

Function Portfolio

Thank you for considering the Forest Lake Hotel as a venue for your forthcoming special event.

Wedding receptions, engagement parties, birthday celebrations, christenings or any special occasion can be catered specially to your needs.

Here at the Forest Lake Hotel, we understand the importance of ensuring your event is one that will be remembered for years to come.

We offer a professional, yet personalised service to ensure that your day is special. Our tastefully decorated function room can cater for a small business seminar to a majestic wedding celebration.

It is our pleasure to present details of the packages available at the Forest Lake Hotel, to cater for the special requirements for your function. We also know that not everyone has the same idea for their special day, so if you cannot find a package to suit your needs we are more than happy to help you design your own personal package down to the finest detail.

I hope this is of assistance in helping you plan for your function. Should you have any further queries; big or small, please do not hesitate to contact us.



Kind Regards

The Team At The Forestlake Hotel



Room hire Charges

The Function room is available from: 8am–12 pm

Monday–Thursday: \$100

Friday–Sunday: \$200

Includes Staff Member for Bar Service, Linen for Tables, Outdoor Area, and all Cleaning.

Equipment

We have the following equipment available on request:

- Mounted screen
- Small whiteboard
- TV and DVD
- Lectern
- Micro Phone

Decorations

We have an array of colours and themes to choose from including the following options:

- Overlays in two sizes and 13 colours
- Napkins in two sizes and 16 colours
- Balloons in 35 colours and an array of centrepiece choices and decorating ideas including arches, topiary trees and balloon drops
- Personalized balloons and decorations for a special occasions
- Mood lighting and table lights
- Banners, streamers and ribbon
- Themes including classic Hollywood, Beach party, Footy or Halloween
- Balloons start at \$60.00 per 50
- Scattered Balloons covering roof & in bunches \$220.00
- B.Y.O Balloons start at \$30.00 per 50

Prices vary depending on your requirements





Entertainment

At Forest Lake Hotel we have our own Nightlife System which plays all genres of music including 60's dance, 70's rock-n-roll, punk 80's, country music, RnB, top 100 and easy listening. Alternatively depending on your occasion we allow for:

Entertainment

- Piano and vocals
- Vocalists for pop, jazz, soul, funk, blues, country and disco
- Karaoke
- In house DJ and MC with special effects and lighting
- Jukebox
- Guitarist and live duo's.

Car parking

We have a private car park available to all patrons as well as plenty of parking in the adjacent shopping centre.





Menu options

Morning and Afternoon teas

- Continuous tea and coffee \$3.00 per person
- Fresh Scones with Jam and Chantilly Cream \$4.50 per person
- Selection of fresh Friends \$4.50 per person
- Combined Scones and Friends \$6.50 per person

On request Savoury Scones available.

Cold Platters

- **Fruit and Cheese Platter**

Fresh Fruit and Three (3) Cheeses
Crackers and Dip \$55.00

Fresh Fruit and Four (4) Cheeses
Crackers and Dip \$70.00

- **Meat, Cheese and Fresh Vegetables**

Cold Meats (leg ham, Pastrami, pork and kabana)
Cheese Four (4) varieties with fresh cut up vegetables,
Water Crackers and Dips \$90.00





Menu options

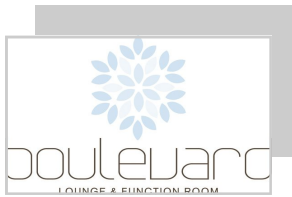
Hot Platters

- **Cocktail platter** **\$60.00**
Mini Spring Rolls
Calamari Rings
Cocktail Frankfurt
Potato Wedges
Two (2) dipping sauces
- **Party Platter** **\$75.00**
Mini Sausage Rolls
Mini Quiche
Mini Dim Sims
Kabana Pieces
Potato Wedges
Two (2) dipping sauces
- **Gourmet Platter** **\$90.00**
Chicken Satay
Crumbed Calamari
Party Pies
Asparagus and Swiss Cheese Puffs
Chicken Nuggets
Potato Wedges with Sour Cream and Chives
Two (2) Dipping Sauces
- **Pizza Platter** **\$70.00**

Forest Lake Hotel's own Wood-Fired Pizzas including Meat Lovers, Ham and Pineapple, Pepperoni, Ham n Cheese, Roasted Chicken BBQ and Vegetarian. **Platter caters for approx 10 people**

Please note these are General Items and may Vary due to supplies avail.





