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Welcome to the Lakes Resort Hotel

At the Lakes Resort Hotel we pride ourselves on being able to provide 5-Star facilities, outstanding views, personal service and attention to detail.

The function pack you are about to look at outlines only a small selection of events which we can provide. Most of our business is designed with the client in mind to suit their budgets, themes, and individuality.

Below is a list of occasions and comments from guests who we have organized events for in the past, we prefer to think "outside the square"...

BREAKFAST / BRUNCH

"The day was a great fundraising success and we would like to congratulate you on the excellent staff you have at the Lakes Resort Hotel to help make the day so enjoyable. Kellie with her help and advice before the day and then Leonie and the staff on the day, we could not have asked for more, the food was good too. Please pass on our thanks to them all".

Royal Flying Doctor Service, July 2008.

"We would like to thank the Lakes for the function that was held in the Lakeside Function Centre for Mrs. Meyers. We could not fault the service, food and presentation, it was excellent".

Mrs. Meyers, December 2007.

COCKTAIL PARTY

"Just a short note to thank you and the Lakes for a wonderful night on Friday night. We all had a great time and we were really impressed with the professionalism of the Lakes Staff. Nothing was too hard for them and they were just so friendly. Thank you once again for making my 50th Birthday a lovely night to remember".

Mrs. Godrik, April 2008.

"I would like to thank you and the staff at the Lakes Resort for making my husbands 40th Birthday a memorable one. All the staff were great on the day, the food and service were fantastic".

Ms. Dellas, July 2006.

"This is just a note to thank the Lakes for the excellent evening I had at the Reflections Cocktail Lounge last Friday, being the occasion of my 21st Birthday Celebration. Relatives and other guests commented about their first class service, the quality and amount of food and the setting of the lounge overlooking the lake".

Mr. Spavin, February 2007.

ALL DAY CONFERENCE

"We were all very impressed with the service and treatment we received – you have a wonderful set up and the venue there overlooking the river. Your service was impeccable and nothing too much trouble. We will definitely be recommending you to others".

Sky City Adelaide, June 2008.

"Thank you, very able and cooperative staff. Food very much up to standard".

Department of Education, May 2008.

"I would like to thank you and your staff for the excellent service provided to our participants at our workshop. I would especially like to thank the staff at the Reception desk for their prompt administration service".

Department for Transport, Energy and Infrastructure, July 2007.



Welcome to the Lakes Resort Hotel

80th BIRTHDAY LUNCHEON

"I was very happy with the success of my mothers 80th Birthday lunch yesterday. The staff who attended us certainly contributed to the success with their professional approach, they were kind, considerate and did their best to make sure all our needs were attended without fuss and with a smile. Many of our guests commented on the quality of the food and service and all enjoyed the afternoon very much".

Mr. Eime, December 2008.

PRIVATE DINNER

"Just wanted to thank you for last night, everything went very smoothly".

Adelaide Football Club, May 2006.

"To Dear Kellie, the lady with the calm and professional nature. It was a ripper of a night!! Fabulous food, great service by the staff who worked to make the night a fabulous one to remember. We had a great time."

Billy Baxter Café, May 2007.

In addition to these events, we also cater for a range of occasions such as those listed below:

Trade Shows

High Tea Parties

Halloween Themed Parties

Auctions

Product Launches

Training Seminars

Interviews

Celebration of Life

Please don't hesitate to contact us regarding your upcoming event, our Event Manager is available by appointment Monday through to Friday or by phone (08) 8356 4444 or email functions@lakesresorthotel.com.au.

Events Department

The Lakes Resort Hotel

"Life has no limitations - only the ones you make" Les Brown



Continental Buffet Breakfast

(minimum of 20 guests)

\$23.00 per person

Fresh Coffee and Tea
Selection of Fresh Fruit Juices

Breakfast Cereals and Toasted Muesli
Fresh Cut Fruit
Flavored Yoghurts
Danish Breakfast Pastries
Muffins and Croissants
Assorted Jams, Honey, Marmalade and Vegemite
Warm Toast

European Cold Cuts and Bread Rolls
Assorted Australia Cheese

PLEASE NOTE: The above breakfast menus must be served in a private function room.

Lakes Eggs and Bacon Breakfast

(served to the table or buffet style)

\$30.00 per person

Fresh Coffee and Tea
Selection of Fresh Fruit Juices

Full Cream Scrambled Eggs
Grilled Kassler Bacon
Breakfast Sausages
Grilled Vine Ripened Tomatoes
Golden Hash Browns
Sautéed Mushrooms
Toasted Ciabatta Bread

Fresh Cut Fruit
Assorted Jams, Honey, Marmalades and Vegemite
Danish Breakfast Pastries
Muffins and Croissants
Warm Toast

PLEASE NOTE: The above breakfast menus must be served in a private function room.



Standard Coffee Breaks

\$6.00 per person

Please select one of the following:

Assorted Cookies
Fresh Cut Fruit Platter
Ham and Cheese Croissants
Assorted Mini Muffins
Banana Cake
Chocolate Cake
Carrot Cake
Scones with Jam and Cream
Danish Pastries
Muesli Bars

PLEASE NOTE: Standard Coffee Breaks served with Freshly Brewed Coffee and a selection of T2 Teas.

Specialty Coffee Breaks

\$8.50 per person

Do You Know The Muffin Man?

Assorted large Muffins from our very own Muffin Man

English High Tea

Scone Baskets with Jam and Fresh Cream
English Fruit Cake
T2 Exclusive Tea Selection

The Lakes Bakery

Mini Donuts and Danish Pastries
Hot Chocolate Mugs with Marshmallows

PLEASE NOTE: Specialty Coffee Breaks served with Freshly Brewed Coffee and a selection of T2 Teas.

Conference Arrival & Quick Break

\$3.00 per person

Coffee and Tea

Freshly Brewed Coffee and a selection of T2 Teas.

Continuous Coffee Fix

\$14.50 per person

Coffee and Tea

Freshly Brewed Coffee and a selection of T2 Teas that are constantly refreshed throughout the day.



