

group menu one

one hundred & eight per person

bread

potato and rosemary sourdough, cultured butter, shiraz salt

entree

cured salmon, lemon, cucumber, crème fraiche, dill
mushroom tortellini, porcini broth, shimeji, egg yolk, spring onion
pork terrine, shallot emulsion, mustard seed, apple, celery leaf

main

gnocchi, gorgonzola picante, red onion, walnuts, sunflower seeds, pear
corn-fed roasted chicken breast, corn puree, salt bush, jus
market fish, squid, prawns, bisque sauce, basil

dessert

almond & honey glaze, lemon balm
cheesecake, raspberry, rose, toffee

additional extra

potato roschti-serves four	22
seasonal greens, café de paris	17
cos salad, radish, fennel, orange	17
artisanal cheese selection	45
palate cleanser	8

group menu two
one hundred & twenty five per person

bread
potato and rosemary sourdough, cultured butter, shiraz salt

entree
cured salmon, lemon, cucumber, crème fraiche, dill
mushroom tortellini, porcini broth, shimeji, egg yolk, spring onion
pork terrine, shallot emulsion, mustard seed, apple, celery leaf
wagyu bresaola, stracciatella, heirloom tomato, white truffle

main
gnocchi, gorgonzola picante, red onion, walnuts, sunflower seeds, pear
corn-fed roasted chicken breast, corn puree, salt bush, jus
market fish, squid, prawns, bisque sauce, basils
beef tenderloin, cauliflower, bone marrow crust, bordelaise

dessert
chocolate fondant, passionfruit caramel, dark chocolate
almond & honey glaze, lemon balm
cheesecake, raspberry, rose, toffee

additional extra

potato roschti-serves four 22
seasonal greens, café de paris 17
cos salad, radish, fennel, orange 17
artisanal cheese selection 45
palate cleanser 8

canapé menu

two for fourteen
three for twenty-one
four for twenty-eight

south australian oyster

chardonnay vinegar, shallots, chives, roe

tempura battered, black garlic, fig

seasonal arancini

beef tartare, egg, capers, chives, truffle, toasted brioche

chicken liver pate, puff pastry, orange, fennel

white anchovy, fried bread, tomato, stracciatella

panko prawn, lime mayonnaise

Lenzerheide
RESTAURANT

experience
sumptuous
elegance

childrens menu
strictly 12 years & under 50

main course

potato gnocchi, bolognaise sauce, cheese
lightly battered fish, french fries, green salad
grilled chicken slider, lettuce, tomato, cheese, french fries, green salad

dessert

two scoops vanilla bean ice cream, berry or chocolate topping
triple chocolate cake, fresh berries
seasonal fruit plate

extras

french fries, tomato sauce 15
hot chocolate, marshmallow 6.5

terms & conditions -gault room

all menus & prices are seasonal & may be subject to alteration

- our special group menus are applicable to all groups of ten or more people
 - all dishes are taken from our very extensive 'a la carte' menu
 - these menus are priced accordingly & are not inter-changeable
 - we require your choice of menu at least two weeks prior to your booking
 - side dishes can be ordered & charged on consumption
 - espresso coffee's & specialty tea's charged on consumption
- no other discounts apply

deposit

- a deposit of two thousand dollars is payable to secure your booking
 - we are not obliged to hold a booking if the deposit is not paid
 - all credit cards will incur a 1.6 % surcharge upon processing
- for your convenience payment of your deposit by credit card is accepted
- final numbers must be confirmed at least three days prior to your booking, & we will set up
& charge you for final numbers confirmed
- your deposit will be deducted from your account based on your confirmed numbers
 - we reserve the right not to issue refunds for "no shows"
- there is no refund of the deposit for private room bookings if the booking is cancelled or transferred less than one month prior to the booked date & we are unable to re-book the room

beverages

- drinks are charged on a consumption basis
- only one itemised account is issued per table
- we are not able to accept individual payment for beverage orders
- the lenzerheide is fully licensed & stocks an extensive wine cellar
- you may pre-select your choice of wines, please advise one week prior to your booking

gault room for private dining

- for exclusive use of the gault room there is a fee of three hundred dollars
 - the gault room will hold a maximum of twenty guests seated
 - a minimum spend of two thousand three hundred dollars
will be applicable for your booking

