

Pop up Weddings



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What is a Pop up Wedding?

A Pop-up wedding is a simple, beautiful, all-inclusive wedding ceremony, which makes it easy and affordable to say your vows in style. Just arrive and get married, it really is that easy!

After exchanging vows, continue on the celebrations with family and friends with one of our exclusively designed Brunch, Cocktail or Sit Down Reception packages. Allow us to look after you so you can simply relax and enjoy the experience with your loved ones.



Why choose The Lakes Resort Hotel ?

The multi award winning Lakes Resort Hotel has the proven knowledge and experience you can trust. Our experienced team led by Wedding Coordinator Shannon Claughton, will be there to assist you from your initial enquiry right through to that moment you are introduced as husband and wife. With this peace of mind, getting married could not be easier.

Our venue has every aspect of your special day covered, including 72 well appointed accommodation suites (all with private balconies overlooking the lake) which are perfect to spend your first night as husband and wife as well as the night before with your bridesmaids. Our three private function rooms each with spectacular lake front views, unique styling and amenities will create the perfect charm for your wedding day no matter how big or small. All our rooms feature floor to ceiling glass windows so you will never have to worry about mother nature. With the ability to host your entire day, you'll look no further than The Lakes Resort Hotel, where the only thing we overlook is the lake.



Our Packages ...

Just Say I Do

A beautiful, simple and all-inclusive Wedding Ceremony.

\$1750.00 Including:

- Venue Hire for 2 hours
- Indoor ceremony in our Reflections Cocktail Lounge
- Beautiful waterfront photo opportunities
- Seating for 18 guests
- Red Carpet
- Registry Table and Chairs
- Your Celebrant (including all legal paperwork)
- Your Photographer for 2 hours (including all edited images as high resolution supplied on a USB ready to print)

Southbank Room Upgrade only \$200:

Includes all the standard "Just Say I do" benefits plus;

- Stunning waterfront backdrop for your ceremony
- 18 Chairs with covers and your choice of coloured sash

Upgrade Options:

- Additional ceremony guests over 40 people at \$5.00 per person
- Add black or white chair covers with your choice of coloured sash for \$5.00 per person (Reflections Cocktail Lounge)
- Add additional ceremony chairs to the Southbank Room for \$5.00 per person
- Upgrade to your choice of flower wall or 2 x floral pedestal arrangements for \$370.00 (free delivery to The Lakes Resort Hotel and free 2 x white pedestals)
- Add a champagne toast at the conclusion of your ceremony at \$9.00 per person
- Spend your honeymoon night in one of our stunning accommodation suites from just \$145.00 per night, including champagne and chocolates on arrival, late check out of 12 noon and complimentary room service breakfast the following day



*Photos by Jewel Chenoweth Photography

Brunch Reception

Why not have a beautiful morning ceremony, followed by a wonderful Brunch Reception!

\$1720.00 Including:

- Venue Hire for 3 hours in our Southbank Room
- Beautiful Breakfast reception for up to 40 guests, including:
 - Fresh Fruit, Assorted Danish Pastries, Mini Muffins and Croissants served to the table
 - Your choice of a hot dish* served individually to each guest
 - Filtered Coffee, Assorted Temple Teas and a selection of Fresh Fruit Juices
- Tables decorated with white linen, personalized menus and fresh floral centerpiece for each guest table (to the value of \$15.00 per guest table)
- Chair covers with your choice of coloured sash
- Bridal Table, Cake table and Gift Table

Upgrade Options:

- Additional breakfast guests at \$41.50 per person
- Add a table runner to each guest table for \$6.00 per table
- Add Gold Charger plates to each setting at \$1.50 per person
- Add a bottle of champagne to each table on arrival for \$25.00 per table
- Spend your honeymoon night in one of our stunning accommodation suites from just \$145.00 per night, including champagne and chocolates on arrival, late check out of 12 noon and complimentary room service breakfast the following day

** Refer to back of package for Breakfast Menu Hot Dish Options*



Cocktail Reception

Why not start your marriage off with an elegant Cocktail Reception.