Corporate Lunches

\$18.00 per person

Soup, Baguette and Cookies

Mug of Traditional Roast Pumpkin Soup
Fresh Baguette filled with Assorted Meat and Salad (V)
Homemade Cookies

Mexican Siesta

Beef Taco Station with Sour Cream
Spicy Chicken Flautas with Salsa
Fresh Cut Fruit Plate

Open Sandwiches

Danish Sandwiches with Sliced Meat and Salad (V)
Potato Wedges with Sweet Chilli and Sour Cream
Chocolate Cake

Wok Boxes

Stir Fried Asian Noodles (V)
Spring Rolls and Samosas
Homemade Cookies

English Tea Sandwich

English High Tea Sandwiches (V)
Mini Chicken, Basil and Pine Nut Sausage Rolls
English Fruit Cake

It's A Wrap

Assorted Sliced Meat and Salad Wraps (V)
Cocktail Pies and Pasties
Chocolate Swiss Roll

Curry Lunch

Mild Chicken Curry Served with Jasmine Rice (V)
Fresh Fruit and Yoghurt

Assorted Baguettes

Filled with Sliced Meat and Salad (V)
Fresh Cut Fruit and Cheese Platter

Italian Pasta Lunch

Penne with Chicken, Roasted Tomatoes and Pesto Sauce (V)
Homemade Cookies

Home Roast Jacket Potatoes

Please select two fillings: Grated Cheese, Homemade Coleslaw, Leg Ham, Chilli Con Carne, Mild Chicken Curry, Tuna & Mayonnaise or Vegetable Curry.
Fresh Garden Salad

Healthy Choice 1

Gourmet Salad with Light Dressing
Vegetarian Spinach, Cheese and Tomato Lasagne (V)
Fresh Fruit and Yoghurt

Healthy Choice 2

Assorted Sushi with Soy Sauce (V)
Prawn, Chicken and Vegetarian Cold Rolls with
Peanut Dipping Sauce (V)
Carrot Cake

Quiche Lunch

Sliced Warm Quiche (V)
Gourmet Garden Salad with a light Dressing
Carrot Cake

PLEASE NOTE: Items marked with a "V" can be changed to suit events with vegetarian guests. Please inform your Event Manager of these or any other dietary needs.

PLEASE NOTE: Although Corporate Lunches are served with complimentary Coffee & Tea, Soft Drink and Orange Juice will incur an additional charge.



Soup

Creamy Cauliflower Soup served with Truffle Oil

Green Pea and Ham Soup served with Herb Croutons

Cream of Mushroom Soup

Roasted Parsnip and Blue Cheese Soup

Roasted Pumpkin and Nutmeg Soup with Honey Butter Scones

Cream of Tomato Soup

Sweet Corn Soup with Rosemary Scones

Cream of Leek & Potato Soup with Fresh Coriander

Chicken & Sweet Corn Soup

Entrée

Smoked Salmon and Prawn Roulade served with a Citrus Herb Sauce.

Fillet of Red Snapper with Sweet Potato accompanied by a Roasted Tomato and Basil Sauce.

Pan Seared Atlantic Salmon with an Eggplant Mousse and Truffle Cream.

Vietnamese Cold Rolls filled with Glass Noodles, Prawn, Mint, Chilli, Coriander, Hoi Sin and Julienne Vegetables.

Chicken and Mango Salad with Cucumber, Tomatoes, Cos and Feta, with a Balsamic Reduction Dressing.

Traditional King Prawn Cocktail served in a Martini Glass with Lettuce, Cucumber and Homemade Dressing.

Moroccan Lamb Dumplings with a Herb Cous Cous and Fresh Cucumber Yoghurt.

Vegetable Cold Rolls with Carrot, Celery, Mint, Glass Noodles, Chilli, Coriander and Peanut Sauce.

Traditional Style Greek Salad with Tomato, Kalamata Olives, Feta Cheese, Cucumber and Herbs.

Stuffed Mushroom served warm with Brie and Bacon and a Balsamic Reduction Dressing..

Feta Cheese, Roasted Pumpkin and Chickpea Stack with a Red Pepper Dressing.

Roasted Pepper, Pinenut and Goats Cheese Salad with a Pesto Sauce.

Chicken Cold Rolls filled with Glass Noodles, Chicken, Chilli, Coriander, Julienne Vegetables and Peanut Sauce.



Main Course

Chicken Breast filled with King Island Double Cream Brie, wrapped in Smoked Bacon served with a Café Ola Sauce.

Beef Fillet with a Mushroom Duxelle, Crispy Spek and a Port Wine Jus.

Seasoned Roast Chicken filled with a Sage and Onion Stuffing, served with Chicken Gravy.

Mild Cajun Spiced Chicken Breast served with Lemon Rice and a Café Ola Sauce.

Fillet of NT Barramundi topped with a Herb Crust and served with a White Wine Sauce.

Seared Salmon Fillet topped with Tomato and Basil Sauce.

Braised Lamb Shank with a Roast Garlic and Rosemary Sauce.

Loin of Pork served with a Roasted Apple and Fruit Chutney topped with a Calvados Sauce.

Barossa Valley Corn Fed Chicken Breast filled with Herb Mousse and Creamy Mushroom Sauce.

Medallions of Beef served with Caramelized Red Onions and Red Wine Jus.

Baked Fillet of Red Snapper with a Roasted Capsicum Coulis.

PLEASE NOTE: Main course served with Fresh Seasonal Vegetables and Roasted Baby Potatoes.

Dessert

Molded Chocolate Cup with Fresh Seasonal Fruit, Whipped Cream and Raspberry Coulis.

Lemon Meringue Pie with Passionfruit Cream.

Chocolate Fudge Cake with Double Cream.

Fresh Individual Seasonal Fruit Plate.

Raspberry Cheesecake with Fruit Coulis and Cream.

Tiramisu served with fresh Vanilla Cream.

Sticky Date Pudding with Toffee Sauce.

Chocolate Mousse served with Strawberries and Cream.

Individually Plated Cheese Platter with King Island Double Creamed Brie, Stowe's Point Cheddar and Bass Strait Blue Cheese with Dried Fruit, Water Crackers (POA).

PLEASE NOTE: Dessert served with Coffee, Tea and Chocolates.



Set Menu Pricing Structure

SET MENUS	Menu Price	Soup	Entrée	Main Course	Dessert
Set Menu Option 1	\$41.00 per person	1	-	2	-
Set Menu Option 2	\$43.00 per person	-	1	2	-
Set Menu Option 3	\$45.00 per person	-	2	2	-
Set Menu Option 4	\$47.00 per person	1	-	2	1
Set Menu Option 5	\$51.00 per person	-	1	2	1
Set Menu Option 6	\$53.00 per person	-	2	2	1

Dinner Requirements

Function Room Hire will also apply, please discuss these rates with your Event Manager (private functions rooms are available for lunch/dinner functions with a minimum of 30 people).

Dietary Requirements

Please inform your Event Manager of any special dietary needs three weeks prior to the event, and we will be pleased to make alternative arrangements.

Children's Packages

Children less than 12 years of age will be offered a two course menu for \$22.00 per child or a three course menu for just \$25.00 per child. If selecting a beverage package, children less than 12 years of age will be offered a Soft Drink Package for just \$18.00 per child.

