

# *Spring Lake Hotel Function Centre*



# Spring Lake Hotel

Thankyou for your inquiry into holding your upcoming function with us at the Spring Lake Hotel.

Over the next few pages we will endeavour to fulfil your needs with our unique function packages, that will complement every occasion.

Please use this package simply as a guide as our Functions Manager is very flexible & will gladly plan unique packages to satisfy your needs.

Our function facilities are the best seen outside the city and our function staff will be more than happy to assist you in ensuring your function becomes a memorable one.

The Spring Lake Hotel is conveniently located on Springfield Lakes Boulevard on top of the hill overlooking the picturesque lakes.

1/1 Springfield Lakes Boulevard, Springfield Lakes Q 4300

The Spring Lake Hotel has two stylish, sophisticated function rooms to cater for those small intimate dinners or parties, or alternatively we can open the entire room to fulfil your larger function needs. Below is a list of charges and capacities of these rooms.

## Room Hire (based on 5 hours)

<i>Name of room</i>	<i>seated</i>	<i>standing</i>	<i>8am-5pm &amp; Week nights</i>	<i>5pm-12am Weekends inc Fri nights</i>
<i>Watering Hole</i>	80	120	\$250	\$450
<i>Billabong</i>	80	120	\$250	\$450
<i>Grand Billabong</i>	200	600	\$450	\$750
<b>4 hours only</b>	<i>seated</i>	<i>standing</i>	<b>8am-5pm</b>	<b>5pm-11pm Weekends inc Fri nights</b>
<i>Lounge</i>	40	40	\$150	\$200

If hiring the rooms for a period less than 5 hours - the charges are as follows for both the Billabong and Watering Hole:

\$50 per hour or part there of during weekdays

\$80 for the evening or weekends

Pricing for less than 5 hours in the Grand Billabong room POA.

If necessary, the evening room hire charge can be extended after midnight at an extra cost of \$100.00 per hour till 2am only (prior arrangements to be made with Functions Manager)

Set up times prior to the function taking place may change and for access to the room beforehand, please discuss with the Function Manager.

*There is a minimum spend of \$450.00 for room hire if no catering is required (Monday - Thursday am/pm and Friday day only. Other rates by quotation per event*

*\* Both the Watering Hole & Billabong room capacity can be up to 100 people without buffet, staging and large dance floors and up to 240 in the Grand Billabong.*

# Function Terms & Conditions

Effective from November 2009

*The Spring Lake Hotel guarantees service & dedication to their customers at all times. To ensure absolute satisfaction is achieved at your function, please read and acknowledge the following terms & conditions.*

## CATERING

*Catering must be ordered when booking a function room. Unless otherwise organised with the Functions Manager. Please refer to the attached menus for options. **For food safety reasons, catering may not be purchased from any external source or provided by yourself and brought onto the premises. THIS IS A FOOD SAFETY LAW.** The only exception is a cake to celebrate an occasion. Kindly advise the Function Manager or Function Coordinator of any expected deliveries.*

## BEVERAGES

*Beverages can be based on consumption basis with a cash bar or bar tab. All Spring Lake Hotel staff are certified in the Responsible Service of Alcohol and it is Hotel policy that all staff comply with all relevant legislative and company requirements regarding the responsible service of alcohol, including refusing to supply liquor to a minor (or a person who cannot provide proof of age to confirm that they are 18 years or over), intoxicated or disorderly person. We will fully support any staff member who refuses service to a person on these grounds. **Beverages may not be purchased from any external source and brought onto the premises.** Our function bar will serve last drinks half an hour prior to end of room hire latest being at 11.30pm, unless otherwise arranged in advance with Function Manager.*

## BELONGINGS & GIFTS

*Clients are to ensure all belongings (including gifts, banners etc) are taken at the conclusion of the function. Should it be necessary to have items stored, this needs to be pre-arranged with either the Function Manager or Function Coordinator and it is to be left at the owner's risk. Spring Lake Hotel takes no responsibility for the loss or damage to personal property whilst left on premise.*

