



FUNCTIONS AT SPRINGLAKE HOTEL

springlake
hotel



Welcome to Springlake Hotel

The Spring Lake Hotel Function Centre is ready to host your next event. Boasting unique flexibility with up to four spaces available and open floor plans to create everything from a casual get together to a glamorous awards night.

Conveniently located just off the Centenary Highway
it's the best kept secret just outside the city.





**NEW MEMORIES START WITH THE
RIGHT SPACE AND YOU'LL FIND IT
HERE AT SPRINGLAKE HOTEL.**

**WHATEVER YOU'RE PLANNING, WE'VE
GOT THE PERFECT SPACE TO MATCH.**

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.

INDOOR					
BOULEVARD	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.

INDOOR					
AVENUE	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.

INDOOR					
GRAND PAVILION	200	400	Y	Y	-



THE TERRACE

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

INDOOR					
THE TERRACE	-	40	Y	N	N

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.

INDOOR					
THE TERRACE	-	100	N	N	N



THE SUN DECK

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

OUTDOOR					
THE SUN DECK	-	80	N	N	N

CELEBRATIONS PACKAGE

Minimum of 20 guests

4 OPTIONS - \$30 | 6 OPTIONS - \$41 | 8 OPTIONS - \$50

COLD

VEGETABLE RICE PAPER ROLL (VG, LG, LD) soy & sesame dipper

SALMON BLINI (LDO, LGO) horseradish cream, dill, bilini

GOATS CHEESE & CARAMELISED ONION TART (V)

DUCK RICE PAPER ROLL (LD, LG) peaking dipping sauce

HAM HOCK TERRINE (LD, LG) dijon, chervil

ROAST BEEF (LD, LGO) aioli, piccalilli, en croute

PRAWN COCKTAIL CROSTINI (A, LD, LGO) spiced avocado

HOT

CHAR GRILLED CHICKEN SKEWER (LD, LG) satay sauce, peanut crumble

WILD MUSHROOM ARANCINI (V) whipped fetta

CHEESEBURGER SPRING ROLL burger dipping sauce

MAC N CHEESE CROQUETTE (V) tomato chili relish

PORK & FENNEL SAUSAGE ROLL (LD) smoky BBQ sauce

PRAWN & SCALLOP WONTON (I, LD, VO) wasabi mayo

PUMPKIN SAUSAGE ROLL (VG, LG) fruit chutney

CHILI BEEF EMPANADA (LD) green tomato & jalapeno chutney

MOROCCAN SPICED CAULIFLOWER (VG, LG, LD) green tahini

PORK BAO BUN (LD, VO) crispy belly, carrots, cucumber, soy dressing

SUBSTANTIALS

ROAST BEEF (LG) mustard horseradish cream, Yorkshire pudding

BEEF SLIDER (LDO, LG) beef pattie, American cheddar, dill pickle, ketchup, brioche bun, salted crisps

MUSHROOM SLIDER (LDO, LG, V, VGO) braised shitake mushroom, scamorza, tomato chili relish, oak lettuce

MINI DOG (LG, LD) frankfurter, American mustard, ketchup, crispy onions, cheddar, fries

FISH & CHIPS (I, LD) battered fish, fries, lemon, tartare

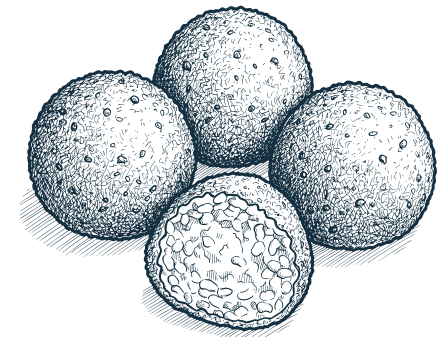
FRIED CHICKEN (LD, LG) pickles, honey, hot sauce

PUMPKIN & CHICKPEA LASAGNE BITE (V, VGO, LG) chipotle dipping sauce

LOADED NACHOS (V, VGO, LG) tortilla chips, nacho cheddar, chili beans, tomato salsa, sour cream, guacamole

