

LUCIA'S BY THE SEA

*Wedding Packages*

JULY 2023 - JUNE 2024





## *Congratulations!*

*Congratulations on your engagement!* We are honoured to be considered as the venue for your special day.

At Lucia's by the Sea we offer a variety of packages which all ensure your special day is one to remember. With all of our packages, we pride ourselves on our quality cuisine and service, matched by an unbeatable panoramic view of North Beach.

I would personally like to extend an invitation to tour our venue and discuss your dream day.

I look forward to meeting you!

- Gabrielle, *General Manager*



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## *Our couples*

"Thanks again for everything! The day turned out just perfect despite the rain." -  
*Soraya & Ryan, Feb 2021*

"Just wanted to say a massive thank you for everything, last night was absolutely beautiful. Thank you for all your hard work in helping me plan my special day, everything came together beautifully. Jason and I and our families couldn't be happier with the amazing service. Everyone couldn't stop talking about how the venue looked and the amazing food." - *Yolina & Jason, March 2022*

"I cannot thank the team at Lucias by the sea enough for your hard work and dedication and for making our day perfect. We are so so so happy and would highly recommend Lucias by the Sea to anyone having a wedding in the Illawarra."  
- *Ondrea & Robert, April 2022*

"Thank you so much to the entire team at Lucia's. We chose to have our wedding held there and we could not fault anything from our first meeting till the wedding night. We have had so much fantastic feedback from our guests particularly about how amazing the food and service was. Nothing was a hassle for them and they were able to accommodate for all of our requests and vendors. A special thank you to Gabi who was amazing to deal with. She took everything in and executed our vision on the night. We can't wait to return to enjoy many more special occasions at this beautiful venue. Highly recommend!" - *Anita & Nikola, May 2022*

# Our venue

Our venue offers three options for holding your wedding:

## Pearl room (private room)

Minimum number of paying adults:

40

Maximum number of guests (sit down): 60

Maximum number of guests (cocktail): 90

## Diamond room (private room)

Minimum number of paying adults:

60

Maximum number of guests (sit down): 90

Maximum number of guests (cocktail): 140

## Exclusive venue hire

Minimum number of paying adults:

