

LAKES HOTEL
EST. 1985

THE PERFECT VENUE

LAKESRESORTHOTEL.COM.AU

LAKES HOTEL

EST. 1985

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BOOKING FORMS

Available from your event manager

CONTACT

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OUR FUNCTION ROOMS

LAKESIDE FUNCTION CENTRE

LAKESIDE ROOM & EASTSIDE ROOM

The Lakeside Function Centre is our largest and most impressive private function room. Architecturally designed this room boasts West Lakes most spectacular views complete with 5m high 'ballroom' ceilings, modern décor and three very impressive plasma screens. What's more the Lakeside Function Centre is adjoined to an all weather outdoor terrace - event facilities don't get much better than this.

This room caters for any event from conferences, trade shows, exhibitions, company demonstrations and media launches to corporate dinners, cocktail parties, wedding receptions and gala events. Impressed? We thought so.

LAKEFRONT BANQUET ROOM

SOUTHBANK ROOM, NORTHBANK ROOM & ANNEX

Put simply, the Lakefront Banquet Room is spectacular. This room boasts floor to ceiling windows that not only provide breathtaking views but an abundance of natural light. Complete with modern yet sophisticated décor, this room is guaranteed to impress even the most discerning guest.

Suitable for medium sized events, the Lakefront Banquet Room has been fitted with internal operable walls which create a multifunctional area to accommodate varying capacities and configurations.

CAMERON AND BREBNER ROOM

Our Cameron and Brebner Rooms are located on our first and second levels and are the perfect room for your small meeting or breakout session. They host conference technology and a modern décor throughout. As both rooms are nestled amongst our accommodation suites, guests staying in house can access these rooms via the elevator or exit stairs with comfort and ease.

REFLECTIONS BAR & LOUNGE

Reflections Bar & Lounge is ideal for any event looking for a relaxed and comfortable atmosphere. The functionality of this room allows for events such as meetings, breakout sessions, cocktail parties, birthdays, engagements, afternoon teas and even wedding ceremonies. Complete with comfortable black Italian leather couches and a baby grand piano, this function area is ideal for your next occasion.

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OUR FUNCTION ROOMS

FUNCTION ROOM	ROOM HIRE	AREA	HEIGHT	THEATRE	OPEN OVAL	U SHAPE / BOARD-ROOM	COCKTAIL	BANQUET
Southbank Room	\$350.00	109m2	3m	70 ppl	40 ppl	24 ppl	80 ppl	50 ppl
Northbank Room	\$250.00	97m2	3m	50 ppl	40 ppl	27 ppl	60 ppl	50 ppl
Annex	\$100.00	44m2	3m	To be booked in conjunction with the Southbank or Northbank room				
Southbank Room & Annex	\$450.00	153m2	3m	100 ppl	64 ppl	24 ppl	120 ppl	80 ppl
Northbank Room & Annex	\$350.00	141m2	3m	50 ppl	40 ppl	27 ppl	120 ppl	50 ppl
Lakefront Banquet Room	\$500.00	250m2	3m	130 ppl	88 ppl	-	160 ppl	120 ppl
Eastside Room	\$250.00	80m2	5m	70 ppl	48 ppl	27 ppl	70 ppl	60 ppl
Lakeside Room	\$600.00	460m2	5m	250 ppl	112 ppl	40 ppl	200 ppl	140 ppl
Lakeside Function Centre	\$750.00	540m2	5m	315 ppl	200 ppl	40 ppl	300 ppl	250 ppl
Brebner Room	\$195.00	27m2	3m	30 ppl	-	15 ppl	-	-
Cameron Room	\$195.00	27m2	3m	30 ppl	-	15 ppl	-	-
Reflections Bar & Lounge	\$250.00	-	-	-	-	-	100 ppl	-

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BREAKFAST MENU

EGGS BENEDICT

Two Soft Poached Eggs on Toasted English Muffins with Shaved Gypsy Double Smoked Ham, Sautéed Baby Spinach and House Made Hollandaise Sauce

