



The Perfect Venue

Welcome to the Lakes Resort Hotel



Congratulations on your engagement!

At The Lakes Resort Hotel we aim not only to meet your expectations, but to surpass them. From the ceremony to the reception, let our professional and experienced team ensure your only requirement is to sit back, relax and enjoy. Whether your needs are a ceremony venue, an intimate cocktail gathering or a reception for up to 250 guests, we offer a sophistication that is second to none.

Located on the tranquil waters of West Lakes, The Lakes Resort Hotel is just 15 minutes from the airport, 20 minutes from the city center and 200 metres from Westfield West Lakes.

Whilst you're here, give in to 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, iron and ironing board, 24-hour room service, mini bar, in-house movie channels, Fox Sport and broadband access points. In addition, our Executive Spa and Studio Spa Suites boast the luxury of a private spa within the bathroom.

Furthermore, our house guests are invited to make use of our fitness area complete with the latest in gym equipment, indoor swimming pool and spa. 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.

With the ability to host your entire day, you'll look no further than The Lakes Resort Hotel.

Shannon Cloughton
Wedding & Events Manager





Your Wedding Ceremony

According to tradition, rain on your wedding day brings good luck. Whether it's 14 or 40 degrees, the weather is the one thing you can't control on your wedding day so why not 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*) | Signing table and chairs | Seating for all your guests (approximately twenty guests in Reflections Cocktail Lounge) | Cordless Microphone | Red Carpet | In-house sound system operated by hotel staff

Upgrade Option:

Why not upgrade your ceremony package to receive your choice of a Flower Wall or Two Floral Pedestal Arrangements for only \$300.00. (*Flower Wall and Pedestal Arrangements are supplied by Lee from Wyld Orchids who will liaise with you direct, free delivery to the Lakes*)

Refer to our Price Schedule & Booking Contract for applicable room hire rates.

Your 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 | Fresh floral centrepiece for each guest table | Chair covers with coloured sashes | White table cloths and white linen napkins | Tulle to decorate the bridal table, gift table and cake table | Personalised menus | Parquetry dance floor | Lectern and cordless microphone | Usher service

Items available at a cost:

Gold charger plates | Acrylic menu holders | Table runners | Fairy light pillar wraps | Bridal table fairy lights | Ceiling decorations (*fabric draping, fairy lights and a chandelier*)

Refer to our Price Schedule & Booking Contract for applicable room hire rates & further costs.

Your First Anniversary

As our gift to you 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).





Our Function Rooms

At the Lakes Resort Hotel we pride ourselves on our commitment to customer service. With diversity in our function facilities, up to date state of the art décor, audio visual facilities and tailored menus to suit the most discerning of guests. Our recent accolade at the Australian Bridal Industry Awards 2015 and 2016 of 'Best Resort Reception' are testament to our level of commitment and service.

Our team of chef's led by our Executive Chef Greg Fox will personally create a menu to suit your guests and our in-house Wedding & Events Manager Shannon Claughton works closely with you up until that moment when you say 'I do'.

Lakeside Function Centre

Here at the Lakes Resort Hotel our impressive and versatile Lakeside Function Centre caters to a maximum of 250 guests and combines high ceilings, chic design and breathtaking lakeside water views for a unique and stylish event.

With an abundance of natural light, your own private terrace over looking the lake and flexibility for seating capacities the Lakeside Function Centre provides a magnificent wedding venue that is second to none.

Lakefront Banquet Room

The Lakefront Banquet Room seats from as little as 20 up to 120 guests and provides the perfect setting for your intimate gathering.

The rooms elegance, enhanced by the softness of fairy light wrapped pillars and warm inviting décor, effortlessly creates the wedding of your dreams. With floor to ceiling windows offering spectacular views you are given the impression you are floating on water. This room is fondly referred to as the 'fairy light room' and offers decorative pillars, beautiful ambience and breathtaking views of the lake.



