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CONGRATULATIONS

Congratulations on you and your fiancé's engagement! What an exciting time for you both.

Thank you for taking the time to consider us at Springlake Hotel to host your special day!

Located in the heart of Springfield Lakes, Springlake Hotel offers a perfect blend of elegance and sophistication for your special day.

Our venue is conveniently located next to the Spring Lake which is the perfect backdrop for a beautiful outdoor wedding ceremony. You can choose from The Boardwalk, which is a charming wooden deck on the lake with a beautiful garden backdrop or the Spring Lake Lawn which has a breathtaking view of the full lake with a wooden bridge where you can capture the perfect photo! Our final ceremony space is our Grand Foyer, conveniently located in our function centre, outside of our Grand Pavilion rooms - boasting high ceilings and art deco lighting, this space is perfect for an indoor ceremony as well as pre-dinner drinks and canapes.

At Springlake Hotel, we're committed to ensuring that your wedding day is a beautiful and memorable experience for you, your partner, and your loved ones.

Our gift to you:

- Complimentary menu tasting upon confirmation of booking
- Complimentary bottle of champagne and cheese board prior to the bridal party entrance



YOUR SPRINGLAKE WEDDING INCLUSIONS

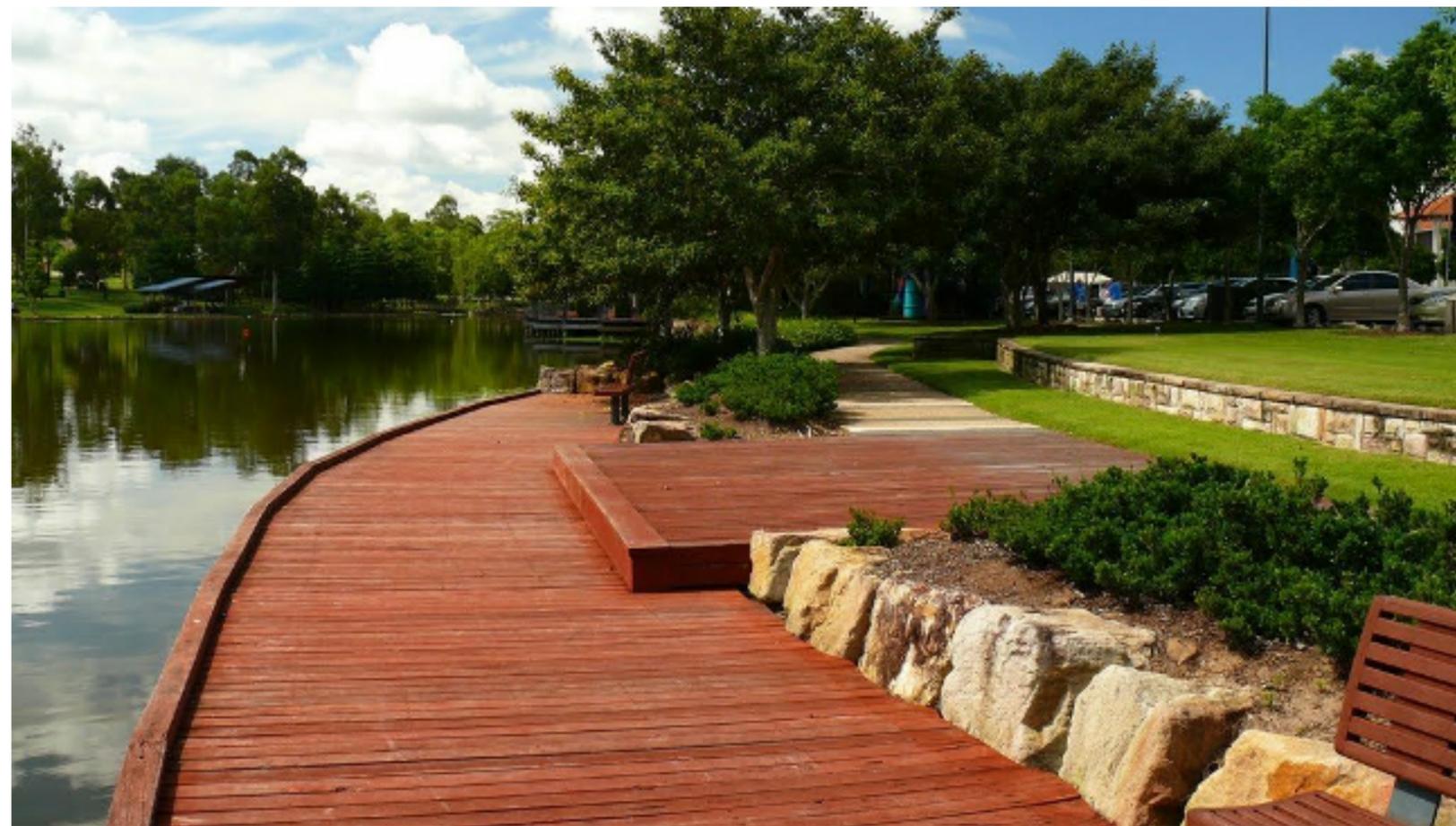
Every wedding at Springlake includes the following:

