



# FOREST LAKE HOTEL

## FUNCTIONS



t 07 3278 7444

e [forestlaketavernfunctions@alhgroup.com.au](mailto:forestlaketavernfunctions@alhgroup.com.au)

a 245 Forest Lake Blvd, Forest Lake, QLD, 4078

# ABOUT US

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We offer a professional and personal service to ensure your function event runs smoothly. Whether you choose to host your event inside or our outdoor deck dining area, our friendly staff will be delighted to assist in organising it. We happily cater for birthday parties, engagements, work events, and any other occasion. With a variety of food and beverage packages to choose from, you will have plenty of options to ensure your event is personalised to your needs.

## THE DECK

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**Capacity:** 150 Cocktail // 100 Seated

**Facilities:** Private space // Playground access

*Surrounded by beautiful landscaped garden beds, our outdoor alfresco area is perfect for functions wanting a sheltered outdoor space. Decorated with festoon lighting, The Deck has a hint of glam rustic charm perfect for summer and a photogenic cosy feel with outdoor heaters and a fireplace in the winter.*



## CLUBHOUSE

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**Capacity:** 200 Cocktail // 100 Seated

**Facilities:** Private Space // Private Bar // Private Toilets

*The Clubhouse is our main party area, this area is suitable for cocktail style events, formal dinners, corporate functions and memorials. This space provides exclusive use of our big screen projector, microphone, two pool tables toilet facilities, private outdoor area including smoking area, & in house DJ booth*

## DECORATIONS

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Standard balloons and linen provided free of charge. Premium arrangements and specialty linen available upon request for a fee.

# PLATTERS

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**All platters designed to cater up to 10 people**

## ANTIPASTO GRAZING \$120

A selection of artisan cheeses, cured meats, house made dips, relishes, crackers, turkish bread, & various fruits and nuts.

## THE CLASSIC \$110

Assortment of gourmet pies, sausage rolls and other pastries served with tomato and bbq sauce.

## PIZZA \$85

Your choice of two flavours:

Margherita: Tomato, fior di latte mozzarella, basil oil

The Mafia: Pepperoni, salami, olives, garlic, roast, capsicum, red onion, mushrooms, herbs & shallots

Carnivore: Woodfired steak, bacon, pepperoni, ham, salami, caramelised onion, chipotle swirl

Double Aloha: Double North Queensland pineapple, double ham, maple bacon, red onion

## SLIDERS (20) \$120

A choice of two flavours:

Cheeseburger: Angus beef pattie, cheese, pickles, burger sauce on a toasted mini bun.

Chicken burger: Southern style chicken, slaw, house bbq sauce and cheese on a toasted mini bun.

*Vegetarian options available.*

## THE CATCH \$130

Salt n pepper calamari, fish goujon, prawn twisters and panko prawns w/ lemon cheeks and cocktail sauce.

## ORIENTAL \$130

A mixture of classic asian finger foods. Wonton, vegetable spring rolls, and dim sims with sweet chilli and soy sauce.

## VEGOLICIOUS \$110

Quiche, falafel bites, veggie 'meatless' balls, broccoli cheese bites served with aioli and sweet chilli.

## SKEWERS \$180

Chefs selection of gourmet skewers

## LITTLE SWEETIE \$95

A variety of cakes and slices.

## GRAZING TABLE (50 PEOPLE) \$500

Australian cheeses, gourmet deli meats, assortment of pickled vegetables, chefs selection of housemade dips, toasted breads, fruits, lollies and other condiments



# ALTERNATE DROP

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2 course \$70 // 3 course \$90

Personalised menus available. Please ask to book an appointment with our Head Chef

## ENTREE

Please select two

Salt and Pepper Calamari

*Tender strips of calamari tossed in salt and pepper crumb served with a lemon cheek and confit aioli.*

Peri Peri Chicken Kebabs

*Chicken breast marinated in peri peri rub, char grilled and served with fragrant rice.*

Sticky Pork belly

*Slow cooked pork belly tossed in char sui style sauce w/crispy asian salad.*

Mushroom San Choy Bow

*Roasted mushroom in chilli ginger garlic soy sauce wrapped in baby cos lettuce boats.*

## MAINS

Please select two

Eye Fillet

*200g eye fillet cooked medium w/ Dauphinoise potato, broccolini & red wine jus.*

Butternut Pumpkin Bowl

*Roasted butternut pumpkin, lentil, cherry tomato, baby beets, spinach, onion, fetta and roquette w/ balsamic glaze.*

Fish of the day

*Grilled fish served on roast baby chat potato and blister tomato topped with gribiche.*

Tuscan Chicken

*Roasted chicken breast with Mediterranean cous cous salad and garlic cream.*

## DESSERT

Please select two

Lemon Tart

*Zesty lemon curd in flakey shortbread case served on toasted meringue with orange.*

