

A large, illuminated sign for the Springlake Hotel Convention Center is visible in the background, partially obscured by the dark overlay and the text. The sign features the words "SPRINGLAKE HOTEL" and "CONVENTION CENTER" in a circular arrangement.

# springlake hotel






**EVENTS PACKAGES**

# 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 overlooks bushland.

				
100*	200	Y	Y	Y



## 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. Perfect for any special event with a warm earthy feel.

				
80*	150	Y	Y	Y



# 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.

				
200*	400	Y	Y	Y



# THE BALCONY

The Balcony is attached to the restaurant and lounge area. With festoon lighting and gorgeous outdoor style setup gives you that perfect cocktail party feel.

				
-	100	N	N	N



# SUN DECK

Pre-dinner drinks or mingling with your guests, our Sun Deck is suitable for a more relaxed event.

				
-	80	Y	N	N





# CELEBRATIONS PACKAGE

Minimum of 20 guests

4 OPTIONS - \$26 | 6 OPTIONS - \$36 | 8 OPTIONS - \$48

## COLD

### VEGETABLE RICE PAPER ROLL (VG, LG)

soy & sesame dipper

### SALMON BLINI

horseradish cream, dill, bilini

### GOATS CHEESE & CARAMELISED ONION TART (V, LG)

### DUCK RICE PAPER ROLL (LG)

peaking dipping sauce

### HAM HOCK TERRINE (LG)

dijon, chervil

### ROAST BEEF

aioli, piccalilli, en croute

### PRAWN COCKTAIL CROSTINI

spiced avocado

## HOT

### CHAR GRILLED CHICKEN SKEWER

satay sauce, peanut crumble

### WILD MUSHROOM ARANCINI (V, LG)

whipped fetta

### CHEESEBURGER SPRING ROLL

burger dipping sauce

### MAC N CHEESE CROQUETTE (V)

tomato chili relish

### PORK & FENNEL SAUSAGE ROLL

smoky BBQ sauce

### PRAWN & SCALLOP WONTON

wasabi mayo

### PUMPKIN SAUSAGE ROLL (VG, LG)

fruit chutney

### CHILI BEEF EMPANADA

green tomato & jalapeno chutney

### MOROCCAN SPICED CAULIFLOWER (VG, LG)

green tahini

### PORK BAO BUN

crispy belly, carrots, cucumber, soy dressing

## SUBSTANTIALS \$12EA

Minimum of 20 pieces per item