- Dedicated event coordinator in the lead up and planning of your event, an the execution of the event on the day
- All staff including wait staff, bar staff, kitchen teams
- Personalised food and beverage menu
- Black or White table linen and linen napkins (seated events only)
- Selection of in-house table centerpieces
- Choice of easels for wedding signage
- Cake and present table
- Complimentary room hire for 5 hours (subject to minimum spend requirements)
- Room set up
- Complimentary use of AV
- A selection of cocktail or seated furniture
- Ceremony packages available
- Complimentary menu tasting for 2 guests after confirmation of booking



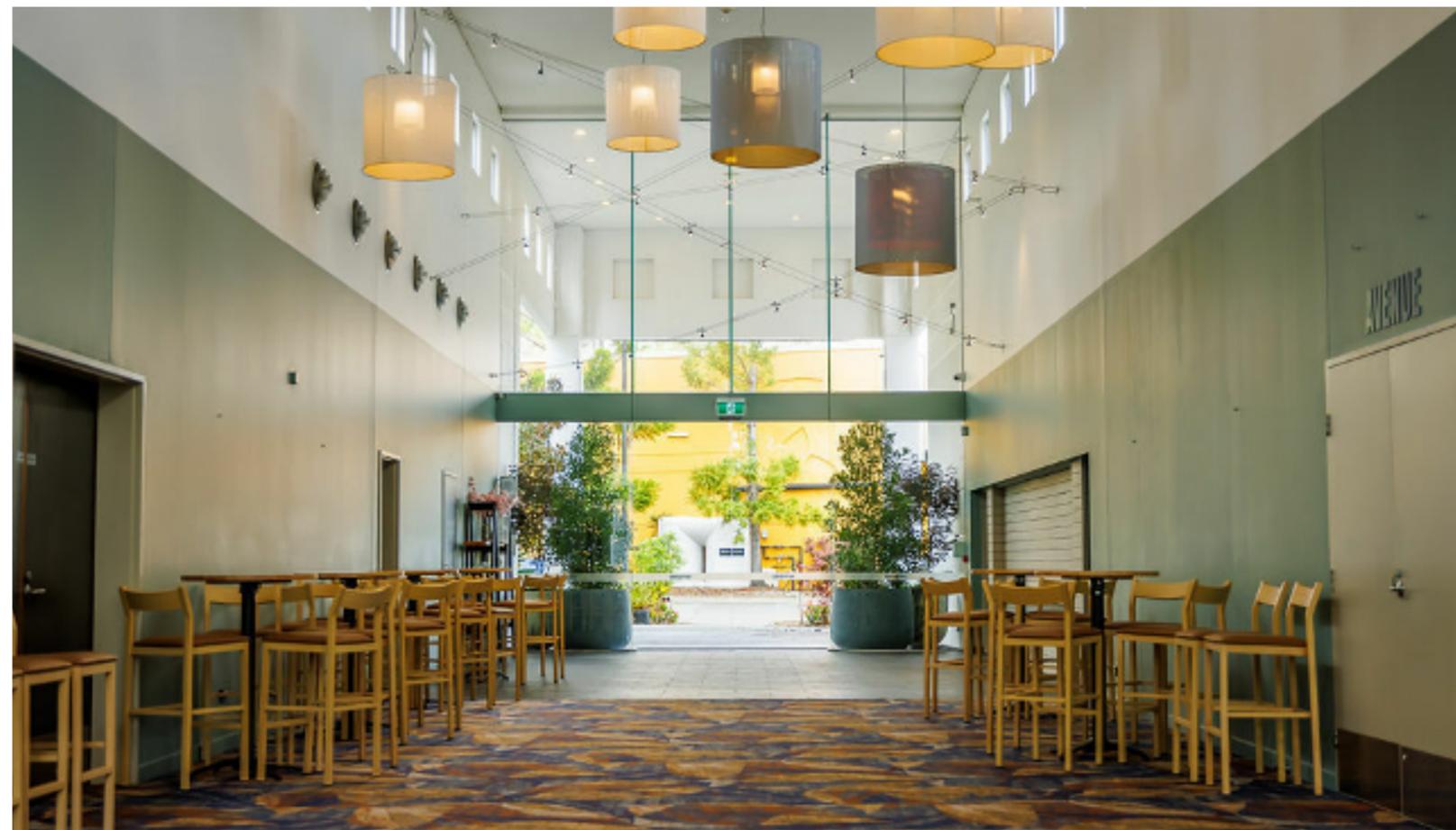
CEREMONY SPACES & INCLUSIONS

THE BOARD WALK OR THE LAKE



CEREMONY SPACES & INCLUSIONS

THE GRAND FOYER



INCLUSIONS

- \$900 ceremony fee
- 20 x white Americana chairs
- Registry table with two Americana chairs
- Red carpet for the aisle
- Flower archway
- Setup 1 hour prior to ceremony start time
- Additional Americana chairs \$5 each
- Upgrade to white carpet +\$200



FUNCTION SPACES

GRAND PAVILION ROOM

