



# EVENTS PACKAGE

TAYLORS LAKES HOTEL



Award-winning Taylors Lakes Hotel is the ultimate Events & Entertainment complex. With five venue spaces on offer along with 58 luxury accommodation rooms, the Conservatory breakfast room, JBJ's Bistro, International Sports Bar and Terrace cocktail lounge, your guests will be entertained.

Professional and friendly staff will cater to your every need. Our impeccable standards, attention to detail and beautiful presentation ensure that you and your guests will have an unforgettable experience.

Our experienced event co-ordinators will help guide you in organising your menu selection, room configuration, table & floral décor, and audio entertainment.

Our chef has delicately designed a modern Australian menu filled with diverse pleasures. All menus can be customised to cater to your preferred style, and dietary requirements. Select from a cocktail & grazing style menu, buffet, or seated dinner menu – the choice is yours.

## STARLIGHT ROOM

Capacity: Theatre - 300+, Classroom - 120, Banquet - 140, Cocktail - 200

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Large conference and entertainment area.  
Beautifully appointed, with modern furnishings and a fibre optic lighting system.  
Soundproofing throughout with the latest in AV technology

## COURTYARD ROOM

Capacity: Theatre - 150, Classroom - 60, Banquet - 80, Cocktail - 120

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A beautiful room with a spacious courtyard  
to create an indoor/outdoor experience.

## STARLIGHT BALLROOM

Capacity: Theatre - 300, Classroom - 180, Banquet - 300, Cocktail - 400

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Partition doors separate to combine both the Starlight and Courtyard rooms.  
This is a very large space which still retains the private use of the courtyard.

## THE ATRIUM

Capacity: Theatre - 60, Classroom - 40, Banquet - 70, Cocktail - 100

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A modern private function room which can cater for functions  
of up to 100 people including private dining and corporate seminars  
with incorporated audio-visual equipment.

## CORPORATE BOARD ROOM

Capacity: 10

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Private modern corporate board room with incorporated audio-visual  
equipment, suitable for up to 10 people

## CONSERVATORY

Capacity: 70

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Our light-filled conservatory offers a bright, open space surrounded by floor-to-ceiling  
windows, creating an airy and inviting atmosphere, perfect for relaxed gatherings.




# Cocktail Menu

## Canape Menu

### Cold Selections - select two items

Chicken, chive & mayo ribbon sandwiches

Crispy sourdough bruschetta, topped with Spanish onion, tomato, basil & balsamic glaze 

Cauliflower tacos served with salsa and guacamole 

Mediterranean antipasto skewers  

Cranberry, Brie and prosciutto crostini served with a balsamic glaze

### Warm Selection - select six items

Beef sliders with cheese, onion & pickles

Southern fried chicken sliders served with slaw and chipotle mayo


Gourmet meat pies served with tomato ketchup


Sausage rolls served with tomato dipping sauce

Lamb kofta served with labneh 

Crumbed chicken goujons served with mango habanero sauce

Spring rolls with sweet chilli dipping sauce 

Chicken san choy bow - baby Cos lettuce leaves stuffed with chicken mince, vegetables, crushed peanuts & Asian dressing 

Assorted arancini - pumpkin, mushroom, sundried tomato served with aioli (GF upon requests) 

House made assorted pizza

Prawn twisters with sweet & sour sauce

Panko crumbed calamari with tartare sauce


Steamed prawn dumplings served with Nam Jin dressing

### Additional canape item

#### Substantial Selection

##### (based on min guest #'s)

Tempura battered fish bites served with chips & tartare sauce

Nacho Bowl served with avocado, salsa, sour cream and cheese 

Bao buns with pulled pork, slaw, and kewpie mayo

Butter chicken bowl with steamed rice 

Micro souvlaki wrap filled with lamb, lettuce, tomato, onion & garlic sauce

Antipasto boats with cured meats, cheeses, pickled & grilled vegetables and crackers

