

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

CORRINA OR KELLIE

events@lakesresorthotel.com.au
08 8356 4444

LAKES HOTEL

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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 & BREBNER ROOM

Our Cameron & Brebner Room are located on the first and second level of the hotel.

Both 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.

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 / BOARD-ROOM	COCKTAIL	BANQUET
Southbank Room	\$450	\$2000	104m2	3m	70 ppl	24 ppl	80 ppl	50 ppl
Northbank Room	\$300	-	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	\$300	-	220m2	5m	70 ppl	27 ppl	70 ppl	60 ppl
Lakeside Room	\$700	\$2500	315m2	5m	250 ppl	40 ppl	200 ppl	140 ppl
Brebner Room	\$200	-	27m2	3m	30 ppl	15 ppl	-	-
Cameron Room	\$200	-	27m2	3m	30 ppl	15 ppl	-	-
Reflections Bar & Lounge	\$350	\$3000	160m2	-	-	-	100 ppl	-

FUNCTION ROOM COMBINATIONS	ROOM HIRE	MIN SPENDS	AREA	HEIGHT	THEATRE	U SHAPE / BOARD-ROOM	COCKTAIL	BANQUET
Southbank Room & Annex	\$500	\$2000	148m2	3m	100 ppl	24 ppl	120 ppl	80 ppl
Northbank Room & Annex	\$350	-	140m2	3m	50 ppl	27 ppl	120 ppl	50 ppl
Lakefront Banquet Room	\$750	\$2500	244m2	3m	100 ppl	-	160 ppl	100 ppl
Lakeside Function Centre	\$1000	\$3000	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 Pastries
Assorted Mini Muffins
Assorted Yoghurt Cups with Toppings

\$25.00 PER PERSON (SHARED)

Includes Filtered Coffee, Assorted Teas and a Selection of Juices

EGGS YOUR WAY

Poached or Scrambled Eggs
Toasted Sourdough
Bacon
Housemade Tomato Relish

\$30.00 PER PERSON (INDIVIDUAL)

Includes Filtered Coffee, Assorted Teas and a Selection of Juices

ADD ON'S

Barossa Chorizo
Grilled Tomato
Hashbrown
Sautéed Spinach
Sliced Fruit for the Table

\$2.00 PER PERSON/ PER SELECTION

Applies to the whole group (not individual guests)

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HIGH TEA

MINIMUM 20 PEOPLE

FOR THE TABLE

Warm Scones with Jam and Cream

SWEET

French Strawberry Tartlet | V
Dark Chocolate Brownie with Hazelnut Ganache & Praline | V, CN, GFA
Pistachio & White Chocolate Cannoli | V, CN
Assorted Macarons | V, CN, GF

SAVOURY

Croque Monsieur; Toasted Brioche with Ham & Cheese
Arancini with Maple & Truffle Aioli | V
Soft Shell Crab Bao with Sambal Mayo

ASSORTED SANDWICHES

Smoked Tasmanian Salmon with Whipped Cream Cheese & Sweet Gherkin Jam
Roast Beef with Horseradish & Housemade Tomato Relish
Marinated Chicken with Basil Pesto & Triple Cream Brie | CN
Baby Cos, Cucumber, Avocado & Ranch | V

\$55.00 PER PERSON

(One Stand between 3 people)

Served with Filtered Coffee and a Selection of Teas

ADD ON

Mimosas \$7.00 per person

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COFFEE BREAKS

ON ARRIVAL

COFFEE AND TEA

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

\$4.00 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 Cookies
Sliced Banana Bread
Assorted Mini Muffins
Chocolate Cake
Carrot Cake
Freshly Cut Fruit Platter
Warm Danish Pastries

SAVOURY

Chef's Assorted Gourmet Dips with Warm Pita
Mini Pies and Pasties with Tomato Sauce
Assorted Mini Quiches
Warm Ham and Cheese Croissants
Australian Cheese Platter with Dried Fruit and Nuts

1 ITEM | \$8.00 PER PERSON

2 ITEMS | \$15.00 PER PERSON

3 ITEMS | \$20.00 PER PERSON

Includes Filtered Coffee and a selection of Teas

Additional selections \$5.00 per person / per selection

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WORKING LUNCHES

MINIMUM 20 PEOPLE

Knots Kitchen booking for groups less than 20 people.
Menu available upon request.

