

LUCIA'S BY THE SEA

Wedding Packages

SUMMER EDITION

NOVEMBER / DECEMBER

Congratulations!

Congratulations on your engagement! We are honored to be able to help you achieve your dream wedding. At Lucia's By the Sea, we create unique weddings where the natural beauty of the sea blends with fine cuisine and exceptional service. Transform your special day into an unforgettable memory.

Thanks to our seaside location, your wedding will benefit from a bright and calming setting, ideal for celebrating your love. Our personalized menus and our flexible space adapt to your desires, whether you dream of an intimate ceremony or a large celebration.

At Lucia's By the Sea, our different packages have been designed to make your wedding unforgettable.

We pride ourselves on offering quality cuisine, attentive service and exceptional panoramic views of North Beach.

We would love to welcome you for a tour and discuss your dreams for this unique day.

We look forward to meeting you!

- Team Lucia's By The Sea



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

"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

"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

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**

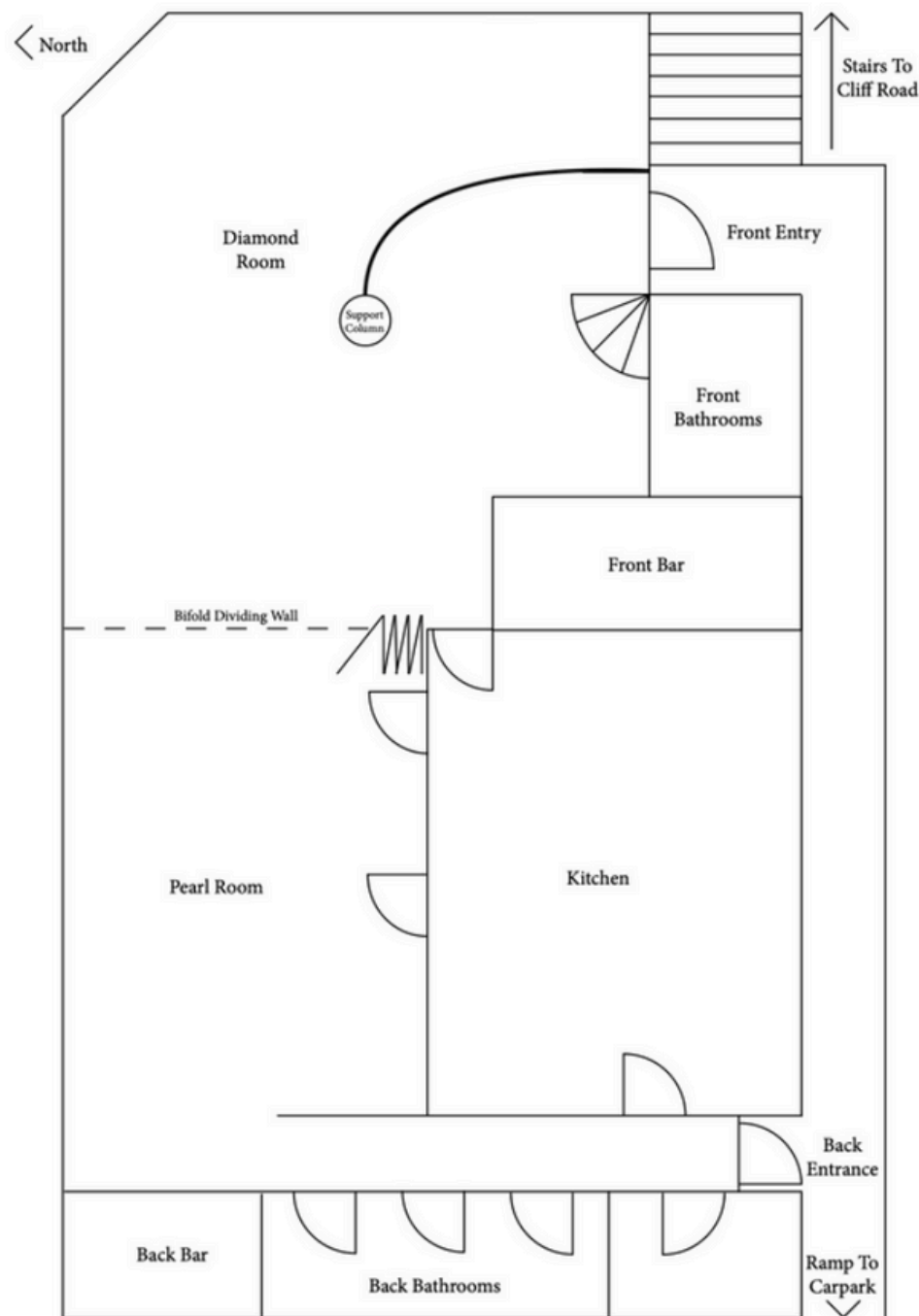
Minimum number of paying adults: 90

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



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.



