



The Perfect Venue

# The Perfect Venue

Table of Contents .....	Page 1
Welcome to the Lakes Resort Hotel .....	Page 2
Wedding Ceremony, Wedding Reception and First Anniversary .....	Page 3
General Information .....	Page 4
General Booking Conditions .....	Page 4
Breakfast .....	Page 5
Soup .....	Page 6
Entree .....	Page 6
Main Course .....	Page 7
Dessert .....	Page 7
Lakes Buffet .....	Page 8
Lakefront Carvery .....	Page 8
Casual Snacks .....	Page 9
Chef's Canapés .....	Page 9
Silver Beverage Package .....	Page 10
Gold Beverage Package .....	Page 10
Diamond Beverage Package .....	Page 11
Platinum Beverage Package .....	Page 12
Testimonials .....	Page 13
Wedding Directory .....	Page 14

## Price Schedule & Booking Contract

Floor Plans and Room Hire .....	Liftout
Accommodation Suites and Accommodation Rates .....	Liftout
Price Schedule 2008, 2009 and 2010 .....	Liftout
General Booking Form .....	Liftout
Accommodation Booking Form .....	Liftout



# Welcome to the Lakes Resort Hotel

Located on the tranquil waters of West Lakes, The Lakes Resort Hotel is just 15 minutes from the airport, 20 minutes from the city centre and 400 metres from AAMI Stadium.

As the sun begins to set, unwind in Reflections Cocktail Lounge with a coffee, cognac or cocktail, then enjoy international cuisine in our award winning Crusoe's Signature Restaurant. Or for the more casual affair, dine in our Lakefront Bistro featuring an all-inclusive salad and vegetable bar. With two exceptional venues to choose from, dining has never been so enjoyable.

Adjacent to our Lakefront Bistro is our Goldrush Gaming Lounge. Try your luck on the latest gaming machines, play a round of Keno, or partake in our daily promotions and giveaways.

Also within the complex is our Fifth Quarter Sportsbar. Voted "Best Entertainment Venue" at the AHA National Awards for Excellence, this award winning venue was designed with the sports enthusiast in mind. Spend your afternoon gazing at our sports memorabilia, perhaps back a winner, or simply relax with a counter style meal or beverage. Featuring TAB, Fox Sports, live entertainment and eight ball table, this brilliant addition is guaranteed to please.

For the corporate market, the Lakes Resort Hotel offers seven private function rooms located on the ground, first and second levels, with our convention centre catering for more than 300 guests. With ample free car parking facilities, plus vehicular access to our convention centre, we are able to cater for all functions from small board meetings through to major trade shows.

Whilst you're here, give into temptation and enjoy one of 72 rooms of accommodation featuring breathtaking views of West Lakes from your own private balcony. Additional features include coffee and tea making facilities, hair dryers, irons and ironing boards, 24-hour room service, mini bar, in-house movie channels, Fox Sport and email/broadband access points. In addition, our Executive Spa and Presidential Suites boast the luxury of a private spa within the bathroom.

Furthermore, our guests are invited to make use of our fitness area complete with the latest in gym equipment, indoor swimming pool, spa and steam room. Or, if outdoor leisure is more your style, take advantage of one of three major golf courses only minutes away, or simply discover the unique beauty of West Lakes as you stroll lakeside on the 7km walking track.

Whether your interest is business or pleasure, let us remind you what life is all about as we welcome you and your guests to discover one of Adelaide's best kept secrets.

Christie Williams  
Event Manager



# Wedding Ceremony

Exchange vows with a romantic ceremony in a private room overlooking the tranquil waters of West Lakes.

## Complimentary items:

Small floral centerpiece (*standard arrangement which remains property of the hotel*)  
Seating for approximately twenty guests  
Registry table and chairs  
In-house sound system operated by hotel staff  
Cordless microphone  
Red carpet

[Refer to our Price Schedule & Booking Contract for applicable room hire rates.](#)

# Wedding Reception

At the Lakes Resort Hotel we aim not only to meet your expectations, but to surpass them.

