

EVERYDAY IS CHRISTMAS AT THREDBO ALPINE HOTEL.



Pop the champagne because we're throwing parties any day of the week! From grazing platters and canapes to buffets and three course meals, we have a celebration style for everyone.

A champagne tower you say?
Of course, you deserve it.

An on-mountain event?
Yes, is the answer.

We're here to make Christmas dreams come true.
Just make sure that you save room for dessert.

Go on, splurge, it's the season to be merry.



KOSCIUSZKO ROOM



Great for large groups.
200 person capacity

LOUNGE BAR



More relaxed vibe.
150 person capacity.
Can be sectioned off for more intimate groups.

MERRITTS MOUNTAIN HOUSE



Take an adventure up the mountain.
1000 person capacity.
Can be sectioned off for more intimate groups.

CASCADES RESTAURANT



Can be casual or upscale.
50 person capacity.

EAGLES NEST



The highest restaurant in Australia.
50 person capacity.

THE LOCAL PUB DECK



Keeping it casual.
100 person capacity.

PLATTERS

160 per platter
100 per platter for seasonal fruit
one platter is recommended for 20 people

Australian cheese, quince paste, dates, sourdough

Antipasto, charcuterie, cheese, olives, pickled veg, bread

Fruit, a selection of the freshest seasonal fruit

Bakery, sausage rolls, party pies, sauces

Sandwich, assortment of sandwiches

Asian, spring rolls, samosas, curry puffs

Fisherman's, tempura squid, Thai fish cakes, panko prawns

Vegetarian, samosas, falafel, spring rolls, arancini, hummus



FUNCTION PACKAGES

TWO COURSE

<i>Alpine Buffet</i>	59pp
<i>Christmas Buffet</i>	69pp
<i>Family Style</i>	69pp
<i>Alternate Serve</i>	75pp

THREE COURSE

<i>Family Style</i>	79pp
<i>Alternate Serve</i>	85pp

CANAPÉS

one hour - 25 per person - 4 x choices
two hours - 43 per person - 7 x choices

COLD

Watermelon, mint, feta

Bruschetta, pea, lemon, goats cheese

Merimbula Oysters, mignonette dressing

Salmon tartar, tapioca cracker, citrus cream

Peking duck pancakes, shallot, cucumber, hoi sin sauce

Japanese Spiced Wagyu Beef Tataki, wasabi, ponzu

HOT

Pumpkin arancini, goats cheese curd

Eggplant caponata, fresh basil tartlet

Panko king prawn, nam jim sauce

Seared Tasmanian scallops, corn puree, pico de gallo

Jimmy's satay chicken skewers, crushed peanuts

Spiced lamb kofta, minted yogurt, pul biber

Roasted pork belly bites, chilli caramel

SWEET

Mini assorted cup cakes

Friands

Rosewater baklava

SUBSTANTIAL

Falafels, tzatziki, tortilla, wrap, hummus

Fish Goujons, fries, tartar sauce, lemon

Beef Brisket Slider, pickles, slaw, cheese

Pork & Fennel Sausage Roll, banana ketchup



FAMILY STYLE

DESIGNED TO SHARE

ENTREE - GRAZING STATION

CHOOSE ONE OF THE FOLLOWING

Caesar Salad, cos lettuce, egg, parmesan, smoked speck, chicken
Antipasto, charcuterie, cheese, olives, giardiniera pickled vegetables, bread
Tacos, pulled pork, cauliflower, guacamole, salsa, cheese, sour cream, jalapenos

MAIN SELECTION

CHOOSE TWO OF THE FOLLOWING

Roast pork loin, smoked sea salt, roast pumpkin, roasted apple, gravy
Roast lamb oyster shoulder, Greek salad, tzatziki, zhug sauce
Whole roast chicken, rosemary, aioli, confit garlic, parmentier
Pastrami rubbed smoked beef brisket, sauerkraut, confit garlic mash
Eggplant moussaka, potato, roma tomato, mozzarella
Grilled huon Tasmanian salmon fillet, shaved fennel, orange, almond, mint

DESSERT - GRAZING STATION

Summer fruit pavlova, double cream

Australia cheese board, quince paste, dates, sourdough

Profiteroles, toffee, chocolate, caramelised banana

Seasonal fresh fruit platter



ALTERNATE SERVE

ENTRÉE

Compressed watermelon feta, pomegranate, mint, juniper berry syrup
Wildbrumby gin cured salmon gravlax, sour cream, organic rye bread
Chilled gazacho soup, croutons, olive oil, herbs
Leek & blue cheese tart, rocket, radicchio, orange, toasted walnuts
Smoked duck breast, pomegranate molasses, orange, toasted walnuts
Tiger Prawns, avocado puree, mango, chilli oil, lime

