



taylor's lakes hotel



a new evolution in service and entertainment

Starlight Centre

∞ Wedding Packages ∞

Inclusions

Pre drinks & canapés served on arrival

Menu as selected

Beverages

Tea, coffee & chocolates

White table linen

Candelabras and chair covers for the bridal table

Display seating plan

Lectern & microphone for speeches

Car parking

Discounted accommodation

A room hire charge will apply if less than 80 people

Menu

Soup

FRESH TOMATO AND BASIL

Fresh tomatoes, basil and onions braised slowly cooked in a vegetable stock garnished with extra virgin basil oil (V) (G)

CREAMY BUTTERNUT PUMPKIN AND CORIANDER

Sautéed pumpkin and onions simmering in a vegetable stock, garnished with coriander, cream and bread croutons (V)

POTATO AND LEEK

Slowly braised leek and potatoes simmering in a vegetable stock, purée with a dash of cream garnished with leek crisps (V) (G)

CREAM OF CHICKEN

Chicken breast pieces, braised onions simmering in a chicken stock, puree with a dash of cream

HEARTY VEGETABLE SOUP

A selection of fresh vegetables sautéed with garlic and fresh herbs. (V) (G)

FRENCH ONION

Finely sliced onions caramelized with butter cooked in a beef consommé garnished with parmesan croutons

MINISTRONI

A hearty vegetable soup, kidney beans and pasta shells add to give you a mediterranean cuisine (V)

CREAM OF MUSHROOM

Sautéed wild mushrooms and shallots simmered in a vegetable stock, purée with cream. (V) (G)

CURRY LASKA

Authentic Malaysian spicy curried soup. Your choice of Seafood or Chicken

PEA AND SMOKED HAM

Green split peas, smoked ham, potato simmering in a chicken stock, purée and garnished with a dollop of cream and chives

Menu

Cold Entree

SMOKED ATLANTIC SALMON STACK

Freshly sliced Canadian smoked salmon layered open crispy wonton pastry gourmet lettuce capers, onions and our chef's own horseradish caper cream.

SEAFOOD PLATE

An opulent display of seafood plate consisting of prawns, scallops, shrimp infused with a cocktail sauce resting in a seafood shell garnished with a king prawn, New Zealand shell mussel marinated basil vinaigrette, and a fresh oyster topped with caviar (G)

AVOCADO VINAIGRETTE

Avocado fanned on a bed of gourmet lettuce, baby Roma tomatoes, cucumbers, and Spanish onions drizzled with vinaigrette dressing.(V) (G)

CAJUN CHICKEN CAESAR SALAD

Finely sliced Cajun chicken breast on cos lettuce, bacon, croutons, garnished with anchovies, soft poached egg and shaved parmesan topped with an anchovy dressing.

VEGETARIAN ROULADE

Buffalo mozzarella, baby spinach, and roasted capsicum, char grilled eggplant, zucchini, fresh basil and sweet corn purée.(V) (G)

MOROCCAN SALAD

Couscous, chick peas, cucumber, onion, capsicum, celery, continental parsley and garlic dressing.(V) (G)

CHILLED DUO MELON SOUP

Puree of Honey Due Melon and Cantaloupe Melon with traditional yogurt a touch of penfolds port.

SMOKED BEEF BRESOLA

Thinly sliced smoked beef draped on a Calabrian salad of ripened tomatoes, cucumber, fresh basil, chilli and oregano tossed through with extra virgin olive oil.

MELENZANE PARMA

A terrine of layered eggplant, tomato, Reggiano cheese, and potato infused with basil and Napolitana sauce. (V) (G)

Menu

Hot Entree

CHICKEN SATAYS

Marinated chicken strips with pineapple and coriander salsa, roti cania bread served with a tangy satay sauce.

GREEK LAMB SALAD

Seared marinated lamb fillets, resting on a salad consisting of gourmet lettuce, tomatoes, cucumbers, onions, olives, feta cheese drizzled with virgin olive oil and a dollop homemade tzatziki.

BEEF BURGUNDY

Beef and wild forest mushrooms slowly braised in a burgundy sauce encased in a large vol a vont

SEAFOOD CREPE

A selection of fresh baby seafood wrapped in a savory crepe capped with a lemon cognac beurre blanc.

SWEET CHILLI CHICKEN AND CASHEW

Wok fried chicken pieces tossed with vegetables and cashews in a sweet chilli sauce accompanied with steamed rice.

