



welcome

▼ conference facilities



lake crackenback resort ▼



RESORT LOCATION



THE RESORT

Whether it is spring, summer, autumn or winter, Lake Crackenback Resort is the perfect venue offering high standard accommodation and facilities, professional staff to take care of your special needs as well as some of the most beautiful and adventurous countryside in Australia.

THE RESORT FEATURES

- Waterfront Restaurant with floor to ceiling lake and mountain views.
- Crackers Coffee Shop
- Wireless internet connection available in restaurant and conference room.
- Outdoor BBQ areas
- Reception hours 7.00am – 8.00pm each day
- On-site Ski Hire
- Lake Crackenback Shuttle Bus

THE APARTMENT & CHALETS FEATURES

- Fully self contained kitchen
- Laundry
- Dining area
- Remote control television
- Dial up internet access
- Complimentary toiletries
- A selection of Austar and movie channels
- Alarm clock
- Tea & coffee making facilities
- Fireplaces
- Iron & ironing board
- Complimentary undercover parking



activities

▼ indoor heated pool



bike riding ▼



THE RESORT ACTIVITIES

There is an extensive range of facilities available to enjoy surrounded by the magnificent scenery and fresh mountain air at Novotel Lake Crackenback Resort and also in the local region.

ON-SITE

- 9 hole par 3 alpine golf course
- Walking trails / fitness tracks
- Fitness centre
- Indoor heated swimming pool
- Gymnasium
- Sauna
- The Spa @ Lake Crackenback offering facials, pedicures, massages and much more.
- 3 tennis courts
- Volleyball and badminton court
- Archery
- Trout fishing
- Canoes & paddleboats
- Suspension bridge
- Mountain biking
- Team building activities
- Games room
- Ski & sport equipment hire
- Large outdoor recreation areas

OFF-SITE

- Perisher Blue & Thredbo Ski Resorts
- Kosciuzko National Park
- Bushwalking
- Lake Jindabyne water skiing
- Sailing or sailboarding
- White water rafting and canoeing
- Horseriding
- Abseiling & rock climbing
- Mountain bike tours
- Trout fishing tours
- 4 wheel motor biking
- Informative local tours



activities

TEAM BUILDING ACTIVITIES

COMPLIMENTARY RESORT ACTIVITIES

- Archery
- Tennis
- 9 hole par 3 Golf Course
- 3 x tennis courts
- Canoeing
- Bushwalks
- Trampolines
- Volleyball

\$35.00 per person

SPORTS CARNIVAL

Go back to your childhood with games like egg & spoon races, tug of war, shot put, long jump. These activities are meant to be fun, low activity etc

This is a 1.5hr activity

TREASURE HUNT

This activity provides clues for teams to gather items around the Resort grounds to then bring back to the finish. The team with all items gathered is the winner.

This is a 1.5hr activity

CRACK OF DAWN RESORT GUIDED WALK

Our Resort guide will take your delegates on a walk around the Resort pointing out the interesting scenery and history of the Resort and surrounding Kosciuszko National Park.

The walk will freshen the mind ready for the day ahead.

The walk takes 45 minutes.

\$45.00 per person

SURVIVOR CHALLENGE

Like the series, this activity consists of endurance, problem solving, teamwork and willpower.

Tribes are created and challenges are set.

This activity runs for 2 hours

YOGA

Yoga for one hour will stimulate the mind and body ready for the next conference session. Anyone can have a go and will be surprised how they feel afterwards.

CRACK OF DAWN BOOT CAMP

Our team will put you through your paces for a fast moving one hour session. This is not for the couch potato. Gets people out of their comfort zone and tries to push them.

\$95.00 per person

GUIDED FLY FISHING LESSON

Become a casting expert with a fly fishing lesson on the beautiful Lake Crackenback. Our experienced instructor will provide tuition on the finer points of casting, using and placing a lure as well as lake and stream fishing techniques.

KAYAKING SKILLS LESSON

Includes kayak equipment hire, life jacket and instruction on basic kayak skills. This lesson will prepare you for the myriad of waterways throughout the resort whilst offering a chance to experience the panoramic views of the Thredbo Valley from an entirely different perspective.