HEALTHY CHOICE

Assorted Gourmet Meat & Salad Wraps
Choice of *Two* Salads
Freshly Cut Fruit Platter

\$24.00 PER PERSON

Includes Filtered Coffee and a selection of Teas

BAKERY LUNCH

Warm Cocktail Pies, Sausage Rolls & Quiches
Assorted Gourmet Baguettes
Choice of *Two* Salads

\$28.00 PER PERSON

Includes Filtered Coffee and a selection of Teas

WOK LUNCH

Stir Fried Hokkien Noodles with Chicken, Beef and Asian Vegetables, Thai Lime and Chilli Sauce
Spring Rolls & Dim Sims with Sweet Chilli
Asian Cucumber Salad with Sesame, Black Vinegar & Soy

\$30.00 PER PERSON

Includes Filtered Coffee and a selection of Teas

SALAD OPTIONS

Mixed Leaf
Greek
Pasta
Caesar
Potato
Tabbouleh
Roast Vegetable

EXTRAS

Salads \$5 per person/ per selection
Fruit Platter \$8 per person
Australian Cheese Platter \$8 per person
Sweets (refer to Coffee Break Menu)

BEVERAGES

Soft Drinks \$12 per carafe
Assorted Juices \$13 per carafe

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SET MENUS

MINIMUM 20 PEOPLE

ANTIPASTO

Served to the table

A selection of Cured Meats, Cheeses, Marinated Vegetables & Breads | VA, GFA

ENTRÉES

Served with Warm Bread Rolls and Whipped Butter

Ricotta and Egg Yolk Raviolo with Wilted Spinach, Brown Butter & Toasted Pinenuts | V, CN

South Australian Hiramasa Kingfish Cevice with
Pickled Shallots, Passionfruit Jalapeno Dressing & Nori Crisp | GF, LF

Moroccan Style Braised Lamb & Chickpeas with Spiced Pearl Couscous, Parsley & Pomegranate | GFA, LFA

Roast Pumpkin & Goats Cheese Tart with Sundried Tomato Pesto, Rocket & Radicchio Salad | V, CN

MAIN COURSE

*Served with shared sides of Roasted Baby Potatoes &
Mixed Garden Salad with White Balsamic & Citrus Dressing*

180g Chargrilled Angus Eye Fillet with Truffle Mash & Mushroom Jus | GF, LFA

Salmon En Papillote with Citrus and Pearl Barley Salad, Danish Feta & Pomegranate | GF, LFA

Crispy Skin Pork Belly with Fennel Cream, Sweet Potato Mash & Apple Jus | GFA, LFA

Grilled Chicken Breast with Chestnut Bisque, Braised Witlof & Wild Mushrooms | GF, CN, LFA

DESSERTS

Served with Filtered Coffee, Tea and Chocolates

Vanilla Bean Panna Cotta with Cointreau Syrup & Fresh Fruit | V, GF

Salted Caramel Tart with Dark Chocolate Ganache & Vanilla Double Crème | V

Mixed Berry Cheesecake with Strawberry Gel & Meringue | V

Fig & Honey Semi Freddo with Raspberry Compote & Pistachio Tuile | V, CN, GFA

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SET MENU PRICING

SET MENU	ALTERNATE DROP	SHARED ANTIPASTO	ENTRÉE	MAIN COURSE	DESSERT
Option 1	\$49 pp	1		2	
Option 2	\$52 pp		1	2	
Option 3	\$55 pp			2	1
Option 4	\$57 pp		2	2	
Option 5	\$60 pp	1		2	1
Option 6	\$66 pp		1	2	1
Option 7	\$70 pp		2	2	1

MENU INFORMATION/EXTRAS

DINNER REQUIREMENTS

Function room hire will also apply.

DIETARY REQUIREMENTS

Must be confirmed 7 days prior to the event.

ADD ON'S

Additional Warm Bread Roll \$2 pp

ANTIPASTO

Shared to the table \$15 pp

CHILDREN'S MENU

Main Course & Ice-Cream \$9.90 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).