Celebration Cakes

Please inform your Event Manager if you are providing your own cake for your celebration or event. Celebration cakes can be served to each guest for \$4.00 per person, garnished with raspberry coulis and cream, or presented on a platter for just \$2.00 per person.

Package Inclusions

For your convenience private events will be offered white linen table cloths and white linen napkins, cake table and gift table, traditional cake knife and personalised menus free of charge.

Additional items such as chair covers with a coloured sash, table runners, parquetry dance floor, floral centrepieces and table candelabras can also be arranged at a cost (please refer to our Audio Visual Booking Form for further information and pricing).

Entertainment

Most function areas have the facilities to accommodate a laptop computer, MP3 player, CD's, DJ, Juke Box and live entertainment. If you choose to book your own entertainment, your Event Manager must be able to discuss system parameters and setup with the company prior to the event (and unless otherwise advised any equipment belonging to a DJ or band must be collected before 9am the following day). An appropriately sized parquetry dance floor is also available at a cost.



The Lakes Buffet

\$45.00 per person

Continental Meat Platter

Peppered Sirloin of Beef with Tomato Confit
Honey Glazed Ham with Fresh Fruits
Roast Chicken with Capsicum and Cranberry Relish
Roast Turkey and Roast Lamb

Salads

Assorted Condiments
Assorted Bread Rolls and Fresh Continental Bread Basket
A Selection of Six Fresh Seasonal Salads

Hot Fork Dishes

Please select two:

Tortellini Napolitana
Red Wine, Beef and Bacon Casserole
Pad Thai Vegetable Noodles
Chicken and Pasta Creamy Basil Pesto Bake
Mild Lamb and Vegetable Curry
Stir Fried Hokkien Noodles with Chicken & Vegetables
Penne Pasta with Bacon, Capsicum and Sun Dried Tomato
Sweet and Sour Pork

Desserts

A Selection of Assorted Desserts
Australian Cheese and Crackers with Dried Fruit and Nuts
Fresh Seasonal Fruit Mirror

Coffee, Tea & Chocolates

The Lakefront Carvery

\$47.00 per person

Soup

Please select one:

Pumpkin Soup
Cream of Chicken Soup
Minestrone Soup
Cream of Potato and Leek Soup
Chicken and Corn Soup
Hearty Beef and Vegetable Soup
Cream of Vegetable Soup
Chicken and Vegetable Soup
Tomato Soup

Hot Fork Dishes

Please select two:

Tortellini Napolitana
Red Wine, Beef and Bacon Casserole
Pad Thai Vegetable Noodles
Chicken and Pasta Creamy Basil Pesto Bake
Mild Lamb and Vegetable Curry
Stir Fried Hokkien Noodles with Chicken & Vegetables
Penne Pasta with Bacon, Capsicum and Sun Dried Tomato
Sweet and Sour Pork

Hot Carvery

Please select two:

Roast Beef Rolled in Mustard and Cracked Pepper
Roast Lamb with Mint Glaze
Roast Leg of Pork with Crackling
Roast Chicken Roll

Accompaniments

Assorted Steamed Vegetables
Assorted Fresh Bread Rolls
A Selection of Six Fresh Seasonal Salads
Roast Potatoes and Steamed Rice
Assorted Condiments

Dessert

Fresh Seasonal Tropical Fruits
Australian Cheese and Crackers with Dried Fruit and Nuts
A Lavish Display of Assorted Desserts

Coffee, Tea & Chocolates



Casual Snacks

\$3.50 per selection

Warm Snacks

Pizza Fingers (3 pieces)
Mini Pies with Tomato Sauce (2 pieces)
Vegetarian Spring Rolls with Sweet Chili and Soy (3 pieces)
Indian Samosas with Pudina Chutney (3 pieces)
Mini Sausage Rolls (2 pieces)
Chicken Drumettes with Ranch Dressing (2 pieces)
Pork Steam Buns with Hoi Sin Sauce (2 pieces)
Pasties with Tomato Sauce (2 pieces)
Dim Sims (3 pieces)
Mini Quiche (3 pieces)
Crumbed Fish & Chips

Cold Snacks

Vietnamese Cold Rolls (1 piece)
Creamy Brie and Sun Dried Tomato on Toast (2 pieces)
Roast Beef and Horseradish Cream on a Crouton (2 pieces)
Smoked Salmon Mousse on a Crouton (2 pieces)
Herbed Tuna and Sour Cream on a Crisp Wafer (2 pieces)
Mini Beef Dumplings with Dipping Sauce (2 pieces)
Fetta Cheese and Roasted Tomato on a Crouton (2 pieces)
Diced Smoked Salmon and Avocado on a Crouton (2 pieces)
Cream Cheese & Chives and Fruit Chutney on a Crouton (2 pieces)
Smoked Chicken, Avocado and Lime Cream on a Crouton (2 pieces)
Chef's Assorted Dips and Pita Bread
Prawn Crackers

PLEASE NOTE: Cocktail parties must select a minimum of 6 assorted items.

Chef's Canapés

\$4.00 per selection

Homemade Mini Burgers with Caramelised Onion Jam (2 pieces)
Spicy Lamb Meatballs (2 pieces)
Thai Fish Cakes with Aioli (2 pieces)
Mini Bruschetta with Bocconcini, Tomato and Fresh Basil (2 pieces)
Natural Oysters with Fresh Lemon (1 oyster)
Mushroom and Mozzarella Arancini (2 pieces)
Mini Chicken and Pine Nut Sausage Rolls (2 pieces)

PLEASE NOTE: Cocktail parties must select a minimum of 6 assorted items.



Silver Beverage Package

\$27.00 - \$37.00 per person

Bottled Wine selection:

Killawarra Brut
Oxford Landing Sauvignon Blanc
Seppelts Stony Peak Chardonnay
Seppelts Stony Peak Shiraz Cabernet

Tap Beer selection:

West End Draught
Hahn Premium Light

Soft Drink selection:

Post Mix Soft Drink, Filtered Water & Orange Juice

3 hours \$27.00 per person

4 hours \$32.00 per person

5 hours \$37.00 per person

PLEASE NOTE: Selections and vintages subject to change without notice.

Additional Items

Additional Tap Beer:

Coopers Pale Ale \$3.00 per person
Toohey's Extra Dry \$4.00 per person
Heineken \$5.00 per person
Becks \$5.00 per person

Champagne Toast:

Killawarra Brut \$4.00 per person
Jansz Premium Cuvee Brut \$6.00 per person
Moet Imperial Brut \$20.00 per person

PLEASE NOTE: Selections and vintages subject to change without notice.