KOSCIUSZKO ALPINE GUIDED WALKS

Discover the wonder and natural beauty of Kosciuszko National Park with our fully guided day walks. Traverse across the regions many dramatic peaks and valets with an experienced guide to enhance your knowledge of the areas hidden pleasures. Saturdays and Sundays only.

RESORT BIKE TOUR

Learn the essential skills of mountain biking on this guided tour around 25km of our specially designed resort mountain bike trails bordering the Kosciuszko National Park. Lesson includes bike hire, helmet and basic cross country riding instruction.

From \$35.00 per person

OTHER OPTIONS

THREDBO VALLEY HORSERIDING

A one hour ride will have everyone wanting more. Ride through the beautiful snowy mountains on horseback. (min no. apply)

\$15.00 per person

GUIDED SPOTLIGHT WALK

Walk through the Resort grounds at night and spot wildlife in their natural surroundings including wombats, possums, kangaroos and wallabies.

MASSAGES & FACIALS

Our Day Spa is available for a range of massages and facials. Bookings essential.

\$95.00 per person

Deactivate with our 50 minute massage & foot soak.



activities

PRICE ON REQUEST

OFF RESORT TOUR PROGRAMME

There are so many great attractions in and around the Snowy Mountains. Our off Resort tour takes you to the Wild Brumby Schnapps Distillery for a tasting, Take a chairlift up to the top of Thredbo and walk to the Mt Kos viewing platform, have a coffee in one of the cafes overlooking the Thredbo Valley. We stop off at the Bullocks Hut. A packed lunch is included for you to enjoy along the way at one of our interesting stops



conference packages

CONFERENCE PACKAGES

With two conference rooms Lake Crackenback resort provides flexibility to cater for the diverse requirements of conventions, seminars, tradeshows and banquets. Located throughout the Resort are a variety of indoor and beautiful outdoor areas that are available for breakout areas.

CONFERENCE OVERNIGHT PACKAGE

OVERWATER APARTMENT

\$329.50 per delegate twin share

Includes:

- Twin share accommodation in a two bedroom, two bathroom overwater apartment
- Hot buffet breakfast
- Three course dinner at Cuisine on Lake Crackenback Restaurant and Bar
- Full day conference package
- Use of resort activities
- Complimentary use of resort activities

MOUNTAIN VIEW STUDIOS

\$407.00 per delegate single share

Includes:

- Single share accommodation in a mountain view studio suite
- Hot buffet breakfast
- Three course dinner at Cuisine on Lake Crackenback Restaurant and Bar
- Full day conference package
- Complimentary use of resort activities

CONFERENCE DAY PACKAGE

\$69.00 per delegate*

Includes:

- Whole fruit selection in conference room
- Morning and afternoon teas from the standard menu
(Add an extra \$5.00 per delegate for the premium selection)
- Lunch selection
- Use of the conference room 8.00am – 6.00pm
- Use of standard audio visual and conference equipment including white board, flip chart and projector screen, note pads, pens, iced water and mints.

CONFERENCE HALF DAY PACKAGE

\$59.00 per delegate

Includes:

- Whole fruit selection in conference room
- Morning or afternoon tea from the standard menu
(Add \$5.00 per delegate for the premium selection)
- Lunch selection
- Use of conference room 8.00am – 6.00pm
- Use of standard audio visual and conference equipment including white board, flip chart and projector screen, note pads, pens, iced water and mints.

ADDITIONAL OPTIONS

- Data projector - \$175.00 per day
- Breakout area - \$150.00 per day
- Laptop - \$250 per day
- Portable CD player - \$40.00 per day
- Conference phone - \$40 per day
- Cordless microphone - \$290.00 per day
- Television and DVD player - \$150 per day
- Television - \$100.00 per day

Prices are subject to change



room floorplans

▼ laptop setup in veranda room



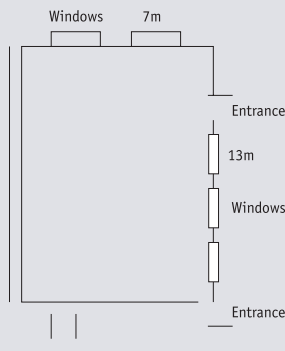
veranda room ▼



THE VERANDA

The Veranda Room is an air-conditioned presentation room, opening onto the courtyard offering natural light.