## Complimentary items:

Cake table and gift table  
Traditional cake knife with a white, gold or silver ribbon  
Tea lights to decorate the bridal table  
Bud vase and single flower for each guest table  
Chair covers with coloured sashes  
Tulle to decorate the bridal table, gift table and cake table  
White table cloths and white linen napkins  
Standard personalised menus  
Lectern and cordless microphone  
Usher service

## Items available at a cost:

Table scatters  
Gold or silver personalised menus  
Cake bags  
Table runners  
In-house sound system  
Parquetry dance floor  
Data projector and screen (*Lakefront Banquet Room only*)  
Plasma screen (*Lakeside Function Centre only*)  
Exquisite table and floor standing candelabras  
Floral arrangements

[Refer to our Price Schedule & Booking Contract for applicable room hire rates.](#)

# First Anniversary

We are delighted to invite the Bride & Groom to return on their first anniversary. A complimentary night in an Executive Spa Suite including buffet breakfast in our Lakefront Bistro, will ensure your anniversary is an occasion to remember (valid on the anniversary night only, subject to availability).



# General Information

## Dietary Requirements

Please advise your Event Manager of any special dietary needs to ensure all your guests are served a suitable meal.

## Children's Packages

Children's menus and soft drink packages are available for children under twelve years of age, with children less than three years of age free of charge. Every event is offered three complimentary highchairs with any additional highchairs available at a cost.

## Menu Trials

Menu trials can be booked Monday through to Thursday evenings for up to six people, and must be booked at least one week in advance. Each booking can select two items from each course with any additional items booked at our Executive Chef's discretion. Please contact your Event Manager when you are ready to make a booking.

## Accommodation

The Lakes Resort Hotel boasts 72 luxurious accommodation suites complete with private balcony's overlooking the lake. Discounted accommodation rates will be offered to the Bride & Groom and their guests which are clearly outlined in the attached Price Schedule & Booking Contract.

## Entertainment

All function areas have the facilities to accommodate a laptop computer, MP3 Player, CD's, DJ, Juke Box or 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, Juke Box or band must be collected before 9am the following day). An appropriately sized parquet dance floor is also available at a cost.

# General Booking Conditions

## Booking Confirmation and Payment

Once a tentative booking has been made a deposit of \$750.00 or an otherwise agreed amount, must be paid to confirm the tentative booking. After such time management reserve the right to cancel the event and reallocate your room if a deposit has not been paid. Management also ask that 75% of the anticipated total cost is paid two months prior to the event, with full payment required one week prior to the event.

## Cancellations and Booking Transfers

Any booking cancelled or transferred anytime prior to the proposed event will lose their full deposit if the areas can not be resold. Cancellations one month prior to the event will lose their 75% payment regardless of the situation.

Please refer to our [Price Schedule & Booking Contract](#) for further terms and conditions.



# Continental Buffet Breakfast

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

The Continental Buffet Breakfast must be booked for a minimum of 60 guests.

# Lakes Egg and Bacon Breakfast

(served to the table or buffet style)

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

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

The Lakes Egg and Bacon Breakfast must be booked for a minimum of 60 guests.



## 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 and Potato Soup with Fresh Coriander

Chicken and Sweet Corn Soup

## Entrée

Smoked Salmon and Prawn Roulade served with Citrus Herb Sauce

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

Pan Seared Atlantic Salmon with 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, and a Balsamic Reduction Dressing

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

Moroccan Lamb Dumplings with 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 Red Pepper Dressing

Roasted Pepper, Pinenut and Goats Cheese Salad with 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 Café Ola Sauce

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

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

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

Fillet of NT Barramundi topped with a Herb Crust and served with 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 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 Roast Capsicum Coulis.

**The main course will be 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).

**Dessert will be served with Coffee, Tea and Chocolates.**



# Lakes Buffet

## Continental Cold 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

## Accompaniments

Assorted Condiments  
Bread Rolls and Fresh Continental Bread  
Six 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 and Vegetables  
Penne Pasta with Bacon, Capsicum and Sun Dried Tomato  
Sweet and Sour Pork

## Desserts

A Lavish Display of Assorted Desserts  
Australian Cheese and Crackers with Dried Fruit and Nuts  
Seasonal Fruit Mirror

Coffee, Tea and Chocolates

The Lakes Buffet must be booked for a minimum of 60 guests.