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.



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

DURATION:

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

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

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

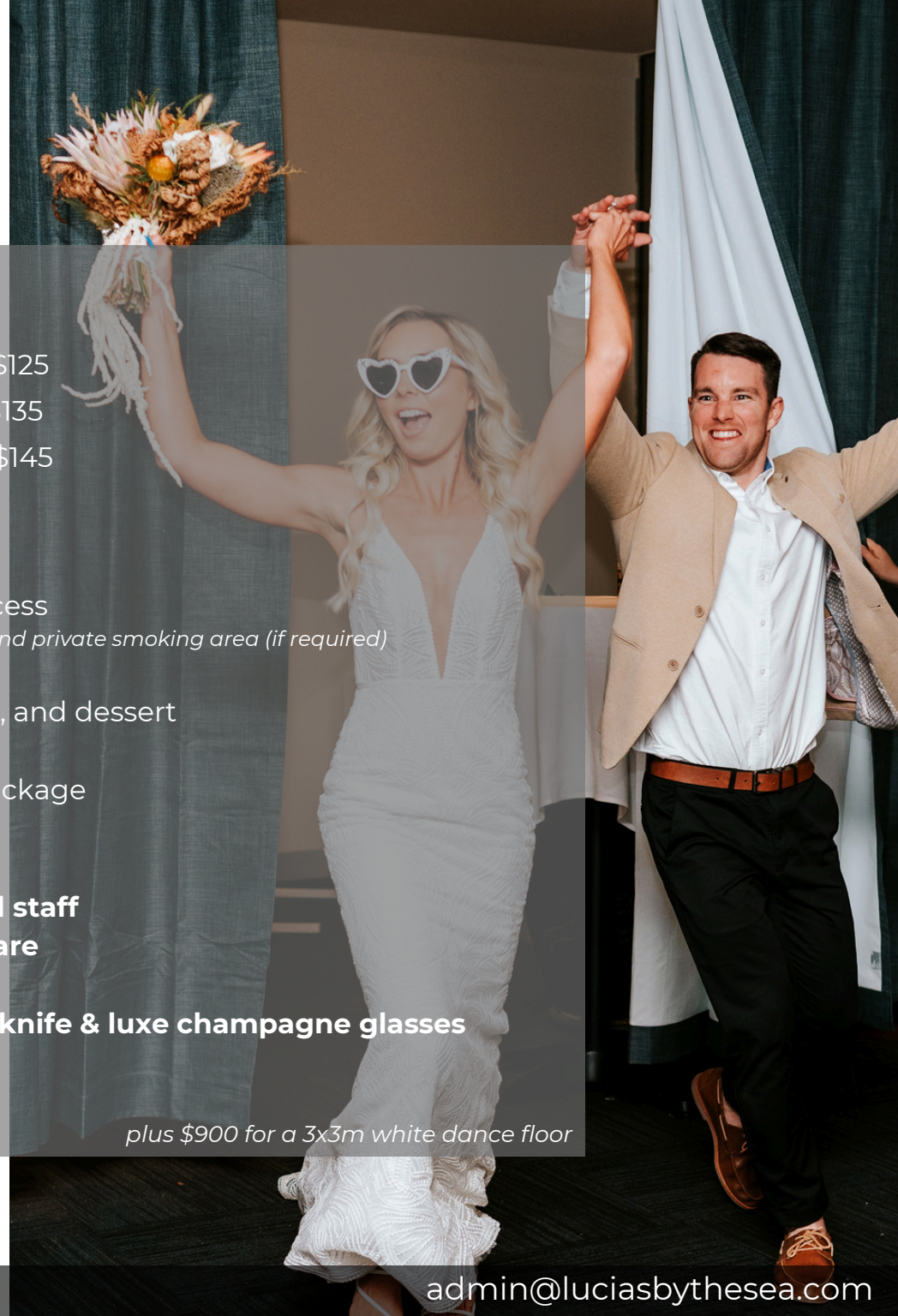
INCLUSIONS:

