

2023 - LUCIAS BY THE SEA

School Formals

4228 5410 - admin@luciasbythesea.com



\$69pp

Silver Package

4 hour private room hire with ocean views and balcony access

Dedicated event coordinator

Customisable set up

Bread on arrival

Alternate drop main & dessert

Mocktail on arrival

4hr non-alcoholic drink package

Balloon centrepieces

White or gold table numbers

Surround sound system & microphone

mon - thu \$69 • fri - sun \$79



\$79pp

Gold Package

4 hour private room hire with ocean views and balcony access

Dedicated event coordinator

Customisable set up

Antipasto on arrival

Alternate drop main & dessert

Mocktail on arrival

4hr non-alcoholic drink package

Balloon centrepieces

White or gold table numbers

Audio-visual equipment including projector, screen & microphone

Professional DJ for the duration of your package

mon- thu \$79 • fri - sun \$89



Menu

MAINS

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

Fettucini carbonara - bacon, sauteed mushroom

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

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

Vegetable lasagna - seasonal vegetables (V)

Spaghetti meatballs - napoletana, beef & pork meatballs, parmesan

DESSERTS

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



Mocktails

Virgin sangria - pineapple juice, cranberry juice, ginger ale, mixed fruits

Virgin mimosa - orange juice, raspberry syrup

Fruit punch - orange juice, pineapple juice, sprite, mixed fruits

Virgin mojito - soda, lime, mint

Planning your formal

Your dedicated function coordinator is available to answer any questions you have, but following this checklist will ensure you don't miss a detail!

To confirm your reservation:

- I have provided the following booking details: contact name, mobile phone number, email, booking date, booking time, approximate guest numbers, booking location/room
- I have read the terms and conditions of booking available at luciasbythesea.com
- I have paid my deposit invoice and sent remittance to admin@luciasbythesea.com

To plan your formal:

- I have selected my menu. Please choose 2 or 3 options to be served as an alternate drop for both main and dessert. This does not have to include options for guests with dietary requirements.
- I have asked my guests for dietary requirements. Please send a list of dietary requirements to your coordinator.
- I have chosen 2 mocktails from the menu to be served on arrival.
- I have decided on my table arrangement/floor plan and confirmed this with my coordinator.
- I have chosen my balloon colours (up to 3) and told my coordinator if I have extra decorations planned.
- If I have assigned seating, I have filled out a seating arrangement template. Please ask your coordinator for a copy.
- I have organised music. If I have a DJ, I have confirmed music requests. Otherwise, I have organised a playlist or other arrangement.
- If I have vendors (photo booth, extra decorations etc.) I have provided a list with their contact details.
- If I have specific timing requirements, I have organised an event schedule with my coordinator..

To finalise your formal (due 7 days prior):

- I have provided all of the above information by email, plus any other details needed.
- I have provided final guest numbers, specifying adults and teenagers.
- I have been sent a final confirmation email by my coordinator, confirming all details including my seating arrangement and floor plan.
- I have paid my final invoice and sent remittance to admin@luciasbythesea.com