

— THE —
LAKEHOUSE
—

Catering & Beverage Packages 2026/2027

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 Access

You will have access to the room from 7:00am the morning of your event day. The tables and chairs will all be set in place so it is ready for you to add any decor or styling items you wish. Please advise your wedding coordinator what time you will be coming in, and if you have any external vendors coming in.

Securing Your Date

Step Due to a high volume of enquiries, we are unable to hold dates or times without payment of the deposit. To secure your booking a \$1,100 non-refundable deposit is required. By paying the deposit, you acknowledge and agree that it is non-refundable. Once the deposit has been received, your booking date and time will be confirmed and secured.

Venue Inclusions

Your wedding day is a cherished celebration of love and commitment. 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 wedding 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 wait staff & bar staff
- Your choice of incredible menus & beverage packages
- In-house sound system in both the indoor and outdoor terrace area.

Room Capacity

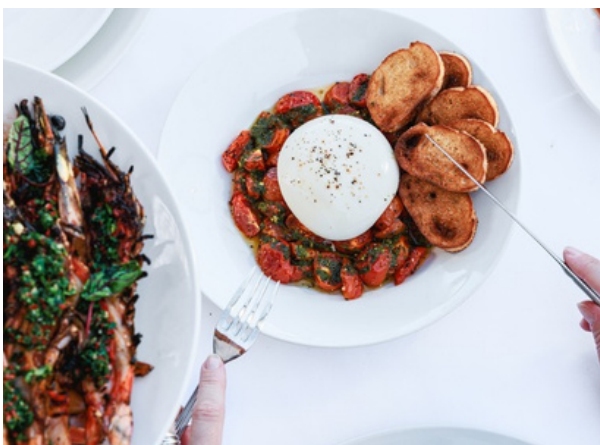
The Lakehouse venue is perfectly suited for small, medium and large groups of guests. Depending on the size of your guest list, we'll configure the room to ensure it feels intimate for smaller groups and spacious for large ones.

Seated Capacity: Up to 120 guests

Standing Capacity: Up to 180 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.





Canape Packages

PACKAGE ONE \$54 PER PERSON

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

PACKAGE TWO \$64 PER PERSON

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

PACKAGE THREE \$79 PER PERSON

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

Canapé Menu

HOT BITES

Italian Arancini with Sugo and parmesan (veg)
 Crispy prawn with cocktail sauce (gfo, df, nf)
 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

COLD BITES

Sydney rock oyster with classic mignonette (gf, df, nf)
 Cherry tomato, avocado & goat's curd tart (veg, gf, 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)

veg - vegetarian | df - dairy free | nf - nut free | gfo - gluten free option available | gf - gluten free
 NOTE: Menus are subject to change seasonally.

SUBSTANTIAL BITES

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
 Honey Soy Pork Bao Bun with Asian slaw, cucumber and chilli caramel

PREMIUM BITES

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 BITES

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



Plated Dining Packages

SERVED AS AN ALTERNATE DROP STYLE SERVICE

TWO COURSES \$76PP

Served alternate drop style

Complimentary bread & butter

Your choice of entree & main or main & dessert

THREE COURSES \$93PP

Served alternate drop style

Complimentary bread and butter

Entree, main & dessert

Plated Dining Menus

ENTREES

Burrata with blistered tomatoes, basil pesto & sourdough crostini (gfo, veg)
Smoked salmon carpaccio with fried capers, pickled onion & dill (gf, df, nf)
Tempura eggplant, za'atar, almond tarator, yoghurt & pomegranate (veg)
Charred king prawns with jalapeno butter & chimmichuri (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 pomme puree, charred broccolini, fresh peas, chimichurri (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, whipped mascarpone, freeze dried raspberries
Eton mess, seasonal berries, passionfruit, mascarpone (gfo)
Cardamom panna cotta, pistachio & rose petal crumb
A selection of artisan cheese, honeycomb, quince, lavosh & fresh berries

KIDS MEALS (\$20PP)

Chicken nuggets & crispy chips with tomato sauce
Cheeseburger & crispy chips with tomato sauce
Spaghetti Bolognese (gfo)
Kids fish & crispy chips with tomato sauce
All kids meals include a scoop of ice cream with toppings

veg - vegetarian | df - dairy free | nf - nut free | gfo - gluten free option available | gf - gluten free
NOTE: Menus are subject to change seasonally.



