

springlake
hotel

Events Packages
2021

Our Rooms

The Springlake Hotel boasts four 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 an open floor space, this 12 x 15 metre room has large 5 panel window that over looks bushland.

AVENUE

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

GRAND PAVILION

With a floating ceiling and 6 beautiful chandeliers and open floor plan this room is created by combing the Boulevard and Avenue rooms to a 24 x 15 metre space, that 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

Over looks the scenic Spring Lake this 11.5 x 5 metre area is attached to the restaurant and lounge area. With festoon lighting and gorgeous outdoor style setup gives you that perfect cocktail party feel.

GRAND FOYER

With 7 metre high ceiling and art deco lighting, this 24 x 6 metre space is great for Wedding Ceremonies, pre dinner drinks or mingling with your guests.

Boulevard Room

ROOM NAME	SQ.M	COCKTAIL	BUFFET	PLATED
BOULEVARD	180	120	*60	*60
AVENUE	180	120	*60	*60
GRAND PAVILION	360	600	*220	*220
BALCONY	57.5	60	N/A	N/A

**Numbers may vary according to room requirements*

AVENUE, BOULEVARD & GRAND PAVILION

- Room hire for 5 hours
- Parquetry dance floor
- WI-FI
- Table linen in black or white
- Room setup and pack down
- Welcome sign on entrance in Foyer
- Wireless microphone
- Full table setting according to menu selection
- Night life music or use of our AV system
- All staffing required for the event

BALCONY

Room hire for 5 hours 10.30pm latest finish
Linen for gift, cake and food tables

SPECIAL EXTRAS

- Sometimes we just need that little bit extra to make your event perfect.
- We would be happy to help you with all your party needs. Please ask our dedicated event team to help you create a night to remember

THE BALCONY

- With Lake views the Balcony is great for less formal events
- The Balcony can cater to 60 guests comfortably
- With bar facilities just inside, the Balcony has it all
- Perfect for cocktail style events
- Birthday's, Engagement Party's, Baby showers to name a few

Springlake Cocktail Platters

Exclusive to Functions | Light finger food.

These platters cater to approximately 10 guests per platter.

Menu

SMALL FRUIT PLATTER \$65 *designed for 5 guests*

LARGE FRUIT PLATTER \$85 *designed for 10 - 15 guests*

Selection of seasonal fresh Fruit

HOT COCKTAIL \$95

Arancini, tomato & bocconcini, vegetable spring rolls, party pies & sausage rolls & panko crumbed prawns. Served with sweet chilli & tomato sauce

YUM CHA \$115

Coconut crumbed prawns, scallop & prawn siu mai, vegetable bun, prawn cones, peking duck spring roll, salt & pepper squid. Served with nam jim dipping sauce & sweet chilli sauce

HOUSE PLATTER \$95

Smoked Tasmanian Salmon, rare roasted beef, prosciutto, salami, marinated vegetables, olives & feta. Served with toasted turkish bread, rosemary & sea salt grissini & hummus

TRIO OF DIPS \$60

Dips: Baba ganoush with mint, hummus with sumac & roasted beetroot, with crumbled feta.

Toasted turkish bread, corn chips & rice crackers.

TRIO OF CHIPS \$55

Sweet potato fries, rustic potato chips, spiced potato wedges.
Served with trio of dipping sauces: aioli, tomato ketchup, sour cream and Chives.

BBQ SKEWER'S PLATTER \$70 *18 per platter*

BBQ Beef, Chicken Tandoori, and Honey soy.

PIZZA PLATTER \$85 *GF option \$5 extra per platter*

Assorted home style pizza including vegetarian option

JUNIOR PLATTER \$65

Hawaiian pizza, chicken nuggets, crispy fish pieces & seasoned chips.
Served with tomato & BBQ sauce.

BAKED GOODS \$70

Assortment of danishes, mini muffin, mini croissants, scones with whipped cream & raspberry jam.

Sandwich Platter \$80 (not available for evening functions)

Springlakes assorted finger sandwiches with seasonal gourmet fillings.

VEGETARIAN OASIS \$80

Vegetable tikka pie, olives, shitake mushroom & mozzarella arancini, vegetable spring rolls, marinated grilled vegetables and falafel. Served with yoghurt dip, tomato relish & tahini.

BRIOCHE MINI SLIDERS \$95 *Offering of 2 sliders*

Meat option:

Mexican chicken, with guacamole, tomato, coriander & jalapenos.