### ROAST BEEF

mustard horseradish cream, Yorkshire pudding

### BEEF SLIDER

beef pattie, American cheddar, dill pickle, ketchup, brioche bun, salted crisps

### MUSHROOM SLIDER (V)

braised shitake mushroom, scamorza, tomato chili relish, oak lettuce

### MINI DOG

frankfurter, American mustard, ketchup, crispy onions, cheddar, fries

### FISH & CHIPS

battered fish, fries, lemon, tartare

### FRIED CHICKEN

pickles, honey, hot sauce

### PUMPKIN & CHICKPEA LASAGNE BITE (VG, LG)

chipotle dipping sauce

### LOADED NACHOS (V, LG)

tortilla chips, nacho cheddar, chili beans, tomato salsa, sour cream, guacamole

### SALT & PEPPER SQUID

schezuan seasoning, fries, aioli

### PERI PERI CHICKEN SKEWERS (2)

pico di gallo, hummus, flat bread

## UPGRADE TO DESSERT CANAPE +\$5

### SNICKERS BAR TART

### CHURRO (VG)

salted caramel sauce, crushed pistachio

### ASSORTED MACARONS

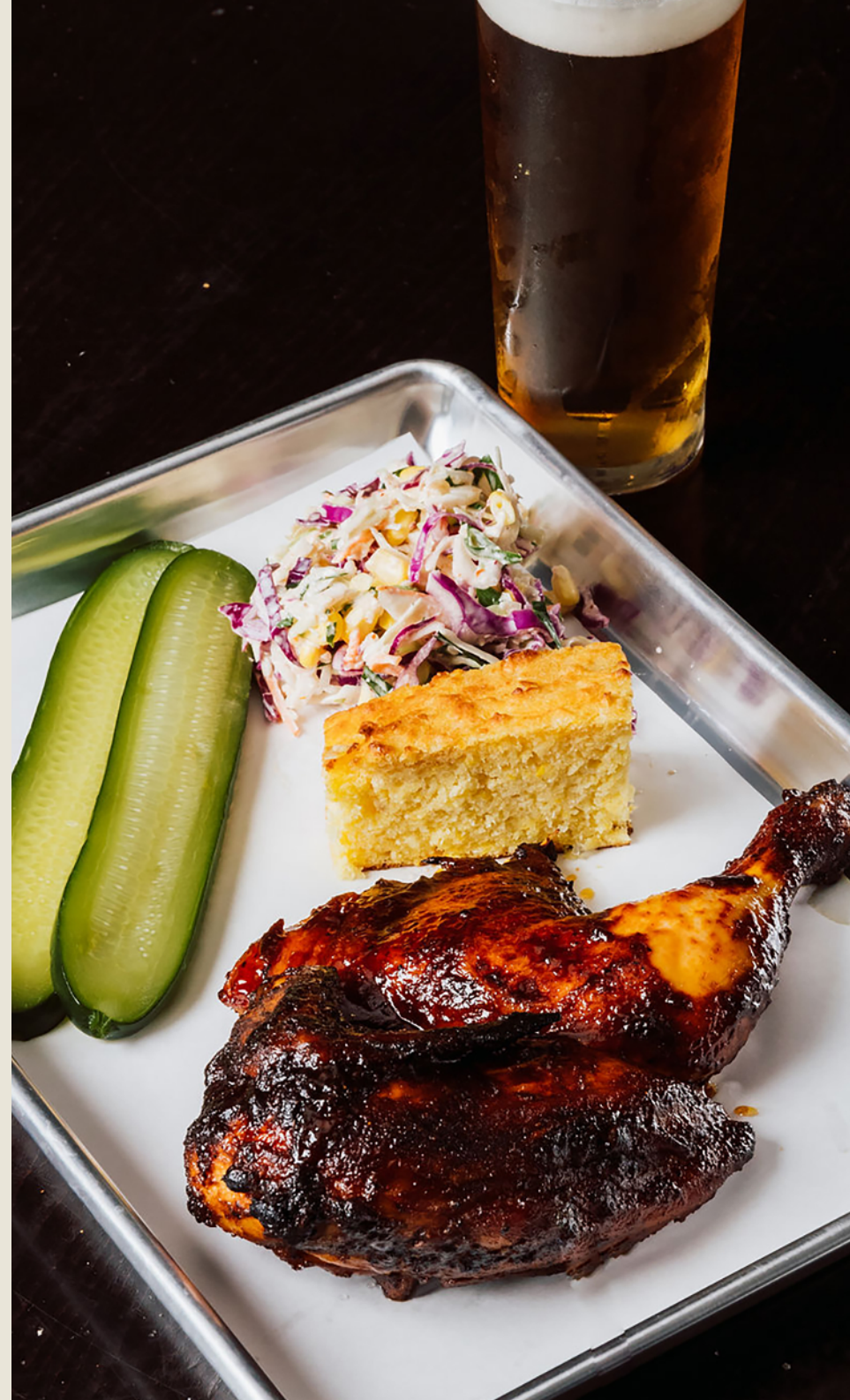
seasonal berries

### CARROT CAKE POP

whipped vanilla cream cheese

### STRAWBERRY

rhubarb & coconut sago bowl





# COCKTAIL PLATTERS

These platters cater to approximately 8- 10 guests per platter.

## BREAD & DIPS \$80

Three house made dips, pickles, crudites, rustic bread

## ANTIPASTO PLATTER \$120

Jamon, smoked ham, salami, Australian cheese, dried fruit, crackers, basil pesto, toasted sourdough

## SLIDER PLATTER \$125

Cheeseburger sliders, Southern fried chicken, slaw ranch, pickle, mushroom slider, tomato chutney, lettuce, cheese, aioli

## SEAFOOD PLATTER \$145

Fresh local prawns, salt & pepper calamari, battered fish, sweet chili & lime, mussels, potato cakes, condiments

## AUSSIE PLATTER \$100

15x sausage rolls, 15x mini pies, 10x arancini, 20x beef bites, selection of sauces

## YUM CHA PLATTER \$120

Pork siu mai, vegetable spring rolls, coconut prawns, chicken dim sums, prawn crackers, selection of sauces

## VEGETARIAN PLATTER \$110

Assorted quiche, fried arancini, halloumi sticks, garlic bread, selection of sauces