DIETARY GUIDE

LFA - Lactose Free Available

LF - Lactose Free

GFA - Gluten Free Available*

GF - Gluten-Free*

CN - Contains Nuts

V - Vegetarian

VA - Vegetarian Available

VE - Vegan

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

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SHARE MENU

MINIMUM 30 PEOPLE

SELECTIONS

(Choice of Three)

Blue Swimmer Crab Fusilli with Confit Tomatoes & Natives | VA

Burrata with Mixed Heirloom Tomatoes, Prosciutto, Basil & Blood Orange Vinaigrette | GF, VA

South Australian Hiramasa Kingfish Tataki with Chilli Ponzu Dressing, Rice Crackers & Wasabi Tobiko | GF, LF

Traditional Lamb Koftas with Tabbouleh & Pomegranate Salad, Garlic Yoghurt & Warm Pita Bread | LFA

Slow Braised Lamb Shoulder with Shallots, Chimichurri & Lentil Cassoulet | GF, LFA

Adelaide Hills Porchetta with Bacon Jam, Braised Savoy & Cider Reduction | GF, LFA

Roasted Salmon with Honey and Ginger Glaze, Pickled Fennel & Beetroot Salad | GF, LF

Portuguese Grilled Chicken with Charred Sweet Corn Salsa, Fragrant Rice & Harissa | GF, LFA

Oven Roasted New York Strip with Baby Carrots, Yorkshire Pudding & Mushroom Jus | GFA, LFA

SIDES

(Choice of Two)

Crispy Baby Potatoes with Porcini Salt & Aioli | GF, LF, V

Pear & Rocket Salad with Walnut Dressing & Grana Padano | GF, LFA, V, CN

Mediterranean Style Roasted Seasonal Vegetables | GF, V

Baked Cauliflower with Housemade Dukkah, Pomegranate & Tahini Yoghurt Dressing | GF, LFA, V, CN

\$65.00 PER PERSON

Served with Warm Bread Rolls with Whipped Butter

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CARVERY BUFFET

MINIMUM 40 PEOPLE

*Served with Chefs Choice of Soup,
Warm Bread Rolls & Whipped Butter*

ROAST MEATS

(Choice of Two)

Beef
Pork
Lamb
Chicken

VEGETABLES

Steamed Broccoli & Cauliflower
Roasted Pumpkin & Carrots
Roasted Potatoes
Yorkshire Pudding

ACCOMPANIMENTS

Coleslaw
Mixed Garden Salad
Baked Mac & Cheese
Sauces, Mustards & Traditional Gravy

\$55.00 PER PERSON

ADD ON'S

Hot Dishes | \$10 per person/ per dish
Butter Chicken & Basmati Rice
Stir-fried Hokkien Noodles (Chicken or Beef)
Handmade Gnocchi with Roasted Pumpkin, Spinach & Ricotta Cream Sauce

Cold Dishes
Charcuterie Platter - \$15 per person
Prawns with Cocktail Sauce & Fresh Lemon - \$10 per person
Mediterranean Style Cous Cous Salad - \$5 per person

Dessert | \$15 per person
Assorted Cakes & Pastries

Ice-Cream Cart | \$10 per person
Assorted Gelatis & Sorbets

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GRAZING PLATTERS

MINIMUM SPENDS APPLY
ALL PLATTERS SERVE 20 PEOPLE

Fries with Aioli & Tomato Sauce | LF, V, VEA
\$55.00 PER PLATTER

Wedges with Sweet Chilli Sauce & Sour Cream | V, VEA
\$60.00 PER PLATTER

Vegetarian Spring Rolls & Beef Dim Sims with Sweet Chilli Sauce
\$70.00 PER PLATTER

Assorted Finger Sandwiches with Sliced Meats & Salads | VA, VEA
\$60.00 PER PLATTER

Vegetarian Arancini with Aioli | V
\$80.00 PER PLATTER

Gourmet Mini Pizzas | VA
\$80.00 PER PLATTER

Cocktail Pies & Sausage Rolls
\$80.00 PER PLATTER

Lamb Koftas with Tzatziki | LFA
\$80.00 PER PLATTER

Salt & Pepper Squid with Lime Aioli | LF, GF
\$100.00 PER PLATTER

Fish Goujons with Tartare Sauce | LF
\$60.00 PER PLATTER

Honey Soy Chicken Yakitori | LF, GFA
\$100.00 PER PLATTER

Seasonal Fruit Platter | LF, GF, VE
\$80.00 PER PLATTER

Australian Cheese Platter with Dried Fruit & Nuts | V, CN, GFA
\$165.00 PER PLATTER