CHICKEN AND MUSHROOM PARCEL

Seasoned chicken cooked with, field mushrooms, sautéed onions, garlic, and herbs wrapped in a light flaky pastry with lemon whiskey beurre blanc.

VEGETABLE PARCEL

A selection of fresh sautéed julienne vegetables wrapped in a light flaky pastry with a garlic tomato and spinach sauce. (V)

ATLANTIC SALMON

Grilled, marinated Atlantic salmon on a mango, banana and pear salsa drizzled with orange seeded mustard vinaigrette, garnished with confit of capsicum, leek and coriander.

HONEY PEPPER BEEF

Wok fried pieces of beef with Asian greens tossed through a honey pepper sauce served with fragrant rice.

Menu

Pasta

Your choice of:

GNOCCHI, PENNE, TORTELLINI, RIGATONI

OR

ANGALOTTI - *Choose your favorite filling*

Ricotta and Spinach (V)

Pumpkin and Sweet Potato (V)

Crab and Prawn

add your favorite sauce:

NAPOLITANA - *Rich tomato sauce with basil, parsley, oregano and a touch of garlic. (V)*

BOLOGNESE - *Traditional napolitana sauce with mince meat.*

SALMON - *Fresh smoked salmon, shallots, baby capers and fresh dill in a creamy white wine sauce.*

FLORENTINE - *Sautee baby spinach, chicken breast pieces, garlic in a white wine cream sauce.*

ITALIANO - *Tomato Milanese, basil, olives, char grilled mushrooms and garlic. (V)*

POLLO E FUNGHI - *Succulent pieces of chicken breast with mushrooms in a creamy chardonnay sauce.*

FUNGHI - *A selection of forest mushroom sautéed with fresh herbs and garlic in a cream sauce. (V)*

TRADITIONAL HOME MADE LASAGNE

Layers of home made pasta sheets interspersed with a rich Bolognese sauce, mozzarella cheese and topped with a creamy béchamel sauce.

Menu

Mains

BEEF WELLINGTON

Delicately seasoned beef tenderloin filled with savory duxelle of mushrooms, onions, brandy and butter wrapped in a flaky pastry served with rich wine gravy.

ROASTED SIRLOIN OF BEEF

Prime sirloin of beef marinated in seasonings cooked medium to produce a tender roast. Accompanied with your choice of sauce. Pepper, Mushroom, or Red Wine gravy.

MEDALLIONS SARACENO

Char grilled Eye fillet medallions cooked medium with a choice of; Brandy Mustard, Pepper, Mushroom, or a Red Wine sauce.

SCALLOPINE AL FUNGHI

Pan fried veal with sautéed onion and mushrooms with a creamy chardonnay sauce.

SCALLOPINE PIZZAIOLA

Pan fried veal with tomato pieces, olives, capers, garlic, and oregano with a hint of Napoli sauce.

CHICKEN SUPREME

Succulent Chicken breast filled with camembert and sun dried tomatoes, seasoned fresh herbs and smoked Paprika served with a roasted capsicum coulis.

ATLANTIC CHICKEN

Succulent breast of chicken pocketed with cream cheese, smoked salmon and chives with a chardonnay sauce.

PEPPERED CHICKEN

Tender chicken breast pan fried and deglazed in a creamy peppercorn sauce.

ROAST CHICKEN

Traditional roasted chicken with a sweet cherry demi glaze

CATCH OF THE DAY

Fresh market fish of the day served with a lemon caper and dill beurre blanc.

ATLANTIC SALMON

Oven baked Salmon steak lightly seasoned and served with a creamy pink peppercorn sauce.

VEAL or CHICKEN PARMIGIANA

Tender fillet battered and lightly crumbed, pan fried to perfection baked with mozzarella cheese and topped with Napoli sauce.

VEGETABLE KURMA

A selection of fresh pumpkin, carrots, zucchini, onions, cauliflower, beans and okra stir fried in an authentic Malaysian curry sauce.

All meals are served with dressed potatoes and fresh seasonal vegetables.

Menu

Desserts

STICKY DATE PUDDING

Delightful homemade pudding with hot butterscotch sauce served with vanilla ice cream.

FRENCH VANILLA CHEESE CAKE

A delicious French vanilla cheese cake decorated with a cream patisserie and topped with ground nutmeg and chocolate sauce.

TIA MARIA CHOCOLATE MOUSSE

Chocolate basket filled with Tia Maria flavored mousse.