- **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 white dance floor



Silver Package – Canapés Selection

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/ carrot puree (GF)

Marinated vegetable skewers (V, GF)

Mushrooms w/ camembert (V)

Mushroom & truffle risotto bites (V/VGO)

Mediterranean chicken skewers (GF)



Silver Package – Menu Selection

ENTREES

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

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

MAINS

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 potatoes, carrot puree, spiced peach puree (GF)

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

Mushroom lasagna - mushroom, truffle (GFO, V)

Spaghetti meatballs - napoletana, beef & pork meatballs, parmesan

Gnocchi napoletana - basil, parmesan (V)

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

Silver Package - Menu Selection

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



CHILDREN'S MENU

MAINS

- **Chicken schnitzel** - chips, tomato sauce
- **Spaghetti napoletana** - parmesan (V)
- **Cheese pizza** (V)
- **Ham & cheese pizza**
- **Calamari** - chips (GF)

DESSERT

- **Vanilla ice cream** - plain
- **Vanilla ice cream** - chocolate topping



Silver Package – Drinks Selection

Beers: carlton dry, tooheys new, great northern super crisp, VB, great northern zero

Wines: sauvignon blanc, pinot grigio, cabernet sauvignon, shiraz, sparkling, moscato

Non-alcoholic: barista coffee, tea, soft drinks, juices

Last drinks are 15 minutes prior to your package end time.



Gold Package

DURATION:

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

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

6 hours - weekday \$140 | Friday/Sunday \$150 | Saturday \$160

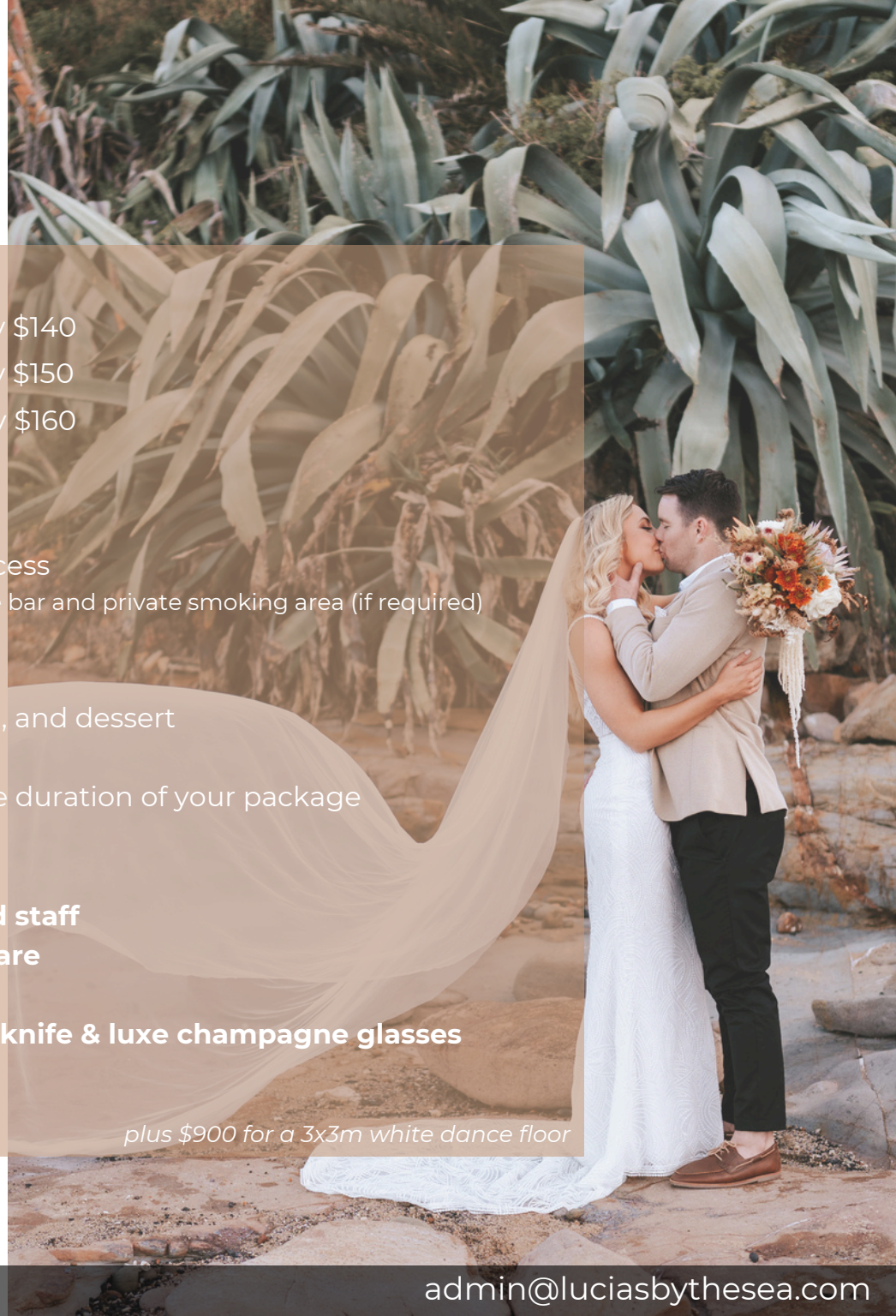
INCLUSIONS:

