



JULY 2022 - JUNE 2023

# Function Packages

4228 5410 - [admin@luciasbythesea.com](mailto:admin@luciasbythesea.com)



# WELCOME

At Lucia's by the Sea we offer a variety of packages to ensure that the special moments in your life are happy, lifelong memories.

We pride ourselves on our quality cuisine and service, matched by an unbeatable, panoramic view of North Beach.

To assist you in crafting an unforgettable event, we've included in this document:

- Our spaces
- Set menus
- Drink packages
- Our booking process

Our dedicated team is available 7 days a week to assist you. We look forward to hearing from you!





## We take pride in every event, and we think it shows.

"We had an amazing night celebrating my partners 30th birthday. Outstanding customer service from all the staff at Lucia's, they went above and beyond what was required. The food was delicious, could not fault anything! Highly recommend for functions and will definitely be back THANK YOU!!!"

- Elizabeth, May 2021

"Amazing! Food was just wow and delicious. Hospitality is on point. They were fantastic to deal with. The food and set-up was amazing!" - Branka, May 2021

"Lucia's by the sea hosted our work Xmas party last night and it was a 10/10 experience. Food was amazing, staff were lovely and ambiance and view are exceptional. Highly recommend this restaurant" - Clint, December 2020

"Thank you to the team at Lucia's for what was a wonderful night with delicious food and the definition of service with a smile" - Tiffany, July 2020

"We had the pleasure of attending a family Christening celebration here recently and it was nothing short of fantastic. This venue has amazing views, the food was abundant and delicious, great wines and the customer service from all staff was excellent. Our family had a fabulous time here. A great experience." - Sally, 2019

# OUR VENUE

Our venue offers four options  
for situating your event:

## Restaurant booking

No minimum number of paying  
adults required

### Pearl room (private room)

Minimum number of paying adults:  
30

Maximum number of guests (sit  
down): 70

Maximum number of guests  
(cocktail): 90

### Diamond room (private room)

Minimum number of paying adults:  
70

Maximum number of guests (sit  
down): 110

Maximum number of guests  
(cocktail): 140

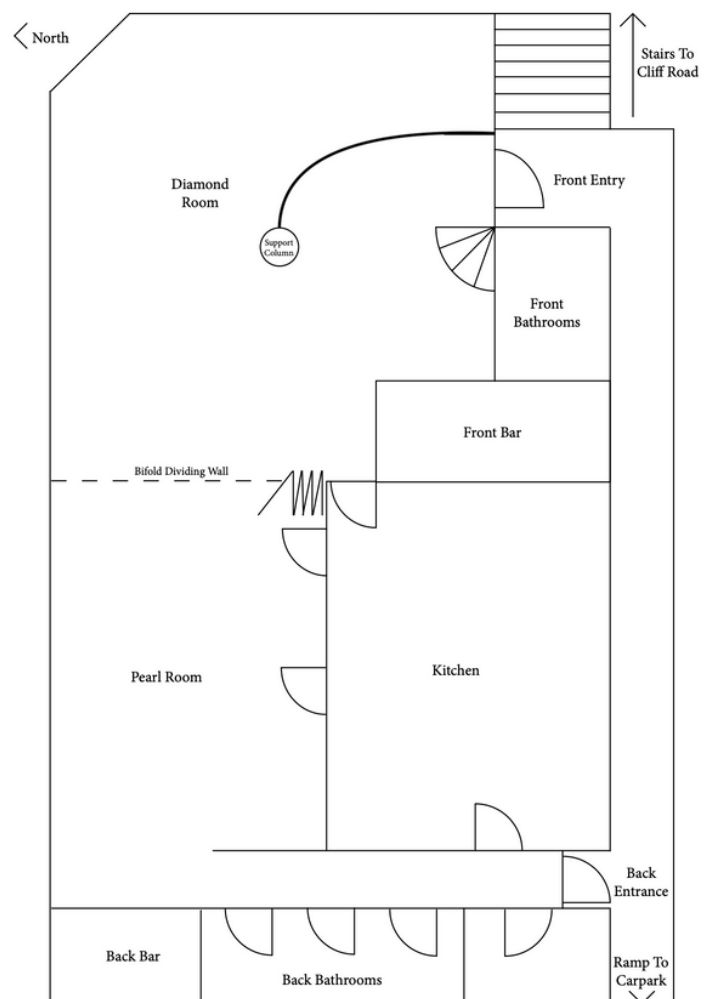
## Exclusive venue hire

Minimum number of paying adults:  
100

Maximum number of guests (sit  
down): 170

Maximum number of guests  
(cocktail): 230

*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



## Restaurant booking

Ocean views and space for event styling available (*subject to availability*)