Gold Beverage Package

\$36.00 - \$46.00 per person

Bottled Wine selection:

Yellowglen Vintage Pinot Noir Chardonnay
Annie's Lane Riesling
Annie's Lane Chardonnay
Giesen Sauvignon Blanc
Annie's Lane Shiraz
Jim Barry Coverdrive Cabernet

Tap Beer selection:

West End Draught
Coopers Pale Ale
Hahn Premium Light

Soft Drink selection:

Post Mix Soft Drink, Filtered Water & Orange Juice

3 hours \$36.00 per person

4 hours \$41.00 per person

5 hours \$46.00 per person

PLEASE NOTE: Selections and vintages subject to change without notice.



Diamond Beverage Package

\$67.00 - \$77.00 per person

Bottled Wine selection:

Jansz Premium Cuvee Brut
Rockford Riesling
Shaw & Smith Sauvignon Blanc
Kooyong Massale Pinot Noir
Majella Cabernet Sauvignon
Wolf Blass Grey Label Shiraz

Tap Beer selection (*please select three*):

West End Draught
Carlton Draught
Victoria Bitter
Tooheys New
Tooheys Extra Dry
Coopers Pale Ale
Hahn Premium Light
Heineken
Becks

Packaged Beer selection:

Crown Lager
Cascade Premium
Cascade Premium Light
Boags Premium
Boags Premium Light

Soft Drink Selection:

Post Mix Soft Drink, Filtered Water & Orange Juice

3 hours \$67.00 per person

4 hours \$72.00 per person

5 hours \$77.00 per person

PLEASE NOTE: Selections and vintages subject to change without notice.

Platinum Beverage Package

\$120.00 - \$140.00 per person

Bottled Wine selection:

Moet Imperial Brut Reserve
Petaluma Chardonnay
Cloudy Bay Sauvignon Blanc
Penfolds Reserve Riesling
Peter Lehmann Stonewell Shiraz
Rockford Basket Press Shiraz
St. Hugo Cabernet Sauvignon
Saltrams No.1 Barossa Valley Shiraz

Tap Beer selection (*please select three*):

West End Draught
Carlton Draught
Victoria Bitter
Tooheys New
Tooheys Extra Dry
Coopers Pale Ale
Hahn Premium Light
Heineken
Becks

Packaged Beer selection:

Crown Lager
Cascade Premium
Cascade Premium Light
Boags Premium
Boags Premium Light

Soft Drink selection:

Post Mix, Filtered Water & Orange Juice

3 hours \$120.00 per person

4 hours \$130.00 per person

5 hours \$140.00 per person

PLEASE NOTE: Selections and vintages subject to change without notice.



Accommodation Suites

All accommodation suites feature their own private balcony displaying spectacular views of West Lakes. Additional features include coffee and tea making facilities, hair dryers, irons and ironing boards, 24-hour room service, mini bar, complimentary in-house Foxtel channels, a working desk and broadband email access points within the room. In addition, our Executive Spa and Presidential Suites boast the luxury of a 2-3 person corner spa within the suite.

Furthermore, all guests are invited to make use of our indoor fitness area complete with the latest gym equipment, heated swimming pool, spa and steam room all with lake views.

Deluxe Suite

All our beautifully designed Deluxe Suites boast a spacious ensuite consisting of a shower over bath configuration (excluding the handicapped Deluxe Suites which are suitable for wheelchair access throughout the room). Ideal for all your accommodation needs, our Deluxe Suites can cater for single, twin or even triple share bedding requirements.

Executive Spa Suite

Featuring stunning marble bathroom not to mention a large corner spa, the savvy, chic presentation of the Executive Spa Suite will leave a lasting impression. This room is ideal for the romantic memorable night out, a long staying guest or for the corporate guest.

Presidential Suite

Need more space? Our stylish Presidential Spa Suites feature a comfortable king size bed, separate lounge area, kitchenette bench space and a corner spa within the bathroom. This room is perfect for a family, the guest who loves to entertain or for those who want to experience true 'presidential' treatment.

Accommodation Rates

Rack Rates

The rates listed below are the standard accommodation rates offered to those making an independent booking.

Deluxe Suite \$170.00
Executive Spa Suite \$230.00
Presidential Suite \$260.00*

In-House Event / Conference & Group Accommodation Rates

The rates listed below are available to guests attending a private function / conference within the hotel, or for independent groups who book a minimum of 10 rooms on any given night.

Deluxe Suite \$160.00
Executive Spa Suite \$215.00
Presidential Suite \$245.00*

Corporate Accommodation Rates

The rates listed below are available to companies listed on our corporate database and apply for the duration of their stay.

Deluxe Suite \$155.00
Executive Spa Suite \$185.00
Presidential Suite \$225.00*

All above rates are based on single or twin share occupancy and include complimentary full buffet breakfast in our Lakefront Bistro. Any additional guests are priced at \$30 per person, per night, with a maximum of four (4) guests in a suite at any one time.

*Presidential Suite rates are subject to change as of February 2009 following extensive renovations.

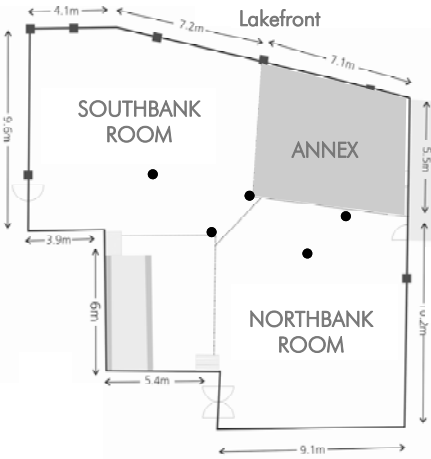


Floor Plans & Room Hire

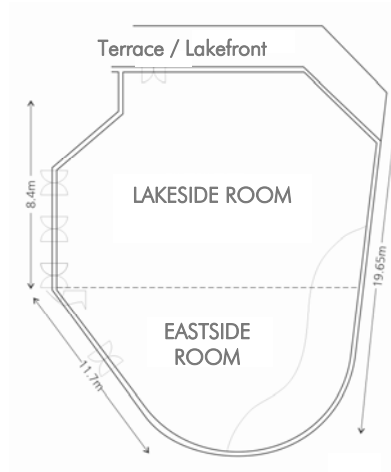
PLEASE NOTE: The 'people' above are only suggested guidelines to provide optimum comfort for delegates and equipment. Reflections Cocktail Lounge is not available for private use on Saturdays, Public Holidays and special events.

