



The Lakes  
*Weddings*



1928

The Lakes



## Congratulations

on your recent engagement and thank you for considering  
The Lakes for your wedding celebration.

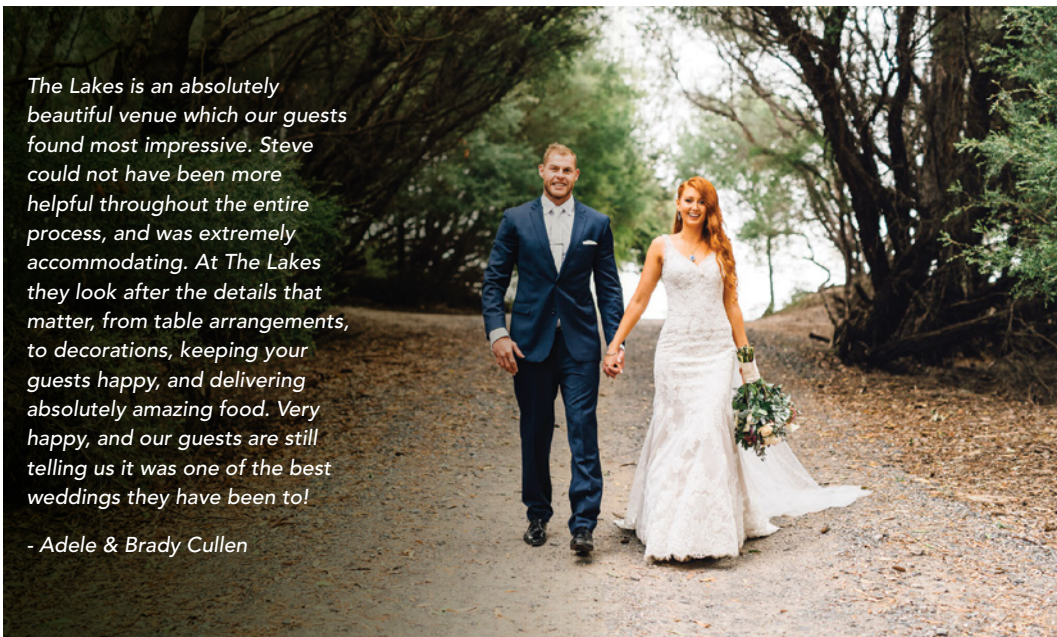
We value that your wedding day will be a day that you reflect on for years to come and understand the importance that the entire day is perfect in every detail. Our specialist and experienced wedding coordinator dedicate themselves to your event throughout the entire planning process, from initial venue tours, menu tastings as well as assistance with ideas, questions and details along the way. We have a primary focus on creating a highly personalised and distinctive occasion flawlessly delivered so that you and your guests can relax and enjoy a truly memorable wedding reception within beautiful and atmospheric surrounds.

Our executive chef and his team cater for fine dining and events up to 200 guests. The Lakes has established relationships with photographers, musicians, florists, room decorators and cake designers. We can assist you with the co-ordination of all your requirements to make your wedding day a memorable one.

Please take the time to read through the enclosed information and should you wish to make an appointment or simply have any questions or require further information, please don't hesitate to contact us.

*The Lakes is an absolutely beautiful venue which our guests found most impressive. Steve could not have been more helpful throughout the entire process, and was extremely accommodating. At The Lakes they look after the details that matter, from table arrangements, to decorations, keeping your guests happy, and delivering absolutely amazing food. Very happy, and our guests are still telling us it was one of the best weddings they have been to!*

*- Adele & Brady Cullen*





The Lakes

# Wedding Packages

At The Lakes we offer a range of different package options with varying inclusions and we are happy to tailor a package to suit your specific needs.

## Silver Package

(minimum 80 guests)

Chef's selection of hot & cold hors d'oeuvres served on the balcony.

Three course alternate serve menu.

Five hour standard beverage package  
*(bar closes 15mins before end of event)*

Private room for Bridal Party on arrival

Skirted cake & gift table. Use of cake knife

Wedding cake cut & presented on platters & served with coffee

Parquetry dance floor

Room & staff hire for 5 hours

Placement of guest name cards & bonbonnières

Use of golf carts for photos on course

## Gold Package

(minimum 80 guests)

Chef's selection of hot & cold hors d'oeuvres served on the balcony

Three course alternate serve menu

Five hour standard beverage package  
*(bar closes 15mins before end of event)*

Private room for Bridal Party on arrival

Skirted cake & gift table. Use of cake knife

Basic table centrepieces

Tea lights in votive on each table

Printed menus for each table

Long low flower arrangement for bridal table

Wedding cake cut & presented on platters & served with coffee

Parquetry dancefloor

Room & staff hire for 5 hours

Placement of guest name cards & bonbonnières

Use of golf carts for photos on course

## Platinum Package

(minimum 100 guests)

Chef's selection of hot & cold hors d'oeuvres served on the balcony

Three course alternate serve menu

Five & a half hour premium beverage package  
*(bar closes 15mins before end of event)*

