



Parklake
WEDDING
PACKAGES



Parklake

From 'Will You?' to 'I Do'

Let Our Venue Be Your Love Story's Backdrop

The Parklake is centrally located in Shepparton's prime location, with a stunning view overlooking Lake Victoria and surrounding parklands.

With superior customer service, a delicious range of menus and luxury discounted accommodation for your guests, you can be confident that every last detail will be taken care of.

The venue boasts lovely function rooms, catering for smaller groups or large gatherings of up to 200 guests. We have wonderful wedding packages that can be suited to cater all needs, desired floor plan with dance floor included in packages.

Here at the Parklake we like to have blank canvas so you can design your wedding reception as you please.

The Parklake offers full service from our highly trained professional team for the duration of your wedding or function, we also include the following at no extra charge. Our inclusion are:

- ◆ A menu prepared on premises using the freshest produce
- ◆ White table linen and napkins
- ◆ Onsite free parking
- ◆ Dance floor
- ◆ Cordless microphone for speeches
- ◆ Tea and coffee with dessert
- ◆ Set up of room, tables and cleaning

Diamond Package

\$140 PER PERSON

CANAPES OR ENTRÉES

Selection of two options or Chef's selections

Petite Crab cakes

Roquette Salad and spicy harissa sauce

Moroccan Chicken Skewers

Served with a spinach, pumpkin, roast capsicum, red onion, and cherry tomato salad with mint yoghurt

Roasted vegetable rigatoni

Roasted pumpkin, eggplant, zucchini, garlic, spinach in a creamy sun-dried tomato sauce

Buffalo caprese

Fresh mozzarella, grape tomatoes, basil with aged vinaigrette and bread crisp

MAIN

Selection of two options

Grilled Chicken Breast

Served with mash potato, broccolini & mushroom bacon cream sauce

Porterhouse Steak

Chargrilled medium, served with chat potatoes, broccolini, topped with brandy and cream peppercorn sauce

Slow Cooked Lamb

Marinated lamb shoulder, slow cooked for 8 hours in garlic and rosemary served with broccolini & Paris mash

Grilled Barramundi

Topped with garlic butter, served with chat potatoes, broccolini & a balsamic glaze

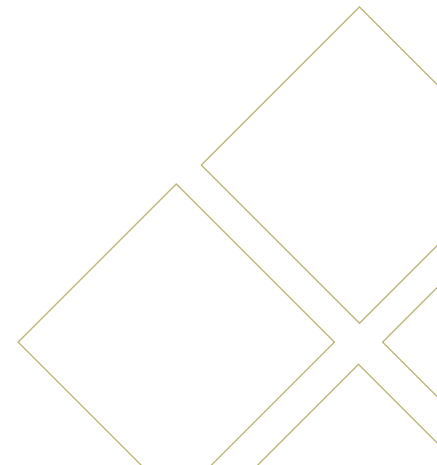
Vegetarian Gnocchi

Served in a creamy garlic sauce with cherry tomatoes, asparagus, roasted pumpkin & spinach

5-HOUR BEVERAGE PACKAGE

Includes house beer, wine & soft drinks

**Wedding cake cut and served on platters. Wedding cake cut and served individually for each guest \$2.00 per person.*



Platinum Package

\$160 PER PERSON

CANAPES OR ENTRÉES

Selection of two options or Chef's selections

Vegetable Gnocchi

Prosciutto and Cheese Croquettes

With chilli jam

King Tiger Prawn Shooters

With avocado mousse and bruschetta mix

Pistachio and Slow Roasted Lamb

With pomegranate and aged vinaigrette

MAIN

Selection of two options

Grilled Chicken Breast

Stuffed with camembert and wrapped in prosciutto, resting on pumpkin risotto cake and garlic chive cream sauce

Scotch Fillet

Served with buttered kipfler potatoes & broccolini, topped with red wine jus

Slow Cooked Lamb

Marinated lamb shoulder, slow cooked for 8 hours in garlic and rosemary, served with broccolini and Paris mash

Tasmanian Salmon

With corn puree asparagus & flying fish roe, served with cherry tomatoes & lemon

Vegetarian Risotto

Served in a creamy pesto sauce with sun-dried tomatoes, zucchini, eggplant & roasted capsicum

DESSERT

Selection of two options

Sticky Date Pudding

Warm pudding served with butterscotch sauce & vanilla ice cream

White Chocolate & Raspberry Cheesecake

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



5-HOUR BEVERAGE PACKAGE

Includes house beer, wine & soft drinks

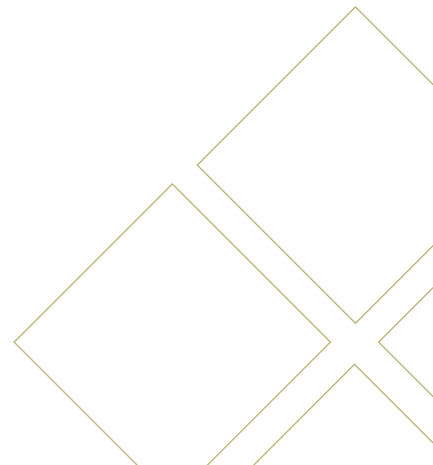
**Wedding cake cut and served on platters. Wedding cake cut and served individually for each guest \$2.00 per person.*



