



# BREAKFAST

A full buffet breakfast is served daily in Cascades Restaurant. Cascades Restaurant is conveniently located in the Thredbo Alpine Hotel and can seat up to 80 guests.

## Full Buffet - \$25 per person

- Assorted cereals
- Fresh fruit
- Yoghurt
- Assorted breads
- Croissants & Danish pastries
- A selection of jams & spreads
- Hash browns
- Baked beans
- Grilled tomato
- Bacon
- Scrambled eggs
- Sausages
- Chilled fruit juices
- Freshly brewed tea & coffee

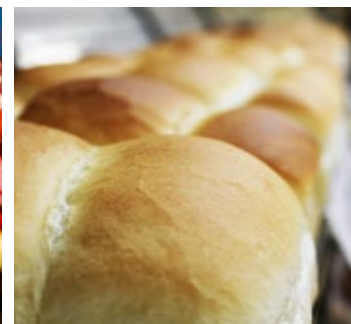


# REFRESHMENTS

Refresh with tasty snacks & treats in your conference room.

## Conference Room Refreshments - \$10 per person

- Yoghurt cups with berry coulis or granola mix
- Muffins of the day
- Banana bread
- Seasonal fruit platter
- Freshly baked scones with jam & cream
- Danish pastries
- Freshly made cookies
- Mountain spring water
- Freshly brewed tea & coffee



# LUNCH ON-SITE

Re-energize with a delicious lunch in one of our four fantastic venues. Venues available include the convenient and cosy Lounge Bar, the relaxed The Local Pub & Bistro, the outdoor Poolside Bar or Cascades Restaurant complete with sweeping mountain views.

## Cold Cuts Salad Bar - \$37 per person

**Build your own healthy salad sandwich.**

- Selection of freshly baked breads
- Selection of sliced meats (may include salami, roast beef, roast chicken, pastrami or corned beef)
- Selection of fresh salad sandwich items
- Selection of condiments & sauces
- Fresh garden salad
- House salad of the day
- Seasonal fruit platter

## Mexicano - \$37 per person

**Build your own tacos or tortilla wraps.**

- Slow cooked shredded beef
- Chilli con carne mix
- Corn chips
- Grilled corn with chilli, salt & sour cream
- Mexican condiments
- Seasonal fruit platter

## True Blue Aussie BBQ - \$37 per person

- Selection of freshly baked breads
- Beef sausages
- Lemon pepper chicken skewers
- Haloumi & grilled vegetable skewers
- Selection of condiments
- Fresh garden salad
- House salad of the day
- Seasonal fruit platter



# LUNCH PACKED

Grab a packed lunch and explore beautiful Thredbo!

## Adventure Lunch Pack - \$20 per person

- 1 x Bottle of water
- 2 x Tim Tam biscuits
- 1 x Large freshly baked muffin
- 1 x Piece of fruit
- 1 x Ham salad roll

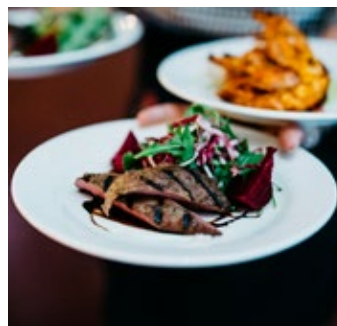
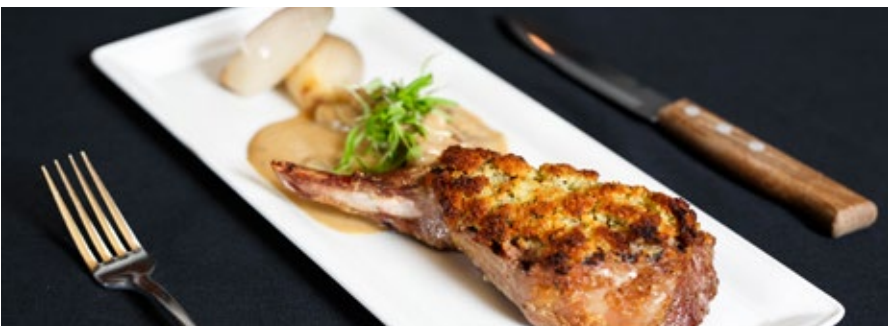
## Alpine Pack - \$25 per person