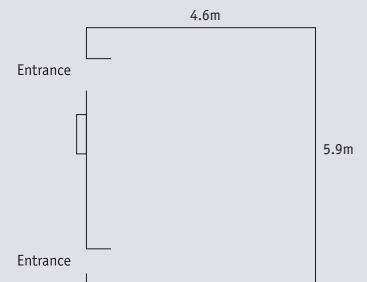
- Area - 84m²
- Theatre - 80 people
- Classroom - 40 people
- U-Shape - 45 people



THE COURTYARD

The Courtyard Room offers natural light and is located adjacent to Cuisine Restaurant, and accesses the courtyard.

- Area - 27m²
- Theatre - 12 people
- Classroom - 10 people
- U-Shape - 9 people



Room Name	Theatre	Class room	U- Shape	Cocktail	Banquet	HT	SQ
Veranda Room	80	40	45	140	90	2.5 m	84m ²
Courtyard Room	12	10	9	n/a	n/a	2.3 m	27m ²

tea breaks

▼ muffins & fruit



coffee & cookies ▼



HOT BUFFET BREAKFAST

\$23.00 per delegate

- A delicious selection of cereals, fresh fruits, stewed fruits, plain yoghurts and assorted juices
- Hot mountain breakfast buffet – bacon, eggs, sausages, tomatoes, mushrooms and baked beans
- Selection of sliced white, wholemeal, fruit loaf and English muffins. All served with selected preserves
- Baked treats of muffins, croissants and danishes
- Selection of teas and freshly brewed coffee

MORNING & AFTERNOON TEAS

\$10.00 per person

- Coffee and tea and one of the following menu items:
- Assorted Danish pastries
- Scones with jam and cream
- Seasonal sliced fruit plate
- Cookie selection
- Banana and walnut cake
- Assorted muffins
- Warm croissants with butter and jam
- Caramel slice
- Selection of seasonal fruit

PREMIUM TEA BREAKS

(\$5 pp if part of conference package) \$15 per person

- Coffee and Tea and one of the following menu items:
- Assorted seafood nori rolls with soy and Wasabi
- Brie and cheddar plate with dried fruit and nuts
- Ham and cheddar croissants
- Assorted selection of Asian spring rolls, dim sims and wontons
- Assorted ice creams
- Mini chocolate cake
- Spicy mini chicken kebabs
- Dried fig and dates with fresh fruit selection



themed breaks

Our themed breaks provide a creative selection of cuisine plus delightful enhancements to your buffet décor that demonstrates a fun reprieve from the serious side of your agenda

MIND AND BODY

\$40 per person (\$25 per person if part of conference package)

If you are seeking a healthy option, our MIND AND BODY morning and afternoon breaks reinforce the importance of positive nutrition and a balance between mind, body inner well-being.

Healthy breaks can positively influence productivity, participation and improve organisational image. Of course it's always encouraged to plan stretch breaks throughout your meeting, but you can also go a step further and include the expertise of one of our well-being professionals from our Resort Day Spa to deliver mini head and shoulder massages during your break.

Your MIND AND BODY break includes:

- Shots of freshly squeezed juice *
- Fresh fruit skewers *
- Apricot and oatmeal homemade cookies *
- Selection of premium teas
- Fresh chicken and prawn rice paper rolls*
- Muesli bars

RECOVERY

\$28 per person (\$21 per person if part of conference package)

We know how to do one thing really well in the Snowy Mountains, and that's celebrate. So if your group is feeling a little green around the gills after an over indulgence our RECOVERY break is a terrific remedy following a big night.

There are countless crazy remedies that claim to be the magic cure for hangovers. There's the dancing bull, a combination of cold beef consommé, vodka and hot Thai chillies. The stomach churning "shot" made of tequila and raw egg to be downed before you make the morning dash, but we have some more palatable options to help bring the team back to normal.

Your Recovery Break Includes:

- Red Bull +
- Bacon and egg rolls
- Crispy fried spring rolls +
- Cheese and bacon scrolls
- Chocolate brownies +

INDULGENCE

\$28 per person (\$21 per person if part of conference package)

If coffee just has to part of your everyday, why should rich smooth chocolate be something you limit yourself to special occasions? When something tastes that wonderful you should enjoy it whenever you crave it. At least everyday you are at Novotel Lake Crackenback Resort.

