

Private Functions

Here at the **Mawson Lakes Hotel & Function Centre**, we understand that every event is different and we want to celebrate what makes your event special.

Room Hire: \$295 per room

Room hire is for a 5 hour duration and includes black or white table cloths, table runners, mirror bases, centrepieces, display tables, menus for tables and staffing.

1 x room: up to 60 people seated or 80 people stand up.

2 x rooms: up to 120 people seated or 160 people stand up.

3 x rooms: up to 200 people seated or 240 people stand up.

Minimum Spend

Monday - Thursday: you are required to spend a minimum of \$1,350.00 on food and/or beverage.

Friday - Sunday: you are required to spend a minimum of \$1,850.00 on food and/or beverage.

Food Options: Set Menu, Buffet, Canapes, Platters.

Beverage Options: Package, Bar Tab, Subsidized, Cash Bar.



Decor & Equipment Hire

We have a range of in-house equipment and decorations available for hire, from dance floor to fairy lights, we can add the wow factor to make your event truly special.



Audio Visual

- \$50 Speakers (AUX/bluetooth)
- \$60 Microphone
- \$50 Laptop
- \$125 Data Projector & Screen

Equipment

- \$25 Cannon Lights (2)
- \$100 Dance Floor
- \$50 Table of Photo Booth Props
- \$125 Photography Backdrop & Stand
- \$150 Pop Up Bar (*kegs additional)

Entertainment

- \$PUA DJ
- \$PUA Photobooth
- \$PUA Jukebox
- \$PUA Stage

Services

- \$45 Cake Cutting (served as platters)
- \$3.50pp Cake Cutting (individually plated)
- \$25pp Unlimited soft drink package (5 hours)
- \$50 per hour - Additional Security (min 4 hours)
- \$35 per hour - Additional Set Up Assistance

Decorations

- \$1 per chair - Sash Tied on Chair
- \$3 per chair - White Chair Cover with Sash
- \$30 Wishing Well or Birdcage for Cards
- \$130 Welcome Sign with Easle (personalised)
- \$50 Pedestals with Flower Arrangements
- \$50 Red Carpet Runner
- \$100 Round Frame / Balloon Arch Stand
- \$200 String Fairy Lights in the Ceiling
- \$650 Draping with Fairy Lights
- \$350 Backdrop with Fairy Lights (4m x 6m)

Function platters

Your selection of platters will be served on to catering stations for guests to help themselves.
As a guide, one platter will cater for 8-10 people.



- \$30 Hot chips with tomato sauce and aioli (V&GF)
- \$50 Wedges with sour cream and sweet chilli (V)
- \$50 Dips: grilled ciabatta and pitta, dukkah, extra virgin olive oil. (V)
- \$40 Pizza: supreme, meatlovers, vegetarian, or hawaiian *20pc
- \$70 Mushroom and thyme arancini, aioli, fresh parmesan. (V) *25pc
- \$60 Crispy fried falafel with mint yoghurt (V) *40pc
- \$50 Assortment of fresh cocktail sandwiches *30pc
- \$90 Mini pies, pasties, sausage rolls with tomato sauce *36pc
- \$85 Beef sliders: brioche bun, grilled beef, lettuce, cheese, tomato relish and aioli *25pc
- \$85 Chicken sliders: brioche bun, crispy fried chicken, lettuce, cheese, chipotle aioli *25pc
- \$85 Mushroom sliders: brioche bun, roast mushroom, caramelised onion, fetta and rocket pesto (V) *25pc
- \$85 Haloumi sliders: brioche bun, grilled haloumi, lettuce, beetroot relish, hummus (V) *25pc
- \$95 Seafood trio: crumbed fish goujons, prawns, lemon pepper squid *90pc
- \$75 Salt and lemon-pepper squid with aioli and fresh lemon *100pc
- \$70 Satay chicken tenderloin skewers with thai style peanut sauce *30pc
- \$75 Asian treats: samosas, spring rolls, dim sims with sweet chilli and soy dipping sauces *150pc
- \$40 Kids: 40 chicken nuggets with hot chips and tomato sauce
- \$120 Charcuterie & cheese board: cured meats, marinated vegetables, local cheeses, breads, crackers, dips, quince.
- \$85 Seasonal fresh fruit and berries, Greek yoghurt and honey, chocolate fudge sauce
- \$95 Desserts (select 2, *30pc) served with blueberry compote, double cream and chocolate shards.
Chocolate & raspberry fudge brownies - Chocolate eclairs - Strawberry panna cottas.