\$3320.00 Including:

- Venue Hire for 3 1/2 hours in our Southbank Room
- Elegant Cocktail Reception for up to 40 guests including:
 - Your choice of 6 warm and cold or dessert canapés*
 - Your wedding cake cut and served to guests on platters
 - The following beverages available for 3 1/2 hours: Killawarra Brut, Seppelts Stony Peak Chardonnay, Semillon Sauvignon Blanc and Shiraz Cabernet, your choice of three tap beers (see your Events Manager for selections), Post Mix Soft Drink, Orange Juice and Filtered Water.
- Cocktail and oval tables with white linen and fresh floral arrangements (to the value of \$50.00 total)
- Chair covers with your choice of coloured sash
- Bridal Table, Cake table and Gift Table

Upgrade Options:

- Additional cocktail guests at \$83.00 per person
- Additional canapés at \$6.00 per person, per selection
- Add fairy light pillar wrap at \$150.00
- Ask us about upgrading your beverage package to our Gold, Diamond or Platinum selection
- Spend your honeymoon night in one of our stunning accommodation suites from just \$145.00 per night, including champagne and chocolates on arrival, late check out of 12 noon and complimentary room service breakfast the following day

** Refer to back of package for Cocktail Menu Options*



Sit Down Reception

Why not enjoy our award winning service and choose to follow your ceremony with a long lunch or sunset dinner reception.

\$4160.00 Including:

- Venue Hire for 4.5 hours in our Southbank Room
- Stunning sit down menu for up to 40 guests, including:
 - Your choice of two entrees and two main courses* and your wedding cake cut and served individually
 - The following beverages available for 4 hours: Killawarra Brut, Seppelts Stony Peak Chardonnay, Semillon Sauvignon Blanc and Shiraz Cabernet , your choice of three tap beers (see your Events Manager for selections), Post Mix Soft Drink, Orange Juice and Filtered Water.
- Tables decorated with white linen, personalized menus and fresh floral centerpiece for each guest table (up to the value of \$15.00 per guest table)
- Chair covers with your choice of coloured sash
- Bridal Table, Cake table and Gift Table

Upgrade Options:

- Additional lunch or dinner guests at \$104.00 per person
- Add a table runner to each guest table for \$6.00 per table
- Add gold charger plates to each setting at \$1.50 per person
- Add fairy light pillar wrap for \$150.00
- Ask us about upgrading your beverage package to our Gold, Diamond or Platinum selection
- Spend your honeymoon night in one of our stunning accommodation suites from just \$145.00 per night, including champagne and chocolates on arrival, late check out of 12 noon and complimentary room service breakfast the following day

** Refer to back of package for Lunch or Dinner Entrée and Main Course Options*



Menus

Brunch Reception Menu Options (please choose one)

- Eggs Benedict; Two Soft Poached Eggs on toasted English Muffins with Shaved Gypsy Double Smoked Ham, Sautéed Baby Spinach and House made Hollandaise Sauce
- The Lakes Special; Twice Cooked Eggs; Two Lightly Poached Eggs, Panko Crumbed and Fried served with Oven Roasted Spek, Toasted Ciabatta, Confit Mushrooms and Blistered Cherry Tomato
- Belgian Waffles; Crisp Waffles lightly dusted with a Cinnamon Sugar Mix served with Fresh Berries and Chantilly Cream

Cocktail Reception Menu Options (please choose 6 individual canapés)

