



the
ENTRANCE
LAKE HOUSE
EST 2012
eat drink indulge
group dining



*Thank you for considering The Entrance Lake House for your special occasion.
With its understated elegance, beautiful waterside setting, and delicious cuisine, The Entrance Lake House is perfect for either
a casual and relaxed event, an intimate celebration, or a formal function.
The team at The Entrance Lake House look forward to providing a memorable experience for you and your guests.*

Group Dining

The Entrance Lake House offers a variety of dining options as well as private rooms that can cater for specific requirements.

THE LOFT: Accommodating up to 40* guests seated or 70 guests for a stand up event, THE LOFT boasts the most spectacular panoramic views of Tuggerah Lake in an intimate and private setting. THE LOFT also includes its own private cocktail bar, breakout room and private toilet facilities. Minimum of 26 guests required for exclusive use. Minimum spend and service fee may apply.

**40 guests split over 5-6 tables, up to 28 seated boardroom style.*

THE DECK: Accommodating up to 60* guests seated, or 80 guests for a stand up event, THE DECK is the perfect location for your al-fresco style event. On the water's edge, gently lit, this location is perfect for your formal or informal event and is only limited by your imagination. Minimum of 40 guests required for exclusive use. Minimum spend and service fee may apply.

**60 guests split over 6 tables*

THE DINING ROOM: Accommodating up to 90 guests seated, or 120* guests standing, The DINING ROOM can be utilised on its own, or expanded to include THE DECK to accommodate entertainment options - all with sweeping views of Tuggerah Lake. Minimum spend and service fee applies.

**Using both THE DECK and THE DINING ROOM.*

Menus and Beverage Packages can be individually tailored to suit all of your personal requirements and budgetary considerations.

Minimum Spend and Service Fee may apply to private dining, functions and events held at The Entrance Lake House to cover exclusive use of the area, cost of staff, styling, set up/pack down and cleaning.

Sit Down Dining Options

2 Course Menu : \$49 per person

~ choose Entrée+Main or Main+Dessert ~

3 Course Menu : \$59 per person

~ choose Entrée+Main+Dessert ~

Complimentary

Lake House Salad & Chips per group

Entrée

Salt & Pepper Squid

*pomegranate, lemon wedges,
squid ink aioli*

Pork Belly Bites

with paprika aioli, asian dressing

Roast Beetroot & Pumpkin

mesclun, walnut, raspberry dressing

Main Course

Market Fish Of The Day

with seasonal accompaniments

Chicken Involtini

*with potato cake, roast dutch carrots, radish,
watercress, asparagus, & garlic cream sauce*

Grain Fed 250g Sirloin Steak

*fondant sweet potato, steamed brocollini,
roast cherry tomato on vine, red wine jus*

Dessert

Chocolate Mousse

*with orange jelly, walnut crumb,
brandy snap*

& house made honey comb

Single Cheese Plate

*served with lavosh,
quince paste, nuts*

**Vegetarian and Gluten Free available on request*

Beverages

Functions package is a maximum of 3 hours

Please select your preferred package

Cocktail on arrival

\$12 for preferred cocktail

House

Beer

Lake House Lager Tap

Wines

House tap prosecco, pinot grigio & merlot

Soft Drinks

Coke, Lemonade, Squash, Orange Juice and Apple Juice

1Hr \$24 /2hrs \$30 / 3hrs \$35 per person

Premium

Beer

Lake House Lager Tap & Craft Beer on Tap

Wines

*'Endless Summer' Pinot Grigio, Adelaide Hills
'Mere Et Gils' Chardonnay, Adelaide Hills
'Mother's Milk' Barossa Shiraz*

Drinks

Coke, Lemonade, Squash, Orange Juice, Apple Juice, Mineral Water

1Hr \$29 /2hrs \$39 / 3hrs \$45 per person

Italian

Beer

Lake House Lager Tap & Craft Beer on Tap

Wines

*Carmina Prosecco Loggia Conegliano Extra Dry
Stocco Pinot Grigio Venezia Giulia IGT 2015
Isolabella Croce Barbera d'Asti Maria Teresa*