\$29.90 PER PERSON

THE LAKES SPECIAL

Twice Cooked Eggs: Two Lightly Poached Eggs, Panko Crumbed and Fried served with Oven Roasted Speck, Toasted Ciabatta, Confit Mushrooms and Blistered Cherry Tomatoes

\$34.50 PER PERSON

TOASTED CIABATTA

With Scrambled Eggs, Grilled Hahndorf Chorizo Sausage, Garlic and Thyme Roasted Button Mushrooms and Sautéed Baby Spinach

\$29.90 PER PERSON

THE LAKES BRUSCHETTA

Grilled Ciabatta with Diced Roma Tomatoes, Fresh Basil and Confit Garlic

\$24.90 PER PERSON

- add Goats Curd \$2.00 pp
- add Haloumi \$2.00 pp
- add Rocket Lettuce \$2.00 pp

BELGIAN WAFFLES

Crisp Waffles Lightly Dusted with a Cinnamon Sugar Mix served with Fresh Berries and Chantilly Cream

\$29.90 PER PERSON

ACCOMPANIMENTS INCLUDED WITH EACH BREAKFAST:

Freshly Cut Fruit Platter
Assorted Danish Pastries - Cinnamon Scroll, Chocolate, Mixed Berry, Custard and Apple
Mini Muffins and Croissants
Assorted Jams, Honey and Marmalade

Filtered Coffee, Assorted Temple Teas and a Selection of Fresh Fruit Juices

ALL BREAKFAST OPTIONS MUST BE BOOKED FOR A MINIMUM OF 30 GUESTS.

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HIGH TEA

Plain and Fruit Scones served with Strawberry Conserve, Apricot Conserve and Double Cream (1 of each pp)

Roasted Pumpkin and Feta Cheese Tarts (2 pp)

Homemade Bacon, Cheese and Sun Dried Tomato Quiches (2 pp)

Mushroom, Leek and Asparagus Tarts (2 pp)

Assorted Miniature Cakes: Lemon Meringue Tart, Chocolate Dipped Profiterole and Banana Caramel Pie (1 of each pp)

Selection of Freshly Cut Seasonal Fruits

Finger Sandwiches (all four variations will be served, 1 of each pp):

Lettuce, Egg, Mayonnaise and Cucumber

Turkey, Cranberry, Brie, Cucumber and Lettuce

Salmon, Red Onion, Capers, Lettuce and Dill Aioli

Shaved Leg Ham with Seeded Mustard

INCLUDES THE FOLLOWING:

Temple Teas: English Breakfast, Green Tea and China Jasmine, Peppermint, Earl Grey, Chamomile, Sencha

Freshly Brewed Coffee

Filtered Iced Water

Please select three items from the above selection.

**HIGH TEA'S ARE PRICED AT
\$33.00 PER PERSON
\$4.50 PER ADDITIONAL ITEM**

**HIGH TEA'S MUST BE BOOKED FOR A
MINIMUM OF 15 GUESTS.**

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COFFEE BREAKS

CONFERENCE ARRIVAL & BREAK

COFFEE AND TEA

Freshly Brewed Coffee and a selection of Temple Teas

\$3.00 PER PERSON

CONTINUOUS COFFEE & TEA

COFFEE AND TEA

Freshly Brewed Coffee and a selection of Temple Teas which is constantly refreshed throughout the day

\$12.00 PER PERSON

STANDARD COFFEE BREAK

SWEET SELECTIONS

Assorted Homemade Cookies (2 pp)
Banana Bread (2 pieces pp)
Assorted Mini Muffins (3 pp)
Chocolate Cake (2 pieces pp)
Carrot Cake (2 pieces pp)
Freshly Cut Fruit Platter
Warm Danish Pastries (3 pp)
Cinnamon Donuts (2 pp)
Warm Scones with Jam and Cream (1 pp)
Greek Style Yoghurt with Passionfruit Puree,
Mixed Berries and Toasted Muesli
Petit Éclairs (1 pp)
Strawberry Cream Cheesecake (2 pieces pp)