Warm and Cold Canapés

- Chicken or Prawn Gyoza with Thai Green Curry Sauce
- House made Duck Spring Rolls with Hoi Sin Dipping Sauce
- Prawn, Dill and Confit Garlic Arancini Balls with Lime Aioli
- Salt and Pepper Calamari Rings with Lemon and Honey Mayonnaise
- Panko Crumbed Prawns with Fresh Lemon and House made Tartare
- Spiced Lamb Meatballs with Tzatziki Dipping Sauce
- Chilli and Soy Panko Crumbed Chicken Tenderloins with Chipotle Dipping Sauce
- Beef Koftas with Spiced Tomato Chutney Dipping Sauce
- Chef's Assorted Gourmet Dips with Toasted Pita Bread
- Gourmet Pies (Robbins Island Wagyu Beef, Flinders Island Lamb and Mint and Free Range Chicken and Camembert)

Dessert Canapés

- Chocolate and Macadamia Ganache Tarts
- Churros dusted with Cinnamon Sugar with a Coffee Chocolate Ganache
- Assorted Macaroons
- Lemon Meringue Tarts
- Chocolate Mousse Tarts
- Profiteroles dipped in Chocolate and filled with Vanilla Cream
- Lemon Curd Tarts with Fresh Berries
- Crème Brulee Spoons - Cardamon and Orange infused with Crisp Toffee Shell
- Irish Whisky Mousse with Bailey's Cream



Menus

Sit Down Reception Menu Options (Please choose two Entrée's and two Main Courses)

Entrée

- Mushroom, Brie and Bacon Tart: Thyme and Garlic Mushroom Duxelle with Brie and Roasted Bacon served in a Crisp Tart case drizzled with Truffle Oil and topped with Petite Rocket Salad
- Chicken and Quinoa Salad; Baked Tenderloins with Sea Salt and Cracked Pepper, Sage and Confit Garlic Roasted Pumpkin, Dried Cranberries and Roasted Spek, Mixed Greens and White Balsamic Vinaigrette
- Veal Tortellini tossed with Bacon, Spanish Onion, Button Mushrooms and Baby Spinach in a Light Rose Sauce
- Salt and Pepper Prawn Salad; Lightly Fried Crispy Prawns with a Blistered Cherry Tomato, Rocket and Spinach Onion Salad with House made Dill and Lime Aioli
- Beef Carpaccio; Thinly Shaved Beef Tenderloin served with Garlic infused Ciabatta Crouton, Fresh Greens and Anchovy Aioli

Main Course

- Oven Roasted Chicken Fillet stuffed with Pancetta, Semi Dried Tomatoes , Danish Feta and Fresh Basil with Wild Mushroom Ragout and Broccolini
- Northern Territory Barramundi pan seared then baked in the oven served on a Lemon, Dill and Confit Garlic Crushed Potatoes, Asparagus Spears and Citrus Hollandaise Sauce
- Fillet of Atlantic Salmon served on a Parmesan and Thyme Potato Galette in a Prawn and caramelized Leek White Wine Cream Sauce and seasoned Broccolini
- Marinated Lamb Back Strap on warm diced Potatoes, Pancetta, confit Mushroom and Baby Spinach Salad with caramelized Leek and Crisp Spek
- Loukoumi 300g Pork Strip loin Char Grilled and served with Paris Mashed Potatoes, House made Spiced Apple Chutney, Broccolini and Cider Reduction



Terms and Conditions

Just Say I Do Package Conditions:

- The Lakes Resort Hotel Just Say I Do package is available during off peak times Monday—Sunday (subject to availability)
- The Lakes Resort Hotel Just Say I Do package is available during peak times Sunday—Friday (subject to availability)
- Optional extras are available for your ceremony (please refer to the packages for more information)
- Minimum 10 guests and maximum 40 guests (extra guests available, refer package for more details)
- Payment for all upgrade options must be finalised one week prior to the event

Brunch, Cocktail or Sit Down Reception Package conditions:

- 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 reserves the right to cancel your room if a deposit has not been paid.
- Despite a deposit being paid, a booking is not confirmed until the General Booking Form has been signed by the client and hotel employee representative (please see your Event Manager for the appropriate booking form).
- Full payment is required one week prior to the event.
- Pricing and availability are subject to change.
- Any bookings cancelled anytime prior to the proposed event will lose their full deposit regardless of the situation.

