



LUCIA'S BY THE SEA

# Corporate Packages

4228 5410 - [luciasbythesea@gmail.com](mailto:luciasbythesea@gmail.com)

LUCIA'S BY THE SEA

# Welcome

At Lucia's by the Sea we offer a variety of packages to ensure that your event engages and excites your guests.

We pride ourselves on our quality cuisine and service, matched by an unbeatable panoramic view of North Beach. With our commitment to excellence in all aspects of your experience, our venue is the perfect space to deliver your message.

To inquire or book a consultation with our functions team please get in touch.

- Lucia's by the Sea Functions Team

Phone: 4228 5410

Email: [luciasbythesea@gmail.com](mailto:luciasbythesea@gmail.com)

Address: 16 Cliff Road, North Wollongong, 2500



**Tactix Business Coaching**

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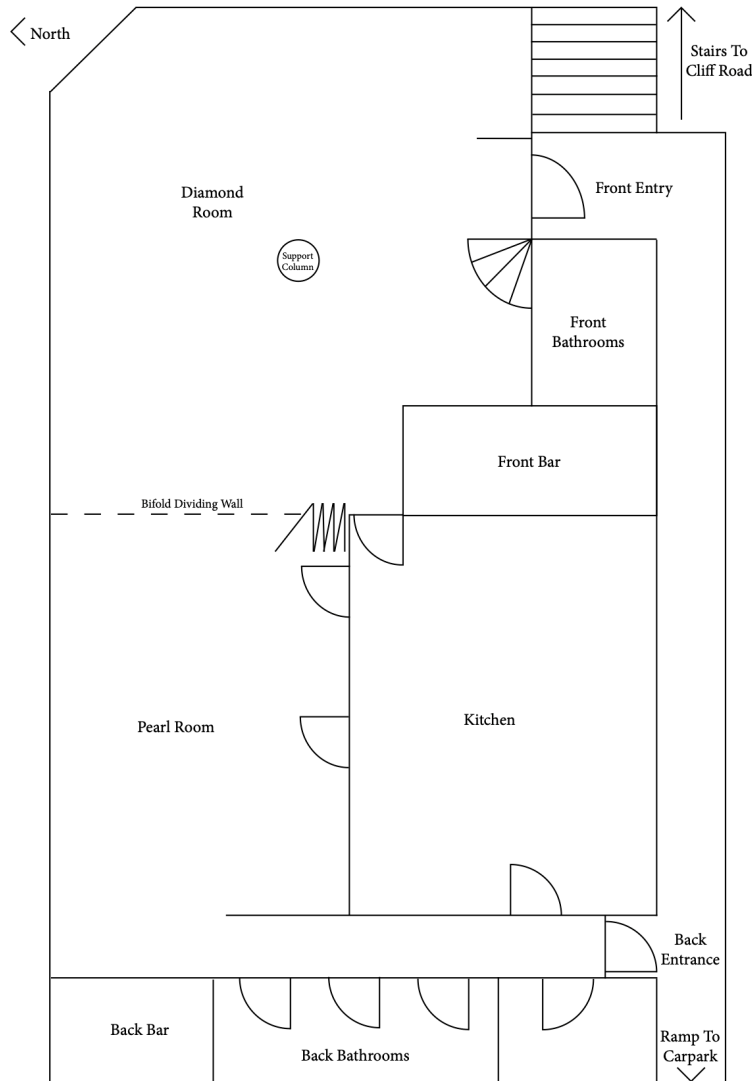
A huge shout out to the amazing staff at [Lucia's by the Sea](#) for the outstanding venue and flawless service we received yesterday at our end of year planning event and Christmas dinner for our clients.

Lots of valuable insights & planning... ready to end 2020 strong, and hit the ground running in 2021.



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# Our Venue



**Whole venue:** Our venue boasts uninterrupted and entirely private ocean views for groups of up to 200 guests. Minimum capacity is 110 adults.

**Diamond room:** Suited for groups up to 100, the Diamond room offers panoramic ocean views and balcony access. Minimum capacity is 80 adults.

**Pearl room:** The perfect space for intimate weddings of 20 - 60 people. Offers balcony access and ocean views.

	Theatre	Banquet	Dining	Boardroom	U-shape
Whole venue	250	180	160/180*	40	70
Diamond room	120	110	90/110*	40	50
Pearl room	80	60	60	30	30

\*Depending on room configuration

LUCIA'S BY THE SEA

# Half-day

4 HOUR PACKAGE

Weekdays: \$40 per person | Weekends: \$50 per person

## *Inclusive of:*

- Room hire with balcony access
- Customised, clothed set up
- Morning OR afternoon tea
- Non-alcoholic beverage package

includes unlimited soft drink, juice,  
barista coffee & tea

- Iced water & mints
- 120 inch screen & projector
- Lectern
- Whiteboard
- Microphone
- Wifi
- Dedicated host

## *Upgrades:*

- Alternate drop lunch + \$20pp
- Evening package + \$70pp

includes 2 course alternate drop meal & 3 hour  
silver drinks package (entree & main OR main & dessert)

- 1 hour canapé package + \$30pp

includes 3 canapés & silver drinks package

- 3 hour canapé package + \$60

includes 7 canapés & silver drinks package



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# Full-day

8 HOUR PACKAGE

Weekdays: \$85 per person | Weekends: \$95 per person

## *Inclusive of:*

- Room hire with balcony access
- Customised, clothed set up
- Morning AND afternoon tea
- Alternate drop lunch
- Non-alcoholic beverage package includes unlimited soft drink, juice, barista coffee & tea
- Iced water & mints
- 120 inch screen & projector
- Lectern
- Whiteboard
- Microphone
- Wifi
- Dedicated host

