

— THE —  
LAKEHOUSE  
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Catering & Beverage Packages 2025

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.



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## Inside the venue

High ceilings and contemporary interiors, framed by captivating water views, create a striking ambience, eliminating the need for additional decor. However, we understand the desire to personalise an event. The space acts as a blank canvas, ready for your stylist's touch, to reflect any theme or style you envision.

## The outdoor terrace

Step beyond our doors to a charming outdoor oasis. The Lakehouse extends into a cosy, private area with comfortable seating and tables overlooking the serene Redbank Lake. This space seamlessly connects to the front balcony of the venue, creating an expanse perfect for networking and mingling.

## Venue Inclusions

The Lakehouse offers the freedom to tailor the event space exactly how you want it. We will provide all the essentials you'd expect of the most iconic venues in Sydney.

- Flexible table configurations: Round and rectangular tables to suit your preference
- Bentwood chairs for comfort and style
- Linen tablecloths & napkins for an elegant touch
- Premium crockery, cutlery & glassware for a refined dining experience
- In-built bar for your convenience
- Professional staff
- Your choice of incredible menus & flexible beverage packages
- State-of-the-art technology

## Room Capacity

The Lakehouse venue is perfectly suited for small, medium and large groups of guests. Depending on the size of your guest list, we'll configure the room to ensure it feels intimate for smaller groups and spacious for large ones.

Seated Capacity: Up to 120 guests

Standing Capacity: Up to 160 guests

## Room Layout

We offer a variety of table configurations to suit your desired layout, including; Round tables: 10 seaters Rectangle tables: 8 seaters Cocktail tables: 4 seaters

We will make recommendations for the ideal table layout based on your guest numbers and table selection.

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# 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, nf)  
Cherry tomato, avocado & goat's curd tart (veg, gf, nf)  
Prosciutto, peach & bacon jam on sourdough crostini (df, gfo, nf)  
Whipped ricotta, chilli honey & walnuts on sourdough crostini (veg, gfo)  
Smoked salmon blini with crème fraîche, red onion, capers & dill (gfo, nf)  
Szechuan prawns, avocado & lime on rice crisp (gf, df, nf)  
Bocconcini, prosciutto & cherry tomato skewer with balsamic glaze (gf, nf)  
Corn & zucchini fritter with avocado cream (veg, nf, gfo)

## Hot Canapés

Two cheese arancini with aioli & pecorino (veg)  
Crispy prawn with cocktail sauce (gfo, df, nf)  
Prawn and chorizo skewer with lemon aioli (gf, df, nf)  
Aromatic duck spring roll with sesame dip (df)  
Satay chicken skewer with peanut sauce (gf, df)  
Peri-Peri chicken skewer with lemon aioli (gf, df, nf)  
Pork and fennel sausage roll  
Petite beef pie with sauce  
Petite chicken and mushroom pie with sauce  
Stuffed jalapeño poppers (veg, nf)  
Vegetable samosa (veg, df)  
Chargrilled chicken petit taco with pico de gallo, sour cream & guacamole

## Substantial Canapés

Crispy flathead roll with jalapeno relish & slaw (df, nf)  
Lamb ragout with pasta & pecorino (nf, gfo)  
Beef slider with burger sauce, cheddar & pickles on charcoal brioche bun  
Southern fried chicken slider with ranch, slaw & cheddar on brioche  
Karaage chicken bao bun with asian slaw, cucumber & chilli caramel

## Premium

Lobster roll with iceberg, celery & aioli (nf)  
Truffled two cheese crisp zucchini flower with honey & shaved truffle (nf)  
Rare wagyu steak with horseradish creme (gf, nf)  
Baked scallop with brown butter, finger lime & tarragon (gf, nf)  
Seared Ahi tuna with spicy avocado cream on a crispy wonton (gf, df, nf)

## Sweet Canapés

Chocolate brownie with crème (gfo)  
Chocolate tart with berries (gfo)  
Vanilla slice bites  
Petit lemon meringue tarts (gfo)  
Deep-fried brioche with cheesecake filling and fresh raspberries  
Assorted mini-filled doughnut balls  
Assorted cannoli bites  
Assorted boutique eclairs





