Function Kit





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The Parklake is unique among conference venues, surrounded by beautiful parklands housing six private conference rooms which can accommodate groups of all sizes from intimate meetings to large presentations, celebration dinners and everything in between.

The easily accessible rooms are spacious and comfortable, with climate control in every room and some with balconies allowing guests to enjoy the fresh air, free onsite car parking is also provided.

Room Capacities

ROOM NAME	SIZE (M2)	HEIGHT (M)	BANQUET	THEATRE	CLASSROOM	BOARD	COCKTAIL
PARKVIEW FLOOR	340	2.97	200	300	150	-	400
PARKVIEW ROOM 1	148	2.97	80	120	60	50	120
PARKVIEW ROOM 2	84	2.97	50	50	20	25	80
PARKVIEW ROOM 3	82	2.97	50	50	20	25	80
POOL BOARDROOM	34	2.90	-	30	20	20	-
CRYSTAL ROOM 1 & 2	114	2.90	120	85	30	40	60
CRYSTAL ROOM 3	34	2.90	-	-	-	14	15
CRYSTAL ROOM 1	75	2.90	40	50	15	15	15
CRYSTAL ROOM 2	40	2.90	80	100	30	35	60



Room Hire Fees

PARKVIEW FLOOR - \$1,000

PARKVIEW ROOM 1 - \$320

PARKVIEW ROOM 2 - \$280

PARKVIEW ROOM 3 - \$280

PARKVIEW BOARDROOM - \$250

POOL BOARDROOM - \$250

CRYSTAL ROOM 1 - \$350

CRYSTAL ROOM 2 - \$550

CRYSTAL ROOM 3 - \$250

CRYSTAL ROOM 1, 2, 3 - \$1250

CRYSTAL ROOM 1, 2 - \$850

*Some catering packages are inclusive of room hire, please liaise with our Function Manager

Email functions@parklake.com.au 481 Wyndham Street, Shepparton VIC 3630



Equipment

The Parklake Hotel has an extensive range of equipment in house to ensure your function is a success. If there is an item not listed below that you require during your function, please do not hesitate to contact us and we will be happy to source this for you.

EQUIPMENT	COST PER DAY		
PROJECTOR SCREEN	NO CHARGE		
WHITEBOARD & MARKERS	NO CHARGE		
FLIPCHART WITH PAPER	\$50		
LECTERN	NO CHARGE		
DANCE FLOOR	NO CHARGE		
TELEPHONE HANDSET	CALL COSTS		
HAND HELD MICROPHONE	\$75		
LAPEL MICROPHONE	\$75		
LAPTOP COMPUTER	\$165		
DATA PROJECTOR	\$165		
SPEAKERS	\$100		
TV/DVD PLAYER	\$165		

Car Parking

The Parklake has extensive car parking facilities with over 100 car parking bays as well as free all-day street parking at the front and rear of the property



Accommodation

Your function experience can be further enhanced by access to 100 accommodation rooms, located in Shepperton's prime location overlooking picturesque Lake Victoria, only a few minutes' walk from a vibrant CBD, wonderful shopping and attractions.

We offer a variety of room types such as apartments, spa rooms and suites. All rooms are equipped with a pillow top King or Queen size bed, 42" LED TV with Austar, free high-speed Wi-Fi, reverse cycle air conditioning, plus tea and coffee making facilities.

The property features an indoor swimming pool, spa, sauna and gym.

Breakfast

PLATED BREAKFAST (\$28 per person)

Toasted Bread | Scrambled Eggs | Crispy Bacon | Hash Browns | Grilled Tomatoes | Mushrooms | Classic and Herbal Tea, Coffee and Juice Station

CONTINENTAL BUFFET (\$20 per person)

Breakfast Cereals | Fresh Seasonal Fruit | Danish Pastries | Yoghurts | Toasted or Fresh Breads | Classic and Herbal Tea, Coffee and Juice Station

FULL BUFFET (\$25 per person)

Toasted Bread | Scrambled Eggs | Crispy Bacon | Hash Browns | Grilled Tomatoes | Mushrooms | Breakfast Cereals | Fresh Seasonal Fruit | Danish Pastries | Yoghurts | Classic and Herbal Tea, Coffee & Juice Station





