

SALTER BROTHERS
HOSPITALITY

THE BLUE MOUNTAINS FESTIVE OFFERINGS



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HOSPITALITY

The Hydro Majestic and Lilianfels Resort & Spa



FESTIVE OFFER

Book your celebration before the 2nd 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

Served on the table

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

Dessert

- 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

Served on the table

- Sonoma Bakery sourdough, Pepe Saya cultured butter
- 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

On the table (served sharing style)

- Sonoma Bakery sourdough, Pepe Saya cultured butter
- 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
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The Hydro Majestic

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