## Sit Down Plated Dining

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### Two Courses \$69pp

*Served alternate drop style*

Complimentary bread & butter

Your choice of entree & main or main & dessert

### Three Courses \$85pp

*Served alternate drop style*

Complimentary bread and butter

Entree, main & dessert

### Extras:

Kids main meal \$15pp



# Sit Down Plated Menu

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## Entrées

Burrata with blistered tomatoes, basil pesto & sourdough crostini (gfo, veg)  
Smoked salmon carpaccio with fried capers, pickled onion & dill (gf, df, nf)  
Tempura eggplant with za'atar, almond tarator, yoghurt & pomegranate (veg)  
Charred grilled prawns with jalapeno butter & chimichurri (gf, nf)  
Sticky pork belly bites with pork skin crisp & jus (gf, df, nf)

## Mains

Lemon & herb grilled salmon, potato puree & asparagus (gf, nf)  
Roasted chicken supreme, truffle parmesan polenta, broccolini, fresh peas & herb oil (gf, nf)  
Pepper crusted wagyu tenderloin, horseradish cream, green beans, potato fondant & sweet potato crisps (gf, nf)  
House rolled Porchetta stuffed with garlic and herbs, grilled pencil leeks, sweet potato mash & cider jus (gf, nf)  
Roasted lamb shoulder, sweet pea puree, roasted heirloom carrots and chat potatoes (gf, nf)  
Cauliflower steak, almond & red pepper puree, chimichurri, crispy chickpeas & kale (veg, gf)

## Dessert

Belgian chocolate tart, crème fraîche, peanut brittle (gfo)  
Eton mess, seasonal berries, passionfruit, mascarpone (gfo)  
Caramelised white chocolate panna cotta, malt biscuit, freeze-dried mandarin  
A selection of artisan cheeses and accompaniments (veg, gfo)

## Kids Meals

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



# 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 - Two Course \$79pp

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

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

## Package Two - Three Course \$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

Smoked salmon carpaccio with fried capers, pickled onion & dill (gf, df, nf)  
Burrata with blistered tomatoes, basil pesto & sourdough crostinis (gfo)  
Tempura eggplant with za'atar, almond tarator, yoghurt & pomegranate (veg)  
Charred king prawns with jalapeno butter & chimichurri (gf, nf)  
Tandoori style lamb cutlets with mint sauce (gf, nf)  
Sticky pork belly with pork skin crisps & jus (gf, df, nf)  
Mezze platter with taramasalata, hummus, garlic labneh, pickles, onions, vegetable crudites, tabouleh and pita bread. (gfo, nf)  
Cheese, meats and antipasto platter with assorted relishes & Kurrajong Kitchen lavosh (gfo)

## Sides

Roast potatoes with marjoram & thyme butter (veg, gf, df, nf)  
Fries with aioli (veg, df, nf)  
Broccoli & cauliflower with burnt butter & toasted hazelnuts (gf, veg, dfo)  
Steamed baby carrots with honey & tarragon (veg, gf, df, nf)  
Petit leaf & butter lettuce salad with sherry vinaigrette (veg, gf, df, nf)  
Heirloom tomato salad with pickled onions (veg, gf, df, nf)

## Mains

Ricotta gnocchi with porcini & wild mushroom ragout (veg, nf)  
Oven baked pumpkin with beetroot, cashew cream & roasted seeds (veg)  
Steamed barramundi with orange & butter sauce (gf, nf)  
Steamed barramundi with sesame, ginger soy, shallot & chilli oil (gf, df, nf)  
Slow cooked lamb shoulder with green harissa & jus (gf, df, nf)  
Roasted lemon & herb chicken with roast cherry tomatoes & bouillon (df, nf)  
Oven roast pork shoulder with port jus and apple sauce (gf, df, nf)  
Slow cooked beef brisket with a house-made barbeque glaze (gf, df, nf)  
Tuscan 'Marry Me' chicken with creamy mushroom & spinach sauce (gf, nf)

## Dessert

Chocolate and hazelnut mousse on a chocolate crumb base with double cream and berries (gfo)  
Chocolate fudge brownie with caramel popcorn, butterscotch sauce & chantilly cream (gfo)  
Eton mess with orange, seasonal berries & freeze-dried raspberries (gf)  
Apple crumble with vanilla anglaise (nf)  
Sticky date pudding served with a salted butterscotch sauce & mascarpone (nf)





# 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 3 mains and 2 sides or salads with complimentary bread rolls & butter.

