

The background of the image is a dark, blue-tinted photograph of the Springlake Hotel. The hotel's architecture, including its roofline and a sign that partially reads 'SPRINGLAKE HOTEL' and 'RESTAURANT', is visible. A palm tree is on the left, and other foliage is on the right.

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

SUN DECK

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

				
-	80	Y	N	N



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



THE TERRACE

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

				
-	40	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

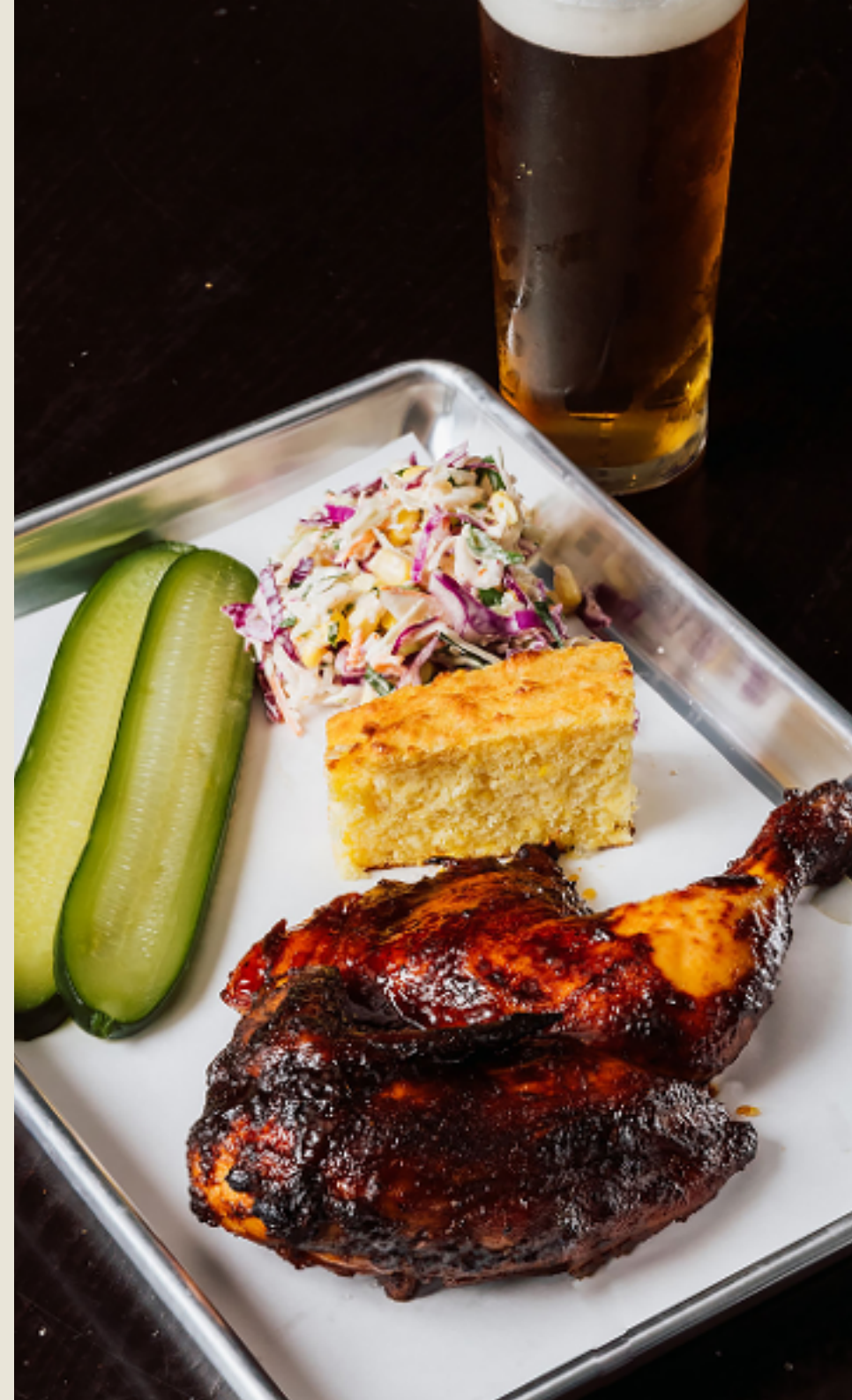
seasonal berries

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 (VG, LG)

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

CONTINENTAL 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)

DESSERT 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**

- **DESSERT PLATTER \$90**

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



CONTACT US

(07) 3051 7643

1 Springfield Lakes Blvd,
Springfield Lakes QLD 4300

info.springlake@ausvenueco.com.au

