

— THE —  
LAKEHOUSE  
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Catering & Beverage Packages

The Lakehouse Events Venue is the go-to choice for celebrations in Western Sydney.

From weddings to lively parties, christenings to baby showers, hiring exclusive use of our venue takes the hassle out of planning your event, whatever it may be.

Our team of seasoned event coordinators have never met a brief they couldn't deliver, and our services cover everything you'll need to make your celebration a memorable one. This includes delicious menus, beverage packages, all equipment, and staff, to ensure planning an event is simple and fun.





# Grazing Tables

MINIMUM 30 GUESTS

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## Cheese, Meats & Antipasto \$28pp

Selection of four cheeses, four deli meats & four marinated vegetables with sourdough, crackers & grissini.

Styled with grapes, strawberries & seasonal fruits.

## Fresh Seafood \$48pp

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 \$28pp

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

Styled with fresh berries & edible flowers.





# Canapé Packages

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## Package One \$45pp

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

## Package Two \$55pp

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

## Package Three \$70pp

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

## Upgrades

Additional cold or hot canapés: \$7 each

Additional substantial canapés: \$10 each

Additional premium canapés: \$15 each

Additional sweet canapés: \$7 each

(Minimum order of 20 pieces applies to all upgrades)

# Canapé Menu

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## Cold Canapés

Sydney rock oyster with classic mignonette (gf, df)  
Kingfish with orange, chilli & salmon pearls (gf, df)  
Duck rilette 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 Canapés

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 Canapés

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 Canapés

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





# Sit Down Plated Dining

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## Two Courses \$59pp

Complimentary bread & butter

Your choice of entree & main or main & dessert

## Three Courses \$75pp

Complimentary bread and butter

Entree, main & dessert

## Additional Upgrades

Kids main meal \$15pp

Upgrade to alternate drop \$10pp

# Sit Down Plated Menu

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## Entrées

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)

## Kids Meals

Chicken nuggets & crispy chips with tomato sauce  
Cheeseburger with crispy chips & tomato sauce  
Fish & chips with tomato sauce  
Spaghetti Bolognese





# Shared Plates

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THIS MENU WILL BE SERVED AS SHARE PLATES DOWN THE CENTRE OF THE TABLES, ENABLING GUESTS TO HELP THEMSELVES WITHOUT LEAVING THEIR SEAT.

## Package One \$79pp

Your choice of 2 entrees, 2 mains & 2 sides with bread & butter

## Package Two \$99pp

Your choice of 2 entrees, 2 mains, 2 sides & 2 desserts with bread & butter

## Additional Upgrades

Additional entree: \$12pp

Additional mains: \$20pp

Additional sides: \$10pp

Additional desserts: \$12pp



# Shared Plates Menu

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## Entrées

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





# Buffets

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THIS MENU WILL BE SERVED ON A BUFFET TABLE FOR GUESTS TO SERVE THEMSELVES BEFORE TAKING THEIR SEAT.

## Package One \$39pp

Your choice of 2 mains and 2 sides or salads with complimentary bread rolls & butter.

## Package Two \$52pp

Your choice of 2 mains and 2 sides or salads with complimentary bread rolls & butter.



# Buffet Menu

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## Mains

Steamed barramundi fillets with citrus dressing (gf, df)

Baked chermoula chicken with moroccan spiced carrots and lemon yoghurt (gf, df)

Roasted chicken in honey and mustard sauce

Roast pork with apple sauce & crackling (gf, df)

Braised beef cheeks with wilted baby spinach and jus (gf)

Slow cooked beef brisket, root vegetables, tomatoes & rosemary

Slow cooked lamb shoulder with tzatziki (gf)

Roasted lamb leg with rosemary & garlic (gf, df)

Baked pasta ziti, marinara sauce, mozzarella, ricotta & parmesan cheese (v)

## Sides

Roasted / Steamed seasonal vegetables (v, vegan, gf, df)

Potato gratin

Crispy chat potatoes with garlic butter & chives (gf, v)

Honey glazed carrots with tarragon (gf, vegan)

Roasted broccolini with charred lemon & chimmichurri (gf, df, vegan)

Garlic bread

## Salads

Caesar salad with baby cos, bacon, croutons, parmesan, herbs & caesar dressing

Greek salad with tomatoes, cucumbers, olives, Spanish onion, feta and oregano (v)

Pantry Salad with harissa spiced pumpkin, crispy Brussel sprouts, quinoa tabouli, radish, toasted almonds, pomegranate & tahini dressing (gf, df, vegan)

Bavarian potato & bacon salad with sour cream dressing & chives (gf)