There are no excuses, our "indulgence" break is a coffee and chocolate lovers wildest fantasy come true and provides everything you're craving to make your day meeting a sweet indulgence.

Your extra smooth break includes:

- Chocolate mud cake +
- Cappuccino mousse +
- Chocolate dipped profiteroles +
- Chocolate mints +
- Espresso coffee +

SNOWY MOUNTAIN BREAK

\$24 per person (\$18 per person if part of the conference package)

When travelling by car or motorcycle, the Snowy Mountains Drive is a great touring route to explore the region in all its glory. This is a drive like no other: the country's highest mountains; some of the most diverse flora and fauna; towns bursting with historic and cultural stories and it's the home of some of Australia's most famous icons.

The Snowies is well served by a network of sealed roads boasting spectacular scenery. Ensure you drive the loop of towns: Bredbo, Cooma, Berridale, Jindabyne, Thredbo, Khancoban, Tumbarumba, Batlow, Tumut and Adaminaby. From each town, you can visit attractions and settlements nearby and learn the history by being surrounded by it.

Your Snowy Mountain Break includes:

- Snowy Mountain Cookie Selection +*
- Mini Smoked Trout and goats cheese salad *
- Local flavoured dips with crisp garden vegetables +*
- Mini gourmet sausages in a toasted roll



lunch

▼ gourmet sandwiches



cuisine lunch ▼



SANDWICH HEAVEN LUNCH

\$29 per person

Included as part of the conference package (minimum 20 guest)

Please select 3 sandwiches, 3 salads and 2 desserts

SANDWICHES

- Chicken Caesar in a lavosh wrap
- Plain or curried egg with crisp lettuce +
- Tuna, lemon pepper with mayonnaise and lettuce
- Ham, cheddar, rocket with tomato relish
- Smoked salmon, herbed cream cheese and red onion
- Chicken with mustard mayonnaise and rocket
- Prawn and mango salsa on French stick
- Avocado and tomato salsa with prosciutto
- Roast pepper, eggplant and pesto +
- Roast mr sirloin with Dijon mustard

SALADS

- Classic potato salad +*
- Garden salad +*
- Mediterranean pasta salad with char grilled vegetables, rocket and pesto +
- Nicoise salad— tuna, green beans, olives, potato and onion *
- Thai beef salad with glass noodles and Asian greens *
- Creamy pasta salad with chicken
- Curried rice salad with coriander, roast cashews and Vegetables +*

DESSERTS

- Lemon tartlets
- Seasonal sliced fruit plate *
- Chocolate mud cake
- Chocolate dipped profiteroles with custard
- Caramel slice
- Mango cheesecake
- Carrot cake
- Coconut slice



lunch

WORKING LUNCHES

\$33 per person

Included as part of the **conference package**
(minimum 20 guest)

HOT DISHES

- Teriyaki chicken on scented jasmine rice accompanied by a soy and ginger glaze
- Penne pasta topped with bolognaise sauce and freshly shaved parmesan cheese
- Baked egg in tomato +

SANDWICHES

- Tasmanian smoked salmon with herbed cream cheese and red onion
- Chicken, mustard mayonnaise and rocket
- Vegetarian option

SALADS

- Traditional potato salad +*
- Garden salad +*

DESSERTS

- Lemon tartlets
- Chocolate dipped profiteroles with custard

WORKING LUNCHES

\$35 per person

(minimum 20 guest)

HOT DISHES

- Butter chicken curry with toasted cashews and saffron rice
- Spinach and ricotta tortellini with a white wine mushroom sauce
- Vegetarian option

SANDWICHES

- Roast sirloin with Dijon mustard
- Ham, cheddar and rocket with tomato relish
- Vegetarian option

SALADS

- Thai beef salad with glass noodles and Asian greens*
- Curried rice salad with coriander, roast cashews and vegetables *