Menu options

Sandwich Platters

- **Triangle Style** **\$60.00**

Consists of twelve (12) rounds or 48 triangles

Main Item – Roast Beef, Chicken, Ham, Salami, Egg or Cheese

Filler – Lettuce, Tomato, Cucumber, Spanish Onion, Mayonnaise,
Mustard, Aioli, or Cream Cheese

Each platter is made up of three (3) types which all consist of two (2) main items and two (2) fillers up to three (3) fillers including a sauce. Or to make it easy let the chef put together a mixed platter.

- **Club Style** **\$70.00**

Consists of twelve (12) rounds or 36 fingers

Three slices of bread with one (1) main and one (1) filler on each layer using mains and fillers from above, i.e. ham, tomato and egg, lettuce.

Each platter is made up of three (3) types which all consist of one (1) main item and one (1) filler up to two (2) fillers including a sauce. Or to make it easy let the chef put together a mixed platter.

- **Gourmet Style** **\$80.00**

A selection of Triangle and Club Style

Consists of six (6) rounds or 24 triangles in Triangle Style

And six (6) rounds or 18 fingers in Club Style

Mains – Smoked Salmon, Cajun Chicken, Leg Ham or Red
Salmon

Filler – Avocado, Asparagus, Swiss Cheese or Sun Dried Tomatoes

Each platter caters for approx 10 – 12 people





Buffet One

\$40.50 per person

Menu options

- **Buffet**
 - Wood fired oven roasted Loin of Pork Carved with Crushed Apple Sauce
 - Accompanied with Roast Potato, Roast Pumpkin, Roast Onions with Steamed Beans and Carrots
 - Italian Style Beef Lasagne
 - Garlic Bread
 - Crumbed Chicken Schnitzel
 - Tossed Garden Salad and Potato Salad
 - Sauces and Condiments
- **Desserts**
 - Warm Home-style Apple Pie with Fresh Cream
 - Vanilla Custard Slice served with Fresh Cream
 - Tea and Coffee



Other Options May be Available & can be discussed when enquiring.



Buffet Two

\$45.00 per person

Menu options

- **Buffet**
 - Wood fired Oven Roasted Rack of Pork with Apple Sauce and Roast Gravy
 - Accompanied with Roast Potato, Roast Pumpkin, Roast Onions with Steamed Beans and Carrots
 - Chicken and Vegetables Stir Fry with Hokkien Noodles
 - Asian style fried rice.
 - Crumbed Scallop Veal Schnitzel
 - Tossed Garden Salad and Potato Salad
 - Sauces and Condiments
- **Desserts**
 - Chocolate Dipped Profiteroles with Fresh Cream.
 - Rich Mud Cake with Fresh Cream.
 - Tea and Coffee



Other Options May be Available & can be discussed when enquiring.



Buffet Carvery Feast

\$35.00 per person

Menu options

- **Buffet**

A choice of two meats from the selection below:

- Oven Roasted Beef Sirloin
- Oven Roasted Leg Pork
- Oven Roasted Leg Lamb
- Accompanied with Roast Potato, Roast Pumpkin, Roast Onions with Steamed Beans and Carrots
- Rich Roast Gravy, Sauces and Condiments
- Tossed Garden Salad and Potato Salad.

- **Desserts**

- Fresh Home Style Apple Pie with Cream.
- Tea and Coffee

Other Options May be Available & can be discussed when enquiring.