SAVOURY SELECTIONS

Chef's Assorted Gourmet Dips with Warm Pita
Mini Pies and Pasties with Tomato Sauce (1 of each pp)
Warm Barossa Gypsy Ham and Provolone Cheese
Croissants (1 pp)
Spring Rolls and Samosas with Sweet Chilli
(2 of each pp)
Mini Spinach and Ricotta Pastry Triangles (2 pp)
Australian Cheese Platter with Dried Fruit and Nuts
House made Mini Quiches: Your choice of either
Mushroom and Bacon, Pumpkin and Feta
Sun Dried Tomato, Caramelized Leek or Goats Curd
and Spinach (2 pp)
Assorted Sushi (2 pieces pp)

\$8.00 PER PERSON FOR ONE ITEM

\$11.00 PER PERSON FOR TWO ITEMS

All items are served with Freshly Brewed Coffee and a selection of Temple Teas.

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WORKING LUNCHES

SOUP AND BAGUETTES

Traditional Roast Pumpkin Soup (V)
Fresh Baguettes filled with Assorted Meats and Salads
Assorted Mini Muffins

OPEN SANDWICHES

Open Danish Sandwiches with Sliced Meats and Salads
Potato Wedges with Sour Cream and Sweet Chilli
Cinnamon Donuts

QUICHE LUNCH

Individual Warm Quiche
Greek Salad with Feta, Tomatoes, Cucumber and Olives
Crusty Continental Bread
Warm Danish Pastries

HEALTHY CHOICE

Vegetarian Spinach, Cheese and Tomato Lasagne (V),
Gourmet Salad with Light Dressing
Freshly Cut Fruit Platter

MEXICAN SIESTA

Chilli Con Carne served with Steamed Jasmine Rice
Corn Chips with Salsa and Sour Cream
Gourmet Salad with Light Dressing
Chocolate Cake

IT'S A WRAP

Assorted Sliced Meat and Salad Wraps
Cocktail Pies and Pasties with Tomato Sauce
Assorted Mini Muffins

CURRY LUNCH

Butter Chicken
Steamed Jasmine Rice
Gourmet Salad with Light Dressing
Naan Bread

ASSORTED BAGUETTES

Filled with Sliced Meats and Salads
Australian Cheese Platter with Dried Fruit and Nuts
Freshly Cut Fruit Platter

**WORKING LUNCHES ARE
\$19.00 PER PERSON**

ASIAN INSPIRED LUNCH

(CHOOSE 1 OPTION)

Thai: Pad Thai Noodles tossed with Chicken, Prawns and Squid in Asian Vegetables and House Made Sauce
Spring Rolls, Dim Sims and Samosas with Sweet Chilli and Soy
Freshly Cut Fruit Platter

Chinese: Stir Fried Hokkien Noodles with Chicken, Beef and Asian Vegetables, Thai Lime and Chilli Sauce
Spring Rolls, Dim Sims and Samosas with Sweet Chilli and Soy
Freshly Cut Fruit Platter

**ASIAN INSPIRED LUNCH IS
\$25.00 PER PERSON**

LIGHT BBQ LUNCH

(MINIMUM 10 PEOPLE)

(CHOOSE 3 MEAT OPTIONS)

Lamb Koftas
Pale Ale Sausages
Turkey and Bacon Patties
Sage and Garlic 120g Minute Pork Scotch Fillet Steak
Perri Perri Chicken Thigh Fillet

Tossed Garden Salad
Potato Salad
Crusty Continental Bread

**LIGHT BBQ LUNCH IS
\$28.00 PER PERSON**

All working lunches are served with Freshly Brewed Coffee and a selection of Temple Teas.

Soft Drink and Orange Juice is served on consumption in one litre carafes at \$12.00 per litre for Soft Drink and \$13.00 per litre for Orange Juice.

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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 the following:

Honey Buttered Scones
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

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)

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

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

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 Balsamic Vinaigrette (GF, LF)

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)

ENTRÉE SERVED WITH A WARM BREAD ROLL.

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LUNCH AND DINNER MENUS

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)

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

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

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)

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

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)

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

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)

MAIN COURSE SERVED WITH A FRESH MIXED SALAD TOPPED WITH PARMESAN CHEESE, ROASTED BABY POTATOES AND A WARM BREAD ROLL.

