

LAKEHUUSE

THE

WEDDINGS & EVENTS

CATERING PACKAGES



GRAZING TABLES

CHEESE, MEATS & ANTIPASTO: \$45pp

Selection of four cheeses, four deli meats & four marinated vegetables with sourdough, crackers & grissini. Styled with grapes, strawberries & seasonal fruits.

Selection of fresh Tiger prawns, Sydney Rock oysters, Balmain bugs & smoked salmon with cocktail sauce, lemons & limes. Styled with coconuts, lemons, limes & fresh herbs.

Selection of cakes, tarts, slices, donuts & cookies. Styled with fresh berries & edible flowers.

FRESH SEAFOOD: \$58pp

SWEETS & TREATS: \$40pp

CANAPE PACKAGES



Your choice of 2 cold, 2 hot, 1 substantial & 1 sweet \$40pp

Your choice of 2 cold, 3 hot, 2 substantial & 1 sweet \$55pp

Your choice of 2 cold, 2 hot, 2 substantial, 1 premium & 1 sweet \$63pp

Extra cold or hot canapes: \$6 each Extra substantial canapes: \$9 each Extra premium canapes: \$14 each Extra sweet canapes: \$7 each (Minimum order of 20 pieces applies to all upgrades)

PACKAGE ONE

PACKAGE TWO

PACKAGE THREE

UPGRADES

CANAPE MENU

COLD CANAPES

Sydney rock oyster with classic mignonette (gf, df) Kingfish with orange, chilli & salmon pearls (gf, df) Duck rillette with onion jam on sourdough crostini (df) Scallop ceviche with chilli, lime & pickled cucumber (df) Cherry tomato, avocado & Goat's curd tart (veg) Prosciutto, peach & bacon jam on sourdough crostini

HOT CANAPES

Two cheese arancini with aioli & pecorino (v) Cauliflower, potato & sumac balls with chilli honey (v) Crispy prawn with cocktail sauce Prawn and chorizo skewer with lemon aioli Tandoori chicken skewer with mint sauce (gf) Spinach and mushroom pasty (v) Aromatic duck spring roll with sesame dip Pork and fennel sausage roll Mixed veggie dumpling (v) Prawn and kimchi dumpling Petite beef pie with sauce Petite chicken and mushroom pie with sauce

SUBSTANTIAL CANAPES

Crispy flathead roll with jalapeno relish & slaw Lamb ragout with rigatoni & pecorino Beef slider with burger sauce, cheddar & pickles on brioche Southern fried chicken slider with ranch & cheddar on brioche Sticky pork belly bao with chilli caramel & Asian slaw

PREMIUM

Lobster roll with iceberg, celery & aioli Chilli crab, corn and prawn tart Truffled two cheese crisp zucchini flower with honey & shaved truffle Rare wagyu steak with horseradish creme

SWEET CANAPES

Raspberry bavarois Mango cheesecake Strawberry lamington Chocolate brownie with crème Chocolate tart with berries

PLATED DINING

Complimentary bread & butter Your choice of entree & main or main & dessert \$75pp

TWO COURSES

THREE COURSES

Complimentary bread and butter Entree, main & dessert \$85pp

PLATED MENU

ENTREES

Kingfish, buttermilk, finger lime, jalapeno, micro coriander (gf) Spring tart, peas, edamame, sumac, goats curd, pea tendrils (v) Beetroot, stracciatella, walnut, roasted grapes, vinaigrette (v, gf) Roasted chicken breast, textures of corn, Aleppo pepper (gf) Chicken parfait, stone fruit marmalade, grilled sourdough

DESSERT

Belgian chocolate tart, cème fraîche, peanut brittle Eton mess, blackberry, passionfruit, mascarpone Caramelised white chocolate panna cotta, malt biscuit, freezedried mandarin

MAINS

Barramundi, roasted heirloom carrots, romesco, pistachio dukkah (gf)

Chicken supreme, truffled parmesan polenta, new season asparagus, fresh peas, herb oil (gf)

Pepper crusted wagyu tenderloin, white bean puree, salsa verde, green beans (gf)

Pork belly, apple, braised pencil leeks, purple cabbage & cider jus (gf)