## DECORATION

*Should you wish to decorate or theme your function, please discuss the alternatives with the Function Manager. The use of the hotel's helium supply for up to **50 balloons** is included within the room hire charge. Please pre-arrange room access with the Function Manager at least 1 week prior to your event if you wish to decorate the room. Kindly also advise us of any expected deliveries or companies booked to theme your hired function room. Items may only be fixed to the walls; doors etc with adhesives that do not remove paint (eg. Original bluetac or 3M removable hooks) in order to maintain the standard of the wall/fixture and need to be removed at the conclusion of the function. **All damage to the function room or equipment is to be reported and the client will be invoiced accordingly.***

## **MUSIC & ENTERTAINMENT**

*The sound system throughout the entire function area is capable of playing nightlife or a cd player (able to play MP3 discs) can be located in your room for your use. This system can be isolated so that each function area can listen to their own music. Nightlife is a continuous playing selection of a wide variety of mainstream, top 40, and retro music from classical numbers to the latest hits with video clips playing in tandem on the plasma or projector screens (by request).*

*Should you wish to view a PowerPoint presentation you have saved onto a disc, you can organise this with the Function Manager or Function Coordinator. Please ensure that you also organise with the Function Manager to check that your disc works prior to your function as we would hate for you to be disappointed on the event.*

**Note: An additional cost may incur for equipment hire**

*Alternatively you may either hire a DJ, Jukebox or Acoustic Band. Please advise the Functions Manager or Functions Coordinator of any expected deliveries or band set-ups. Bands need to bring their own portable speakers, as they are not able to hook into our sound system. Due to liquor licensing laws we are required to close our outdoor areas at 12:00am (midnight) in the event that the music level exceeds the decibel level. The Hotel Duty Manager will advise if this is the case.*

## **PAYMENT**

*Payment can be made by either Cash or Credit Card (phone / in person) - see attached form at the end of this document.*

*If posting credit card authorisation please send to:*

*Spring Lake Hotel*

*Att: Function Manager*

*1/1 Springfield Lakes Boulevard*

*Springfield Lakes QLD 4300*

*Should you require a Tax Invoice please request this from the Function Manager.*

## **CANCELLATIONS**

*The deposit paid is non-refundable but is transferable to another available date should you give at least 1 months notice. Should your function be cancelled 2-4 weeks prior to your date your deposit will be taken as a cancellation fee. If the function is cancelled within 7 days from the function date, full payment of catering and room hire is non refundable.*

## MINORS

*It is hotel policy that minors are allowed in a private function up to 12.00am however must be accompanied by their parent or guardian at all times. Minors may be provided with a wrist band to ensure that they are easily detectable. If a minor removes his/her wrist band then the hotel security will ask this minor and his/her parents to leave the hotel premise immediately.*

*Minors are not allowed access (even when accompanied by an adult) to other areas within the hotel including the Sports/TAB Bar, Gaming Room & Designated smoking areas.*

## SECURITY

*Security will only be present for a function on the request of the client or if deemed necessary by the manager on duty. If private security is requested by the client this will need to be organised with the Function Manager at least 1 week prior to the event at a cost of \$50.00 per hour (charged to the client). In addition, a hotel duty manager is always on site should an incident be deemed unmanageable by a functions supervisor. In some circumstances extra security will be called upon to manage situations at the request of the duty manger/functions supervisor.*

## PROPERTY DAMAGE

*The client is financially responsible for any damage suffered by the hotel and permanent damage to property during their function (including their set up time). In particular no items should be thrown off the verandas and the client must exercise appropriate control over their guests.*

## DEPOSIT / BOOKING

*Tentative bookings are held for 7 days from the date of the booking. Once 7 days has passed the system will automatically cancel your tentative booking. To confirm the booking within the 7-day period, a minimum of \$150 is required to secure the booking. Once paid, this amount is non-refundable, however is transferable to another date if at least 1 months notice is given on the current booking. Final numbers for functions are required 1 week prior to event. **Full payment of the balance must be made at least 14 days prior to the function date.***

***PLEASE NOTE: Food and Beverage prices are subject to change without notice however deposits paid within a three month period out to function date are guaranteed the initial pricing of catering only.***