Beef pattie with pickled Q's, slaw & chipotle mayo

Vegetarian options

Herb roasted mushroom with gourmet tomato & pesto.

Grilled haloumi with sumac, roasted capsicum, coriander & chipotle mayo

CHEESE PLATTER \$95

Accompanied with lavished peppered fig paste, assorted fresh & dried fruits.
Australian brie, camembert & cheddar Cheese.

The Springlake Plated Menu

*Two or Three Course sit down menu options
minimum 30 guests*

TWO COURSE \$95 per person

Freshly baked bread roll & butter
Set Entree
Alternate drop main
Your celebratory cake as dessert,
served on a platter at tea/coffee station
Freshly brewed tea and coffee

THREE COURSE \$105 per person

Freshly baked bread roll and butter
Set entree
Alternate drop main
Alternate drop dessert
Your celebratory cake cut & served
on a platter at the tea/coffee station
Freshly brewed tea and coffee

Mains

BEEF (GF)

Grain fed eye fillet with potato mash, wild mushroom fricassee & prosciutto crisp

Grain fed rump with potato gratin, spring peas, rosemary stewed tomato & red wine jus.

CHICKEN

Chicken & avocado filo with broccolini, potato & a garlic and white wine cream sauce.

The Springlake Plated Menu

ENTREE'S

Sous vide chicken roulade with brie cheese orechiette & semi dried tomatoes.

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

Salt & bush pepper squid with citrus salad and yuzu mayo.

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

Salmon with avocado mousse, orange segment, pickled raddish, compressed lemon and evoo (GF)

SOUP SELECTIONS

Cream of wild mushroom & truffle infused evoo.

Roasted sweet potato and pumpkin, with sour cream & chives.

FISH

Market fish with potato mash, broccolini & macadamia sauce.

Linguine De Mare Seafood (Vegan option available)

DESSERT

Chocolate fudge cake served with double cream & raspberry compote.

Vanilla bean panna cotta, apple & salted caramel praline.

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

Fruit salad. Seasonal fruit with passionfruit, marshmallows. (GF V)

The Springlake Buffet Menu

Minimum 30 Guests | Not all you can eat.

SAPPHIRE \$59 per person

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

RUBY \$69 per person

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

EMERALD \$79 per person

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

DIAMOND \$89 per person

Select 5 main dishes and 5 salads from our classic range.

CLASSIC SALADS

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

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

Classic Caesar with grilled chicken, cos lettuce, bacon, egg, parmesan, croutons, anchovies & a caesar dressing

Potato salad with cauliflower, heirloom radish, sour cream, dill & chives (V)
Ancient grain salad with quinoa, brown rice, orzo pasta, wild rice, onion, red capsicum, cherry tomato, pepitas, baby leaf lettuce, herb vinaigrette.

MEAT

Lamb meatballs with spiced chickpea & sour cherry tomato curry & cauliflower

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

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

Peppered beef, mustard & cracked pepper gravy

VEGETARIAN

Frittata with moroccan pumpkin, chickpeas & feta
Roasted pumpkin, caramelised onion & labnah (V)

Steamed seasonal vegetables with herb & garlic butter (V)

Arancini with shitake mushrooms & mozzarella (V)

Herb roasted baby chat potatoes & parmasan cheese (V)

VEGAN

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

Quinoa brown rice and vegetables (V, Vegan,)

FISH & SEAFOOD

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

Whole baked market fresh fish with court bouillon, parsley & lemon (GF)

Salt & pepper bush squid, roast cumin, aioli & lemon

SWEET OBSESSION DESSERT ADDITIONAL \$6.50pp

Chocolate fudge cake served with double cream & raspberry compote.

Vanilla bean panna cotta, apple & salted caramel praline.

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

Fruit salad. Seasonal fruit with passionfruit, marshmallows. (GF V)

CHILDREN'S MENU

\$13.95 per child | 12 years & under.

Please select one of the following dish per course. Lunch or Dinner

MAINS

mini pizza with ham, pineapple, mozzarella topping served with chips & tomato sauce

Chicken nuggets served with chips & tomato sauce

Battered fish served with chips & tomato sauce

Mini beef burger, with lettuce tomato & cheese, served with chips & tomato sauce

DESSERT

Frog in the pond

Chocolate Brownie

Ice cream & topping