PreLunch/Dinner Catering

Chef's Platters

Assorted Finger Sandwiches filled with Sliced Meats and Salads

\$50.00 per platter (20 pieces per platter)

Oriental Platter with Spring Rolls and Dim Sims with Sweet Chilli Sauce

\$55.00 per platter (120 pieces per platter)

Assorted Mini Quiches

\$60.00 per platter (50 pieces per platter)

Garlic and Soy Marinated Chicken Tenderloins with Panko Crumbs

\$80.00 per platter (60 pieces per platter)

Roasted Pumpkin and Double Smoked Ham Arancini Balls

\$100.00 per platter (40 pieces per platter)

Crumbed Prawns with a Chilli Aioli

\$100.00 per platter (40 pieces per platter)

Chef's Assorted Gourmet Dips with Warm Pita

\$100.00 per platter (serves approximately 40 people)

Salt and Pepper Calamari Rings with a Lemon and Honey Dip

\$100.00 per platter (80 pieces per platter)

Lemon and Herb Crusted Barramundi with a Citrus Aioli

\$100.00 per platter (40 pieces per platter)

Moroccan Spiced Lamb Meatballs

\$100.00 per platter (60 pieces per platter)

Australian Cheese Platter with Dried Fruit and Nuts

\$165.00 per platter (serves approximately 30 people)

Please note the above platters are only available before your wedding reception.



PreLunch/Dinner Catering Cont.

Antipasto

Vegetables

Pickled Mushrooms
Roasted Capsicum
Char Grilled Zucchini
Sun Dried Tomatoes
Marinated Olives

Continental Meats

Peppered Salami
Prosciutto

Seafood

Salt and Pepper Prawns
Pickled Squid
Pickled Octopus

Cheeses

Feta
Bocconcini

Antipasto platters / plates must consist of at least five assorted items. All Antipasto Platters include Grilled Ciabatta and Grissini Sticks.

Lunch/Dinner Menus

Soup

Roasted Parmesan, Cauliflower and Truffle Soup

Thai Pumpkin, Coconut and Coriander Soup

Cream of Potato and Leek Soup

Traditional Roasted Pumpkin Soup

Potato, Chicken and Leek Soup with Parmesan Oil

With your choice of Honey Buttered Scones or Confit Garlic and Parmesan Crouton

Entrée

Char Grilled Lamb Salad with Oven Roasted Capsicum, Danish Feta, Mixed Greens, Crispy Fried Egg Plant, Drizzled Olive Oil and a Balsamic Reduction

Spinach and Ricotta Cannelloni with a Rich Napolitana Sauce with Mozzarella, Julienne Salad and Garlic Crouton

Salt and Pepper Prawn Salad; Lightly Fried Crispy Prawns served with a Blistered Cherry Tomato, Rocket, Spanish Onion Salad and House Made Dill and Lime Aioli (LF)

Prawn Cocktail served with Fresh Mixed Greens, Pickled Cucumber and House Made Cocktail Sauce (LF)

Mushroom, Brie and Bacon Tart with Thyme, Garlic Mushroom Duxelle, Brie and Roasted Bacon in a Crisp Tart Case drizzled with Truffle Oil and topped with Petite Rocket Salad

Pan Seared Atlantic Salmon served with Japanese Soba Noodles marinated in Soya, Sesame and Carrot Dressing and finished with a Teriyaki Sauce (LF)

Veal Tortellini tossed with Bacon, Spanish Onion, Button Mushrooms and Baby Spinach in a Light Rose Sauce

Marinated Prawn and Potato Tian served with Smoked Salmon, Rocket, Spanish Onion and Cherry Tomato Salad with White Balsamic Dressing (LF, GF available)

Beef Carpaccio; Thinly Sliced Beef Tenderloin served with Garlic infused Ciabatta Crouton, Fresh Greens and Anchovy Aioli (LF)

Panko Crumbed Aubergine; Crisp Fried Egg Plant served with a Pancetta and Olive Tomato Salad With Fresh Rocket and Shaved Parmesan



Lunch/Dinner Menus Cont.