DESSERTS

- Caramel slice
- Mango cheesecake



plated lunch and dinner

▼ cheese platter



dinner at cuisine ▼



2 course \$55 per person

3 course \$65 per person

Alternate menu

STARTERS

COLD

- Caesar salad with garlic crouton, chorizo and grated egg
- Thai beef salad with cucumber, bean shoots and soy chilli, lime dressing*
- Smoked salmon, king prawn and poached calamari with sun dried tomato and rocket salad*
- Tandoori lamb salad with honey pumpkin, rocket and cucumber yoghurt
- Fresh garden vegetables in a chick pea batter with saffron rice and cucumber yoghurt +*
- Cajun chicken with a rocket and grapefruit salad and grilled polenta
- King prawns with Asian noodle salad, sweet and sour sauce and chilli shallot salt*

HOT

- Chicken and mushroom filo parcels with champagne butter sauce
- Macadamia and sage crusted chicken on mash with rocket and basil
- Baked vegetable strudel with mixed mushroom and rocket salad +
- Veal with fresh sage with prosciutto on homemade tomato chutney with balsamic and port glaze*
- Seared scallops and leek encased in filo with capsicum coulis
- Spinach and ricotta ravioli with a white wine cream and mushroom sauce +
- Escallops of seared salmon on a Nicoise salad with lime aioli *

SOUP

- Rich seafood chowder
- Chicken and coconut noodle soup*
- Potato and leek soup +*
- Cream of pumpkin +*
- Sweet corn +*

* Gluten free options available

+ Vegetarian option



plated lunch and dinner

MAINS

MEAT

- Rack of lamb set on wet polenta with bok choy and mint jus*
- Grilled sirloin with a mustard and pepper crust, mashed potato and garden vegetables*
- Pork fillet wrapped in prosciutto on sweet potato mash with wilted spinach and grain mustard sauce*
- Beef medallions with truffle gratin potato, steamed broccoli and mushroom ragout*
- Grilled pork cutlets with potato and onion strudel, sautéed cabbage and red wine sauce

CHICKEN

- Chicken breast wrapped in prosciutto on Mediterranean cous cous with cabernet jus*
- Cumin marinated chicken breast with ratatouille with coriander and red onion salsa*
- Roast chicken breast with honey roast pumpkin, oven dried tomato with hummus and pesto*

SEAFOOD

- Coconut poached fish of the day with a mussel and leek herbed tartlet, sautéed spinach and rum glaze
- Medley of wok seared prawns, scallops and snapper with saffron linguini, rocket and a nut brown butter and caper sauce*
- Dukka crusted tuna with Mediterranean vegetables, pasta and lemon oil

VEGETARIAN

- Pasta ribbons with homemade feta, cherry tomato's, rocket, olives and artichoke hearts +*
- Gnocchi served with a rustic ratatouille and shaved parmesan +

DESSERTS

- Individual pavlovas with fresh tropical fruit and passion fruit coulis
- Chocolate and mixed berry cheesecake with mango coulis
- Vanilla bean panna cotta with poached red wine pear*
- Tropical fruit plate*
- Frozen melon and Midori mousse crusted with nuts*
- Sambucca flavoured Tiramisu
- Layered chocolate brownie and ice cream cake
- Australian cheese plate with dried fruit *

* Gluten free options available

+ Vegetarian option



canapés

CUISINE CANAPÉS

\$12.00 p/p for three pieces

\$24.00 p/p for six pieces

\$32.00 p/p for eight pieces

COLD SELECTION

- Nori rolls with wasabi infused soy sauce*
- Prawn rice paper rolls with coriander chilli sauce*
- Smoked salmon on herbed damper scones with cream cheese
- Tomato and basil bruschetta +
- Chicken with spicy tomato chutney wrapped in flat bread
- Vegetable crudities with assorted dips +*
- Chicken liver pate en croute
- Antipasto selection +*

HOT

- Japanese style tempura prawns with wasabi mayonnaise
- Mini spring rolls with chilli lime dipping sauce +
- Selection of mini quiche +
- Steamed dim sims with soy
- Tempura battered chicken with sweet and sour sauce
- Tandoori chicken skewers with yoghurt dip
- Curry vegetable samosa +
- Crumbed fish of the day with saffron tartare
- Mini hot dogs with lamb and mint chipolata
- Chick pea vegetable fritters +*

* Gluten free options available

+ Vegetarian option



bbq buffet dinner menu

SUNSET BBQ

\$45 per person

Minimum 20 persons

BAKERY

- Bakers selection of fresh bread and rolls served with a selection of dips and olive oil