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

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

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

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

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

Vanilla Bean Yoghurt Pannacotta with Raspberry and Rhubarb Puree

Individually Plated Cheese Platter with Three Cheeses Dried Fruit and Water Crackers

DESSERT SERVED WITH COFFEE, TEA AND CHOCOLATES

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LUNCH & DINNER PRICING STRUCTURE

SET MENUS	MENU PRICE	SOUP	ENTRÉE	MAIN COURSE	DESSERT
Set Menu Option 1	\$47.50 per person	1		2	
Set Menu Option 2	\$52.50 per person		1	2	
Set Menu Option 3	\$54.50 per person		2	2	
Set Menu Option 4	\$59.50 per person	1		2	1
Set Menu Option 5	\$64.50 per person		1	2	1
Set Menu Option 6	\$66.50 per person		2	2	1

DINNER REQUIREMENTS

Function room hire will also apply (private functions rooms are available for lunch/dinner functions with a minimum of 20 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 \$5.00 per person, garnished with raspberry coulis and cream, \$3.00 per person on side plates (no garnish), 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, dance floor, 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 and floral centrepieces can also be arranged at a cost (please refer to our Booking Form for further information and pricing).

ENTERTAINMENT

Most function areas have the facilities to accommodate a laptop computer, iPod, and DJ (excluding Reflections Bar & Lounge). 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 must be collected before 9am the following day). Bands are strictly prohibited in any function room at the Lakes Hotel.

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BUFFETS

LAKES BUFFET

CONTINENTAL COLD MEAT PLATTER

(PLEASE SELECT FOUR):

Peppered Sirloin of Beef with Tomato Confit
Smoked Chicken Breast
Hungarian Black Pepper Salami
Fresh Shaved Prosciutto
Triple Smoked Gypsy Ham
Smoked Turkey Breast
Thinly Shaved Pancetta

ACCOMPANIMENTS

Assorted Condiments, Six Seasonal Salads
Bread Rolls and Fresh Continental Bread

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 or Lamb Korma
Chicken, Button Mushroom and Pancetta Casserole
Beef and Black Bean Stir Fry
Stir Fried Chicken with Rice Noodles and Asian
Vegetables

DESSERTS

A Lavish Display of Assorted Desserts
Australian Cheese and Crackers with Dried Fruit and Nuts
Freshly Cut Fruit Platter
Coffee, Tea and Chocolates

**LAKES BUFFET IS
\$51.50 PER PERSON**

LAKEFRONT CARVERY

SOUP

(CHOOSE 1 OPTION):

Roasted Parmesan, Cauliflower and Truffle Soup
Traditional Minestrone Soup
Cream of Potato and Leek Soup
Traditional Roasted Pumpkin Soup

HOT FORK DISHES

(CHOOSE 2 OPTIONS):

Tortellini A la Panna
Red Wine, Beef and Bacon Casserole
Spinach and Ricotta Ravioli
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

(CHOOSE 2 OPTIONS):

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 Continental Bread
Steamed Vegetables, Roast Potatoes and Steamed Rice
Six Seasonal Salads

DESSERT

A Lavish Display of Assorted Desserts
Freshly Cut Fruit Platter
Australian Cheese and Crackers with Dried Fruit and Nuts
Coffee, Tea and Chocolates

**LAKEFRONT CARVERY IS
\$61.50 PER PERSON**

BUFFET OPTIONS MUST BE BOOKED FOR A
MINIMUM OF 40 GUESTS.