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CANAPÉS

MINIMUM 30 PEOPLE

VEGETARIAN

Bruschetta; Charred Corn Salsa, Crostini & Grated Pecorino | V, VEA, LFA

Crumbed Haloumi Chips with Chipotle Aioli | V

Grilled Polenta with Black Truffle Mushroom Ragout, Chives & Parmesan | V, GF

Vegetarian Arancini with Napolitano Sauce & Basil | V

Caprese Skewers; Bocconcini, Heirloom Tomatoes & Basil Pesto | V, GF, CN

Vegetable Gyoza with Black Vinegar & Fried Shallots | V

GOURMET

Fresh Oysters with Mignonette Dressing | GF, LF

Kilpatrick Oysters with Crispy Bacon & Worcestershire Sauce | GF, LF

Fish Goujons with Tartare Sauce | LF

Moroccan Spiced Backstrap En Croute with Labneh & Dukkah | CN, LFA

Smoked Salmon Blini with Cream Cheese & Salmon Roe

Chicken Yakitori with Honey Soy & Sesame | GF, LF

Confit Duck Tartlet, Caramelised Onion & Beetroot Gel | LF

Lamb Vol au Vent, Pumpkin Butter & Crispy Sage

Grilled Chicken with Herbed Potato Rosti & Sweet Chilli Mayo | GF

Braised Beef Tart with Truffle Mayo & Onion Bhaji | LF

SUBSTANTIAL

Salt & Pepper Squid with Lime Aioli | GF, LF

Fish & Chip Cones with Tartare Sauce | LF

Tofu Bao with Asian Pickles, Korean Chilli Mayo & Thai Basil | V

Roast Beef Yorkshire with Chilli Jam & Horseradish Cream | LFA

Noodle Box; Wok Fried Beef with Hokkien Noodles & Asian Greens | LF

Buttermilk Chicken Slider with Tomato, Lettuce & Ranch

Crispy Prawn Bao with Asian Pickles, Korean Chilli Mayo & Dill

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CANAPÉS CONT.

MINIMUM 30 PEOPLE

SWEET

Chocolate Mint Tart | V

Coffee Éclair | V

Hazelnut Cannoli with Honeycomb | V, CN

Pavlova with Double Cream & Strawberry | V, GFA

Fruit & Crème Patissiere Tart | V

Churros with Cinnamon Sugar & Ganache | V

Lemon Curd Tart | V

Assorted French Macarons | V, CN, GF

Chocolate Caramel Tart | V

CHOOSE 5 | \$40 PER PERSON

CHOOSE 6 | \$45 PER PERSON

CHOOSE 7 | \$50 PER PERSON

CHOOSE 8 | \$55 PER PERSON

Includes Free flowing service for 2 hours

Time extensions: \$10 per person/ per hour

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BEVERAGE PACKAGES

SILVER

BOTTLED WINE:

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

TAP BEER / CIDER

(Choose Three)

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

NON-ALCOHOLIC:

Post Mix Soft Drink
Orange Juice
Filtered Water

3 HRS | \$39 PER PERSON
4 HRS | \$44 PER PERSON
5 HRS | \$49 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
Jim Barry Coverdrive Cabernet
Giesen Sauvignon Blanc
Bird in Hand Rose
Holm Oak 'Protege' Pinot Noir
Langmeil 'Long Mile' Shiraz

TAP BEER / CIDER:

(Choose Three)

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

NON-ALCOHOLIC:

Post Mix Soft Drink
Orange Juice
Filtered Water

3 HRS | \$48 PER PERSON
4 HRS | \$53 PER PERSON
5 HRS | \$58 PER PERSON

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 Three)

XXXX Gold
Heineken
West End Draught
Coopers Pale Ale
Hahn Super Dry
Hahn Premium Light
Stone & Wood Pacific Ale
Mismatch Pale Ale
Adelaide Hills Cider

PACKAGED BEER / CIDER:

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

NON ALCOHOLIC:

Post Mix Soft Drink
Orange Juice
Filtered Water

3 HRS | \$79 PER PERSON
4 HRS | \$84 PER PERSON
5 HRS | \$89 PER PERSON

BAR TAB

Prefer to run a bar tab for beverages?

Bar tabs are available instead of a beverage package and you can pre-select what beverages you want available to your guests. Ask your Events Manager for our Consumption Price List. Minimum spends apply.

CASH BAR

Guests pay for their own beverages as they go.

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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

LYONS DEN CAKES

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

QUICK CREATIONS

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

ALYSSIUMS ON PIRIE

Floristry
Breanne: 08 8223 4033
sales@alysiums.com
www.alysiums.com

FRESH STEMS at TONY & MARKS

Wedding & Event Florist
Stephanie: 0410 511 442
www.tonyandmarks.com.au
freshstems@tonyandmarks.com.au
Facebook - Tony and Marks
Instagram - tonyandmarks

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 - luxeeventhireadelaide