

LUCIA'S BY THE SEA

Wedding Packages

JULY 2023 - JUNE 2024





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*



Better Together Photo Co

Our couples

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

"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*

"I cannot thank the team at Lucias by the sea enough for your hard work and dedication and for making our day perfect. We are so so so happy and would highly recommend Lucias by the Sea to anyone having a wedding in the Illawarra."
- *Ondrea & Robert, April 2022*

"Thank you so much to the entire team at Lucia's. We chose to have our wedding held there and we could not fault anything from our first meeting till the wedding night. We have had so much fantastic feedback from our guests particularly about how amazing the food and service was. Nothing was a hassle for them and they were able to accommodate for all of our requests and vendors. A special thank you to Gabi who was amazing to deal with. She took everything in and executed our vision on the night. We can't wait to return to enjoy many more special occasions at this beautiful venue. Highly recommend!" - *Anita & Nikola, May 2022*

Our venue

Our venue offers three options for holding your wedding:

Pearl room (private room)

Minimum number of paying adults:

40

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:

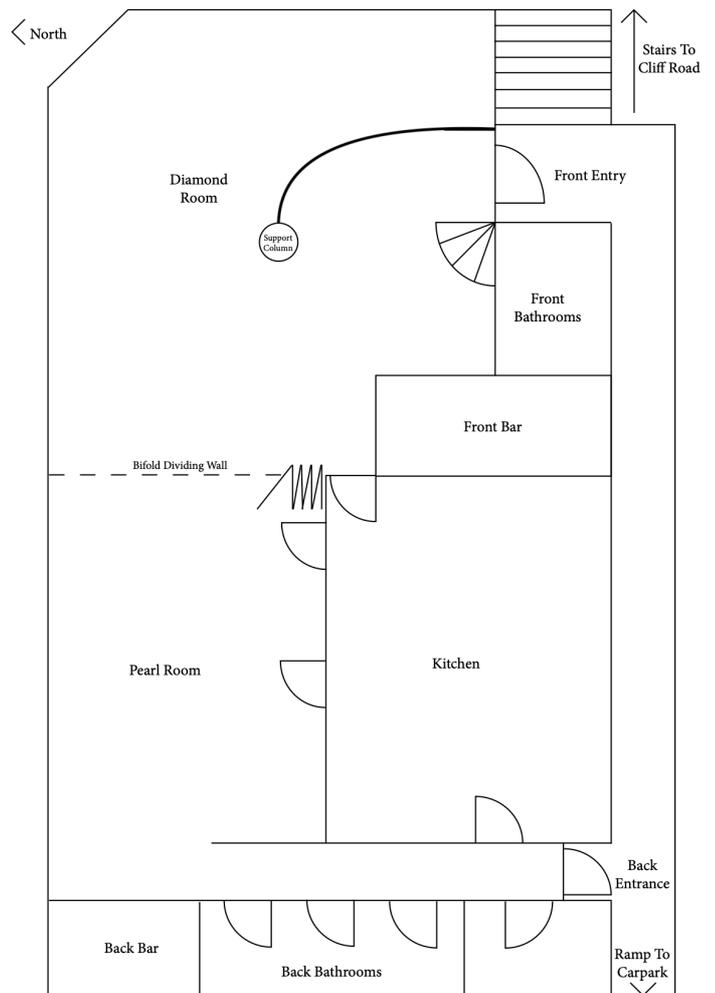
90

Maximum number of guests (sit down): 170

Maximum number of guests (cocktail): 230

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

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



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/ microphones.



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/ microphones.



Better Together Photo Co

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 \$95 | Friday/Sunday \$105 | Saturday \$115

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

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

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)

2 canapés on arrival

3 course meal inclusive of 3 options for entree, main, and dessert

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

Silver beverage package for the duration of your package

French sparkling wine on arrival

Professional DJ/MC

Set up of your reception space by our experienced staff

White linen, white crockery, silver cutlery, glassware

Bridal table with white skirting

White **cake plinth**, white ceramic **cake stand, cake knife** & luxe **champagne glasses**

Coordinator on site for your reception

\$100 gift voucher for your 1st anniversary

plus \$900 for a 3x3m dance floor



Gold package

4 hours - weekday \$110 | Friday/Sunday \$120 | Saturday \$130

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

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

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

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

Gold beverage package (inclusive of spirits) for the duration of your package

French sparkling wine on arrival

Professional DJ/MC

Set up of your reception space by our experienced staff

White linen, white crockery, silver cutlery, glassware

Bridal table with white skirting

White **cake plinth**, white ceramic **cake stand**, **cake knife & luxe champagne glasses**

Coordinator on site for your reception

\$100 gift voucher for your 1st anniversary

plus \$900 for a 3x3m white dance floor



Platinum package

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

5 hours - weekday \$135 | Friday/Sunday \$145 | Saturday \$155

6 hours - weekday \$145 | Friday/Sunday \$155 | Saturday \$165

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)

4 canapés on arrival

Breads for the table served prior to entrees

3 course meal inclusive of 3 options for entree, main, and dessert

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

Gold beverage package (inclusive of spirits) for the duration of your package

French sparkling wine on arrival

Professional DJ/MC

Set up of your reception space by our experienced staff

White linen, white crockery, silver cutlery, glassware

Bridal table with white skirting

White **cake plinth**, white ceramic **cake stand, cake knife** & luxe **champagne glasses**

White chair covers

Gold or white framed **table numbers**

Centrepieces from our selection

Coordinator on site for your reception

\$100 gift voucher for your 1st anniversary

plus \$900 for a 3x3m white dance floor



Canapés

SILVER

Smoked salmon crouton w/ lemon & dill aioli
Salami crouton w/ sundried tomato pesto
Bruschetta w/ tomato, basil (V/VGO)
Marinated vegetable skewers (VG)
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)
Marinated vegetable skewers (V, GF)
Mushrooms w/ camembert (V)
Mushroom & truffle risotto bites (V/VGO)
Mediterranean chicken skewers (GF)

EXCLUSIVE TO GOLD & PLATINUM

Natural oysters (GF, DF)
Kilpatrick oysters (GF, DF)
Scallops w/ crispy pancetta (GF, DF)
Chargrilled zucchini w/ buffalo mozzarella, prosciutto (GF)
Oysters mornay (GF)
Dressed natural oysters w/ vinaigrette (GF, DF)
Fresh prawns w/ cocktail sauce (GF)
Buffalo mozzarella crouton w/ basil, truffle (V)
Salmon sashimi w/ seasonal fruit puree, sesame seeds (GF)



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
- Warm beef salad** - marinated eye fillet, smoked provolone, pistachio, mixed leaf (GF)
- Baked cauliflower** - carrot & fennel seed puree, toasted almond flakes, snow pea sprouts (VG, 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)
- Scallops** - 4pcs w/ crispy pancetta (GF)

EXCLUSIVE TO PLATINUM

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

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 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 lasgana - mushroom, truffle (GFO, V)

Spaghetti meatballs - napoletana, beef & pork meatballs, parmesan

Gnocchi napoletana - basil, parmesan (V)

Pumpkin & sage risotto - seasonal vegetables (V, VGO, GF)

EXCLUSIVE TO GOLD & PLATINUM

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

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

Whole spatchcock - peperonata, red wine jus (GF)

Slow braised pork neck - roasted potatoes, crispy prosciutto, apple cinnamon puree (GF, DF)

EXCLUSIVE TO PLATINUM

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

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

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

WA lobster - 1 half as garlic chilli butter OR mornay w/ rice (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.

Seasonal availability: all menus are seasonal and may change due to availability.

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.