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CHEF'S PLATTERS

WEDGES WITH SWEET CHILLI SAUCE AND SOUR CREAM

\$40.00 per platter (serves approximately 20 people)

FISH GOUJONS WITH HOMEMADE TARTARE SAUCE

\$55.00 per platter (50 pieces per platter)

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)

MINI PIES, PASTIES AND SAUSAGE ROLLS WITH TOMATO SAUCE

\$65.00 per platter (48 pieces per platter)

ASSORTED MINI QUICHES

\$65.00 per platter (50 pieces per platter)

GOURMET MINI PIZZAS

\$65.00 per platter (30 pieces per platter)

GARLIC AND SOY MARINATED CHICKEN TENDERLOINS WITH PANKO CRUMBS

\$90.00 per platter (60 pieces per platter)

CRUMBED PRAWNS WITH A CHILLI AIOLI

\$100.00 per platter (40 pieces per platter)

SALT AND PEPPER SQUID WITH A LEMON AND HONEY DIP

\$100.00 per platter (80 pieces per platter)

CHEF'S ASSORTED GOURMET DIPS WITH WARM PITA

\$100.00 per platter (serves approximately 40 people)

HONEY AND SOY CHICKEN SKEWERS

\$100.00 per platter (50 pieces per platter)

ARANCINI BALLS

(PICK ONE OPTION):

ROASTED PUMPKIN AND DOUBLE SMOKED HAM, PORCINI MUSHROOM AND TRUFFLE OR

BOLOGNAISE AND MOZZARELLA

\$100.00 per platter (40 pieces per platter)

MOROCCAN SPICED LAMB MEATBALLS WITH TZATZIKI DIPPING SAUCE

\$100.00 per platter (60 pieces per platter)

LEMON AND HERB CRUSTED BARRAMUNDI WITH A CITRUS AIOLI

\$100.00 per platter (40 pieces per platter)

LAMB KOFTAS WITH A SPICED TOMATO CHUTNEY

\$100.00 per platter (50 pieces per platter)

TROPICAL FRUIT AND AUSTRALIAN CHEESE PLATTER WITH DRIED FRUIT AND NUTS

\$145.00 per platter (serves approximately 30 people)

AUSTRALIAN CHEESE PLATTER WITH DRIED FRUIT AND NUTS

\$165.00 per platter (serves approximately 30 people)

PLEASE SPEAK TO YOUR EVENT MANAGER REGARDING THE
MINIMUM SPEND REQUIRED.

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COCKTAIL MENU SELECTIONS

WARM AND COLD CANAPÉS:

Mini Vegetarian Spring Rolls with Soy Sauce (3pp)
Mini Dim Sims with Hoisin Sauce (3 pp)
Arancini Balls (2 pp)
(Please pick one option)
Roasted Pumpkin and Double Smoked Ham
Porcini Mushroom and Truffle or
Bolognese Mozzarella
S&P Calamari Rings with a Lemon/Honey Dip (2 pp)
Smoked Salmon, Cream Cheese and Chives en Croute (2 pp)
Moroccan Spiced Lamb Meatballs (3 pp)
Smoked Chicken, Fresh Avocado en Croute (2 pp)
Chilli and Soy Marinated Chicken Tenderloins
with Panko Crumbs (2 pp)
Mini Bruschettas (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)

**WARM AND COLD CANAPÉS ARE
\$4.50 EACH PER PERSON**

GOURMET CANAPÉS:

Natural Oysters with Lemon and Black Pepper (2 pp)
Prawn, Dill and Confit Garlic Arancini Balls (2 pp)
Grain Fed Beef Fillet with a Tomato Jam en Croute (2 pp)
Lemon and Herb Crusted Barramundi (2 pp)
Chicken or Prawn Gyoza with Thai Green Curry Sauce (2 pp)
Crumbed Prawns with a Chilli Aioli (2 pp)
Goats Cheese and Leek Tarts with Rocket Pesto (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)

**GOURMET SELECTIONS ARE
\$6.95 EACH PER PERSON**

MINI BURGER SLIDERS:

Beef Burger with Pickle, Provolone, Mustard
and Tomato Sauce (1 pp)
Pulled Pork with Celeriac Slaw and BBQ Sauce (1 pp)
Spicy, Crispy Chicken Burger with Rocket
and Chipotle Mayonnaise (1 pp)
Lamb Burger with Gruyere Cheese, Rocket and Lime
Mayonnaise (1 pp)
Caramelized Leek, Pancetta and Spinach Omelette with
Greens and Hollandaise (1 pp)

**MINI BURGER SLIDERS ARE
\$5.50 EACH PER PERSON**

Ask your Event Manager about our Dessert Canapés.

