



JULY 2023 - JUNE 2024

Corporate Packages

4228 5410 - admin@luciasbythesea.com



WELCOME

At Lucia's by the Sea we offer a variety of packages to ensure that your event engages and excites your guests.

We pride ourselves on our quality cuisine and service, matched by an unbeatable panoramic view of North Beach. With our commitment to excellence in all aspects of your experience, our venue is the perfect space to deliver your message.

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.

"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**

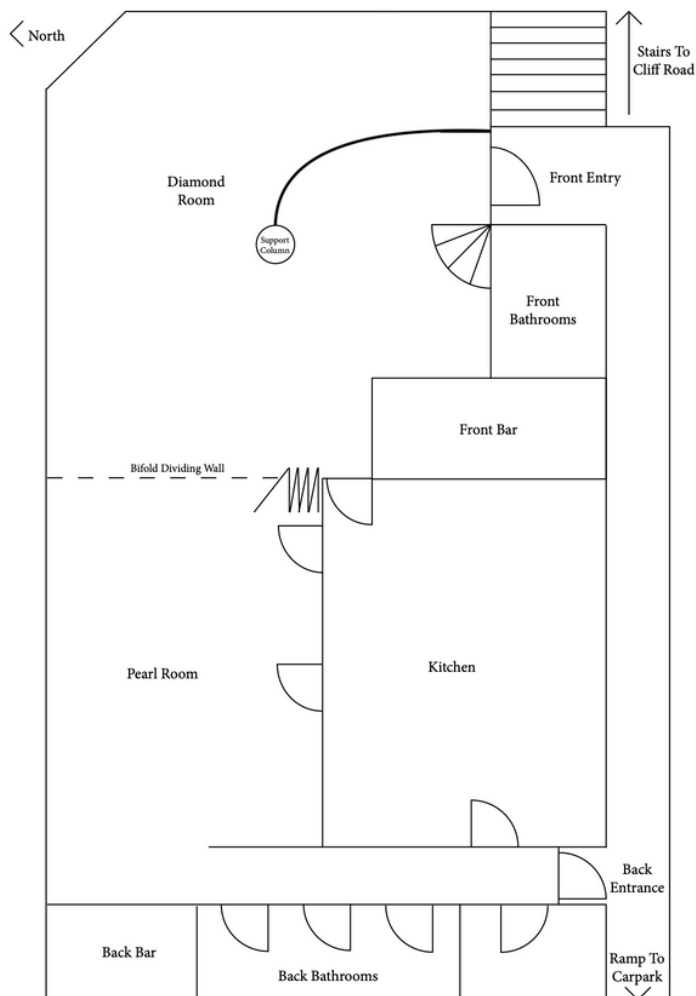
"A huge shout out to the amazing staff at Lucia's by the Sea for the outstanding venue and flawless service we received yesterday at our end of year planning event and Christmas dinner for our clients" - **Tactix Business Coaching, December 2021**

"Thank you, you made it a breeze to book our event. The Lucia's team on the night gave brilliant service, nothing was a problem. You are all so flexible and amazing."
- **Mary-Anne, October 2022**

"We just wanted to express our sincere thanks, for all that you did to help us plan and execute the event. Please extend our thanks to the bar, wait and kitchen staff, as well as anyone else involved behind the scenes in making this event happen."
- **UOWLSS, July 2022**

"Hosted an event of around 100 people during the UCI Cycling World Champs. Great communication leading into the event and flawless experience on the day. Food was sensational. Great venue 10/10 recommend." - **Hannah, September 2022**

OUR VENUE



Pearl room

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

Whole venue

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

	Banquet	Boardroom	Cabaret	Theatre
Pearl room Max no. of guests	70	30	30	50
Diamond room Max no. of guests	100	60	50	80
Whole venue Max no. of guests	180	60	70	120

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

Half-day package

Weekdays \$65pp

4 hour private room hire with ocean views and balcony access

Customisable set up including classroom, boardroom, U-shape, banquet or cabaret

Morning OR afternoon tea

Single course lunch from our day menu (*alternate drop required for 25 people or more*)

4 hour non-alcoholic beverage package inclusive of barista coffee, tea, soft drinks, juice

Projector w/ HDMI connection

Portable screen

Lectern

Flippable whiteboard

Handheld microphone

Lunch menu

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)

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 potato, salsa verde, carrot puree, sage, rosemary (GF)

Vegetable lasagna - seasonal vegetables (GFO, V)

Minimum 10 people or additional charges may apply

Full-day package

Weekdays \$100pp

8 hour private room hire with ocean views and balcony access

Customisable set up including classroom, boardroom, U-shape, banquet or cabaret

Morning AND afternoon tea

Single course lunch from our day menu (*alternate drop required for 25 people or more*)

8 hour non-alcoholic beverage package inclusive of barista coffee, tea, soft drinks, juice

Projector w/ HDMI connection

Portable screen

Lectern

Flippable whiteboard

Handheld microphone

Lunch menu

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)

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 potato, salsa verde, carrot puree, sage, rosemary (GF)

Vegetable lasagna - seasonal vegetables (GFO, V)

Minimum 10 people or additional charges may apply

Evening package

Weekdays \$95pp

3 hour private room hire with ocean views and balcony access

Customisable set up including classroom, boardroom, U-shape, banquet or cabaret

Bread on arrival

3 course meal from our evening menu (*alternate drop required for 25 people or more*)

3 hour beverage package inclusive of beers, wines, barista coffee, tea, soft drinks, juice

Projector w/ HDMI connection

Portable screen

Lectern

Flippable whiteboard

Handheld microphones

Plus \$5 for antipasto platters on arrival

Plus \$5 per person for each canapé on arrival

Minimum 10 people or additional charges may apply

Evening menu

ENTREE

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

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

Pork belly bites - 3pc w/ carrot puree, spiced peach puree (GF)

Half dozen oysters - natural OR Kilpatrick (GF, DF)

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

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

MAIN

Barramundi - roasted potatoes, seasonal vegetables, homemade seafood bisque (GF)

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

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

BBQ king prawns - 5pcs w/ rice & homemade seafood bisque (GF)

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

Mushroom lasagna - mushroom, truffle (V)

DESSERT

Sticky date pudding - baileys butterscotch, vanilla ice cream

Strawberry 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