

Snibble's in the Rainforest

Restaurant & Bar

At

Atherton Rainforest Motor Inn

The perfect place to stay & discover the tablelands

Situated 2 km from Atherton on the Kennedy Highway nestled behind The Tolga Rainforest which is 65 acres of remaining "Mabi" rainforest. The motel is set on 5 acres of lawn and gardens which overlooks the rainforest. The Atherton Rainforest Motor Inn is a magnificent setting for wedding ceremonies, garden receptions and photographic opportunities.

Accommodation

Atherton Rainforest Motor Inn has 35 motel rooms consisting of Queen Rooms, Double rooms and Self contained units with all rooms having air-conditioning, tea and coffee making facilities, undercover car parking overlooking the lawns and garden with the "Mabi" rainforest running down the length of the property.

Our rates start from \$80 per night.

Restaurant

Snibble's in the Rainforest restaurant and bar provides an a la carte menu in the restaurant and room service menu to the rooms with breakfast available to your room or in the dining room.

The restaurant also caters for weddings, bus groups and functions.

Functions

The Atherton Rainforest Motor Inn caters for small functions of 10 people through to 90 people using the restaurant with the option of using the smaller function room for groups of 10 to 18 people.

Weddings

The Atherton Rainforest Motor Inn has the perfect location for garden ceremonies and wedding receptions. We have the space to do marquee weddings. We also offer a photographic option of taking the wedding photos with the gardens and rainforest as your back drop.

Wedding/Functions

Receptions

May - August is mainly heavily booked to our travel tour group and we will only accept bookings 6 months out from date for functions/receptions and are subject to availability.

September – April is open to function/receptions bookings 18 months prior to the date of reception.

A guest list of 50 or more automatically provides you with the exclusive use of the restaurant and gardens.

Garden ceremonies using the gardens only will attract a venue fee of \$250 for the event and you will be responsible of hire of equipment setup of said equipment and cleanup of said equipment.

Wedding photo sessions in the gardens will be booked by individual case situation and subject to availability and charge according

Table Settings

The Snibble's in the Rainforest Restaurant has rectangular and round tables, seating six to 10 guests. We provide white linen tablecloths for the table with material white serviettes or for a smarter look we also provide black serviettes, if you want to colour coordinate with your table settings you may bring your own coloured serviettes.

The bridal table will have linen tablecloths with a white valance around the table.

The tables in the restaurant will set up with standard place settings also with water glasses, wine glasses or champagne flutes depending what type of toast beverage you have.

The bridal couple will provide their own theme:-What colours, flower, candles, centre pieces and table setting layout... We will give you advice on the best table set up in the restaurant for the number of guests in the function depending weather you have round or rectangle tables.

The Menu

Snibble's in Rainforest Restaurant offer a number of meal options ranging from platters to buffet meals to set menus on request (limited to size of function). For functions above 30 people we recommend the buffet menus attached.

The Drinks

We don't list drink packages as we recommend a bar tab only. Please note this is a licensed restaurant and there are conditions on selling of drinks.

Wedding cake

We do not specialise in wedding cakes for your special day but we can supply names of people who make cakes.

The Music

You are welcome to provide your own music on cd's, on the restaurant sound system. Due to licensing of the premises the cd must be original and not copied. You may organise DJ's for you function. Due to it being a motel you will be limited to playing of loud music.

Recovery/Breakfast

If you have a number of guests staying in house, you may wish consider joining your guests for breakfast in the restaurant on the morning after. We recommend having a hot and cold buffet breakfast which would be a wonderful way of finishing your celebration.

Terms & Conditions

Tentative bookings

Tentative bookings will be held for 14 days, a deposit of \$250.00 is required in this time to confirm your booking. If there is no confirmation within this time frame, management reserves the right to automatically cancel this booking.

Deposit

The \$250.00 deposit includes a self-contained family room made available on the day of the wedding to be used by the bridal party.

Confirmation of numbers

We do require a month out from the date a confirmation of numbers and follow up the proceedings of the function this will also help to plan seating layout of the room. We do require final numbers 7days prior to the function date, as you will be charged for the function at this time on said numbers.

If guest numbers drop after this date there is no refund for these guests. We also require table plans, seating arrangements and other decorative items for the function to be arranged 3 days prior.

Cancellations

In the event of a cancellation for any reason, the deposit is forfeited. All cancellations must be received in writing.

