



Enjoy your dining experience at 7Summits Restaurant & 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, these include; Light Lunches, Set Menus, Buffets and Platter options.

Our 7Summits Restaurant & Bar can cater up to 200 people seated.





Platter Options

\$69 Per Platter

Fisherman's Platter:

Salt & Pepper Squid, Crumbed Mussels 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

Sushi Platter:

Selection of Vegetarian, Salmon & Avocado and Chicken Sushi Rolls served with Wasabi, Pickled Ginger and Soy

Mini Savouries:

Mince Savouries, Sausage Rolls, Spinach & Feta Quiches served with House Chutney and Tomato Sauce

\$89 Per Platter

Antipasto Platter:

Smoked Salmon & Spiced Chorizo with Field Mushrooms, Stuffed Peppadews, Brie, Aged Cheddar and Olives served with Hummus, House Chutney and Crackers

\$100 Per Platter

Artisan Platter:

Artisan Cheeses Brie and Cheddar with Smoked Bacon, Smoked Salmon, Salami, Marinated Mussels, Pate, Dried Fruit and Olives served with Pesto, Hummus and House Chutney with Crostini and a selection of Crackers

All prices include GST | All platters serve approximately 8 people for nibbles.

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.



Light Lunch - \$22

Your choice of:

Open Steak Sandwich

Seared Steak on Toasted Bread with Lettuce, Tomato, Caramelised Onion and Barbeque Mayo served with Golden Fries

Sticky Pork Belly Salad

Chilli, Coriander, Asian Slaw and Caramel Glaze

Chicken Fajitas

served with Guacamole, Sour Cream and Salsa

Pumpkin, Feta and Spinach Frittata

served with Sundried Tomatoes, Super Seeds, Micro Salad and Chutney

House Beer Battered Fish

French fries, Petti Salad, Burnt Lemon and Roasted Red Pepper Remoulade

Pizza 9' with Fries

House Hawaiian or Margherita

Fresh Juice on the Table to Share

Dessert Option can be added on request – Prices may vary

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

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Set Menu - \$79

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

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:

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:

(All Desserts are vegetarian)

Handmade Sorbet Selection - Champagne Berry Coulis, Meringue Snow, Caramel Crunch (GF DF)

Valrhona Chocolate Tarte- Raspberry, Praline Dust, Double Cream

New York Style Baked Cheesecake- Vanilla Mascarpone and Berry Compote.

All prices include GST | Price is based per person | Minimum 10 people - Maximum 20 people.

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Buffet Menu Option 1 - \$59

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

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)

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)

Baked apple pie with apple and cream (DF upon request)

Individual Pavlova with passionfruit and cream (GF, DF upon request)

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

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Buffet Menu Option 2 - \$69

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 upon 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 upon request)

Baked apple pie with apple and cream (DF upon request)

Individual Pavlova with passionfruit and cream (GF, DF upon request)

Gluten free Brownie with chocolate sauce.(GF, DF)

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

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Buffet Menu Option 3 - \$79

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

Mixed House Canapes on arrival – 3 per person

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 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)

Baked apple pie with apple and cream (DF upon request)

Individual Pavlova with passionfruit and cream lime swirl

Cheesecake and berry compote (GF, DF upon request)

Gluten free Brownie with chocolate sauce (GF DF)

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

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Kids Party Buffet - \$25 per child

Popcorn & Corn Chips

Mini Meatballs with Dipping Sauce

Mini 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 child | A child is aged up to 12 years | 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.



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