Our Grand Pavilion room is both our Avenue & Boulevard rooms combined and gives you the best of both spaces, with Avenues built in bar, and Boulevard's 5 panel window overlooking the bushland.

Featuring a floating ceiling, six exquisite chandeliers, and a spacious open floor plan spanning 24 x 15m.



	SPACE TYPE						
GRAND PAVILION ROOM	PRIVATE ROOM	200	400	✗	✓	✓	✓

FUNCTION SPACES

AVENUE ROOM

Our Avenue room has a floating ceiling, fitted with 3 chandeliers and an open floor space measuring 12 x 15m, complete with a rustic dark wood timber panelled built in bar, adding to its charm and making it perfect for any wedding.



	SPACE TYPE						
AVENUE ROOM	PRIVATE ROOM	80	150	✗	✓	✓	✓

FUNCTION SPACES

BOULEVARD ROOM

Our Boulevard room has a floating ceiling, fitted with 3 chandeliers and an open floor space measuring 12 x 15m. The large five-panel window overlooks picturesque bushland, creating a perfect setting for your special day.



	SPACE TYPE						
BOULEVARD ROOM	PRIVATE ROOM	100	200	✗	✓	✓	✓





ALL INCLUSIVE PACKAGES

Our all-inclusive packages include a standard 4-hour standard beverage package, your selection of food package, wedding cake platter service, and a tea and coffee station when the cake is served.