Drinks

Coke, Lemonade, Squash, Orange Juice, Apple Juice, Mineral Water

1Hr \$32 /2hrs \$45 / 3hrs / \$59 per person



Canapé Menu

Canapé Menu

~ all items are individually priced, minimum order 20 per selection

~ items marked with an (GF) indicate gluten free option

~ items marked with (V) indicate vegetarian option

~ all menu items subject to change & seasonal availability

Standard Cold Canapés

Crostini with bocconcini, sundried tomato & pesto

Vegetarian rice paper rolls, nam jim (GF, V)

Scallop ceviche with yuzu dressing (GF)

Wakame oyster (GF)

Duck & mandarin tartlet (GF)

Chilled avocado soup with crab (GF)

Blini with smoked salmon, chive crème fraiche

Gazpacho shot with chilli oil (GF, V)

Market fresh king prawns, thai style dipping sauce (GF)

Rosemary shortbread, chevre, chutney (GF, V)

Rare beef & cucumber, miso dressing (GF)

Duck liver parfait on toasted brioche

Standard Hot Canapés

Lake House pork belly bite with citrus caramel (GF)

Truffle infused porcini mushroom arancini (V)

Seared scallop with crispy enoki mushrooms (GF)

Crispy haloumi with tomato salsa (GF)

Salt & szechuan pepper quail, chilli jam

Thyme, leek, gruyere choux (V)

Mini lamb burger, capsicum relish

Zucchini & sweet corn slider, caramelised onion, aioli

Baked polenta, mushroom ragout & brie (GF, V)

Grilled harissa beef skewers, lime tzatziki (GF)

Moroccan chicken skewers, chermoula (GF)

Spiced tempura soft shell crab, pineapple relish (GF)

Grazing

Dips – chef's dip selection, array of crisp breads

Antipasto – selection of marinated olives, grilled vegetables, cured meats, breads

Cheese – local & imported cheese, dried fruits, nuts, quince paste, lavosh per cheese selection

Fruit – selection of seasonal fruit

Dessert Shots & Sweet Canapés

Lake House mess of meringue, rose water berry compote, vanilla cream (GF)

Coconut pannacotta verrine (GF)

Grilled mini fruit skewers with a cointreau glaze (GF)

Belgian chocolate tart, brandied cream

Macaron, assorted flavours from (GF)

Lolly & Dessert Buffet available on request, prices start at per person

Cocktail Menu Packages

The Entrance Package

\$49 per person

*grazing table (olives, dips + breads)
4 standard canapé + 2 sweet canapé
(total 10 pieces per person)*

The Lake House Package

\$69 per person

*grazing table (olives, dips, meats, breads)
6 standard canapé + 2 sweet canapé
(total 14 pieces per person)*

Standard Cold Canapés

Crostini with bocconcini, sundried tomato & pesto (V)
Vegetarian rice paper rolls, nam jim (GF, V)
Rosemary shortbread, chevre, chutney (GF)
Gazpacho soup shot with chilli oil (V)

Duck & mandarin tartlets
Blini with smoked salmon, chive crème fraîche
Rare beef & cucumber, miso dressing (GF)
Duck liver parfait on toasted brioche

Standard Hot Canapés

Truffle infused porcini mushroom arancini (V)
Thyme, leek, gruyere choux
Zucchini & sweet corn slider, caramelised onion, aioli (V)
Crispy haloumi with tomato salsa (GF, V)

Lake House pork belly bite with citrus caramel
Seared scallop with crispy enoki mushrooms (GF)
Moroccan chicken skewers (GF)
Mini lamb burger, capsicum relish

Sweet Canapés

Lake House mess of meringue, berry compote, vanilla
cream (GF)
Grilled mini fruit skewer, cointreau glaze (GF, V)

Coconut pannacotta verrine (GF, V)
Belgian chocolate tart, brandied cream

Terms & Conditions

Duration

All private dining and exclusive use dinners hosted at The Entrance Lake House have a duration of 4 hours. Extra time may be agreed to, extra fees and/or costs will apply.

Function Days & Times

We are happy to accommodate functions on any day (Monday-Sunday). Functions held on Sundays and Public Holidays will incur an additional service fee.

Deposit, Payment Terms & Agreement

To confirm your booking we require an initial deposit of 10% of your invoice for non-exclusive group bookings, or a minimum of \$1000 for events requiring exclusive use of the The Loft, The Deck or The Dining Room. Deposit monies paid will be credited towards your final bill. An Event Order Form must also be signed and completed within 7 days of making your booking. The Entrance Lake House reserves the right to cancel any bookings not held with a deposit or signed Event Order Form. 50% of the minimum spend is due 60 days before your event. Full payment for your event is due 14 days prior to the function date. All outstanding or additional charges incurred during the course of your event must be paid in full prior to departure at the end of your event. Payments can be made by Visa, MasterCard or Amex.

