



LUCIA'S BY THE SEA

Function Packages

4228 5410 - luciasbythesea@gmail.com

Our Venue

*Thank you for
considering us to host
your special occasion!*

At Lucia's by the Sea we offer a variety of packages to ensure that the special moments in your life are happy, life-long 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
- Canapé menu
- Drink packages
- Testimonials
- How to book

To book or inquire further please contact our functions team:

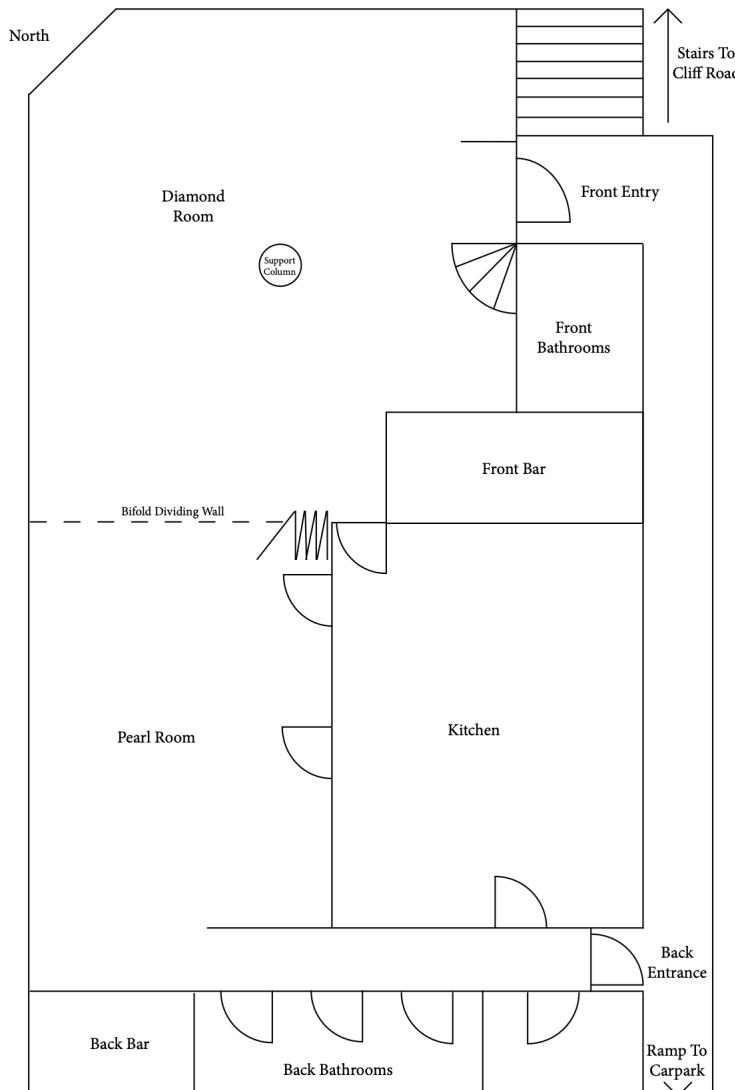
Phone: (02) 4228 5410

Email: luciasbythesea@gmail.com

Address: 16 Cliff Road, North Wollongong,
2500



Our Spaces



Whole venue:

Maximum for sit down event = 200
 Maximum for cocktail event = 250
 Minimum paying adults = 110

Diamond room:

Maximum for sit down event = 110
 Maximum for cocktail event = 150
 Minimum paying adults = 80

Pearl room:

Maximum for sit down event = 70
 Maximum for cocktail event = 100
 Minimum paying adults = 30

If you do not have the required minimum number of attending adults, additional charges may apply.

Capacity may differ depending on room layout.



Pearl room



Diamond room

Pizza & pasta menu

Monday to Friday | Lunch & Dinner \$40 pp

Saturday | Lunch \$45pp | Dinner \$50 pp

Sunday | Lunch \$45 pp | Dinner \$40 pp

Price includes:

Bread on arrival

Unlimited quantity of 3 pasta selections

Unlimited quantity of 3 pizza selections

Pizzas

Margherita - napoletana, basil, mozzarella (v)

Vegetariana - marinated eggplant, grilled zucchini, artichokes, olives, mozzarella, slow cooked tomatoes (v)

