



JULY 2022 - JUNE 2023

Corporate Packages

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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!

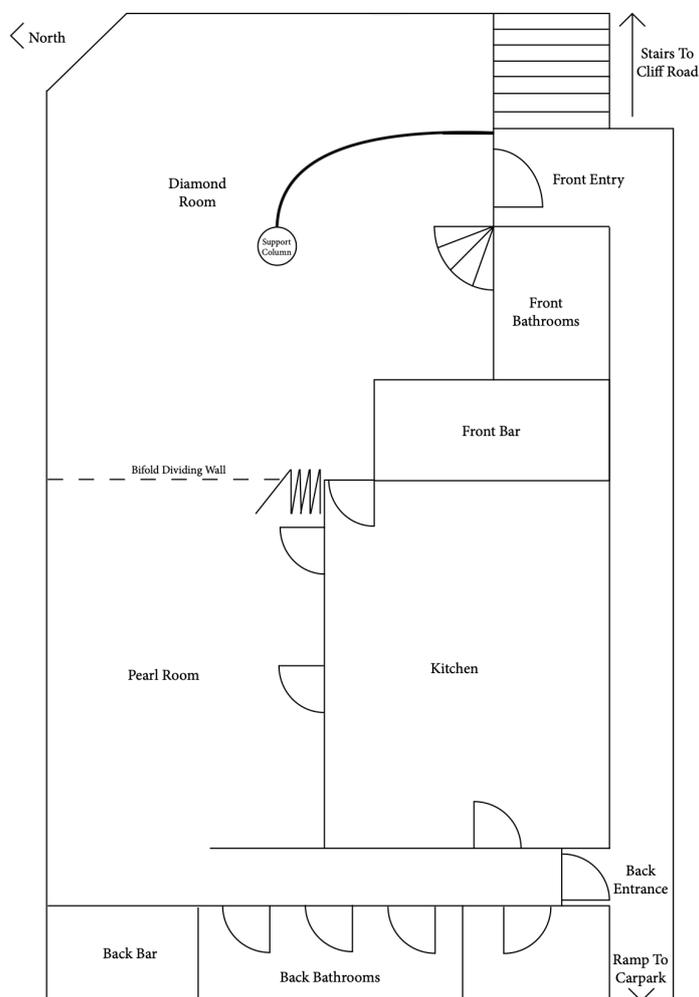


We take pride in every event, and we think it shows.

""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

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	40
Diamond room Max no. of guests	100	60	40	70
Whole venue Max no. of guests	170	60	60	100

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 microphones

Lunch menu

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

Fettucini carbonara - bacon, sauteed mushroom

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)

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 microphones

Lunch menu

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

Fettucini carbonara - bacon, sauteed mushroom

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)

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

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

Minimum 10 people or additional charges may apply

Evening menu

ENTREE

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

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

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

Half dozen oyster - natural OR kilpatrick (GF)

Oven roasted pumpkin - 2pcs w/ olive oil, garlic, oregano, rosemary (VG, GF)

MAIN

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

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

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)

Mushroom lasagna - mushroom, truffle (GF, V/VGO)

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

DESSERT

Sticky date pudding - baileys butterscotch, vanilla ice cream

Passionfruit 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