Main Course

Oven Roasted Chicken Breast stuffed with Pancetta, Semi-Dried Tomatoes, Danish Feta and Fresh Basil with Wild Mushroom Ragout and Broccolini (GF, LF available)

Marinated Lamb Back Strap on Warm Diced Potatoes, Pancetta, Confit Mushroom and Baby Spinach Salad with Caramelized Leek and Crisp Spek (GF, LF)

Northern Territory Barramundi Roasted, Pan Seared and served on Lemon, Dill and Confit Garlic Crushed Potatoes with Asparagus Spears and Citrus Hollandaise (GF)

Grain Fed Fillet of Beef served on a Garlic and Parmesan baked Potato, Mushroom Duxelle, Green Beans wrapped in Spek and served with Jus (GF, LF available)

Chicken Breast stuffed with Brie, Bacon, Baby Spinach served on Mashed Potatoes with Sautéed Green Beans and Basil Pesto Cream Sauce (GF)

Crispy Skin Pork Belly served with a Wild Mushroom Ragout, Asparagus Spears and Apple Cider Jus (GF, LF available)

Fillet of Atlantic Salmon served on a Parmesan and Thyme Potato Galette, Prawn and Caralmelized Leek, White Wine Cream Sauce and seasoned Broccolini (GF, LF available)

Three Hour Slow Cooked Beef Cheeks served on Saffron infused Potato Fondant, Roasted Vegetable Medley and Shiraz Beef Jus (GF)

Vegetarian Risotto tossed with Garlic, Chilli, Spanish Onion, Roasted Capsicum, Baby Spinach, Kalamatta Olives and finished with a dash of Napoli Sauce and Extra Virgin Olive Oil (V, GF, LF)

Braised Shank of Lamb served with Creamy Mashed Potato, Broccolini and a Garlic Rosemary Jus (GF, LF available)

The main course will be served with a Fresh Mixed Salad topped with Parmesan Cheese and Roasted Baby Potatoes.



Lunch/Dinner Menus Cont.

Dessert

Hazelnut Crunch - Layers of Hazelnut Sponge, Chocolate Sponge, Hazelnut Cream and Chocolate Ganache served with a Coffee Anglaise Sauce

Strawberry Tart; Sweet Pastry Base filled with Vanilla Custard topped with Fresh Strawberries and served with Vanilla Bean Ice Cream and Mixed Berry Compote

Warm Sticky Date Pudding served with a Rich Butter Scotch Sauce and Fresh Cream

Death by Chocolate; Smooth Chocolate Mousse encased in a wrap of Chocolate, finished with Chocolate Shards and Silver Sugar Balls

Chocolate and Raspberry Tart; Chocolate Pastry filled with Vanilla Custard, topped with Raspberries, Raspberry Gel and served with Chantilly Cream and White Chocolate Shard

Churros; Cinnamon and Sugar coated crisp Spanish Donut Sticks served in a Chocolate Ganache and with Vanilla Bean Ice Cream

Vanilla Bean Yoghurt Pannacota served with Raspberry and Rhubarb Puree

Salted Caramel Tart; Sweet Pastry Shell filled with Salted Caramel and topped with a Chocolate Ganache and served with a Mixed Berry Compote

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

Dessert will be served with Coffee, Tea and Chocolates.



Buffets

Lakefront Carvery

Soup (please select one):

Roasted Pumpkin, Cauliflower and Truffle Soup
Traditional Minestrone Soup
Thai Pumpkin, Coconut and Coriander Soup
Cream of Potato and Leek Soup
Traditional Roasted Pumpkin Soup
Potato, Chicken and Leek Soup with Parmesan Oil
Tomato and Pancetta Soup with Basil Pesto

Hot Fork Dishes (please select two):

Tortellini A la Panna
Red Wine, Beef and Bacon Casserole
Spinach and Ricotta Ravioli
Curries: Your choice of Butter Chicken, Lamb Korma or Thai Red Beef Curry
Chicken, Button Mushroom and Pancetta Casserole
Beef and Black Bean Stir Fry
Stir Fried Chicken with Rice Noodles and Asian Vegetables