# Lakefront Carvery

## 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 and Vegetables  
Penne Pasta with Bacon, Capsicum and Sun Dried Tomato  
Sweet and Sour Pork

## Roast 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 Condiments  
Steamed Vegetables and Roast Potatoes  
Bread Rolls and Fresh Continental Bread  
Six Seasonal Salads

## Dessert

A Lavish Display of Assorted Desserts  
Australian Cheese and Crackers with Dried Fruit and Nuts  
Seasonal Fruit Mirror

Coffee, Tea and Chocolates

The Lakefront Carvery must be booked for a minimum of 60 guests.



# Casual Snacks

## Warm Snacks:

Pizza Fingers (3 pieces)  
Mini Pies with Tomato Sauce (2 pieces)  
Vegetarian Spring Rolls with Sweet Chilli 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 Quiches (3 pieces)  
Crumbed Fish and Chips

## Cold Snacks:

Vietnamese Cold Rolls (1 piece)  
Creamy Brie and Sun Dried Tomatoes 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 Tomatoes on a Crouton (2 pieces)  
Diced Smoked Salmon and Avocado on a Crouton (2 pieces)  
Cream Cheese and Chives with 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

Cocktail style receptions must select at least six assorted Casual Snacks and/or Chef's Canapés.

# Chef's Canapés

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)

Cocktail style receptions must select at least six assorted Casual Snacks and/or Chef's Canapés.



# Silver Beverage Package

## **Bottled Wine:**

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

## **Tap Beer:**

West End Draught  
Hahn Premium Light

## **Non-Alcoholic:**

Post Mix Soft Drink, Orange Juice and Filtered Water

## **Additional items available at a cost:**

Champagne Toast  
Premium Tap Beers

*Selections and vintages subject to change without notice.*

# Gold Beverage Package

## **Bottled Wine:**

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:**

West End Draught  
Coopers Pale Ale  
Hahn Premium Light

## **Non-Alcoholic:**

Post Mix Soft Drink, Orange Juice and Filtered Water

## **Additional items available at a cost:**

Champagne Toast  
Premium Tap Beers

*Selections and vintages subject to change without notice.*



# Diamond Beverage Package

## **Bottled Wine:**

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

## **Tap Beer (please select three):**

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

## **Packaged Beer:**

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

## **Non Alcoholic:**

Post Mix Soft Drink, Orange Juice and Filtered Water

Selections and vintages subject to change without notice.

**BONUS OFFER:** Select our Diamond Beverage Package and receive a complimentary night in our Executive Spa Suite or Presidential Suite (*this offer is valid on your wedding night only, subject to availability*).



# Platinum Beverage Package

## **Bottled Wine:**

Petaluma Chardonnay  
Penfolds Reserve Riesling  
Bethany GR Reserve Barossa Valley Shiraz  
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 (please select three):**

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

## **Packaged Beer:**

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

## **Non-Alcoholic:**

Post Mix Soft Drink, Orange Juice and Filtered Water

*Selections and vintages subject to change without notice.*

**BONUS OFFER:** Select our Platinum Beverage Package and receive a complimentary Refreshing Sorbet for each guest.



# Testimonials

'Thank you for providing the perfect touches for our wedding on the 19th April 2008, the reception was beautiful from the wonderful food through to the lovely staff and excellent organisation of our wedding reception. The high level of wonderful service and professionalism you provided throughout the planning of our wedding was outstanding, which truly made a huge part in making our special day perfect and one we will always remember in our hearts. We would like to thank you so much Christie for how easy you made our wedding preparations and for providing us with the best night we could have hoped for... we both can not thank you enough for all you have done for us, many thanks.'

**Carl and Jodie Gordon, April 2008**

'Just a quick note to say a big thankyou for all your hard work. The whole day was perfect, from the weather to the ceremony, and was topped off by what all the guests have said was the best wedding reception they had ever been to! Everything went exactly according to plan with no hiccups which I'm sure was your doing. You made us all feel very relaxed on the day knowing that everything was in safe hands. Once again, thank you for making it an evening we will never forget.'

**Sharon Hamilton, August 2007**

'Everything went well on the day. The weather was perfect and the reception was faultless. We received fantastic feedback from a number of our guests; from their comments on the high quality of the food to the great standard of service and the venue itself.'

