



Love is in the alpine air...
get married in the mountains



Hello, its a pleasure to meet you..

Located in the Snowy Mountains in NSW, Australia, weddings in Thredbo are known for their picturesque surroundings of natural beauty; boasting unique and breathtaking settings.

With snow-capped mountains and crisp mountain air in the wintertime, and blooming wildflowers and flowing rivers in the summertime, there is no limit to adventure on your special day.

Whether its a rustic and outdoorsy or a traditional and elegant vision that you have, our dedicated weddings team will work with you in whichever direction your imagination roams.

Here at Thredbo Alpine Hotel, we're here to make sure that every minute of your day is a true reflection of your love story with your forever person.



©FuzzyPearStudio



©Thom Dwyer



©Feather&Finch



©Keepsake



©Keepsake



©ChrisGarbatz

Getting ready in Thredbo Alpine Hotel

Staying with us

Built in 1963, the Thredbo Alpine Hotel is located in the heart of the Thredbo village and is considered an important example of modern architecture in Australia.

Boasting character and charm, this historic hotel brings truth to the meaning of alpine culture in the Snowy Mountains. Rich in history, you'll be left wishing that the stone walls and wooden panelling could share with you the stories that have occurred over the years

With a variety of room types we can accommodate the entire wedding party. The bridal suite boasts magical mountain views from the balcony and the view from the loft apartment shows off the valley as well as the mountain tops.

The convenience of staying on site means that the wedding celebrations continue all weekend long.





©LeaandLens



©Thom Dwyer

The warmer months



©LeaandLens



©Thom Dwyer



©LeaandLens



©Thom Dwyer



©LeaandLens



©Thom Dwyer



©ChrisGarbacz



©Keepsake



©ChrisGarbacz



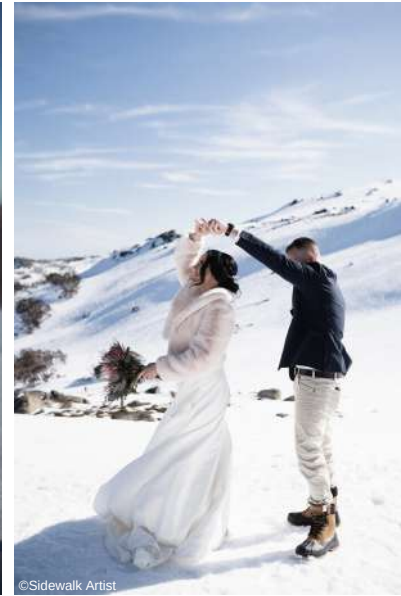
© Feather & Finch



©FuzzyPearStudio



©Feather&Finch



©Sidewalk Artist

The cooler months



©idlewild



Say 'I DO'

THE CHAPEL

The Mary McKillop Chapel within the John Paul II Ecumenical Church, locally known as the "Thredbo Chapel", sits at the foot of Crackenback Mountain. This magical location has an altar that looks out onto the beautiful Thredbo River and is surrounded by snow gums and wildflowers. Contact Father Mark Croker directly for availability on (02) 8331 7609.

Chapel Hire Fees Apply

RIVERSIDE OR VILLAGE LOCATION

With crystal clear waters, stunning greenery, and sweeping views of the mountains, there is nothing more memorable than exchanging your vows by the Thredbo River. Included in this package is the set up and pack down of 22 x white outdoor chairs, signing table & timber arch.

Location Fee \$800





KOSCIUSZKO ROOM

Catering for up to 200 guests, the Kosciuszko Room is a multi-purpose space with floor to ceiling mountain views, mood lighting and ample space for entertainment and dancing. Choose from a variety of food packages including canapés and family style, along with several beverage packages for all tastes and budgets.



CASCADES RESTAURANT

With sweeping views of the mountain and an accessible outdoor deck, Cascades Restaurant is the perfect venue for small to medium sized celebrations for up to 50 guests. Cascades Restaurant can be set in any style to suit all occasions.