Conference

DAY PACKAGES

Half Day Packages (\$45 per person)

Continuous classic and herbal tea selection and coffee buffet

 $Morning\ Tea-1\ selection$

AND

 $Working\ Lunch-Working\ lunch\ with\ 2\ selections$

OR

 $Working\ Lunch-Working\ lunch\ with\ 2\ selections$

AND

 $Afternoon\ Tea-with\ 1\ selections$

Full Day Packages (\$55 per person)

Continuous classic and herbal tea selection and coffee buffet

 $Morning\ Tea-1\ Selection$

AND

Working Lunch - Working lunch with 2 selections

AND

Afternoon Tea - 1 Selection





Conference (continued)

MORNING AND AFTERNOON TEA

scones with jam & cream
assorted slices
mini sweet or savoury muffins
danishes
ham & cheese filled mini croissants
bircher muesli cups
fresh fruit platter
antipasto & cheese plate

1 Item \$12 per person | 2 Items \$17 per person | 3 items \$22 per person

LUNCH

Sandwich Platters (\$20 per person)

includes classic and herbal tea selection, coffee & basic sandwiches

Working Lunch

includes an assortment of deli sandwiches and wraps, classic & herbal tea selection and coffee and with your choice of:

party pies | sausage rolls | crispy coated chicken | marinated skewers | calamari rings | individual salad, risotto, pasta or stir fry | vegetarian frittata | soup | antipasto & cheese plate | fruit platter | dessert cups (mini eton mess & mini chocolate brownie)

2 Selections \$35 per person | 3 Selections \$38 per person | 4 Selections \$41 per person includes classic and herbal tea selection & coffee

*If no selection is made Chef's selection will be applied. Options can be individually tailored to your specific requirements.





Cocktail

COLD SELECTION

fresh tomato & basil bruschetta | thai beef & cucumber cups |
roasted vegetable frittata | rice paper rolls | smoked salmon mousse on croutons |
tomato and bocconcini skewers | sushi rolls

HOT SELECTION

herb & garlic crumbed chicken tenderloins | flame-grilled meatballs |
feta & spinach pastries | mini party pies | battered fish with tartare | sausage rolls |
vegetarian spring rolls with sweet chilli (2) | vegetarian samosas (2) | panko crumbed calamari |
mini quiche | stuffed mushrooms | pumpkin & cheese arancini |
moroccan chicken skewers | corn croquettes

SUBSTANTIAL SELECTION (additional \$4 per person)

individual pasta | individual risotto | fish & chips box | individual salad

SWEET SELECTION

sticky date cups | strawberry and cream | coffee tiramisu | chocolate brownie | eton mess | pannacotta | lemon tart

3 Selections \$26 per person | 6 Selections \$36 per person | 9 Selections \$46 per person

*Surcharge of \$2.00 per item applies to options indicated. If no selection is made Chef's selection will be applied.

Options can be individually tailored to your specific requirements.





Lunch and Dinner

PRE AND POST MEAL PLATTERS \$25 Per Person

add on to any lunch or dinner package as a starter or finisher to your menu

ANTIPASTO

english ham, salami, prosciutto, olives, sundried tomatoes, roasted capsicum, feta, cheddar, crusty bread & selection of dips

CHEESE PLATE

assorted cheese, served with fruit, nuts, and crackers

FRESH SEASONAL FRUIT PLATTER

 $assorted \it fresh \it sliced \it fruit$





Set Menu

STANDARD PACKAGE

Served alternate drop

2 Course (\$70 per person)

Entrée and Main **OR** Main and Dessert with bread rolls, classic and herbal tea & coffee

3 Course (\$80 per person)

Entrée, Main and Dessert with bread rolls, classic and herbal tea & coffee

DELUXE PACKAGE

2 Course (\$89 per person)

Main and Entrée **OR** Main and Dessert with bread rolls, classic and herbal tea & coffee

3 Course (\$99 per person)

Entrée, Main and Dessert with bread rolls, classic and herbal tea & coffee

Complimentary room hire applies to dinner functions with 50 or more guests. All menus can be individually tailored to your requirements