## Additional Upgrades

Additional mains: \$20pp

Additional sides/salads: \$10pp



# Buffet Menu

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## Mains

- Steamed barramundi fillets with citrus dressing (gf, df)
- Baked chermoula chicken with moroccan spiced carrots & lemon yoghurt (gf, df)
- Roasted chicken in honey and mustard sauce (gf)
- Roast pork with apple sauce & crackling (gf, df)
- Braised beef cheeks with wilted baby spinach & jus (gf)
- Slow cooked beef brisket, root vegetables, tomatoes & rosemary (gf, df)
- Slow cooked lamb shoulder with tzatziki (gf)
- Roasted lamb leg with rosemary & garlic (gf, df)
- Baked pasta ziti, marinara sauce, mozzarella, ricotta & parmesan cheese (veg)

## Sides

- Roasted OR Steamed seasonal vegetables (veg, gf, df)
- Potato gratin (veg, gf)
- Crispy chat potatoes with garlic butter & chives (veg, gf)
- 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, & caesar dressing
- Greek salad with tomatoes, cucumbers, olives, Spanish onion, feta & oregano (veg)
- 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 & raisins (gf, df, vegan)



# Savoury Platters

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## Cheese Platter \$160

Selection of 4 gourmet cheeses, quince, crackers, fresh & dried fruit & nuts. Serves 10 -12

## Mezze Platter \$160

Mezze platter with taramasalata, hummus, garlic labneh, pickles, onions, vegetable crudites, tabouleh & pita bread. Serves 10-12

## Charcuterie Platter \$180

A selection of premium deli meats, cornichons, crackers and condiments. Serves 10-12

## Cheese, Charcuterie & Antipasto Platter \$220

Selection of cheeses, meats, marinated olives & vegetables with dips & crackers. Serves 10-12