- 1 x 70g Camembert cheese
- 2 x Prosciutto slices
- 1 x Banana bread slice
- 1 x Small eggplant apricot chutney dip
- Water crackers
- Snack size Lavosh crackers

## Kozzie Lunch Pack - \$28 per person

- 1 x Bottle of water
- 1 x Fruit juice popper
- 2 x Tim Tam biscuits
- 1 x Pretzel
- 1 x Large freshly baked muffin
- 1 x Piece of fruit
- 1 x Ham salad roll





# DINNER TWO & THREE COURSE

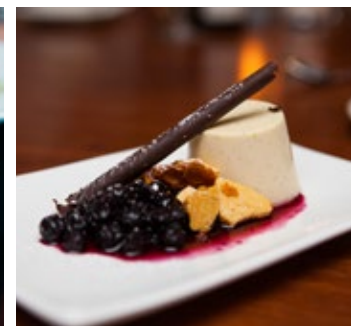
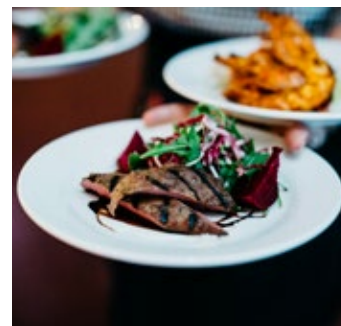
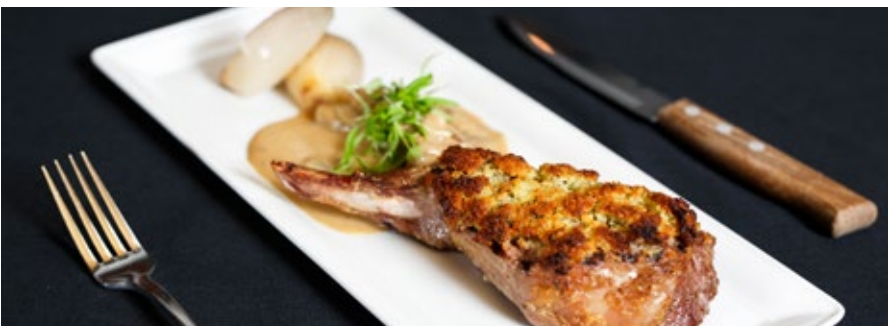
Design your groups perfect dinner menu with your choice of two delightful dishes from each of the following courses. Meals are served alternately and also includes freshly brewed coffee and assorted Pickwick teas.

## Entrée - choose two dishes

- Sour cherry chicken terrine, crostini, chicory salad & pistachio dust
- Gravlax salmon, peppered crostini, beetroot purée, celeriac remoulade & baby herb salad
- Shredded confit duck salad, poached oranges, witlof salad & candied walnuts
- Marinated lamb backstrap salad, pickled baby beets, goats cheese & wild rocket with balsamic glaze
- Mixed forest mushrooms, chives & Maffra cheddar crêpe with rocket & nut pesto
- Harissa seared prawns & fresh shaved fennel & zucchini herb salad with lemon dressing & lime glaze
- Seared scallops, sweet corn purée, baby herbs & tomato & chipotle salsa
- Leek & blue cheese tart with poached pear & rocket salad
- French onion soup with cheese croutons
- Creamy mushroom soup with truffle oil fried rocket
- Chicken & sweet corn soup with basil oil
- Thai butternut squash soup with chives & sour cream
- Roast tomato & basil soup with parmesan shards

