



SPRINGLAKE HOTEL

Graduation Package





Congratulations you're Graduating

THE SPRINGLAKE HOTEL CATERS FOR DINNER, DANCES, SEMI-FORMALS, FORMALS AND GRADUATIONS OF ALL SIZES.

From smaller classes, to a lavish sit down dinner for up to two hundred and thirty people, our sophisticated and stylish venue has beautiful rooms for the event of your dreams!

The Grand Pavilion is uniquely dividable with a sound proof wall to allow for us to cater for smaller groups.

Our team has extensive knowledge in the functions and events industry and all strive to make sure that you experience here at the Springlake hotel is a memorable event.

Our unique packages are highly flexible and can be catered towards all styles and budgets. We are also able to cater to any special dietary requirements. Over the following pages, you will view an exclusive package that will be sure to suit your individual requirements.

Our Rooms

THE SPRINGLAKE HOTEL BOASTS FIVE FUNCTION SPACES AND THE UNIQUE AVAILABILITY TO BE ABLE TO CATER TO YOUR EVERY NEED. PLEASE SEE BELOW FOR ROOM NAMES AND DESCRIPTIONS:

Boulevard

With a floating ceiling, 3 beautiful chandeliers and open floor space, this 12 x 15 metre room has a beautiful 5 panel window with red drapes and a unique portable marble bench top bar. This room has a great view which overlooks a bushland background.

Avenue

With a floating ceiling, 3 beautiful chandeliers and open floor space, this 12 x 15 metre room features a rustic dark wood timber panelled built in bar. This room is perfect for any special event with a warm earthy feel.

Grand Pavilion

With a floating ceiling, 6 beautiful chandeliers and open floor plan this room is created by combining the Boulevard and Avenue rooms to a 24 x 15 metre space. This room incorporates the best of both areas, giving you the added advantage of the beautiful 5 panel window and the rustic dark wood timber panelled bar.

The Balcony

Overlooking the scenic Spring Lake, The Balcony measures 11.5 x 5 metres and is attached to the restaurant and lounge area. With festoon lighting and a gorgeous outdoor styling, this area gives you that perfect cocktail party feel.

Grand Foyer

With 7 metre ceilings and Art Deco lighting, this 24 x 6 metre space is great for pre-dinner drinks. You can mix and mingle with your guests as this space has its own bar which is located at the front of the foyer.

Room Capacity Chart

ROOM NAME	SQ. M	COCKTAIL	BUFFET (10PPL PER TABLE)	PLATED (10PPL PER TABLE)
Boulevard	180	120	60*	70*
Avenue	180	120	60*	70*
Grand Pavilion	360	600	230*	230*
The Balcony	57.5	60	50*	50*
Grand Foyer	144	250	50*	50*

**Numbers may vary according to room requirements*



Special Extras

Sometimes you just need that little bit extra to make your event perfect. We would be happy to help with your entire event needs from DJ's to decorations. Please ask our dedicated events team to help you create a night to remember.

ROOM INCLUSIONS

- Room hire for 5hrs, 12am latest finish (excluding our Balcony and Marquee 10.30pm finish)
- Welcome sign upon entrance of foyer
- Foyer bar open for pre-dinner drinks
- Parquetry dance floor
- Lectern
- Wireless microphone
- Full table settings according to menu selection
- Raised stage for speeches and awards
- Table numbers
- Table linen in black, white or ivory
- Data projector & screen
- Night life music
- Room setup & pack down
- All staffing required for the event

Plated Menu

Minimum of 30 Guests

Create your own set menu – select two from each course for alternate drop

TWO COURSES - \$65^{PP}
THREE COURSES - \$75^{PP}

INCLUSIONS

- Personalised menus
- Napkins of your choice in colour
- Covered chairs and sashes in your choice of colours and styles
 - Centerpiece per table
 - Red carpet for arrival of guests
- Non-alcoholic beverage package included - soft drink and juice



MENU

Assorted bread rolls with butter included in all selections

ENTRÉE

Salt and bush pepper squid with french fries, cumin aioli and lemon (GF)

Roast beef on Yorkshire pudding with béarnaise sauce

Yakitori chicken skewers with fragrant salad and burnt lime kewpie mayo (GF)

VEGETARIAN OPTION

Roasted pumpkin tart with labnah and caramelised onions

Bocconcini and tomato Arancini with crushed peas and aioli

MAINS

Beef fillet with Colcannon mash potato, grilled tomato, thyme and mushroom gravy

BBQ grilled chicken breast with sautéed potato, sugar loaf, tomato and bacon duxelle and chicken demi glace