FUNCTION ROOM	Room Hire	Area	Height	Theatre	Open Oval	U Shape	Cocktail	Dinner
Southbank Room	\$350.00	109m ²	3m	80 people	48 people	18 people	60 people	70 people
Northbank Room	\$250.00	97m ²	3m	50 people	40 people	22 people	80 people	60 people
Annex	\$100.00	44m ²	3m	TO BE BOOKED IN CONJUNCTION WITH THE SOUTHBANK OR NORTHBANK ROOM				
Southbank Room & Annex	\$450.00	153m ²	3m	100 people	72 people	18 people	120 people	100 people
Northbank Room & Annex	\$350.00	141m ²	3m	50 people	40 people	22 people	120 people	80 people
Lakefront Banquet Room	\$500.00	250m ²	3m	130 people	110 people	-	160 people	140 people
Eastside Room	\$250.00	80m ²	5m	70 people	48 people	22 people	70 people	70 people
Lakeside Room	\$600.00	460m ²	5m	250 people	160 people	40 people	200 people	140 people
Lakeside Function Centre	\$750.00	540m ²	5m	300 people	192 people	-	300 people	250 people
Brebner Room	\$195.00	27m ²	3m	30 people	-	15 people	-	-
Cameron Room	\$195.00	27m ²	3m	30 people	-	15 people	-	-
Reflections Cocktail Lounge	\$250.00	-	-	-	-	-	80 people	-

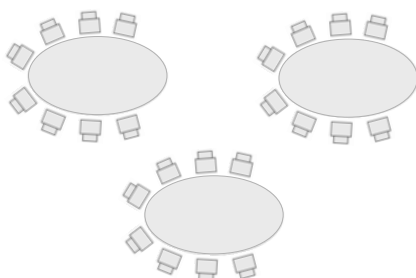
LAKEFRONT BANQUET ROOM



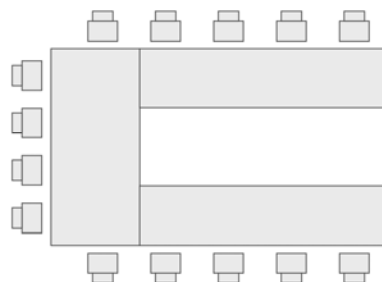
LAKESIDE FUNCTION CENTRE



OPEN OVAL



U SHAPE



THEATRE STYLE



General Booking Form

PLEASE NOTE: Despite a deposit being paid, your booking is not considered confirmed until the General Booking Form is complete and signed by the client and a hotel employee.

Price Variations

Every endeavour is made to maintain prices as published, however prices are subject to change without notice to cover any unforeseen variations in cost. All prices are inclusive of GST.

Function Room Reservations

Due to unforeseeable circumstances or the unexpected increase or decrease of numbers, the hotel retains the right to re-allocate the event to a comparable space to that previously allocated. Every reasonable effort will be made to inform the client beforehand should this occur. Additional charges will also apply if changes are made to the function room setup on the day of an event.

Delivery / Pickup of Goods

The Lakes Resort Hotel will not accept responsibility for damage to or loss of goods and chattels in the venue prior to, during or after a function held. All goods and chattels belonging to persons attending a function must be claimed and removed from the venue within 24 hours. Organizers should also advise their Event Manager of any goods being delivered to the Hotel, and must ensure items are clearly labelled with contact name and function title.

Damages

Organizers are financially responsible for any damage sustained to Hotel property by organizers, guests of the organizer or outside contractors prior to, during or after a function. Nothing is to be nailed, screwed or adhered to in any way, to any wall, door or part of the Hotel. Charges will be incurred to the organizer for repairs arising from unauthorized actions. It should also be noted that the Lakes Resort Hotel does not accept responsibility for any damage to or loss of any vehicle whilst parked on the property.

Inappropriate Behaviour

The Lakes Resort Hotel reserves the right to expel or eject from the venue any person or persons attending a function who behaves in an objectionable manner.

Final Numbers

Confirmed numbers must be given seven (7) days prior to the function. Numbers given at this time will be considered final and the hirer will therefore be deemed responsible to pay the full amount booked for, barring extenuating circumstances.

Payment of your Account

Full function payments are required on the day of the event unless credit has been approved, whereby settlement of the account is required strictly within seven (7) days of the function date. Preferred payment is by cash or bank cheque, however we do accept Visa or MasterCard. Personal cheques are also accepted providing credit facilities have been pre-established (*please be advised that a 2.5% surcharge will apply if a function which is charged to an account, is then settled by American Express or Diners Card*)

Menu Selections

We ask that all catering requirements be confirmed with your Event Manager no less than three (3) weeks prior to the event. No food or beverages may be brought into the Lakes Resort Hotel for consumption during an event unless prior authorization has been sought (*wedding / birthday cakes excluded*).

Insurance

The Lakes Resort Hotel will not be held responsible or pay any premiums on any insurance policies against injury, damage to or loss of equipment, merchandise or personal property of guests left on the premises prior to, during or after a function.

General Booking Form

PLEASE NOTE: Despite a deposit being paid, your booking is not considered confirmed until the General Booking Form is complete and signed by the client and a hotel employee.

CLIENT DETAILS

Booking name _____

Organiser name _____ Facilitator name _____

Postal address _____

Telephone _____ Fax _____

Email address _____

Event date _____ Number of guests _____

Function room _____ Start time: _____ Finish time: _____

Deposit Payment

Once a tentative booking has been made, your total room hire or an otherwise agreed amount, must be paid to confirm your booking. Tentative bookings will be held for seven (7) days only. After such time, management reserves the right to cancel your function and re-allocate your room without notice.

Deposit method CHEQUE VISA BANKCARD MASTERCARD DINERS AMERICAN EXPRESS CASH

Card number _____ Expiry date _____

Name shown on the card _____

Signature _____ Amount authorised \$ _____

Cancellations

Confirmed bookings cancelled fifteen (15) business days or less prior to the booking will lose their full deposit (room hire or an otherwise agreed amount). Cancellations seven (7) days or less prior to the function date will lose full payment.

Account Details

Do you require a tax invoice? YES / NO

If your answer is YES please provide an appropriate email address, postal address or fax number for our Accounts Department.

ABN (if applicable) _____

ACCEPTANCE

I agree with the information outlined on both the Terms & Conditions and General Booking Form within the Lakes Resort Hotel's Function Package.

Printed name _____ Position _____

Signature _____ Date signed _____

Received by _____ Reference number / folio _____

Event Manager signature _____ Date signed ____ / ____ / ____

Accommodation Booking Form

PLEASE NOTE: A group booking is not created until the Accommodation Booking Form is complete and signed by the client and a hotel employee.