Native honey roasted pumpkin, nigella crumb, mandarin oil,

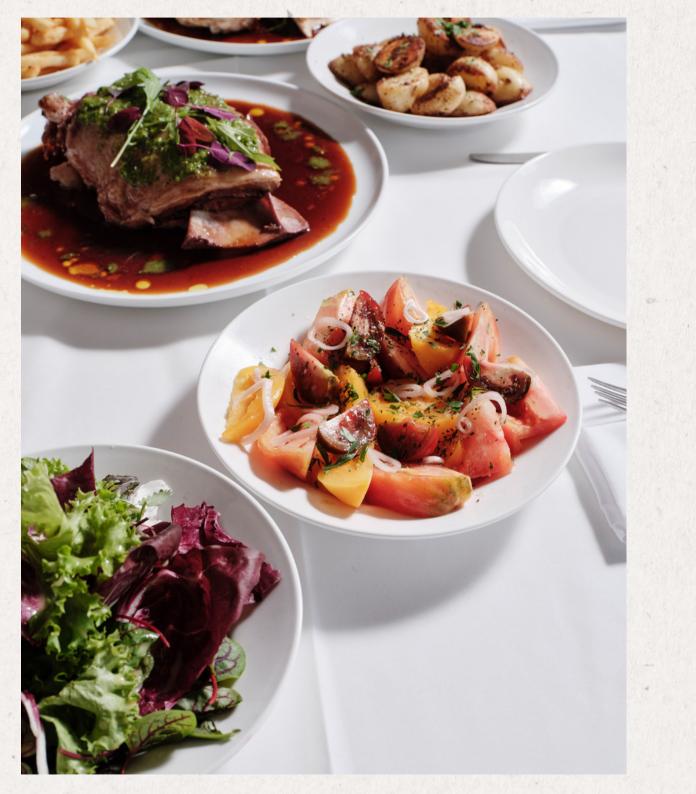
labne (v, gf)

Lamb shoulder, sweet pea puree, asparagus, spring greens, mint (gf)

A selection of artisan cheeses and accompaniments (v)

SHARED PLATES & BUFFETS

Shared plates & buffets come with complimentary bread & butter. Shared plates are served down the centre of the table for guests to enjoy.



Your choice of 3 entrees, 3 mains, 2 sides & 2 desserts \$110pp

PACKAGE ONE

Your choice of 2 entrees, 2 mains & 2 sides \$75pp

PACKAGE TWO

Your choice of 2 entrees, 3 mains & 2 sides \$85pp

PACKAGE THREE

ADDITIONAL UPGRADES

Additional entree: \$12pp Additional mains: \$14pp Additional sides: \$10pp Additional desserts: \$12pp

SHARED PLATES & BUFFETS

ENTREES

Citrus cured salmon with chilli, herbs salsa & crisps Kingfish ceviche with lime, fermented green chilli, compressed melons & casava crisps Burrata with shishito pepper, heirloom tomatoes & sherry muscatel (qf) Tempura eggplant with zaatar, almond tarator, yoghurt & pomegranate Charred king prawns with jalapeno butter & bottarga Tandoori style lamb cutlets with mint sauce Sticky pork belly with pork skin crisps & jus Wagyu bresaola with endive, pear, plum sauce & Kurrajong Kitchen Lavosh

SIDES

Roast potatoes with marjoram & thyme butter Fries with aioli Broccolini & cauliflower with burnt butter & toasted hazelnuts Steamed baby carrots with honey & tarragon Petit leaf & butter lettuce salad with sherry vinaigrette Heirloom tomato salad with pickled onions