## 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.



## 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.



## Exclusive venue hire

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



# \$55/60 set menu

\$55 for 2 courses, \$60 for 3 courses

## ENTREE

Salt & pepper calamari - 5pc w/ green salad, garlic aioli (GF, DF)

Cheese arancini - 3pc w/ gorgonzola, smoked scamorza, mozzarella, parmesan (V)

Fresh prawns - 5pc w/ roquette, cocktail sauce, lemon (GF, DF)

Beef & pork polpette - 3pc w/ napoletana, parmesan, ciabatta

Baked cauliflower - carrot & fennel seed puree, toasted almond flakes, snow pea sprouts (VG, GF)

## MAIN

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 porchetta - seasoned w/ fennel seeds, rosemary & garlic; served w/ roasted sweet pumpkin, apple cinnamon puree, red wine jus (GF, DF)

Chicken breast - dijon & prosciutto sous vide chicken breast w/ smoked scamorza filling, roasted potato, red wine jus (GF)

Vegetable lasagna - seasonal vegetables (V)

## DESSERT

Sticky date pudding - baileys butterscotch, vanilla ice cream

Strawberry panna cotta - berry compote, white chocolate

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

Trio of gelato - chocolate, hazelnut, pistachio

# \$70/75 set menu

\$70 for 2 courses, \$75 for 3 courses

## ENTREE PLATTERS TO SHARE

1 between 4

**Seafood platter** - 4 salt & pepper calamari (GF), 4 scallops w/ crispy pancetta (GF), 4 kilpatrick oysters (GF), 4 tempura prawns

**Entree platter** - 4 cheese arancini (V), 4 tempura vegetables (V), 4 pork belly bites (GF), 4 beef & pork polpette

## MAIN

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

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

**Chicken breast** - dijon & prosciutto sous vide chicken breast w/ smoked scamorza filling, roasted potato, red wine jus (GF)

**BBQ king prawns** - 4pc w/ rice and homemade seafood bisque (GF)

**Pork belly porchetta** - seasoned w/ fennel seeds, rosemary & garlic; served w/ roasted sweet pumpkin, apple cinnamon puree, red wine jus (GF, DF)

**Mushroom lasagna** - mushroom, truffle (V)

## DESSERT

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

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

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

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

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

# \$80/85 set menu

\$80 for 2 courses, \$85 for 3 courses

## BREAD ON ARRIVAL

### ENTREE

24 hour marinated, chargrilled calamari - 5pc w/ roquette and cherry tomato salad, paprika aioli (GF, DF)

Cheese arancini - 3pc finished w/ truffle pecorino (V)

Pork belly bites - 3pc w/ apple cinnamon puree (GF)

Half dozen oysters - natural OR Kilpatrick (GF)

Zucchini flowers - 3pc w/ buffalo ricotta & sundried tomato filling, napoletana sauce (V)

Oven roasted pumpkin - 2pc w/ truffle oil, garlic, oregano, rosemary (VG, GF)

### MAIN

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

250g grain fed eye fillet - roasted potatoes, seasonal veg, red wine jus (GF)

Whole spatchcock - pepperonata, red wine jus (GF)

3 whole Moreton bay bugs - rice, homemade seafood bisque (GF)

Pork belly porchetta - seasoned w/ fennel seeds, rosemary & garlic; served w/ roasted sweet pumpkin, apple cinnamon puree, red wine jus (GF, DF)

Mushroom lasagna - mushroom, truffle (V)

### DESSERT

Sticky date pudding - baileys butterscotch, vanilla ice cream

Passionfruit panna cotta - white chocolate, fresh mint

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

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

Trio of gelato - chocolate, hazelnut, pistachio



# \$100/105 set menu

\$100 for 2 courses, \$105 for 3 courses

## ANTIPASTO ON ARRIVAL

### HOT SEAFOOD PLATTER

1 between 4

4 kilpatrick oysters, 4 tempura prawns, 4 salt & pepper calamari, 1 grilled octopus leg, 4 BBQ king prawns, 2 whole Moreton Bay bugs, 1 whole WA lobster (mornay OR garlic chilli), 4 scallops w/ crispy pancetta - served w/ garlic chilli rice. shoestring fries, garden salad, cocktail sauce, garlic aioli, fresh lemon