Canapes

(minimum 20 people)

1 hour: \$20^{PP}

one hot and one cold

1 hour: \$25^{PP}

two hot and two cold

2 hours: \$35^{PP}

two hot and two cold

2 hours: \$40^{PP}

three hot and three cold

hot

Lamb kofta balls with tatziki
Pumpkin and parmesan arancini (v)
Flame grilled meat balls with tomato relish
Chicken satay skewers with spicy peanut sauce
Salt and lemon pepper squid with lime aioli
Beef sliders, cheese, tomato relish, brioche bun
Thai style chicken meatballs with sweet chilli sauce
Grilled prawn skewers with lemon and garlic
Gyoza, fried pork dumplings with soy sauce

cold

Smoked salmon bruschetta with lemon and dill creme fraiche
Chargrilled vegetable frittatas (v)
Thai style beef fillet salad cups
Moroccan spiced chicken crostinis with spiced yoghurt
Sweetcorn and zucchini fritters with tatziki (v)
Roast beef and red capsicum crostinis with horseradish mayo

sweet

Chocolate eclairs
Triple choc brownies
Cherry ripe bites
Assorted profiteroles

Children's Menu

Chicken Nuggets
Chicken Schnitzel
Lemon Pepper Squid
Crumbed Fish
Hawaiian Pizza
Vegetarian Pizza
Cheeseburger

All served with:
chips, choice of tomato sauce or gravy,
ice-cream with chocolate topping and
sprinkles, and soft drink or juice.

\$15 each (12 years and under)



Set Menu

(minimum 20 people)

Option One: \$35^{PP}

Main course alternate serve

Option Two: \$45^{PP}

Set entree and alternate serve main

Option Three: \$50^{PP}

Choice of 2 entree and 2 mains

Option Four: \$55^{PP}

Set entree, choice of 2 mains, set dessert

Option Five: \$60^{PP}

Choice of 2 entree, 2 mains and 2 desserts

With prior notice: special dietary requirements can be catered for separately and all dishes can be made with gluten free alternatives. Please discuss options with your Function Co-ordinator who will carefully tailor the menu to suit your individual needs.

entree

Cherry tomato and spanish onion bruschetta, crisp prosciutto, toasted ciabatta, persian fetta, balsamic reduction.

Trio of Coffin Bay oysters - served: natural with lime, strawberry and mint vinaigrette or kilpatrick.

Lemon pepper fried squid, rocket salad, chorizo crumb, lime aioli.

Salt and pepper Tofu, sauteed Asian greens, hoisin sauce. (V)

Trio of mushroom and thyme arancini, fresh parmesan, truffle aioli. (V)

Spinach and ricotta lasagne with roast tomato sauce and shaved parmesan (V)

Twice cooked pork belly, cauliflower puree, apple slaw.

Char grilled chicken tenderloins, shredded iceberg lettuce, smoked bacon, creamy caesar dressing, croutons, shaved parmesan.

main

Thyme baked chicken breast with butter roasted parsnip and potato mash, pearl onions, peas and jus.

MSA graded sirloin steak (cooked medium), garlic potato mash, steamed broccolini and carrots, port wine jus.

Baked N.T. Barramundi fillet, crushed kipfler potatoes, rocket, pickled fennel and orange salad, green pesto, crispy capers, fresh lemon.

Oven baked salmon fillet, crushed kipfler potatoes, steamed broccolini and carrots, lemon cream sauce.

Crispy pork belly, roasted vegetables, broccolini, apple cider jus.

Roasted lamb backstrap (cooked medium), fried chorizo, butternut, spinach, cauliflower puree, port wine jus.