*The Spring Lake Hotel reserves the right to refuse or cancel any function or event prior to event being held.*

*The hotel and its management also reserve the right to implement any of the following actions if deemed necessary:*

- Refuse service of alcohol (in accordance with RSA legislation)*
- Removal of patron from private function on licensed premises*
- Closure of bar at any point during a function*
- Closure of private function at any point during function (No refund of room hire will be issued)*

*Once you have read the terms and conditions, please sign in the space below and return to the Function Manager within 1 week of confirming your function.*

*Fax: 07 34362171*

*Send to Spring Lake Hotel*

*Clients Signature: \_\_\_\_\_*

*Clients/Function Name (in block letters) \_\_\_\_\_*

*Client's address \_\_\_\_\_*

\_\_\_\_\_

*Clients Phone no \_\_\_\_\_*

*Clients Mobile \_\_\_\_\_*

*Clients Email \_\_\_\_\_*

*Current Date: \_\_\_\_\_*

*Date of Function: \_\_\_\_\_*

## *Breakfast*

### *Continental Breakfast Buffet*

*Assorted Pastries, Muffins & Croissant  
Toast & Condiments  
Selection of Cereal & Muesli  
Natural Yoghurt  
Fresh Sliced Fruit Platter  
Orange Juice  
Tea & Coffee*

***\$13.95 per person***

*Minimum 20 people*

### *Full Breakfast Buffet*

#### *Continental Selection*

*Assorted Pastries, Muffins & Croissants  
Toast & Condiments  
Variety of Juices  
Selection of Cereal & Muesli  
Natural yoghurt  
Fresh sliced Fruit Platter  
  
Tea & Coffee*

#### *Hot Selection*

*Grilled Tomato w Cheese & Herbs  
Scrambled Eggs  
Grilled Bacon Rashers  
Breakfast Sausages  
Sautéed Mushrooms  
Hash Browns  
Baked Beans*

***\$19.95 per person***

*Minimum 20 people*

## **Breakfast Set Menu 1**

*Fresh Fruit Platter (served on tea and coffee station)*

\*\*\*

*Spring Lake Breakfast of Eggs Benedict w Double Smoked Ham on toasted Foccacia, Asparagus & Vine Ripened Tomatoes*

\*\*\*

*Coffee, Tea & Orange Juice*

***\$17.95 per person***

## **Breakfast Set Menu 2**

*Fresh Fruit Platter (served on tea and coffee station)*

\*\*\*

*Spring Lake Big Breakfast of Grilled Smoked Bacon, Pork Chipolatas, Scrambled Eggs, Sautéed Field Mushrooms, Hash Browns, Slow Roasted Tomato & Thick Toast*

\*\*\*

*Freshly Brewed Coffee  
Selection of Teas  
Orange juice*

***\$17.95 per person***

***Minimum 20 guests***

***May be served as set or alternate drop style menu  
- add \$1 for alternate drop***

# Gourmet Plated Lunch or Dinner Menu

## Alternate Drop

*(Create your own set menu - choose two from each course for alternate drop)*

### Entrée

*Lemon Pepper Prawn on Asian Salad w Lime Aioli  
Smoked Chicken, Avocado & Orange w Mescalito Salad  
Satay Beef, Chicken or Lamb Skewers w Peanut Sauce, Oriental Rice  
Marinated Lamb Tenderloin on Fruity Cous Cous w Balsamic Glaze  
Roasted Pine Nut & Pumpkin Tart Topped w Feta and Chili tomato Jam  
Steam Vegetable Dumplings w Seaweed Salad **(VEGE)**  
Vietnamese Beef Salad with Roasted Sesame Seeds  
Thai Roast Pumpkin & Coriander Soup w Crusty Bread Roll **(VEGE)***

### Main

*Grain Fed Rump on Roasted Vegetable Medley w choice of sauce  
(Mushroom, Dianne or Pepper)  
Lamb Shank on Fluffy Mash and Sautéed Greens Rosemary & Garlic Jus  
Grilled Barramundi w Corn Salsa on Sweet Potato & Chili  
Spinach & Ricotta Cannelloni w Napolitano Sauce & Micro Herb Salad  
Crispy Skin Corn Fed Chicken on Potato Gratin & Grilled Asparagus  
Dukkah Spiced Lamb Rump w Soft Pumpkin Polenta, Spinach & Feta  
Pumpkin Ravioli w Creamy Semidried Tomato & Micro Herb Salad **(VEGE)***

