









FUNCTION MENU



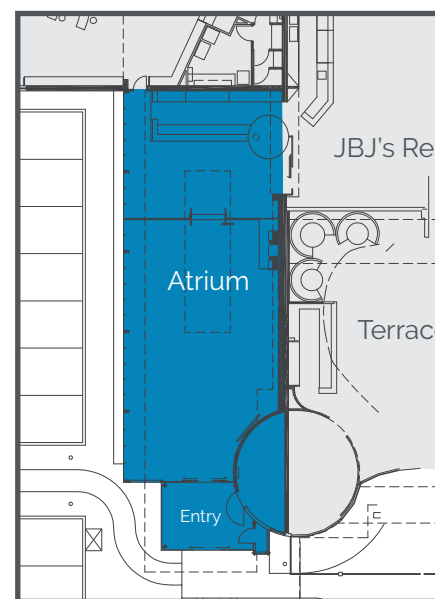
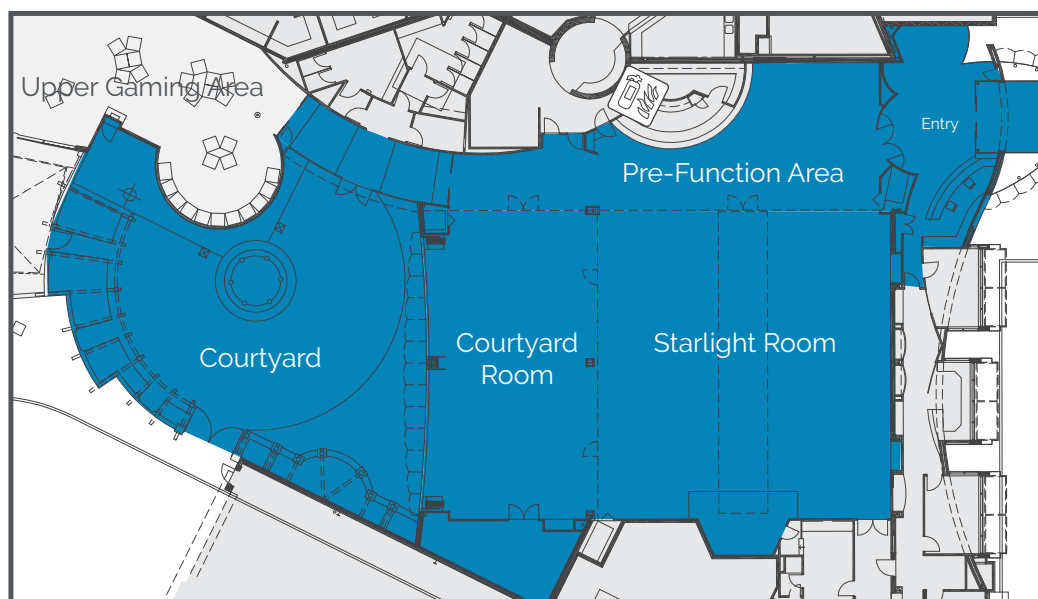
Creative Planning & Management

Making your event memorable

VENUE ROOMS

SHAPE	STARLIGHT	COURTYARD	STARLIGHT BALLROOM	ATRIUM	BOARDROOM
 SQM	270	165	435	150	30
 THEATRE	300	150	300	60	-
 CLASSROOM	90	40	180	36	-
 BOARDROOM	60	30	120	20	10
 U-SHAPE	60	40	100	40	-
 BANQUET	150	100	300	80	-
 COCKTAIL	220	120	350	100	-
 CABARET	200	72	240	56	-

OUR ROOMS



Quality Hotel Taylors Lakes



BUILD YOUR OWN BUFFET

SALADS (MINIMUM 2 SALADS)

All Prices Per person

Potato Salad (GF) Baby potatoes, smoked bacon and red onion with Dijon mayonnaise	7.50	Tomato and Bocconcini (V, GF) Thinly sliced tomato with bocconcini cheese, seasoned with herbs and drizzled with extra virgin olive oil	9.50
Mixed Leaves Salad (Vegan, GF) Mixed salad leaves with onion, cucumber and tomatoes	6.00	Coleslaw Salad (V, GF) Coleslaw of red and green cabbage	6.00
Char-grilled Veg Salad (Vegan, GF) Char-grilled vegetables consisting of zucchini, capsicum, eggplant and green beans marinated in extra virgin olive oil	8.25	Deconstructed Caesar Salad (V, GF) Cos lettuce with croutons, parmesan cheese, bacon, eggs and anchovies, topped with our chef's creamy caesar dressing	7.50
Garden Salad (Vegan, GF) Red capsicum, green beans, snowpeas and baby corn with homemade dressing	7.50		