### MEAT PLATTER

1 between 4

250g sliced grain fed eye fillet (served medium), whole spatchcock, sliced pork belly - served w/ roasted potatoes, seasonal vegetables, red wine jus

### DESSERT PLATTER

1 between 4

Sticky date pudding, hot dark chocolate brownie, passionfruit panna cotta, house-made tiramisu - served w/ fresh fruit

# Children's menu

\$19.00 for restaurant bookings, \$25 for private room functions

## MAINS

Chicken schnitzel - served w/ chips, tomato sauce

Spaghetti napoletana - served w/ parmesan (V)

Cheese pizza (V)

Ham & cheese pizza

## DESSERT

Vanilla ice cream - plain OR w/ chocolate topping

# Canapés

Weekday \$45pp, weekend \$55pp for 10 canapés

## COLD

Smoked salmon crouton w/ lemon & dill aioli

Natural oysters (GF, DF)

Dressed natural oysters w/ vinaigrette (GF, DF)

Fresh prawns w/ cocktail sauce (GF)

Buffalo mozzarella crouton w/ basil, truffle (V)

Salami crouton w/ sundried tomato pesto

Chargrilled zucchini w/ buffalo mozzarella, prosciutto (GF)

Bruschetta w/ tomato, basil (V/VGO)

Marinated vegetable skewers (VG)

## HOT

Kilpatrick oysters (GF, DF)

Tempura prawns w/ garlic aioli

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

Lamb kofta w/ tzatziki

Cheese arancini (V)

Italian meatballs w/ napoletana sauce

Pork belly bites w/ apple cinnamon puree (GF)

Mushrooms w/ camembert (V)

Scallops w/ crispy pancetta

Assorted pizza slices

Mushroom & truffle risotto bites (V/VGO)

Mediterranean chicken skewers (GF)

Oysters mornay

## DESSERT

Sticky date bites w/ butterscotch

Mini strawberry panna cotta

Caramel cheesecake bites

Strawberries w/ chocolate dipping sauce (GF)

Chocolate brownie bites

# Drink packages

## SILVER DRINK PACKAGE

4hr mon - thu \$25 | fri - sun \$30

5hr mon - thu \$30 | fri - sun \$35

**Beers:** carlton dry, tooheys new, XXXX gold, VB, cascade light

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

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

## GOLD DRINK PACKAGE

4hr mon - thu \$45 | fri - sun \$50

5hr mon - thu \$50 | fri - sun \$55

**Beers:** peroni, corona, carlton dry, tooheys new, XXXX gold, VB, cascade light

**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

## PLATINUM DRINK PACKAGE

4hr mon - thu \$50 | fri - sun \$60

5hr mon - thu \$60 | fri - sun \$70

**Beers:** 150 lashes, peroni, corona, carlton dry, tooheys new, XXXX gold, VB, cascade light

**Wines:** New Zealand sauvignon blanc, Italian pinot grigio, Margaret River chardonnay, Coonawarra cabernet sauvignon, Barossa shiraz, sparkling, Italian moscato

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

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

*Minimum of 30 paying adults required.*

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









# HOW TO BOOK

We aim to make organising your event as enjoyable and stress-free as the event itself. To organise your event:

## Contact our functions team

To assist our team, please let us know your preferred date and time, estimated number of guests, occasion, and preferred function style (sit down or cocktail).

## Organise a venue tour

While a venue tour is not required, we love to put a face to a name and help you plan your event! **Venue tours can be organised by appointment only.**

## Confirm your booking

To secure your date and confirm your booking, a deposit is required. This is \$300 for restaurant bookings and \$500 for private functions.

## Decide on the details

Pair any set menu with a bar tab or drink package and decide on your room layout. Optional extras including canapés on arrival, antipasto platters and more are available.



## ADDITIONAL INFORMATION

**Function run-time:** all private functions and restaurant bookings have access to their hired space for a maximum of 4 hours or until 11:59pm unless otherwise organised.

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

**Ordering from set menus:** groups of 30 or less are welcome to order from the chosen set menu. For groups over 30 we require an alternate drop or pre-order.

**Children's pricing:** when a set menu and drink package is chosen, children (12 and under) are 50% of the total adult price. Otherwise, children's menu price applies.

**Teenager's pricing:** when a set menu and drink package is chosen, teenagers (13 - 17) are charged 75% of the total adult price. Otherwise, chosen set menu price applies.

**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.