SEGRETO

Segreto, or 'secret' in Italian, is our most intimate wedding venue and can cater for up to 25 guests. This venue offers a private setting for your closest friends and family and can be themed to suit your requirements.



LOUNGE BAR

For something a little more relaxed look no further than the Lounge Bar. Chic in design and catering for up to 150 guests, the Lounge Bar has an accessible deck and an open gas fireplace. This venue offers views of the mountains and the Thredbo River, and is ideal for any cocktail style reception.

Choose your reception venue



Reception packages

TWO COURSE

<i>Marketplace</i>	59pp
<i>Family Style</i>	80pp
<i>Alternate Serve</i>	85pp

THREE COURSE

<i>Marketplace</i>	69pp
<i>Family Style</i>	90pp
<i>Alternate Serve</i>	95pp

INCLUSIONS

- White linen, crockery and glassware*
- Individual menus & welcome sign*
- Dressed cake table and present table*
- Room set-up including microphone and lectern*
- Bridal suite for weddings held from Sunday to Thursday*
- Ten scenic chairlift tickets for bridal party wedding photos*

**Weekend, public holidays, peak season surcharges & minimum spend may apply*



Beverage packages

STANDARD

**CHOICE OF TWO BEERS FROM BELOW &
ONE SELECTION OF - ATE WHITE WINE**

- ATE RED WINE
- HOUSE CIDER

*Kosciuszko Pale Ale, Balter Cerveza, Great Northern Super Crisp,
0% beer, Hahn Super Dry GF*

Four hours 59pp

Five hours 69pp



PREMIUM

**CHOICE OF THREE BEERS FROM BELOW &
YOUR CHOICE OF - ONE MOJO SPARKLING WINE**

- TWO MOJO WHITE WINES
- TWO MOJO RED WINES
- ONE PREMIUM CIDER

*Kosciuszko Pale Ale, Balter Cerveza, Great Northern Super Crisp,
0% beer, Hahn Super Dry GF*

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.*

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



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*

**Wedding cakes incur a \$10pp fee and are cut, plated & served with berry coulis & cream*
**BYO/DIY dessert stations also incur a \$10pp fee*

Canapés

From 54pp

Choice of seven items
across cold, hot and sweet canapés
& choice of one substantial canapé

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





THAT SOMETHING MORE

Minimum of 50 guests or additional fees apply

Arrival Cocktail **14 pp**

Kick start the party off right!

Champagne Tower **15pp**

Wow your guests with a great photo moment

Pre-Reception Canapés **25 pp**

One hour package with 4 choices of canapés

Freshly shucked Oysters **21 pp**

Spoil your guests with a post reception surprise

Glazed Ham Carvery **18 pp**

Honey glazed ham freshly carved and served in rolls

Ice Cream Cart **15 pp**

Looking for something unique for your wedding?

Sandwiches **10 pp**

a light treat while you prepare for the ceremony

Recovery Brunch **30 pp**

recover from all the fun (and have a little bit more!)