HOT FORK (MINIMUM 2 HOT FOOD)

All Prices Per person

Pasta Penne (V) Rich tomato sauce flavoured with basil, parsley, oregano and a touch of garlic	Bolognese 12.75 Napoli 11.50	Butter Chicken (GF) 24 hour marinated chicken, slow cooked in a creamy, velvety sauce	14.45
Szechuan Stir Fry (GF) Beef, chicken or prawns cooked with a spicy Szechuan sauce and vegetables	Prawn 18.00 Beef 16.00 Chicken 15.00	Minute Steak Tenderized beef top sirloin cooked to perfection	14.85
Chicken in Chardonnay sauce (GF) Tender breast of chicken served with a Chardonnay sauce or creamy garlic sauce	13.30	Tandoori Chicken Drumsticks Chicken Drumsticks marinated with yoghurt and tandoori spice for 24 hours and cooked until tender	12.50
Grilled Barramundi (GF) Fresh grilled barramundi, served with a lemon butter sauce	15.00	Lamb Loin Chops Lean, tender loin lamb chops grilled to perfection	12.75
Dal Makhani (GF) A delicious vegetarian curry, consisting of a variety of lentils, cooked in a cream butter sauce	13.50		



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V = Vegetarian, GF = Gluten Free



Carvery (GF)

A sliced roast, consisting of either beef, pork, lamb or chicken

Beef 15.50

Pork 15.00

Lamb 16.40

Chicken 13.80

Continental Sausages

12.00

Made using the freshest beef and pork with a blend of herbs and spices, all enclosed in a natural casing

Lasagna

Layered between pasta sheets, finished with a creamy bechamel sauce and Napoli

Vegetarian 13.80

Beef 13.00

Beef Patties

13.00

Traditionally filled with seasoned ground beef

SIDES (MINIMUM 1 SIDE)

All Prices Per person

Basmati Rice (GF, LF, Vegan)

3.00

A light, fluffy, aromatic long grain rice

Roast Potatoes

4.00

Well cooked baked potato with a fluffy interior and a crispy skin

Seasonal Steamed Veggies

5.00

Fresh vegetables steamed to perfection

DESSERT

All Prices Per person

Variety of cake selections from the Chefs pantry and celebration cake cut as a selection with tea and coffee

5.50

ADDITIONAL PLATTERS

Add a platter \$50 per table (10pax)

Antipasto Platter (GF)

A variety of cold cut meats and a selection of pickled vegetables, olives and feta cheese

Cheese Platter (GF)

A selection of local and imported cheeses accompanied by dried fruit, nuts and savory crackers

Fresh Fruit Platter (GF, LF)

A variety of fresh seasonal fruits



SET MENU

2 COURSE 55.00 Per person

Selection of either 1 Entree, 2 alternating Mains and 1 Side **OR**
2 alternating Mains, 1 Side and 1 Dessert

3 COURSE 60.00 Per person

Selection of 1 Entree, 2 alternating Mains, 1 Side and 1 Dessert

ENTREE

Smoked Atlantic Salmon Terrine (GF)

Cream cheese, dill and capers layered with Tasmanian smoked salmon

Ancient Grains Salad with Halloumi cheese (GF, V)

Ancient grain salad consisting of quinoa, burgul and wild rice, served with pan seared halloumi

Pasta Penne Chicken and Pesto

Penne pasta, cooked in a rich creamy basil, walnut-pesto sauce and diced chicken

Pasta Penne Napoli

Penne pasta cooked in rich tomato sauce flavoured with basil, parsley, oregano and a touch of garlic

Chicken Satay Skewers

Satay Marinated chicken strips with salad and a tangy satay sauce

Greek Lamb Salad

Lamb tossed in a salad consisting of lettuce, tomato, cucumber, onion, olive, feta cheese, drizzled with virgin olives oil dressing and tzatziki

