

A photograph of a wedding couple kissing in front of the Springlake Hotel Function Centre. The groom is wearing a light grey suit and the bride is in a white wedding dress, holding a bouquet of white flowers. They are standing in the entrance of a modern building with a large blue sign above them that reads 'FUNCTION CENTRE' and 'SPRINGLAKE HOTEL' in a circular logo. The sky is blue with some clouds, and there are green plants in the foreground.

SPRINGLAKE HOTEL
FUNCTION CENTRE
SPRINGLAKE HOTEL

Weddings at Springlake Hotel

springlake
hotel

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



INCLUSIONS

Every wedding at Springlake includes the following:

- Dedicated event coordinator in the lead up and planning of your event, and 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





THE LAKE

Included ceremony space.








THE GRAND FOYER

Included ceremony space.



THE GRAND PAVILLION

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.






INDOOR					
AVENUE	200	400	N	Y	Y



INDOOR					
AVENUE	80	160	Y	Y	Y

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.

INDOOR					
AVENUE	50	400	N	Y	Y



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.

INDOOR					
AVENUE	100	200	Y	Y	Y

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

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 STRIPLIN (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

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option |
LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option



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

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CARVERY MENU

UPGRADE TO BESPOKE BUFFET \$15 PER PERSON

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

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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

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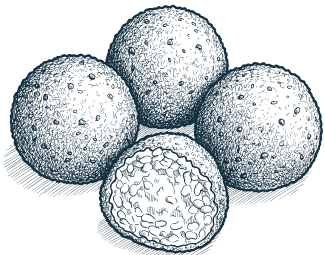
CANAPÉS PACKAGE

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

DESSERT

Additional \$5 per item

Minimum order of 20 per item

SNICKERS BAR TART
CHURRO (VG) salted caramel sauce, crushed pistachio
ASSORTED MACARONS Additional \$5 per item
Minimum order of 20 per item
SNICKERS BAR TART

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 PACKAGES

UPGRADE TO PREMIUM | \$10.00 ADDITIONAL PER PERSON, PER HOUR

UPGRADE TO DELUXE | \$20.00 ADDITIONAL PER PERSON, PER HOUR

STANDARD

SPARKLING:
MR MASON SPARKLING CUVEE 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

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

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, LANGHOME
CREEK, SA

BEER & CIDER:
All tap beers, tap ciders, tap ginger beer

NON-alcoholic:
Selection of soft drinks and juices



BEVERAGE ADD-ONS

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, flat 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

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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[SPRINGLAKEHOTEL.COM.AU](http://springlakehotel.com.au)

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