### Children's mini pack

#### (under 12 years of age)

Mini beef sliders with cheese, lettuce & tomato sauce

Crispy nuggets & chips

Corn dog & chips

Fish & chips box





# Table Platters

Serves  
8 - 10 guests

## **Gluten Free Platter**

Chefs Selection of gluten free finger foods

## **Cheese Display**

Chef's three cheese selection served with dried fruit, crackers & grissini

## **Fresh fruit**

Delicious display of seasonal sliced fruits

## **Vegetarian selection**

Chargrilled & pickled vegetables, olives, cheese & crackers

## **Antipasto**

Cured meats, cheeses, pickled & grilled vegetables with grissini

## **Vegan Platter**

Chefs selection of vegan finger foods

## **Dips**

Three dip selection served with flat bread & crudité's

## **Grazing Board**

Lavish display over a 1.1 x .60-meter board of cured meats, assorted cheeses, char grilled & pickled vegetables, olives, assorted dip selection, flat bread, crudité's & crackers with grissini finished with seasonal sliced fruits

## **Hot Finger Food Platter**

Chefs selection of assorted hot finger food with accompanying sauces

## **Bowl of Chips, Bowl of Vegetables, Bowl of Salad**



# Cocktail Dessert Selection

## **Fruit platter**

## **Dessert Mirror (minimum 50 guests)**

Chefs selection of assorted desserts – mini sponge cakes, cheesecakes, donuts, macarons, eclairs & cannoli

## **Assorted Desserts (Minimum 30 per item)**

Mini Cannoli

Mini Assorted Donuts

Baileys cream profiteroles

Pistachio Donuts

Coconut and White Chocolate filled Donuts

Vanilla Dixie cups

Assorted Gourmet Biscuits (3pc)

## **Mini Dessert cups - (minimum 30 per item)**

Chocolate mousse

Mango cheesecake

Tiramisu

Apple crumble

Raspberry mousse

Pistachio panna cotta

Nutella panna cotta



# Set Menu


**Two course menu (alternative drop). Three course menu (alternative drop on two courses)**


 Vegetarian  Gluten Free

## Entree


Mezza Plate - prosciutto, salami, marinated olives, grilled vegetables, goats cheese & chargrilled bread (GF upon request)

Cucumber salmon roulade served with rocket, dill and Parmesan salad   
Crying tiger beef salad with mixed leaves, tomato, cucumber with mint, coriander and a chilli soy lime dressing 

Arancini trio (tomato, pumpkin & mushroom) served with wild herb aioli & Pecorino cheese (GF upon request) 

Spinach & ricotta filled ravioli served with smoked capsicum sauce, Pecorino cheese & fresh chervil 


Lemon coated calamari served on Asian paw paw slaw

Sumac-crusted spiced prawns on a bed of pumpkin, walnut, pea, roasted corn & quinoa salad with a pomegranate dressing 

Middle-Eastern spiced lamb kofta served with Greek salad and a side of tzatziki


## Mains


Seared salmon fillet with caponata gratin drizzled with aged balsamic 


Gnocchi Puttanesca - black olives, capers, Napoli sugo and chilli 

Barramundi with couscous and a saffron tomato sugo

French trimmed chicken breast with a red wine jus, broccolini and galette potato 

Braised lamb shank served with mash potato and peas topped with a tomato & vegetable gravy 

Sherry braised beef cheek on cauliflower puree with honey glazed carrots & sautéed spinach 

Grass-fed porterhouse with madeira jus, roast potato, honey carrot and green beans 

## Dessert

Sticky date pudding served with toffee sauce and white chocolate drizzle

Bailey's cream filled profiteroles drizzled with tempered chocolate

Pistachio panna cotta with pistachio praline and chantilly crème 

Chocolate mousse with Chantilly cream & fresh berries 

Triple-layer tiramisu served with cream

Churros served with a choice of chocolate sauce or dulce leche

## Children's Set Menu (12 year & under)


**Two course menu (choice of one)**

**Three course menu (choice of one)**

### Entrée

Napoli pasta (GF upon request) 

Cheesy garlic bread 

Mac & cheese croquettes 

### Main

Fish bites & chips

Calamari & chips

Crispy chicken tenders with chips & tomato sauce


Chicken parma topped with Napoli sauce & melted cheese, served with chips

Spaghetti Bolognese with parmesan cheese

### Dessert

Chocolate mousse served with chocolate sauce & ice cream 

Mini churros with chocolate sauce

Chocolate frog - vanilla icecream with freddo frog & sprinkles 

# Buffet Menu


(minimum 40 adult guests)