Fried haloumi and apple salad, smoked almonds, mixed lettuce, tomato, cucumber, red onion, vinaigrette. (V)

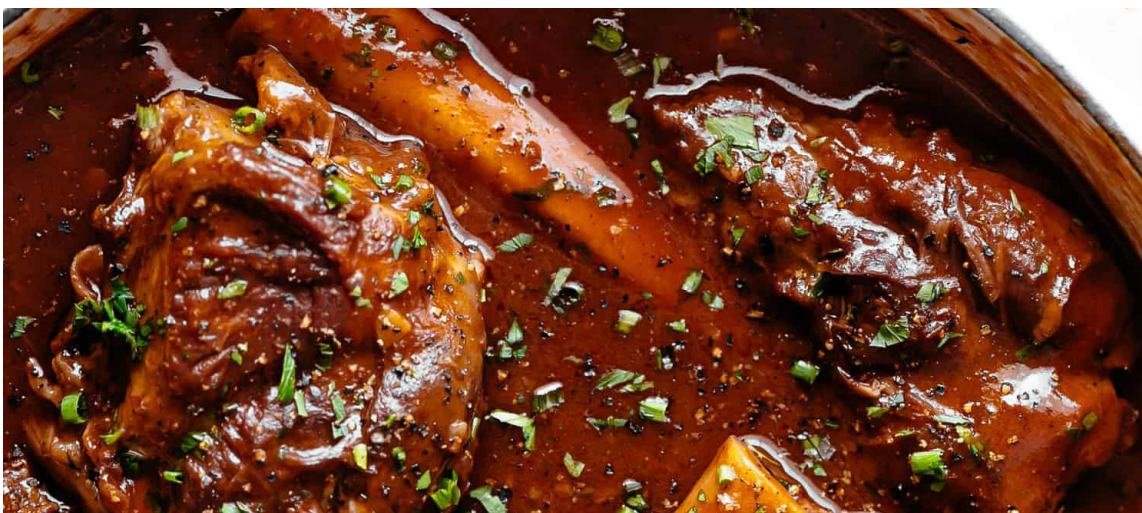
dessert

Chocolate fudge brownie, chocolate fudge sauce, double cream.

Vanilla panna cotta, berry coulis, biscuit crumb.

Mini pavlova, passionfruit coulis, fresh strawberry, double cream.

Sticky date pudding, toffee sauce, double whipped cream.



Buffet

(minimum 20 people)

\$40^{PP}

2 mains and 2 sides

\$60^{PP}

2 mains and 4 sides

\$75^{PP}

3 mains and 4 sides



Mains

(Bread rolls and condiments included)

Mediterranean vegetable lasagne.

Beef tortellini with roasted tomato and garlic sauce.

Thai green chicken curry.

Kaffir lime leaf chicken thigh.

Slow roasted pork with crispy crackling.

Slow roasted grass fed beef marinated with bush spice rub.

Slow roasted lamb marinated with garlic and rosemary.

Braised lamb shanks with tomato, wine and herbs.

Baked Atlantic salmon fillets with lemon and dill.

Sides

Hot

Steamed jasmine rice.

Roasted root vegetables with honey and thyme.

Steamed vegetables with garlic and lemon butter.

Tuscan spiced kipfler potatoes.

Maple glazed baby carrots.

Steamed broccolini tossed with chilli and garlic.

Green beans with roasted pine nut butter.

Salad

Caesar: baby cos, parmesan, egg, bacon, croutons, tangy dressing.

Mixed leaf, spanish onion, cucumber, capsicum, tomato.

Caprese: tomato, bocconcini, basil.

Potato, onion, bacon, egg, gherkin, seeded mustard.

Traditional Greek: olives, capsicum, tomato, cucumber, fetta, herbs.

Dessert

Chocolate and raspberry fudge brownies.

White chocolate and baileys cheesecakes.

Strawberry panna cotta cups.

Orange and almond friands (GF)

Sliced seasonal fresh fruit



drinks package

4 hours: \$42pp

5 hours: \$50pp

(minimum 20 people)

House wine varieties: Sparkling, Moscato, Sauvignon Blanc, Rose, Merlot, Cabernet Sauvignon.

Two tap beers and one cider.

Premium light beer.

A variety of soft drinks and juice.

Tea and Coffee

Bar Tab

Your specified beverages charged on consumption basis.

Subsidized Drinks

You specify the amount you would like your guests to pay for their drinks.