## Main Course - choose two dishes

- Barramundi fillet with mushroom arancini balls & olive, chive & roast red capsicum salsa
- Crispy skinned salmon, baby pea purée & celery heart & watercress salad
- Slow cooked lamb rump, cauliflower purée, green beans & pepper jus
- Twice cooked lamb rump, sweet potato gratin, vegetable caponata & jus
- Beef eye fillet, grilled field mushroom, creamed spinach, sautéed baby carrots & jus
- Beef sirloin, horseradish & potato mash, roasted eschallots & jus
- Prosciutto wrapped chicken breast, potato gratin, grilled asparagus, thyme & cream sauce
- Crispy skin chicken breast, slow cooked tomato & herb Israeli cous cous ragout, grilled asparagus & lemon & mint dressing
- Pork cutlet, truffled infused set polenta, apple & baby herb salad with sweet cider glaze
- 12 hour pork belly, braised red cabbage & celeriac purée
- Chargrilled vegetable stack, cheesy polenta, tomato sugo & aged balsamic glaze
- Mixed sautéed mushroom pithivier & braised blue lentils
- Roasted tomato and parsnip tart with red pepper coulis



# DINNER TWO & THREE COURSE CONT.

## Dessert - choose two dishes

- Vanilla panna cotta, mixed berry jelly & chunky honeycomb
- Yoghurt panna cotta, poached pear & ginger bread soil
- Chocolate mousse, cherry compote & hazelnut praline shards
- Chocolate parfait, drunken strawberries & almond dust
- Chocolate tart, raspberry caramel & vanilla ice cream
- Sticky date pudding, butterscotch puddings & vanilla ice cream
- Lemon meringue pie & citrus salad
- Red wine poached pears, vanilla anglaise & chocolate soil

Two course - \$52 per person

Three course - \$60 per person



# DINNER BUFFET

Enjoy a more informal dinner setting with four delicious buffet options to choose from.

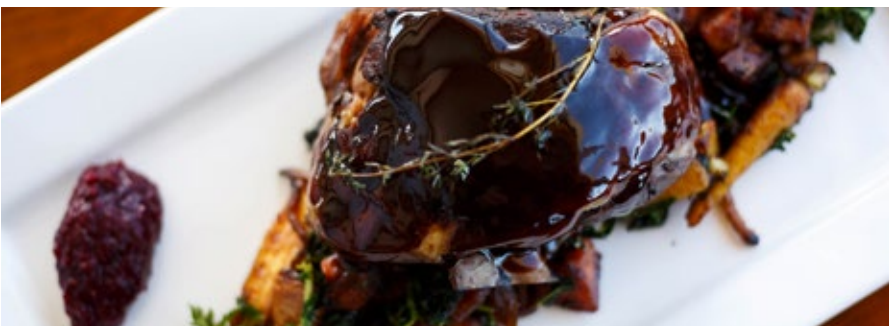
## Gourmet BBQ - \$55 per person

- Selection of freshly baked bread
- Gourmet beef sausages
- Marinated beef minute steaks
- Baked Barramundi fillets with lemon butter
- Marinated chicken thigh
- Jacket potatoes with sour cream & chives
- Beer fried onions
- Fresh garden salad
- House salad of the day
- Seasonal fruit Platter

## Mexicano - \$55 per person

**Build your own tacos or tortilla wraps.**

- Slow cooked shredded beef
- Chilli con carne mix
- Chicken fajita Mix
- Mexican bean mix
- Corn chips
- Grilled corn with chilli, salt & sour cream
- Mexican condiments
- Selection of freshly baked bread
- Fresh garden salad
- House salad of the day
- Seasonal fruit platter



# DINNER BUFFET CONT.

## Traditional Roast - \$55 per person

Your choice of two of the following meat dishes -

- Slow cooked lamb shoulder
- Herb crusted beef striploin
- Roast pork striploin with crackling
- Roast chicken with seasonal stuffing

Also included in the Traditional Roast buffet -

- Selection of freshly baked bread
- House salad of the day
- Fresh garden salad
- Yorkshire pudding
- Roast vegetables
- Cauliflower bake
- Selection of traditional roast condiments & sauces
- Seasonal fruit platter

## Seafood - \$85 per person

- Prawns
- Oysters
- Baked fish
- Fried salt & pepper calamari
- Tempura fish cocktails
- Chips
- Selection of freshly baked bread
- House salad of the day
- Fresh garden salad
- Selection of sliced cooked meats
- Selection of traditional seafood condiments & sauces
- Seasonal fruit platter





# DINNER BUFFET CONT.

Upgrade your dinner buffet with the delectable dessert buffet.