Shaved fennel & citrus salad with toasted pistachio and raisins (gf, df, vegan)





# Savoury Platters

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## Cheese Platter (serves 10) \$260

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

## Charcuterie Platter (serves 10) \$260

A selection of premium deli meats, cornichons, crackers and condiments

## Hot Savoury Platter (serves 10) \$260

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

## Antipaso Platter (serves 10) \$299

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

## Fresh Seafood Platter (serves 10) \$399

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





# Sweet Platters

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## Fruit Platter (serves 10) \$260

Selection of seasonal fruit with fresh mint

## Mixed Sweets Platter (serves 10) \$260

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





# Kids Platters

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## Kids Sweet Platter (serves 12) \$260

Fairy bread lamingtons

Mixed donuts

Assorted cupcakes

Brownies

Cookies

Mixed berries

## Kids Savoury Platter (serves 12) \$260

Petite cheeseburgers

Mini hotdogs

Crispy fish fingers

Crumbed chicken bites

Macaroni bolognese cups





# Celebrations of Life

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## Package One \$33pp

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

## Package Two \$44pp

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 \$55pp

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





# Beverages Packages

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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 One: Bar Tab

Open bar OR pre-selected bar menu with the option to set a monetary limit

## Option Two: Charge on Consumption Basis

Your guests can choose their preferred drinks and pay their own way

## Option Three: Beverages Package

# Option Three: Beverage Packages

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## House Package - \$42 per person (3hrs)

Soft drinks (coke/coke zero/sprite/fanta/LLB)

Juices (apple/OJ/pineapple)

Still & sparkling water

Mojo Prosecco

Bay of Stones Sauvignon Blanc

Bay of Stones Shiraz

Great Northern, Corona

Cascade Premium Light

Hillbilly Apple Cider

## Premium Package - \$50 per person (3hrs)

Soft drinks (coke/coke zero/sprite/fanta/LLB)

Juices (apple/OJ/pineapple)

Still & sparkling water

Mojo Prosecco

Mirabeau en Provence Rosè

Redbank Pinot Gris OR Les Peyrautins Chardonnay

Montalto Pennon Hill Pinot Noir OR Pepperjack Shiraz

Corona, Stone & Wood Pacific Ale

Cascade Premium Light

Hillbilly Apple Cider

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## Spirits

Spirits charged at an additional cost on consumption.

## Additional Upgrades

Add a cocktail - \$18PP (Min 20)

Non-alcoholic beverage package - \$16PP

(Soft drinks, juices & water)



# Beverage Menu for Bar Tab

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## Sparkling & Champagne

Aurelia prosecco piccolo	200ml   \$13.9
Mojo prosecco NV bottle	\$46.9
Veuve Clicquot	\$149.9

## 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

# Beverage Menu for Bar Tab

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## White & Rose

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 Menu for Bar Tab

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## Cocktails

Mimosa \$17  
Prosecco & freshly squeezed orange juice

Bloody Mary \$18  
Grey Goose vodka, tomato juice, Tabasco, lemon

Aperol spritz \$18  
Aperol, prosecco, soda, orange

Hugo spritz \$18  
St-Germain, prosecco, soda, fresh mint & lemon

Plum gin fizz \$18  
Wolf Lane Davidson Plum Gin, sugar syrup, soda, rosemary

Margarita \$19  
Espolon Tequila Blanco, triple sec, lime, salt

Mojito \$18  
Bacardi rum, sugar, mint, lime, soda

Watermelon Mojito \$18  
Bacardi rum, watermelon, sugar, mint, lime, soda

Espresso martini \$22  
Grey Goose vodka, espresso, Kahlua, sugar syrup

Old Fashioned \$22  
Maker's Mark bourbon whiskey, sugar, Angostura bitters, orange



# Beverage Menu for Bar Tab

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## Spirits

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

# Beverage Menu for Bar Tab

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## 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	

## Juice

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	\$9.90
Watermelon, pineapple & lime	



# Minimum Spend Requirements

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A MINIMUM SPEND REQUIREMENT APPLIES FOR FOOD AND/OR BEVERAGE WHEN HIRING THE LAKEHOUSE.

Monday–Friday 7am–5pm: \$2,100

Monday–Thursday 5pm–11pm: \$2,100

Saturday–Sunday 7am–5pm: \$4,000

Friday, Saturday & Sunday 5pm–11pm: \$6,000

To secure your booking a \$1,100 non-refundable deposit is required.

Your final payment along with your menu choices & dietary requirements are due 7 days prior to your event date.

Please note a public holiday surcharge of 15% applies on public holidays.



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Contact Us

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