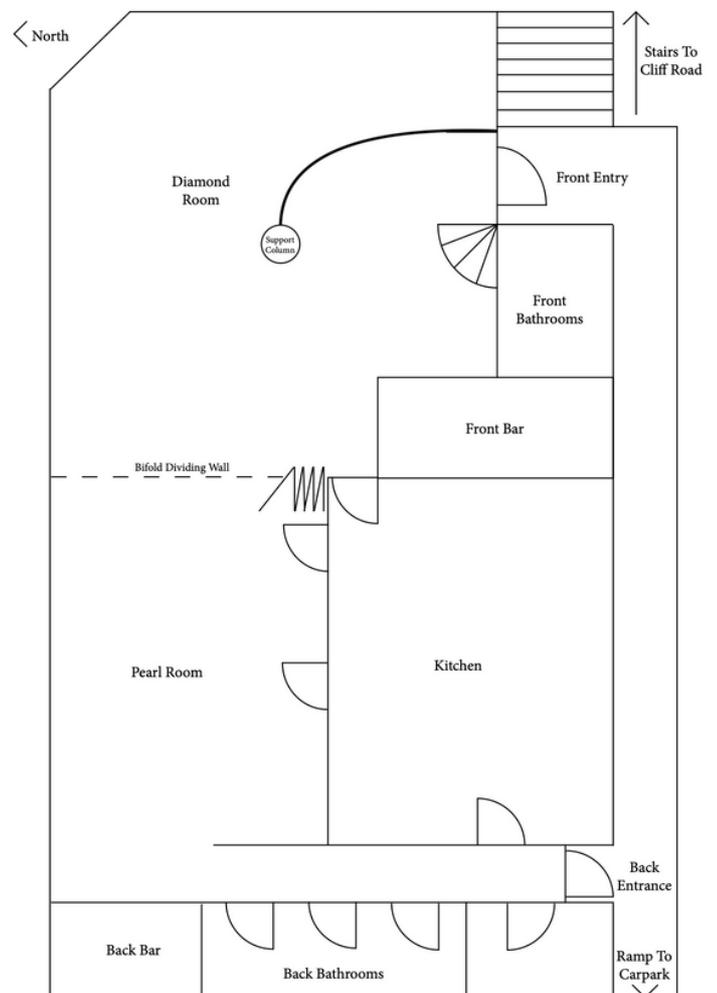
90

Maximum number of guests (sit down): 170

Maximum number of guests (cocktail): 230

*Maximum number of guests is an estimate only and depends on your requirements.*

*No room hire charges apply if you meet the minimum number of paying adults. Additional charges may apply if you do not meet the minimum number of paying adults.*



# Our spaces



Powderpuff Photography

## **Pearl room**

Features ocean views, shared balcony access, customisable layout, private door, private bar, private bathrooms, private smoking area (if required), sound system w/ microphones.



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## **Diamond room**

Features panoramic ocean views, shared balcony access, customisable layout, private door, private bar, private bathrooms, private smoking area (if required), sound system w/ microphones.



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## **Exclusive venue hire**

Features panoramic ocean views, exclusive balcony access, customisable layout, two bars, private bathrooms, private smoking area (if required), linked sound system w/ microphones.



## *Silver package*

**4 hours** - weekday \$95 | Friday/Sunday \$105 | Saturday \$115

**5 hours** - weekday \$105 | Friday/Sunday \$115 | Saturday \$125

**6 hours** - weekday \$115 | Friday/Sunday \$125 | Saturday \$135

**Private room hire** with ocean views and balcony access

*All rooms include a private access point, private bathrooms, private bar and private smoking area (if required)*

**2 canapés on arrival**

**3 course meal** inclusive of 3 options for entree, main, and dessert

Your **wedding cake cut and served** on platters

**Silver beverage package** for the duration of your package

**French sparkling wine on arrival**

**Professional DJ/MC**

**Set up of your reception space** by our experienced staff

**White linen, white crockery, silver cutlery, glassware**

**Bridal table with white skirting**

White **cake plinth**, white ceramic **cake stand**, **cake knife** & luxe **champagne glasses**

**Coordinator on site** for your reception

**\$100 gift voucher** for your 1st anniversary

*plus \$900 for a 3x3m dance floor*



## *Gold package*

**4 hours** - weekday \$110 | Friday/Sunday \$120 | Saturday \$130

**5 hours** - weekday \$120 | Friday/Sunday \$130 | Saturday \$140

**6 hours** - weekday \$130 | Friday/Sunday \$140 | Saturday \$150

**Private room hire** with ocean views and balcony access

*All rooms include a private access point, private bathrooms, private bar and private smoking area (if required)*

**3 canapés on arrival**

**Breads for the table** served prior to entrees

**3 course meal** inclusive of 3 options for entree, main, and dessert

Your **wedding cake cut and served** on platters

**Gold beverage package (inclusive of spirits)** for the duration of your package

**French sparkling wine on arrival**

**Professional DJ/MC**

**Set up of your reception space by our experienced staff**

**White linen, white crockery, silver cutlery, glassware**

**Bridal table with white skirting**

White **cake plinth**, white ceramic **cake stand, cake knife & luxe champagne glasses**

**Coordinator on site** for your reception

**\$100 gift voucher** for your 1st anniversary

*plus \$900 for a 3x3m white dance floor*



## *Platinum package*

**4 hours** - weekday \$125 | Friday/Sunday \$135 | Saturday \$145

**5 hours** - weekday \$135 | Friday/Sunday \$145 | Saturday \$155

**6 hours** - weekday \$145 | Friday/Sunday \$155 | Saturday \$165

**Private room hire** with ocean views and balcony access

*All rooms include a private access point, private bathrooms, private bar and private smoking area (if required)*

