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Catering & Beverage Packages 2026

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.



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 quest numbers and table selection.



















Grazing Tables

MINIMUM 30 GUESTS

Cheese, Meats & Antipasto \$38pp

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.



Canapé Packages

Package One \$54.50 per person

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

Package Two \$66.50 per person

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

Package Three \$81.50 per person

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

Upgrades

Additional cold or hot canapés: \$8.50 each Additional substantial canapés: \$12 each Additional premium canapés: \$15 each Additional sweet canapés: \$8.50 each (Minimum order of 20 pieces applies to all upgrades)

Canapé Menu

Cold Canapés

Sydney rock oyster with classic mignonette (af. df. nf)

Cherry tomato, avocado & goat's curd tart (veg, gf, nf)

Prosciutto, peach & bacon iam on sourdough crostini (df. afo. nf)

Whipped ricotta, chilli honey & walnuts on sourdough crostini (veg. gfo)

Smoked salmon blini with crème fraîche, red onion, capers & dill (nf,gfo)

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

Two Courses \$79pp

Served alternate drop style

Complimentary bread & butter

Your choice of entree & main or main & dessert

Three Courses \$94pp

Served alternate drop style

Complimentary bread and butter

Entree, main & dessert

Extras:

Kids main meal \$19 per person

Sit Down Plated Menu

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, freezedried 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

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 \$89 per person

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 \$109 per person

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

Additional Upgrades

Additional entree: \$15 per person Additional mains: \$20 per person Additional sides: \$12 per person Additional desserts: \$15 per person

Shared Plates Menu

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

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

Package One \$54pp

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

Package Two \$64pp

Your choice of 3 mains and 2 sides or salads with complimentary bread rolls & butter.

Additional Upgrades

Additional mains: \$20pp

Additional sides/salads: \$12pp

Buffet Menu

Mains

Steamed barramundi fillets with citrus dressing (gf, df)

Baked chermoula chicken with moroccan spiced carrots & lemon yoghurt (qf, 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 (qf)

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

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

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

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

\$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

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: Beverage Package

Your choice of a house or premium package for unlimited beverages per person

Option Two: Charge on Consumption Basis

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

Option Three: Bar Tab

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

Beverage Packages

House Package - \$52 per person (4hrs)

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

Juices (apple/OJ/pineapple)

Still & sparkling water

Da Luca Prosecco

Bay of Stones Sauvignon Blanc

Redbank Pinot Gris

Bay of Stones Shiraz

Great Northern Supercrisp

Corona

Cascade Premium Light

Hillbilly Apple Cider

Non-Alcoholic Package: \$25.00 per person (4 hrs)

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

Still & Sparkling Mineral Water

Premium Package - \$62 per person (4hrs)

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

Juices (apple/OJ/pineapple)

Still & sparkling water

Da Luca Prosecco

Redbank Pinot Gris

Bay of Stones Sauvignon Blanc

Les Peyrautins Chardonnay

Mirabeau en Provence Rose

Cruel Mistress Pinot Noir

Bay of Stones Shiraz

Great Northern Supercrisp

Corona

Stone & Wood Pacific Ale

Cascade Premium Light

Hillbilly Apple Cider

Spirits & Cocktails

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

Spirits		Beer, Cider & Pre-mixed	
Grey Goose	\$13	Crushed pear, crushed apple or cloudy apple	\$7.90
Johnny Walker Black Label	\$13	Non alcoholic crushed apple	\$6.90
Jack Daniels	\$13	Corona	\$7.90
Maker's Mark	\$13		\$8.90
Four Pillars Rare Dry Gin	\$13	Stone & Wood Pacific Ale	
Bacardi	\$10	Great Northern Lager	\$7.90
Bundaberg Original	\$10	Cascade Premium Light	\$6.90
Espolon Tequila Blanco	\$13	Asahi Super Dry	\$8.90
Kahlua	\$10	Heaps Normal Quiet XPA (0% Alc)	\$7.90
Midori	\$10	Brookvale Union Ginger Beer	\$11.90
Malibu	\$10		
Canadian Club	\$10		
Jim Beam	\$10		
Chambord	\$10		
Frangelico	\$10		

White & Rose		Red	
Redbank Pinot Gris King Valley	\$8.90 \$13.90 \$39.90	Montalto Pennon Hill Pinot Noir Mornington Peninsula	\$14.90 \$21.90 \$59.90
Bay of Stones Sauvignon Blanc	\$8.90 \$13.90 \$39.90	Mornington i enimodia	
South Eastern Australia		Smith & Hooper Merlot Wrattonbully	\$44.90
Shaw & Smith Sauvignon Blanc Adelaide Hills	\$59.90	Henschke Henry's Seven Shiraz, Grenache Viognier Barossa	\$59.90
Les Peyrautins Chardonnay France	\$13.90 \$18.90 \$54.90	Pepperjack Shiraz Barossa	\$11.90 \$16.90 \$47.90
Mirabeau en Provence Rosé France	\$14.90 \$21.90 \$59.90	Shaw & Smith Shiraz Adelaide Hills	\$99.90
Fiore White Moscato	Piccolo \$11.90 Bottle \$39.90	Esquinas De Argento Malbec Argentina	\$49.90
Sparkling & Champagne			
Aurelia prosecco piccolo	200ml \$13.9		
Da Luca Prosecco	\$49.9		
Veuve Clicquot	\$149.9		

Water		Juice	
Santa Vittoria still water	500ml \$5.90 1L \$10.90	Pulp-free orange juice, Pineapple juice, Apple juice	\$5.50
Santa Vittoria sparkling water	500ml \$5.90 1L \$10.90		
Soft Drinks		Mocktails	
Soft Brilliks		Virgin mojito	\$14
Coca Cola, Coke No Sugar, Fanta, Sprite, Solo \$4.90		Fresh lime, sugar syrup, mint & soda	
Lemon, Lime & Bitters \$5.90		Elderflower spritz	\$14
Ginger Beer	\$5.90	Elderflower, lime, mint & soda	
Jugs of soft drinks	\$15.90		

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





OUTDOOR FURNITURE

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 I \$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.





CHAMPAGNE TOWERS

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

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

Monday to Friday (7am-5pm): \$3,000 if event service is required

Monday to Thursday (5pm-11pm): \$4,000

Friday to Saturday (7am-5pm): \$5,000

Friday to Saturday (5pm-11pm): \$7,500

Sunday (7am-5pm): \$4,000

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 surchage of 20% applies on public holidays.

Please note pricing is subject to change annually in line with market conditions.

Recommended suppliers

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

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

Entertainment

DJ Elven
DJ Vanessa
DJ Alejandro & Eddie Saxobeat
Liam Maihi
Will Linder

Stylists

G & Co Events

Event Elegance Sydney

X Styling and Events

Ceremony Venues

The Lakehouse Wedding & Events Venue
Belle Heath Estate (highly recommended)
Sydney Polo Club, Richmond
Oatlands House Enchanted Garden, Oatlands

Fun Extras

Kliko Photobooth

Furniture & Props Hire

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

Cakes

ADD JEREMY CAKE LADY 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

LAKEHOUSE

Contact Us

info@tlhevents.com.au 0422 232 871