 Vegetarian  Gluten Free

## Hot Dish Menu (select three)

Soba Noodles - tossed with vegetables, tamari lime, garlic sauce & sesame seeds 


Beef Lasagne - traditional beef lasagna layered with béchamel & meat gravy  
SAUCE (vegetarian upon request)


Salmon - salmon dish with Caponata sauce and glazed balsamic served with rosemary potatoes 

Barramundi - grilled barramundi fillets with tomato, caper & olive salsa, served with steamed rice 


Thai Green Curry - Thai style curry with your choice of chicken or beef, served with steamed rice (vegetarian upon request) 

Butter Chicken - marinated chicken pieces slow cooked in a velvety butter sauce, served with steamed rice 

Kung Pao Chicken - spicy stir-fried chicken pieces with roasted peanuts, crunchy vegetables & dried chilli, served with steamed rice (vegetarian upon request) 


Gnocchi puttanesca – served with olives, anchovies, capers, tomato, garlic and chilli 


Starlight Noodles – wok tossed chow Mein noodles with BBQ chicken, egg, garlic, onion, carrot, capsicum and bean shoots



Roast of the Day - your choice of pork, beef or lamb roast, served with seasonal roasted vegetables 



## Salad Bar (select two)



Caesar Salad – Crispy cos lettuce, bacon, croutons, parmesan cheese, poached egg & creamy mayo

German Potato Salad – Kipfler potato with bacon spring onion & egg, drizzled with parsley dressing 

Bow Tie Pasta & Pesto Salad - with wild rocket, cherry tomatoes, bocconcini, marinated peppers, toasted pinenuts & pesto dressing 

American Style Coleslaw - cabbage, carrot, celery, red onion with a creamy sauce  

Pumpkin Fetta Salad - roasted pumpkin, parsley, Spanish onion & fetta tossed with a walnut dressing  

Greek Salad - with cucumber, tomato, red onion, mixed leaf, kalamata olives, Fetta & a light lemon Greek style dressing  

## Indulgence Menu (Select two) (minimum 40 guests)

Apple & rhubarb crumble - with pouring cream & rhubarb compote 



Bread & butter pudding

Sticky date pudding - with butter scotch sauce & cream

Triple-layer tiramisu - served with cream

Dixie cups 

## Additional sides

Roasted or steamed seasonal vegetables  

Creamy garlic potato mash  

Fried rice 

Garlic & rosemary roasted chat potatoes  

## Dessert Mirror (minimum 50 guests)

Chefs' selection of assorted desserts – mini sponge cakes, cheesecakes, donuts, macarons, eclairs & cannoli

# External Catering

**Pick up only - Strictly 2 hours prior to event commencement**

🌿 Vegetarian 🌾 Gluten Free

## **Cold Selections - select three items**

Chicken, chive & mayo ribbon sandwiches

Crispy sourdough bruschetta, topped with Spanish onion, tomato, basil & balsamic glaze 🌿

Cauliflower tacos served with salsa and guacamole 🌿

Mediterranean antipasto skewers 🌿🌾

Cranberry brie and prosciutto crostini served with a balsamic glaze

## **Warm Selection - select four items**

Beef sliders with cheese, onion & pickles

Southern fried chicken sliders served with slaw and chipotle mayo

Gourmet meat pies served with tomato ketchup

Sausage rolls served with tomato dipping sauce

Chicken san choy bow - baby Cos lettuce leaves stuffed with chicken mince, vegetables, crushed peanuts & Asian dressing 🌾

Assorted arancini - pumpkin, mushroom, sundried tomato served with aioli (GF upon requests) 🌿

