

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.

BREBNER ROOM

Our Brebner Room is located on the second level of the hotel and nestled amongst our accommodation suites, guests staying in house can access the room via the elevator or exit stairs with comfort and ease.

The space hosts conference technology and modern décor throughout. Perfect for those intimate boardroom workshops and intensive managers meetings.

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.

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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ROOM CAPACITIES

FUNCTION ROOM	ROOM HIRE	MIN SPENDS*	AREA	HEIGHT	THEATRE	U SHAPE / COCKTAIL* BOARD-ROOM	BANQUET
Southbank Room	\$350	\$1500	104m2	3m	70 ppl	24 ppl	80 ppl 50 ppl
Northbank Room	\$250	-	96m2	3m	50 ppl	27 ppl	60 ppl 50 ppl
Annex	-	-	44m2	3m	Only booked in conjunction with the Southbank or Northbank room		
Eastside Room	\$250	-	220m2	5m	70 ppl	27 ppl	70 ppl 60 ppl
Lakeside Room	\$600	\$2000	315m2	5m	250 ppl	40 ppl	200 ppl 140 ppl
Brebner Room	\$195	-	27m2	3m	30 ppl	15 ppl	- -
Reflections Bar & Lounge	\$250	\$3000	-	-	-	-	100 ppl -

FUNCTION ROOM COMBINATIONS	ROOM HIRE	MIN SPENDS*	AREA	HEIGHT	THEATRE	U SHAPE / COCKTAIL* BOARD-ROOM	BANQUET
Southbank Room & Annex	\$450.00	\$1500	148m2	3m	100 ppl	24 ppl	120 ppl 80 ppl
Northbank Room & Annex	\$350.00	-	140m2	3m	50 ppl	27 ppl	120 ppl 50 ppl
Lakefront Banquet Room	\$500.00	\$2000	244m2	3m	100 ppl	-	160 ppl 100 ppl
Lakeside Function Centre	\$750.00	\$2000	535m2	5m	300 ppl	40 ppl	300 ppl 250 ppl

Capacities subject to change without notice due to Covid-19 Restrictions.

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BREAKFAST

MINIMUM 30 PEOPLE

CONTINENTAL

Sliced Seasonal Fruit
Croissants
Warm Danish Pastry
Assorted Mini Muffins
Fruit Yoghurt

\$20.00 PER PERSON

Includes Filtered Coffee, Assorted Teas and a Selection of Juices

COOKED PLATE

Scrambled Eggs
Grilled Tomato
Crispy Bacon
Hashbrown
Sautéed Spinach
Toasted Ciabatta

\$24.00 PER PERSON

Includes Filtered Coffee, Assorted Teas and a Selection of Juices

BIG BREAKY

Scrambled Eggs
Grilled Tomato
Crispy Bacon
Hashbrown
Sautéed Spinach
Toasted Ciabatta

SERVED TO THE TABLE:

Sliced Seasonal Fruit
Assorted Mini Muffins

\$30.00 PER PERSON

Includes Filtered Coffee, Assorted Teas and a Selection of Juices

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HIGH TEA

MINIMUM 20 PEOPLE

YOUR CHOICE OF 3;

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 (1 of each pp):

Lemon Meringue Tart

Chocolate Dipped Profiterole

Banana Caramel Pie

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

\$33.00 PER PERSON

Includes Filtered Coffee and a selection of Teas

ADD ON'S

Mimosas \$7.00 per person

Additional selections \$4.50 per person / per selection

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COFFEE BREAKS

ON ARRIVAL

COFFEE AND TEA

Filtered Coffee and a selection of Teas served at a dedicated time only.

\$3.00 PER PERSON

CONTINUOUS COFFEE AND TEA

Filtered Coffee and a selection of Teas which is constantly refreshed and available throughout the day.