EXTRA TOUCHES

Dance floor hire 500

White chair covers 8 per chair
with black or silver sash

White ceiling sails 800

Ceiling fairy lights

200 metres 200

300 metres 300

400 metres 400

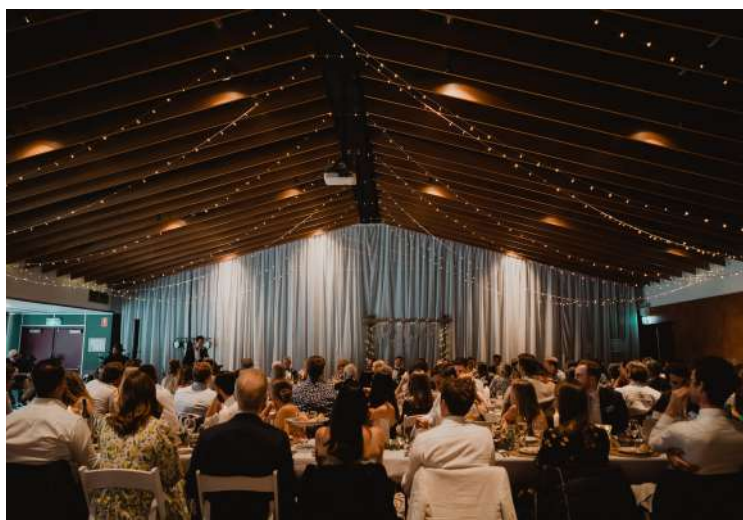
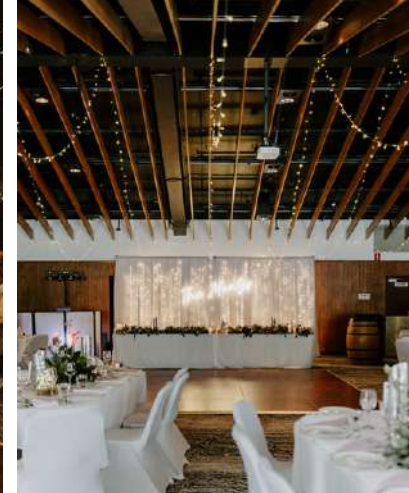
500 metres 500

White back drop with fairy lights 300

Rustic wooden wedding arch 100

White wall curtain 600

Mr & Mrs Neon sign 200



WEDDING SUPPLIERS



BEAUTY & MAKEUP

*Alpine Beginnings
Beauty by Elisa
0411 355 897 (Jindabyne)*

*Georgia Alexandra Artistry
0448 208 979 (Jindabyne)*

*No Filter
Cody
0405 007 974 (Jindabyne)*

HAIRDRESSERS

*No Filter
0405 007 974 (Jindabyne)*

*2627
02 6457 2877 (Jindabyne)*

*The Studio
0493 106 205 (Jindabyne)*

CELEBRANTS

*Anthony Meyers
0418 664 375 (Thredbo)*

*Joan Herringer J.P
0413 928 208 (Jindabyne)*

*Jo Terlich
0412 938 531 (Jindabyne)*

*Ceremonies
by Michelle Boyd
0402 706 070 (Tumut)*

PHOTOGRAPHERS

*Idelwild
hello@idlewildcreative.co
(Sydney)*

*Leaandlens Photography
Leaandlens@gmail.com
(South Coast)*

*Ryan at Feather & Finch
07 5596 7409 (Gold Coast)*

*Daniel at Keepsakephoto
0419 287 232 (Canberra)*

*Mandy Lamont
0408 360 466 (Jindabyne)*



WEDDING CAKES

Bluebird Baking Studio
0404 884 303

THEMING

CH Floral Designs
0415 664 671 (Jindabyne)

FLOWERS

CH Floral Designs
0415 664 671 (Jindabyne)

Flower Pantry
02 6456 5495 (Cooma)

*Thorn & Snow Floral
Designs*
0458 434 621 (Jindabyne)

ENTERTAINMENT

Mark Travers
0414 941 007

Beautiful Imperfection
02 6456 1379 (Jindabyne)

Baker Boys Band
0403 679 443

3D Mobile Entertainment
0416 009 738

TRANSPORT

Snowy Mountain Shuttles
0497 888 444

Alpine Charter
0414400 378

Snowlink Liner
02 6452 1584



THREDBO
ALPINE HOTEL

Thredbo NSW 2625
tahfunctions@evt.com
(02) 6459 4184
thredbo.com.au



Platters

Australian cheese platter, quince paste, dates, sourdough

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

Fruit platter, a selection of the freshest seasonal fruit

Bakery platter, sausage rolls, party pies, sauces

Sandwich platter, assortment of sandwiches

Asian platter, spring rolls, samosas, curry puffs