MAINS

seeds & chilli oil tomatoes

DESSERT

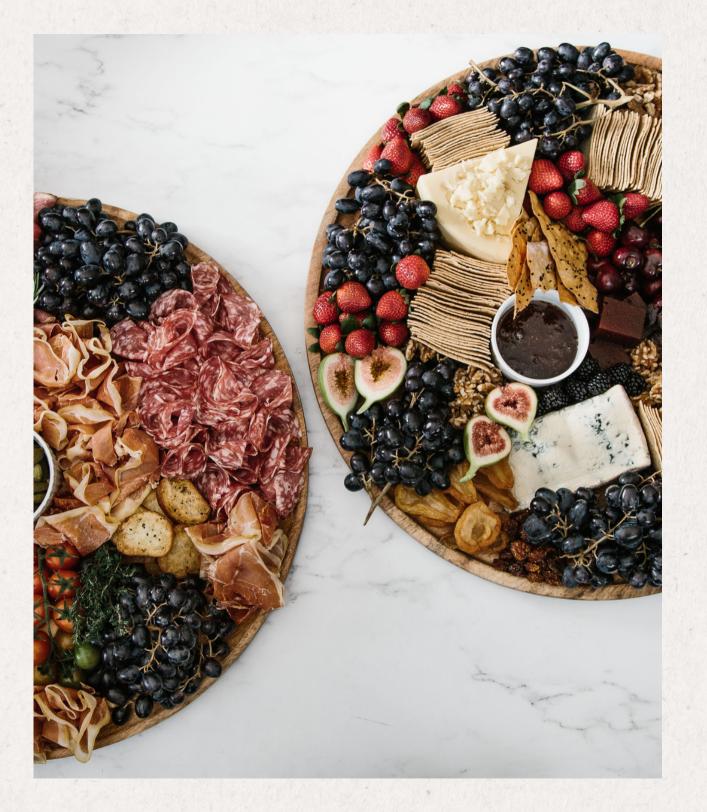
Apple and rhubarb crumble Classic tiramisu Chocolate and hazelnut mousse with double cream The Butler's Pantry Eton mess with orange & berries

Ricotta gnocchi with porcini & wild mushroom ragout Oven baked pumpkin with beetroot, cashew cream & roasted

Steamed barramundi with orange & butter sauce Oven roasted grouper fillet with sesame, ginger soy, shallot

Slow cooked lamb shoulder with green harissa & jus Roasted lemon & herb cornfed chicken with roast cherry

Oven roast pork shoulder with port jus Smoked and glazed slow roast beef brisket



SAVOURY PLATTERS

CHEESE PLATTER (serves 15): \$250

Selection of 4 cheeses, quince, crackers, fresh & dried fruit & nuts

CHARCUTERIE PLATTER (serves 15): \$250

Selection of 5 deli meats with cornichon, fig jam & sourdough croutons

HOT SAVOURY PLATTER (serves 15): \$299

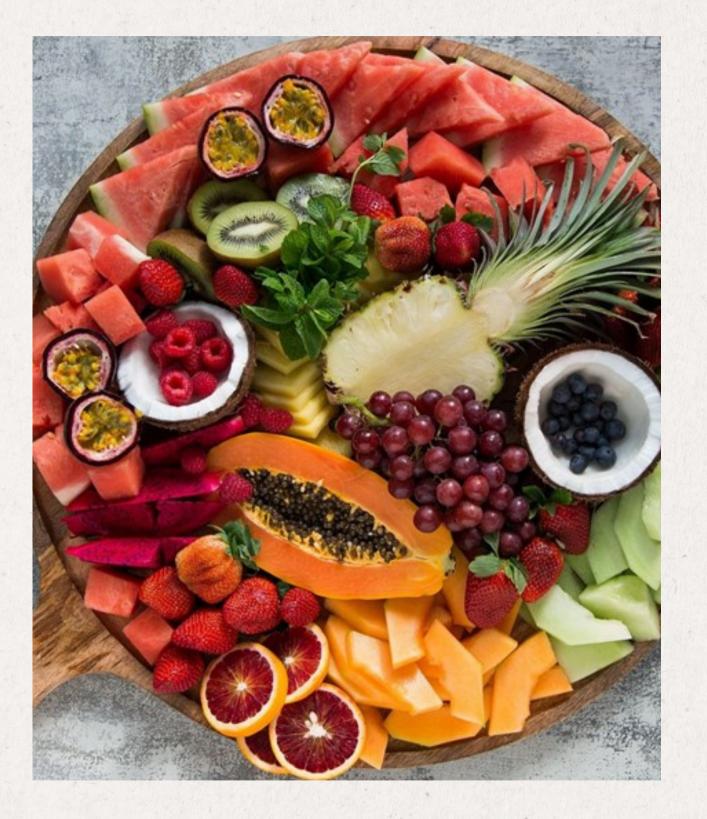
A selection of petite quiches, sausage rolls, pies, spring rolls & wontons served with condiments.

