



MT BULLER CHALET

HOTEL & SUITES

Mt Buller Chalet Event and Conference Portfolio

Day Delegate Package

\$70.00 per person

Includes

Tea and coffee on arrival and through out the day

Chef's selection morning and afternoon tea

Buffet Lunch in the Black Cockatoo Restaurant

Venue hire

Standard audio visual equipment (Screen, whiteboard flip chart)

Iced water and mints

Buffet Menu Options

Sandwich Buffet \$19.00 per person

Selection of gourmet finger sandwiches

Soup of the day

Fruit platter

Mineral water

Gourmet Sandwich Buffet \$30.00 per person

Selection of foccacias and baguettes

Mini homemade pies & quiches

Soup of the day

Fruit platter

Cheese or dessert selection

Mineral water

Chalet Hearty Hot Buffet \$40.00 per person

Chef's selection 2 x hot dishes

Jacket potatoes with toppings

Chef's selection 2 x salads

Fresh crusty bread

Fruit platter

Cheese platter

Mineral water, tea & coffee

Chalet BBQ Buffet \$55.00 per person

Marinated BBQ chicken

Porterhouse steak

BBQ fish of the day

Gourmet Sausages with caramelized onion

Chef's selection 3 x salads

Jacket potatoes with toppings

Freshly crusty bread

Fruit platter

Cheese platter

Dessert

Mineral water, tea & coffee

***Gourmet seafood selection - \$80.00 per guest**

Plated Menu

Entrée

Beef carpaccio pepper dusted and pistachio crust

Tuna three ways, tartare, sashimi and seared herb lion with a pea puree and lemon oil

Lobster bisque with crab and dill custard

Tempura battered zucchini flowers filled with Danish fetta and baby herb salad

Confit pork belly red grape puree & salsa vierge

Main Course

Medium rare, mustard crusted Black Angus porterhouse with potato fondant, watercress, baby asparagus and port jus

Dill parsley crusted fillet of ocean trout, crab and fennel salad, potato gratin and a lemon butter sauce

Lemon thyme roasted poussin, truffle mash and spring vegetables and jus

Miliwa roasted rare duck breast, carrot cardamom puree, broccolini & grand marnier jus

Medium rare Hopkins fillet with wild mushrooms and parsnip puree and pink pepper corn jus

Dessert

Grand Mercure Collection

Sticky toffee pudding

Crunchy nut banana and caramel parfait

Apple quince and rhubarb crumble with vanilla ice cream

Strawberry short cakes with clotted cream and white chocolate fondue

2 Course set menu \$50.00 per guest / 2 Course alternating menu \$55.00 per guest
3 Course set menu \$70.00 per guest / 3 Course alternating menu \$75.00 per guest

Canapé Menu Options

Cold selection

Dill and lime gravlax salmon on cucumber with lemon cream

Wagyu beef tartare and micro herb salad

Poached quail egg with truffle oil

Chicken and porcini mushroom roulade

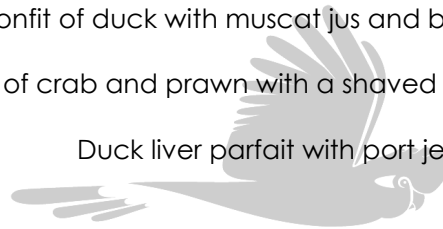
Chilled cauliflower soup with caviar

Pancetta wrapped scallops tomato celery confit

Confit of duck with muscat jus and baby herbs

Tail of crab and prawn with a shaved fennel salad

Duck liver parfait with port jelly



Hot selection

Lobster bisque Shots

Roulade of duck and rabbit with red current jelly

Scallops in the half shell with pernod and farragon butter

Tempura prawn with a lime and papaya salsa

Pistachio crusted wagyu fillet with foie gras

Chicken pork and prosciutto terrine with pink pepper corn jus

Twice braised pork belly with star anise and plum compote

Zucchini flowers filled with Danish feta and saffron batter

Chorizo sausage and grilled scallop with lemon oil

Crab and sweet corn fritters

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Grand Mercure Collection

Dessert Selection

Lemon meringue pies

Chocolate éclairs

Rum balls

Brandy snap, cardamom mousse

Honey dew and rock melon spearmint shots

Apple crumble

Boysenberry sorbet

Macaroons - hazelnut, honey and lemon myrtle –

Orange and poppy seed cake

Homemade chocolates. -white, milk, dark, orange or strawberry-

\$3.50 per canapé

Cocktail Platters



\$40.00 - \$60.00 per platter

Home made dips - A variety of freshly made dips served with crunchy bread

Antipasto - A selection of marinated Mediterranean vegetables, cured and smoked meats and crunchy bread

Seafood - Chef's selection of market fresh seafood (price on application)

Cheese – Selection of 3 local and imported cheeses served with dried fruits and crackers

**Menus can be adjusted according to dietary requirements*

**Offsite catering available*

Beverage Packages

Standard Option - \$20.00 per person per hour

Chalet selection of Australian sparkling wine, sauvignon blanc, cabernet merlot, heavy and light beer, soft drink and juice

Premium Option - \$24.00 per person per hour

Chalet selection of premium wine and imported beer, soft drink and juice

**Beverages also available on a consumption basis. Refer to current wine list for pricing*