Client Details

Group Booking Name / Company Name (if applicable) _____

Client Name _____

Postal Address _____

Telephone _____ Fax _____

Email Address _____

Please tick this box if you would like to receive special offers from the Lakes Resort Hotel.

Group Booking Requirements

The chart below shows the accommodation suites held within your group booking, with all rooms available to allocate immediately.

Day 1 _____ : ____ / ____ / ____	Deluxe Suite _____	Executive Spa Suite _____	Presidential Suite _____
Day 2 _____ : ____ / ____ / ____	Deluxe Suite _____	Executive Spa Suite _____	Presidential Suite _____
Day 3 _____ : ____ / ____ / ____	Deluxe Suite _____	Executive Spa Suite _____	Presidential Suite _____
Day 4 _____ : ____ / ____ / ____	Deluxe Suite _____	Executive Spa Suite _____	Presidential Suite _____
Day 5 _____ : ____ / ____ / ____	Deluxe Suite _____	Executive Spa Suite _____	Presidential Suite _____
Day 6 _____ : ____ / ____ / ____	Deluxe Suite _____	Executive Spa Suite _____	Presidential Suite _____
Day 7 _____ : ____ / ____ / ____	Deluxe Suite _____	Executive Spa Suite _____	Presidential Suite _____

Any other requirements (such as interconnecting rooms, disabled suites):

Unless stated otherwise our standard check-in time is anytime after 2pm, with checkout at 10am on the day of departure. Any late check-out requests must be pre-arranged with our Front Office Manager and incur additional fees.

Group Payment Instructions

Guests paying their own room rate and incidentals (such as room service, mini bar, etc).

Company paying room rate and incidentals (such as room service, mini bar, etc).

Company paying room rate only (guests paying for their own incidentals such as room service, mini bar, etc).

Other: (please specify) _____

Any charges accepted by the company will be invoiced to the above address unless stated otherwise. If paying with a Visa Card or MasterCard, a Credit Card Charge Authority Form must be complete prior to the event. AMEX and Diners Card will be accepted for payments prior to OR on the day of the event, but will not be accepted after the event unless previously negotiated with our Front Office Manager.

Accommodation Booking Form

PLEASE NOTE: A group booking is not created until the Accommodation Booking Form is complete and signed by the client and hotel employee.

Accommodation Rate

- Rack Rate
- Private Event / Conference & Group Accommodation Rate
- Corporate Accommodation Rate
- Negotiated Rate

Accommodation Rate to be read in conjunction with page 14 of the the Lakes Resort Hotel's function package.

Group Booking Confirmation

This Accommodation Booking Form must be completed and signed upon booking or within fourteen (14) days of a group booking being created. If your Accommodation Booking Form is not completed and signed within this time the group reservation will automatically be cancelled from our reservation system. It should also be noted that a 50% deposit or credit card guarantee is required upon confirmation to secure the group booking (group payment instructions must also be indicated upon confirmation).

An initial review of your group booking will be made **60 days prior to arrival**. At the discretion of the Front Office Manager 25% of any unallocated rooms (ie. rooms without a valid guest name) may be released from your group and made available for resale.

If applicable a group rooming list detailing all guest names and requests will be required **30 days prior to arrival**. At the discretion of the Front Office Manager any unallocated rooms (ie. rooms without a valid guest name) will be released.

A final rooming list will be required **14 days prior to arrival**. Any changes to room requirements / requests after this time are not guaranteed, with any cancellations incurring a cancellation fee if the rooms cannot be resold.

An entire group booking may be cancelled 60 days prior to arrival without penalties - after this time cancellation penalties will apply.

Accommodation Booking Conditions

All accommodation bookings made by the individual against the Group Booking must be confirmed upon making the reservation. To confirm a reservation either a \$100 cash deposit or credit card number (*including expiry date*) is required. Without necessary confirmation a reservation will not be guaranteed after 5pm prior to the day of arrival. In the event of a cancellation less than 24-hours prior to arrival a fee of \$100 will be incurred and in the event of a 'no show' the full room rate will be charged.

Upon arrival a preauthorisation holding the room rate for the duration of the stay, plus a \$100 deposit will be taken for all houseguests settling their account using credit facilities. Customers settling their account by cash, cheque or EFTPOS facilities, will have their initial \$100 deposit held and will also be required to pay the room rate for the duration of their stay upon check-in. Upon departure the \$100 deposit will be reimbursed unless further charges have been incurred (*this includes telephone calls, mini-bar, etc*). \$100 room deposit / bond applies to all guests that are responsible for their entire account or any incidentals.

It should also be noted that guests settling their account with cash, cheque or EFTPOS facilities, must also produce a current form of photo ID upon arrival.

ACCEPTANCE

I agree with the terms and conditions outlined in both pages of the Accommodation Booking Form within the Lakes Resort Hotel's Function Package.

Group name _____ Group reference / folio _____

Client name _____ Booked by (staff) _____

Client signature _____ Staff signature _____

Date group booking created ____ / ____ / ____ Date group booking deposit due ____ / ____ / ____

Room Layout & Audio Visual Booking Form

PLEASE NOTE: Any changes to this form must be notified in writing or by an amended Corporate Catering Form no less than 7 days prior to the event.

At the Lakes Resort Hotel presentations are seen from the viewpoint of the presenter. From custom building unique new products to developing strong relationships with our suppliers, we will apply a constant program of innovation to ensure you deliver a professional, yet effective presentation.

We are able to provide a comprehensive range of audio visual services from lighting and audio, to technical personnel (*an additional cost applies when working in association with an audio visual company*).

The following is a range of items that can be made available to you, subject to availability. Please provide 14 days notice to your Event Manager if you wish to make use of any of these items.

EVENT DETAILS

Event name _____

Function room _____ Event date ____ / ____ / ____

Room access time _____ Start time _____ Finish time _____

Comments (including any equipment provided by your company) _____

Please tick this box if you would like to receive an Event Order Form from the Lakes Resort Hotel.