MAIN

Grilled huon Tasmanian salmon fillet, shaved fennel, orange, almond, mint
Free range chicken breast, pancetta crisp, fondant potato, carrot & cumin puree
Slow cooked beef sirloin, mash potato, greens, forestier sauce
Free range pork cutlet, celeriac, apple slaw, honey, lemon zest
Pan fried lamb rump, goats cheese curd, peas, courgettes, mint
Leak, kale, pearl barley risotto crème fraiche, hazelnut pesto

DESSERT

Caramelised citron tart, crème fraiche, berry compote
Baked vanilla cheesecake, toasted almonds, vanilla, honey
Sticky date pudding, crème anglaise, dulce de leche, fig & mascarpone ice cream
Chocolate Opera, hazelnut, coffee, chocolate ganache
Donut Stands, an array of flavours stacked up



ALPINE BUFFET

SELECT TWO DISHES PER COURSE

MAIN

Roasted pork, fennel & beef meatballs, casarecce pasta

Austrian beef goulash, roasted onion, mustard mash

Roast chicken, peas, smoked speck, potato, onion, jus

Butter chicken coconut curry, jasmine rice

Oven roasted salmon, rocket pesto, roasted cherry tomatoes

Falafel, hummus, quinoa, Lebanese bread

Lentil & vegetable south Indian curry, saffron rice

Roast pork loin, roasted garden vegetables, garlic, rosemary

SIDES

Kale, peanut, broccoli, carrot, brown rice

Baby garden leaf salad, balsamic dressing

Pesto pasta, cherry tomato, rocket, parmesan

Italian plum tomato, pickled red onions, mozzarella, basil

Red cabbage, carrot, baby spinach, toasted pumpkin seeds

DESSERT

Summer fruit pavlova, double cream

Australian cheese board, quince paste, dates, sourdough

Profiteroles, toffee, chocolate, caramelised banana

Seasonal fresh fruit platter



CHRISTMAS BUFFET

INCLUDES GLASS OF SPARKLING WINE ON ARRIVAL

Honey glazed Ham

Kale, peanut, broccoli, carrot, brown rice

Salmon, chilli lime butter

Broccolini, soy, almonds

Christmas trimmings

Summer fruit pavlova, double cream

Plum pudding, brandy butter

EXTRA 10PP FOR PRAWNS

EXTRA 21PP FOR OYSTERS



BEVERAGE PACKAGES

STANDARD WINES *all wines, beers & ciders listed below are included*

- ATÉ SAUV BLANC
- ATÉ SPARKLING BRUT
- ATÉ SHIRAZ

*Kosciuszko Pale Ale, Corona, Great Northern Super Crisp, 0% beer
Hahn Super Dry GF & James Squires Orchard Crush Apple Cider*

One hour	30pp
Two hours	39pp
Three hours	49pp
Four hours	59pp
Five hours	69pp

PREMIUM WINES *all wines, beers & ciders listed below are included*

- MOJO NO4 SAUV BLANC
- MOJO NO1 PINOT GRIGIO
- MOJO PROSECCO
- MOJO NO3 CAB SAUV
- MOJO NO2 SHIRAZ

*Kosciuszko Pale Ale, Corona, Great Northern Super Crisp, 0% beer
Hahn Super Dry GF & James Squires Orchard Crush Apple Cider*

One hour	43pp
Two hours	52pp
Three hours	62pp
Four hours	72pp
Five hours	82pp

Beer & Cider is served packaged unless the selected beer is on tap in the applicable venue. Wines will change based on availability Custom packages are available upon request.



EXTRA CHRISTMAS SPIRIT!

Arrival Cocktail **14 pp**

Kick start the party off right!

Champagne Tower **15pp**

Adding the WOW factor!

Pre-Party Canapés **25 pp**

One hour package with 4 choices of canapés

Freshly shucked Oysters **21 pp**

Spoil your nearest and dearest

Ice Cream Cart **15 pp**

Add to the Christmas Sprit of the day!

(minimum spend applies)



CONTACT US

IT'S TIME TO GET MERRY!



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