Shared Dining Packages

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

TWO COURSES \$87PP

Your choice of 2 entrees, 2 mains and 2 sides OR
2 mains, 2 sides and 2 desserts
Complimentary bread & butter

THREE COURSES \$109PP

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

Shared Dining Menus

ENTREES

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 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)

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 honey mustard chicken, roast cherry tomatoes & boullion (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)

SIDES

Roast potatoes with marjoram & thyme butter (veg, gf, df, nf)
Fries with aioli (veg, df, nf)
Mixed roast veg with burnt butter and hazelnut (gf, veg, dfo)
Steamed baby carrots with honey & tarragon (veg, gf, df, nf)
Charred broccolini with lemon & chimichurri (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)

DESSERTS

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 white chocolate seasonal fruits, & freeze-dried raspberries (gf)
Apple crumble with vanilla anglaise (nf)
Sticky date pudding served with a salted butterscotch sauce & mascarpone (nf)

veg - vegetarian | df - dairy free | nf - nut free | gfo - gluten free option available | gf - gluten free
NOTE: Menus are subject to change seasonally.



Buffet Packages

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

PACKAGE ONE \$43PP

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

PACKAGE TWO \$57PP

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

ADDITIONAL UPGRADES

Additional mains: \$22pp

Additional sides/salads: \$11pp

Buffet Menu

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, boiled eggs & caesar dressing

Greek salad with tomatoes, cucumbers, olives, Spanish onion, feta & oregano

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

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

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



High Tea Package

SERVED ON HIGH TEA STANDS FOR GUESTS TO SHARE AMONGST THEMSELVES

\$65pp

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





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



Beverages Options

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

Select one of our free-flowing beverage packages for the duration of your event

OPTION TWO: BAR TAB

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

OPTION THREE: ON CONSUMPTION

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

Beverage Packages

HOUSE PACKAGE

Sparkling & White Wine
Da Luca Prosecco
Redbank Pinot Gris
Bay of Stones Sauvignon Blanc

Red Wine
Bay of Stones Shiraz

Beers & Cider
Corona
Great Northern Supercrisp
Cascade Premium Light
Hillbilly Apple Cider

Non-Alcoholic
Coke | Coke No Sugar | Sprite
Fanta | Solo Lemon, Lime Bitters
Ginger Ale | Soda Water | Tonic Water
Orange | Pineapple | Apple
Still Water | Sparkling Water

4HRS | \$52PP
5HRS | \$62PP

PREMIUM PACKAGE

Sparkling & White Wine
Da Luca Prosecco
Redbank Pinot Gris
Bay of Stones Sauvignon Blanc
Les Peyrautins Chardonnay
Mirabeau en Provence Rose

Red Wine
Cruel Mistress Pinot Noir
Bay of Stones Shiraz

Beers & Cider
Corona
Great Northern Supercrisp
Stone & Wood Pacific Ale
Cascade Premium Light
Hillbilly Apple Cider

Non-Alcoholic
Coke | Coke No Sugar | Sprite
Fanta | Solo Lemon, Lime Bitters
Ginger Ale | Soda Water | Tonic Water
Orange | Pineapple | Apple
Still Water | Sparkling Water

4HRS | \$60PP
5HRS | \$70PP

NON-ALCOHOLIC

Coke | Coke No Sugar | Sprite
Fanta | Solo Lemon, Lime Bitters
Ginger Ale | Soda Water | Tonic Water
Orange | Pineapple | Apple
Still Water | Sparkling Water

4HRS | \$22PP
5HRS | \$28PP

JUICES & WATER

Pulp-free orange juice	5.90
Pineapple juice	5.90
Apple juice	5.90
Cranberry juice	5.90

SOFT DRINKS

Coca Cola, Coke No Sugar, Fanta, Sprite, Solo	4.90
House Made Lemon, Lime & Bitters	5.90
Ginger Beer Soda Water Tonic Water	5.90
Jugs of soft drinks	16

COCKTAILS

Mimosa Prosecco & orange juice	18
Margarita Espolon Blanco, Triple Sec, lime & salt <i>Available as spicy</i>	20
Mojito Bacardi, sugar syrup, mint, lime & soda <i>Available as watermelon</i>	20
French martini Grey Goose, Chambord, pineapple juice & lime juice	20
Toblerone Frangelico, Kahlua, Baileys, cream & honey	20
Pina colada Bacardi, Malibu, pineapple juice & coconut cream	20
Tropical Gin sunrise Gin, pineapple juice, lime & vanilla	20
Passionfruit martini Passoã, Grey Goose, pineapple juice & lime juice	20
Cosmopolitan Grey Goose, Cointreau, cranberry juice, lemon juice & sugar syrup	20
Espresso martini Grey Goose, espresso, Kahlua & sugar syrup	22
Old fashioned Maker's Mark, sugar syrup, Angostura bitters & orange	22

SPRITZ

Aperol spritz Aperol, Prosecco, soda & orange	20
Hugo spritz St-Germain, Prosecco, soda, fresh mint & lemon	20
Limoncello spritz Limoncello, Gin, Prosecco & soda water	20