Passionfruit Tart

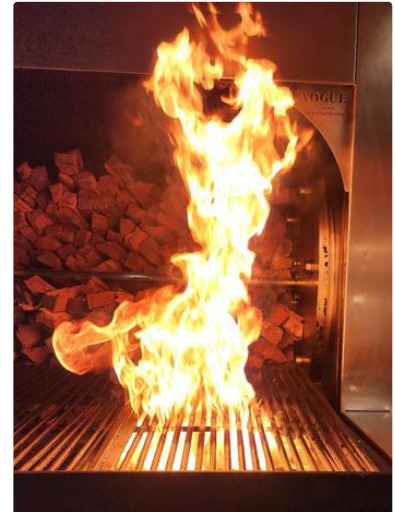
*Buttered shortbread tart filled with whipped creamy passionfruit curd topped with marshmallows and passionfruit jelly.*

Pannacotta

*Vanilla pannacotta with toasted coconut and mixed berry coulis.*

Sticky Date Pudding

*Served with home made butterscotch sauce and vanilla bean ice cream*



# BEVERAGE PACKAGES

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Tailor your drinks package to suit your event

## Cash Bar

*Fully stocked bars ready for your guests to purchase drinks at their own leisure and expense*

## Bar Tabs

*Multifaceted to cater to your individual needs. Simply advise your event coordinator of the limit & inclusions. Drink options are printed and displayed on the bar during your event. Bar tabs can be increased on the day of the function. If required, open communication with the organiser throughout the event about the remaining balance can be arranged.*

## Standard Beverage Package

**\$69 per person - 4 hours**

*Stonyfell Quarryman Shiraz*

*Stonyfell Quarryman Sauvignon Blanc*

*Stonyfell Quarryman Sparkling Brut Cuvee*

*Brown Brothers Prosecco*

*Hahn Premium Light*

*XXXX Gold*

*Great Northern Super Crisp*

*Powers Ultra Smooth*

*Assorted soft drinks & juices*

*Tea & Coffee Station*

## Premium Beverage Package

**\$79 per person - 4 hours**

*Ninth Island Pinot Noir*

*Riddoch Coonawarra Cabernet Sauvignon*

*Pepperjack Barossa Shiraz*

*Squealing Pig Sauvignon Blanc*

*Chapel Hill Chardonnay*

*Santa Margherita Pinot Grigio*

*A By Arras Premium Cuvee*

*Squealing Pig Sparkling Rose*

*Cote Des Roses Rose*

*Hahn Premium Light*

*Corona*

*XXXX Gold*

*Great Northern Super Crisp*

*Powers Ultra Smooth*

*James Squire 150 Lashes*

*Balter XPA*

*Assorted soft drinks & juices*

*Tea & Coffee Station*



# **TERMS & CONDITIONS**

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1. All tentative bookings must be confirmed within 7 days from enquiry date, including a signed copy of the terms and conditions with non refundable \$200 deposit paid to secure the date. This \$200 will be included in your full payment on the day. Your function is not locked in until deposit is received and a confirmation email from the Forest Lake Hotel is sent to you. This deposit is forfeited if the minimum spend for each space is not met.
2. Minimum spend for The Deck is \$1500 inclusive of food and beverage purchases. The Clubhouse minimum spend is \$1500 Friday and Saturday and \$500 Sunday to Thursday. Minimum spend is exclusive of security costs and premium decoration and linen hire.
3. Final payment, food choices, dietary requirements and confirmed numbers must be received no later than 14 days prior to the function date. Additional charges may apply if not within the 2 weeks of function date.
4. The hotel holds the rights to impose a 20% surcharge on the final amount for the events or room hire held on public holidays.
5. Customers and customers guests are not permitted to bring along any BYO of any kind into the function (Only exceptions are specialty cakes)
6. The Customers will have access to the room no more than 2 hours prior to their function start time, Unless organised with functions manager prior to the function date.
7. Minors are allowed to attend private functions, however must be accompanied with a responsible legal guardian at all times throughout the duration of the event. All minors must be off site by 10pm.
8. As apart of our duty of care to all patrons, we reserve the rights to refuse service to intoxicated guests. Guests under 18 years of age who may have consume alcohol or those who may be supplying alcohol to minors or intoxicated people will be asked to leave the venue with no right to a refund.
9. The Forest Lake Hotel reserves the rights to hire security to be present at any function over 50 or down to management discretion. This cost will be passed onto the client.
10. Cancellations are fully refundable 28 days (excluding the non refundable deposit) or before with written confirmation in an email to functions manager. Functions that are cancelled within 2 weeks prior to function date will be automatically be forfeited.
11. The customer is responsible for any damages done to the function room or any other part of the property caused by their guests, employees, independent contractors, or other agents under Customer control
12. Cakeage \$2 per person (cut and prepare the cake to serve)
13. There maybe be additional charges for balloon and linen special requests.
14. Access to venue from 10am onwards.
15. Please note some food options may change due to availability

The agreement shall be considered accepted when responsible parties have signed below.

**Customers Name:** \_\_\_\_\_

**Customer Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Functions Manager:** \_\_\_\_\_

**Date:** \_\_\_\_\_