\$12.00 PER PERSON

MORNING/AFTERNOON TEA BREAKS

SWEET

Assorted Homemade Cookies (2 pp)
Banana Bread (2 pieces pp)
Assorted Mini Muffins (2 pp)
Chocolate Cake (2 pieces pp)
Carrot Cake (2 pieces pp)
Freshly Cut Fruit Platter
Warm Danish Pastries (2 pp)
Cinnamon Donuts (1 pp)
Warm Scones with Jam and Cream (1 pp)

SAVOURY

Chef's Assorted Gourmet Dips with Warm Pita
Mini Pies and Pasties with Tomato Sauce (1 of each pp)
Warm Ham and Cheese Croissants (1 pp)
Australian Cheese Platter with Dried Fruit and Nuts
Assorted Mini Quiches (2 pp)
Cheesymite Scrolls (1 pp)

1 ITEM | \$8.00 PER PERSON

2 ITEMS | \$11.00 PER PERSON

Includes Filtered Coffee and a selection of Teas

Additional selections \$3.00 per person / per selection

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WORKING LUNCHES

SOUP & BAGUETTES

Traditional Roast Pumpkin Soup v
Fresh Baguettes with Assorted Meats and Salads
Assorted Mini Muffins

QUICHE LUNCH

Individual Warm Quiche v avail
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

IT'S A WRAP

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

CURRY LUNCH

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

ASSORTED BAGUETTES

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

\$19.00 PER PERSON

Includes Filtered Coffee and a selection of Teas

CHINESE INSPIRED LUNCH

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

\$25.00 PER PERSON

Includes Filtered Coffee and a selection of Teas

ADD BEVERAGES

Soft Drinks priced at \$12.00 per litre carafe
Juices priced at \$13.00 per litre carafe

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SET MENUS

MINIMUM 20 PEOPLE

SOUP

Minestrone

Cream of Potato and Leek GF

Roasted Pumpkin with Honey Buttered Scones GFA

Moroccan Spiced Lamb and Lentil GF | LF

SERVED WITH A WARM BREAD ROLL

ENTRÉE

Char Grilled Lamb Salad with Oven Roasted Capsicum, Danish Feta, Mixed Greens,
Crispy Spek, drizzled Olive Oil and a Balsamic Reduction GFA

Salt and Pepper Prawn or Squid Salad with a Blistered Cherry Tomato, Spanish Onion and
Mixed Leaves Salad with House Made Dill and Lime Aioli LF | GFA

Karaage Chicken Salad with Black Sesame, Carrot, Radish and Snow Pea Tendrils LF | GFA

Garlic Mushroom Duxelle, Brie and Roasted Bacon in a Crisp Tart with Truffle Oil and Petite Salad

Duck Croquettes with Cherry Radish and Petite Leaves

Quinoa Salad with Dried Cranberry, Sage and Confit Garlic Roasted Pumpkin, Mixed Greens and Pepitas CN | GF

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

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

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

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

SERVED WITH A WARM BREAD ROLL

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SET MENUS

MINIMUM 20 PEOPLE

MAIN COURSE

Oven Roasted Chicken Breast stuffed with Semi-Dried Tomatoes, Mozzarella and Fresh Basil
with Creamy Mushroom Ragout and Broccolini GF

Northern Territory Barramundi Roasted, Pan Seared and served on Lyonnaise Potatoes
with Broccolini and Citrus Hollandaise Sauce GF

Fillet of Atlantic Salmon served on Sweet Potato Mash, Broccolini and Fresh Tomato Salsa GF | LFA

Grain Fed Fillet of Beef served with Mashed Potato, Onion Rings,
Blistered Cherry Tomatoes and Red Wine Jus GF | LFA

Slow Cooked Beef Cheeks served on Saffron Rissoni, Eggplant Hummus and Shiraz Beef Jus

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

Roasted Pork Belly served with a Wild Mushroom Ragout, Asparagus Spears and Apple Cider Jus GF | LFA

Braised Shank of Lamb served with Creamy Mashed Potato, Broccolini and a Garlic and Rosemary Jus LFA

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 GF | LF | VE

**SERVED WITH SHARED FRESH MIXED SALAD &
ROASTED BABY POTATOES TO THE TABLE**

DESSERT

Warm Chocolate Brownie with Chocolate Ganache and Blood Orange Sorbet CN

Sticky Date Pudding with Butterscotch Sauce and Cream

Fig and Pistachio Frangipane Tart with Calvdos Cream CN

Lemon Curd Tart with White Chocolate Soil and Vanilla Ice-Cream

Individual Cheese Plates with Three Cheeses Dried Fruit, Lavosh and Quince Paste

Vanilla Bean Yoghurt Pannacotta with Raspberry and Rhubarb Puree GF

Lavander Pannacotta with Compressed Strawberry and Floss GF

Lemon Pannacotta with Meringue and Blueberries GF

SERVED WITH FILTERED COFFEE, TEA AND CHOCOLATES

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SET MENU PRICING

SET MENU	ALTERNATE DROP	GUEST CHOICE	SOUP	ENTRÉE	MAIN COURSE	DESSERT
Option 1	\$42.50 pp	\$47.50 pp	1		2	
Option 2	\$47.50 pp	\$52.50 pp		1	2	
Option 3	\$49.50 pp	\$54.50 pp		2	2	
Option 4	\$54.50 pp	\$59.50 pp	1		2	1
Option 5	\$59.50 pp	\$64.50 pp		1	2	1
Option 6	\$61.50 pp	\$66.50 pp		2	2	1

