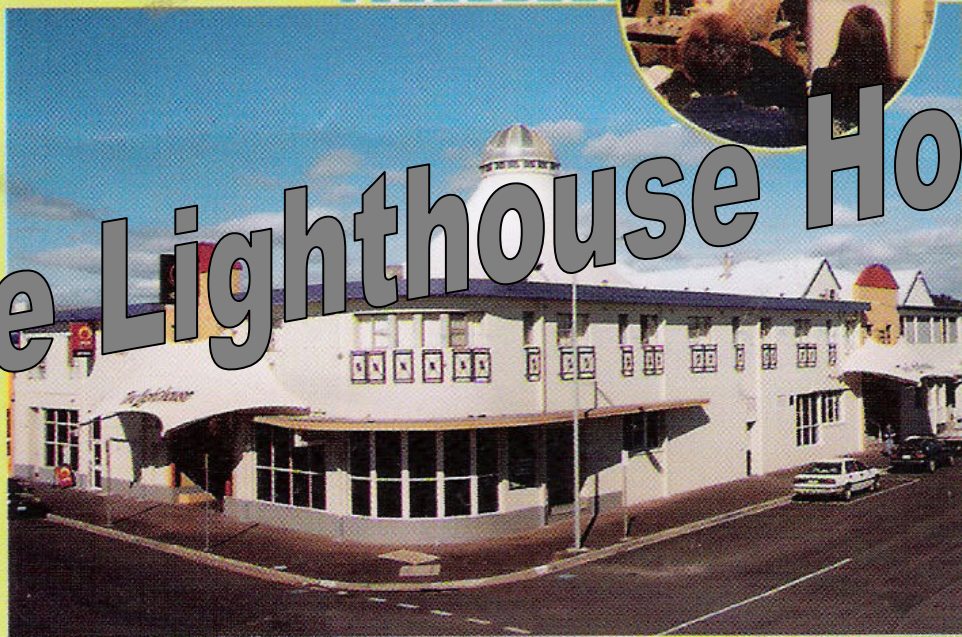
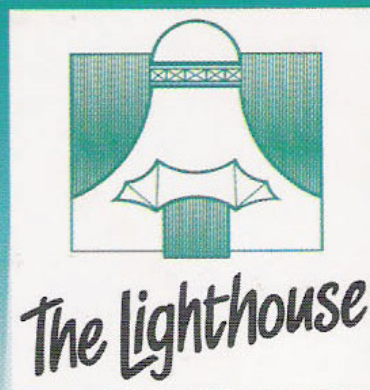




The Lighthouse Hotel



Expect the unexpected...





The Lighthouse

Accommodation



The Lighthouse Hotel boasts three and a half star quality accommodation at affordable prices, with the added benefit of such excellent additional facilities as a gymnasium, spas, and sauna.

All rooms include en-suite bathroom, colour television, telephone plus modem connection, mini-bar, iron, hairdryer, tea and coffee facilities, and access to in-house movies.

There is also a mezzanine lounge area available for the enjoyment of house guests & informal dinner meetings or events.



The Lighthouse

Meetings & Conventions



The Lighthouse Hotel can provide two flexible venues suitable for meetings, private functions, training seminars, conventions etc.

The Trade Winds Room can accommodate up to **30 people** in comfort, with state-of-the-art presentation equipment on hand, and food and drink service available on request.

The Mezzanine is also available for smaller groups and break out groups during conference.

Competitive rates, professional assistance, quality presentation equipment and discount accommodation deals for attendees combine to make the Lighthouse an excellent choice for your next meeting or function.

Friendly and experienced staff will ensure that your meeting, conference, or function will run smoothly and effectively. The Lighthouse Hotel can also provide catering, accommodation, bar service everything required to make your event a success.

Room Hire: \$130.00 per day or \$30.00 per hour





The Lighthouse

Atrium Restaurant



The Lighthouse

Renowned for its delicious food and relaxed surroundings, The Restaurant offers an air of casual sophistication that makes dining out a very special experience. Open for dinner seven nights a week, plus for snacks anytime, and offering a varied menu to meet the demands of discerning travelers, the venue and presentation of Lighthouse dining is not easily surpassed.

