



JULY 2023 - JUNE 2024

Function Packages

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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

"Celebrated my 60th birthday, food and service was excellent. Guests are still talking about how great it was. I would definitely recommend!"
- Aurora, April 2022

"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

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

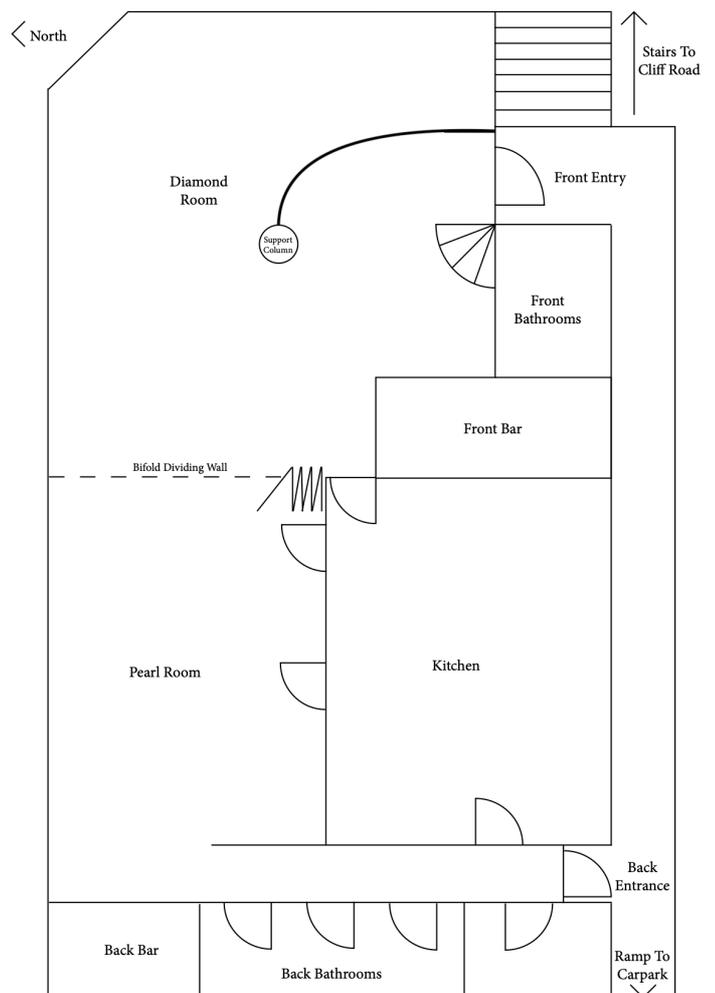
Diamond room (private room)

Minimum number of paying adults: 70
Maximum number of guests (sit down): 110
Maximum number of guests (cocktail): 130

Exclusive venue hire

Minimum number of paying adults: 100
Maximum number of guests (sit down): 180
Maximum number of guests (cocktail): 220

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



Willow George Cake Co

Restaurant booking

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



Powderpuff Photography

Pearl room

Features ocean views, shared balcony access, customisable layout, private door, private bar, private bathrooms, private smoking area (if required), sound system w/ microphone.



Better Together Photo Co

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/ microphone.



MIB Visuals

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.

\$55/65 set menu

\$55 for 2 courses, \$65 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)

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

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

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

Mushroom lasagna - mushroom, truffle (V)

DESSERT

Sticky date pudding - baileys butterscotch, vanilla ice cream

Strawberry panna cotta - berry compote, white chocolate

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

Trio of gelato - chocolate, hazelnut, pistachio

\$65/75 set menu

\$65 for 2 courses, \$75 for 3 courses

BREAD ON ARRIVAL

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

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

Mushroom lasagna - mushroom, truffle (V)

DESSERT

Sticky date pudding - baileys butterscotch, vanilla ice cream

Strawberry panna cotta - berry compote, white chocolate

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

Trio of gelato - chocolate, hazelnut, pistachio

\$75/85 set menu

\$75 for 2 courses, \$85 for 3 courses

BREAD ON ARRIVAL

ENTREE

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

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

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

MAIN

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

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

Whole spatchcock - pepperonata, red wine jus (GF, DF)

Moreton bay bugs - 5 halves, rice, homemade seafood bisque (GF)

Pork belly porchetta - seasoned w/ fennel seeds, rosemary & garlic; served w/ roasted potatoes, 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 (VG, GF, DF)

Trio of gelato - chocolate, hazelnut, pistachio

\$100/110 set menu

\$100 for 2 courses, \$110 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/ rice, shoestring fries, garden salad, cocktail sauce, garlic aioli, fresh lemon

MEAT PLATTER

1 between 4

200g 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, strawberry panna cotta, house-made tiramisu - served w/ fresh fruit

Children's menu

\$19.50 for restaurant bookings, \$30 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

Mon - Thu \$50 per person | Fri - Sun \$60 per person
for 10 selections from the menu

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
Tempura vegetables (V)
Beef sliders
Chicken sliders
Pork sliders

DESSERT

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

Grazing table

Mon - Thu \$50 per person | Fri - Sun \$60 per person

inclusive of:

ANTIPASTO

Selection of cured meats
Marinated vegetables
Selection of cheeses
Marinated Sicilian olives
Bread & crostini

YOUR CHOICE OF 6:

Margherita pizzas (V)
Pepperoni pizzas
Mixed sliders - pork, chicken, beef
Smoked salmon crouton w/ lemon & dill aioli
Natural oysters (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)
Kilpatrick oysters (GF, DF)
Tempura prawns w/ garlic aioli
Salt & pepper calamari w/ garlic aioli (GF, DF)
Tempura vegetables (V)
Lamb kofta w/ tzatziki
Cheese arancini (V)
Italian meatballs w/ napoletana sauce
Pork belly bites w/ apple cinnamon puree (GF)
Mushroom & truffle risotto bites (V/VGO)
Mediterranean chicken skewers (GF)

Drink packages

SILVER DRINK PACKAGE

4hr mon - thu \$30 | fri - sun \$35

5hr mon - thu \$35 | fri - sun \$40

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 \$50 | fri - sun \$55

5hr mon - thu \$55 | fri - sun \$60

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 \$55 | fri - sun \$65

5hr mon - thu \$65 | fri - sun \$75

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.

Wheelchair access: Our venue is wheelchair friendly with ramp access from Bourke Street.

Full terms and conditions are available on our website.