Private room for Bridal Party on arrival

Skirted cake & gift table. Use of cake knife

Fresh floral centrepieces for each table

Tea lights in votive on each table

Printed menus for each table

White chair covers with coloured sash

Wedding cake cut & presented on platters & served with coffee

Parquetry dancefloor

Room & staff hire for 5 ½ hours

Placement of guest name cards & bonbonnières

Use of golf carts for photos on course



The Lakes  
*Sample Menu*

*Entree*

Charred baby octopus & soft feta cheese salad with an aged red wine vinaigrette  
Crisp organic roast tomato tart with wild baby rocket, goat's cheese & reduced balsamic  
BBQ'd Atlantic salmon with a light sprout salad and honey mustard lemon dressing  
Wild mushroom & fresh herb risotto with parmesan crisp and roast pine nuts  
Thai beef salad with pickled green mango, glass noodles, asian herbs & nam jim dressing  
Harissa spiced black tiger prawns on a green apple, baby fennel & orange salad  
Salad niçoise with fresh grilled yellowfin tuna & quail egg

*Main Course*

Rosemary & garlic grilled "junee" lamb rump, confit échalote mash, buttered broccolini & shiraz jus  
Herb & parmesan crusted free range chicken breast, crisp polenta cake,  
organic tomato coulis and green asparagus  
Seared beef tenderloin with sweet potato gratin, green bean bundle,  
baby carrot and port wine jus  
Crisp skinned Atlantic salmon on creamy prawn & bacon mash potato,  
asparagus & green pea essence  
Grilled "high country" pork cutlet with parsnip puree, potato crisps, apple jus and green vegetables  
House-made fettuccine with mediterranean roast vegetable, lemon olive oil,  
baby rocket & shaved parmesan  
Twice cooked confit duck leg with pommes duchesse, crisp pancetta and french lentils

*Dessert*

Tangy lemon meringue tart with mango coulis  
Vanilla panna cotta with fresh berries and crushed honeycomb  
Tulipe basket with seasonal fruit salad and homemade sorbet or ice cream  
Traditional vanilla crème brûlée with berry compote and hazelnut biscotti  
Dark chocolate mousse with strawberries, crisp tuille and croquant  
Sour cherry and cream cheese strudel with sauce anglaise and vanilla ice cream



The Lakes  
*Cocktail Package*

*Cocktail Package*

(minimum 80 guests)

Choice of 8 items from our cocktail menu  
including one substantial item followed by a  
dessert station and tea/coffee station

Complimentary room hire for a period of 5 hours

Wedding cake professionally cut by our  
Executive Chef and presented on platters

Standard beverage package

Dancefloor, lectern and microphone

Skirted cake and gift table

5 dressed cocktail tables

Large floral arrangement and  
cocktail table flowers in colours of  
your choice

*Sample Canapé Menu*

Tempura prawn with pickled ginger  
& soy dipping sauce

Hunter Valley goats cheese tartlet with  
red onion jam **V**

Grilled chicken souvlaki skewers with  
basil rocket pesto **GF**

Sydney rock oysters served natural or  
with red wine eschallot vinaigrette **GF**

Roast mushroom filled with feta,  
semi-dried tomato & basil **V, GF**

Peking duck & glass noodle salad with  
nam jim dressing **GF**

Saffron poached king prawns with  
beetroot relish **GF**

Yellowfin tuna pops with  
sesame wakame seaweed salad **GF**

Wild mushroom risotto with  
shaved parmesan **V, GF**

Peking duck pancakes with hoisin & plum sauce

Smoked salmon tartare served in  
savoury cone with salmon caviar

Roast pork belly en croute with dijonaise

Roast pumpkin & pine nut arancini  
with tomato coulis **V**





The Lakes  
*Beverage Packages*

*Standard Package*

Half an hour of pre-dinner drinks, includes red & white wine, sparkling wine, sparkling wine with orange juice, local draught beer, post mix soft drinks & orange juice.

**With Dinner**

The Lakes Semillon Sauvignon Blanc

The Lakes Cabernet Shiraz

The Lakes Brut NV

Local draught beer; Carlton Draught, Hahn Super Dry, Cascade Premium Light

Post Mix Soft Drinks & Orange Juice

*Premium Package*

Half Hour of Pre Dinner Drinks

Local & Imported Draught Beer, Premium Bottled Beer, Red & White Wine, Champagne,

Champagne & Orange, Champagne & Guava Juice and Soft Drinks

Wild Hibiscus flowers for champagne

**With Dinner**

Choose one red & one white wine from the following:

***White***

Babich Black Label Sauvignon Blanc

Fraser Gallop Semillon Sauvignon Blanc

Rolling Chardonnay

Splitrock Estate Reserve Semillon

Henry Frost Riesling

***Red***

Swan Bay Pinot Noir

Teusner "The Gentleman" Cabernet Sauvignon

Tyrrell's Rufus Stone Shiraz

Fraser Gallop Cabernet Merlot

Maxwell "Little Demon" Shiraz Grenache



The Lakes



*To find out more about our wedding packages or to discuss your special day with us, please contact:*

Steve Smith - Functions Manager

**Tel:** 02 9669 1311 **Email:** [functions@thelakesgolfclub.com.au](mailto:functions@thelakesgolfclub.com.au)

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The Lakes  
*Terms and Conditions*

## **THE LAKES - PRIVATE FUNCTIONS**

### **TENTATIVE BOOKING**

Functions can be tentatively booked and held for 2 weeks. If confirmation is not received at the close of business on the 14th day, we will assume that you no longer require us to hold this date and that we can make the date available to others.