Mouth-watering nautical themes dominate the menu selection – foods that make Tasmania famous!

The Restaurant boasts a quality menu at affordable prices.



The Restaurant is able to cater for all meals: Breakfast, Light working lunches and Dinners including a range of set menu's that can be tailored to suit your requirements as well as your budget.



The Lighthouse

Meetings & Conventions



FUNCTION FOOD & ORDER FORM

Company: _____ **Name:** _____

Function Date: _____ **Time Required:** _____

LUNCH/COCKTAIL SELECTION

ITEM NAME **COST** **SERVES** **Number of serves**

| | | | |
|--|---------|------------|--|
| Savoury Fingers | \$2.50 | 1 slice | |
| Sausage Rolls | \$2.50 | 2 | |
| Mini Quiches | \$2.50 | 2 | |
| Savoury Pies | \$2.50 | 2 | |
| Crumbed Prawn Cutlets | \$3.00 | 2 | |
| Mini Vegetarian Spring Rolls | \$2.50 | 2 | |
| Chicken Wing Dings | \$3.00 | 2 | |
| Mini Chicken or Beef Satay kebabs | \$2.00 | 1 | |
| Fruit Platter | \$6.00 | Per person | |
| Cheese & Small Goods Platter | \$8.00 | Per person | |
| Light Sandwiches | \$4.50 | 1 whole | |
| Club Sandwiches | \$6.00 | 1 whole | |
| Gourmet Sandwiches | \$8.00 | 2 slices | |
| Soup & Bread Roll | \$6.50 | Per person | |
| Chicken / Ham & Salad Wraps | \$6.50 | 1 whole | |
| Quiche & Assorted Salads (x3) | \$12.00 | Per person | |
| Wet Dish served with Jasmine Rice <i>Choose from: Chicken or Beef Stroganoff, Chicken or Lamb Curry, Beef & Guinness Hot pot, Chicken & Cashew Stirfry, Beef or vegetarian Lasagne – minimum 10 people (self serve)</i> | \$14.50 | Per person | |

N.B: Please make your selection, or we can make a selection for you based on your budget. Menu selections must be confirmed minimum one week prior to your function. Numbers for catering purposes are required no later than 48 hours (2 working days) prior to your function. This number will be accepted as a guarantee (not subject to reduction) and charges will be made accordingly.

Please return your order to: Fax: [03] 6425 1219 or email: lighthouse@goodstone.com.au

All enquires:

 [03] 6425 1197



LIGHTHOUSE HOTEL - FUNCTION FOOD ORDER FORM

Company: _____ **Name:** _____


Function Date: _____ **Time Required:** _____

| BREAKFAST SELECTION | COST Per Person | Number of serves required | MORNING & AFTERNOON TEA | COST Per Person | Number of serves required |
|---|---------------------------|----------------------------------|--|-------------------------------|----------------------------------|
| <u>CONTINENTAL</u> Selection of Cereals Toast & Preserves Fruit salad Yoghurt Fruit Juices Tea & Coffee | \$ 9.00 | | Assorted Biscuits Hot scones, jam & whipped cream Assorted muffins | \$ 3.50 \$ 6.50 \$ 6.50 | |
| <u>LIGHT BREAKFAST</u> Fruit Platter Toasted Raisin Bread (x2) Ham & Ch Croissants (x1) Assorted Muffins (x1) Assorted Fruit Juices Tea & Coffee | \$14.00 | | Assorted hot & cold savouries Bakery Treats ~ assorted cakes & slices | \$ 8.00 \$ 8.00 | |
| <u>Aussie Full Breakfast</u> Assortment of Cereals Compote of Fruit Scrambled Eggs, Bacon, Sausages, Grilled Tomato, Fruit Juice, Tea & Coffee | \$18.00 | | <i>The above selections served with Tea & Coffee</i> Tea & Coffee only Jugs of Soft Drink or Juice | \$ 2.50 \$ 9.70 | |

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The Lighthouse



FUNCTION MENUS

set menu options...