COLD SELECTION

- Crisp garden salad +*
- Classic potato salad +*
- Pasta salad +

FROM THE GRILL

- Spiced scallops of chicken*
- Marinated beef sausages
- Peppered beef Sirloin steak*
- Reef fish marinated in lemon and herbs*
- Served with BBQ sauce, tomato sauce, mustards and chutneys
- Vegetarian option

SIDE DISHES

- Baked potato with sour cream and bacon*
- Sweet corn on the cob*

DESSERTS

- Chocolate mud cake
- Fresh fruit tartlets
- Panna cotta*

DELUXE SUNSET BBQ

\$60 per person

Minimum 20 persons

BAKERY

- Bakers selection of fresh bread and rolls served with a selection of dips and olive oil

COLD SELECTION

- Crisp garden salad +*
- Creamy pasta and chicken salad
- Classic potato salad with crisp proscuitto and egg*
- Caesar salad
- King prawns with cocktail sauce and lime*
- Vegetarian option

FROM THE GRILL

- Selection of grilled European sausages
- Peppered sirloin steak with grilled onion*
- Reef fish with sautéed Asian greens*
- Roast chicken on crushed sweet potato*
- Vegetarian option

SIDE DISHES

- Baked potato with sour cream and bacon*
- Sweet corn on the cob*

DESSERTS

- Passion fruit cheesecake
- Chocolate mousse
- Fresh fruit platter*
- Crème Brule*



buffet dinner menu

STANDARD BUFFET DINNER

\$55 per person

Minimum 20 persons

BAKERY

- Bakers selection of fresh bread and rolls served with a selection of dips and olive oil

COLD SELECTION

- Caesar salad
- Crisp garden salad +*
- Anti pasto platter of grilled Mediterranean vegetables +*
- Tomato and homemade feta salad with fresh basil +*
- Marinated olives and semi dried tomatoes +*
- Beetroot salad +*

HOT SELECTION

- Butter chicken curry with mixed vegetables and cashews
- Steamed jasmine rice*
- Whole baked reef fish with Asian flavours*
- Grilled beef medallions with caramelized onion and red wine jus*
- Vegetarian option
- Steamed garden vegetables*
- Roast potato*

DESSERTS

- Fresh fruit platter*
- Baked chocolate cheesecake
- Panna cotta*
- Black forest cake

PREMIUM BUFFET DINNER

\$65 per person

Minimum 20 persons

BAKERY

- Bakers selection of fresh bread and rolls served with a selection of dips and olive oil

COLD SELECTION

- Roast chicken and creamy pasta salad
- Garden salad +*
- Greek style salad with persian feta +*
- Deli platter of smoked and cured meats
- Anti pasto platter of marinated vegetables and dips +*
- Beetroot salad with sour cream +*
- King prawns with condiments*

HOT SELECTION

- Whole baked reef fish with Asian flavours*
- Chicken picatta on herbed polenta with tomato salsa
- Grilled beef medallions on crushed potato with mushroom jus*
- Pork curry
- Vegetarian option
- Steamed garden vegetables*
- Sautéed potato's in garlic and herbs*
- Steamed jasmine rice*

DESSERTS

- Lemon curd tartlets
- Fresh fruit platter*
- Fresh fruit pavlova
- Pineapple cake
- Chocolate mousse*



buffet dinner menu

DELUXE BUFFET DINNER

\$90 per person

Minimum 30 persons

BAKERY

- Bakers selection of fresh bread and rolls served with a selection of dips and olive oil

COLD SELECTION

- New Zealand oysters*
- King prawns*
- Marinated mussels*
- Calamari and sun dried tomato salad*
- Garden salad +*
- Caesar salad +
- Roast chicken and creamy pasta salad
- Deli platter of smoked and cured meats

SALADS

- Chicken breast on buttered spaghetti with pesto
- Grilled beef medallions on seafood ragout
- Whole baked reef fish with Asian flavours *
- Asian flavoured fish cakes on sautéed vegetables
- Marinated beef and vegetable skewers *
- Vegetarian option
- Steamed garden vegetables*
- Steamed jasmine rice*
- Potato lyonnaise +*