SALT & PEPPER SQUID (A, LD, LG) schezuan seasoning, fries, aioli

PERI PERI CHICKEN SKEWERS (2) (LD, LG) pico di gallo, hummus, flat bread



COCKTAIL PLATTER

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

BREAD & DIPS \$110

3 assorted dips, toasted sourdough, lavosh, vegetable crudites edit this to what your venue chooses | LDO

ANTIPASTO PLATTER \$145

assorted meats, cheese & fruit | LD, LG, VO

SLIDER PLATTER \$195

assorted sliders | LD, LG, V

SEAFOOD PLATTER \$140

coconut prawns, salt & pepper calamari, battered fish pieces, chips, tartare sauce, lemon, parsley | M, LD, LG

AUSSIE PLATTER \$145

party pies, sausage rolls, mini quiche, tomato sauce, BBQ sauce, aioli. parsley

YUM CHA PLATTER \$130

prawn & chive dumplings, vegetable spring rolls, satay chicken skewers. prawn crackers, soy sauce, sweet chilli, pickled cucumber. | LD, LG, V

VEGETARIAN PLATTER \$130

croquettes, arancini, spinach & ricotta rolls, aioli, tomato relish, parsley. | LD, LG, V

CHICKEN WINGS \$100

3kg buffalo wings, carrot & celery sticks, ranch dressing | LD, LG

SKEWERS \$145

satay sticks, satay sauce, coriander | LD, LGO

PIZZA PLATTER \$85

Margaretta pizza, meat lovers pizza, Hawaiian pizza, garlic bread and chips | VO, VGO

CHEESE PLATTER \$135

selection of cheeses, dried apricots, dried figs, fruit | LG, V

SANDWICH PLATTER \$100

chefs selection of gourmet sandwiches | LDO, LGO, VO, VGO

FRUIT PLATTER \$70

fresh seasonal fruits | LD, LG, VG

KID'S PLATTER \$90

calamari, sausage rolls, fish pieces, chicken nuggets, chips, tomato & BBQ sauce | LD, VO, VGO

SWEETS PLATTER \$120

variety of delicious sweet treats | LDO, LGO, VO, VGO

GLUTEN FREE PLATTER \$140

arancini, vegan leak and mushroom pies, pizza, carrot & celery | LD, LG, VO, VGO

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin

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.



BUFFET

The buffets cater a minimum of 30 people

2 COURSES | \$57PP

MAIN

ROASTED PORK LEG & ROTISSERIE STYLE CHICKEN (LD, LG)
(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 \$22 PER CHILD

CHICKEN NUGGETS (LD, LGO) chips, ice cream

BATTERED FISH (I, LD, LGO) chips, ice cream

BEEF BURGER (LDO, LGO) chips, ice cream

HAWAIIAN PIZZA (LDO, VO, VGO) ice cream

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BESPOKE BUFFET

3 HOT DISHES | \$70PP

HOT

BEEF BOURGUIGNON (LG) pommes puree

PAN ROASTED BARRAMUNDI (LD, LG) skordalia, snowpeas, green peppercorn dressing

ITALIAN BRAISED LAMB RAGU (LD, LGO) orecchiette pasta, gremolata

CHICKEN TIKKA MASALA (LDO, LGO) raita, pappadum, steamed basmati

HOMEMADE BEEF LASAGNE (LD, LGO) Wagyu Beef

SINGAPORE CHILI NOODLES (LD, LGO, VO, VGO) chicken & prawn, fermented chili

POTATO GNOCCHI (V, VGO) 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 (LG) 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

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SET MENU

2 COURSES \$72 | 3 COURSES \$83

ENTREES

PORK BELLY (LG, LD) spiced apples, balsamic onions, crackle dust

BRUSCHETTA (LDO, LGO, V, VGO) confit garlic, caramelised onion, triple cream brie, dukkha