## CHICKEN WINGS \$100

Southern fried chicken wings, smoky BBQ & hot sauces

## SKEWERS \$130

Spiced chicken skewers, lamb kofta skewers, halloumi & vegetable skewers

## PIZZA PLATTER \$85

Margherita & meat lovers pizzas, garlic bread, chips & sauces

## CHEESE PLATTER \$110

Selection of three artisanal cheeses, including; soft, blue & hard. Accompanied with lavosh breads, peppered fig paste, quince, assorted fresh & dried fruits

## TRADITIONAL SANDWICH PLATTER \$85

Chef's selection of gourmet assorted sandwiches (vegetarian option available)

## DELUXE SANDWICH PLATTER \$100

Chef's selection of gourmet assorted sandwiches (vegetarian option available)

## FRUIT PLATTER \$75

Seasonal melons, pineapple, berries, grapes, vanilla yoghurt

## KID'S PLATTER \$75

Hawaiian pizza, chicken nuggets, battered fish, seasoned chips, tomato & BBQ sauces

## DESSERT PLATTER \$95

Chocolate pudding, carrot cake, frosted banana cake, berries, chantilly cream

## GLUTEN FREE PLATTER \$120

Roast vegetables frittata, spinach & feta quiche, pumpkin roll, fruit chutney





# BUFFETS

The buffets cater a minimum of 30 people

## CARVERY BUFFET

2 COURSES | \$52PP

### MAIN

**ROASTED PORK LEG & ROTISSERIE STYLE CHICKEN**

(VEGETARIAN OPTION AVAILABLE)

Add on roasted Lamb or Beef \$7pp

### SERVED WITH

Oven roasted potatoes, QLD blue pumpkin, garden peas & honey roasted carrots, pan gravy, green leaf salad, bread rolls, cultured butter

### DESSERT

**PAVLOVA** (LG)

chantilly cream, passionfruit, kiwi fruit

**CHOCOLATE BROWNIE**

vanilla creme, raspberry

**STICKY DATE**

toffee sauce, brandy cream

## MINI ONES BUFFET

\$21 PER CHILD

**CHICKEN NUGGETS** chips, ice cream

**BATTERED FISH** chips, ice cream

**BEEF BURGER** chips, ice cream

**HAWAIIAN PIZZA**, ice cream

## BESPOKE BUFFET \$65PP

Choose 3 hot dishes

### HOT

**BEEF BOURGUIGNON** (LG)

pommes puree

**PAN ROASTED BARRAMUNDI**

skordalia, snowpeas, green peppercorn dressing

**ITALIAN BRAISED LAMB RAGU**

orecchiette pasta, gremolata

**CHICKEN TIKKA MASALA**

raita, pappadum, steamed basmati

**HOMEMADE BEEF LASAGNE**

Wagyu Beef

**SINGAPORE CHILI NOODLES**

chicken & prawn, fermented chili

**POTATO GNOCCHI**

tomato sugo, pecorino, basil pesto

**TRUFFLE POTATO GRATIN** (V, LG)

pecorino, pan grattato

### SERVED WITH

Cured meats, grain salad, oven roasted potatoes, QLD blue pumpkin, garden peas & honey roasted carrots, pan gravy, green leaf salad, bread rolls, cultured butter