KIDS MENUS 4 - 12YO	MENU PRICE	ENTRÉE	MAIN COURSE	DESSERT
Option 1	\$20.00 pp	2	3	
Option 2	\$22.00 pp		3	1
Option 3	\$25.00 pp	2	3	1

MENU INFORMATION/EXTRAS

DINNER REQUIREMENTS

Function room hire will also apply.

DIETARY REQUIREMENTS

Must be confirmed 7 days prior to the event.

LFA - Lactose Free Available

LF - Lactose Free

GFA - Gluten Free Available*

GF - Gluten-Free*

V - Vegetarian

VE - Vegan

CN - Contains Nuts

*Our GF dishes are made using gluten free ingredients however, some items are cooked in the deep fryer and may contain traces of gluten.

ADD ON'S

Additional Entree, Main Course, Dessert | \$5 pp / per course

Additional Warm Bread Roll | \$2 pp

CELEBRATION CAKES

Cut & served on platters \$2.00 pp

Cut & served individually no garnish \$3.00 pp

Cut & served individually with garnish \$5.00 pp

PACKAGE INCLUSIONS

Private events will be offered white linen table cloths and white linen napkins, dance floor, cake table and gift table, cake knife and personalised menus free of charge.

Additional items such as chair covers with a coloured sash and table runners can also be arranged at a cost (refer to Booking Forms for further information and pricing).

ANTIPASTO

Served to each table \$175 per table

Served individually \$15.00 per person

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SHARE PLATES

MINIMUM 30 PEOPLE

SELECTIONS

Low and Slow Sticky BBQ Beef Ribs GF | LF
Garlic Butter Roasted Tuscan Chicken GF
Five Spiced Roasted Pork Belly and Orange Chutney
Ginger and Green Onion Roasted Barossa Chicken Balantine GF | LF
Roasted Salmon Fillet Gauc Salsa GF | LF
Orange and Cinnamon Duck Leg Confit GF | LF

SIDES

Greek Salad
Pasta Salad
Rocket, Pear and Parmesan Salad
Cous Cous Pearls, Cranberry, Raisin Herb and Roasted Almond
Tumeric Spiced Chickpea, Sun Dried Tomatoes and Potato
Quinoa, Roasted Pumpkin and Pepitas
Vietnamese Slaw
Potato Salad

INCLUDES 1 WARM BREAD ROLL PER PERSON

OPTION 1 | \$45 PER PERSON

Two Selections & Two Sides

OPTION 2 | \$52 PER PERSON

Three Selections & Two Sides

OPTION 3 | \$59 PER PERSON

Four Selections & Two Sides

Additional selections \$5 per person / per selection

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CARVERY BUFFET

MINIMUM 40 PEOPLE

ROAST MEATS

Your choice of 2;

Beef

Pork

Lamb

Chicken Roll

VEGETABLES

Steamed Broccoli and Cauliflower

Roasted Pumpkin and Carrots

Roasted Potatoes

ACCOMPANIMENTS

Bread Rolls and Sliced Bread

4 Seasonal Salads

Sauces, Mustards and Accompaniments

Traditional Gravy

\$45.00 PER PERSON

ADD ON'S

Add Soup | \$5 per person

Add Dessert | \$10 per person

Hot Fork Dish | \$10.00 per person/ per dish

Tortellini Alla Panna

Butter Chicken & Steamed Rice

Beef Casserole

Chicken Chasseur

Spinach and Ricotta Ravioli

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CHEF'S PLATTERS

MINIMUM SPENDS APPLY

WEDGES WITH SWEET CHILLI SAUCE & 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 WITH SLICED MEATS AND SALADS

\$55.00 per platter (20 pieces per platter)

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)

GOURMET MINI PIZZAS

\$65.00 per platter (30 pieces per platter)

GOURMET MINI PIES, PASTIES AND SAUSAGE ROLLS WITH TOMATO SAUCE

\$75.00 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)

