

SALTER BROTHERS  
HOSPITALITY

# THE BLUE MOUNTAINS FESTIVE OFFERINGS



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# The Hydro Majestic and Lilianfels Resort & Spa



## FESTIVE OFFER

Book your celebration before the 2<sup>nd</sup> November 2025 to receive a \$100 gift voucher for every ten people booked. Redeem at the event, give as a gift, or treat yourself at a later date!

Terms & Conditions Apply

## UPGRADES

*Served on arrival, or as a toast*

Kir Royale cocktail | \$15 pp

Glass of Australian Sparkling Wine | \$15 pp

Glass of Taittinger French Champagne | \$30 pp

Blue Mountains Gin Company  
Christmas Gin & Tonic | \$14 pp

Blue Mountains Gin Company  
Christmas Gin 200ml Bottle | \$26 pp  
(presented with gift ribbon)



# THE LOUNGE AT LILIANFELS

Selection of two menu items per course,  
served for sharing with festive bonbon

\$99 pp

## THE LOUNGE MENU | \$99pp

- Sonoma Bakery 'Mission' sourdough with whipped butter, Murray River pink salt

### *Served on the table*

- Sydney rock oysters, lemon, classic mignonette
- Caesar salad, baby gem lettuce, cured yolk, pecorino, bacon
- Vannella burrata, heirloom tomatoes, basil, olive oil
- Otway Pork 'Porchetta', mash, braising liquid sauce, burnt onion
- Free-Range chargrilled chicken, sage gnocchi, butternut pumpkin purée, jus gras
- 14-Hour Kinross Station lamb shoulder, sugar cabbage, roast garlic, rosemary jus

### *Sides*

- Salt-Baked potato mash, chives, crispy onions
- Charred broccolini, macadamia, lemon myrtle oil
- Mixed leaf lettuce, eschalot vinaigrette
- Apple & rhubarb crumble, caramelised white chocolate, salted macadamia, oat crumble
- Christmas Sticky Pudding, caramel, vanilla bean ice cream
- Chef's Selection of Cheese, chutney, fruit, lavosh

### *Add On | \$10pp supplement (whole table only)*

- Charcuterie & Cheese Grazing Platter: Chef's selection of three cured meats and three cheeses with accompaniment



# WINTERGARDEN AT THE HYDRO MAJESTIC

2 course dinner with festive bonbons | \$90 pp

3 course dinner with festive bonbons | \$115 pp

# GROUP MENUS AT THE HYDRO MAJESTIC

Available at our Boiler House Restaurant, Ballroom, or Delmonte Private Rooms.

Alternate serve with festive bonbon, designed for groups of 10 to 25.

2 Course | \$75pp    3 Course | \$90pp

selection of two menu items per course

## HYDRO GROUP MENU | 10-25 guests

- Sonoma Bakery sourdough, Pepe Saya cultured butter

### *Served on the table*

- Ham hock terrine, caramelised fig jam, house pickles
- Heirloom tomatoes, Vannella burrata, aged balsamic, crispy Tuscan cabbage
- Raw snapper, nduja oil, macadamia ajo blanco, compressed mezcal grapes, saltbush
- Free-range chicken ballotine, sourdough, cranberry and pine nut stuffing, sour cherry gravy, baby broccoli
- Riverina 250g grain-fed MB4+ porterhouse, potato terrine, brandied bordelaise
- Pan-seared snapper, butter beans, heirloom cherry tomatoes, nduja
- Oven-roasted beets, cashew cream, Davidson plum and beetroot dressing, whipped goat's curd

### *Sides to share*

- Roasted duck fat kipflers
- Green beans, toasted almonds, mint, confit garlic butter
- Baby gem lettuce, pickled shallots, dill vodka vinaigrette

### *Dessert*

- Crimson Noël, ruby chocolate mousse, red wine-poached figs, hibiscus gel, pistachio sablé, pistachio gelato
- Snowy Christmas, white chocolate sphere, spiced pear compote, chestnut mousse, vanilla snow, honey ice cream



## HYDRO GROUP MENU | 25+ guests

- Sonoma Bakery sourdough, Pepe Saya cultured butter

### *On the table (served sharing style)*

- Ham hock terrine, caramelised fig jam, house pickles
- Heirloom tomatoes, Vannella burrata, aged balsamic, crispy Tuscan cabbage
- Raw snapper, nduja oil, macadamia ajo blanco, compressed mezcal grapes, saltbush
- Slow-roasted Riverina MB4+ porterhouse, brandied bordelaise
- Free-range chicken ballotine, sourdough, cranberry and pine nut stuffing, sour cherry gravy
- Macadamia and apple-stuffed porchetta, apple chutney, maple jus
- Slow-roasted cauliflower, black garlic cauliflower cream, green chilli chimichurri

### *Sides (served sharing style)*

- Roasted duck fat kipflers
- Green beans, toasted almonds, mint, confit garlic butter
- Baby gem lettuce, pickled shallots, dill vodka vinaigrette

### *Dessert (served sharing style)*

- Pavlova Wreath, Chantilly cream, seasonal berries, caramelised white chocolate, coconut, passionfruit
- Spiced Christmas Trifle, Ginger cake, mulled wine syrup, custard, spiced poached pears
- Christmas Pudding, Cherries, brandied custard



# BEVERAGE PACKAGES

Australian sparkling wine, two white wines,  
two red wines, two beers, soft drinks.

### *Essential*

1 hour (pre-dinner only) | \$35 pp

2 hours | \$50 pp

3 hours | \$65 pp

### *Premium selected by our sommelier*

1 hour (pre-dinner only) | \$55 pp

2 hours | \$70 pp

3 hours | \$85 pp





**Lilianfels Resort & Spa**

5-19 Lilianfels Avenue, Katoomba  
Blue Mountains NSW



**THE HYDRO MAJESTIC**  
BLUE MOUNTAINS

**The Hydro Majestic**

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