



SPRINGLAKE HOTEL

Wedding Packages



Congratulations

Firstly, on behalf of all our staff we would like to congratulate you both on your recent engagement, and thank you for taking the time to consider Springlake Hotel for your wedding day.

Our venue is conveniently located near churches, local parks, golf clubs and of course The Spring Lake which is the perfect backdrop for any beautiful outdoor wedding ceremony.

The hotel backs onto a traditional Australian bush outlook and we were the first hotel to open in the Springfield Lakes area. We have been open since 2007.

Our events team has extensive experience in the wedding industry and will strive to make sure that your day is as perfect as you imagined. Our team can assist you in arranging both the ceremony and reception of your dreams and is on hand to answer any questions that you may have.



Spring Lake Lakeside Ceremony

With two beautiful locations by the lake, you will find the perfect setting for your ceremony. *The Boardwalk* has a charming wooden deck on the lake with a beautiful garden backdrop, or choose the *Spring Lake Lawn* which has an amazing full lake view with a wooden bridge where you can capture the perfect wedding photo.

If you feel like the outdoors just isn't your style, we also cater for indoor weddings in the *Grand Foyer*.

CEREMONY INCLUSIONS **\$550.00**

- 20 White Americana chairs or Tiffany chairs
- Registry table with 2 white Americana chairs or Tiffany chairs
- Your choice of red, white, black or burlap carpet
- A beautiful flower arch way
- Set up 1 hour prior to ceremony start
- Grand Foyer reserved for wet weather
- The Grand Foyer is also available for wedding ceremonies

Special Extras

Sometimes you just need that little bit extra to make your day something to remember. We would be happy to help with all of your decorating needs. Please ask our dedicated events team to help you create your perfect wedding day to remember.



Reception

RECEPTION PACKAGE INCLUSIONS

- One hour in Grand Foyer for pre-dinner drinks
- Room hire for five hours of reception
- Welcome sign upon entrance of reception
- Parquetry dance floor
- Lectern
- Wireless microphone
- Wi-Fi
- Full table settings according to menu selection
- Table linen in black, white or ivory
- Napkins in your choice of colour
- Data projector and screen
- Nightlife music or surround sound for iPod
- Guidance with all wedding planning needs
- Room setup and pack down
- All Staffing required for the event
- Photo Booth available at an additional cost

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*



Sit Down Reception

Minimum 30 guests

TWO COURSES \$85.00^{PP}

- Your selection of 4 canapés for pre dinner drinks in the foyer
- Your selection of one Entrée dish
- Your selection of two Main dishes to be served alternatively
- Your wedding cake cut up and served with raspberry coulis
- Freshly brewed tea and coffee

THREE COURSES \$95.00^{PP}

- Your selection of 4 canapés for pre dinner drinks in the foyer
- Create your own set menu – select two from each course for alternate drop
- Your Wedding cake cut up and served on a platter
- Freshly brewed tea and coffee

THEMING INCLUSIONS

- Your choice of chair cover and sash, white Tiffany or Americana chair
- Table skirting for bridal and gift table
- Vases for bridal table
- Tea light candles for bridal table and cake table
- Personalised menus
- Your choice out of four styles of charger plates

Sit Down Reception

MENU

(All sit down menus start with fresh baked assorted bread rolls and butter)

ENTRÉES

Sous vide chicken roulade with brie cheese, orecchiette, and semi-dried tomato pesto

Beef tataki served with vinegar rice, pickled carrot and teriyaki glaze

Salt and bush pepper squid with citrus salad and yuzu mayo

Twice cooked pork belly with vanilla and cauliflower cream, petite salad and apple cider jus

50° confit salmon with avocado mousse, orange segment, pickled radish, compressed lemon and evoo (GF)

Charred lamb cutlets with tabouleh, pita crisp, mint yoghurt and jus gras

Choice of soup:

- Cream of wild mushroom and truffle infused evoo
- Roasted sweet potato and pumpkin with sour cream and chives
- Tomato and basil
- Creamy seafood chowder

MAINS

BEEF

Grain fed eye fillet with potato mash, wild mushroom fricassee and prosciutto crisp (GF)

Grain fed rump with potato gratin, spring peas, rosemary stewed tomato and red wine jus (GF)

CHICKEN

Chicken and avocado cordon bleu with scalloped potato and a garlic and white wine cream sauce

Tamarind chicken with pickled eggplant, tomato and cardamom sauce and spiced yoghurt (GF)

FISH

Market Fish with sweet potato mash, asparagus, and hollandaise sauce (GF)

Chermoula spiced Barramundi with charred eggplant, tomato relish, citrus yoghurt, and spiced couscous

DESSERTS

Chocolate fondant served with double cream and raspberry compote

Salty caramel mousse with saffron-laced apple and hazelnut sable bar

Lemon curd meringue tart served with mixed berry compote and a touch of mint

Fruit salad: seasonal fruit with passionfruit marshmallows (GF, V)



THEMING INCLUSIONS

- Your choice of chair cover and sash, white Tiffany or Americana chair
- Table skirting for bridal and gift table
- Vases for bridal table
- Tea light candles for bridal table and cake table
- Personalised menus
- White bird wishing well

Buffet Reception

SAPPHIRE \$49^{PP}

*Minimum 10 Guests
(Not all-you-can-eat)*

Select 2 main dishes and
2 salads from our classic
range adjacent

RUBY \$59^{PP}

*Minimum 10 Guests
(Not all-you-can-eat)*

Select 3 main dishes and
3 salads from our classic
range adjacent

EMERALD \$69^{PP}

*Minimum 10 Guests
(Not all-you-can-eat)*

Select 4 main dishes and
4 salads from our classic
range adjacent

DIAMOND \$79^{PP}

*Minimum 10 Guests
(Not all-you-can-eat)*

Select 5 main dishes and
4 salads from our classic
range adjacent

Buffet Reception

M E N U

All Buffet reception packages include assorted bread rolls with butter and Chef's selection of petite fours