OPTION 1 - \$105 PER PERSON

- Seated 2 course carvery buffet menu + 4-hour beverage package
- Wedding cake served on platters + tea & coffee station

OPTION 2 - \$140 PER PERSON

- Seated 2 course classic + 4-hour beverage package
- **Add dessert canapes \$5pp**
- **Add plated desert \$10pp**
- Wedding cake served on platters + tea & coffee station

OPTION 3 - \$130 PER PERSON (COCKTAIL STYLE)

- 8-piece canape package + 1 x substantial canape
- 4-hour beverage package + tea & coffee station

FOOD MENU & UPGRADES Minimum 20 Guests

CLASSIC MENU

UPGRADE TO LUXE MENU \$10 PER PERSON 2 COURSE

UPGRADE TO LUXE MENU \$20 PER PERSON 3 COURSE

ENTREE (SERVED ALTERNATE DROP):

- PORK BELLY (LG) - spiced apples, balsamic onions, crackle dust
- BRUSCHETTA (V) - confit garlic, caramelised onion, triple cream brie, dukkha
- THAI NOODLE SALAD (LG) - shaved rare beef, fresh herbs, chili, 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 (SERVED ALTERNATE DROP):

- SLOW COOKED BRISKET (LG) - fondant potato, dutch carrot, pan jus
- 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
- PORK STRIPLOIN (LG) - maple mustard glaze, broccolini, horseradish mash

DESSERT (SERVED ALTERNATE DROP):

- 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 MENU

ENTREE (SERVED ALTERNATE DROP):

- 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 (SERVED ALTERNATE DROP):

- 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 (SERVED ALTERNATE DROP):

- 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





FOOD MENU & UPGRADES

CARVERY MENU

UPGRADE TO BESPOKE BUFFET \$15 PER PERSON

Served buffet style

MAINS:

- ROASTED PORK LEG & ROTISSERIES STYLE CHICKEN

*vegetarian option available

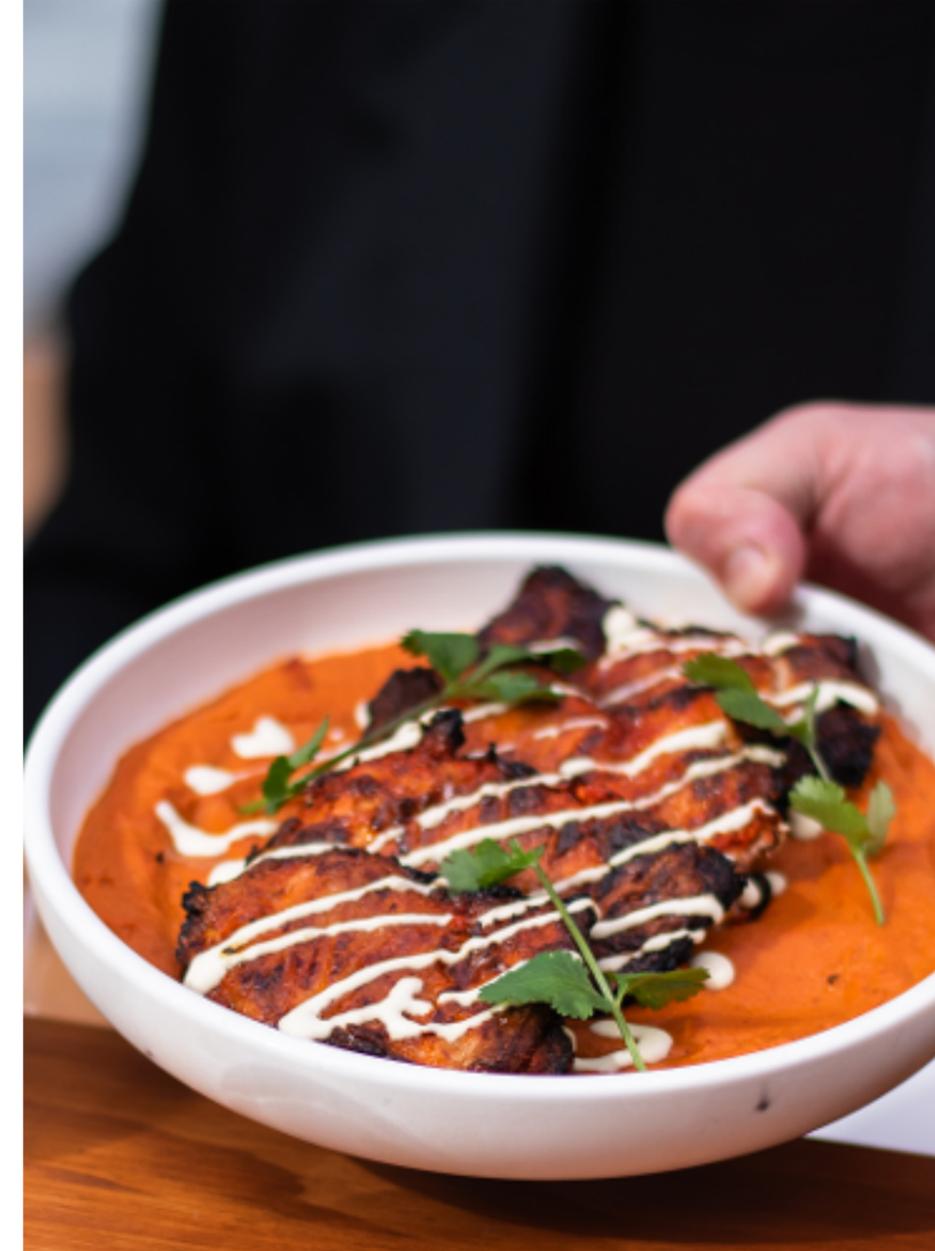
***add roasted lamb or beef for an additional \$7pp**