Sit Down Menu One

\$40.00 per person

(Two choices of Three Dishes for Alternate Drop)

Menu options

- **Entrée**
 - Panned Seared Breast Chicken Strips with Thai Sweet Chilli Sauce
 - Lightly Crumbed Calamari with Asian Greens with a side of Asian Style dipping sauce
 - Marinated Moroccan Lamb Strips with Wilted Spinach
- **Mains**
 - Crispy Chicken Breast served with Asian Greens and Jasmine Rice topped with Chilli Plum Sauce
 - Oven Roasted Pork Belly topped with a rich Meat Gravy atop sautéed Kipfler potatoes and Fresh Garden salad.
 - Beer Battered Barramundi Fillet with sautéed Kipfler potatoes and fresh garden salad.
- **Desserts**
 - Vanilla Custard Slice served with Fresh Cream and Vanilla Ice Cream
 - Rich Chocolate Mud Cake Slice served with Fresh Cream and Vanilla Ice Cream
- Tea and Coffee

Other Options May be Available & can be discussed when enquiring.





Sit Down Menu Two

\$47.50 per person

(Two choices of Three Dishes for Alternate Drop)

Menu options

- **Entrée**

- Sauté Garlic King Prawns on a bed of Jasmine Rice
- Mini Chicken Schnitzel served with Wilted Greens and a Honey Glaze
- Pan Seared Beef Strips with Black Bean Sauce on a bed of Jasmine Rice

- **Mains**

- Lamb Cutlets served on a bed of sautéed Kipfler potatoes topped with a Honey Mint & Black Pepper Glaze.
- Oven Baked North Queensland Barramundi Fillet topped with a Lemon n Lime Beurre Blanc served with Sautéed Kipfler potatoes and garden salad.
- Oven Roasted Rack of Pork served with Fresh Garden Vegetables on a bed of Kipfler Potato

- **Desserts**

- Warm Home-style Apple Pie served with Fresh Cream and Vanilla Ice Cream
- Chocolate Dipped Profiteroles served with Fresh Cream and Vanilla Ice Cream

- Tea and Coffee

*Due to changes in seasons and supplier availability, substitutes may have to be made to menu selection. Menu and beverage listings are subject to price change in accordance with seasonal market variations.

Other Options May be Available & can be discussed when enquiring.





Hi and Thankyou for enquiring about the Forest Lake hotel as your Wedding Reception Venue.

At the Forest Lake Hotel there are many reasons why we consider our venue the perfect place for your wedding.

We have the beautiful Lake only a 3 minute walk down the street which is a perfect spot for a ceremony

We have a grand deck which your guests can enjoy and have a drink while waiting for the reception to start

We can cater for the smaller budgets starting from as little as \$40.00 a head

We have a Sit Down 3 Course meal / 2 Course Buffet or Cocktail Style available

Or to help take away a lot of the stress we have some packages all done up to include even the smallest details at a fabulous price

Our Head Chef has been in this industry for over 25 years and has a highly skilled team to help produce the finest meal for your wedding. We want to cater to your dream wedding so whatever you're after including the smaller details please let me know and I will try everything to make it happen.

I look forward to speaking with you more in depth.

Joel Parker
Function Manager



Design Your Own Wedding

Below you will find the costing for individual items that you may want to add to your Wedding

Room Hire	\$400.00(this fee includes the setup)
Decorations	From \$150.00 (includes tablecloths/ overlays, balloons and scatters to match)
Entertainment	Depending on your functions we can help you with the following Karaoke, DJ, Guitarist, Pianist, Jukebox, Vocalist
Table Skirting	From \$170.00 (bridal & Cake table)
Table Runners	From \$2.50 each
Chair Covers & Sash	\$5.50 each
Fairy Backdrop	From \$195.00
Packages (min 60)	From \$6.50- \$9.50

If you have any other suggestions please feel free to ask and I can arrange a quote for you.

Please find attached the different menu options.