### Dessert

*Individual Pavlova w Seasonal Fruit, Lightly Whipped Cream,  
Drizzled w Passion Fruit Glaze  
Apple Crumble Tart w Cream Anglaise & Ice Cream  
Chocolate Mud Cake w Berry Compote  
Sticky Date Pudding w Butterscotch Sauce  
Lemon Citrus Tart w Raspberry Coulis  
Mango and Macadamia Cheese Cake*

*Or*

*A selection of Petit Fours (2 pieces per person, 1 platter per table)*

*Freshly brewed coffee & tea*

### OTHER OPTIONS

*Australian Cheese & Dried Fruit Platter - \$50/platter*

**\$29.90 per person - 2 Courses**

**\$38.90 per person - 3 Courses**

**Minimum 30 guests**

**To compliment your function you may wish to choose one of our beverage packages. Alternativley you can run a dry tab or cash bar**

## Premium Plated Lunch or Dinner Menu

### Alternate Drop

(Create your own set menu - choose two from each course alternate drop)

#### Entrée

*Hot Smoked Atlantic Salmon w C/Berries Pontiac Potato Salad Vinaigrette*  
*Antipasto Platter w Mortadella, Hungarian Salami & Garlic Bagelettes*  
*Grilled Vegetable Tart Topped w Micro Herb Salad & Kakadu Plum Chilli (VEGE)*  
*Crab and Avocado Farce on Asian Greens w Caramelised Soy & Micro Herbs*  
*Mini Chicken Mignon topped w Cajun Spices on Petit Caesar Salad*  
*Pork & Pistachio Nut Terrine w Onion Marmalade & Crostini*  
*Smoked Lamb & Avocado Salad w Raspberry Vinaigrette*  
*Tuscan Minestrone Soup w Garlic & Basil Focaccia*  
*Plate of Ngiri & Sushi:*  
*(Salmon & Maki, Teriyaki Chicken, Seafood & Avocado, Wasabi & Pickles)*  
*Barramundi Spring Rolls w Glass Noodle & Asian Vegetable Salad, Coriander*  
*Sesame Dressing*  
*Sweet Potato, Cashew & Basil Pancake Moneybags w Soy Dipping Sauce (VEGE)*

#### Main

*Slow Roasted Porterhouse on Roast Vegetable Medley w Pepper Sauce*  
*Beef Medallions with Moreton Bay Bug, Field Mushrooms*  
*Grilled Snapper Fillet on Persian Pilaf and Peppered Mascarpone Mousse*  
*Crispy Skin Corn Fed Chicken Filled w Semidried Tomato & Camembert*  
*Dukkah Spiced Lamb Rack w Sweet Potato Mash, Sugar Snap Peas*  
*Peking Duck Confit w Beetroot Balsamic Salad & Sweetcorn puree*  
*Barramundi w Kipfler Potatoes, Herb Hollandaise & Bush Tomato chutney*  
*Prawn & Harissa Chicken Supreme w Saffron Rice Pilaff & Wilted Greens*  
*Atlantic Salmon on Potato & Spinach Rosti, Asparagus Galliano Cream*  
*Crab Risotto Topped w Cajun Prawns, Lime, Corn and Fresh Coriander salsa*  
*Lemon Chicken Supreme w Cardamom Pilaf, Stir Fry Greens & Tarragon Cream*  
*Peppered Eye Fillet Kumara mash, Julienne Snow Pea & Mushroom Jus*

#### Dessert

*Chocolate Pear Tart w Pistachio Nut Praline & Crème Fraîche*  
*Vanilla Bean Panna Cotta w Grand Maire Strawberries*  
*White Chocolate and Baileys Tower with Coffee Dome*  
*Chocolate Fondant Pudding w Vanilla Ice-cream*  
*Triple Chocolate Passion Cake w Berry Compote*  
*Jaffa Dome with Caramelized Orange Compote*  
*Summer Berry Tart w ice Cream*  
*Summer Berry Pudding French Custard*  
*Hazelnut Bavarian Dark Chocolate Sauce*  
*Caramel Praline Cone*  
*Tiramisu Charlotte*

