



Enjoy your dining experience at **7SUMMITS RESTAURANT & BAR.**

A winter Alpine themed Restaurant & Bar is the perfect venue for group functions & events. With authentic schist walls, a roaring log fire and panoramic views of the slopes you can sit back and relax while our friendly 7Summits team take care of all your catering needs. 7Summits has a number of dining options to choose from, including Light Lunches, Set Menus, Buffets and Platter options.

Our 7Summits Restaurant & Bar can cater up to 200 people seated.





LIGHT LUNCH

\$25 per person

Your choice of:

Open Steak Sandwich

Seared steak on toasted bread with lettuce, tomato, caramelised onion and barbeque mayo served with golden fries

Sticky Pork Belly Salad

Chilli, coriander, Asian slaw and caramel glaze

Chicken Fajitas

served with guacamole, sour cream and salsa

7Summits Chef's Pasta

Chef's vegetarian pasta with fresh seasonal vegetables, house-made Napoli sauce topped with shaved parmesan

House Beer Battered Fish

French fries, petite salad, burnt lemon and tartare sauce

Pizza 9" with Fries

House Hawaiian or vegetarian

Includes house beverage of your choice – Please ask your wait staff

Dessert option can be added on request – Prices may vary

All prices include GST | Price is based per person | Minimum 10 people.

The whole group must participate in the chosen menu. Advance bookings required. Bookings subject to availability. Snowplanet cannot guarantee a completely allergen free environment. Please discuss any dietary requirements or concerns at the time of enquiry.

Additional charges will apply for gluten free & dairy free alternatives.



SET MENU

\$99 per person

On the table to share – warm rustic bread rolls with herb butter & relish

Entrée your choice of:

Sticky pork belly salad – chilli, coriander, Asian slaw and caramel glaze (GF, DF)

Pumpkin, feta and spinach frittata – with sundried tomatoes, super seeds, micro salad and chutney (V)

Miso salmon – kumara croquette, tempura green beans, sesame, and ponzu emulsion (DF)

Main your choice of:

Pumpkin gnocchi – spinach, cherry tomato, kale, pine nuts, parmesan (V)

Scotch fillet – sugar roasted smoked pomme frites, fricassee of portobello mushrooms, truffle butter, red wine jus (GF, DF)

Pan-seared market fish – crushed new season potatoes, blistered tomatoes, lemon caper crème fraiche (GF)

Dessert your choice of:

(All desserts are vegetarian)

Handmade sorbet selection – champagne berry coulis, meringue snow, caramel crunch (GF, DF)

Vanilla crème brûlée – with citrus compote and cream

New York style baked cheesecake – vanilla mascarpone with berry compote and cream

Includes house beverage of your choice – Please ask your wait staff

All prices include GST | Price is based per person | Minimum 10 people – Maximum 20 people.

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PLATED MENU

\$55 per person

On the table to share:

Warm rustic bread rolls with herb butter & relish
House salad bowls and steamed potatoes

Your meal will be served with:

Roasted beef with mustard herb crust and red wine jus (GF, DF)
Medley of seasonal roasted vegetables
Baked cauliflower and broccoli with three-cheese sauce
Yorkshire pudding with gravy and house stuffing

To Finish:

Dessert trio plate of;
Individual pavlova with passionfruit and cream (GF, DF upon request)
Mini cheesecake with berry coulis
Chocolate brownie bites (GF)

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BUFFET MENU OPTION 1

\$59 per person

On the table to share – warm rustic bread rolls with herb butter & relish

Roasted beef with mustard herb crust and red wine jus (GF, DF)

Roast chicken with apricot sauce (GF, DF)

Roasted root vegetable medley (GF, DF)

Gourmet baby potatoes with rosemary and thyme (GF, DF)

Seasonal green salad with mixed greens & red wine vinaigrette (GF, DF on request)

Snowplanet Greek salad with goat feta, Kalamata olives and tomatoes (GF, DF on request)

Baked apple pie with apple and cream (DF upon request)

Individual pavlova with passionfruit and cream (GF, DF upon request)

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BUFFET MENU OPTION 2

\$69 per person

On the table to share – warm rustic bread rolls with herb butter & relish

Maple glazed champagne ham (GF, DF)

Roasted beef with mustard herb crust and red wine jus (GF, DF)

Roast chicken with apricot sauce (GF, DF)

Roasted root vegetable medley (GF, DF)

Gourmet baby potatoes with rosemary and thyme (GF, DF)

Baked cauliflower and broccoli with a three-cheese sauce
(GF, DF upon request)

Seasonal green salad with mixed greens & red wine vinaigrette (GF, DF on request)

Snowplanet Greek salad with goat feta, Kalamata olives and tomatoes (GF, DF on request)

Baked apple pie with apple and cream (DF upon request)

Individual pavlova with passionfruit and cream (GF, DF upon request)

Gluten free brownie with chocolate sauce (GF, DF)

All prices include GST | Price is based per person | Minimum 20 people.

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BUFFET MENU OPTION 3

\$79 per person

On the table to share – warm rustic bread Rolls with herb butter & relish

Maple glazed champagne ham (GF, DF)

Roasted beef with mustard herb crust and red wine jus (GF, DF)

Roast chicken with apricot Sauce (GF, DF)

Roasted root vegetable medley (GF, DF)

Gourmet baby potatoes with rosemary and thyme (GF, DF)

Baked cauliflower and broccoli with a three-cheese sauce (GF, DF upon request)

Yorkshire pudding with fresh herbs and red wine jus (DF)

Seasonal green salad with mixed greens & red wine vinaigrette (GF, DF on request)

Snowplanet Greek salad with heirloom tomatoes, goat feta and Kalamata olives (GF, DF on request)

Penne pasta salad with roast pumpkin, smoked tomato and toasted Seeds (DF, GF upon Request)

Baked apple pie with apple and cream (DF upon request)

Individual pavlova with passionfruit and cream lime swirl

Cheesecake and berry compote (GF, DF upon request)

Gluten free brownie with chocolate sauce (GF, DF)

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PLATTER OPTIONS

\$69 per platter

Fisherman's Platter:

Salt & pepper squid, crumbed mussels and prawn twisters served with golden fries, lemon wedges, tartare sauce and tomato sauce

Asian Platter (V):

Spring rolls, money bags, samosas and potato wedges served with soy sauce, sweet chilli sauce and aioli

Sushi Platter:

Selection of vegetarian, salmon & avocado and chicken sushi rolls served with wasabi, pickled ginger and soy

Mini Savouries:

Mince savouries, sausage rolls, spinach & feta quiches served with house chutney and tomato sauce

Sweet Platter:

Assorted sweet muffins, Danishes and chocolate brownie bites

Fruit Platter:

Seasonal fresh fruits and berries as available

\$89 per platter

Antipasto Platter:

Smoked salmon & spiced chorizo with field mushrooms, stuffed peppadews, brie, aged cheddar and olives served with hummus, house chutney and crackers

All prices include GST | All platters serve approximately 8 people for nibbles.

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KIDS PARTY BUFFET

\$26 per child

Popcorn & corn chips
Mini meatballs with dipping sauce
Mini cocktail sausages & tomato sauce
Fish goujons with tartare sauce
Chicken nuggets
French fries
Margherita pizza slices

Desserts:

Chocolate brownie (GF)
Caramel slice
Fresh juice

All prices include GST | Price is based per child | A child is aged up to 12 years | Minimum 10 people

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