TWO COURSE A ~ \$28.99 PER PERSON

Choose 3 mains & 2 desserts

TWO COURSE B ~ \$32.99 PER PERSON

Choose 2 entrees & 3 mains

THREE COURSE ~ \$38.99 PER PERSON

Choose 2 starters, 3 mains & 2 desserts

*Menu served with complimentary
self serve tea & coffee*

Please note:

Menus can be tailored to suit your requirements as well as your budget. Menu selection must be confirmed minimum one week prior to your function. Numbers for catering purposes are required no later than 48 hours (2 working days) prior to your function. This number will be accepted as a guarantee (not subject to reduction) and charges will be made accordingly.



The Lighthouse

Meetings & Conventions



The Lighthouse

STARTERS...

Prawn Cocktail

Prawns placed on a bed of lettuce, topped with a tangy seafood sauce

Garlic or Sweet Chilli Prawns

Prawns sautéed in a garlic cream or sweet chilli cream sauce & served with a timbale of rice

Scallop Spring Rolls

Scallops & Asian vegetables with a sweet soy glaze

Chicken Caesar Salad

Grilled chicken breast, baby cos lettuce, crispy bacon, garlic croutons, shaved parmesan cheese and a poached egg, and our Caesar dressing

Lemon Pepper Calamari

Crumbed & fried until golden served with a tartare sauce & lemon wedges

Meat Lovers Pizzette

Crispy base topped with bbq sauce, ham, salami, turkey, chicken, onion, capsicum & cheese

Vegetable Curry Parcel

(available also as a main option)

Thai green curried vegetables wrapped in filo pastry, oven baked & served with a homemade garlic aioli

Roasted Capsicum

(available also as a main option)

Filled with a mushrooms, sundried tomato & leek risotto, topped with melted cheese



The Lighthouse

Meetings & Conventions



MAINS...

Scallops ~ crumbed or battered

*Choose your favourite, crumbed or battered
tartare sauce & lemon wedges*

Fish of the Day

Ask our staff for today's selection & how the Chef has prepared

Garlic or Sweet Chilli Prawns

*Prawns sautéed in a garlic or sweet chilli cream sauce, served
with a timbale of rice*

Grilled Chicken Breast

*Chicken breast atop of asparagus & mushroom risotto
with crispy prosciutto & a sweet plum glaze*

Rosemary & Pistachio Crusted Lamb

*Served on a pea & potato mash with veggies of the day
with a mint glaze*

Scotch Fillet

Char grilled & cooked medium, & served with your choice sauce

Duo Mignon

*Chicken breast & an eye fillet wrapped in bacon
& served with your choice sauce*

Roast of the Day

Served with baked potato & pumpkin & seasonal vegetables

All mains served with a selection of seasonal vegetables



The Lighthouse

Meetings & Conventions



The Lighthouse

DESSERT...

Sticky Date Pudding

An old favourite, rich and delicious, served hot with our Chef's own butterscotch sauce

Chef's Cheesecake

Made in-house by our Chefs

Brandy Snaps

Filled with Chantilly cream & fruit couli

Warm Chocolate Mudcake

Served with a fudge sauce & ice-cream

Patisserie Cake

The Chef's cake of the day

Self serve tea & coffee



SET MENU ORDER FORM

Company: _____ **Name:** _____

Function Date: _____ **Time Required:** _____

Number of guests: _____

SET MENU SELECTIONS:

TWO COURSE A: \$28.99

| | | | |
|---------|--|--|--|
| MAIN | | | |
| DESSERT | | | |

TWO COURSE B: \$32.99

| | | | |
|--------|--|--|--|
| ENTRÉE | | | |
| MAIN | | | |


THREE COURSE: \$38.99

| | | | |
|----------|--|--|--|
| STARTERS | | | |
| MAINS | | | |
| DESSERT | | | |

N.B: Please make your selections, or we can make a selection for you based on your budget. Menu selections must be confirmed minimum one week prior to your function. Numbers for catering purposes are required no later than 48 hours (2 working days) prior to your function. This number will be accepted as a guarantee (not subject to reduction) and charges will be made accordingly.

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