*Freshly brewed coffee & tea*

**\$45.50 per person - 2 Courses**

**\$55.50 per person - 3 Courses**

**MINIMUM 40 GUESTS**

# GOURMET BUFFET

## COLD

*Assortment of Cold Meats  
Selection of Condiments & Dips  
Freshly Baked Bread Rolls*

## SALADS

*Tossed Green Salad w Italian Dressing  
Potato & Bacon Salad w Mustard Dressing  
Coleslaw w Herb Dressing*

## HOT

*Oven Baked Honey & Garlic Beef w Red Wine Jus  
Indian Butter Chicken w Fragrant Jasmine Rice  
Grilled Perch w Hollandaise*

*Buttered Chat Potatoes  
Steamed Garden Vegetables*

## DESSERT

*Pavlova w Fresh Cream + a Passionfruit Glaze  
Chocolate Mudcake w Raspberry Coulis  
Fresh Tropical Fruit Platter*

*Freshly Brewed Tea & Coffee*

**\$34.50 per person**

**Please minus \$3pp if you choose to eliminate the dessert selection**

**Minimum 30 people**

# **PREMIUM BUFFET**

## **COLD**

*Assortment of Cold Meats  
Italian Antipasto Platter  
Selection of Condiments & Dips  
Olive & Herb Cobb Loaf*

## **SALADS**

*Caesar Salad  
Greek Salad w Feta, Capsicum, Olives & Semi Dried Tomatoes  
Roasted Pumpkin Cashew and Cous Cous Salad  
Crispy Chicken and Glass Noodle salad  
Baby Beetroot Spinach and Feta w Caramelized Onions*

## **HOT**

*Slow Roasted Beef w Red Wine Jus  
Grilled Chicken Breast w Pesto Cream Sauce  
Lamb Korma w Pappadums  
Barramundi w Lemon & Pink Peppercorn Butter Sauce  
Aranchini Mushroom Balls w Bell Pepper Sauce*

## **ACCOMPANIMENTS**

*Garlic and Herb Buttered Baby Chat Potatoes  
Sautéed Seasonal Gourmet Vegetable Mix  
Steam jasmine Pilaf Rice  
Pakora Spinach and Onion*

## **DESSERT**

*Assorted House Gateaux  
Passionfruit and Mango Cheesecake slice  
Mississippi Mudcake w Raspberry Coulis  
Chef Selection of Profiteroles  
Fresh Tropical Fruit Platter  
Chantilly Cream*

*Freshly Brewed Tea & Coffee*

***\$44.50 per person***

***Please minus \$3pp if you choose to eliminate the dessert selection***

***Minimum 30 people***

# **PRESTIGE BUFFET**

## **COLD**

*Seafood Platter: - Fresh Ocean Prawns, Oysters, Marinated Baby Octopus, Smoked Salmon & Sand Crab w Lemon & Cocktail Sauce*  
*Italian Antipasto Platter*  
*Section of Condiments & Dips*  
*Bakers Basket of Sliced Gourmet Breads*

## **SALADS**

*Mixed Leaf Salad w Italian dressing*  
*Roasted Sweet Potato & Pine Nut Salad*  
*Smoked Lamb with Wild Rice & Chickpea Salad*  
*Peking Duck Glass Noodle & Asian Vegetable Salad*  
*Cucumber Salad with Curried Yoghurt Dressing*  
*Ceaser Salad with Shaved Parmesan*

## **HOT**

### **YOUR CHOICE OF ANY ONE DISH FROM THE CARVERY**

*Peppered Rib Eye Fillet*  
*Roasted Leg of Lamb w Rosemary & Garlic*  
*Roasted Leg of Pork w Apple Sauce and Crackling*  
*Marinated Fresh Turkey Breast with Cranberry Jus*

