



## 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 Lunch, Buffets and Platter options.

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





## ***LIGHT LUNCH***

**\$27 per person**

Your choice of:

**Mandarin Chicken Salad, Seasonal Greens, House Dressing** GF

**Beef Bangers, Mash, Jus, Seasonal Veg** GFO

**Caesar Salad, Poached Egg, Croutons, House Dressing, Bacon** GFO

**Seafood Chowder, Toasted Ciabatta**

**Classic Burgers, Coleslaw, Tomato, Gherkin (Fish, Beef, Chicken)  
Fries** GFO

**Satay Chicken Skewers, Rice, Salad**

**Fish & Chips, Fresh Salad** GFO

**Chicken Pesto Pasta, Parmesan** (Vegetarian optional)

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 booking.





# **BUFFET LUNCH**

**\$39/ Person**

Bread and buns with house made herb butter

## **Steak and Sausages**

Scotch fillet steak and our own house brand sausages straight from the butcher

## **Marinated Chicken Nibbles**

Honey and soy marinated chicken with sesame dressing

## **Coleslaw**

Red and green cabbage with carrot and onion with a mustard dressing

## **Green salad**

Mesclun mix with capsicum, cucumber and sprouts

## **Sliced Tomatoes**

Freshly sliced tomatoes straight from our grower to you

## **Sliced Beetroot**

House made beetroot slices

## **Pickles and Condiments**

Gorgeous house made pickles with mustard, tomato and mayonnaise as well as house vinaigrette

## **Sliced Cheese**

Simply sliced cheese

## **Add Dessert - \$5 per person**

Apple crumble | Ice Cream | Fruit Salad

## **Add Drinks - \$2 per person**

Jugs of cordial juice

**All prices include GST | Price is based per child | A child is aged up to 12 years | 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.



# ***BUFFET MENU OPTIONS***

**\$79 per person**

## **Standard Menu**

Breads spreads and house butter

Choose from 2 salads from the salad section

Choose 2 meats from the meat section

Roasted root vegetables with rosemary and chives

Choose 2 desserts from the dessert section

All function menus come with assorted sauces and condiments

## **Extras**

**Add \$9 per additional salad option**

**Add \$9 per additional meat option**

**Add \$9 per additional vegetarian option**

**Add \$9 per additional dessert option**

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

The whole group must participate in the chosen menu and individual payments are not accepted for group bookings. 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.



## ***BUFFET MENU OPTIONS***

### **Meat Section**

Lamb shanks slow cooked  
with red wine jus and mustard

Turkey with cranberry stuffing and jus (seasonal)

Maple glazed champagne ham on the bone

Roasted chicken thighs with apricot sauce

Sous vide lamb with mint sauce

Roasted rare beef with red wine gravy

Roast pork with crackling and apple sauce

**Add \$9 per additional meat option**

### **Salad Section**

Seafood salad with Maryrose sauce

Greek salad with red wine vinaigrette

Mixed green salad

Potato egg and celery salad

Beetroot and feta with balsamic glaze

Mixed 3 bean salad

House coleslaw with Asian dressing

Pasta salad (with smoked chicken)  
sundried tomatoes

Vegetarian option available

**Add \$9 per additional salad option**

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

The whole group must participate in the chosen menu and individual payments are not accepted for group bookings. 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.





## **BUFFET MENU OPTIONS**

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

### **Dessert Section**

Mini doughnuts with cinnamon sprinkle  
House trifle with fresh seasonal berries  
Lemon citrus tart with chantilly cream  
Individual house made chocolate truffles  
Bread and butter pudding with vanilla custard  
Chocolate brownie with cream  
Mini pavlova with cream and berries  
Fresh fruit (seasonal fruits)  
Carrot cake with cream cheese icing

**Add \$9 per additional dessert option**

### **Vegetarian Section**

Roasted portabella mushrooms  
with balsamic glaze  
Spinach and feta tart with sundried tomato  
Stir fried vegetables  
with sesame dressing, fried shallots

**Add \$9 per additional vegetarian  
option**

---

### **Platter Section**

Mixed seafood with smoked salmon and dips  
Cured meats with crudites and olives  
Cheese board with crostini and pickled house vegetables

**Add \$130 per platter option**

All platters constitute a light meal, serving 8 - 10 persons.

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

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



## **PLATTER OPTIONS**

**\$89 per platter**

### **Fisherman's Platter:**

Salt & pepper squid, Calamari 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

### **Mini Savouries:**

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

### **Sweet Platter:**

Assorted sweet muffins and chocolate brownie bites, slices

### **Fruit Platter:**

Seasonal fresh fruits and berries as available

**\$99 per platter**

### **Antipasto Platter:**

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

All platters constitute a light meal, serving 8 - 10 persons.

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

The whole group must participate in the chosen menu and individual payments are not accepted for group bookings.  
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.



## **KIDS PARTY BUFFET**

**\$29 per child**

Corn chips

Mini cocktail sausages & tomato sauce

Fish goujons with tartare sauce

Chicken nuggets

French fries

Margherita pizza slices

### **Desserts:**

Chocolate brownie (GF)

Assorted lollies

Fresh juice on the table

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

The whole group must participate in the chosen menu and individual payments are not accepted for group bookings. 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.