### DESSERT

**PAVLOVA** (GF)

chantilly cream, passionfruit, kiwi fruit

**CHOCOLATE BROWNIE**

vanilla creme, raspberry

**STICKY DATE**

toffee sauce, brandy cream

### 'PIMP MY BUFFET'

Add \$20 per person add 2 Dishes





# SET MENUS

## CLASSIC

2 COURSES \$60 | 3 COURSES \$70

### ENTRÉE

#### PORK BELLY (LG)

spiced apples, balsamic onions, crackle dust

#### BRUSCHETTA (V)

confit garlic, caramelized onion, triple cream brie, dukkha

#### THAI NOODLE SALAD (LG)

shaved rare beef, fresh herbs, chilli, bean sprouts, baby gem lettuce

#### CHICKEN SATAY SKEWERS (LG)

Coconut rice, crushed peanuts, fresh herbs

#### GRILLED HALLOUMI (V)

Garlic mushrooms, roasted capsicum, pesto, rocket, balsamic

### MAINS

#### SLOW COOKED BRISKET (LG)

cornbread, slaw

#### ROASTED CHICKEN SUPREME (LG)

Sweet potato puree, char grilled corn salsa, buttered beans

#### PAN SEARED SALMON (LG)

smashed garlic chats, char grilled asparagus, lemon lime beurre blanc

#### EGGPLANT RED LENTIL DAHL (VG)

coconut rice, fresh herbs, pappadum

#### PORK STRIPLOIN (LG)

Maple mustard glaze, broccolini, horseradish mash

### DESSERT

#### LEMON CURD TART

meringue, mint, passionfruit coulis, whipped cream

#### CHOCOLATE BROWNIE

raspberries, Tim Tam crumble, raspberry sorbet

#### WHIPPED CHEESECAKE (LG)

sweet crust tart, mixed berries, mint

#### APPLE CRUMBLE (VG)

rhubarb compote, creme anglaise, vanilla sorbet

## LUXE

2 COURSES \$70 | 3 COURSES \$80

### ENTRÉE

#### WILD MUSHROOMS ON TOAST (V)

roasted onion jus, tarragon cream

#### 1/2 SHELL SCALLOP (LG)

cafe de Paris butter, gremolata, watercress

#### BEEF CARPACCIO

truffled pecorino, black garlic mayo, crispy capers, encroute

#### SMOKED SALMON

whipped cream cheese, cornichon, dill, pickled onions, bagel chips

#### PRESSED LAMB SHOULDER (LG)

hummus, pickled cucumber salsa, pepita crunch

### MAINS

#### BEEF TENDERLOIN (LG)

horseradish mash, onion salsa, crispy leek, beef jus

#### CONFIT CHICKEN MARYLAND (LG)

potato rosti, leek fondant, parsnip crisp, chicken jus

#### PAN SEARED MARKET FISH (LG)

cauliflower & leek cream, caper dill potatoes, broccolini, macadamia

#### GARDEN PEA RISOTTO (V, LG)

char grilled asparagus, herbed mascarpone, pecorino, mint

#### LAMB RUMP (LG)

Dijon crushed sweet potato, broccolini, rosemary red wine jus

### DESSERT

#### APPLE CRUMBLE (VG)

rhubarb & apple compote, vanilla sorbet

#### BANOFFEE MERINGUE

banana, salted caramel, honeycomb, dark chocolate, double cream

#### CHOCOLATE TART

almond cointreau cream, chocolate mousse, wafer

#### WHIPPED BAKED CHEESECAKE (LG)

strawberry compote, raspberries, salted shortbread





# SET MENUS

## SHARE

### 2 COURSES \$75 | 3 COURSES \$85

Choose three options from each section; Entree, main, sides & desserts.

## ENTRÉE

### FRIED SQUID

Chili, aioli, lemon

### BRUSCHETTA

jamons errano, machego, sundried tomato tapenade, pistachio dukkah, rustic bread

### PLOUGHMAN'S PLATE

shaved ham, cave aged cheddar, dried apple, cornichon, piccalilli, lavosh

### STICKY PORK RIB

nahm jim, green papaya salad, roasted peanuts

### CHICKEN LOLLIPOPS (LG)

bourbon seasoning, smoky BBQ sauce

### POTATO GNOCCHI (V)

roasted pumpkin, fetta, crispy sage, toasted seeds

### CHAR GRILLED RUMP (LG)

braised peppers, caramelised onions, chimichurri

## MAINS

### SLOW ROASTED BRISKET (LG)

cornbread, slaw

### LAMB SHOULDER (LG)

caper & raisin salsa, gremolata

### BAKED SALMON FILLET (LG)

seeded mustard, lemon

### CAULIFLOWER TAGINE (VG)

chemoula spice, coconut yoghurt, charred naan

### CHAR GRILLED CHICKEN THIGH (LG)

chorizo, white bean, roasted tomato, herbs

### CRISPY PORK BELLY (LG)

spiced apple chutney, cider jus

## SIDES

To share

### ROASTED CHAT POTATOES (VG, LG)

rosemary sea salt

### WEDGE SALAD (LG)

iceberg lettuce, blue cheese ranch, bacon

### MAPLE ROASTED CARROTS (VG, LG)

green tahini, dukkah, spiced chickpeas

### CAULIFLOWER GRATIN (LG)

cream sauce, garlic, truffle pecorino

### GARDEN SALAD (LG)

cherry tomato, cucumber, Spanish onion, house dressing

## DESSERTS

### CHURROS (VG)

cinnamon sugar, chocolate sauce

### SPRINGER'S TRIFLE

jelly, boozy sponge, chantilly cream, old school custard seasonal berries

### EATON MESS (LG)

meringue, stewed strawberries, vanilla cream, passionfruit

### CHOCOLATE BROWNIE

raspberry cream, fudge sauce





# CORPORATE PACKAGES

## FULL DAY \$65PP

Includes morning tea, lunch & afternoon tea (up to 8 hours)