Hot Platters

Cocktail platter

\$60.00

Mini Spring Rolls
Calamari Rings
Cocktail Frankfurt
Potato Wedges
Two (2) dipping sauces

Party Platter

\$75.00

Mini Sausage Rolls
Mini Quiche
Mini Dim Sims
Kabana Pieces
Potato Wedges
Two (2) dipping sauces

Gourmet Platter

\$90.00

Chicken Satay
Crumbed Calamari
Party Pies
Asparagus and Swiss Cheese Puffs
Chicken Nuggets
Potato Wedges with Sour Cream and Chives
Two (2) Dipping Sauces

Pizza Platter

\$70.00

Forest Lake Hotel's own Wood-Fired Pizza's including Meat Lovers, Ham and Pineapple, Pepperoni, Ham n Cheese, Roasted Chicken BBQ and Vegetarian. **Platter caters for approx 10 people**



Sit Down Menu One

\$40.00 per person

(Two choices of Three Dishes for Alternate Drop)

Entrée

- Panned Seared Breast Chicken Strips with Thai Sweet Chilli Sauce
- Lightly Crumbed Calamari with Asian Greens with a side of Asian Style dipping sauce
- Marinated Moroccan Lamb Strips with Wilted Spinach

Mains

- Crispy Chicken Breast served with Asian Greens and Jasmine Rice topped with Chilli Plum Sauce
- Oven Roasted Pork Belly topped with a rich Meat Gravy atop sautéed K ipfler potatoes and Fresh Garden salad.
- Beer Battered Barramundi Fillet with sautéed K ipfler potatoes and fresh garden salad.

Desserts

- Vanilla Custard Slice served with Fresh Cream and Vanilla Ice Cream
- Rich Chocolate Mud Cake Slice served with Fresh Cream and Vanilla Ice Cream
- Tea and Coffee



Sit Down Menu Two

\$47.50 per person

(Two choices of Three Dishes for Alternate Drop)

Entrée

- Sauté Garlic King Prawns on a bed of Jasmine Rice
- Mini Chicken Schnitzel served with Wilted Greens and a Honey Glaze
- Pan Seared Beef Strips with Black Bean Sauce on a bed of Jasmine Rice

Mains

- Lamb Cutlets served on a bed of sautéed Kipfler potatoes topped with a Honey Mint & Black Pepper Glaze.
- Oven Baked North Queensland Barramundi Fillet topped with a Lemon n Lime Beurre Blanc served with Sautéed Kipfler potatoes and garden salad.
- Oven Roasted Rack of Pork served with Fresh Garden Vegetables on a bed of Kipfler Potato

Desserts

- Warm Home-style Apple Pie served with Fresh Cream and Vanilla Ice Cream
- Chocolate Dipped Profiteroles served with Fresh Cream and Vanilla Ice Cream
- Tea and Coffee

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Buffet One

\$40.00 per person

Buffet

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- Accompanied with Roast Potato, Roast Pumpkin, Roast Onions with Steamed Beans and Carrots
- Italian Style Beef Lasagne
- Garlic Bread
- Crumbed Chicken Schnitzel
- Tossed Garden Salad and Potato Salad
- Sauces and Condiments

Desserts

- Warm Home-style Apple Pie with Fresh Cream
- Vanilla Custard Slice served with Fresh Cream
- Tea and Coffee



Buffet Two

\$45.00 per person

Buffet

- Wood fired Oven Roasted Rack of Pork with Apple Sauce and Roast Gravy
- Accompanied with Roast Potato, Roast Pumpkin, Roast Onions with Steamed Beans and Carrots
- Chicken and Vegetables Stir Fry with Hokkien Noodles
- Asian style fried rice.
- Crumbed Scallop Veal Schnitzel
- Tossed Garden Salad and Potato Salad
- Sauces and Condiments

Desserts

- Chocolate Dipped Profiteroles with Fresh Cream.
- Rich Mud Cake with Fresh Cream.
- Tea and Coffee



Buffet Carvery Feast

\$35.00 per person

Buffet

A choice of two meats from the selection below:

- Oven Roasted Beef Sirloin
- Oven Roasted Leg Pork
- Oven Roasted Leg Lamb
- Hot Honeyed Leg Ham
- Accompanied with Roast Potato, Roast Pumpkin,
Roast Onions with Steamed Beans and Carrots
- Rich Roast Gravy, Sauces and Condiments
- Tossed Garden Salad and Potato Salad.

Desserts

- Fresh Home Style Apple Pie with Cream.
- Tea and Coffee