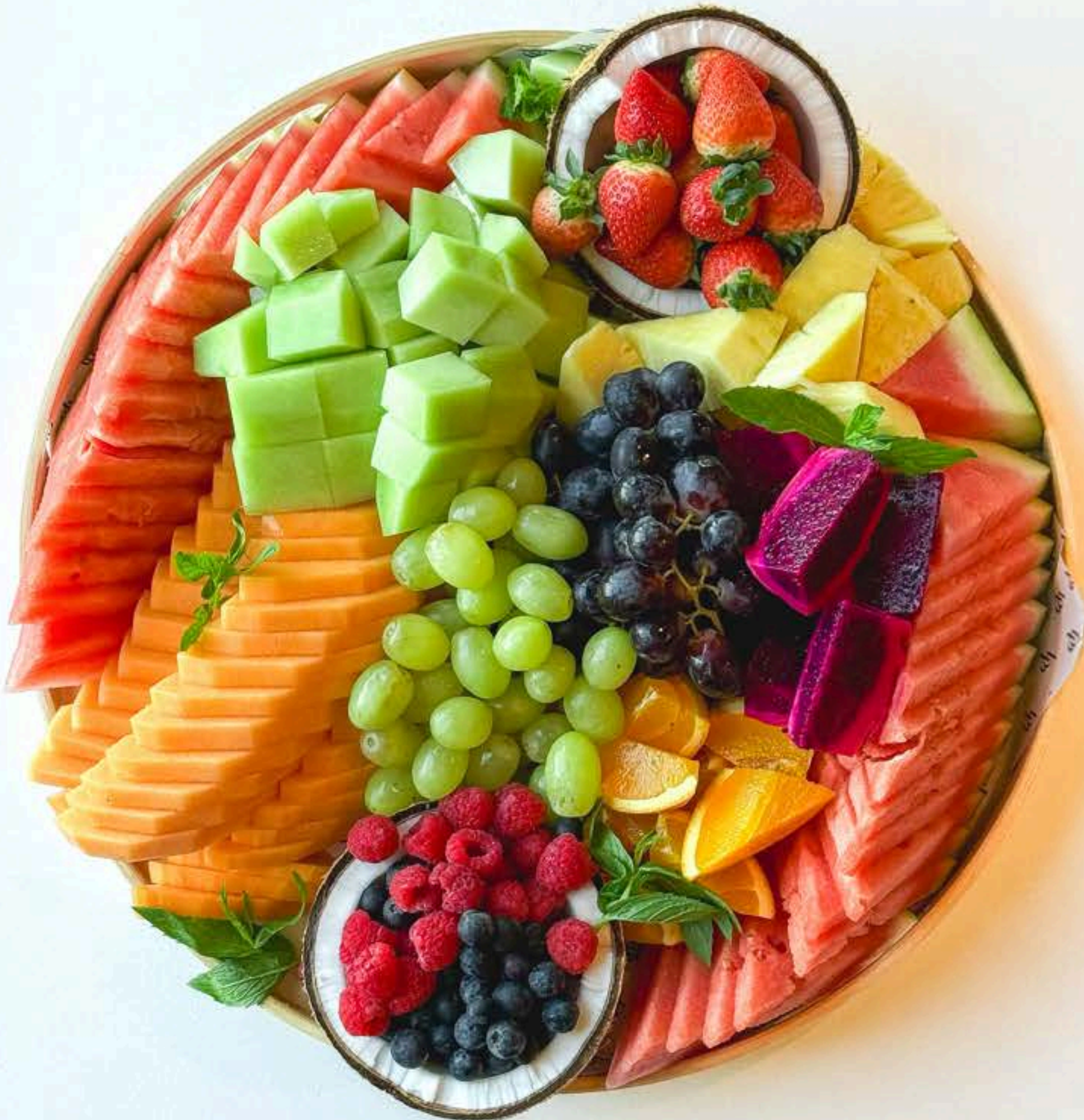
## Hot Savoury Platter \$260

A selection of petite quiches, sausage rolls, pies, spring rolls & wontons served with condiments. Serves 10-12

## Fresh Seafood Platter \$299

Fresh Tiger prawns, oysters, bugs & smoked salmon with cocktail sauce & lemon wedges. Serves 10-12





# Sweet Platters

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## Fruit Platter \$160

Selection of seasonal fruit with fresh mint. Serves 10-12

## Mixed Sweets Platter \$220

Selection of pastries, Danishes, slices, tarts & cakes with fresh berries. Serves 10-12





# Kids Platters

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## Kids Sweet Platter (serves 12) \$220

Fairy bread lamingtons

Mixed donuts

Assorted cupcakes

Brownies

Cookies

Mixed berries

## Kids Savoury Platter (serves 12) \$220

Petite cheeseburgers

Mini hotdogs

Crispy fish fingers

Crumbed chicken bites

Macaroni bolognese cups





# High Tea Package

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\$59pp

**Menu selection includes:**

Scones with jam & cream

Salted chocolate tarts

Assorted petit fours

Assorted finger sandwiches

Quiche Lorraine

Two-cheese arancini ball

Ricotta pastizzi

**Beverage selection includes:**

Bottomless tea & coffee station

Orange Juice

**Optional Add-Ons:**

Mimosa on arrival \$12pp

Bottle of Mojo prosecco \$40





# 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 THREE 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 - \$52 per person (4hrs)

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

Juices (apple/OJ/pineapple)

Still & sparkling water

Mojo Prosecco

Bay of Stones Sauvignon Blanc | Redbank Pinot Gris

Bay of Stones Shiraz

Great Northern | Corona

Cascade Premium Light

Hillbilly Apple Cider

## Non-Alcoholic Package: \$17.50 per person (3 hrs)

A selection of soft drinks, Lemon, Lime & Bitters, Juice,

Still & Sparkling Mineral Water

## Premium Package - \$60 per person (4hrs)

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

Juices (apple/OJ/pineapple)