Diavola - spiced pepperoni, napoletana, mozzarella

Alle tre carni - BBQ base, pepperoni, roasted pork belly, leg ham, mozzarella

Pizza al pollo - napoletana sauce, chicken pesto, sun-dried tomatoes, mozzarella, rocket

Marinara - napoletana sauce, parsley (v/vgo)

Pastas

Spaghetti alla bolognese - slow cooked beef & pork, napoletana, basil, parmesan

Fettucine alla carbonara - bacon, sautéed mushrooms, garlic cream, parmesan

Gnocchi napoletana - napoletana, basil, parmesan (v/vgo)

Gnocchi 3 formaggi - garlic cream, smoked scamorza, parmesan, gorgonzola (v)

Spaghetti puttanesca - Sicilian olives, capers, anchovies, napoletana, parmesan

Spaghetti cozze - Port Lincoln mussels, blistered cherry tomatoes, basil, olive oil, chilli, garlic

Add sides for \$8 per person:

Shoestring fries, house garden salad, polenta chips

Add antipasto + sides for \$12 per person:

Selection of meats & cheeses, chargrilled vegetables, Sicilian olives, shoestring fries, garden salad, polenta chips

\$50/55 set menu

\$50 for 2 courses | \$55 for 3 courses

Breads included on arrival

Entrée

Salt & Pepper Calamari - 5pcs w/ garlic aioli, green salad (gf)

Four Cheese Arancini - 3pcs w/ gorgonzola, smoked scamorza, mozzarella, parmesan (v)

Fresh prawns - 5pcs w/ rocket, cocktail sauce, lemon (gf)

Beef & Pork Polpette - 3pcs w/ napoletana, parmesan, toasted ciabatta

Oven Roasted Pumpkin - 2pcs w/ olive oil, garlic, oregano, rosemary (v)

Mains

Crispy Skin Barramundi - charred greens, potato mash, garlic cream sauce (gf)

Beef Cheeks - potato mash, charred veg, red wine jus (gf)

Pumpkin & Sage Risotto - w/ seasonal veg (v/vgo)

Pork Belly - potato mash, apple cinnamon purée, red wine jus

Chicken Breast - dijon & prosciutto sous vide chicken breast w/ smoked scamorza filling, potato mash, red wine jus

Desserts

Sfogliatelle - crispy Italian pastry w/ custard filling & tia maria genache

Sticky Date Pudding - baileys butterscotch, vanilla ice cream

Trio of Sorbet - mango, raspberry, lemon (df)

House Gelato - chocolate, hazelnut, pistachio

\$65/70 set menu

\$65 for 2 courses | \$70 for 3 courses

Breads included on arrival

Entrée

Salt & Pepper Calamari - 5pcs w/ garlic aioli, green salad (gf)

Four Cheese Arancini - 3pcs w/ gorgonzola, smoked scamorza, mozzarella, parmesan (v)

Fresh prawns - 5pcs w/ rocket, cocktail sauce, lemon (gf)

Oven Roasted Pumpkin - 2pcs w/ olive oil, garlic, oregano, rosemary (v/vgo)

Pork Belly - 2pcs w/ apple cinnamon purée, red wine jus

Zucchini Flowers - 3pcs w/ sundried tomato filling, napoletana sauce (v)

Mains

Crispy Skin Snapper - charred greens, potato mash, garlic cream sauce (gf)

Grain Fed Eye Fillet (300g) - potato mash, charred greens, red wine jus

Pumpkin & Sage Risotto - w/ seasonal veg (v/vgo)

Chicken Breast - dijon & prosciutto sous vide chicken breast filled w/ smoked scamorza, served w/ potato mash, red wine jus

Grilled BBQ King Prawns - w/ rice, seafood bisque (gf)

Desserts

Strawberry Panna Cotta - raspberry coulis

Sfogliatelle - crispy Italian pastry w/ custard filling & tia maria genache

Sticky Date Pudding - baileys butterscotch, vanilla ice cream

House-Made Tiramisu - coffee, frangelico liqueur, mascarpone, cream

Trio of Sorbet - mango, raspberry, lemon (df)

House Gelato - chocolate, hazelnut, pistachio

\$75/80 set menu

\$75 for 2 courses | \$80 for 3 courses

Breads included on arrival

Entrée

Salt & Pepper Calamari - 5pcs w/ garlic aioli, green salad (gf)