- **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



Gold Package – Canapés Selection

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/ carrot puree (GF)
Marinated vegetable skewers (V, GF)
Mushrooms w/ camembert (V)
Mushroom & truffle risotto bites (V/VGO)
Mediterranean chicken skewers (GF)
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)



Gold Package – Menu Selection

ENTREES

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

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

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

Chargrilled octopus - marinated w/ chilli, garlic, oregano, lemon (GF)

Half dozen oysters - natural OR kilpatrick (GF)

Scallops - 4pcs w/ crispy pancetta (GF)

MAINS

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 potatoes, carrot puree, spiced peach puree (GF)

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

Mushroom lasagna - mushroom, truffle (GFO, V)

Spaghetti meatballs - napoletana, beef & pork meatballs, parmesan

Gnocchi napoletana - basil, parmesan (V)

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

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

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

Whole spatchcock - pepperonata, red wine jus (GF)

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

Gold Package – Menu Selection

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

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**
- **Calamari** - chips (GF)

DESSERT

- **Vanilla ice cream** - plain
- **Vanilla ice cream** - chocolate topping



Gold Package – Drinks Selection

Beers: peroni, corona, carlton dry, tooheys new, great northern super crisp, VB, great northern zero

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.



Platinum Package

DURATION:

- **4 hours** - weekday \$135 | Friday/Sunday \$145 | Saturday \$155
- **5 hours** - weekday \$145 | Friday/Sunday \$155 | Saturday \$165
- **6 hours** - weekday \$155 | Friday/Sunday \$165 | Saturday \$175