MOCKTAILS

Virgin mojito Fresh lime, sugar syrup, mint & soda	15
Orange & cranberry spritz Elderflower, orange juice, cranberry juice, lemon juice & sprite	15

BEERS & CIDERS

Crushed pear or apple cider	8.90
Non alcoholic crushed apple cider	7.90
Corona	8.90
Stone & Wood Pacific Ale	9.90
Great Northern Lager	8.90
Cascade Premium Light	7.90
Asahi Super Dry	9.90
Heaps Normal Quiet XPA (0 Alc)	7.90
Brookvale Union Ginger Beer	11.90

SPARKLING & CHAMPAGNE

Aurelia prosecco piccolo	200ml 13.90
Da Luca Prosecco	54.90
Chandon	69.90

WHITE & ROSÉ

	150ml 250ml Bottle
Redbank Pinot Gris King Valley	9.90 15.90 44.90
Bay of Stones Sauvignon Blanc South Eastern Australia	9.90 15.90 44.90
Hill-Smith Estate Chardonnay Eden Valley	13.90 20.90 59.90
Mirabeau en Provence Rosé France	13.90 20.90 59.90
Fiore White Moscato	Piccolo 12.90 Bottle 49.90

RED

	150ml 250ml Bottle
Ad Hoc Cruel Mistress Pinot Noir, Western Australia	13.90 20.90 59.90
Bay of Stones Shiraz, Barossa	44.90
Smith & Hooper Merlot, Wrattenbully	44.90
Henschke Henry's Seven Shiraz, Grenache Viognier, Barossa	59.90
Pepperjack Shiraz, Barossa	11.90 16.90 49.90
Wynns The Gables, Cabernet Sauvignon Coonawarra SA	11.90 16.90 49.90
Esquinas De Argento Malbec, Argentina	49.90
Yalumba The Signature Cabernet Sauvignon Shiraz, Barossa	109.90

PREMIUM SPIRITS

Grey Goose Johnnie Walker Black Label Jack Daniels Maker's Mark Four Pillars Rare Dry Gin Espolon Tequila Blanco Chambord	13
Baileys Southern Comfort Jim Beam Canadian Club Bacardi Bundaberg Original Kahlua Midori Malibu Jameson Frangelico Aperol	10

A modern outdoor patio area featuring three wooden armchairs with white cushions and a round, woven coffee table. The patio is situated next to a building with large glass windows and a wooden exterior. In the background, there is a lake, a bridge, and a row of houses under a cloudy sky. String lights are visible along the building's edge and across the patio.

EVENT ENHANCEMENTS



OUTDOOR TERRACE AREA

OUTDOOR FURNITURE PACKAGE | \$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.

Includes the white outdoor pop up bar.

UMBRELLA HIRE ONLY | \$80

Includes a large white market umbrella with stand. Includes delivery & collection.

4x UMBRELLAS AVAILABLE.

POP UP BAR ONLY | \$550

Pricing includes bar hire, professional bartenders, and all required glassware. Perfect for creating a seamless cocktail hour experience, this package is best suited for events with 80 or more guests.

LIVE FOOD STATIONS

Enhance your dining experience with an interactive live food station. One of our professional chefs will prepare menu items to order, right in front of your guests. These stations are a fantastic addition to cocktail hour, as a dessert or a great late-night snack option. Options include:

TACO STATION \$15pp (for one)

Your guests will have the choice of pulled pork, spiced brisket or pulled chicken tacos, served with guacamole, sour cream, cheese, and pico de gallo to top it all off.

GREEK SOUVLAKI STATION \$15pp (for one)

Slow-cooked lamb shoulder carved to order and served in warm pita breads with greek salad, tzatziki & pickles.

SOUTHERN INSPIRED BEEF BRISKET STATION \$15pp (for one)

Slow cooked beef brisket served on soft rolls, with house made slaw, BBQ sauce and hot sauce.

CANNOLI BAR \$14pp (for two)

Chef piping Cannoli's to order. Flavours to include ricotta, vanilla and chocolate with various toppings including crushed nuts, cacao nibs, Oreos & Biscoff.

Note: Minimum of 40 guests apply for each food station.



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.

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.

	7AM-5PM	5PM-11PM
MONDAY	\$3,000	\$3,000
TUESDAY	\$3,000	\$3,000
WEDNESDAY	\$3,000	\$3,000
THURSDAY	\$3,000	\$3,000
FRIDAY	\$3,000	\$5,000
SATURDAY	\$5,000	\$7,500
SUNDAY	\$4,000	\$8,000

To secure your booking a \$1,100 non-refundable deposit is required.
Your final payment, along with your menu choices, dietary requirements, seating plans and all details are due 14 days prior to your event date.

— THE —
LAKEHOUSE
—

Contact Us

info@tlhevents.com.au

0466 246 638