

Parklake

FUNCTION KIT





Parklake Functions

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

	Size (m2)	Height (m)	Banquet	Theatre	Classroom	Board	Cocktail
Parkview Floor	340	2.97	200	300	100	50	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	30	40	15	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

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

Parkview Floor	\$1,300
Parkview Room 1	\$550
Parkview Room 2	\$400
Parkview Room 3	\$450
Parkview Boardroom	\$350
Pool Boardroom	\$220
Crystal Room 1	\$400
Crystal Room 2	\$550
Crystal Room 3	\$350
Crystal Room 1, 2, 3	\$1,200
Crystal Room 1, 2	\$850

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.

	Cost per day
Whiteboard and markers	\$50
Flip chart with paper	\$50
Lectern	\$150
Dance floor	\$500
Telephone handset	Call costs
Hand held microphone	\$75
Lapel microphone	\$75
Data projector, projector screen	\$165
Speakers	\$100
Additional TV	\$165

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



Accommodation

Your function experience can be further enhance by access of 100 accommodation rooms, located in Shepparton'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.

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.





Breakfast

Plated Breakfast (\$28 per person)

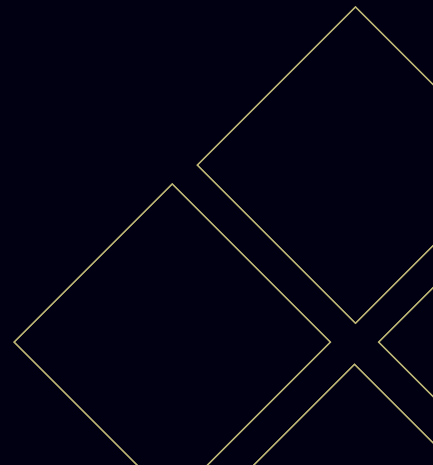
Toasted bread, scrambled eggs, crispy bacon, hash browns, grilled tomatoes, mushrooms, classic and herbal tea, coffee and juice station

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 (\$28 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 and juice station



Conference

DAY PACKAGES

Half Day Packages (\$45 per person)

Continuous classic and herbal tea selection and coffee buffet

- ◆ Morning Tea — 1 selection
- ◆ Working Lunch — 2 selections
- ◆ Afternoon Tea — with 1 selection

Full Day Packages (\$55 per person)

Continuous classic and herbal tea selection and coffee buffet

- ◆ Morning Tea — 1 selection
- ◆ Working Lunch — 2 selections
- ◆ Afternoon Tea — with 1 selection

MORNING & AFTERNOON TEA

- ◆ Scones with jam and cream
- ◆ Assorted slices
- ◆ Mini sweet or savory muffins
- ◆ Danishes
- ◆ Ham and cheese filled mini croissants
- ◆ Bircher muesli cups
- ◆ Fresh fruit platter
- ◆ Antipasto and cheese plate

1 item (\$15 per person) | 2 items (\$20 per person) | 3 items (\$25 per person)





Conference

LUNCH

Sandwich Platters (\$20 per person)

Includes classic and herbal tea selection*, coffee and basic sandwiches

Working Lunch (\$38 per person)

Includes an assortment of deli sandwiches and wraps, classic and herbal tea selection, 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 fritata
- ◆ Soup
- ◆ Antipasto and cheese plate
- ◆ Fruit platter
- ◆ Desserts cups

2 selections (\$38 per person) | 3 selections (\$40 per person) | 4 selections (\$44 per person)
includes classic and herbal tea selection and coffee



Cocktail

Cold Selection

- ◆ Thai and beef cucumber cups
- ◆ Roasted vegetable fritata
- ◆ Rice paper rolls — chicken or vegetable
- ◆ Tomato and bocconcini skewers

Hot Selection

- ◆ Crumbed chicken tender
- ◆ Fetta spinach pastries
- ◆ Mini party pies
- ◆ Sausage rolls
- ◆ Vegetarian spring rolls with sweet chilli (2)
- ◆ Panko crumbed calamari
- ◆ Mini quiche
- ◆ Beef and red wine croquettes
- ◆ Mac and cheese balls
- ◆ Jalapeno poppers

Substantial Selection

Additional \$7 per person

- ◆ Individual pasta
- ◆ Individual risotto
- ◆ Individual salad
- ◆ Chips box

Sweet Selection

- ◆ Sticky date cups
- ◆ Strawberries and cream tart
- ◆ Chocolate brownie
- ◆ Eton mess
- ◆ Lemon tart

