavlova with Berries, Cream & Passionfruit *V P NF GF*
 Chocolate Brownie with Berry Compote and Cream *GF*
 Tiramisu Cake with Fresh Fruit & Coffee Cream
 Paleo Banana and Walnut Puddings *P*

GF = GLUTEN FREE, *NF* = NUT FREE, *V* = VEGETARIAN, *P* = PALEO, *DF* = DAIRY FREE, *VG* = VEGAN

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BUILD YOUR OWN BUFFET PRICES

OPTION ONE \$59 adult / \$39 child

- 1 x Meat Selection
- 2 x Hot Selection
- 3 x Cold Selection
- 2 x Dessert Selection

OPTION TWO \$69 adult / \$49 child

- 2 x Meat Selection
- 2 x Hot Selection
- 4 x Cold Selection
- 3 x Dessert Selection

OPTION THREE \$89 adult / \$69 child

- 3 x Carvery Selection
- 3 x Hot Selection
- 4 x Cold Selection
- 3 x Dessert Selection

OPTION FOUR \$109 adult / \$89 child

- 3 x Carvery Selection
- 4 x Hot Selection
- 5 x Cold Selection
- 4 x Dessert Selection

Prices include GST

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KIDS BUFFET MENU

COCKTAIL SAUSAGES

MINI MEATBALLS WITH DIPPING SAUCE

MINI HOTDOGS WITH TOMATO SAUCE

FISH COUJONS WITH TARTARE SAUCE

CHICKEN NUGGETS

FRENCH FRIES

JELLY AND FRUIT MOULDS

CHOCOLATE CAKE

CARAMEL SLICE

\$25 per child

Prices include GST

Minimum of 10 children required up to and including the age of 12 years

Gluten and Dairy Free items can be arranged in advance and there may be an additional charge

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