AUORA GELATI

Cassata, Forbidden Apple, Tartufo, Bacio, Gianduiotto, Tiramisu, Marroncino.

FRESH FRUIT SALAD

Served in a brandy snap basket with fresh cream and ice cream.

MACADAMIA TARTLET

Macadamia nuts sweeten with caramel sauce placed in a shortbread pastry shell drizzled with chocolate and fresh cream.

VANILLA BEAN PANNACOTTA

A traditional Italian dessert, light custard baked cream with vanilla bean flavor covered in an orange blossom honey sauce. (G)

MISSISSIPPI MUD CAKE

Moist, rich dark chocolate cake covered in chocolate ganache. A chocolate lover's delight.

FLOURLESS ORANGE AND ALMOND CAKE

A blend of orange and almonds topped with a cream cheese icing whole almonds. (G)

APPLE CRUMBLE

Apple filling enclosed in a sweet pastry case with a crunchy crumble topping.

RASPBERRY CHEESE CAKE SWIRL

A delicate shortcrust tart with a creamy cheese centre with a Raspberry swirl.

TOFFEE CHEESE CAKE SWIRL

A delicate shortcrust tart with a creamy cheese centre with a Caramel swirl.

When serving your own cake as dessert there will be a surcharge of \$2.50 per serve.

Buffet Menu

Platters Available

On arrival ...

ANTIPASTO

A Selection of Cold Meats with Char Grilled and Pickled Vegetables, Olives and Cheeses.

DIP COMBINATION

Consists of three homemade dips accompanied by Greek olives, Feta Cheese, Sun Dried Tomatoes and warm Pita bread.

VEGETARIAN

Consists of Char Grilled Vegetables, Seasonal Greens, Greek Olives, Cheeses and Lavosh Style Crackers

For supper ...

CHEESE PLATTER

A selection of Local and Imported Cheeses accompanied by dried Fruit and Nuts and Lavosh style crackers.

FRUIT PLATTER

A variety of fresh seasonal fruits.

COMBINATION OF CHEESE AND FRUIT PLATTER

A selection of Local and Imported Cheeses accompanied with variety of fresh seasonal fruits. and Lavosh style crackers.

FRESH KING PRAWNS

At market prices

Fresh King prawns served with lemon wedges and chef's home made cocktail sauce.

FRESH SEAFOOD PLATTER

At market prices

An arrangement of seafood consisting of Pacific oysters natural, prawns, smoked Atlantic salmon, marinated calamari, N.Z. mussels with lemon wedges and cocktail sauce.

Additional platters (not including seafood) \$35.00 per platter

Buffet Menu

Mains

Choice of 2 hot dishes

LEMON & BLACK PEPPER CHICKEN

Roasted chicken pieces with crushed black pepper, lemon and spring onion

BLACK BEAN BEEF

Wok fried pieces of Beef with vegetables in a Black Bean Sauce.

CHAMPAGNE CHICKEN

Succulent breast of chicken served with a champagne and cream sauce.

BEEF BURGUNDY

Marinated beef, braised with wild mushrooms and red wine.

VEAL SCALLOPINE AL FUNGI

Baby veal medallions pan fried with white wine mushrooms and cream.

GRILLED FISH OF THE DAY

Fresh market fish grilled served with a lemon butter sauce.

ROAST CHICKEN

Maryland pieces of chicken roasted with rosemary, onion and garlic served with traditional gravy.

ROAST SPRING LAMB

Tender roast lamb cooked medium served with a rosemary demi-glaze.

ROAST SIRLOIN OF BEEF

Tender cow?? Sirloin cooked medium with a choice of Pepper, Mushroom or Traditional gravy

ROAST PORK

Pork cooked to perfection with a calvados sauce

CURRY DELIGHT

Oven roast pumpkin, field mushrooms and spinach in a mild curry sauce. (V) (G)

Hot meals will be accompanied by Seasonal Vegetables or Fragrant Rice.

Buffet Menu

Salads

Choice of 3 salads

POTATO

Baby potatoes, smoked bacon and red onion with Dijon mayonnaise.

NOODLE

Thai inspired salad with noodles, cucumber, lemongrass, capsicum, carrots, coriander, mint and spicy dressing.

GARDEN

Green beans, snow peas, baby corn, red capsicum tossed in an herb dressing.