Atlantic salmon with potato lotus, butter poached asparagus with citrus and dill crème fraiche (GF)

VEGETARIAN OPTION

Truffled wild mushroom risotto, shaved Grana Padano, tarragon oil (GF)

Fried polenta, whipped blue cheese, truffled pecorino, pea shoot and basil (GF)

DESSERTS

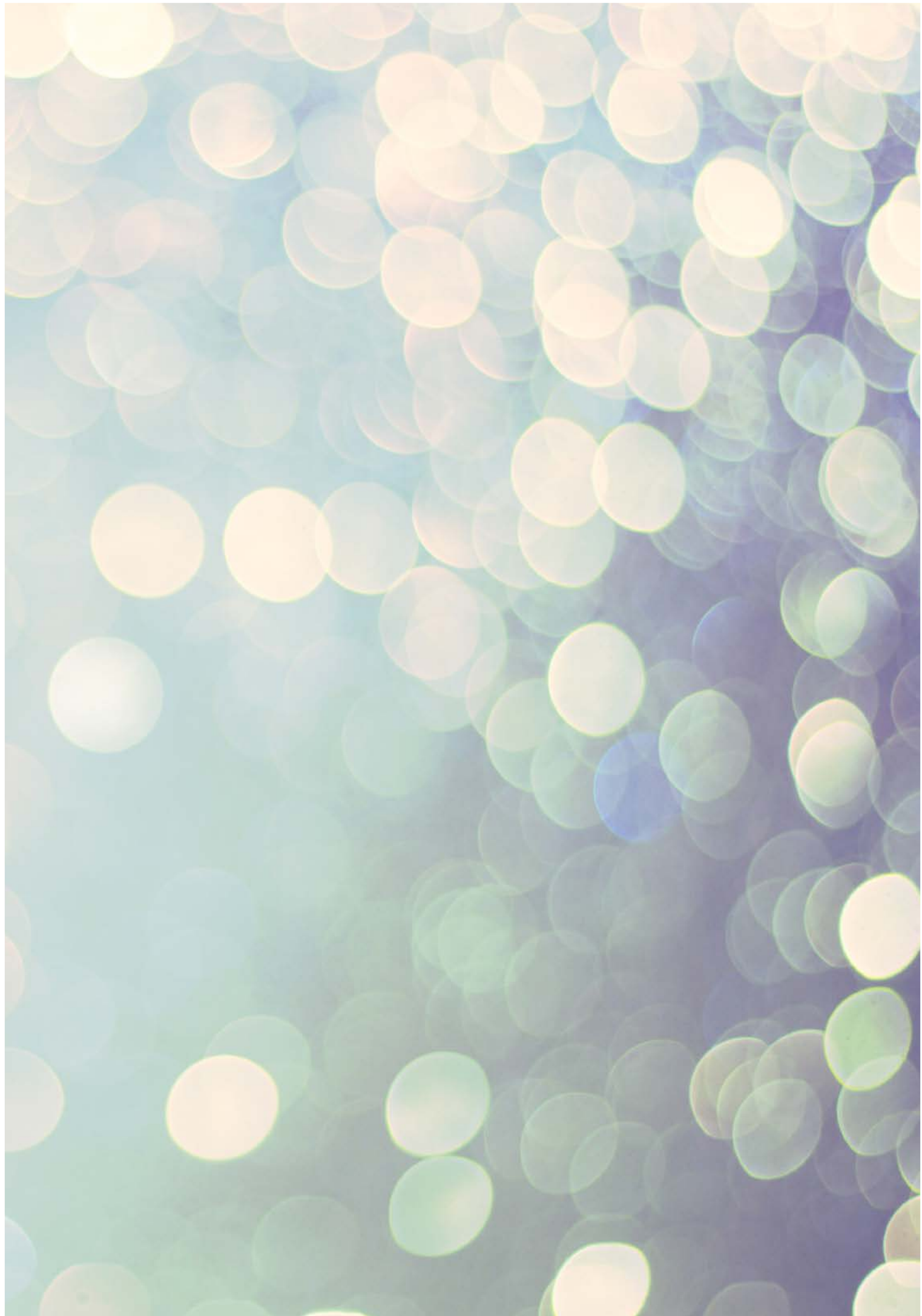
Chocolate fudge cake, double cream and raspberry coulis

White chocolate and salted pretzel cheesecake with strawberry coulis

Macadamia and caramel tart, salted caramel and vanilla ice cream

Pavlova with Chantilly cream, seasonal fruit and a passionfruit glaze (GF, V)

Please advise of any dietary requirements with final numbers so that the chef can tailor a menu to suit your needs.





SPRINGLAKE HOTEL

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