### **CONFIRMATION**

Confirmation of your function must be received in writing with a completed and signed copy of the agreement along with the required \$1000 deposit. After confirming your function the \$1000 deposit paid is non-refundable.

### **FINAL DETAILS & PAYMENT**

The confirmed number of guests attending the function, menu selection and final arrangements must be provided fourteen (14) days prior to the booked date. The balance due for your function must be paid at this time. Numbers may be increased but not reduced after final interview.

### **CANCELLATION**

If the function is cancelled after confirmation & deposit payment, the deposit will be forfeited. If the function is cancelled within 2 months of the booked date, then the initial deposit and a further charge of 50% of the agreed catering total will be incurred.

### **PRICING POLICY**

The Club will endeavour to maintain the costs as originally quoted but prices are necessarily subject to change particularly where bookings are made well in advance. You will be notified in writing not later than sixty (60) days prior to your function.

### **GUEST LISTS**

Clubs NSW law states alphabetical listing of guests together with residential addresses is required prior to the commencement of each event. Please ensure this list is provided to the club prior to the date.

### **MINIMUM NUMBER**

The minimum number of guests for a function is 80. If numbers are fewer than 80 a surcharge may apply.

### **MOBILE PHONES**

The use of mobile phones in the clubhouse is prohibited at all times.

### **OUTSIDE FOOD & BEVERAGE**

With the exception of wedding/birthday/christening cakes, no food or beverage may be brought onto the club premises for consumption during a function.

### **SMOKING**

The Lakes is a non-smoking facility. Balcony areas are provided to facilitate smoking.

### **RESPONSIBLE SERVICE OF ALCOHOL**

The Lakes actively promotes the responsible service of alcohol. Under Responsible Service of Alcohol legislation, The Lakes reserves the right (without recourse) to:

Request Proof of Age identification

Refuse service of alcohol to minors (less than 18yrs of age)

Refuse access or service to people who are suspected of being intoxicated, quarrelsome, disorderly and/or behaving in a violent manner.

Remove people from the Club premises who are acting in a manner deemed intoxicated, quarrelsome, disorderly or violent.

### **INSURANCE**

The Lakes Golf Club will take care but not accept responsibility for the loss of, damage to any equipment or merchandise left on the premises prior to, during, or after a function.

### **DAMAGE**

The client will be financially responsible for damage to club property during functions. There will be an additional charge for any necessary repairs or excessive cleaning which will be passed directly to the client.

### **EXTENDED ROOM HIRE**

Functions at The Lakes are for a five (5) hour period, unless otherwise stated. The client must agree to begin the function and vacate the designated function room at the scheduled times agreed upon.

If a function is to extend beyond the five hour period, it must be arranged upon confirmation of booking. Should a function wish to continue past the five (5) hours a standard hire period charge of \$300 per half hour or part thereof will apply.

### **DRESS REGULATIONS**

Strict dress regulations must be adhered to at all times. No denim jeans, collarless or sleeveless shirts, track shoes, elastic or draw string trousers. All cargo pants are strictly prohibited. Socks must be worn at all times in the Clubhouse. Trousers and shorts so designed must be worn with a belt. Shirts shall be worn tucked into trousers.

### **CLUB ENTRY**

Please note that as a private members golf club wedding guests are not allowed access to the members bar area at any time either before or during the function. Guests who arrive prior to the advised starting time will be able to sit on the outside terrace overlooking the golf course, entry to the reception area will be restricted.

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*Pricing*

Package	Saturday Dinner	Saturday Lunch	Sun-Fri Dinner	Sun-Fri Lunch	Winter (Jun, Jul, Aug)
Silver Package	\$134	\$128	\$128	\$123	\$123
Gold Package	\$149	\$136	\$136	\$129	\$129
Platinum Package	\$163	\$155	\$155	\$147	\$147
Cocktail	\$110	\$105	\$105	\$100	\$100

**Special Offer if you hold your wedding at The Lakes Golf Club**

**LUNCH**

You will have the opportunity to host a table for four at lunch in our intimate 'Billy Holder' Dining Room, valued at over \$250. This includes two bottles of The Lakes housewine.  
To be scheduled after your Wedding Day.

## *Booking Confirmation*

Client's Name		
Address		
Contact Number		
Mobile Telephone		
Email		
Package Choice		
Extras/Variations		
Start Time		
Number of Guests		
Price Quoted Per Person		
	I/We agree to the attached terms, conditions and payment schedule.	
	Signature/s	Date





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