Four Cheese Arancini - 3pcs w/ gorgonzola, smoked scamorza, mozzarella, parmesan
(v)

Fresh prawns - 5pcs w/ rocket, cocktail sauce, lemon (gf)

Oven Roasted Pumpkin - 2pcs w/ white truffle oil (v/vgo)

6 Oysters - natural OR kilpatrick (gf)

Zucchini Flowers - 3pcs w/ sundried tomato filling, napoletana sauce (v)

Mains

Crispy Skin Snapper - charred greens, potato mash, garlic cream sauce (gf)

Grain Fed Eye Fillet (300g) - potato mash, charred greens, red wine jus

Mushroom & Truffle Risotto - w/ seasonal veg (v/vgo)

Pork Belly - potato mash, apple cinnamon purée, red wine jus

Whole Spatchcock - potato mash, seasonal veg, chilli, garlic, oregano, verde

Moreton Bay Bugs - 3 whole bugs w/ rice, seafood bisque (gf)

Desserts

Strawberry Panna Cotta - raspberry coulis

Sfogliatelle - crispy Italian pastry w/ custard filling & tia maria genache

Sticky Date Pudding - baileys butterscotch, vanilla ice cream

House-Made Tiramisu - coffee, frangelico liqueur, mascarpone, cream

Trio of Sorbet - mango, raspberry, lemon (df)

House Gelato - chocolate, hazelnut, pistachio

\$95/100 set menu

\$95 for 3 courses | \$100 for 4 courses

1 of each platter between 4 people

To Start:

Ciabatta - olive oil & balsamic reduction

Antipasto - chef's selection of meats & cheeses, chargrilled vegetables & Sicilian olives

Seafood Platter:

6 fresh prawns

6 Kilpatrick oysters

6 natural natural oysters

1 grilled octopus leg

4 salt & pepper calamari

2 whole bugs

4 grilled king prawns

1 whole WA lobster (mornay OR garlic & chilli)

4 tempura prawns

4 scallops

Served w/ garlic & chilli rice, shoestring fries, garden salad, cocktail sauce, garlic aioli, fresh lemon

Meat Platter:

1 whole grain fed eye fillet (300g)

1 whole spatchcock

4 slices of pork belly

Served w/ potato mash, charred vegetables, red wine jus

Dessert Platter:

Strawberry panna cotta

Sfogliatelle

House-made tiramisu

Sticky date pudding

Chocolate, hazelnut & pistachio gelato

Raspberry, mango & lemon sorbet

Children's Menu

Breads included on arrival

Mains

Kid's Spaghetti - napoletana sauce, parmesan (v)

Kid's Schnitzel - chicken schnitzel, shoestring fries

Cheese Pizza - napoletana sauce, mozzarella (v)

Ham & Cheese Pizza - napoletana sauce, ham, mozzarella

Dessert

Vanilla ice-cream - with choice of topping

Canapé Selection

Monday to Thursday | Lunch & Dinner \$35 pp

Friday | Lunch \$35 pp | Dinner \$45 pp

Saturday | Lunch \$45 pp | Dinner \$55 pp

Sunday | Lunch \$55 pp | Dinner \$45 pp

Quoted price allows for 10 selections

Canapés - cold

Smoked Salmon Crouton - w/ lemon & dill aioli
(gf)

Natural Oysters (df, gf)

Oysters - w/ soy, sesame (df)

Fresh Prawns - w/ cocktail sauce (gf)

Beef Carpaccio Crouton - w/ rocket, truffle, olive oil

Buffalo Mozzarella Crouton - w/ basil, truffle (v)

Salami Crouton - w/ sundried tomato pesto

Salmon Sashimi - w/ soy, ginger (df)

Dressed Natural Oysters - w/ vinaigrette (df, gf)

Crouton - w/ blue cheese mousse (v)

Chargrilled Zucchini - w/ buffalo mozzarella, prosciutto (gf)

Bruschetta - w/ tomato, basil (v)

Smoked Ocean Trout Sushi Roll (df, gf)

Chicken Katsu and Avocado Sushi Roll (df, gf)

Canapés - hot

Oysters - w/ kilpatrick sauce (df, gf)

Oysters - w/ mornay sauce

Tempura Prawns - w/ aioli (gfo)

Salt & Pepper Calamari (gf)

