

*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
<b>Parkview Floor</b>	340	2.97	200	300	100	50	400
<b>Parkview Room 1</b>	148	2.97	80	120	60	50	120
<b>Parkview Room 2</b>	84	2.97	50	50	20	25	80
<b>Parkview Room 3</b>	82	2.97	50	50	20	25	80
<b>Pool Boardroom</b>	34	2.90	-	30	20	20	-
<b>Crystal Room 1 &amp; 2</b>	114	2.90	120	85	30	40	60
<b>Crystal Room 3</b>	34	2.90	30	40	15	14	15
<b>Crystal Room 1</b>	75	2.90	40	50	15	15	15
<b>Crystal Room 2</b>	40	2.90	80	100	30	35	60

For exclusive deals and detailed information on our room and equipment hire rates, please email us at [functions@parklake.com.au](mailto:functions@parklake.com.au). We're here to assist you!





## Accommodation

Your function experience can be further enhanced by access to 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 Astar, 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

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## Plated Breakfast (\$28 per person)

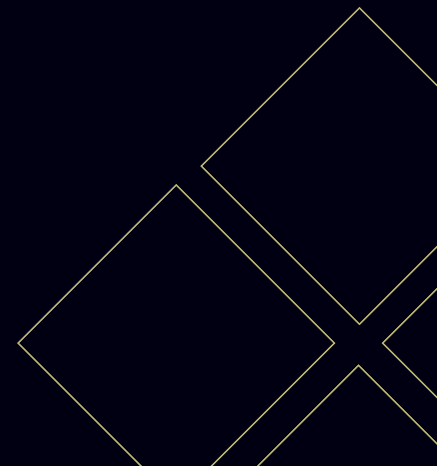
Toasted bread, scrambled eggs, crispy bacon, hash browns, grilled tomatoes, mushrooms, classic and herbal tea, coffee and juice station

## 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

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## 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

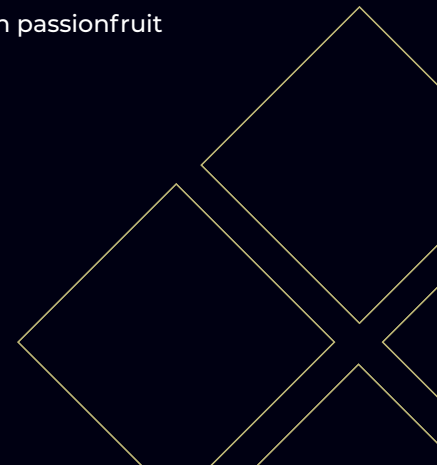
Individual tarts filled with white chocolate & passionfruit ganache, served with Chantilly cream

#### 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

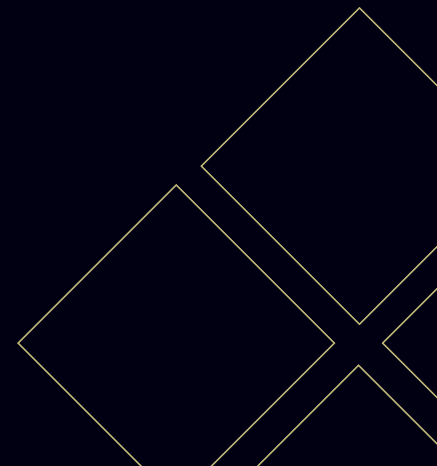
Selection of three

- ◆ 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



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