House made assorted pizza

Steamed prawn dumplings served with Nam Jin dressing

Additional canape item

## **Children's mini pack (under 12 years of age)**

Crispy nuggets & chips

Corn dog & chips

Fish & chips box

## **Vegan Platter**

Chefs selection of vegan finger foods

## **Dips**

Three dip selection served with flat bread & crudité

## **Antipasto**

Cured meats, cheeses, pickled/grilled vegetables w/ grissini

## **Vegetarian selection**

Char grilled & pickled vegetables, olives, cheese & crackers

## **Cheese Display**

Chef's three cheese selection served with dried fruit, crackers & grissini

## **Gluten Free Platter**

Chefs Selection of gluten free finger foods

## **Fresh fruit**

Delicious display of seasonal sliced fruits

## **Assorted Desserts (Minimum 30 per item)**

Mini Cannoli

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Baileys cream profiteroles

Pistachio Donuts

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Assorted Gourmet Biscuits (3pc)

## **Mini Dessert cups - (minimum 30 per flavour)**

Chocolate mousse

Mango cheesecake

Tiramisu

Apple crumble

Raspberry mousse

Pistachio panna cotta

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# External Catering

**Pick up only - Strictly 2 hours prior to event commencement - (minimum 40 adult guests)**


 Vegetarian  Gluten Free


## Hot Dish Menu - select three items


Soba Noodles - tossed with vegetables, tamari lime, garlic sauce & sesame


seeds 


Beef Lasagne - traditional beef lasagna layered with béchamel & meat gravy sauce (vegetarian upon request)

Salmon - salmon dish with Caponata sauce and glazed balsamic served with rosemary potatoes 

Barramundi - grilled barramundi fillets with tomato, caper & olive salsa, served with steamed rice 


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Butter Chicken - marinated chicken pieces slow cooked in a velvety butter sauce, served with steamed rice 

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Roast of the Day - your choice of pork, beef or lamb roast, served with seasonal roasted vegetables 



## Salad Bar - select three items


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Bow Tie Pasta & Pesto Salad - with wild rocket, cherry tomatoes, bocconcini, marinated peppers, toasted pinenuts & pesto dressing 

American Style Coleslaw - cabbage, carrot, celery, red onion with a creamy sauce  

Pumpkin Fetta Salad - roasted pumpkin, parsley, Spanish onion & fetta tossed with a walnut dressing  

Greek Salad - with cucumber, tomato, red onion, mixed leaf, kalamata olives, Fetta & a light lemon Greek style dressing  

# Delegate Packages

DAY DELEGATE PACKAGES (minimum 40 delegates) Half Day (4 hours) Full Day (8 hours). Room Hire – POA

## Morning Tea

Select from break menu

## Lunch

Assorted sub sandwiches

Chef's selection of savoury finger food

Seasonal fruit platter

Cheese board

Includes tea, coffee & soft drinks

OR

## Lunch Bag

**(minimum 30, maximum 60 delegates)**

Sub sandwiches, piece of whole fruit, cheese & crackers, yoghurt, juice & something sweet

## Afternoon Tea

Select from break menu

## Break Menu:

Assorted Danish pastries

Ham & cheese croissant

Assorted gourmet biscuits

Nutella choc brownie

Frittata

Savoury muffins

Sweet muffins

## Individual break prices:

Freshly brewed coffee, tea & biscuits

## Morning or Afternoon Tea

## Bakery/sweet selection

Assorted Danish pastries

Ham & cheese croissant

Banana bread

Nutella choc brownie

Frittata

Savoury muffins

Sweet muffins

## Delegate pre-selected à la carte Lunch

**(maximum 20 delegates)**

Includes tea, coffee & soft drinks

Served in JBJ's Restaurant

## Delegate Workers Luncheon

**(minimum 40 delegates)**

Assorted sub sandwiches

Chef's selection of savoury finger food

Seasonal fruit platter

Cheese board

Includes tea, coffee & soft drinks

Served in your chosen event space

## Full breakfast buffet

**(minimum 40 delegates)**

Assortment of pastries

Breads & preserves

Seasonal fruit platter

Scrambled eggs

Grilled bacon

Hash browns

Grilled tomatoes

Sausage

Mushrooms

Freshly brewed coffee & tea

Chilled orange & apple juice

# Beverage Packages

## **Soft Beverage Package**

Coke, Coke Zero, Sprite, Raspberry Lemonade, Lift, Soda Water, Tonic Water, Lemon Lime & Bitters, and Chilled juice

