

LUCIA'S BY THE SEA

Wedding Packages





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*



Our couples

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

"Wow! We absolutely loved them all, so amazing and beautiful. Thank you so much again for having us. Much love." - *Tuworu & Dinis, Feb 2021*

"Thank you so much to Gabrielle and the Lucia's team. We all had a wonderful night. The food and service was impeccable." - *Rhonda & Jim, Feb 2022*

"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*

"Thank you, it was an amazing event, so glad we chose you guys to host, it turned out even better than we imagined" - *Rick & Anna, March 2022*

Our venue

Our venue offers three options for holding your wedding:

Pearl room (private room)

Minimum number of paying adults:

30

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:

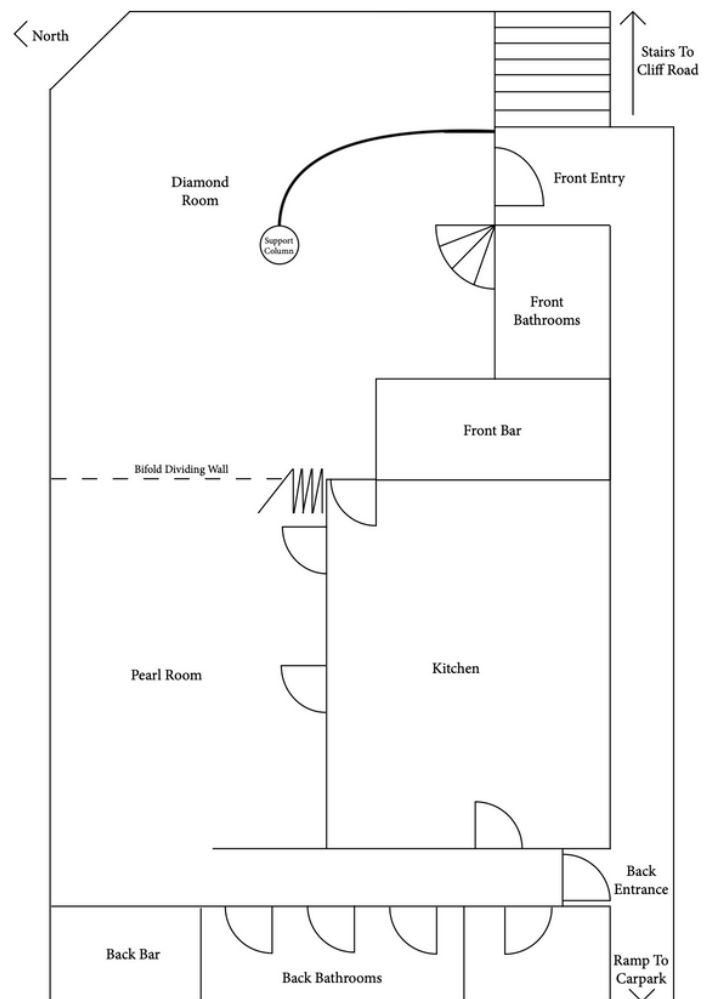
90

Maximum number of guests (sit down): 170

Maximum number of guests (cocktail): 230

All room capacities allow for a dance floor.

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



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, two bars, private bathrooms, private smoking area (if required), linked sound system w/ microphones.



Silver package

4 hours - weekday \$85 | Friday/Sunday \$95 | Saturday \$105

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

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

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

3 course meal inclusive of 3 options for entree, main, and dessert (silver options available)

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

Silver beverage package for the duration of your package

Drink on arrival

Professional DJ/MC

Bridal table with white skirting

White high gloss **cake plinth**, white ceramic **cake stand**, **cake knife** & **luxé champagne glasses**

Gold or white framed **table numbers**

\$100 gift voucher for your 1st anniversary

plus \$650 for a 3.6x3.6m dance floor



Gold package

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

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

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

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 (silver & gold options available)

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

Gold beverage package for the duration of your package

Drink on arrival

Professional DJ/MC

Bridal table with white skirting

White high gloss **cake plinth**, white ceramic **cake stand**, **cake knife** & **luxé champagne glasses**

Gold or white framed **table numbers**

Centrepieces from our selection

\$100 gift voucher for your 1st anniversary

plus \$650 for a 3.6x3.6m dance floor



Platinum package

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

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

6 hours - weekday \$140 | Friday/Sunday \$150 | Saturday \$160

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)

5 canapés on arrival

Breads for the table served prior to entrees

3 course meal inclusive of 3 options for entree, main, and dessert (silver, gold & platinum options available)

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

Gold beverage package for the duration of your package

Drink on arrival

Professional DJ/MC

Bridal table with white skirting

White high gloss **cake plinth**, white ceramic **cake stand**, **cake knife** & **luxé champagne glasses**

Gold or white framed **table numbers**

White chair covers

Centrepieces from our selection

\$100 gift voucher for your 1st anniversary

plus \$650 for a 3.6x3.6m dance floor



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)

DESSERT

Sticky date bites w/ butterscotch
Mini strawberry panna cotta
Caramel cheesecake bites
Strawberries w/ chocolate dipping sauce (GF)
Chocolate brownie bites

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



Entrees

SILVER

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

Cheese arancini - 3pcs w/ gorgonzola, smoked scamorza, mozzarella, parmesan (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

Scallops - 4pcs w/ crispy pancetta (GF)

Warm beef salad - marinated eye fillet, smoked provolone, pistachio, mixed leaf (GF)

Mushroom & truffle risotto - seasonal vegetables (V, VGO, GF)

EXCLUSIVE TO GOLD & PLATINUM

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

Chargrilled octopus - marinated w/ chilli, garlic, oregano, lemon; served w/ cauliflower puree (GF)

Half dozen oysters - natural OR kilpatrick (GF)

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

EXCLUSIVE TO PLATINUM

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

Snapper carpaccio - raw snapper served w/ seasonal fruit, olive oil dressed salad (GF, DF)

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

Crispy skin barramundi - 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 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 (GFO, V)

Spaghetti meatballs - napoletana, beef & pork meatballs, parmesan

Gnocchi napoletana - basil, parmesan (V)

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

EXCLUSIVE TO GOLD & PLATINUM

Mushroom lasagna - mushroom, truffle (GFO, V)

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

Whole spatchcock - pepperonata, red wine jus (GF)

Gnocchi gorgonzola - garlic cream, smoked scamorza, parmesan, gorgonzola (V)

EXCLUSIVE TO PLATINUM

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

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

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

1 half WA lobster - garlic chilli butter OR mornay w/ rice (GF)

Barramundi w/ king prawn - rice, homemade seafood bisque (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

DESSERT

Vanilla ice cream - plain

Vanilla ice cream - chocolate topping



Drink packages

SILVER DRINK PACKAGE

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

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

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.

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.