### DAY DELEGATE PACKAGE INCLUDES

- Iced water, mints & apples upon arrival
- Morning tea, lunch & afternoon tea, with a selection of teas & coffee
- Projector screen, conference speaker and lectern with microphone
- Flip chart or white board with markers
- Notepad and pens
- All tables clothed with white linen
- Free WIFI
- Floor plan and run sheet guidance

### MORNING & AFTERNOON TEA

*Please select 1 morning tea item & 2 afternoon tea items*

**SEASONAL FRESH FRUIT (LG)**

**GREEK YOGHURT & GRANOLA POT (V)**  
fresh fruit

**SCONES (V)**

dollop cream, house jam

**ASSORTED LARGE MUFFINS**

**ASSORTED FRESHLY BAKED DANISHES**

**HAM & CHEESE CROISSANT**

**CHEFS SELECTION QUICHE (V)**

**BANANA BREAD**

honey mascarpone

**CARAMEL SLICE (LG)**

**LARGE CHOCOLATE CHIP SMARTIE COOKIE**

**BACON AND EGG ENGLISH MUFFIN**

**MINI DONUTS (V)**

## HALF DAY \$50P

Includes lunch, plus morning tea or afternoon tea (up to 4 hours)

### LUNCH MENU

*Suitable for up to 20 guests or lunch buffet option, select 2 items*

**GRILLED CHICKEN BREAST**

sweet potato mash, broccolini, cream sauce

**CRISPY SKIN SALMON**

nicoise salad, bernaïse

**POACHED CHICKEN SALAD**

Singapore noodle, ginger, chili, sprouts, crispy shallots

**STEAK SANDWICH**

rump steak, caramelised onion, tomato, lettuce, cheddar, smoky BBQ sauce, toasted rustic loaf, chips

**BEER BATTERED FISH & CHIPS**

chips, salad, lemon, tartare

**CHEESEBURGER**

beef patty, smoked bacon, grilled onions, American cheddar, pickles, mayo, ketchup, milk bun, chips

**CHICKEN PARMIGIANA**

crumbled schnitzel, napoli, ham, mozzarella, chips, salad, aioli

**SLOW ROASTED BRISKET (LD)**

slaw, house pickles, cornbread

**VEGAN POWER BOWL (VG, LG)**

wild rice, roasted pumpkin, pickled vegetables, chickpeas, celery, pecans, green goddess

**PUMPKIN & CHICKPEA LASAGNE**

heirloom & grain salad, green goddess dressing

### CORPORATE LUNCH BUFFET

*All Corporate Lunch Buffets served with:  
Chef's selection of salads, Artisan bread rolls,  
cultured bread*

**BARBECUE \$40PP**

Char grilled steak, pork sausage, rotisserie style chicken, vegetables skewers, grilled onions

**PLOUGHMAN'S \$30PP**

Shaved leg ham, sliced roast beef, salami, cheddar cheese, boiled eggs, pickled vegetables, mustards

**SANDWICH \$25PP**

Selection of traditional and gourmet sandwiches (vegetarian option available)

**BREAKFAST OPTIONS**

*Suitable for interactive groups, casual workshops, conferences.*

*Breakfast & Lunch Box options available*

*Off site catering available*

**BREAKFAST BOX \$25 PER BOX**

Greek yoghurt, tropical fruit, granola pot (V)

Sweet pastry (V)

Fresh fruit (V, LG)

Mini savoury bagel

Cold pressed juice

*Add on tea & coffee, sparkling water*

**LUNCH BOX \$25PP**

Substantial sandwich / wrap (VGO, LGO)

Mini donut (V)

Muesli slice (V)

Fresh berries (VG, LG)