**Michael Jeffries, April 2007**

'I just wanted to say a big THANKYOU to you and the staff at the Lakes Resort Hotel. Lee and Matthew's wedding was a great success and I would like to congratulate you and all the staff involved for making it such a memorable occasion. Nothing was a problem for them and the service given was exceptional. Again, a big thank you. Wishing you all the very best of success.'

**Deb Der Sarkissian, July 2006**

'Many thanks for making what is supposed to be one the most stressful days of our lives such a joyous one. Our six weeks preparation was made easy by your willingness to help us in every facet to make our day special. We have had nothing but compliments for your wonderful food and staff. The day we wanted was casual, easy with just the special ones in our lives. What could be better than wonderful food, wonderful staff and perfect weather.'

**Lee and Anne Abela, January 2005**

'Firstly, I can not talk highly enough or thank Christie Williams. I felt confident in knowing she would help us create which we hoped would be the best days of our lives: and it truly was. We would also like to thank all of the staff that worked at the reception, as they were all extremely helpful and friendly. The professionalism was outstanding. Matt and I had one main priority for our wedding, which was to have all 140 guests walk away and say "that was the best wedding we have ever been too" and they all did, so thank you so much for making our day so very special.'

**Mathew and Jaylee Cooper, October 2004**

'From the first contact with your Event Manager, Christie, we felt the warmth and friendship she extended to us, nothing was too hard for her to organise, helping us all the way with her suggestions and ideas. The professional manner in which she conducted herself made us both feel at ease that everything would go well, and that it did. All of our expectations were surly met and we wish to write this letter to you, to extend to your staff our sincere thanks... thanks for making our special night one to truly remember for ever.'

**Trevor and Liz Roberts, July 2003**



# Wedding Directory

For your convenience we have compiled a list of suppliers highly recommended by the Lakes Resort Hotel (*brochures are also available from your Event Manager upon request*).

## **Minnow on Seaview**

Wedding Florist  
350 Seaview Road  
Henley Beach SA 5022  
flowers@minnowonseaview.com.au  
www.minnowonseaview.com.au  
08 8235 1088

## **Glenn Hawke Photography**

244 Halifax Street  
Adelaide SA 5000  
glennhawkephotography@adam.com.au  
www.glennhawkephotography.com  
08 8232 3818

## **How Sweet It Is**

241 Pultney Street  
Adelaide SA 5000  
howsweetitis.com.au  
08 8232 2255

## **Somers Entertainment**

144 West Terrace  
Adelaide SA 5000  
party@somersentertainment.com.au  
www.somersentertainment.com.au  
08 8211 6555

## **Supreme Sound**

PO Box 97  
Greenwith SA 5125  
www.supremesound.com.au  
08 8289 7465

## **Victoria P. Delaney**

Civil Marriage Celebrant  
2-52 Dunbar Terrace  
Glenelg East SA 5045  
victoriap@e-access.com.au  
http://victoriap.e-access.com.au  
08 8376 8538  
0401 504 777

## **Diamond Wedding Planners**

0413 624 277  
PO Box 677  
Brooklyn Park SA 5032  
info@diamondweddingplanners.com.au  
www.diamondweddingplanners.com.au

## **The Blu Tulip**

Wedding Florist  
178 Findon Road  
Findon SA 5023  
sales@theblutulip.com.au  
www.theblutulip.com.au  
08 8345 1980

## **Impressions Photography Studio**

263 Sturt Street  
Adelaide SA 5000  
info@impressionsimages.com  
www.impressionsimages.com  
08 8410 8388

## **Heidelberg Cakes**

20 Nelson Street  
Stepney SA 5069  
info@heidelbergcakes.com.au  
www.heidelbergcakes.com.au  
08 8362 5111

## **SuperJuke**

PO Box 572  
North Adelaide SA 5006  
adelaide@superjuke.com.  
www.superjuke.com.au  
08 8340 8881

## **DJ Mobile Mike**

08 8289 7987  
0402 839 378

## **Judith A. Ernst**

Civil Marriage Celebrant  
2B Jedma Grove  
Glenelg North SA 5045  
contact@judithernst.com.au  
www.judithernst.com.au  
08 8376 3120  
0417 857 433

For further information and assistance please speak to your Event Manager or visit The Bride's Diary [www.bridesdiary.com.au](http://www.bridesdiary.com.au) or Wedding SA [www.weddingsa.com.au](http://www.weddingsa.com.au)