Security

Organisers/hosts will be held financially liable for any damage sustained, or loss incurred, to The Entrance Lake House property, fixtures or fittings, through their own actions, those of their guests, sub-contractors and contractors. Valid credit card details are to be provided at the time of booking to be held as security.

Final Numbers & Menu Selections

The final number of guests attending your event is required a minimum of 7 days prior to the event for catering and staffing needs. Catering will be provided for this number and will be the minimum charged irrespective of last minute cancellations. All final food and beverage selections are also required at least 7 days prior to the function, including all dietary requirements. All food is subject to seasonal change. Should this happen, notification will be given.

Food Allergy

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to ensure the said allergen is not in the meals prepared, we cannot guarantee it as our kitchen does use a wide variety of ingredients on a daily basis.

Additional Supplier Meals

Meals for entertainers, photographers and videographers are available on request at an additional fee (\$25). Please ensure that this is taken into consideration when confirming your final requirements.

Indemnity

The Entrance Lake House guarantees the use of the freshest ingredients and ensures that food is prepared under the most hygienic conditions. However no liability is taken by The Entrance Lake House for any latent defect in any product used.

Price Variations

Whilst we will endeavor to maintain all prices as printed, in order to meet rising costs, they may be subject to increase at management's discretion. All prices are inclusive of GST.

Cancellation Policy

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel or postpone your event the following will apply:

- All cancellations made incur a loss of full deposit.
- No credits will be given for use in the dining room.
- A change of date will see the deposit transferred as per management's discretion.
- Cancellations must be confirmed to The Entrance Lake House in writing.
- Due to unforeseen circumstances, extreme weather conditions or accidents, The Entrance Lake House reserves the right to cancel any booking and refund any deposit or payments made.

Minimum Spend

The minimum spend charge is dependent on the time of week and the area being used:

The Loft:	Monday – Thursday	\$2,000	Friday – Sunday	\$3,000
The Dining Room:	Monday – Thursday	\$4,000	Friday – Sunday	\$5,000
The Deck:	Monday – Thursday	\$3,000	Friday – Sunday	\$4,000

Should your guest numbers fall short of the minimum spend, the full minimum tariff will be charged.

Service Fee

Functions held at The Entrance Lake House on weekends and public holidays will be charged a service fee that covers exclusive use of the area, cost of staff, styling and cleaning. The service fees for each area are as follows:

- The Loft: \$500
- The Dining Room: \$750
- The Deck: \$500

Alcohol and Decorum

The Entrance Lake House is a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. All beverages are subject to seasonal/vintage change however, notification will be given for this. The Entrance Lake House practice the Responsible Service of Alcohol, as specified in the Liquor Control Reform Act.

Due Care

Whilst our staff will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the function.

Cleaning Fee

Should the premises be left in an unacceptable state, at the discretion of management, an additional cleaning fee will be charged.

Contractors, Hire & Styling

The Entrance Lake House has established relationships with professional hire companies and recommended suppliers to look after all the needs and services for your event. Please contact us if you require any extra services.

Nothing is to be nailed, screwed, blue-tacked or adhered in any way to any area of The Entrance Lake House. All decorations must be approved by the Function Coordinator prior to your event. The following items are not permitted at your function: unenclosed wax candles, confetti, rice, streamer poppers or sequin type scatters. If any of these items are used, an additional cleaning fee will be charged.

All marquee hire & dance floor hire is done through The Entrance Lake House directly when required.

The Entrance Lake House must be informed of all suppliers and contractors being used 14 days prior to your function. The Entrance Lake House requires all external items to be disassembled and removed immediately following your event. The Entrance Lake House may apply limits or time restrictions on your contractors depending on scheduling requirements.

Whilst we understand that you will want music at your function, music sound levels must be kept at a minimum as required by the local council's noise restrictions. All music must cease at 11:30PM.

Smoking

Smoking is prohibited on the premises of The Entrance Lake House including the outdoor deck and surrounding area. Guests will be directed to a designated smoking area adjacent to the property outside.

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