

Mawson Lakes

HOTEL & FUNCTION CENTRE

The perfect venue for your next meeting or event



Accommodation

Rates from \$123pn



Catering

Flexible Options



Location

17km to CBD



FREE

On-Site Parking



Service

Professional & Friendly



Network

Conference Wi-Fi

10 Main Street, Mawson Lakes SA 5095
08 8360 3500 mawsonlakeshotel.com.au
functions@mawsonlakeshotel.com.au

All inclusive delegate packages

(minimum 15 people)



- ✓ Room hire
- ✓ Conference room set up
- ✓ Data projector and screen
- ✓ Audio speakers
- ✓ Note pads and pens
- ✓ Wi-Fi
- ✓ Registration table on entry
- ✓ Facilitators table with power
- ✓ Chilled filtered water
- ✓ Tea and Coffee: self service station
- ✓ Refreshment mints
- ✓ Complimentary onsite car parking
- ✓ Exclusive accommodation rates

Full Day: \$55^{PP}

Room hire: 8 hour duration

Morning Tea: freshly baked danishes with assorted fillings.

Light Working Lunch: Gourmet Wraps (GFA)

-Grilled chicken, salad, caesar dressing.

-Salami, cheese, sun dried tomato, cucumber, mixed leaf salad

-Ham, cheese, tomato, lettuce, sweet pickled relish.

Afternoon Tea: individually wrapped biscuits

Half Day: \$35^{PP}

Room hire: 4 hour duration

Morning or Afternoon Tea: freshly baked danishes with assorted fillings.

Light Working Lunch: Gourmet Wraps (GFA)

-Grilled chicken, salad, caesar dressing.

-Salami, cheese, sun dried tomato, cucumber, mixed leaf salad

-Ham, cheese, tomato, lettuce, sweet pickled relish.

Room Hire & Capacities

Full Day (8 hours)

Half Day (4 hours)

The main function rooms have the flexibility of retractable walls to combine into a larger space which can comfortably seat up to 240 people, 285 people standing or an open plan area for a unique exhibition.

Our meeting rooms are equipped with new state of the art audio visual equipment, complimentary wi-fi and large windows for natural light.

The Foyer is a warm and welcoming environment and can be utilised for: event registrations, breakout space, catering stations and cocktail networking.

Room hire includes: chilled filtered water, refreshment mints, room set up to your specific requirements, surround sound speaker system, wi-fi, facilitator table with power.

We have a wide range of in house equipment available for hire to suit a variety of audio visual and conferencing needs.

Room	Area m ²	Capacity	Half Day	Full Day
Foyer	64	60 pax	\$130 hire	\$195 hire
Boardroom	28	25 pax	\$130 hire	\$195 hire
Varsity	86	85 pax	\$220 hire	\$300 hire
Edgewater	93	90 pax	\$220 hire	\$300 hire
Lakeside	106	110 pax	\$220 hire	\$300 hire
2 Rooms	179	175 pax	\$440 hire	\$600 hire
3 Rooms	285	285 pax	\$660 hire	\$900 hire

** A surcharge may apply for Saturday, Sunday & Public Holidays.*





Catering packages pre selected for your convenience

Arrival Coffee and Cookie \$4.50^{PP}

Self service tea and coffee station with
a variety of individually wrapped biscuits.

Half Day Catering Package One: \$25^{PP}

Tea and Coffee: self service station.

Morning or Afternoon Tea: freshly baked
danishes with assorted fillings.

Light Working Lunch: Gourmet Wraps (GFA)

-Grilled chicken, salad, caesar dressing.

-Salami, cheese, sun dried tomato, cucumber,
mixed leaf salad

- Ham, cheese, tomato, lettuce, sweet
pickled relish.

Full Day Catering Package One: \$30^{PP}

Tea and Coffee: self service station.

Morning Tea: freshly baked danishes
with assorted fillings.

Light Working Lunch: Gourmet Wraps (GFA)

-Grilled chicken, salad, caesar dressing.

-Salami, cheese, sun dried tomato, cucumber,
mixed leaf salad - Ham, cheese, tomato,
lettuce, sweet pickled relish.

Afternoon Tea: individually wrapped biscuits

Full Day Catering Package Two: \$35^{PP}

Tea and Coffee: self service station.

Morning Tea: a selection of muffins
and fresh fruit bowl

Light Working Lunch: Gourmet Wraps (GFA)

-Grilled chicken, salad, caesar dressing.

-Salami, cheese, sun dried tomato, cucumber,
mixed leaf salad - Ham, cheese, tomato,
lettuce, sweet pickled relish.

Afternoon Tea: fresh fruit bowl and
individually wrapped biscuits



Tea & Coffee

Unlimited self service tea and coffee station

Half Day: \$5^{PP}

Full Day: \$8^{PP}

Add On!

Enjoy premium espresso coffee from the convenience of a pod machine in your meeting room.

\$50 hire per day with unlimited capsules.



**only available in conjunction with Half/Full Day Tea & Coffee Packages.*

Breakfast

(minimum 15 people)

Individually Plated \$25^{PP}

(minimum 15 people)

Bacon, chipolata sausage, scrambled egg, grilled tomato, mushroom, hash brown and toast.

Stand Up

\$6^{pp} Natural Greek yoghurt with fresh fruit salad.

