

LAKES HOTEL
EST. 1985

WEDDINGS

THE
PERFECT VENUE

LAKES HOTEL

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WELCOME

CONGRATULATIONS ON YOUR ENGAGEMENT!

At The Lakes 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 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, 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 Hotel.

SHANNON YORK
WEDDING & EVENTS MANAGER

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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:

Signing table and chairs | Seating for all your guests (approximately twenty guests in Reflections Bar & Lounge) | Cordless Microphone | In-house sound system operated by hotel staff

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

YOUR WEDDING RECEPTION

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

COMPLIMENTARY ITEMS:

Cake table and gift table | Traditional silver cake knife | 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 |
Personalised menus | Parquetry dance floor | Lectern and cordless microphone | Usher service |
Draping and Fairy Lights (Lakeside Function Centre only)

ITEMS AVAILABLE AT A COST:

Gold charger plates | Table runners | Fairy light pillar wraps |
Ceiling decorations (Upgrade options available in each room)

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 you both to return on your first anniversary. A complimentary night in an Executive Spa Suite including buffet breakfast in our Knots Kitchen, will ensure your anniversary is an occasion to remember (valid on the anniversary night only, subject to availability)

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OUR FUNCTION ROOMS

At the Lakes 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 SA Bridal Industry Awards 2017 of 'Best Resort Reception' are testament to our level of commitment and service.

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

LAKESIDE FUNCTION CENTRE

Here at the Lakes 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 overlooking 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 room's 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 (additional charge), beautiful ambience and breathtaking views of the lake.

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PRE-LUNCH/DINNER CATERING

CHEF'S PLATTERS

**ASSORTED FINGER SANDWICHES FILLED
WITH SLICED MEATS AND SALADS**

\$55.00 per platter (20 pieces per platter)

**ORIENTAL PLATTER WITH SPRING ROLLS AND
DIM SIMS WITH SWEET CHILLI SAUCE**

\$60.00 per platter (120 pieces per platter)

ASSORTED MINI QUICHES

\$65.00 per platter (50 pieces per platter)

**GARLIC AND SOY MARINATED CHICKEN
TENDERLOINS WITH PANKO CRUMBS**

\$90.00 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)

**THE ABOVE PLATTERS ARE ONLY AVAILABLE
BEFORE YOUR WEDDING RECEPTION.**

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PRE-LUNCH/DINNER CATERING

ANTIPASTO

VEGETABLES

Pickled Mushrooms

Roasted Capsicum

Char Grilled Zucchini

Sun Dried Tomatoes

Marinated Olives

CONTINENTAL MEATS

Peppered Salami

Prosciutto

CHEESES

Feta

Bocconcini

ANTIPASTO THREE TIERED PLATTERS
INCLUDE ALL OF THE ABOVE ITEMS AND
GRILLED CIABATTA AND GRISSINI STICKS.

ADDITIONAL CHARGE OF \$4.00 PP FOR SEAFOOD
(PLEASE CHOOSE ONE ITEM)

SEAFOOD

Salt and Pepper Prawns

Pickled Squid

Pickled Octopus

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LUNCH/DINNER MENUS

SOUP

Roasted Parmesan, Cauliflower and Truffle Soup

Traditional Minestrone Soup

Cream of Potato and Leek Soup

Traditional Roasted Pumpkin Soup

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)

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)

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

Chicken and Quinoa Salad; Baked Tenderloins with Sea Salt and Cracked
Black Pepper, Sage and Confit Garlic Roasted Pumpkin, Dried Cranberries,
Roasted Spek, Mixed Greens and a White Wine Balsamic Vinaigrette

SOUP / ENTREE WILL BE SERVED WITH A WARM BREAD ROLL.

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LUNCH/DINNER MENUS

MAIN COURSE

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

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 Speck 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 Carameled Leek, White Wine Cream Sauce and seasoned Broccoli (GF, LF available)

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

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

**MAIN COURSE WILL BE SERVED WITH A FRESH MIXED SALAD
TOPPED WITH PARMESAN CHEESE AND ROASTED BABY POTATOES.**

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LUNCH/DINNER MENUS

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

Vanilla Bean Yoghurt Pannacotta 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 Three Cheeses, Dried Fruit and Water Crackers

DESSERT WILL BE SERVED WITH COFFEE, TEA AND CHOCOLATES.