Calamari Asian Style (semi spiced) salad (GF, LF)

Asian style calamari salad with refreshing herbs, vegetables and an Asian dressing

MAINS All main course items are GF and will be served with your choice of 1 of the following:
creamy mashed potato, seeded mustard mash, a truffle mash or bubble and squeak mash

Scotch Fillet

Slow cooked Black Angus scotch served with your choice of sauce:
Red wine jus, mushroom gravy, pepper gravy, plain gravy

Eye fillet

Slow cooked 220gm eye fillet cooked to medium well, served with your choice of sauce:
Red wine jus, mushroom gravy, pepper gravy, plain gravy

Pumpkin and Pine Nut Risotto (V)

A creamy risotto flavoured with diced pumpkin, pinenuts and spinach

Salmon Caper Risotto

Grilled salmon served with creamy caper risotto

Cajun Spiced Chicken

A succulent chicken breast lightly spiced with our homemade cajun spice, served with refreshing cucumber and pineapple yoghurt sauce

Lamb Shank

Lamb shank braised in a rich tomato and vegetable ragout

Chicken Supreme

Succulent Chicken breast fillet with camembert cheese, sun dried tomatoes, seasoned fresh herbs and smoked paprika served with a roasted capsicum coulis

Crusted Barramundi

Barramundi fillet crusted with gremolata and served with sauce vierge



Quality Hotel Taylors Lakes V = Vegetarian, GF = Gluten Free, LF = Lactose Free



SIDES

Stir fried seasonal vegetables

Roast Chat Potatos with Feta cheese

Honey Carrots

Beans cooked in butter and Almonds

Roast Pumpkin

Roast Sweet Potatoes

All main course items will be served with one of the above vegetable bowls of your choice per table

Additional sides 3.00 per person

DESSERT

Sticky Date Pudding

Delicate sticky date pudding served with rich butterscotch sauce

Cookies and Cream Cheesecake

A deconstructed cookie and cream cheesecake layered in a glass

Eton Mess Pavlova (GF)

A deconstructed pavlova served with mixed berries, cream and peanut praline

Fresh Fruit Salad (GF, V)

Served in a brandy snap basket

Tia Maria Chocolate Mousse (GF)

Homemade Tia Maria mousse served in a chocolate cup

Rich Chocolate Tart

A combination of milk and dark chocolate to create our rich chocolate tart

Lemon Tart

Homemade lemon curd set in a crispy pastry shell

KIDS MENU (12 and under)

Penne Bolognese

Penne Napoli

Chicken Nuggets

Beef Lasagna

1 Course 15.00

2 Course 20.00

3 Course 25.00

All kids meals are served with chips

Chicken Schnitzel

Chicken Parmigiana

Battered or Grilled fish

KIDS DESSERTS

Jelly

Vanilla ice-cream

Chocolate mousse cup

NOTE : Patrons with food allergies and dietary requirements, please inform us in advance.

Please note that some dishes may contain traces of allergens that could have implications for patrons with food related allergies, health conditions or intolerances. Although we will endeavor to accomodate your dietary needs, Taylors Lakes Hotel cannot be held responsible for the presence of these traces.



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V = Vegetarian, GF = Gluten Free



COCKTAIL OPTIONS

SILVER

Selection of 4 items \$18 per person

Party Pies

Sausage Rolls

Dim Sims

Spinach Ricotta Pastizzis

Mixed Sandwiches

Bruschetta

Spring Rolls

Mini Quiche

Beef Meatballs

Cantelope wrapped in Prosciutto

Hummus on Cucumber

PLATINUM

Selection of 8 items \$28 per person

Cured Salmon with pesto

Caramelised Onion and Potato Tart

Oysters (Kilpatrick or natural)

Prawn Twisters

Mini Burgers

Kataifi Prawns

Prawn Arancini

Ham Hock Croquettes

Kofta Spiced Lamb

Rice Paper Rolls

Panko King Prawns with limes
and cracked pepper

GOLD

Selection of 6 items \$23 per person

Satay Chicken Skewers

Honey & Soy Chicken Skewers (GF)

Chicken Drumettes (GF, LF)

Calamari Rings

Mini Salmon Cream Cheese on Toast

Assorted Pizza

Assorted Sushi (GF)