\$12^{pp} Toasted muesli, milk, honey, strawberries, yoghurt.

\$7^{pp} Croissants with ham, tomato, cheese.

\$7^{pp} English muffin with bacon, egg and cheese.

Stand Up Lunch

(minimum 15 people)

Select Two: \$20^{PP}

Select Three: \$25^{PP}

Select Four: \$30^{PP}

Wedges with sour cream and sweet chilli. (V)

Pizza: supreme, vegetarian and hawaiian.

Mushroom and thyme arancini, aioli, fresh parmesan. (V)

Mini pies, pasties, sausage rolls, tomato sauce.

Beef sliders: brioche bun, grilled beef, lettuce, cheese, tomato relish and aioli.

Chicken sliders: brioche bun, crispy fried chicken, lettuce, cheese, chipotle aioli.

Haloumi sliders: brioche bun, grilled haloumi, lettuce, beetroot relish, hummus. (V)

Satay chicken tenderloin skewers with thai style peanut sauce.

Buttermilk fried haloumi, shredded pear, lettuce, slaw, za'atar, avocado, walnuts and kiwi vinaigrette. (GF & V)

Battered New Zealand Hoki fillet with chips, tartare, lemon wedge. (GFA)

Buffet Lunch

(minimum 15 people)

Select One: \$30^{PP}

Select Two: \$35^{PP}

Mediterranean vegetable lasagne with Greek salad. (V)

Steamed N.T barramundi fillet with wild rice and steamed greens. (GF)

Beef lasagne with Greek salad.

Slow roasted beef with roast vegetables and gravy. (GF)

Butter chicken curry with steamed rice and pappadums. (GFA)

Crispy cashew chicken, sweet and sour sauce, capsicum, onion, pineapple, spring onion and steamed rice. (GF)

(VOA: vegan options available on request)



Morning Tea, Lunch, Afternoon Tea

Design your own catering menu to suit your tastes.

As a guide, each platter's quantity caters for approximately 10 people.

Prices are per platter.

Sweet

- \$25 - Danishes with assorted fillings (10pc)
- \$35 - Muffins: chocolate, banana, blueberry (10pc)
- \$35 - Scones with jam and cream (10pc)
- \$45 - Slices: cherry ripe, caramel (10pc)
- \$45 - Triple choc brownies (10pc)
- \$45 - Orange and almond friands (GF) (10pc)
- \$80 - Seasonal sliced fresh fruit (GF)

Lunch

- \$40 - Wedges with sour cream and sweet chili
- \$40 - Pizza vegetarian (20pc)
- \$40 - Pizza supreme (20pc)
- \$60 - Salt and lemon pepper squid (GF)
- \$75 - Asian treats: samosas, spring rolls, dim sims with dipping sauces (150pc)
- \$85 - Chicken sliders, crispy fried chicken, lettuce, cheese, chipotle aioli, brioche bun (25pc)
- \$85 - Beef sliders, grilled beef, lettuce, cheese, tomato relish, aioli, brioche bun (25pc)
- \$90 - Baguettes with gourmet fillings (10pc)

Savoury

- \$50 - Trio of dips with grilled ciabatta, veg batons (V)
- \$60 - Mini cheese and bacon quiches (20pc)
- \$75 - Mushroom and thyme arancini (V) (GFA) (30pc)
- \$75 - Pies, pasties, sausage rolls (36pc)
- \$90 - Cheese board: vintage cheddar, blue vein, camembert, fetta, dried fruits, nuts, lavosh (GFA)
- \$90 - Antipasto: cured and smoked meats, marinated olives, grilled capsicum, eggplant, mushrooms (GFA)

Served from catering stations to allow quick and easy access during your time frames.



Networking Happy Hour!

Cap off the day with a post conference cocktail package

1 hour: \$35pp

2 hours: \$45pp

(minimum 15 people)

Your choice of 2 hot and 2 cold canapes from our canape menu.

House wine varieties:

Sparkling, Moscato, Sauvignon Blanc, Merlot, Cabernet Sauvignon.

Two tap beers and a cider. Premium light beer.

A variety of soft drinks and juice.

Mawson Lakes

HOTEL & FUNCTION CENTRE

Meetings & Events Requirement Checklist

Please provide details to be added to your event order.

We understand that some details may change in the lead up to your event, so we are happy to amend your booking accordingly.

Please note: catering selections and minimum numbers are required 14 days prior to the event, A final update will be accepted no later than 7 days prior to the event.

Thank you and we look forward to your next event at The Mawson Lakes Hotel & Function Centre.

Get in touch!

functions@mawsonlakeshotel.com.au

8360 3500

For more information or to enquire online, please visit our website.

Booking Name:

eg: Company Name / Event Title for Signage

Type of Event:

eg: Meeting / Seminar / Conference / Presentation / Training / Exhibition / Dinner

Event Date:

Start Time:

Finish Time:

Approximate Numbers:

Room Set Up:

eg: Cabaret / U-Shape / Classroom / Theatre / Boardroom / Banquet / Cocktail

Package:

eg: Full Day All Inclusive / Half Day All Inclusive / Catering Only Package

Catering Selections:

eg: Tea & Coffee / Morning Tea / Lunch / Afternoon Tea

Audio Visual & Equipment

eg: Data Projector & Screen / Microphone / Laptop / Whiteboard / Lectern