<p>Function Room Layout</p> <p><input type="checkbox"/> Theatre style</p> <p><input type="checkbox"/> U Shape</p> <p><input type="checkbox"/> Open oval</p> <p><input type="checkbox"/> Other</p>	<p>Additional Conference Equipment</p> <p><input type="checkbox"/> 1 Electronic whiteboard \$100.00 per day</p> <p><input type="checkbox"/> 1 Lectern \$50.00 per day</p> <p><input type="checkbox"/> 1 Data projector \$150.00 per day</p> <p><input type="checkbox"/> 1 Plasma screen \$225.00 per day (<i>Lakeside Room ONLY</i>)</p> <p><input type="checkbox"/> 1 Lapel microphone \$75.00 per day (<i>Lakeside Room ONLY</i>)</p> <p><input type="checkbox"/> 1 Parquetry dance floor \$120.00 per day</p> <p><input type="checkbox"/> 1 Laser pointer \$20.00 per day</p>
<p>Complimentary Conference Equipment</p> <p><input type="checkbox"/> 1 Flipchart and butchers paper</p> <p><input type="checkbox"/> 1 Standard whiteboard</p> <p><input type="checkbox"/> 1 Stage (<i>Lakeside Room ONLY</i>)</p> <p><input type="checkbox"/> 1 Projection screen</p> <p><input type="checkbox"/> 1 Overhead transparency projector</p> <p><input type="checkbox"/> 1 Cordless microphone</p> <p><input type="checkbox"/> 1 Portable CD / cassette player</p> <p><input type="checkbox"/> 1 DVD player</p> <p>PLEASE NOTE: Each booking can select up to three complimentary items. Any Additional items with incur a \$30 charge, subject to availability).</p>	<p>Broadband Wireless Internet Access</p> <p><input type="checkbox"/> Primary user \$100.00 24-hours</p> <p><input type="checkbox"/> Additional users \$35.00 per day</p> <p>Miscellaneous</p> <p><input type="checkbox"/> Chair covers with a coloured sash \$4.50 each</p> <p><input type="checkbox"/> Exquisite table candelabras \$18.00 each</p> <p><input type="checkbox"/> Table runners \$5.00 per table</p>

Corporate Catering Form

PLEASE NOTE: Any changes to this form must be notified in writing or by an amended Corporate Catering Form no less than 7 days prior to the event.

EVENT DETAILS

Event name _____

Function room _____ Event date ____/____/____

Room access time _____ Start time _____ Finish time _____

Dietary requirements _____

Comments _____

Please tick this box if you would like to receive an Event Order Form from the Lakes Resort Hotel.

CORPORATE CATERING PACKAGES	Start Time	Finish Time	Catering Number
Conference Arrival <input type="checkbox"/> Coffee and Tea ONLY <input type="checkbox"/> Homemade Cookies <input type="checkbox"/> Fresh Cut Fruit Platter <input type="checkbox"/> Ham and Cheese Croissants <input type="checkbox"/> Assorted Mini Muffins <input type="checkbox"/> Banana Cake <input type="checkbox"/> Chocolate Cake <input type="checkbox"/> Continuous Coffee Fix <input type="checkbox"/> Carrot Cake <input type="checkbox"/> Scones with Jam and Cream <input type="checkbox"/> Danish Pastries <input type="checkbox"/> Muesli Bars <input type="checkbox"/> Do You Know The Muffin Man? <input type="checkbox"/> English High Tea <input type="checkbox"/> The Lakes Bakery			
Morning Tea <input type="checkbox"/> Coffee and Tea ONLY <input type="checkbox"/> Homemade Cookies <input type="checkbox"/> Fresh Cut Fruit Platter <input type="checkbox"/> Ham and Cheese Croissants <input type="checkbox"/> Assorted Mini Muffins <input type="checkbox"/> Banana Cake <input type="checkbox"/> Chocolate Cake <input type="checkbox"/> Carrot Cake <input type="checkbox"/> Scones with Jam and Cream <input type="checkbox"/> Danish Pastries <input type="checkbox"/> Muesli Bars <input type="checkbox"/> Do You Know The Muffin Man? <input type="checkbox"/> English High Tea <input type="checkbox"/> The Lakes Bakery			
Corporate Lunch <input type="checkbox"/> Soup, Baguette and Cookies <input type="checkbox"/> Mexican Siesta <input type="checkbox"/> Open Sandwiches <input type="checkbox"/> Wok Boxes <input type="checkbox"/> English Tea Sandwiches <input type="checkbox"/> It's A Wrap <input type="checkbox"/> Curry Lunch <input type="checkbox"/> Quiche Lunch <input type="checkbox"/> Assorted Baguettes <input type="checkbox"/> Italian Pasta Lunch <input type="checkbox"/> Home Roast Jacket Potatoes <input type="checkbox"/> Healthy Choice 1 <input type="checkbox"/> Healthy Choice 2 <input type="checkbox"/> Lakefront Bistro <input type="checkbox"/> Crusoe's Restaurant			
Afternoon Tea <input type="checkbox"/> Coffee and Tea ONLY <input type="checkbox"/> Homemade Cookies <input type="checkbox"/> Fresh Cut Fruit Platter <input type="checkbox"/> Ham and Cheese Croissants <input type="checkbox"/> Assorted Mini Muffins <input type="checkbox"/> Banana Cake <input type="checkbox"/> Chocolate Cake <input type="checkbox"/> Carrot Cake <input type="checkbox"/> Scones with Jam and Cream <input type="checkbox"/> Danish Pastries <input type="checkbox"/> Muesli Bars <input type="checkbox"/> Do You Know The Muffin Man? <input type="checkbox"/> English High Tea <input type="checkbox"/> The Lakes Bakery			

PLEASE NOTE: CATERING FORM TO BE READ IN CONJUNCTION WITH PAGES 5, 6, 7, 9 & 10 OF THE LAKES RESORT HOTEL'S FUNCTION PACKAGE

Private Dinner Catering Form

PLEASE NOTE: Any changes to this form must be notified in writing or by an amended Private Dinner Catering Form no less than 7 days prior to the event.

EVENT DETAILS

Event name _____

Function room _____ Event date ____/____/____

Room access time _____ Start time _____ Finish time _____

Dietary requirements _____

Comments _____

Please tick this box if you would like to receive an Event Order Form from the Lakes Resort Hotel.