CLASSIC SALADS

Greek salad with cucumber, kalamata olives, marinated feta, cherry tomatoes, fresh parsley and a balsamic dressing (GF, V)

Herb roasted seasonal vegetables with baby leaf spinach, soy roasted pumpkin seeds and lemon soy dressing (GF, V)

Bocconcini, baby tomatoes, fresh basil, toasted pine nuts, baby mixed leaves, balsamic dressing (GF, V)

Potato salad with cauliflower, heirloom radish, sour cream, dill and chives (V)

Baby mozzarella, thyme roasted chickpeas and carrot, sun-dried tomatoes, olive tapenade, baby spinach and sesame seeds (GF, V)

MAINS DISH SELECTIONS (HOT)

MEAT

Lamb meatballs with spiced chickpea and sour cherry tomato curry and cauliflower rice (GF)

Tamarind chicken, tomato and cardamom sauce, with spiced yoghurt (GF)

Crispy pork belly with chilli, pineapple and lemongrass caramel (GF, DF)

Peppered beef, mustard and cracked pepper gravy

FISH AND SEAFOOD

Roasted Atlantic salmon, served with brown rice tabbouleh, hommos, soy sauce eggs (GF)

Whole baked Market fresh fish with court bouillon, parsley and lemon (Chef will advise) (GF)

Salt and bush pepper squid, roast cumin aioli and lemon

VEGAN

Japchae: Shitake mushroom and glass noodle stir fry, with water cabbage and wild rice (GF, V, VEGAN)

Quinoa brown rice and vegetables (V, VEGAN, GMO FREE)

VEGETARIAN

Frittata with Moroccan pumpkin, chickpeas and feta (GF, V)

Roasted pumpkin tart, caramelised onion and labnah (V)

Steamed seasonal vegetables with herb and garlic butter (V)

Arancini with shitake mushrooms and mozzarella (V)

Herb roasted baby chat potatoes and parmesan cheese (V)

SWEET OBSESSION (DESSERT) – ADDITIONAL \$5^{PP}, PER ITEM

Select from the range below. All desserts are accompanied with custard, coulis, compote

Chocolate dianne - layers of chocolate sponge, filled with dark and white chocolate mousse

Chocolate fudge and caramel brownie (GF)

Assorted boutique tarts: choc cherry, passionfruit curd, salty caramel, pineapple coconut, chocolate and raspberry

Salty caramel with saffron laced apple bar

Pavlova with strawberry, kiwi, passionfruit pulp (GF, V)

Seasonal fruit, fresh cut

Canapés

CANAPÉ OPTIONS

These platters cater to approximately 10-15 guests per platter

4 CANAPÉS	\$18 ^{PP}
6 CANAPÉS	\$28 ^{PP}
8 CANAPÉS	\$34 ^{PP}
12 CANAPÉS	\$42 ^{PP}

THEMING INCLUSIONS

- Your choice of chair cover and sash, white Tiffany chair or Americana chair for 30 seats
- Table skirting for bridal and gift table
- Vases for bridal table
- Tea light candles for bridal and cake table

Canapé Reception MENU

COLD CANAPÉ SELECTION

Smoked salmon, dill crème fraiche, cucumber and salmon pearls (GF)

Caprese, salami and basil pesto bites (GF)

Prawn and spiced avocado mousse on potato crisp (GF)

Seared beef tataki with teriyaki rice and sesame wafer

Peking duck pancakes with cucumber and hoi sin sauce

Roasted pumpkin and caramelised onion tartlet with labnah (V)

Deville eggs with smokey paprika and kewpie mayo (V,GF)

Melon wrapped in prosciutto with chicken fat dressing and dukkha (GF)

HOT CANAPÉ SELECTION

Arancini with semi-dried tomato and bocconcini, and garlic aioli (V)

Tandoori chicken ball with pappadum and raita

Crispy pork belly, chilli, pineapple and lemongrass caramel (GF)

Salt and bush pepper squid, roast cumin aioli and lemon

Citrus cured salmon, dill cucumber, smoked crème fraiche, blini

Harissa spiced lamb skewer with burnt lemon

Peppered beef mignon and Dieman's sauce

Fried polenta chip with truffled pecorino and basil (V)

CANAPÉ DESSERT SELECTION

Coffee and caramel mousse with caramel popcorn

Exotic pineapple, banana and passionfruit bowl

Chocolate dipped vanilla cream puff



Children's Menu

\$9.95 PER CHILD

12 years and under only. Please select one of the following dish per course. Lunch or Dinner

Mains

Mini pizza with ham, pineapple, sugo, mozzarella topping served with chips and tomato sauce

Chicken nuggets tempura served with chips and tomato sauce

Battered fish with chips and tomato sauce

Mini beef burger with lettuce, tomato and cheese on a toasted brioche bun served with chips and tomato sauce

Kids salad, shaved leg ham, salad greens, tomato, cucumber, shredded cheese and mayonnaise

Dessert

Frog in the pond

Chocolate brownie with whipped cream

Mini pavlova, whipped cream and seasonal fruit

Beverage Packages

Add on a beverage package to any reception menu

\$32^{PP} - THREE HOURS

\$42^{PP} - FOUR HOURS

\$52^{PP} - FIVE HOURS

WINES

A selection of house wines

TAP BEER

A selection of Local tap beers

NON-ALCOHOLIC

A selection of soft drink and juice

Dietary Requirements - Menu selections can be modified to cater for any dietary requirements including Gluten free, Dairy Free and Allergies.



SPRINGLAKE HOTEL

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