AUTUMN

Char-grilled vegetables consisting of zucchini, capsicum, eggplant, green beans marinated in extra virgin olive oil

CAESAR

Cos lettuce with croutons, parmesan cheese, bacon, poached eggs and anchovies, topped with our chef's creamy caesar dressing.

GREEK

Gourmet lettuce, tomato, cucumber, olives, fetta and onion tossed in a Greek dressing.

TOMATO AND BOCCONCINI

Thinly sliced tomato with bocconcini cheese seasoned with herbs and drizzled with extra virgin olive oil.

BEAN

Butter bean, Cannelini Red Kidney bean, Borlotti Chick pea, green and red capsicum, onion, parsley and garlic tossed and dressed with extra virgin olive oil

MIXED LETTUCE

Gourmet lettuce leaf with tomato, cucumber, Spanish onion and olives tossed with a Basil Dressing.

COLESLAW

Cabbage, carrot, capsicum and parsley tossed with our home made coleslaw dressing

VEGETABLE PASTA

Spiral pasta, red, green capsicum, Spanish onion, corn, parsley seasoned and mixed with a garlic dressing.

Buffet Menu

Buffet Desserts

Your dessert buffet consist of a variety tenderizing and mouthwatering desserts

APPLE CRUMBLE

Crispy apple is pillowed between a simple sweet bases completed with a roof of crunchy crumble topping

TIRAMISU

Layers of coffee flavored chocolate sponge and our own special blend of mascarpone finished with a light dusting of cocoa

CARROT AND PECAN SPONGE

Carrots spices combined in a tray of delicious flavor. To finish, a topping of light and fluffy cream cheese with an overlay of chopped pecans

PASSIONFRUIT CHEESE CAKE

A traditional creamy passion fruit cheesecake finished with a passion fruit coulis.

FRESH FRUIT SALAD

Assortment of fresh seasonal fruit served with fresh cream

MISSISSIPI MUD CAKE

Moist, rich dark chocolate cake covered in chocolate ganache. A chocolate lover's delight.

*Assortment of Tea's and Coffee served at the Buffet
With after dinner mints*

Taylor's Lakes Hotel Responsible Serving of Alcohol Policy

Thank you for considering our establishment for your function.

Our venue is committed to the responsible serving of alcohol because we:
aim to provide a safe and friendly environment for our guests and staff
want to abide by our legal obligations under the Liquor Control Reform Act 1998.

All our staff are trained in the Responsible Serving of Alcohol (RSA). We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

Therefore, we adopt the following RSA practices for functions:

Whilst the final decision in respect to RSA issues will at all times be the responsibility of the venue, we require you to nominate a responsible person to assist our staff with any issues regarding liquor service at your function.

Minors will be required to be identified, and will not be served alcohol during the function

Water and non-alcoholic beverages will be readily available at all times.

Guests will be asked before glasses are topped up with alcoholic drinks.

We reserve the right to limit the quantity of alcohol consumed by any particular guest.

We reserve the right to stop the supply of alcohol to the function guests, or any particular guest/s if it becomes apparent at any time (even prior to scheduled finish) that the guests are intoxicated.

We reserve the right to close down the function if the behaviour of the guests becomes unacceptable.

Guests who are intoxicated will not be served any alcohol and will be required to leave the premises.

All guests are encouraged to ensure they have safe transport from the function.

Staff will offer to call a taxi for any guest/s they consider should not be driving.

We respect our neighbours, and encourage our customers to leave the premises in a manner that does not disturb the amenity of the area.

We know that you will agree with the sentiments of this policy, and it is understood when you book your function. Your co-operation with the objectives set out above is a term of the contract between us. We will not be liable for any loss experienced by you or your guests by the implementation of any of the elements of this policy.

Again, we thank you for considering our establishment for your function.

I hereby understand & acknowledge all the terms, as outlined above.

Signed _____ Event Organiser (responsible patron)

Signed _____ Taylor's Lakes Hotel and Starlight Centre Management

Terms and conditions

It is with great delight that we offer our Starlight Centre to you. Our professional and friendly staff takes pride in the successful way that our many events / functions are conducted throughout the year. In order to ensure the smooth running of your event / function, we have established the following policies. Should you have any questions regarding these, we will be happy to answer them.

Confirmation

A tentative booking will be held for 14 days only. If the event / function are not confirmed during this time, we will release your booking without notice.