Still & sparkling water

Mojo Prosecco

Redbank Pinot Gris | Bay of Stones Sauvignon Blanc

Mirabeau en Provence Rosè | Les Peyrautins Chardonnay

Cruel Mistress Pinot Noir | Bay of Stones Shiraz

Corona | Stone & Wood Pacific Ale

Cascade Premium Light

Hillbilly Apple Cider

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## Spirits & Cocktails

Spirits and cocktails are charged at an additional cost on consumption.

# Beverage Menu for Bar Tab

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## Spirits

Grey Goose	\$13
Johnny Walker Black Label	\$13
Jack Daniels	\$13
Maker's Mark	\$13
Four Pillars Rare Dry Gin	\$13
Bacardi	\$10
Bundaberg Original	\$10
Espolon Tequila Blanco	\$13
Kahlua	\$10
Midori	\$10
Malibu	\$10
Canadian Club	\$10
Jim Beam	\$10
Chambord	\$10
Frangelico	\$10

## 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



# 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 \$8.90 | \$13.90 | \$39.90  
South Eastern Australia

Shaw & Smith Sauvignon Blanc \$59.90  
Adelaide Hills

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

## Sparkling & Champagne

Aurelia prosecco piccolo 200ml | \$13.9

Mbjo prosecco NV bottle \$46.9

Veuve Clicquot \$149.9

## Red

Montalto Pennon Hill Pinot Noir \$14.90 | \$21.90 | \$59.90

Mornington Peninsula

Smith & Hooper Merlot Wrattenbully \$44.90

Henschke Henry's Seven Shiraz, \$59.90  
Grenache Viognier Barossa

Pepperjack Shiraz Barossa \$11.90 | \$16.90 | \$47.90

Shaw & Smith Shiraz Adelaide Hills \$99.90

Esquinas De Argentio Malbec Argentina \$49.90

# 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, Solo	\$4.90
Lemon, Lime & Bitters	\$5.90
Ginger Beer	\$5.90
Jugs of soft drinks	\$15.90

## Juice

Pulp-free orange juice, Pineapple juice, Apple juice	\$5.50
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## Mocktails

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



# Beverage Menu for Bar Tab

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## Cocktails

Mimosa	\$17	Espresso martini	\$22
Prosecco, freshly squeezed orange juice		Grey Goose vodka, espresso, Kahlua, sugar syrup	
Aperol spritz	\$18	Old Fashioned	\$22
Aperol, prosecco, soda, orange		Maker's Mark bourbon whiskey, sugar, Angostura bitters, orange	
Hugo spritz	\$18	Lemon Drop	\$19
St-Germain, prosecco, soda, fresh mint, lemon		Vodka, Triple Sec, lemon juice, sugar syrup	
Margarita	\$19	Tropical Gin Sunrise	\$19
Espolon Tequila Blanco, triple sec, lime, salt		Gin, pineapple juice, lime, vanilla	
Mojito	\$18	French Martini	\$19
Bacardi rum, sugar, mint, lime, soda		Chambord, Vodka, pineapple juice	
Watermelon Mojito	\$18		
Bacardi rum, watermelon, sugar, mint, lime, soda			

— THE —  
**LAKEHOUSE**  
— WEDDINGS & EVENTS —  
EVENT ENHANCEMENTS







## OUTDOOR FURNITURE

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### LOUNGE FURNITURE SET | \$1500

Includes 2 x timber & white cushioned lounge sets; 2x 3-seater sofa chair, 4x armchairs, 2x coffee table. Includes delivery & collection. Includes your choice of either 4x market umbrellas OR 2x firepits.

### MARKET UMBRELLA HIRE | \$80

Includes a large white market umbrella with stand. Includes delivery & collection.  
4x UMBRELLAS AVAILABLE.