## *Upgrades:*

- Evening package + \$70pp includes 2 course alternate drop meal & 3 hour silver drinks package (entree & main OR main & dessert)
- 1 hour canapé package + \$30pp includes 3 canapés & silver drinks package
- 3 hour canapé package + \$60 includes 7 canapés & silver drinks package



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# Lunch Menu

## *Mains*

choose 2 - 3 for an alternate drop

Crispy Skin Barramundi - charred greens, potato mash, garlic cream sauce (gf, dfo)

Veal Fungi - potato mash, charred veg, mushroom sauce (gf)

Mushroom & Truffle Risotto - w/ seasonal veg (v, dfo)

Pork Belly - potato mash, apple cinnamon purée, shiraz jus

Chicken Breast - filled w/ 4 cheeses, charred veg

Spaghetti Puttanesca - Sicilian olives, capers, anchovies, napoli, parmesan

Fettuccini Carbonara - bacon, sautéed mushrooms, garlic cream, parmesan

Spinach & Ricotta Cannelloni - napoli, basil, parmesan (v)

## *Premium Mains:*

+ \$5 per person

Grain Fed Eye Fillet (300g) - potato mash, charred greens, red wine jus

Moreton Bay Bugs - w/ garlic chilli cream sauce, pea risotto (gf)

Snapper Fillets - w/ chargrilled vegetables, roasted potatoes (GF & DF)

LUCIA'S BY THE SEA

# Dinner Menu

## *Entrees*

choose 2 - 3 for an alternate drop

- Salt & Pepper Calamari - garlic aioli, green salad (gf)
- Four Cheese Arancini - gorgonzola, smoked scamorza, mozzarella, parmesan (v)
- Fresh prawns - rocket, cocktail sauce, lemon (gf)
- Beef Polpette - napoletana, parmesan, toasted ciabatta
- Oven Roasted Pumpkin - sweet corn purée, praline crumb, sundried tomato oil

## *Premium Entrees:*

+ \$5 per person

- Zucchini Flowers - w/ ricotta, truffle, charred zucchini (v)
- 6 Oysters - natural OR kilpatrick (gf)

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# Dinner Menu

## *Mains*

choose 2 - 3 for an alternate drop

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# Dinner Menu

## *Desserts*

choose 2 - 3 for an alternate drop

Sfogliatelle - crispy Italian pastry w/ custard filling & tia maria genache

Sticky Date Pudding - baileys butterscotch, vanilla ice cream

Trio of Sorbet - mango, raspberry, lemon (df)

House-Made Tiramisu - coffee, frangelico liqueur, mascarpone, cream

# Drinks Package

## *Silver beverage package:*

Beers: VB, Tooheys New, Carlton Dry, XXXX Gold, Cascade Premium Light

Wines: Shiraz, Cabernet Sauvignon, Sauvignon Blanc, Pinot Grigio, Moscato,  
Sparkling

Non-alcoholic beverages: soft drinks, juices, barista made tea and coffee

# Canapés

## *Canapés - cold*

- Smoked Salmon Crouton - w/ lemon & dill aioli (gf)
- Natural Oysters (df, gf)
- Oysters - w/ soy, sesame (df)
- Fresh Prawns - w/ cocktail sauce (gf)
- Beef Carpaccio Crouton - w/ rocket, truffle, olive oil
- Buffalo Mozzarella Crouton - w/ basil, truffle (v)
- Salami Crouton - w/ sundried tomato pesto
- Salmon Sashimi - w/ soy, ginger (df)
- Dressed Natural Oysters - w/ vinaigrette (df, gf)
- Crouton - w/ blue cheese mousse (v)
- Chargrilled Zucchini - w/ buffalo mozzarella, prosciutto (gf)
- Bruschetta - w/ tomato, basil (v)
- Smoked Ocean Trout Sushi Roll (df, gf)
- Chicken Katsu and Avocado Sushi Roll (df, gf)

## *Canapés - hot*

- Oysters - w/ kilpatrick sauce (df, gf)
- Oysters - w/ mornay sauce
- Tempura Prawns - w/ aioli (gfo)
- Salt & Pepper Calamari (gf)
- Lamb Kofta - w/ tzatziki
- 3 Cheese Arancini (v)
- Italian Meatballs - w/ napolitana sauce, parmesan
- Vegan Mushroom Arancini (v, df)
- Pork Belly Bites - w/ apple puree
- Vegetable Dumplings - w/ ponzu dressing (v)
- Mushrooms - filled w/ camembert (v, af)

# Additional Info

**Minimum capacity:** Packages are available at the advertised price for groups of 30 people or more. For smaller groups an additional fee may be required.

**Deposit:** A \$500 deposit is required to secure your date. This is deducted from your final invoice.

**Final invoice:** Your final invoice is required to be paid at least 2 days prior to your function.

**Dietaries:** All dietaries must be advised at least 7 days prior to your function. We can cater for all dietary requirements.

**Contractor Meals:** Contractor's are charged at \$40 for a main meal and non-alcoholic drinks.

**Public holidays:** Saturday evening rates are applied on public holidays.

**Wheelchair access:** Our venue is wheelchair friendly with ramp access and disabled bathrooms.

For our full terms and conditions, please contact our functions coordinator.