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, kiwifruit
- CHOCOLATE BROWNIE - vanilla creme, raspberry
- STICKY DATE - toffee sauce, brandy cream



FOOD MENU & UPGRADES

BESPOKE MENU

CHOOSE FROM 3 DISHES

Served buffet style

HOT:

- BEEF BOURGUIGNON (LG) -pommes puree
- PAN ROASTED BARRAMUNDI - skordalia, snow peas, green peppercorn dressing
- ITALIAN BRAISED LAMB RAGU - orecchiette pasta, gremolata
- CHICKEN TIKKA MASALA - raita, pappadum, steamed basmati
- HOMEMADE BEEF LASAGNE - wagyu beef
- SINGAPORE CHILLI NOODLES - chicken & prawn, fermented chili
- POTATO GNOCCHI - tomato sugo, pecorino, basil pesto
- TRUFFLE POTATO GRATIN (V, LG) pecorino, pan grattato

PIMP MY BUFFET add \$20 per person. Add 2 dishes

KIDS MENU

\$15 per child under 12 years of age | All includes ice cream dessert

MAINS:

- MINI HAWAIIAN PIZZA
- CHICKEN NUGGETS served with chips and tomato sauce
- BATTERED FISH served with chips and tomato sauce
- MINI BEEF BURGER with lettuce, tomato and cheese, served with chips and tomato sauce

FOOD MENU & UPGRADES

CANAPES PACKAGE

COLD:

- VEGETABLE RICE PAPER ROLL (VG, LG) soy & sesame dipper
- SALMON BLINI horseradish cream, dill blini
- GOATS CHEESE & CARAMELISED ONION TART (V, LG)
- DUCK RICE PAPER ROLL (LG) peking dipping sauce
- HAM HOCK TERRINE (LG) Dijon, chervil
- ROAST BEEF aioli, piccalini, 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 smokey 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

MINI SUBSTANTIALS

Upgrade to substantial canapes \$11pp

Minimum order of 20 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, scarmorza, tomato chili relish, oak lettuce
- MINI DOG frankfurter, American mustard, ketchup, crispy onions, cheddar, fries
- FISH & CHIPS battered fish, fries, lemon, tartare
- 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 szechuan seasoning, fries, aioli
- PERI PERI CHICKEN SKEWERS (2) pico de gallo, hummus flat bread