DESSERTS

- Assorted chocolates
- Chocolate and vanilla cheesecake
- Fresh fruit platter*
- White and dark chocolate mousse with coconut shortbread*
- Chocolate dipped profiteroles with vanilla custard

ITALIAN BUFFET

\$55 per person

Minimum 30 persons

BAKERY

- Bakers selection of fresh bread and rolls served with a selection of dips and olive oil

SOUP

- Minestrone Soup with freshly Shaved Parmesan

SALADS

- Deli platter of smoked and cured meats
- Creamy pasta salad with roast chicken
- Marinated vegetables and olives +*
- Tuna, Egg and Green Bean Salad*
- Garden salad +*

HOT SELECTION

- Chicken Parmigiana on creamy polenta*
- Osso Bucco in a rich vegetable and red wine sauce
- Creamy vegetable risotto
- Buttered green beans with almonds
- Vegetarian option
- Beef lasagna
- Fettuccini carbonara
- Spaghetti bolognese

PIZZA

- Ham and Cheese
- Vegetarian

DESSERTS

- Tiramisu
- Vanilla bean Panna Cotta
- Fresh fruit salad
- Amaretto chocolate mousse



buffet dinner menu

CARVERY BUFFET

\$60 per person

Minimum 30 persons

SALADS

- Potato salad with egg, and caramelized onion +*
- Mediterranean pasta salad marinated vegetables +*
- Garden salad +*
- Coleslaw +*
- Caesar salad

FROM THE CARVERY

- Leg of lamb*
- Honey glazed leg of ham*
- Roast beef with a mustard crust*
- Vegetarian option
- Mint sauce, gravy, mustards, tomato sauce, bbq sauce, Yorkshire pudding

HOT SELECTION

- Roast chicken*
- Whole baked reef Fish with wok tossed greens*
- Buttered cobs of corn*
- Roast potato*
- Vegetarian option
- Roast root vegetables*
- Green beans with almonds*

DESSERTS

- Pavlova*
- Crème caramel*
- Fruit salad*
- Coconut cake
- Mud cake



beverage packages

▼ enjoy a glass of wine by the fire



quality wines ▼



Full beverage list available on request

PACKAGE PRICES PER PERSON

Duration	Package 1	Package 2	Package 3
2 hours	\$29.00	\$34.00	\$38.00
3 hours	\$34.00	\$39.00	\$43.00
4 hours	\$39.00	\$44.00	\$48.00
5 hours	\$43.00	\$48.00	\$52.00
6 hours	\$47.00	\$52.00	\$56.00

All prices are inclusive of GST

#1 BASIC

Farriers Cottage Sparkling Brut
Farriers Cottage Flagstone White
Farriers Cottage Anvil Red

Beers

Group A (select 1): Cascade Premium Light, Hahn Premium Light

Group B (select 2): Tooheys Extra Dry, Carlton Draught, Hahn Super Dry

Group C (select 1): Carlsberg, Crackenback Pale Ale

#2 PREMIUM

Farriers Cottage Sparkling Brut
Monte Campo Pinot Grigio
Wilds Gully Shiraz Cabernet
Wilds Gully Cabernet Merlot

Beers

Group A (select 1): Cascade Premium Light, Hahn Premium Light

Group B (select 1): Tooheys Extra Dry, Carlton Draught, Hahn Super Dry, Crackenback Pale Ale

Group C (select 2): Carlsberg, Crown Lager, Heineken, James Boags Premium

#3 DELUXE

2005 Monmousseau Touraine Cuvee

Peter Howland Sauvignon Blanc OR Monte Campo Pinot Grigio OR Bethany Riesling

Wilds Gully Shiraz Cabernet OR Wilds Gully Cabernet Merlot

Finca El Origen Reserve Malbec

Beers

Group A (select 1): Cascade Premium Light, Hahn Premium Light

Group B (select 1): Tooheys Extra Dry, Carlton Draught, Hahn Super Dry, Crackenback Pale Ale, Carlsberg

Group C (select 2): Crown Lager, James Boags Premium, Little Creatures Pilsner, Peroni, Heineken

RESPONSIBLE SERVICE OF ALCOHOL

All Accor hotels and resorts are committed to the responsible service of alcohol and our function staff have received specific training in this area.