Lamb Kofta - w/ tzatziki

3 Cheese Arancini (v)

Italian Meatballs - w/ napolitana sauce, parmesan

Vegan Mushroom Arancini (v, df)

Pork Belly Bites - w/ apple puree

Vegetable Dumplings - w/ ponzu dressing (v)

Mushrooms - filled w/ camembert (v, gf)

Canapés - sweet

Chocolate Brownie Bites

Sticky Date Spoons - w/ butterscotch

Strawberries - w/ melted chocolate dipping sauce

Mini Strawberry Panna Cotta

Mini Lemon Tarts

Drink Packages

Silver beverage package

4 hours: Monday - Thursday \$25pp | Friday - Sunday \$30pp

5 hours: Monday - Thursday \$30pp | Friday - Sunday \$35pp

Beers: VB, Tooheys Extra Dry, Carlton Dry, XXXX Gold, Cascade Premium Light

Wines: Shiraz, Cabernet Sauvignon, Sauvignon Blanc, Pinot Grigio, Moscato, Sparkling

Non-alcoholic beverages: soft drinks, juices, barista made tea and coffee

Gold beverage package

4 hours: Monday - Thursday \$45pp | Friday - Sunday \$50pp

5 hours: Monday - Thursday \$50pp | Friday - Sunday \$55pp

Beers: Peroni, Corona, VB, Tooheys New, Tooheys Extra Dry, Carlton Dry, XXXX Gold, Cascade Premium Light

Wines: Shiraz, Cabernet Sauvignon, Sauvignon Blanc, Pinot Grigio, Moscato, Sparkling

Non-alcoholic beverages: soft drinks, juices, barista made tea and coffee

Basic spirits: house vodka, house gin, house bourbon, house whiskey, house scotch, house rum

Platinum beverage package:

4 hours: Monday - Thursday \$50pp | Friday - Sunday \$60pp

5 hours: Monday - Thursday \$60pp | Friday - Sunday \$70pp

Beers: Corona, Peroni, 150 Lashes, VB, Tooheys New, Tooheys Extra Dry, Carlton Dry, XXXX Gold, Cascade Premium Light

Wines: Barossa Shiraz, Coonawarra Cabernet Sauvignon, New Zealand Sauvignon Blanc, Italian Pinot Grigio, Italian Moscato, Sparkling, Margaret River Chardonnay

Non-alcoholic beverages: soft drinks, juices, barista made tea and coffee

Basic spirits: house vodka, house gin, house bourbon, house whiskey, house scotch, house rum

Premium spirits for an extra \$35 per person: Grey Goose Vodka, Johnny Walker Black, Bacardi, Bombay Sapphire, Jose Cuervo Tequila, Gentleman Jack Bourbon

*Drink packages are only available for groups of 25 or more

*Last drinks must be ordered 15 minutes prior to the end of the package

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Testimonials

We take pride in every event we host, 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

"Great function centre, friendly staff, excellent service, food was amazingly delicious well presented. Great place to celebrate special occasions.."

- Sotiria, April 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. We are so grateful to have still been able to celebrate our family members big 60th birthday! We will definitely be back!"

- 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

How to Book

To book, please fill out an inquiry form on our website or contact our Functions team on (02) 4228 5410.

To assist our team, please provide us with the following information during your inquiry:

- Preferred date & time
- Estimated number of guests
- Style of function (sit down, cocktail etc.)
- Any other important details

To secure your date and confirm your booking, a deposit is required. Once we receive your deposit, you will receive confirmation of booking and our functions team will advise on next steps.

Additional Information

Function run-time: All functions have access to their hired space for a maximum of 4 hours. Occupancy past 4 hours is subject to a room hire charge and other applicable package extensions.

Children's price (with a private room): Children under 12 are charged at 50% of the adult price.

Children's price (public dining): Children under 12 are charged \$17.50.

Under 18's drink packages: Children (12 and under) are charged 50% of the chosen drink package price. Teenagers (12 - 17) are charged 75% of the chosen drink package price.

Diетaries: We can cater for all dietary requirements, including but not limited to vegetarian, vegan, gluten free, dairy free. Our kitchen is nut free and we can accommodate for all other allergies.

Contractors: Contractors hired by the organiser are charged at \$40 for a main meal and non-alcoholic drink package.

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

Wheelchair access: Our venue is wheelchair friendly with ramp access and disabled bathrooms.

Full terms and conditions are available on our website.