### **YOUR CHOICE OF ANY ONE DISH FROM THE FOLLOWING WET DISHES**

*Chicken Tikka Masala*  
*Beef & Mushroom Red Wine Casserole*  
*Indian Lamb Korma*  
*Spinach & Ricotta Ravioli*  
*Beef or Vegetable Lasagne*

## **SERVED WITH:**

*Grilled Snapper Fillets w Beurre Blanc*  
*Garlic & Rosemary Roasted Potatoes*  
*Steamed Garden Vegetables*  
*Fragrant Jasmine Rice*

## **DESSERTS**

*(Choice of 3)*  
*Assorted House Gateaux*  
*Pavlova w Fresh Fruit & Cream*  
*Passionfruit Cheesecake*  
*Mississippi Mudcake w Raspberry Coulis*  
*Traditional Apple Pie*  
*Tiramisu*

## **SERVED WITH:**

*Assorted House Gateaux*  
*Macadamia Caramel Toffee Fudge Tart*  
*Pavlova w Fresh Fruit & Cream*

*Freshly Brewed Tea & Coffee*

***\$64.50 per person***

***Minimum 20 people***

*Functions Package 2009/2010*

## **BBQ Buffet**

*Mixed Bread Basket*

### ***Salad Selection***

*Mixed Garden Salad*

*German Potato Salad*

*Tropical Coleslaw*

*Chutneys, Sauces & Condiments*

### ***BBQ Selection***

*Chicken Satay Skewers w Peanut Sauce*

*Gourmet Pork Sausages*

*150g Marinated Rib Fillet*

*Rosemary & Garlic Lamb Chops*

### ***Complements***

*Sautéed Onions*

*Corn on the Cob w Herb Butter*

*Oven Baked Jacket Potatoes w Sour Cream & Chives*

*Grilled Vegetable Medley*

### ***Dessert Selection***

*Gourmet Cheese + Dried Fruit Platter*

*Pavlova w Tropical Fruits & Cream*

*Two Layers of Rich Chocolate Cake Slice*

*Freshly brewed Tea & Coffee*

***\$38.50 per person***

***Minimum of 30 people***

*To complement this menu, select one of our excellent beverage packages or alternatively you may wish to organise a cash or Tab bar*

***Please minus \$3pp if you choose to eliminate the dessert selection***

## Cocktail Receptions

### Cold Canapés

*Mini Peking Duck Pancakes*  
*Ham & Brie Tartlets*  
*Assorted Pates on Melba Toast w Red Onion Marmalade (V)*  
*Tasmanian Rock Oyster Shooters*  
*Feta Stuffed Mini Bell Peppers (V)*  
*Smoked Salmon Rillettes w Mini Potato Rosti*  
*King Prawn & Buck Choy Rolls*  
*Sushi Selection w Soy & Ginger (V)*  
*Prawn and Avocado Bagellèts*  
*Prosciutto and Rockmelon*  
*Smoked Salmon w Cucumber and Fried Capers*  
*Sweet Potato Asparagus and Feta Frittata*  
*Smoked Chicken and Corn Relish*  
*Roast Beef and Chilli Tomato Jam*  
*Prawn and Chive Wontons*

### Hot Canapés

*Goat Cheese and Mushroom tarts*  
*Crumbed Camembert Cheese*  
*Selection of mini Quiches*  
*Grilled Thai Prawn Skewers*  
*Moroccan Lamb Koftas w Tzatziki*  
*Sweet Potato and Cashew Empanada (V)*  
*Hand cut Calamari w Lime Aioli*  
*Chilli and Lemongrass Prawn wraps*  
*Thai Fish Cakes*  
*Japanese Tempura Prawns*  
*Herbed Chicken Tenders*  
*Petit Beef & Guinness Pies*  
*Chicken & Macadamia Nut Meatballs*  
*Crab net Spring Rolls*  
*Spinach & Ricotta Mini Filos (V)*  
*Smoked Salmon Calzones*  
*Feta Stuffed Green Olives in Parmesan Crumb (V)*  
*Mushroom Risotto Balls*  
*Fried Haloumi and Pancetta*  
*Vegetable or Prawn and Chicken Suí Mai*