## **Premium Beverage Package - 4.5 Hours**

Coke, Coke Zero, Sprite, Raspberry Lemonade, Lift, Soda Water, Tonic Water, Lemon Lime & Bitters, and Chilled juice

Carlton Draught, Carlton Dry, Great Northern

Angoves Studio Sparkling Chardonnay Pinot Noir

Rhythm & Rhymes Chardonnay, Long Row Sauvignon Blanc

Chalk Hill Moscato & Shiraz Cabernet

## **Platinum Beverage Package - 4.5 Hours**

Coke, Coke Zero, Sprite, Raspberry Lemonade, Lift, Soda Water, Tonic Water, Lemon Lime & Bitters, and Chilled juice

Carlton Draught, Carlton Dry, Great Northern

Corona, Heineken, Peroni, Great Northern Crisp Zero, Somersby

Apple Cider

Angoves Studio Sparkling Chardonnay Pinot Noir

Rhythm & Rhymes Chardonnay

Chalk Hill Moscato & Shiraz Cabernet

Long Row Sauvignon Blanc, Shiraz, Merlot & Cabernet Sauvignon



# Additional Items

## Mesh Backdrop

Self-standing white mesh backdrop.

## Cake Plinth

Acrylic white cake plinth.

## Happy Birthday Sign

LED 'Happy Birthday' Sign - Cool tint

## Let's Party

Sign -

## LED

'Lets Party' Sign - Warm tint

## Decoration Bundle

Includes 1 x Backdrop, 1 x Cake Plinth, and 1 x chosen LED Sign

## JBL Speaker

JBL Party box



# Accommodation

The multiple award winning Quality Hotel Taylors Lakes offers 58 luxurious well appointed rooms, perfectly tailored to complement your event. Our meticulously designed rooms offer a seamless blend of style and comfort, ensuring an unforgettable stay for every guest.

## **Accommodation:**

Please contact our friendly Quality Accommodation staff for the latest offers and discounts available.

Don't forget to mention you are hosting your event at the venue.

## **Clean Up:**

We are happy to accommodate where possible however when the "Party's Over" it's time to go home!!!

Any props that require handling, pack down & popping after your event has concluded will incur an additional labour cost.

## **Room features and amenities:**

Free high speed internet

Individual controlled heating/air-conditioning

Hair dryer

Refrigerator

Ironing facilities

Large smart TV's

Tea and coffee making facilities

Alarm clock and iPhone dock

USB chargers

Spa bath (some rooms)

Walk in shower (all rooms)

Balcony (some rooms)

Quality linen

Conservatory guest lounge

Room service

Gym (conditions apply)

Restaurant, Sports Bar & TAB

Bottle Shop

Function rooms & Boardroom

Non-smoking facility



## **Inclusions for events & additional Information**

Events supervisor

Table Linen

Basic table set up

LCD TV Screen

Cordless Microphone

Function Room set ups & floor plan

Function room signage

Cake/Gift & Registration Table

### **Booking your event:**

Our events department will collate all your information and send through a contract along with a deposit

invoice. Once the deposit has been received your event is confirmed.

### **Room Hire:**

Room hire is incorporated in your minimum guest requirements and pricing.

Additional room hire is charged when numbers fall outside the minimum. Price varies.

### **Duration:**

Cocktail & seated events of a lunch time are four hours and evenings are up to five hours.

Beverage packages vary and conclude half hour prior to every event finishing time.

### **External Catering:**

Taylor's Lakes Family Hotel is a fully licensed venue, and we provide all food & beverages for our events.

No food leftover from events can be taken home as takeaway.

One celebration cake is allowed for your event and a cakeage fee of \$50.00 applies for cutting of cake, plates, cutlery and handling.

All other food is provided exclusively by our venue.

### **Final Guest Numbers, Menus & Payments:**

Your final details are required 14 days prior to your event along with full payment.

### **Accommodation:**

Please contact our friendly Quality Accommodation staff for the latest offers and discounts available. Don't forget to mention you are hosting your event at the venue.

### **Clean Up:**

We are happy to accommodate where possible however when the "Party's Over" it's time to go home!!! Any props that require handling, pack down & popping after your event has concluded will incur an additional labour cost.





## QUALITY HOTEL TAYLORS LAKES

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