terms & conditions -tom gleghorn wedding

all menus & prices are seasonal & may be subject to alteration

- our special group menus are applicable to all groups of ten or more people
 - all dishes are taken from our very extensive 'a la carte' menu
 - these menus are priced accordingly & are not inter-changeable
 - we require your choice of menu at least two weeks prior to your booking
 - side dishes can be ordered & charged on consumption
 - espresso coffee's & specialty tea's charged on consumption
- no other discounts apply

deposit

- a deposit of six hundred dollars is payable to secure your booking
 - we are not obliged to hold a booking if the deposit is not paid
 - all credit cards will incur a 1.6 % surcharge upon processing
- for your convenience payment of your deposit by credit card is accepted
- final numbers must be confirmed at least three days prior to your booking, & we will set up
& charge you for final numbers confirmed
- your deposit will be deducted from your account based on your confirmed numbers
 - we reserve the right not to issue refunds for "no shows"
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beverages

- drinks are charged on a consumption basis
- only one itemised account is issued per table
- we are not able to accept individual payment for beverage orders
- the lenzerheide is fully licensed & stocks an extensive wine cellar
- you may pre-select your choice of wines, please advise one week prior to your booking

tom gleghorn room for private dining

- for exclusive use of the tom gleghorn room there is a fee of six hundred dollars
- the tom gleghorn room will hold a maximum of fifty guests seated

terms & conditions high tea - main dining room

all prices are current & may be subject to alteration

menu

our special high tea menu is seasonal & subject to alteration without notice
the high tea consists of

- a glass of bubbly, soft drink or juice on arrival
- two hot savouries per person
- a selection of mixed sandwiches
- two types of scones with accompaniments
- a selection of petite cakes & pastries

• this menu is priced accordingly & is not inter- changeable

cost

- seventy five per person with madame coco blanc de blanc
- ninety five per person with bollinger french champagne
- eighty five per person gluten free high tea with madame coco blanc de blanc
- one hundred and five per person gluten free with bollinger french champagne
- **discount cards do not apply to high tea**

deposit

- a deposit of is required to secure your booking
- the deposit is payable within seven days of a booking being made
 - we are not obliged to hold a booking if the deposit is not paid
- for your convenience payment of your deposit by credit card is accepted by phone
 - all credit cards processed will incur a 1.6% surcharge
- we charge for the number of guests confirmed twenty four hours prior to the booking
- your deposit will be deducted from your account based on your confirmed numbers
 - we reserve the right not to issue refunds for “no shows”
- **there is no refund of the deposit for private room bookings if the booking is cancelled or transferred less than one month prior to the booked date & we are unable to re-book the room**

beverages

- other drinks not included in the high tea are charged on a consumption basis
 - only one itemised account if issued per table
- we are not able to accept individual payment for beverage orders
- the lenzerheide is fully licensed & stocks an extensive wine cellar
- you may pre select your choice of wines, please advise one week prior to your booking

main dining room

available for high tea from friday to sunday inclusive

please note the room must be vacated by four pm if it is booked for an evening event

terms & conditions high tea - tom gleghorn room & gault room

all prices are current & may be subject to alteration

menu

our special high tea menu is seasonal & subject to alteration without notice

the high tea consists of

- a glass of bubbly, soft drink or juice on arrival
 - two hot savouries per person
 - a selection of mixed sandwiches
 - two types of scones with accompaniments
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- for your convenience payment of your deposit by credit card is accepted by phone
 - all credit cards processed will incur a 1.6% surcharge
- we charge for the number of guests confirmed twenty four hours prior to the booking
- your deposit will be deducted from your account based on your confirmed numbers
 - we reserve the right not to issue refunds for “no shows “
- **there is no refund of the deposit for private room bookings if the booking is cancelled or transferred less than one month prior to the booked date & we are unable to re-book the room**

beverages

- other drinks not included in the high tea are charged on a consumption basis
 - only one itemised account if issued per table
- we are not able to accept individual payment for beverage orders
- the lenzerheide is fully licensed & stocks an extensive wine cellar
- you may pre select your choice of wines, please advise one week prior to your booking

available for high tea from friday to sunday inclusive

- room hire fee of four hundred dollars for the tom gleghorn room
- room hire fee of three hundred dollars for the gault room
- seating a maximum of fifty persons for the tom gleghorn room & thirty persons for the gault room
 - no minimum spend will be applicable for your booking
- please note the room must be vacated by four pm if it is booked for an evening event