ANTIPASTO PLATTER (serves 15): \$299

Selection of cheeses, meats, marinated olives & vegetables with dips, crackers

FRESH SEAFOOD PLATTER (serves 15): \$375

Fresh tiger prawns, oysters, bugs & smoked salmon with cocktail sauce & lemon wedges.



SWEET PLATTERS

Selection of seasonal fruit with fresh mint

MIXED SWEETS PLATTER (serves 15): \$250

Selection of pastries, Danishes, slices, tarts & cakes with fresh berries

FRUIT PLATTER (serves 15): \$195



IN I Ids Swe

KIDS SAVOURY PLATTER (serves 12): \$240

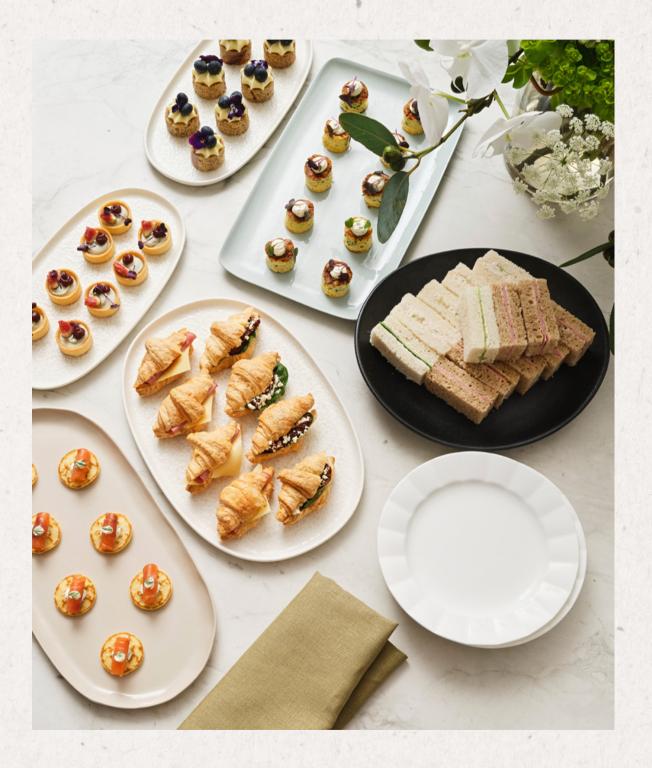
KIDS PLATTERS

KIDS SWEET PLATTER (serves 12): \$240

Fairy bread lamingtons Mixed donuts Assorted cupcakes Brownies Cookies Mixed berries

Petite cheeseburgers Mini hotdogs Crispy fish fingers Crumbed chicken bites Macaroni bolognese cups

CELEBRATIONS OF LIFE



PACKAGE ONE: \$30pp

Selection of gourmet biscuits Artisan pastries & Danish's Chefs selection of tea sandwiches Petite quiches Fresh fruit

