

springlake
hotel

Wedding Packages

Congratulations

Firstly, on behalf of all our we would like to congratulate you both on your 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 perfect backdrop for any beautiful outdoor wedding ceremony.

Our events team has extensive experience in the wedding industry and will strive to make sure that your day is 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 chrming 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 | \$600

- 20 white Americana chairs
- Registry table with two Americana chairs
- Your choice of red or white carpet
- A beautiful flower arch way
- Setup 1 hour prior to ceremony start
- Grand Foyer reserved for wet weather option
- 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

Our Rooms

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*

Reception

- Reception Package Inclusions
- Professional Wedding Coordinator
- One hour in Grand Foyer for pre-dinner drinks
- Room hire for five hours of reception
- Guidance with all wedding planning
- All staffing required for the event
- Room setup and pack down
- Parquetry dance floor
- Wireless microphone
- Table linen in black or white
- Napkins in your choice of colour
- Full table settings according to your menu selection
- Nightlife music or surround sound

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

ENTREE

Sous vide chicken roulade with brie cheese orecchiette & 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.

Mains

BEEF

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

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.

FISH

Market fish with potato mash, broccolini & macadamia sauce.

Linguine De Mare Seafood (VEOA)

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 & 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, VE)

FISH & SEAFOOD

Quinoa brown rice and vegetables (V, VE)

Roasted atlantic salmon, served with brown rice, tabbouleh, hommus, 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)

Canapes

These platters cater to approximately 10 - 15 guests per platter

4 CANAPES | \$20 per person
6 CANAPES | \$30 per person
8 CANAPES | \$36 per person
12 CANAPES | \$44 per person

COLD CANAPE'S *Chef's selection*

Smoked salmon, dill, creme fraiche, cucumber & salmon pearls (GF)

Caprese, salami and basil pesto bites

Prawn & spiced avocado mousse on potato crisp (GF)

Seared beef tataki with teriyaki rice & sesame wafer

Peking duck pancakes with cucumber and hoi sin sauce

Roasted pumpkin & caramelised onion tartlet with labneh (V)

Deviled eggs with smoked paprika & kewpie mayo (V, GF)

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

HOT CANAPE'S

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

Tandoori chicken ball with pappadum & raita

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

Salt & bush pepper squid, roast cumin aioli & lemon

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

Harissa spiced lamb skewer with burnt lemon

Peppered beef mignon & dieman's sauce

Fried polenta chip with truffle pecorino and basil (V)

DESSERT CANAPE'S

Coffee & caramel mousse with caramel popcorn

Exotic pineapple, banana & passionfruit bowl

Chocolate dipped vanilla cream puff

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