



Enjoy your Mid-Winter Christmas dining experience at

7SUMMITS RESTAURANT AND 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.





CHRISTMAS LIGHT LUNCH

\$27 per person

Your choice of:

Mandarin Chicken Salad, Seasonal Greens, House Dressing GF

Beef Bangers, Mash, Jus, Seasonal Veg GF

Caesar Salad, Poached Egg, Croutons, House Dressing, Bacon GF

Seafood Chowder, Toasted Ciabatta

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

Satay Chicken Skewers, Rice, Salad

Fish & Chips, Fresh Salad GF

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 enquiry.

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



CHRISTMAS BUFFET MENU

\$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

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BUFFET MENU OPTIONS

Meat Section

Lamb shanks slow cooked
with red wine jus and mustard

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

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BUFFET MENU OPTIONS

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.



CHRISTMAS 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.

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