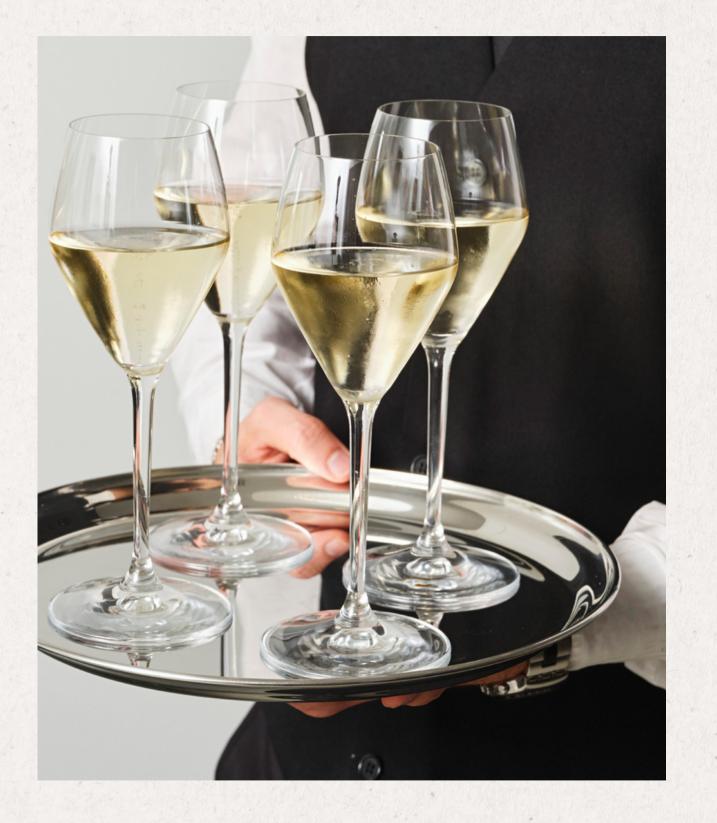
PACKAGE TWO: \$40pp

Selection of gourmet biscuits Artisan pastries & Danish's Fresh fruit Chefs selection of tea sandwiches Petite quiches Petite pork & fennel sausage rolls Petite beef pies

PACKAGE THREE: \$50pp

Artisan pastries & Danish's Mixed dessert platters Fresh fruit Mixed gourmet wraps & mini rolls Petite quiches Petite pork & fennel sausage rolls Petite beef pies Petite spinach & fetta sausage rolls Three cheese arancini with chilli mayonnaise

Petite spinach & fetta sausage rolls



BEVERAGE PACKAGES

The Lakehouse bar is fully stocked with every type of beverage required for a great event. When hosting an event with us you have two options for serving beverages:

Let your guests order whatever they'd like from your pre-selected beverage options and you can settle the bill at the end.

Allocate a certain amount of money on the bar for guests to use up. Once this runs out, you can top it up or have your guests purchase their own drinks.

OPTION 1: Open bar

OPTION 2: Bar tab

BEVERAGE LIST

SPARKLING & CHAMPAGNE		WHITE & ROSÉ
Aurelia prosecco piccolo	200ml 13.90	Redbank Pinot Gris King Valley 8.90 13.90 39.90
Mojo prosecco NV bottle	46.90	- Bay of Stones Sauvignon Blanc 8.90 13.90 39.90 South Eastern Australia
Veuve Clicquot	149.90	Shaw & Smith Sauvignon Blanc 59.90 Adelaide Hills
BEER, CIDER & PRE-MIXED		Les Peyrautins Chardonnay France 13.90 18.90 54.90
Crushed pear, crushed apple or cloudy apple	7.90	Mirabeau en Provence Rosé France 14.90 21.90 59.90
Non alcoholic crushed apple	6.90	Fiore White Moscato Piccolo \$11.90 Bottle \$39.90
Corona	7.90	RED
Stone & Wood Pacific Ale	8.90	Montalto Pennon Hill Pinot Noir 14.90 21.90 59.90
Great Northern Lager	7.90	Mornington Peninsula
Cascade Premium Light	6.90	Smith & Hooper Merlot Wrattonbully 44.90
Asahi Super Dry	8.90	Henschke Henry's Seven Shiraz, 59.90 Grenache Viognier Barossa
Heaps Normal Quiet XPA (0 Alc)	7.90	Pepperjack Shiraz Barossa 11.90 16.90 47.90
Brookvale Union Ginger Beer	11.90	
Jim Beam & Coke Can	9.90	Shaw & Smith Shiraz Adelaide Hills 99.90
Canadian Club Dry Can	9.90	Esquinas De Argento Malbec Argentina 49.90