COCKTAIL PARTIES MUST SELECT A MINIMUM
OF SIX ASSORTED ITEMS.

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BEVERAGE PACKAGES

SILVER

BOTTLED WINE:

Le Bosquet
Rothbury Estate Sauvignon Blanc
Rothbury Estate Chardonnay
Rothbury Estate Shiraz Cabernet

TAP BEER / CIDER

(PLEASE SELECT THREE):

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

NON-ALCOHOLIC:

Post Mix Soft Drink, Orange Juice and Filtered Water

3 HOURS \$39.00 PER PERSON

4 HOURS \$44.00 PER PERSON

5 HOURS \$49.00 PER PERSON

GOLD

BOTTLED WINE:

Bird In Hand Sparkling Pinot Noir Chardonnay
Jacobs Creek Sparkling Moscato
Brown Brothers Moscato
Vasse Felix 'Filius' Chardonnay
Jim Barry Watervale Rielsing & Coverdrive Cabernet
Giesen Sauvignon Blanc
Bird In Hand Rose
Langmeil 'Long Mile' Shiraz
Riposte 'The Dagger' Pinot Noir

TAP BEER / CIDER

(PLEASE SELECT THREE):

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

NON-ALCOHOLIC:

Post Mix Soft Drink, Orange Juice and Filtered Water

3 HOURS \$48.00 PER PERSON

4 HOURS \$53.00 PER PERSON

5 HOURS \$58.00 PER PERSON

REFLECTIONS BAR & LOUNGE - T&C'S APPLY.
PLEASE SPEAK TO YOUR EVENTS MANAGER TO
CONFIRM WHAT IS AVAILABLE.

SELECTIONS AND VINTAGES SUBJECT TO
CHANGE WITHOUT NOTICE.

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BEVERAGE PACKAGES

DIAMOND

BOTTLED WINE:

Jansz Premium Cuvee Brut
Alpha Box & Dice Prosecco
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' 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:

Mismatch Lager
Pirate Life Pale Ale
Stone and Wood Pacific Ale
Boags Premium
Heineken
Hills Cider

NON ALCOHOLIC:

Post Mix Soft Drink, Orange Juice and Filtered Water

3 HOURS \$79.00 PER PERSON
4 HOURS \$84.00 PER PERSON
5 HOURS \$89.00 PER PERSON

SELECTIONS AND VINTAGES SUBJECT TO
CHANGE WITHOUT NOTICE.

LAKES HOTEL

EST. 1985

EVENT DIRECTORY

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

ENTERTAINMENT ADELAIDE

Music & Entertainment
Daniel: 0448 400 900
info@entertainmentadelaide.com.au
www.entertainmentadelaide.com.au

DJ MOBILE MIKE

Music & Entertainment
Mike: 0402 839 378
contact@djmobilemike.com.au
www.djmobilemike.com.au

PLATINUM DJS (THOMAS MCNALLY)

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

VENUE PRODUCTIONS

Lighting & Styling
Julie: 08 8382 4112
info@venueproductions.com.au
www.venueproductions.com.au

SOIE EVENTS

Event Hire
Antoinette: 0421 403 527
antoinette@soie.com.au
www.soie.com.au

IN THE BOOTH

Photobooths
Michael: 0466 525 690
adelaide@inthebooth.com.au
www.inthebooth.com.au

SWEETLY SLICED

Celebration Cakes
Rochelle
sweetlysliced@outlook.com
www.sweetlysliced.net

QUICK CREATIONS

Event Stationery
Mel: 0412 875 318
mel@quickcreations.com.au
www.quickcreations.com.au

LILY WEST

Floristry
Tricia: 0409 676 983 | 08 8355 2928
info@lilywest.com.au
www.lilywest.com.au

BALLOON JOY

Party Decorations
Lynsey: 0413 344 958
lynsey@balloonjoy.com.au
www.balloonjoy.com.au

BOUTIQUE BLINKS

Event Photography
Alex: 0405 054 500
boutiqueblinks@gmail.com
www.boutiqueblinks.com.au