3 selections (\$28 per person) | 6 selections (\$38 per person) | 9 selections (\$48 per person)

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



Standard Package

SET MENU Served alternate drop

2 course (\$70 per person)

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



ENTRÉE

Salt & Pepper Calamari

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

Vegetable Tarte

Served with a light salad

Vegetable Stir Fry

Vegetable medley with light sweet chilli sauce

Hoisin Chicken Rice Paper Rolls

Cucumber, carrot, capsicum and herbs

3 course (\$80 per person)

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



MAIN

Build your own mains, choose any protein with sauce and two sides.

Protein: Grilled chicken breast, Porterhouse, Barramundi

Sauces: Garlic brandy, Peppercorn, Dill caper white wine, Jus

Sides: Roast vegetable medley, Mash, Garlic rosemary chat, Broccolini



DESSERT

White Chocolate & Passionfruit Tart

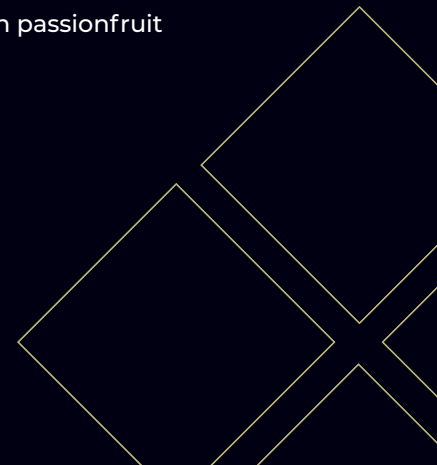
Individual tarts filled with white chocolate & passionfruit ganache, served with Chantilly cream

Lemon Tart

Zesty tart served with berry compote & double cream

Mini Pavlova

Delicate mini pavlova with passionfruit syrup & fresh fruit salad



Deluxe Package

SET MENU Served alternate drop

2 Course (\$99 per person)

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



ENTRÉE

Coconut prawns

Light salsa salad and black garlic aioli

Chicken Bacon Croquettes

With chili onion jam and roquette

Thai Beef Salad

Served on a julienne carrot, capsicum, cucumber, and tomato bouquet with a sweet soy glaze

Roasted Vegetable Risotto

Roasted pumpkin, asparagus, garlic, spinach in a creamy cherry tomato sauce

3 Course (\$110 per person)

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



MAIN

Build your own mains, choose any protein with sauce and two sides.

Protein: Camembert chicken breast, Scotch fillet, Barramundi, Lamb shoulder, Cauliflower steak

Sauces: Garlic brandy, Peppercorn, Cream of mushroom and bacon, Jus, Dill caper white wine

Sides: Mash, Garlic rosemary chat, Pumpkin fetta cake, Risotto cake, Seared greens



DESSERT

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 butterscotch sauce & vanilla ice cream





Buffet

\$69 PER PERSON

Warm bread rolls, classic and herbal tea & coffee

Hot Dishes

Selection of two

- ◆ Beef bolognese sauce, served with pasta
- ◆ Lamb roast
- ◆ Beef lasagne
- ◆ Pork roast
- ◆ Chicken yellow curry (mild) with rice
- ◆ Ratatouille served with pasta

Sides

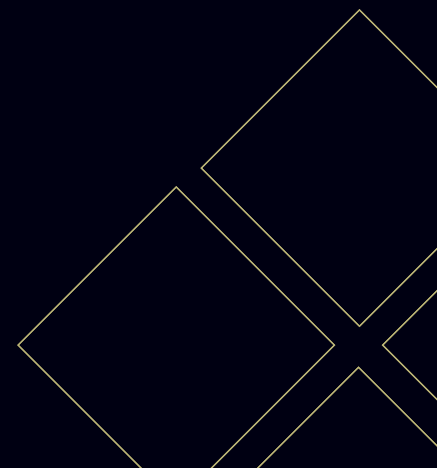
Selection of three

- ◆ Seasonal salad
- ◆ Mashed potatoes
- ◆ Roasted chat potatoes
- ◆ Steamed rice
- ◆ Seared vegetables
- ◆ Roasted vegetables

Dessert

Selection of two

- ◆ Sticky date pudding
- ◆ Individual pavlova & Chantilly cream
- ◆ Lemon tart
- ◆ Fresh fruit salad



*P*arklake