THAI NOODLE SALAD (LG, LD, VO, VGO) shaved rare beef, fresh herbs, chilli, bean sprouts, baby gem lettuce

CHICKEN SATAY SKEWERS (LG, LD, VO, VGO) Coconut rice, crushed peanuts, fresh herbs

GRILLED HALLOUMI (LG, LDO, V, VGO) Garlic mushrooms, roasted capsicum, pesto, rocket, balsamic

MAINS

SLOW COOKED BRISKET (LG, LDO) cornbread, slaw

ROASTED CHICKEN SUPREME (LG, LDO) Sweet potato puree, char grilled corn salsa, buttered beans

PAN SEARED SALMON (LG, LDO) smashed garlic chats, char grilled asparagus, lemon lime beurre blanc

EGGPLANT RED LENTIL DAHL (LD, LGO, VG) coconut rice, fresh herbs, pappadum

PORK STRIPLOIN (LG, LD) Maple mustard glaze, broccolini, horseradish mash

DESSERT

LEMON CURD TART (V) meringue, mint, passionfruit coulis, whipped cream

CHOCOLATE BROWNIE (LGO, V) raspberries, Tim Tam crumble, raspberry sorbet

WHIPPED CHEESECAKE (LG, V) sweet crust tart, mixed berries, mint

APPLE CRUMBLE (LG, LDO, V, VGO) rhubarb compote, creme anglaise, vanilla sorbet

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LUXE MENU

2 COURSES \$77 | 3 COURSES \$89

ENTREES

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

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CORPORATE PACKAGE

HALF DAY \$55P

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

TEA & COFFE STATION \$8.50PP

Includes all day access

DAY DELEGATE PACKAGE INCL.

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, LD, VG)

GREEK YOGHURT & GRANOLA POT (V, VGO, LG, LDO) fresh fruit

SCONES (V, LDO) dollop cream, house jam

ASSORTED LARGE MUFFINS (V)

ASSORTED FRESHLY BAKED DANISHES (V)

HAM & CHEESE CROISSANT (VO)

CHEFS SELECTION QUICHE (VO)

BANANA BREAD (LDO, LGO, V, VGO) honey mascarpone

CARAMEL SLICE (LG, V)

LARGE CHOCOLATE CHIP SMARTIE COOKIE (V)

BACON AND EGG ENGLISH MUFFIN (LD, LGO, VO)

MINI DONUTS (V)

LUNCH MENU

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

GRILLED CHICKEN BREAST (LG)

sweet potato mash, broccolini, cream sauce

CRISPY SKIN SALMON (I, LG)

nicoise salad, bernaise

POACHED CHICKEN SALAD (LD)

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 (I, LD)

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, LD)

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



SCHOOL FORMAL PACKAGE

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. This space includes stage and dance space.

INDOOR					
GRAND PAVILION	170	300	Y	Y	Y

COCKTAIL OPTION

See page 9

BUFFET OPTION

See page 10

SET MENU OPTION

See page 12

NON ALCOHOL BEVERAGE PACKAGES

2 HOURS \$47 | 3 HOURS \$59 | 4 HOURS \$71

Selection of soft drinks and juice



BEVERAGE PACKAGES

STANDARD

2 HOURS \$53 | 3 HOURS \$68 | 4 HOURS \$81

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 \$65 | 3 HOURS \$78 | 4 HOURS \$93

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

Stone & Wood Pacific Ale
XXXX Gold
Selection of soft drinks and juice

DELUXE

2 HOURS \$76 | 3 HOURS \$90 | 4 HOURS \$104

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Pepperjack 'Chef Selection' Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

All tap beer
XXXX Gold
Selection of soft drinks and juice

BEVERAGE ADD ONS

ADDITIONAL

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

All function packs minimum of 20 guests for spirits add on
- \$29pp flat rate.

Cocktail on arrival - \$18pp, 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 you guests to choose from our extensive beverage selection, which they can purchase throughout your function.





CONTACT US

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

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