<p>Soup</p> <ul style="list-style-type: none"> <input type="checkbox"/> Creamy Cauliflower Soup <input type="checkbox"/> Green Pea and Ham Soup <input type="checkbox"/> Cream of Mushroom Soup <input type="checkbox"/> Roasted Parsnip Soup <input type="checkbox"/> Roasted Pumpkin and Nutmeg Soup <input type="checkbox"/> Cream of Tomato Soup <input type="checkbox"/> Sweet Corn Soup <input type="checkbox"/> Cream of Leek and Potato Soup <input type="checkbox"/> Chicken and Sweet Corn Soup <p>Entrée</p> <ul style="list-style-type: none"> <input type="checkbox"/> Smoked Salmon and Prawn Roulade <input type="checkbox"/> Fillet of Red Snapper <input type="checkbox"/> Pan Seared Atlantic Salmon <input type="checkbox"/> Vietnamese Cold Rolls with Prawns <input type="checkbox"/> Chicken and Mango Salad <input type="checkbox"/> Traditional King Prawn Cocktail <input type="checkbox"/> Moroccan Lamb Dumplings <input type="checkbox"/> Vegetable Cold Rolls <input type="checkbox"/> Traditional Style Greek Salad <input type="checkbox"/> Stuffed Mushroom <input type="checkbox"/> Feta Cheese, Roasted Pumpkin and Chickpea Stack <input type="checkbox"/> Roasted Pepper, Pinenut and Goats Cheese Salad <input type="checkbox"/> Chicken Cold Rolls 	<p>Main Course</p> <ul style="list-style-type: none"> <input type="checkbox"/> Beef Fillet with Mushroom Duxelle <input type="checkbox"/> Seasoned Roast Chicken <input type="checkbox"/> Mild Cajun Spiced Chicken Breast <input type="checkbox"/> Fillet of NT Barramundi <input type="checkbox"/> Seared Salmon Fillet <input type="checkbox"/> Braised Lamb Shank <input type="checkbox"/> Loin of Pork <input type="checkbox"/> Barossa Valley Corn Fed Chicken Breast <input type="checkbox"/> Medallions of Beef <input type="checkbox"/> Baked Fillet of Red Snapper <input type="checkbox"/> Chicken Breast filled with King Island Double Cream Brie <p>Dessert</p> <ul style="list-style-type: none"> <input type="checkbox"/> Molded Chocolate Cup <input type="checkbox"/> Lemon Meringue Pie <input type="checkbox"/> Chocolate Fudge Cake <input type="checkbox"/> Fresh Individual Seasonal Fruit Plate <input type="checkbox"/> Raspberry Cheesecake <input type="checkbox"/> Tiramisu <input type="checkbox"/> Sticky Date Pudding <input type="checkbox"/> Chocolate Mousse <input type="checkbox"/> Individually Plated Cheese Platter <p>Celebration Cake Options</p> <ul style="list-style-type: none"> <input type="checkbox"/> Served on platters <input type="checkbox"/> Served in cake bags (provided by client) <input type="checkbox"/> Served on individual plates (no garnish) <input type="checkbox"/> Served with Raspberry Coulis and Cream <input type="checkbox"/> NOT SERVED 	<p>Set Menu Structure</p> <ul style="list-style-type: none"> <input type="checkbox"/> Option 1 \$41 per person <input type="checkbox"/> Option 2 \$43 per person <input type="checkbox"/> Option 3 \$45 per person <input type="checkbox"/> Option 4 \$47 per person <input type="checkbox"/> Option 5 \$51 per person <input type="checkbox"/> Option 6 \$53 per person <p>Beverage Arrangements</p> <ul style="list-style-type: none"> <input type="checkbox"/> Silver Beverage Package <input type="checkbox"/> Gold Beverage Package <input type="checkbox"/> Diamond Beverage Package <input type="checkbox"/> Platinum Beverage Package <input type="checkbox"/> Consumption Account <input type="checkbox"/> NOT APPLICABLE <p>Package Duration (if applicable)</p> <ul style="list-style-type: none"> <input type="checkbox"/> 3 hours <input type="checkbox"/> 4 hours <input type="checkbox"/> 5 hours <input type="checkbox"/> Extra half hour <p>Consumption Limit (if applicable)</p> <ul style="list-style-type: none"> <input type="checkbox"/> \$1000 <input type="checkbox"/> \$1500 <input type="checkbox"/> \$2000 <input type="checkbox"/> \$2500 <input type="checkbox"/> \$3000 <input type="checkbox"/> \$3500 <input type="checkbox"/> \$4000 <input type="checkbox"/> Unlimited
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PLEASE NOTE: CATERING FORM TO BE READ IN CONJUNCTION WITH PAGES 5, 6, 7, 9 & 10 OF THE LAKES RESORT HOTEL'S FUNCTION PACKAGE

Cocktail Party Catering Form

PLEASE NOTE: Any changes to this form must be notified in writing or by an amended Private Dinner Catering Form no less than 7 days prior to the event.

EVENT DETAILS

Event name _____

Function room _____ Event date ____/____/____

Room access time _____ Start time _____ Finish time _____

Dietary requirements _____

Comments _____

Please tick this box if you would like to receive an Event Order Form from the Lakes Resort Hotel.

Casual Snacks

- Pizza Fingers
- Mini Pies with Tomato Sauce
- Vegetarian Spring Rolls with Sweet Chili and Soy
- Indian Samosas with Pudina Chutney
- Mini Sausage Rolls
- Chicken Drumettes with Ranch Dressing
- Pork Steam Buns with Hoi Sin Sauce
- Pasties with Tomato Sauce
- Dim Sims
- Mini Quiche
- Crumbed Fish & Chips
- Vietnamese Cold Rolls
- Creamy Brie and Sun Dried Tomato on Toast
- Roast Beef and Horseradish Cream on a Crouton
- Smoked Salmon Mousse on a Crouton
- Herbed Tuna and Sour Cream on a Crisp Wafer
- Mini Beef Dumplings with Dipping Sauce
- Fetta Cheese and Roasted Tomato on a Crouton
- Diced Smoked Salmon and Avocado on a Crouton
- Cream Cheese & Chives and Fruit Chutney on a Crouton
- Smoked Chicken, Avocado and Lime Cream on a Crouton
- Chef's Assorted Dips and Pita Bread
- Prawn Crackers

Chef's Canapés

- Homemade Mini Burgers with Caramelised Onion Jam
- Spicy Lamb Meatballs
- Thai Fish Cakes with Aioli
- Mini Bruschetta with Bocconcini, Tomato and Fresh Basil
- Natural Oysters with Fresh Lemon
- Mushroom and Mozzarella Arancini
- Mini Chicken and Pine Nut Sausage Rolls

Beverage Arrangements

- Silver Beverage Package
- Gold Beverage Package
- Diamond Beverage Package
- Platinum Beverage Package
- Consumption Account
- NOT APPLICABLE

Beverage Package Duration (if applicable)

- 3 hours
- 4 hours
- 5 hours
- Extra half hour

Consumption Limit (if applicable)

- \$1000
- \$1500
- \$2000
- \$2500
- \$3000
- \$3500
- \$4000
- \$4500
- Unlimited

Celebration Cake Options

- Served on platters
- Served in cake bags (provided by client)
- Served on individual plates (no garnish)
- Served with Raspberry Coulis and Cream
- NOT SERVED

PLEASE NOTE: CATERING FORM TO BE READ IN CONJUNCTION WITH PAGES 8, 9 & 10 OF THE LAKES RESORT HOTEL'S FUNCTION PACKAGE