Roast Carvery (please select two):

Roast Beef Rolled in Mustard and Cracked Pepper
Infused Roast Leg of Lamb with Garlic, Thyme and Rosemary
Roast Leg of Pork with Crackling
Stuffed and Seasoned Roasted Chicken Roll
Corned Silverside

Accompaniments

Assorted Condiments, Bread Rolls and Fresh Continental Bread
Steamed Vegetables, Roast Potatoes and Steamed Rice
Six Seasonal Salads

Dessert

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

Coffee, Tea and Chocolates

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



Cocktail Menu Selections

Warm & Cold Canapés:

- Mini Vegetarian Spring Rolls with Soy Dipping Sauce (3 per person)
- Mini Dim Sims with Hoisin Sauce (3 per person)
- Roasted Pumpkin and Double Smoked Ham Arancini Balls (2 per person)
- Salt and Pepper Calamari Rings with a Lemon and Honey Dip (2 per person)
- Smoked Salmon, Cream Cheese and Chives en Croute (2 per person)
- Moroccan Spiced Lamb Meatballs (3 per person)
- Smoked Chicken, Fresh Avocado and Lime Cream en Croute (2 per person)
- Chilli and Soy Marinated Chicken Tenderloins with Panko Crumbs (2 per person)
- Mini Bruschetta with Bocconcini, Tomato and Fresh Basil (2 per person)
- Chef's Assorted Gourmet Dips with Warm Pita
- Brie and Sun Dried Tomato on Crisp Bread (2 per person)
- Mini Vegetable Samosas (3 per person)

Gourmet Canapés:

- Rock Melon wrapped in Prosciutto (2 Per person)
- Bloody Mary Oyster Shots with Celery (2 per person)
- Natural Oysters with Lemon and Black Pepper (2 per person)
- Prawn, Dill and Confit Garlic Arancini Balls with Lime Aioli (2 per person)
- Grain Fed Beef Fillet with a Slow Roasted Tomato Jam en Croute (2 per person)
- Lemon and Herb Crusted Barramundi with a Lemon and Herb Aioli (2 per person)
- Chicken or Prawn Gyoza with Thai Green Curry Sauce (2 per person)
- Goats Cheese and Leek Tarts with Rocket Pesto (2 per person)
- Crumbed Prawns with a Chilli Aioli (2 per person)
- Roasted Pumpkin and Feta Cheese Tart (2 person)
- Honey and Soy Chicken Skewers (2 per person)
- Mini Beef Carpaccio en Croute (2 per person)
- Beetroot and Feta Tarts (2 per person)

Mini Burger Sliders:

- Beef Burger with Pickle, Provolone, Mustard and Tomato Sauce
- Pulled Pork with Celeriac Slaw and BBQ Sauce
- Spicy, Crispy Chicken Burger with Rocket and Chipotle Mayonnaise
- Lamb Burger with Gruyere Cheese, Rocket and Lime Mayonnaise
- Caramelized Leek, Pancetta and Spinach Omelette with Greens and Hollandaise
- Beef Burger with Cheddar Cheese and Onion Jam

Cocktail style receptions must select at least eight assorted items.

**The above canapés can also be served as pre-dinner canapés, please see your Event Manager for more details.
Ask your Event Manager about our delicious Dessert Canapés.**



Beverage Packages

Silver

Bottled Wine:

Killawarra Brut
Seppelts Stony Peak Chardonnay
Seppelts Stony Peak Semillon Sauvignon Blanc
Seppelts Stony Peak Shiraz Cabernet

Tap Beer (*please select three*):

Hahn Premium Light
Hahn Super Dry
Coopers Pale Ale
XXXX Gold
West End Draught
Adelaide Hills Cider

Non-Alcoholic:

Post Mix Soft Drink, Orange Juice and Filtered Water

Gold

Bottled Wine:

Bird in Hand Sparkling Pinot Noir Chardonnay
Jacobs Creek Sparkling Moscato
Brown Brothers Moscato and Spatlese Lexia
Taylors Estate Riesling, Chardonnay and Shiraz
Giesen Sauvignon Blanc
Bird in Hand Rose
Riposte 'The Dagger' Pinot Noir
Jim Barry Coverdrive Cabernet

Tap Beer / Cider (*please select three*):

Hahn Premium Light
West End Draught
Tooheys Extra Dry
Coopers Pale Ale
Hahn Super Dry
XXXX Gold
Adelaide Hills Cider

Non-Alcoholic:

Post Mix Soft Drink, Orange Juice and Filtered Water

Selections and vintages subject to change without notice.



Beverage Packages

Diamond

Bottled Wine:

Jansz Premium Cuvee Brut, Grant Burge Moscato
Rockford White Frontignac, Riesling and Alicante Bouchet
Shaw and Smith Sauvignon Blanc, Kooyong Massale Pinot Noir
Majella Cabernet Sauvignon, Langmeil 'Valley Floor' Shiraz

Tap Beer / Cider (*please select three*):

Hahn Premium Light, West End Draught
Heineken, Coopers Pale Ale
Hahn Super Dry, XXXX Gold
James Squire Craft Beer, Adelaide Hills Cider

Packaged Beer / Cider:

Cascade Premium Light, Boags Premium
Crown Lager, Heinken
Peroni, Stella Artois, Hills Cider

Non Alcoholic:

Post Mix Soft Drink, Orange Juice and Filtered Water

Platinum

Bottled Wine:

Moet Imperial Brut Reserve, Petaluma Chardonnay
Mesh Riesling, Cloudy Bay Sauvignon Blanc
Rockford Alicante Bouchet and Basket Press Shiraz
Peter Lehmann Stonewell Shiraz, St. Hugo Cabernet Sauvignon
Yalumba Signature Cabernet Shiraz

Tap Beer / Cider (*please select three*):

Hahn Premium Light, West End Draught
Heineken, Coopers Pale Ale
Hahn Super Dry, XXXX Gold
James Squire Craft Beer, Adelaide Hills Cider

Packaged Beer / Cider:

Cascade Premium Light, Boags Premium
Crown Lager, Heinken
Peroni, Stella Artois, Hills Cider

Non-Alcoholic:

Post Mix Soft Drink, Orange Juice and Filtered Water

Selections and vintages subject to change without notice.





Your Stay

Wedding Night Accommodation

Hosting your special day at The Lakes Resort Hotel is even easier with our 72 well appointed accommodation suites featuring your own private balcony with spectacular views over the lake. We have the perfect room to spend your first night as husband and wife as well as the night before with your bridesmaids.

Superior Deluxe Suite

All our newly renovated Superior Deluxe Suites have been architecturally designed and modified to offer a sleek and modern décor with all of the latest state of the art facilities. Boasting a spacious ensuite which consists of a double sized walk in shower and comfortable furnishings, these suites are ideal for all your accommodation needs.

Executive Spa Suite

Featuring a stunning marble bathroom not to mention a large corner spa and gorgeous lake views, the savvy, chic presentation of the Executive Spa Suite will leave a lasting impression. This room is ideal for a long staying guest or for a romantic night out. What's more, most Executive Spa Suites interconnect with another Executive Spa Suite creating a spacious environment for the modern family or pre-wedding preparations.

Studio Spa Suite / Honeymoon Suite

The spacious open plan of our Studio Spa Suite boasts a comfortable king size bed, separate lounge area and two plasma TV's. This suite also features a luxurious spa room which is complimented by a large glass window to not only separate this area from the rest of the suite, but to offer spectacular lake views. The Studio Spa Suite is perfect for wedding day preparations, the guest who likes to entertain or those who simply wish to indulge and be spoilt.

