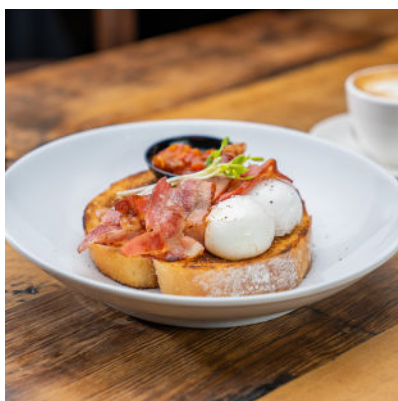




Enjoy your dining experience at **7SUMMITS RESTAURANT & BAR**

A winter Alpine themed Restaurant and Bar is the perfect venue for group functions and 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

\$25 per person

Choose one of the below selection:

Sweetcorn fritter & bacon stack

Moroccan chicken salad

Classic burger & fries (beef, chicken fish or vegetable)

Pasta of the day

House beer battered fish & chips

9 inch pizza with fries (hawaiian or vegetarian)

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

The whole group must participate in the chosen menu. 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 LUNCH

\$39 per 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

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STANDARD BUFFET MENU

\$49 per person

Choose one of the meats from the below selection:

Champagne ham with bourbon maple glaze and seeded mustard

Marinated chicken drums with soy and honey

Includes the below:

Seasonal garden salad with vinaigrette

Roasted root vegetable medley

Gluten free jus

Dinner rolls with butter

Mini pavlova with cream and passionfruit

Lamington ring with fresh fruit

Add extra meat from the above section for \$9pp

Add extra salad from the below section for \$9pp

Rainbow coleslaw with sesame dressing and sesame seeds

Beetroot and feta salad with balsamic glaze

Seasonal pasta salad

Greek salad with red wine vinaigrette

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

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CLASSIC BUFFET MENU

\$69 per person

Choose two meats from the below selection:

- Champagne ham with bourbon maple glaze and seeded mustard
- Marinated chicken drums with soy and honey
- Roast beef shoulder with seeded mustard
- Roast leg of lamb with mint sauce (subject to availability)
- Roast pork with crackling and apple sauce

Includes the below:

- Seasonal garden salad with vinaigrette
- Roasted root vegetable medley
- Gluten free jus
- Dinner rolls with butter
- Mini pavlova with cream and passionfruit
- Lamington ring with fresh fruit

Add extra meat from the above section for \$9pp

Choose two salads from the below selection:

- Rainbow coleslaw with sesame dressing and sesame seeds
- Beetroot and feta salad with balsamic glaze
- Seasonal pasta salad
- Greek salad with red wine vinaigrette

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

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PREMIUM BUFFET MENU

\$89 per person

Choose three meats from the below selection:

- Champagne ham with bourbon maple glaze and seeded mustard
- Marinated chicken drums with soy and honey
- Roast beef shoulder with seeded mustard
- Roast leg of lamb with mint sauce (subject to availability)
- Roast pork with crackling and apple sauce

Includes the below:

- Seasonal garden salad with vinaigrette
- Roasted root vegetable medley
- Gluten free jus
- Dinner rolls with butter
- Mini pavlova with cream and passionfruit
- Lamington ring with fresh fruit

Add extra meat from the above section for \$9pp

Choose three salads from the below selection:

- Rainbow coleslaw with sesame dressing and sesame seeds
- Beetroot and feta salad with balsamic glaze
- Seasonal pasta salad
- Greek salad with red wine vinaigrette

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

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PLATTER OPTIONS

\$89 per platter

Fisherman's Platter:

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

Sharing Platter:

Onion rings, Jalapeno & cream cheese spring rolls & samosas

Mini Savouries:

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

Sweet Platter:

Assorted sweet muffins, chocolate brownie bites, slices

Fruit Platter:

Seasonal fresh fruits & berries as available

\$99 per platter

Antipasto Platter:

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

All platters constitute a light meal, serving 8-10 people

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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 | Price is based per person | Minimum 20 people

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