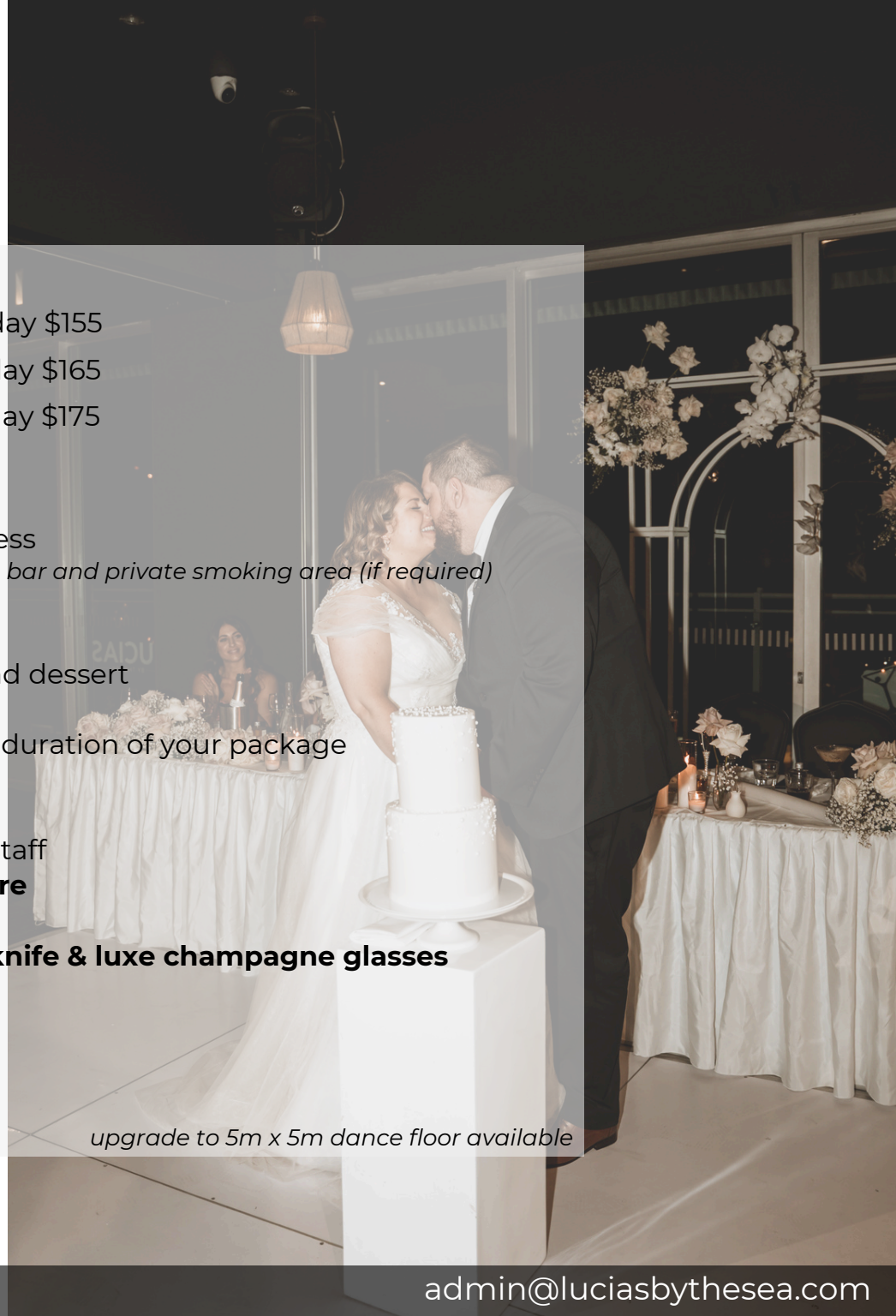
INCLUSIONS:

- **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 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

upgrade to 5m x 5m dance floor available



Platinum Package – Canapés Selection

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/ carrot puree (GF)
Marinated vegetable skewers (V, GF)
Mushrooms w/ camembert (V)
Mushroom & truffle risotto bites (V/VGO)
Mediterranean chicken skewers (GF)
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)



Platinum Package - Menu Selection

ENTREES

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

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

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

Chargrilled octopus - marinated w/ chilli, garlic, oregano, lemon (GF)

Half dozen oysters - natural OR kilpatrick (GF)

Scallops - 4pcs w/ crispy pancetta (GF)

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

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 potatoes, carrot puree, spiced peach puree (GF)

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

Mushroom lasagna - mushroom, truffle (GFO, V)

Spaghetti meatballs - napoletana, beef & pork meatballs, parmesan

Gnocchi napoletana - basil, parmesan (V)

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

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

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

Whole spatchcock - pepperonata, red wine jus (GF)

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

Crispy 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)

Fresh local lobster - 1 half as garlic chilli butter OR mornay w/ rice (GF)

Platinum Package - Menu Selection

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

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**
- **Calamari** - chips (GF)

DESSERT

- **Vanilla ice cream** - plain
- **Vanilla ice cream** - chocolate topping



Platinum Package – Drinks Selection

Beers: peroni, corona, carlton dry, tooheys new, great northern super crisp, VB, great northern zero

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 who are present for the duration of your reception 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.**



Ready to book your wedding with us?

We are here to help you plan every detail for your perfect day at Lucia's By the Sea.

CONTACT US

- ✉ Email: admin@luciasbythesea.com
- ☎ Phone: (02) 4228 5410
- 🌐 Website: <https://www.luciasbythesea.com/>
- 📍 Location: 16 Cliff Rd, North Wollongong,
New South Wales

SOCIAL MEDIA

Stay connected and inspired!

- 📷 Instagram: [@luciasbythesea_](https://www.instagram.com/luciasbythesea_)
- 📘 Facebook: [@Lucia's by the Sea](https://www.facebook.com/Lucia's%20by%20the%20Sea)