Croutons with poached Chicken
caramelised onion and Brie

Prawn Dumplings (Steamed or Fried)

Mini Fish Cakes

Vegetable & Potato String Balls

Arancini (rice balls)

KIDS BOXES

5.50 Per person

Nuggets and Chips

Calamari and Chips

Fish and Chips

Pies and Chips

Sausage Rolls and Chips



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PLATTERS

ADDITIONAL PLATTERS

Antipasto platters	50.00	Per Platter (10Pax)
A variety of cold cut meats and a selection of pickled vegetables, olives, feta cheese served with grissini sticks		
Vegetarian Platter (V)	50.00	
Consists of char-grilled vegetables, seasonal greens, Greek olives, cheese and savory crackers		
Fresh Fruit Platter	50.00	
A variety of fresh seasonal fruits		
Dip Platter	45.00	
Three homemade dips accompanied by Greek olives, feta cheese, sun dried tomatos and pita bread		
Combo fruit and Cheese Platter (V)	75.00	
A selection of local and imported cheeses accompanied with a variety of fresh seasonal fruits and savory crackers		
Cheese Platter	60.00	
A selection of local and imported cheeses accompanied by dried fruit, nuts and savory crackers		
Kids Platter	35.00	
6 Pies, 6 Sausage Rolls, Chips and Nuggets		



BEVERAGES

For 4 and a half hour duration

Silver 10.50 Per person

Assorted Postmix Soft Drinks

Chilled Orange Juice

Gold 20.50 Per person

Chalk Hill Wines (Shiraz Cabernet, Moscato & Chardonnay)

Tap Beer (Carlton Draught & Cascade Light)

Assorted Postmix Soft Drinks and Orange Juice

Angove Studio Sparkling

Lemon Lime Bitters

Platinum 30.00 Per person

Chalk Hill Wines (Shiraz Cabernet, Moscato & Chardonnay)

Angove Studio Brut Chardonnay, Pinot Noir & Sparkling

Long Row Wines (Cab Sauvignon, Sauvignon Blanc, Merlot & Shiraz)

Tap Beer & Cider (Carlton Draught, Cascade Light & Bulmers)

Pure Blonde

Corona

Lemon Lime & Bitters

Assorted Postmix Soft Drinks and Orange Juice



Quality Hotel Taylors Lakes

Minimum \$1000 spend applies to bar tabs



CONFERENCES



4.5 hours Half Day	9 hours Full Day	Residential	
		✓	1 Night's accommodation including cooked breakfast for 1
✓	✓	✓	Standard conference audio-visual equipment including whiteboard, flip chart, data projector and screen
✓	✓	✓	Conference stationary, mints and water
✓	✓	✓	Designated event coordinator
✓	✓	✓	Signage facilities
✓	✓	✓	Tea and coffee
✓	✓	✓	Morning tea
✓	✓	✓	Lunch
	✓	✓	Afternoon tea
55.00	70.00	POA	Per delegate

BREAKFAST

Taylors Lakes Hotel Buffet 27.00 Per delegate

Chilled orange juice, seasonal fruit platter, selection of cereals, fruit yoghurts, full cream, skim and soy milk, platter of croissants, Danish pastries, English muffins and assorted breads, preserves, honey and vegemite, freshly brewed coffee and a selection of teas, scrambled eggs, grilled bacon, sausages, hash browns, grilled tomatoes, spinach and sauteed mushrooms



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SNACKS

Continuous Tea and Coffee

4.00 Per person

Freshly brewed coffee and a selection of teas

Cookie Break

6.00 Per person

Freshly brewed coffee and a selection of teas served with assorted cookies

Traditional Morning or Afternoon Tea Selection

15.00 Per person

Freshly brewed coffee and a selection of teas served with your choice of one of the following:

Chef's Bakery

Freshly baked muffins

Selection of Danish pastries

Freshly baked scones with whipped cream & raspberry jam

Assorted loaves

Assorted Slices

Workers Lunch

30.00 Per person

A selection of sandwiches, rolls and wraps, selection of hot and cold savouries, fresh fruit platter, cheese platter with local and imported cheese, soft drink and chilled orange juice, freshly brewed coffee and a selection of teas

Only available for catering of 20 or more delegates

Lunch menu

30.00 Per person

Preordered on the day, only available for catering of 20 or less delegates



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