

Celebrate Christmas at 7Summits Restaurant and Bar.

There's something about snow that makes a Christmas Party.... Christmassy.

But not everyone's idea of a fun festive party is to slip on a set of skis and hit the slopes.

So that's why at Snowplanet, you can choose a Christmas party with or without the snow!

The snowy slopes can simply form a moody backdrop while you kick back, relax and enjoy a sumptuous

Christmas meal next to a roaring fire.







7Summits Christmas Dining Options 2020

On the table to share - Warm Rustic Bread Rolls with Herb Butter & Relish

CHRISTMAS PLATED MENU - \$55

Plated traditional 3 course Christmas Meal with sharing dishes

CHRISTMAS LUNCH BUFFET - \$59

Indulge in our Christmas themed buffet with all the trimmings.

Ask about our Transport Package Add On.

CHRISTMAS DINNER BUFFET 1- \$69

Enjoy a traditional Christmas buffet with all the trimmings.

CHRISTMAS DINNER BUFFET 2- \$79

Enjoy a traditional Christmas buffet with all the trimmings.

CHRISTMAS SET MENU \$79

Delicious 5 course Christmas menu. Choose your entrée, main and dessert.

KIDS CHRISTMAS PARTY BUFFET - \$25

Scrumptious kids buffet with Christmas decorations and Christmas Crackers to pop!

Ask about adding a Snow Package to your Christmas visit!

All prices include GST | Price is based per person | Christmas Packages available 1/11/20 to 24/12/20 Advance bookings required. Bookings subject to availability. A child for catering packages is aged 12 years and under.





Christmas Plated Menu - \$55

On the table to share - Warm Rustic Bread Rolls with Herb Butter & Relish

Your Meal will be served with:

Shaved Maple Glazed Champagne Ham Medley of Seasonal Roasted Vegetables Minted Peas Yorkshire Pudding with Gravy and House Stuffing

To Finish

Dessert Trio Plate of
Individual Pavlova with passionfruit and cream (GF, DF on request)
Christmas Mince Pie
Chocolate Brownie Bites (GF)

Self-Serve Tea & Coffee Station

All prices include GST | Price is based per person | Minimum 10 guests | Maximum 20 guests





Christmas Lunch Buffet - \$59

On the table to share – Warm Rustic Bread Rolls with Herb Butter & Relish

Maple Glazed Champagne ham Roast Chicken with Apricot Sauce (GF, DF)

Roasted Root Vegetable Medley (DF, GF)
Gourmet baby potatoes with Rosemary and Thyme (GF, DF)

Seasonal green salad with mixed greens with dressing on the side.(DF, GF)
Snowplanet Greek salad with heirloom tomatoes, goat feta and Kalamata olives
(DF, GF on request)

Christmas Plum Pudding with Brandy Anglaise (V, SF)
Individual Pavlova with passionfruit and cream (GF, DF on request)

Available with an Add-On Transport Packages to and from your place of Work

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

Menu available 11am – 4pm, Monday to Thursday.





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 on request)

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)

New Season Potato Salad with Crispy Bacon, Cornichons and Crème Fraiche (GF, DF on request)

Christmas Plum Pudding with Brandy Anglaise (V, SF)
Individual Pavlova with Passionfruit and Cream (GF, DF on request)
Seasonal Fresh Fruit and Berries

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





Mixed House Canapes on arrival – 3 per person

On the table to share – Warm Rustic Bread Rolls with Herb Butter & Relish

Maple Glazed Champagne ham (GF DF)

Roast Turkey Roulade with Cranberry and Mascarpone (GF, DF upon request)

Roasted Beef with Mustard Herb crust and Red Wine Jus (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)

New Season Potato Salad with Crispy Bacon, Cornichons and Crème Fraiche (GF, DF upon request)

Orzo Salad with Roast Pumpkin, Smoked Tomato and Toasted Seeds (DF, GF upon Request)

Christmas Plum Pudding with Brandy Anglaise (V, SF)
Individual Pavlova with Passionfruit and Cream (GF, DF on request)

Seasonal Fresh Fruit and Berries

Gluten free Brownie with Chocolate Sauce (GF DF)

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 will apply for gluten free, dairy free, vegan & paleo alternatives.

The whole group must participate in the chosen menu

A minimum of 20 guests are required for all Buffet Menus

Advance bookings are required and are subject to availability. Prices Include GST





On the table to share – Warm Rustic Bread Rolls with Herb Butter & Relish
House Salad Bowls and Steamed Potatoes with Mains

ENTRÉE - Your choice of

Sticky Pork Belly Salad – Chilli, Coriander, Asian Slaw and Caramel Glaze (GF DF)

Heirloom Tomato Tarte Tartan – Ratatouille Pickle, Chevre Goats Cheese, Gremolata (V)

Miso Salmon – Soba Noodle, tempura Green Beans, Sesame, Saffron & Ponzu emulsion (DF)

MAIN - Your choice of

House Salad Bowls and Steamed Potatoes to share with Mains

Pumpkin Gnocchi – Spinach, Cherry Tomato, Kale, Pine Nuts, Parmesan (V)
Prime Rib Eye Beef- Sugar roasted smoked Pomme Frits, 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

Christmas Plum Pudding with Brandy Anglaise Individual Pavlova with passionfruit and cream (GF, DF on request) Handmade Sorbet Selection: Champagne Berry Coulis, Meringue Snow, Caramel Crunch (GF DF)

TO FINISH

Chocolate Brownie Bites (GF) and Christmas Mince Pies

Tea and Coffee

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





MAINS

Popcorn & Corn Chips

Mini Meatballs with Dipping Sauce
Cocktail Sausages & Tomato Sauce
Fish Coujons with Tartare Sauce
Chicken Nuggets
French Fries

DESSERTS

Chocolate Cake
Caramel Slice
Fresh Juice

All prices include GST | Price is based per person | A child aged 12 years and under | Minimum 10 guests.