### POP UP BAR | \$550

For groups of 80 guests or more, consider adding an additional bar outside on the terrace to create a specialty outdoor bar. We will serve the drinks included on your beverage package from this bar in addition to the indoor bar, or you have the flexibility of creating a themed bar which is dedicated to your favourite signature beverage of choice. Ideas include: a Champagne Bar, Aperol Spritz Station, or Margarita Bar.

Pricing includes bar hire, glassware, bartender and eftpos payment terminal.







# ENHANCE THE FUN

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## GELATO CART HIRE

A gelato bar set up ready for your guests to choose their flavours, with waitress to serve guests. Includes delivery, set up & collection. Flavours to be pre-selected from our gelato and sorbet menu. A minimum of 40 guests applies.

- 40-70 guests | one hour of service | TWO flavours | \$950
- 70-120 guests | one hour of service | TWO flavours | \$1200
- 120-160 guests | one hour of service | THREE flavours | \$1550

## LAWN GAMES | \$1200

Lawn games are a playful way to get your guests in the party mood. Use our lawn games packages as an ice breaker at corporate events or to keep wedding guests entertained while you have your photos taken.

Package includes all of the following games: Mega Connect 4, Bocce, Giant Quoits, Giant Jenga, Yardzee, Wooden Skittles, Portable Table Tennis, Cornhole, Naughts and Crosses

## IN HOUSE DJ

DJ Jackson King | 5 hour package | \$800  
Includes all equipment, set up and pack down fees.







## CHAMPAGNE TOWERS

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Add a little wow-factor to your event with a classic Champagne Tower. This offering includes classic champagne coupes, an acrylic drip tray, a plinth to support the tower, and service staff to build and assist with the tower.

Choose the size which is suitable for you and whether you would like Prosecco or Champagne. Our event team will set it up for you on the day.

### OPTION 1: PROSECCO Mojo Prosecco

4 Tiers | 30 glasses | \$500

5 Tiers | 55 glasses | \$750

6 Tiers | 91 glasses | \$1100

### OPTION 2: CHAMPAGNE Veuve Clicquot

4 Tiers | 30 glasses | \$1300

5 Tiers | 55 glasses | \$1900

6 Tiers | 91 glasses | \$3000







# 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 14 days prior to your event date.

Please note a surcharge of 20% applies on public holidays.



# Recommended suppliers

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## Florists

By George Events, Hawkesbury  
The Bloom Room, Richmond  
Botanica in Bloom, Kurrajong  
The Flower Pursuit, Penrith  
Vivaldi Flora, Bilpin  
Flowers by Michelle, Hawkesbury  
Bridal Blooms & Balloons, Londonderry  
White Lane Events, Sydney  
Wildbunch Florist, Windsor

## Photographers & Content Creators

Billie Devine Photographer, Blue Mountains  
Chayse Phelps Photographer, Hawkesbury  
Gemalla Images, Kurrajong Hills  
Coco Celebrations  
SG Portraiture  
Ardor Studio  
Andy Mac Weddings  
The Black Frontier  
About You Socials

## Entertainment

DJ Elven  
DJ Vanessa  
DJ Alejandro & Eddie Saxobeat  
Will Linder

## Stylists

G & Co Events  
Event Elegance Sydney  
X Styling and Events

## Ceremony Venues

The Lakehouse Wedding & Events Venue  
Sydney Polo Club, Richmond  
Oatlands House Enchanted Garden, Oatlands

## Fun Extras

Snap your party  
EH Photo Booths

## Furniture & Props Hire

Hyre Events, Homsby  
The Theme Team  
Styled By Us, Cattai  
Chelsea Gifts & Hire  
Parramatta Party Hire  
Penrith Party Hire

## Cakes

Bake to Create  
Ashy Ko  
Baked by Tilly  
Sweet Bakehouse

## Accommodation Nearby

Colonial Hotel, Richmond  
Crowne Plaza, Windsor  
Richmond Inn, Richmond  
Dido's Place, East Kurrajong  
TheYardview Modern Escape, Cattai

THE  
LAKEHOUSE

Contact Us

[info@thevents.com.au](mailto:info@thevents.com.au)

0422 232 871