Canape Selections

Customise your wedding package by adding any two of these options

- ◆ Smoked salmon blini with dill/caper cream cheese topped with caviar
- ◆ Lavosh with goats cheese and toasted walnuts
- ◆ Cucumber cups with cream cheese, basil and sundried tomatoes
- ◆ Mini gourmet vegetarian quiche
- ◆ Salted crackers with avocado mousse, prosciutto and cherry tomato
- ◆ Mini blue cheese caramelised onion tarts
- ◆ Blini with basil, chorizo, tomato relish and mozzarella
- ◆ Walnut, wild garlic and truffle croquettes
- ◆ Stuffed olive wrapped in prosciutto
- ◆ Mushroom and duck risotto croquettes
- ◆ Prosciutto wrapped prawns glazed with sticky barbecue sauce
- ◆ Crostini topped with cured meat, rocket and shaved parmesan
- ◆ Boconcini skewers, tomato basil and drizzle balsamic glaze
- ◆ Olive ascolane stuffed pitted olives with beef mince and crumbed in panko
- ◆ Vegetable fritata



Wedding Buffet Package

\$135 PER PERSON OR \$150 PER PERSON WITH CHEF'S SELECTION OF 2 CANAPES

Warm bread rolls

Hot Dishes

Selection of three options

- ◆ Herb and garlic baked chicken breast
- ◆ Beef or chicken stir-fry
- ◆ Beef or pork roast
- ◆ Vegetarian lasagna
- ◆ Vegetarian tart
- ◆ Seafood Laksa



5-HOUR BEVERAGE PACKAGE

Includes house beer, wine & soft drinks

12 years & under \$40pp include soft drink & juice

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

Sides

Selection of four options

- ◆ Beetroot and fetta salad or Greek salad
- ◆ Mashed potatoes
- ◆ Roasted cap
- ◆ Garlic and rosemary roasted chat potatoes
- ◆ Biryani
- ◆ Green seasonal vegetables
- ◆ Roasted medley vegetables

Dessert

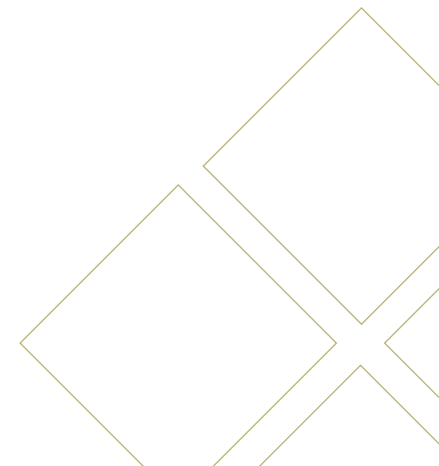
Selection of three options

- ◆ Pavlova
- ◆ Lemon tart
- ◆ Sticky date
- ◆ Fresh fruit salad
- ◆ Chocolate pudding
- ◆ Apple & pear crumble



Sauces

- ◆ Gravy
- ◆ Peppercorn
- ◆ Dill caper white wine
- ◆ Raita





Additional information

ROOM SET UP & DECORATIONS

The Parklake provides white linen table cloths and serviettes for each guest. Floral arrangements and table decorations are not included. Chair covers and sashes are available upon request at an additional cost.

TIMING OF NIGHT

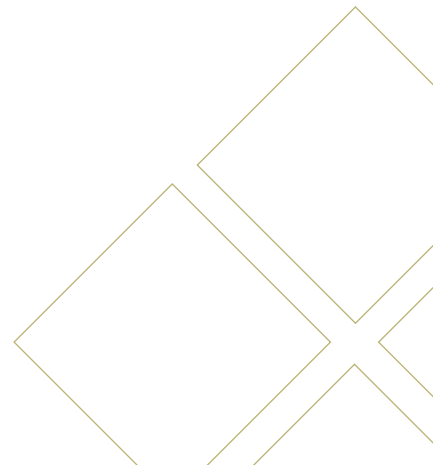
The duration for your reception is from 6-11pm (5 hours). Anytime outside these hours can be arranged with approval from management. Meal times to be set by the Bride and Groom.

BAND/DJ & KIDS MEALS

Entertainers' meals are \$35 each. This is for a main meal only and will be served after all guests. Kids' meals are \$25 per child and consist of a main meal and dessert. 12 years & under.

FINAL NUMBER AND PAYMENT

A \$1000.00 deposit is required upon booking to secure the date. Final numbers and the remaining amount is to be paid at least 14 days prior to the wedding.



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