Prices

Prices, menus and conditions are subject to change without notice, unless otherwise agreed upon by management in writing.

Final Details

We will arrange to meet with the Bride and Groom 1 -2 months prior to the Event to arrange Menu Selection, Trimmings etc. Should you wish to confirm these details any earlier, please do not hesitate to call and arrange a suitable time with the management.

Public Holidays

A 15% surcharge on total expenditure applies for all Public Holidays.

Liquor & Food

We do not permit the patron, guests or invitees to bring liquor or food into licensed premises. We do not allow external catering to be brought onto the property due to health & safety regulations.

We are licensed to 12 Midnight no more drinks are available after this time

Food Options

Platters

A selection of platters is available in lieu of entrée and will be charged at per platter rate

Baked Cob Loaf with Dip	\$12	Serve 20 People
Dip, Crudities and Crackers	\$25	Serve 10 People
Cheese Platter	\$35	Serve 10 People

Choose 3 cheeses from – Parmesan, Brie, Camembert, Cheddar, Edam, Gouda, Tasty cheese.

Hot Platters	\$45	Serve 10 People
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Choose 4 items from Mini rissoles, Chicken Satays skewers. Chipolatas, Crumbed Calamari, Thai Chicken Sausage Rolls, Angels on Horseback, Spring Rolls. Chicken Mini Drumsticks

Seafood	\$65	Serve 10 People
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Choose 4 items from Oysters, Calamari, Prawns, and Smoked Salmon. Smoked Fish and Thai Fish

Starters & salads

Salads

Tossed green salad - Lettuce Cucumber and capsicum,

Green Bean Salad, Coleslaw, Beetroot, Tomato and Onion, Potato Salad

Watermelon and Onion, Pasta Salad, Rice Salad, Rockmelon and Honeydew
Roasted Coconut salad, Waldorf salad

Soups

Vegetable, Pumpkin, Potato and Leek, Carrot and Ginger, Mushroom Shallot and Sour Cream (Subject to seasonal availability and Price)

Cold Meat Selection

Roast Chicken Pieces, Ham of the bone, Sliced Ham, Sliced Roast Beef, Sliced Pastrami, Sliced Roast Turkey and Sliced Roast Lamb.

Main Dishes

Roasts

Roast Pork, Roast Beef, Roast Lamb, Roast Honey glazed ham, Silverside with White sauce

Wet Dishes

Beef Stroganoff, Chicken Curry, Chicken a la King, Chicken stir fry, Sweet and Sour Chicken, Sweet and Sour Pork, Vegetable Ratatouille, Seafood Marinara with Pasta, Ravioli and Tomato Base sauce, Grilled Fish, Chicken Parmigiana, Vegetable curry & Cajun Chicken

All meals served with Roast Potato, Pumpkin, Rice and Steamed Fresh Vegetables

Desserts

Cold

Pavlova served with fresh cream and fruit, Chef's baked cheesecake, Fresh Fruit salad, Trifle, Tiramisu, Chocolate Mousse, and Apple Crumble Pie

All served with fresh whipped cream

Hot

Chocolate self saucing pudding, Apple crumble, Bread and Butter Pudding, Sticky date pudding with Caramel sauce

All served with hot custard

Buffet Menu's

Menu 1

3 course menu

Selection bread board

Starters

Choice of 2 salads or soup or pasta

Mains

Choice of (1) roast main dishes

Choice of (2) Wet dish

Desserts

Choice of (2) hot dishes or (2) cold dishes

Tea, coffee & mints

\$33.00p/p

Menu 2

2 course menu

Bread board selection

Mains

Choice of (1) roast main dishes

Choice of (2) Wet dish

Desserts

Choice of (2) hot dishes or (2) cold dishes

Tea, coffee & mints

\$31.00p/p

This option is good if you would like to do platters of finger food rather than entrée

Menu 3

3 course menu

Selection bread board

Starters

Choice of 3 salads or soup and pasta

Mains

Choice of (2) roast main dishes

Choice of (3) Wet dish

Desserts

Choice of 4 desserts from hot and cold selection

Tea, coffee & mints

\$40.00p/p

Menu 4

2 course menu

Bread board selection

Mains

Choice of (2) roast main dishes

Choice of (3) Wet dish

Desserts

Choice of 4 desserts from hot and cold selection

Tea, coffee & mints

\$37.00p/p

This option is good if you would like to do platters of finger food rather than entrée

Please note we do have other options for menus which are limited to numbers of guests.