## Dessert Buffet - \$10 per person

- Build your own pavlova complete with whipped cream & fruit sauce
- House-made sour cherry amaretti
- Chocolate panforte

Your choice of two of the following mini house-made treats -

- Chocolate tarts
- Lemon tarts
- Lemon meringue tarts
- Custard tarts
- Frangipane tart
- Chocolate Mousse cups
- Vanilla panna cotta
- Flavoured profiteroles
- Chocolate mint truffles



# PLATTERS

Complement your function with our tasty platters. One platter is recommended for 20 people.

## CHEFS PLATTERS - \$140 per platter

### Cheese Platter

- Double brie
- Blue cheese
- Cheddar cheese
- Crackers
- Dried fruit

### Antipasto Platter

- Chargrilled, marinated & pickled vegetables
- Olives
- Cured meats
- A selection of cheese
- A selection of freshly baked breads

### Fruit Platter

A selection of the freshest seasonal sliced fruits.

## CLASSIC PLATTERS - \$140 per platter

### World Cup Platter

- Mini party pies
- Spinach & ricotta triangles
- Cocktail sausage rolls
- Tempura squid rings
- Tomato sauce
- Tartare sauce



# PLATTERS CONT.

## Cannonball Platter

- Vegetable samosas
- Vegetable dim sims
- Vegetable spring rolls
- Money bags/Potstickers
- Nam jim dressing
- Creamy aioli

## Funnel Web Platter

- Tempura fish cocktails
- Thai fish cakes
- Prawn gyozas
- Tempura squid rings
- Nam jim dressing
- Tartare sauce

## True Blue Platter

- Mini pizzas
- Chicken fingers
- Mini party pies
- Chunky beer battered chips
- Tomato sauce
- Creamy aioli

## Bunny Walk Platter

- Mini chorizo rolls
- Mini party pies
- Vegetable spring rolls
- Vegetable samosas
- Nam jim dressing
- Tomato sauce



# CANAPÉS

Design your perfect platter with our wide selection of canapés and supper dishes.

## Cold Selection - \$3.50 per canapé

- Baby pea & lemon infused crostini with goats cheese & fresh mint
- Roasted spiced pumpkin & crumbled feta crostini with fried sage
- Fresh tomato medley bruschetta, aged balsamic vinegar & basil
- NZ king smoked salmon blini with dill crème fraîche & salmon pearls
- Peking duck pancakes with baby shiso
- Herb crusted yellowfin tuna lolly pops
- Moroccan eggplant chutney on a house-made parmesan biscuit
- Sydney oysters with champagne granita
- Bloody Mary oyster shooters

## Hot Selection - \$3.50 per canapé

- Spinach & Fontina arancini balls with horseradish aioli
- Four cheese arancini balls with basil aioli
- Indian flavoured chickpea fritters with labne & mint
- Soup of the day shots
- Mini corn fritters with fresh avocado salsa & baby coriander
- Twice cooked pork belly with blackened corn salsa
- Mini chicken skewers with house-made satay sauce
- Mini lamb skewers with spicy tomato chutney
- Grilled lemon & lime prawn skewers with sweet & sour sauce

## Substantial Canapés - \$7 per canapé

- Pulled pork slider with chipotle mayonnaise
- Chermoula chicken sliders with lemon aioli & roast red peppers
- Meatball sub with rocket & parmesan cheese
- Steak sandwich on sourdough with caramelised onions & horseradish aioli
- Salt & pepper calamari with lemon aioli





# CANAPÉS CONT.

## Supper Dish - \$13 per dish

- Old school fish & chips with chunky tartare sauce
- Baked chicken or lamb tagine with preserved lemon & fresh herb couscous
- Slow cooked beef massaman curry with steamed jasmine rice, coriander & toasted peanuts
- Chicken green curry with fresh greens, steamed jasmine rice & fried eschallots
- Mushroom & truffle risotto with shaved Pecorino cheese
- Smoked salmon & pea risotto with lemon & dill crème fraîche
- Poached chicken caesar salad
- Shaved Thai beef salad with fresh herbs & sweet & sour sauce