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BUFFETS

LAKEFRONT CARVERY

SOUP

(PLEASE SELECT ONE):

Roasted Pumpkin, Cauliflower and Truffle Soup

Traditional Minestrone Soup

Cream of Potato and Leek Soup

Traditional Roasted Pumpkin Soup

HOT FORK DISHES

(PLEASE SELECT TWO):

Tortellini A la Panna

Red Wine, Beef and Bacon Casserole

Curries: Your choice of Butter Chicken or Lamb Korma

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

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

Freshly Cut Fruit Platter

Coffee, Tea and Chocolates

**THE LAKEFRONT CARVERY MUST BE BOOKED
FOR A MINIMUM OF 60 GUESTS.**

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COCKTAIL MENU SELECTIONS

WARM & COLD CANAPÉS:

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

GOURMET CANAPÉS:

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

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

COCKTAIL 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.

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BEVERAGE PACKAGES

SILVER

BOTTLED WINE:

Le Bosquet
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, Vasse Felix 'Filius' Chardonnay
Jim Barry Watervale Riesling and Coverdrive Cabernet
Giesen Sauvignon Blanc, Bird in Hand Rose
Riposte 'The Dagger' Pinot Noir
Taylors Estate Shiraz

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

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):

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

PACKAGED BEER / CIDER:

Mistmatch Lager
Pirate Life Pale Ale
Stone Wood Pacific Ale
Boags Premium
Heineken
Adelaide Hills Cider

NON ALCOHOLIC:

Post Mix Soft Drink, Orange Juice and Filtered Water

SELECTIONS AND VINTAGES
SUBJECT TO CHANGE
WITHOUT NOTICE.

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YOUR STAY

WEDDING NIGHT ACCOMMODATION

Hosting your special day at The Lakes 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 together as well as the night before with your bridal party.

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 Knots Kitchen. 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 wedding couple 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)

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WEDDING DIRECTORY

For your convenience we have compiled a list of suppliers highly recommended by the Lakes Hotel .

ENTERTAINMENT ADELAIDE

Music & Entertainment
Daniel Koronis: 0448 400 900
www.entertainmentadelaide.com.au
info@entertainmentadelaide.com.au
Facebook - Entertainment Adelaide

DJ MOBILE MIKE

Music & Entertainment
Mike: 0402 839 378
www.djmobilemike.com.au
contact@djmobilemike.com.au
Facebook - Mobile Mike DJ

PLATINUM DJS

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

SWEETLY SLICED

Wedding Cakes
sweetlysliced@outlook.com
Instagram sweetly_sliced_adelaide

THE BAKE SPACE

Wedding Cakes
Betty: 0430 757 707
www.thebakespace.com.au
bake@thebakespace.com.au
Facebook- The Bake Space

CEREMONIES WITH JOY

Civil Marriage Celebrant
Joy: 0438 857 700
www.ceremonieswithjoy.com
joylene@ceremonieswithjoy.com
Facebook - Ceremonieswithjoy

WYLD ORCHIDS

Wedding Floristry/ HOTEL FLORIST
Lee: 0417 885 081
www.wyldorchids.com.au
wyldorchids@hotmail.com
Facebook - Wyld Orchids

KAREN HEDGER

Mobile Hair & Makeup Artist
Karen: 0413 316 376
www.completelook.com.au
karenhedger@completelook.com.au
Facebook - Complete Look

BOUTIQUE BLINKS

Wedding Photography
Alex: 0405 057 500
www.boutiqueblinks.com
boutiqueblinks@gmail.com
Facebook - Boutique Blinks

TB PHOTOGRAPHY & VIDEOGRAPHY

Wedding Photography &
Videography
0401 600 552
www.tbphotography.com.au
information@tbphotography.com.au
Facebook - TBPhotographyAU

JEWEL CHENOWETH PHOTOGRAPHY

Wedding Photography
Jewel: 0499 731 445
www.jewelchenoweth.com
jewel.atw@gmail.com
Instagram -
jewelchenowethphotography

MALACHI EMPIRE

Couture Bridal Gowns
www.malachiempire.com
mail@malachiempire.com
Facebook - Malachi Empire

QUICK CREATIONS

Wedding Stationery
Mel: 0412 875 318
www.quickcreations.com.au
mel@quickcreations.com.au
Facebook - Quick Creations

IN THE BOOTH

Event Photobooth Rentals
Mike & Deb: 0466 525 690
www.inthebooth.com.au
adelaide@inthebooth.com.au
Facebook - In the Booth

SOIE EVENT MANAGEMENT

Event Management
Antoinette: 0421 403 527
www.soie.com.au
antoinette@soie.com.au
Facebook - SOIE Events

VENUE PRODUCTIONS

Lighting & Styling
(08) 8382 4112
www.venueproductions.com.au
info@venueproductions.com.au
Facebook - Venue Productions