**Choice 2 Canapés (approximately 3 pieces per person) .....\$19.50 per person**  
**Choice 4 Canapés (approximately 7 pieces per person)..... \$24.00 per person**  
**Choice 6 Canapés (approximately 10 pieces per person)..... \$28.50 per person**

**Min 20 people**

## Cocktail Buffet

### COLD

*Selection of Sushi w Soy Sauce, Wasabi & Pickled Ginger  
Chicken Caesar Salad  
Antipasto Platter  
Freshly Baked Bread Rolls*

### HOT

*Peppered Rib Eye Fillets  
Selection of Marinated Chicken or Lamb Kebabs  
Gourmet Sausages  
Thai Red Curry Beef  
Fragrant Jasmine Rice  
Stir Fry Vegetables  
Baked Potato*

### DESSERT

*Baked Cheese Cake  
Assorted House Gateaux  
Chef Choice of French Pastries*

### AFTER DINNER

*Gourmet Cheese & Dried Fruits Platter*

*Freshly Brewed Tea & Coffee*

*All items will be served on a buffet w side plates, napkins & cutlery*

*\$40 per person*

*MINIMUM 30 GUESTS*

## Platters

Each platter is enough for approximately 10 guests  
Platters are available for Functions, Sports & Lounge Bar bookings & functions in  
the Restaurant & Veranda areas.

### **Wedge Platter - \$40.00 per platter**

Seasoned Potato Wedges w Sweet Chilli Sauce & Sour Cream  
SERVES 10

### **Asian Platter - \$45.00 per platter**

Fried Wontons, Spring Rolls, Samosas, Prawn Crackers & Chicken Dim Sims  
Served w Soy & Sweet Chilli Sauce  
(Approx 60 pieces per platter)

### **Aussie Platter - \$55.00 per platter**

Selection of premium sausage rolls & meat pies  
(Approx 40 pieces per platter)

### **Seafood Platter - \$70.00 per platter**

Seafood Puffs, Panko Prawns, Tempura Whiting fillets Seafood Wontons, Thai  
Fish Cakes, hand-cut Calamari & Sesame Prawn Toast served w Soy & Sweet Chilli  
(Approx 30 pieces per platter)

### **Antipasto Platter - \$75.00 per platter**

Grilled Zucchini, Eggplant, Mushrooms, Asparagus w Artichokes, Olives, Smoked  
Salmon, Fetta, & Sun dried Tomato Tapenade  
Served w Crisp Turkish Bread & Lavash Crackers  
(Enough for 15-20 People)

### **Australian Cheese Platter-\$50.00 per platter**

Brie, Aged Cheddar & Blue Vein, Lavash Crispbread & Water Crackers w a blend  
of Australian Nuts & fine Dried Fruits  
(enough for 20 people)

### **Pastry Platter-\$55.00 per platter**

Beef & Vegetable, Sun dried Tomato, Olive & Ricotta, and Thai Red Curry,  
gourmet cocktail pinwheels, and spinach & fetta, ham & cheese pastries.  
(approx 30 pieces per platter)

### **Kebab Platter - \$65.00**

Selection of flavoured Chicken Kebabs  
(approx 30 pieces per platter)

### **Sushi Platter - \$60.00**

Tuna, Chicken, Seafood, Egg & Vegetable Nori rolls w soy & ginger dipping sauce  
(approx 35 pieces per platter)

### **Kids Platter - \$35.00**

Chicken nuggets, cheerios, fish bites, meat balls, & beer battered fries  
(serves 10)

### **Fresh Fruit Platter - \$35.00**

Selection of cut seasonal fruits  
(Serves 10)

## *Credit Card Authorisation*

*Date:*.....

*Name on Card:*.....

*Card Number:*.....

*Exp Date:*.....

*Type of Card:*.....

*Amount to be Charged:*.....

*Signature of Cardholder:*.....

*Date of Function:*.....

*Name of Function:*.....

*\*Please fill out details listed above & either fax back to the Functions department  
on 07 34362171 or email the form to [functions@springlakehotel.com.au](mailto:functions@springlakehotel.com.au)*