FOOD MENU & UPGRADES

DESSERT

Additional \$5 per item

Minimum order of 20 per item

- 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

UPGRADES

- Cheese platters for post ceremony / pre reception \$8.50pp
- Antipasto platters for post ceremony / pre reception \$11pp
- Canapes for post ceremony / pre reception \$24pp



BEVERAGE MENU & UPGRADES

STANDARD BEVERAGE PACKAGE

- Upgrade to premium | \$10.00 additional per person, per hour
- Upgrade to deluxe | \$20.00 additional per person, per hour

SPARKLING:

- MR MASON SPARKLING CUVÉE BRUT NV, AUS

WHITE:

- DOTTIE LANE SAUVIGNON, AUS

ROSE:

- HEARTS WILL PLAY ROSE, AUS

RED:

- HENRY & HUNTER SHIRAZ CABERNET, AUS

BEER & CIDER:

- HAHN SUPER DRY 4.6%
- 5 SEEDS
- XXXX GOLD

NON-ALCOHOLIC:

- Selection of soft drinks and juices

PREMIUM BEVERAGE PACKAGE

SPARKLING:

- ALPHA BOX & DICE TAROT PROSECCO NV, AUS

WHITE:

- 821 SOUTH SAUVIGNON BLANC, NZ

ROSE:

- SUD ROSE, LANGUEDOC, FRANCE

RED:

- WYNNS "THE GABLES" CABERNET SAUVIGNON, COONAWARRA, SA
- SEPPELT "THE DRIVES" SHIRAZ, VIC

BEER & CIDER:

- GREAT NORTHERN
- XXXX GOLD
- HAHN SUPER DRY LOW CARB
- HEINEKEN
- SOMERSBY APPLE OR PEAR
- STRONGBOW CLASSIC
- STONE & WOOD PACIFIC ALE

NON-ALCOHOLIC:

- Selection of soft drinks and juices

DELUXE BEVERAGE PACKAGE

SPARKLING & CHAMPAGNE:

- CHANDON BRUT ROSE NV

WHITE:

- ANT MOORE PINOT GRIS, MARLBOROUGH, NZ
- PALOMA RIESLING, CLARE VALLEY, SA
- INNOCENT BYSTANDER CHARDONNAY, YARRA VALLEY, VIC

ROSE:

- PENFOLDS MAX ROSE, ADELAIDE HILLS, SA

RED:

- DEVILS CORNER PINOT NOIR, EAST COAST, TAS
- MARQUES DE TEZONA TEMPRANILLO, CASTILLA-LA MANCHA, SPAIN
- HEARTLAND SPICE TRADER SHIRAZ, LANGHOMER CREEK, SA

BEER & CIDER:

- All tap beers, tap ciders, tap ginger beer

NON-ALCOHOLIC:

- Selection of soft drinks and juices

BEVERAGE UPGRADES

- Champagne for toasts / bridal party entrance
- A glass of below champagnes suitable for the toast or bridal party entrance
- Moet Chandon Imperial Brut NV | \$110/ bottle
- Chandon Brut Rose NV | \$59/ bottle
- Speciality cocktail (custom cocktail created by the couple) - POA
- Cocktail on arrival \$15pp
- 5-hour beverage package - Additional \$10 per person
- Spirit add on - in conjunction with selected beverage package | \$27pp, flate rate | a minimum of 50 guests

* Upgrades are required for all guests in attendance



UPGRADE TO PREMIUM OR DELUXE BEVERAGES

- Upgrade to premium | \$10.00 additional per person, per hour
- Upgrade to deluxe | \$20.00 additional per person, per hour
- Upgrades are required for all guests in attendance

ADDITIONAL ITEMS

- Professional DJ & MC service - starting at \$1,200 for 4 hours
- Photo Booth - \$450 (up to 6 hours)
- Bridal table backdrop with waterfall lights - \$450
- Coloured cloth napkins - \$2 each (minimum 50)
- Black or white chair covers - \$5 each (minimum 20)
- Parquetry dance floor - \$500

CONTACT US

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