**4 canapés on arrival**

**Breads for the table** served prior to entrees

**3 course meal** inclusive of 3 options for entree, main, and dessert

Your **wedding cake cut and served** on platters

**Gold beverage package (inclusive of spirits)** for the duration of your package

**French sparkling wine on arrival**

**Professional DJ/MC**

**Set up of your reception space** by our experienced staff

**White linen, white crockery, silver cutlery, glassware**

**Bridal table with white skirting**

White **cake plinth**, white ceramic **cake stand, cake knife** & luxe **champagne glasses**

**White chair covers**

Gold or white framed **table numbers**

**Centrepieces** from our selection

**Coordinator on site** for your reception

**\$100 gift voucher** for your 1st anniversary

*plus \$900 for a 3x3m white dance floor*



# Canapés

## SILVER

**Smoked salmon crouton** w/ lemon & dill aioli

**Salami crouton** w/ sundried tomato pesto

**Bruschetta** w/ tomato, basil (V/VGO)

**Marinated vegetable skewers** (VG)

**Tempura prawns** w/ garlic aioli

**Salt & pepper calamari** w/ garlic aioli (GF, DF)

**Tempura vegetables** (V)

**Lamb kofta** w/ tzatziki

**Cheese arancini** (V)

**Italian meatballs** w/ napoletana sauce

**Pork belly bites** w/ carrot puree (GF)

**Marinated vegetable skewers** (V, GF)

**Mushrooms** w/ camembert (V)

**Mushroom & truffle risotto bites** (V/VGO)

**Mediterranean chicken skewers** (GF)

## EXCLUSIVE TO GOLD & PLATINUM

**Natural oysters** (GF, DF)

**Kilpatrick oysters** (GF, DF)

**Scallops** w/ crispy pancetta (GF, DF)

**Chargrilled zucchini** w/ buffalo mozzarella, prosciutto (GF)

**Oysters mornay** (GF)

**Dressed natural oysters** w/ vinaigrette (GF, DF)

**Fresh prawns** w/ cocktail sauce (GF)

**Buffalo mozzarella crouton** w/ basil, truffle (V)

**Salmon sashimi** w/ seasonal fruit puree, sesame seeds (GF)



# Entrees

## SILVER

- Salt & pepper calamari** - 5pcs w/ green salad, garlic aioli (GF, DF)
- Cheese arancini** - 3pcs w/ gorgonzola, smoked scamorza, mozzarella, parmesan, napoli (V)
- Fresh prawns** - 5pcs w/ roquette, cocktail sauce, lemon (GF, DF)
- Beef & pork polpette** - 3pcs w/ napoletana, parmesan, ciabatta
- Oven roasted pumpkin** - 2pcs w/ olive oil, garlic, oregano, rosemary (VG, GF)
- Antipasto for one** - cured meats, marinated vegetables, crostini
- Warm beef salad** - marinated eye fillet, smoked provolone, pistachio, mixed leaf (GF)
- Baked cauliflower** - carrot & fennel seed puree, toasted almond flakes, snow pea sprouts (VG, GF)

## EXCLUSIVE TO GOLD & PLATINUM

- Pork belly bites** - 3pcs w/ carrot puree, spiced peach puree (GF)
- Chargrilled octopus** - marinated w/ chilli, garlic, oregano, lemon (GF)
- Half dozen oysters** - natural OR kilpatrick (GF)
- Scallops** - 4pcs w/ crispy pancetta (GF)

## EXCLUSIVE TO PLATINUM

- Zucchini flowers** - 3pcs w/ buffalo ricotta & sundried tomato filling, napoletana sauce (V)
- Pepper beef carpaccio** - chopped cherry tomatoes, parmesan, olive oil (GF)
- Gnocchi gorgonzola** - garlic cream, smoked scamorza, parmesan, gorgonzola (V)
- Trio of oysters** - 2 natural, 2 kilpatrick, 2 vinaigrette (GF, DF)



# Mains

## SILVER

**John dory fillet** - roasted potatoes, seasonal greens, homemade seafood bisque (GF)

**Slow braised beef cheeks** - roasted potatoes, seasonal greens, red wine jus (GF, DF)

**Pork belly porchettata** - seasoned w/ fennel seeds, rosemary & garlic; served w/ roasted potatoes, carrot puree, spiced peach puree (GF)

