



— THE —

LAKEHOUSE

— 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.

FRESH SEAFOOD: \$58pp

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

Styled with coconuts, lemons, limes
& fresh herbs.

SWEETS & TREATS: \$40pp

Selection of cakes, tarts, slices, donuts & cookies.

Styled with fresh berries & edible flowers.

CANAPE PACKAGES



PACKAGE ONE

Your choice of 2 cold, 2 hot, 1 substantial & 1 sweet

\$40pp

PACKAGE TWO

Your choice of 2 cold, 3 hot, 2 substantial & 1 sweet

\$55pp

PACKAGE THREE

Your choice of 2 cold, 2 hot, 2 substantial, 1 premium & 1 sweet

\$63pp

UPGRADES

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)

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



TWO COURSES

Complimentary bread & butter

Your choice of entree & main or main & dessert

\$75pp

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

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)

DESSERT

Belgian chocolate tart, crème fraîche, peanut brittle
Eton mess, blackberry, passionfruit, mascarpone
Caramelised white chocolate panna cotta, malt biscuit, freeze-dried mandarin
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.



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

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

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 (gf)

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

Ricotta gnocchi with porcini & wild mushroom ragout

Oven baked pumpkin with beetroot, cashew cream & roasted
seeds

Steamed barramundi with orange & butter sauce

Oven roasted grouper fillet with sesame, ginger soy, shallot
& chilli oil

Slow cooked lamb shoulder with green harissa & jus

Roasted lemon & herb cornfed chicken with roast cherry
tomatoes

Oven roast pork shoulder with port jus

Smoked and glazed slow roast beef brisket

DESSERT

Apple and rhubarb crumble

Classic tiramisu

Chocolate and hazelnut mousse with double cream

The Butler's Pantry Eton mess with orange & berries

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

FRUIT PLATTER (serves 15): \$195

Selection of seasonal fruit with fresh mint

MIXED SWEETS PLATTER (serves 15): \$250

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



KIDS PLATTERS

KIDS SWEET PLATTER (serves 12): \$240

Fairy bread lamingtons

Mixed donuts

Assorted cupcakes

Brownies

Cookies

Mixed berries

KIDS SAVOURY PLATTER (serves 12): \$240

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
Petite spinach & fetta sausage rolls

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



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:

OPTION 1: Open bar

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

OPTION 2: Bar tab

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.

BEVERAGE LIST

SPARKLING & CHAMPAGNE

Aurelia prosecco piccolo	200ml 13.90
Mojo prosecco NV bottle	46.90
Veuve Clicquot	149.90

BEER, CIDER & PRE-MIXED

Crushed pear, crushed apple or cloudy apple	7.90
Non alcoholic crushed apple	6.90
Corona	7.90
Stone & Wood Pacific Ale	8.90
Great Northern Lager	7.90
Cascade Premium Light	6.90
Asahi Super Dry	8.90
Heaps Normal Quiet XPA (0 Alc)	7.90
Brookvale Union Ginger Beer	11.90
Jim Beam & Coke Can	9.90
Canadian Club Dry Can	9.90

WHITE & ROSÉ

Redbank Pinot Gris King Valley	8.90 13.90 39.90
Bay of Stones Sauvignon Blanc South Eastern Australia	8.90 13.90 39.90
Shaw & Smith Sauvignon Blanc Adelaide Hills	59.90
Les Peyrautins Chardonnay France	13.90 18.90 54.90
Mirabeau en Provence Rosé France	14.90 21.90 59.90
Fiore White Moscato	Piccolo \$11.90 Bottle \$39.90

RED

Montalto Pennon Hill Pinot Noir Mornington Peninsula	14.90 21.90 59.90
Smith & Hooper Merlot Wrattenbully	44.90
Henschke Henry's Seven Shiraz, Grenache Viognier Barossa	59.90
Pepperjack Shiraz Barossa	11.90 16.90 47.90
Shaw & Smith Shiraz Adelaide Hills	99.90
Esquinas De Argento Malbec Argentina	49.90

BEVERAGE LIST

COCKTAILS

Mimosa Prosecco & freshly squeezed orange juice	17
Bloody Mary Grey Goose vodka, tomato juice, Tabasco, lemon	18
Aperol spritz Aperol, prosecco, soda, orange	18
Hugo spritz St-Germain, prosecco, soda, fresh mint & lemon	18
Plum gin fizz Wolf Lane Davidson Plum Gin, sugar syrup, soda, rosemary	18
Margarita Espolon Tequila Blanco, triple sec, lime, salt	19
Mojito Bacardi rum, sugar, mint, lime, soda	18
Watermelon Mojito Bacardi rum, watermelon, sugar, mint, lime, soda	18
Espresso martini Grey Goose vodka, espresso, Kahlua, sugar syrup	22
Old Fashioned Maker's Mark bourbon whiskey, sugar, Angostura bitters, orange	22

SPIRITS

Grey Goose	13
Johnny Walker Black Label	13
Jack Daniels	13
Maker's Mark	13
Four Pillars Rare Dry Gin	13
Wolf Lane Davidson Plum Gin	14
Bacardi	10
Bundaberg Original	10
Espolon Tequila Blanco	13
Kahlua	10
Midori	10

BEVERAGE LIST

WATER

Santa Vittoria still water	500ml 5.90 1L 10.90
Santa Vittoria sparkling water	500ml 5.90 1L 10.90

SOFT DRINKS

Coca Cola, Coke No Sugar, Fanta, Sprite	4.90
Lemon, Lime & Bitters	5.90
Ginger Beer	5.90
Jugs of soft drinks	15.90

MOCKTAILS

Virgin mojito	14
Fresh lime, sugar syrup, mint & soda	
Elderflower spritz	14
Elderflower, lime, mint & soda	

JUICES

Pulp-free orange juice	5.50
Pineapple juice	5.50
Apple juice	5.50
Tomato juice	5.50
Cold pressed juice by Hawkesbury Juice Company	
Watermelon, pineapple & lime	9.90
Green juice	9.90



MINIMUM SPEND REQUIREMENTS

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)

CONTACT US

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