Entree

STANDARD MENU

Salt & Pepper Calamari

 $lightly\ dusted\ in\ sea\ salt\ and\ cracked\ pepper,\ served\ with\ garlic\ aioli,\ lime\ wedge\ and\ petite\ salad$

Satay Chicken Skewers

with fresh garden salad and satay sauce

Vegetable Stir Fry

 $vegetable\ medley\ with\ light\ sweet\ chilli\ sauce$

Pumpkin & Feta Lasagne

roasted pumpkin, feta, spinach and fresh herbs with a béchamel sauce, served with a garden salad

DELUXE MENU

Szechuan Calamari

with an asian slaw, lemon and sambal chilli

Marinated Chicken Salad

 $chicken\ tenderloins,\ avocado,\ potato,\ cucumber,\ onion,\ crunchy\ fried\ wonton\ \mathcal{E}\ sour\ cream$

Homemade Vegetable Gnocchi

roasted pumpkin, grilled asparagus, cherry tomatoes, garlic, spinach & a touch of cream

Proscuitto Croquettes

served with harrisa aioli

Medium Rare Thai Beef Salad

marinated beef with a herb, julienne cucumber, capsicum & tomato bouquet





Main

STANDARD MENU

Grilled Chicken Breast

 $tender\ chicken\ breast\ topped\ with\ a\ bacon,\ mushroom,\ spring\ onion\ and\ white\ wine\ sauce,\\ served\ on\ paris\ mash\ \mathcal{E}\ broccolini$

Porterhouse Steak

beef porterhouse chargrilled medium topped with a brandy and cream peppercorn sauce, served with rosemary and garlic chat potatoes & broccolini

Grilled Barramundi

with rosemary & garlic chat potatoes, blistered cherry tomatoes and topped with a salsa verde

Vegetarian Risotto

with eggplant zucchini, cherry tomatoes, spring onion $\mathcal E$ rich napoli sauce





Main (Continued)

DELUXE MENU

Prosciutto Wrapped Chicken

chicken breast wrapped in prosciutto, stuffed with camembert & topped with a creamy pesto sauce, served with a feta and pumpkin risotto cake

Pan-Seared Salmon

 $fresh\ tasmanian\ salmon,\ served\ with\ a\ potato\ and\ corn\ cake,\ harrisaa\ puree\ \mathcal{E}\ sauteed\ spinach$

Scotch Fillet of Beef

medium cooked tender scotch fillet served with buttered kipfler potatoes and broccolini

Slow Cooked Lamb

 $marinated\ lamb\ shoulder,\ slow\ cooked\ for\ 8\ hours\ in\ garlic\ \mathcal{E}^* \ rose mary,\ served\ with\ paris\ mash\ and\ broccolini$





Dessert

STANDARD MENU

White Chocolate & Passionfruit Tart

individual tarts filled with white chocolate & passionfruit ganache, served with chantilly cream

Lemon Tart

zesty tart served with berry compote & double cream

Mini Pavlova

 $delicate\ mini\ pavlova\ with\ passion fruit\ syrup\ \&\ fresh\ fruit\ salad$

DELUXE MENU

Baci Kiss

chocolate ice cream rolled in crushed pistachio and hazelnuts, served with warm chocolate sauce & cream

Choc-Hazelnut Pudding

warm pudding served with hot fudge sauce, toffee & vanilla ice cream

Individual Apple & Pear Crumble

served with vanilla ice cream & chantilly cream

Sticky Date Pudding

 $warm\ pudding\ with\ butters cotch\ sauce\ \mathcal{E}\ vanilla\ ice\ cream$



Buffet (\$69 per person)

warm bread rolls, classic and herbal tea \mathcal{E} coffee

SIDES

selection of three

seasonal salad mashed potatoes roasted chat potatoes steamed rice seared vegetables roasted vegetables

HOT DISHES

selection of two

beef bolognaise sauce, served with pasta
lamb roast
beef lasagne
pork roast
chicken yellow curry (mild)
ratatouille, served with pasta

DESSERT

selection of two

sticky date pudding individual pavlova & chantilly cream lemon tart fresh fruit salad

 * Minimum of 20 guests. Menus can be individually tailored to your specific requirements.