Accommodation Rates

Wedding Reception Group Rate

The rates below will be offered to all guests attending your wedding reception, and apply for the duration of their stay. These rates are based on single or twin share occupancy and include complimentary buffet breakfast in our Lakefront Bistro. Any additional guests are priced at \$30.00 per person, per night, with a maximum of four guests in a suite at any one time.

Superior Deluxe Suite \$175.00 twin share

(normally \$185.00 twin share)

Executive Spa Suite \$200.00 twin share

(normally \$210.00 twin share)

Studio Spa Suite \$340.00 twin share

(normally \$360.00 twin share)

Bridal Suite Rate

These rates are offered to the Bride and Groom only, and include room service breakfast, a bottle of champagne and box of chocolates on arrival, and a late checkout of 12pm. Any additional guests are priced at \$30.00 per person, per night, with a maximum of four guests in a suite at any one time.

Superior Deluxe Suite \$145.00 twin share

(normally \$215.00 twin share)

Executive Spa Suite \$160.00 twin share

(normally \$260.00 twin share)

Studio Spa Suite \$310.00 twin share

(normally \$410.00 twin share)



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 Wedding Co-ordinator upon request).

Entertainment Adelaide

Music & Entertainment
Daniel Koronis: 0448 400 500
www.entertainmentadelaide.com.au
info@entertainmentadelaide.com.au

Sweet Confessions

Wedding Cakes
133 Findon Road
Findon SA
www.sweetconfessions.com.au
sweetconfessions@chariot.net.au
0414 409 141

Wyld Orchids

Wedding Floristry
www.wyldorchids.biz
wyldorchids@hotmail.com
0417 885 081
08 8242 3771

HOTEL FLORIST

Glenn Alderson Photography

Wedding Photography
www.weddingphotosadelaide.com.au
glenn@glennalderson.com
0424 554 764

Mary Fieldhouse

Civil Marriage Celebrant
40 Australian Avenue
Clovelly Park SA 5042
www.maryf.com.au
mail@maryf.com.au
0408 897 141

Quick Creations

Wedding Stationery
25 Chelmsford Street
Craigmore SA 5114
www.quickcreations.com.au
mel@quickcreations.com.au
0412 875 318

DJ Mobile Mike

Music & Entertainment
0402 839 378
djmobilemike@hotmail.com
Facebook—Mobile Mike DJ

Heidelberg

Wedding Cakes
20 Nelson Street
Stepney SA 5069
info@heidelbergcakes.com.au
8362 5111

Yellow Strawberry

Hair and Beauty
Infinity Waters, Shop 72/155 Brebner Drive
West Lakes SA 5021
www.yellowstrawberryhairbeauty.com.au
08 8353 5646

SPECIAL DEALS AVAILABLE

Impressions Photography Studio

Wedding Photography
www.impressionsimages.com
info@impressionsimages.com
08 8410 8388

Chris Churchill

Civil Marriage Celebrant
www.ceremoniesforlifeandlove.com.au
chris@ceremoniesforlifeandlove.com.au
0422 013 036

The Heaps Good Photobooth Co

Event Photobooth Rentals
www.theheapsgoodphotoboothco.com.au
hi@theheapsgoodphotoboothco.com.au

Platinum DJs

Music & Entertainment
Thomas McNally: 0422 187 801
www.platinumdjs.com.au
info@platinumdjs.com.au

Malachi Empire

Couture Bridal Gowns
226 Grenfell Street
Adelaide SA
mail@malachiempire.com
www.malachiempire.com

Karen Hedger

Hair & Makeup Artist
karenhedger@completelook.com.au
0413 316 376

NOW AND THEN Photography

Wedding Photography
contact@meaghancoles.com
0431 293 023

The Lavender Room

Day Spa
Infinity Waters, Brebner Drive
West Lakes SA, 5021
info@thelavenderroom.com.au
8353 0303

SPECIAL RATES AVAILABLE

SOIE Event Management

Event Management
www.soie.com.au
antoinette@soie.com.au
0421 403 527

For further information and assistance please speak to your Event Manager or visit www.lakesresorthotel.com.au

