

# Christmas functions go off with a bang at the Alpine Hotel.



Hold your Christmas event at the hotel that puts the 'fun' into functions. We can tailor an event to suit you. Perhaps you'd like your own dedicated bar and waiting staff? Our inspired chefs can prepare food tailored to your needs, and can even arrange live entertainment. We handle events from 20 – 200 people, corporate and private. Discover why the Alpine Hotel has been nominated for 3 Australian Hotel Association awards. Reply to this email or phone us and let Cooma's smartest function rooms in the fully refurbished Alpine Hotel take your event to new heights.

- Seating for 150 + Guests
- Private bar with dedicated staff
- Food by the award-winning Alpine chefs
- A choice of menus to suit your occasion
- From canapés to traditional Christmas dinners
- Full bar with fine Australian wines
- Smaller function room for intimate gatherings
- From family functions to corporate events



**We'll sleigh you. CONTACT US NOW**

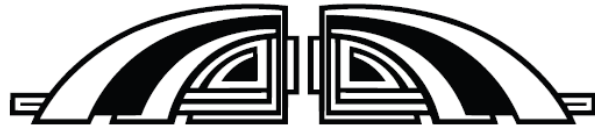
Click 'Reply' to this email or phone 6452 1466



**Alpine Hotel**



170 Sharp Street, Cooma  
[www.alpinehotel.com.au](http://www.alpinehotel.com.au)  
Lic No 110898



# **Alpine Hotel**

## *Christmas Function Menu 2011*

*\$20 per person*

### *Main*

Roast loin of pork with apricot and walnut stuffing served with cherry syrup

*or*

Slow roasted sage salted chicken with lemon and parsley

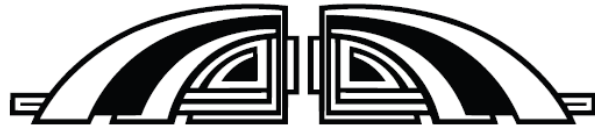
*All mains are served with seasoned roast vegetables, gravy & a crusty bread roll*

### *Dessert*

Christmas pudding with brandy custard and cream

*Table decorated with Christmas Bon Bons*

**Minimum 20 people**



# Alpine Hotel

## *Christmas Function Menu 2011*

*\$30 per person*

### *Entree*

Antipasto Platter: Ham, cured meats, olives, char gilled capsicum, semi dried tomatoes, buffalo mozzarella and toasted Turkish and sour dough.

### *Main*

A choice of 2 for alternate meals

Chai infused baked ham with a cider and honey glaze

Roast loin of pork with apple walnut and apricot stuffing, served with cherry syrup

Slow roasted sage salted chicken with lemon and parsley

*All mains are served with seasoned roast vegetables, gravy and a crusty bread roll*

### *Dessert*

Christmas pudding with brandy custard and cream

Baked passionfruit cheese cake

*Table decorated with Christmas Bon Bons*

**Minimum 20 people**



# Alpine Hotel

## *Christmas Function Menu 2011*

*\$45 per person*

### *Entree*

Antipasto Platter: Ham, cured meats, olives, char gilled capsicum, semi dried tomatoes, buffalo mozzarella and toasted Turkish and sour dough

*and*

Cold seafood platter: Fresh South Coast oysters topped with cucumber and tomato salsa, smoked salmon and a prawn cocktail

### *Main*

A choice of 2 for alternate meals

Chai infused baked ham with an apple cider and honey glaze

Roast loin of pork with apple walnut and apricot stuffing served, with cherry syrup

Slow roasted sage salted chicken with lemon & parsley

Cajun spiced salmon fillet with pear, rocket and fennel salad

*All mains (except salmon) are served with seasoned roast vegetables, gravy and a crusty bread roll*

### *Dessert*

A choice of 2 for alternate meals

Christmas pudding with brandy custard

Individual pavlova topped with fresh summer fruit

Baked passionfruit cheese cake

*Table decorated with Christmas Bon Bons*

**Minimum 20 people**



# Alpine Hotel

## *Christmas Function Menu 2011*

*\$65 per person*

### *Entree*

Antipasto Platter: Ham, cured meats, olives, char gilled capsicum, semi dried tomatoes, buffalo mozzarella and toasted Turkish and sour dough

*and*

Hot & Cold seafood platter: Fresh South Coast oysters topped with cucumber and tomato salsa, smoked salmon, prawn cocktail, bugs, salt and 3 pepper squid, and chilli mussels

### *Main*

A choice of 3 for alternate meals

Chai infused baked ham with a cider and honey glaze

Roast loin of pork with apple walnut and apricot stuffing served, with cherry syrup

Slow roasted sage salted chicken with lemon and parsley

Cajun spiced salmon fillet with pear, rocket and fennel salad

*All mains (except salmon) are served with seasoned roast vegetables gravy and a crusty bread roll*

### *Dessert*

A choice of 2 for alternate meals

Christmas pudding with brandy custard

White chocolate pannacotta with coffee cream and fresh raspberries

Individual pavlova topped with fresh summer fruit

Chocolate mille feuille with spiced berries

*Table decorated with Christmas Bon Bons*

**Minimum 20 people**