**Chicken breast** - dijon sous vide chicken breast w/ smoked scamorza filling, roasted potatoes, salsa verde, rosemary, sage (GF)

**Mushroom lasgana** - mushroom, truffle (GFO, V)

**Spaghetti meatballs** - napoletana, beef & pork meatballs, parmesan

**Gnocchi napoletana** - basil, parmesan (V)

**Pumpkin & sage risotto** - seasonal vegetables (V, VGO, GF)

## EXCLUSIVE TO GOLD & PLATINUM

**Crispy skin barramundi** - roasted potatoes, seasonal greens, homemade seafood bisque (GF)

**BBQ king prawns** - 4pcs w/ rice & homemade seafood bisque (GF)

**Whole spatchcock** - pepperonata, red wine jus (GF)

**Slow braised pork neck** - roasted potatoes, crispy prosciutto, carrot puree (GF, DF)

## EXCLUSIVE TO PLATINUM

**Crisy skin snapper** - roasted vegetables, seasonal greens, homemade seafood bisque (GF)

**200g grain fed eye fillet** - roasted potatoes, seasonal veg, red wine jus (GF)

**Moreton bay bugs** - 5 halves, rice, homemade seafood bisque (GF)

**Fresh local lobster** - 1 half as garlic chilli butter OR mornay w/ rice (GF)



# *Desserts*

## **SILVER**

**Sticky date pudding** - baileys butterscotch, vanilla ice cream

**Strawberry panna cotta** - berry compote, white chocolate

**Trio of sorbet** - raspberry, mango, lemon (GF, DF, VG)

**Trio of gelato** - chocolate, hazelnut, pistachio

**Hot dark chocolate brownie** - ganache, vanilla ice cream

## **EXCLUSIVE TO GOLD & PLATINUM**

**Passionfruit panna cotta** - white chocolate, fresh mint

**House made tiramisu** - coffee, frangelico liqueur, mascarpone, cream

**Salted caramel cheesecake** - chantilly cream, white chocolate soil



# *Children's menu*

## **MAINS**

**Chicken schnitzel** - chips, tomato sauce

**Spaghetti napoletana** - parmesan (V)

**Cheese pizza** (V)

**Ham & cheese pizza**

**Calamari** - chips (GF)

## **DESSERT**

**Vanilla ice cream** - plain

**Vanilla ice cream** - chocolate topping



# *Drink packages*

## **SILVER DRINK PACKAGE**

**Beers:** carlton dry, tooheys new, great northern super crisp, VB, great northern zero

**Wines:** sauvignon blanc, pinot grigio, cabernet sauvignon, shiraz, sparkling, moscato

**Non-alcoholic:** barista coffee, tea, soft drinks, juices

## **GOLD DRINK PACKAGE**

**Beers:** peroni, corona, carlton dry, tooheys new, great northern super crisp, VB, great northern zero

**Wines:** sauvignon blanc, pinot grigio, cabernet sauvignon, shiraz, sparkling, moscato

**House spirits:** vodka, gin, scotch, whiskey, rum, bourbon

**Non-alcoholic:** barista coffee, tea, soft drinks, juices

*Last drinks are 15 minutes prior to your package end time.*



## *Additional information*

**Children's pricing:** children (12 and under) are 50% of the total adult price.

**Teenager's pricing:** teenagers (13 - 17) are charged 75% of the total adult price.

**Seasonal availability:** all menus are seasonal and may change due to availability.

**Dietary requirements:** we can cater for all dietary requirements, including but not limited to vegetarian, vegan, gluten free, dairy free.

**Vendors:** any vendors which require a meal are charged at \$40. This includes a main meal and beverages.

**Public holidays:** where applicable, Saturday evening rates are applied on public holidays.

**Wheelchair access:** Our venue is wheelchair friendly with ramp access from Bourke Street.

**Full terms and conditions are available on our website.**