Cold pressed juice

*Add on tea & coffee, sparkling water*



# BREAKFAST CATERING

## PLATED BREAKFAST \$24PP

*Choose 2 items*

### COOKED BREAKFAST

scrambled eggs, smoked bacon, tomato, pork chipolata, sourdough, tomato relish

### EGGS BENEDICT

sautéed spinach, shaved leg ham or smoked salmon, béarnaise

### HOUSE GRANOLA

granny smith apple, Greek yoghurt, seasonal berries, freshly baked pastry

### SMASHED AVOCADO ON SOURDOUGH

whipped fetta, pistachio dukkah, salt baked tomato

### PANCAKES

lemon ricotta, blueberries, maple syrup

## CONTENENTAL BREAKFAST \$19PP

*Served with tea, coffee and fresh juice*

Fresh fruit, berry yoghurt, baked pastries, house granola cup

## BREAKFAST HOT BUFFET \$29PP

*Minimum of 20 guests*

### SMOKED BACON

### PORK CHIPOLATA

### ROASTED TOMATOES

### SCRAMBLED EGGS

### HASH BROWNS

### BAKED BEANS

### MUSHROOMS

### CROISSANTS & DANISHES

### TOASTED SOURDOUGH

### PANCAKES

blueberry compote, vanilla cream

### FRESH FRUIT

### TEA, COFFEE & JUICES





# BEVERAGE PACKAGES

## STANDARD

**2 HOURS \$47**

**3 HOURS \$59**

**4 HOURS \$71**

Mr Mason Sparkling Cuvee Brut NV  
Dottie Lane Sauvignon Blanc  
Hearts Will Play Rose  
Henry & Hunter Shiraz Cabernet  
XXXX Gold  
Selection of soft drinks and juice

## PREMIUM

**2 HOURS \$57**

**3 HOURS \$69**

**4 HOURS \$81**

Mr Mason Sparkling Cuvee Brut NV  
Mount Paradiso Prosecco NV  
Vivo Moscato  
Dottie Lane Sauvignon Blanc  
Lost Woods Chardonnay  
HeartsWill Play Rose  
Sud Rose  
Henry & Hunter Shiraz Cabernet  
Willow Chase Shiraz  
Stone & Wood Pacific Ale  
XXXX Gold  
Selection of soft drinks and juice

## DELUXE

**2 HOURS \$67**

**3 HOURS \$79**

**4 HOURS \$91**

Mr Mason Sparkling Cuvee Brut NV  
Mount Paradiso Prosecco NV  
Yves Sparklin Cuvee NV  
Vivo Moscato  
Dottie Lane Sauvignon Blanc  
Mill Flat Sauvignon Blanc  
Pennello Pinot Grigio DOC  
Hearts Will Play Rose  
Sud Rose  
Storm & Saint Pinot Noir  
Palmetto Shiraz  
Henry & Hunter Shiraz  
La Boca Malbec  
All tap beer  
XXXX Gold  
Selection of soft drinks and juice

## ADDITIONAL

All function packs, minimum of 20 guests for any set menu / canape package / beverage package as above.

All function packs minimum of 50 guests for spirits add on - \$25pp flat rate.

Cocktail on arrival - \$15pp, in addition to any beverage package.

## BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in min that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required.

However, we will always ensure you are in control of the amount throughout the event.

## CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



# KIDS PARTY PACK

**CHILDREN 12 YEARS AND UNDER** 10 Children minimum | Party time - 2 Hours

**MONDAY - FRIDAY** 11:30AM - 1:30PM | 2PM - 4.00PM | 4.30PM - 6.30PM

**SATURDAY - SUNDAY** 11AM - 1PM | 2PM - 4PM

**PACKAGE** \$30PP

## PARTY ESSENTAIL INCLUSIONS

**JUGS OF SOFT DRINK** Your selection

**DIGITAL INVITATIONS**

**CAKE CUTTING**

**ACCESS TO OUTDOOR PLAY AREA**

**ACCESS TO PETTING ZOO, FACE PAINTER**

Sunday Only 12pm - 2pm

**MAINS** Choice of 3

Baby chicken schnitzels

Mini Hot Dogs

Slider Minis

Vegetable Platter

Party Pies and Sausage rolls platter.

Mini wraps (ham, chicken and vegetarian options available)

Trio of chips (potato, sweet potato, wedges)

**DESERT** Choice of 2

Fruit Skewers

Cup Cakes

Fairy Bread

Mixed lollies

## PARTY OPTIONAL EXTRAS

**PRICES ON ENQUIRY**

**SUPERHERO ENTERTAINMENT**

**BALLOON GARLAND**

**BALLOON TWISTING ENTERTAINER** (2 hours)

**PHOTOGRAPHER AND/OR VIDEOGRAPHY**

**MAGICIAN**

**FACE PAINTER**

**CRAFTING TIME**

**TAKE HOME GOODIE BAG**

**ADULT SNACK PLATTER** (10 people)

- **BREAD AND DIPS PLATTER \$65**

- **FRUIT PLATTER \$75**

- **SANDWICH PLATTER \$75**

- **DESERT PLATTER \$90**

- **SLIDER PLATTER \$120** (20 sliders)



# CONTACT US

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