BEVERAGE LIST

	and the second of the second	
COCKTAILS		SPIRITS
Mimosa Prosecco & freshly squeezed orange juice	17	Grey Goose
Bloody Mary	18	Johnny Walker Black
Grey Goose vodka, tomato juice, Tabasco, lemon	10	Jack Daniels
Aperol spritz Aporol, prosocco, soda, orango	18	Maker's Mark
Aperol, prosecco, soda, orange Hugo spritz	18	Four Pillars Rare Dry
St-Germain, prosecco, soda, fresh mint & lemon	10	Wolf Lane Davidson
Plum gin fizz Wolf Lane Davidson Plum Gin, sugar syrup, soda, rosemary	18	Bacardi
Margarita	19	Bundaberg Original
Espolon Tequila Blanco, triple sec, lime, salt	19	Espolon Tequila Blar
Mojito Bacardi rum, sugar, mint, lime, soda	18	Kahlua
	10	Midori
Watermelon Mojito Bacardi rum, watermelon, sugar, mint, lime, soda	18	
Espresso martini Grav Gaasa wadka, asprassa, Kablua, sugar swrup	22	
Grey Goose vodka, espresso, Kahlua, sugar syrup	22	
Old Fashioned Maker's Mark bourbon whiskey, sugar, Angostura	22	
bitters, orange		

ack	Label

ry Gin

n Plum Gin

lanco

BEVERAGE LIST

WATER			MOCKTAILS
Santa Vittoria s	still water	500ml 5.90 1L 10.90	Virgin mojito Fresh lime, sugar s
Santa Vittoria s	sparkling water	500ml 5.90 1L 10.90	
			Elderflower spritz Elderflower, lime,
SOFT DRINKS			JUICES
Coca Cola, Col	ke No Sugar, Fanta, Sprite	4.90	Pulp-free orange j
Lemon, Lime &	Bitters	5.90	Pineapple juice
Ginger Beer		5.90	
Jugs of soft dri	nks	15.90	Apple juice
			Tomato juice

Cold pressed juice by Hawkesbury Juice Company 9.90 Watermelon, pineapple & lime 9.90

Green juice

syrup, mint & soda

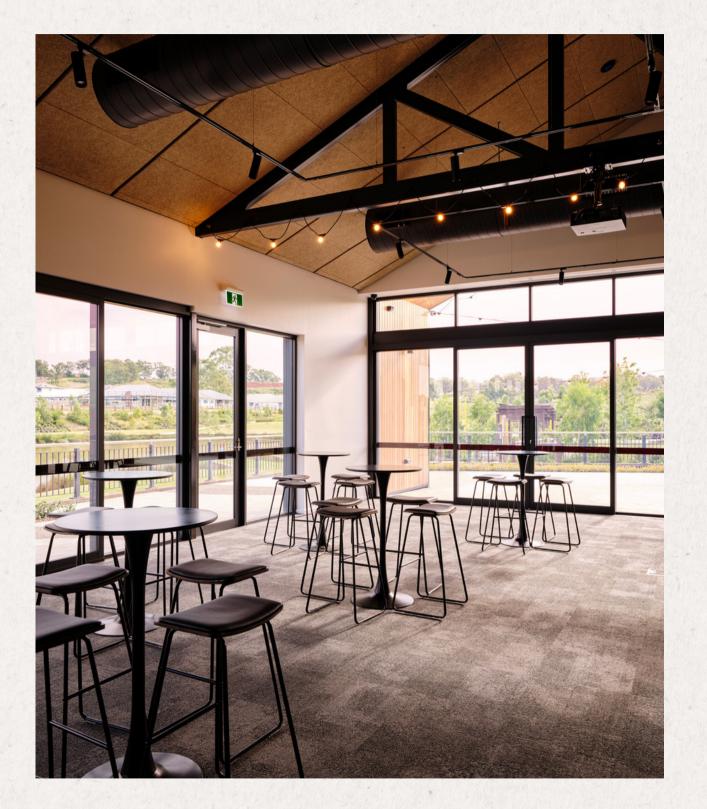
e, mint & soda

14

14

juice

5.50 5.50 5.50 5.50



We don't charge venue hire fees. Simply meet the minimum spend requirement for your chosen time and day.

> Monday-Friday 7am–3pm (\$1,500) Monday-Friday 3pm–11pm (\$3,000) Saturday-Sunday 7am–3pm (\$4,000) Saturday-Sunday 3pm–11pm (\$6,000)

MINIMUM SPEND REQUIREMENTS

CONTACT US

E: info@tlhevents.com.au PH: 02 4702 3639