Deposit

Upon confirmation, a deposit of \$500.00 is required, along with a signed copy of these terms and conditions. Balance of payment is required no less than 14 working days prior to your event / function.

Cancellation

The following conditions apply:

Notice of 2 months or more – 20% cancellation fee

Notice of 1-2 months prior – 50% cancellation refunded

Notice of less than 1 month – no refund

Selecting a Menu

We would be pleased to assist in your choice of menu. We do ask for at least 14 days notice to allow us to give the necessary time and thought to your requirements, although we will make every effort to meet your requests within a shorter lead time. All prices contained in this compendium are current, but may be subject to change at any time until your confirmation and deposit are received.

Beverages

Events / functions which are inclusive of a beverage package (consisting of tap or bottled beer, bottled house wine and soft drinks), are held for a maximum of 5 hours. For extra time, cost will be decided.

Guaranteed Numbers

To ensure the success of your event / function, the guaranteed minimum number of guests attending is required 14 days prior to your event. This will be the number catered and charged for. Should no guaranteed number be received by the Starlight Centre, the "guaranteed number" of persons shall be the number indicated at the time the event / function was confirmed.

Insurance

The Starlight Centre accepts no liability for loss or damage of merchandise equipment, exhibits or any other property prior, during or after your event / function. We recommend that organisers take out their own insurance cover.

Car Parking

Parking is subject to availability. The Starlight Centre accepts no liability for loss or damage to vehicles.

Commencement and Vacating of Function Rooms

The organiser agrees to begin the event / function and vacate the designated function space at the scheduled times agreed upon. Should an event / function go beyond the agreed finishing time (or if you would like your event / function to finish after midnight), the Starlight Centre reserves the right to impose a labour charge of \$350 for each hour or part-hour the function space is occupied.

Payment

All accounts should be paid in full at least 14 working days prior to the event / function, unless alternative arrangements have been made. Any additional charges incurred, should be paid for prior to departure from the Starlight Centre. Applications for credit facilities are available, but must be completed 14 days prior to the event. All approved credit arrangements require full payment within 14 days of the event.

Room Hire

Room hire is subject to the period required, the number of guests in attendance and overall catering requirements. Our Starlight Centre Management will discuss what room hire may be applicable, at the time of confirming your event / function.

Outside Contractors

Outside contractors must be approved by Starlight Centre Management, a minimum of 5 days prior to the event / function. Outside contractors must liaise with management in all matters of delivering, set-up and breakdown.

Compliance

Event / function organisers are responsible for ensuring the orderly behaviour of their guests. Starlight Centre Management reserves the right to intervene where it sees fit.

Displays and Signage

No items are to be attached, pinned or glued to the wall surface or any area in the Starlight Centre. Signage in public areas is to be kept to a minimum and must be approved in advance by Starlight Centre Management.

Damages & Theft

Event organisers will assume financial responsibility for any and all damages and / or theft caused during the event / function, by any of their guests, or any other persons attending the event / function, whether in the room(s) reserved or in any part of the Hotel. An additional cleaning fee may also apply, should confetti or other similar material need to be removed from in or around the function area.

Other Functions / Events

The Starlight Centre reserves the right to book other events / functions in the same function room up to one hour before the scheduled starting time and one hour after the scheduled finishing time. Additionally, the Starlight Centre reserves the right to book another event / function in the adjoining rooms at any time.

Pre Function Area

As the Pre Function area is open plan, no one client has the sole right to the total pre-function area. At all times, flow spaces must be left clear for the ease of movement of all clients.

Trade Exhibitions

The Starlight Centre, prior to the selling of the Exhibition space, must approve floor plans of all Trade Exhibitions.

Force Majeure

Where matters beyond the reasonable control of the Starlight Centre Management impair or prevent the Starlight Centre from being able to perform its obligations as stated in your Confirmation, you will release the Starlight Centre from any liability or loss, incidental or consequential, to such matters. Where, in the reasonable opinion of the Starlight Centre Management, the nominated function room is deemed inappropriate for the event / function, Management may assign a different function room, after consultation with the event / function organiser.

Prohibition on Food & Beverage

The event / function organiser and his / her guests, shall not bring any food / beverages of any kind into the Starlight Centre, without prior permission from Management.

Staff

Adequate waiting staff for the event / function shall be provided by the Starlight Centre.

I hereby understand & acknowledge all terms & conditions, as outlined above.

Signed _____ Event Organiser (responsible patron)

Signed _____ Starlight Centre Management