ROASTED PUMPKIN AND DOUBLE SMOKED HAM ARANCINI BALLS

\$100.00 per platter (40 pieces per platter)

PORCINI MUSHROOM AND TRUFFLE ARANCINI BALLS

\$100.00 per platter (40 pieces per platter)

BOLOGNAISE AND MOZZARELLA ARANCINI BALLS

\$100.00 per platter (40 pieces per platter)

MOROCCAN SPICED LAMB MEATBALLS WITH TZATZIKI

\$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)

SEASONAL FRUIT PLATTER

\$80.00 per platter (serves approximately 30 people)

AUSTRALIAN CHEESE PLATTER WITH DRIED FRUIT AND NUTS

\$165.00 per platter (serves approximately 30 people)

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CANAPES

Honey and Soy Chicken Skewers (2pp) LFA
Crumbed Prawns and Chilli Aioli (2pp)
Steamed Prawn or Vegetable Gyozas (2pp) v
Roasted Pumpkin and Double Smoked Ham Arancini Balls (2pp)
Duck Croquettes with Cherry Chutney (1pp)
Roasted Pumpkin and Feta Tart (2pp)
Salt and Pepper Squid (2pp) GFA
Chickpea, Spinach and Caramelised Onion Roll (2pp) VE
Moroccan Spiced Lamb Meatballs (2pp) GFA
Karaage Chicken Bites (2pp) LFA
Chorizo Sausage Roll (2pp)
Smoked Salmon and Cream Cheese en Croute (2pp)
Natural Oysters with Lemon and Black Pepper (1pp) GFA | LFA
Porcini Mushroom and Truffle Arancini Balls (2pp) v
Bolognese and Mozzarella Arancini Balls (2pp)
Smoked Chicken and Avocado en Croute (2pp)
Cheese Burger Spring Roll (1pp)
Vegetable Samosas (2pp) v
Antipasto Skewer (2pp) GFA | VE | VGA

CHOOSE 5 | \$25 PER PERSON

CHOOSE 6 | \$30 PER PERSON

CHOOSE 7 | \$35 PER PERSON

CHOOSE 8 | \$40 PER PERSON

Additional selections \$5 per person / per selection

SLIDERS

(1 per person)

Your choice of;

Crispy, Spicy Chicken with Rocket and Chpotle Mayonnaise
Beef with Pickle, Provolone, Mustard and Tomato Sauce
Portobello Mushroom and Provolone Cheese v
Pulled Pork with Slaw and BBQ Bao Bun

\$5.50 EACH

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BEVERAGE PACKAGES

SILVER

BOTTLED WINE:

Le Bosquet
Banrock Station Moscato
Rothbury Estate Sauvignon Blanc
Rothbury Estate Chardonnay
Rothbury Estate Shiraz Cabernet

TAP BEER / CIDER

(CHOOSE 3)

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

NON-ALCOHOLIC:

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

TAP BEER / CIDER

(CHOOSE 3)

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

NON-ALCOHOLIC:

Soft Drink, 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&CS APPLY.

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

TAP BEER / CIDER (CHOOSE 3)

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
Adelaide Hills Cider

NON ALCOHOLIC:

Soft Drink, Juice and Filtered Water

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

BAR TAB

Prefer to run a bar tab for beverages?

Select what you would like available to your guests or
run an open bar.

Minimum spends may apply. Price list available upon
request.

CASH BAR

Guests pay for their own beverages as they go.

Minimum spends apply.

REFLECTIONS BAR & LOUNGE - T&CS APPLY.

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EVENT DIRECTORY

For your convenience we have compiled a list of suppliers we highly recommend

ENTERTAINMENT ADELAIDE

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

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

HASHTAG INSTAPRINTS

Photoboosts
Sandra: 0434 447 112
hello@hastaginstaprints.com.au
www.hastaginstaprints.com.au

QUICK CREATIONS

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

LILY WEST

Floristry
Tricia: 08 8355 2928
info@lilywest.com.au
www.lilywest.com.au

BALLOON JOY

Party Decorations
08 8266 5049
enquiries@balloonsandmore.com.au
www.balloonsandmore.com.au

BALLOONS AND MORE

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

LUXE EVENT HIRE

Event/Prop Hire
luxeeventsadelaide@gmail.com
Instagram - luxeeventhreadelaide

LYONS DEN CAKES

Celebration Cakes
Terresia: 0402 492 249
admin@lyonsdencakes.com.au
www.lyonsdencakes.com