



the  
lakehouse  
sunshine coast

Event Packages

maeva  
hospitality





# Premium Waterfront Venue

The Lakehouse Sunshine Coast is a premium waterfront venue featuring a modern, private room which boasts a variety of AV resources with secluded privacy and gourmet catering.

You'll have a dedicated hospitality team ensuring that your guests have a valuable and enjoyable experience while assisting you behind the scenes to ensure everything is streamlined and your event runs as smoothly as possible.

Our Executive Chef delivers delicious seasonal menus with fresh ingredients sourced locally.

Your catering is served with warm Sunshine Coast hospitality.

## Facilities

- Waterfront deck
- Fully licensed
- Full AV facilities
- Gourmet catering
- Double sided stone fireplace
- Welcome foyer
- Secure on-site undercover parking
- Dedicated outside smoking area

## Inclusions

- In-house audio visual, including 140" screen & projector with wireless connectivity including iPads/smart phones
- Exclusive use for the duration of your event
- Room configuration to your requirements
- Tables, chairs, white linen, crockery & glassware

## Capacities

- Theatre style - 200
- Classroom - 72
- Cabaret - 120
- Rectangular - 130 (max 8)
- Banquet - 150 (round tables of 10)
- Banquet - 180\* (with no dance floor)
- Cocktail - 250

\*additional table hire fees required

# Breakfast

Minimum 50 people

All breakfasts served with freshly brewed coffee,  
a selection of teas & juices

Choose one

## Bacon and egg (df, gfo)

thick cut American style maple glazed bacon,  
homemade smokey baked beans, soft boiled egg,  
toasted sourdough

## Potato hash (gf, df)

grilled SunValley bacon, fresh avocado, roasted  
mushrooms

## Corn and ricotta fritter (v, gf)

crushed avocado, warm cherry tomato compote,  
herb salad

## Full breakfast

grilled SunValley bacon, Cumberland sausage,  
field mushroom, roast tomato, scrambled egg,  
toasted sourdough

## Continental (v)

granola & yoghurt, fresh seasonal fruit, a selection  
of freshly baked danish pastries & croissants

(gf) gluten friendly (df) dairy free (v) vegetarian (gfo) gluten friendly option

All packages quoted are valid to 31 Dec 2024 at which time a price rise equivalent to CPI may be made.







## Morning & Afternoon Tea

- Selection of freshly baked danish pastries (v)
- Mini baked ham and cheese croissants (vegetarian alternative available)
- Double chocolate brownies
- Crispy bacon and egg puff pastry tarts
- Savoury scones, herb cream cheese, tomato relish (v)
- Orange syrup cake, coconut yoghurt (gf, df)
- Freshly baked lemonade scones, fresh cream & jam
- Home made pork and fennel sausage rolls
- Selection of sweet muffins
- Tomato and parmesan puff pastry tarts (v)
- Seasonal fresh fruit, coconut yoghurt (gf, df, ve)

(gf) gluten friendly (df) dairy free (v) vegetarian (ve) vegan

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# Signature Cocktail

6 canapés | 8 canapés

Substantial canapé

5 canapés + 1 substantial canapé

Dessert canapé

Miniature sweet buffet (platter of 30 pieces)

Minimum spend applies

## Canapés

5 spice duck breast, hoisin, cucumber, spring onion, pancake

Tuna tataki, sriracha seaweed rice cracker **(gf, df)**

Miso and sesame glazed salmon, sticky rice, cucumber **(df)**

Grilled chicken skewers, ras el hanout, tahini lemon yoghurt **(gf, dfo)**

Braised lamb shoulder, persian fetta, butter puff pastry, sausage roll

Grilled tofu, coconut & peanut satay **(veo)**

Basturma ocean trout, lavosh, labna

Roasted sweet potato, ginger, macadamia empanada **(v, veo)**

Carpaccio of beef, spiced beetroot relish, toasted sourdough

Smoked eggplant, seeded crisp, beetroot relish **(gf, veo)**

Coronation chicken, brioche finger, toasted almonds

Roast pumpkin and fetta arancini, hazelnut & rocket pesto **(v)**

Crispy fried truffle polenta crisps, bacon jam

BBQ pork belly skewers, pineapple, chilli & lime salsa **(gf, df)**

Kingfish crudo, pickled jalapeño, puffed quinoa, coconut dressing **(gf, df)**

Homemade spicy lamb samosa, mint yoghurt

## Substantial Canapés

Karaage chicken burger, spicy Korean sauce, kewpie mayo, pickled cucumber, toasted brioche

Chargrilled sirloin of grain fed beef, crispy fried parmentier potato, chimichurri **(gf, df)**

Beer battered fillet of snapper, matchstick potato, tartare salsa

Spice roast pumpkin and coconut curry, roasted peanuts & coriander **(gf, df, veo)**

Pan fried fillet of Tasmanian salmon, red curry sauce, green papaya salad **(gf, df)**

Moroccan style slow roast lamb, cous cous, labna, mint dressing

## Dessert

Miniature sticky date pudding, butterscotch sauce, vanilla cream

Pavlova, homemade passionfruit curd, caramelised banana **(gf, dfo)**

Miniature sweet buffet, selection of individual miniature sweets & petit fours

(gf) gluten friendly (df) dairy free (v) vegetarian (ve) vegan (dfo) dairy free option

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# Signature Seated

2 course | choice of one entrée or dessert, alternate serve main  
3 course | choice of one entrée, alternate serve main, one dessert  
All meals served with bread rolls & complimentary tea & coffee

## Entrée

choose one

Kingfish crudo, coconut, coriander, finger lime, puffed quinoa **(gf, df)**

Twice cooked pork belly, caramelised sweet potato purée, sweet sour sticky soy sauce, spring onion **(gf, df)**

Carpaccio of local tuna, pickled vegetable salad, wasabi mayo **(gf, df)**

Tasmanian salmon bastruma, labna, compressed cucumber salad **(gf, dfo)**

Warm puff pastry tart, smoked eggplant purée, sumac roasted tomato, goat's cheese & black olive crumble, baby leaf salad **(v)**

Roast chicken and chorizo terrine, sweetcorn emulsion, fennel salad **(gf, df)**

Compressed melon, prosciutto, whipped ricotta, toasted pinenuts & aged balsamic **(gf)**

## Main

choose two, alternate serve

Breast of free range chicken roasted on the bone, crispy truffle polenta, sauté greens, mushroom & parmesan cream, marsala reduction **(gf)**

Herb crumbed breast of chicken stuffed with garlic & mozzarella, homemade tomato sugo, basil mash

Roast breast of duck, confit beets, charred broccoli, puy lentils **(gf, df)**

Roast rump of White Pyrenees lamb, caraway spiced carrot purée, goat's cheese beignet, coriander

Slow braised grain fed beef cheeks, pommes mousseline, crispy fried onion, parsley & bacon crumble **(gfo)**

Pan fried fillet of beef, potato terrine, spinach soubise, field mushrooms, jus

Roast fillet of salmon, grilled local prawn, crispy crab dumpling, Asian greens, coconut & lime broth **(dfo)**

Pan fried fillet of Qld saltwater barramundi, potato gnocchi, green pea, shaved zucchini, fine herb salad

Pan fried fillet of Goldband snapper, saffron potato, romesco, shaved fennel watercress salad **(gfo, dfo)**

## Dessert

choose one

Baileys bread and butter pudding, chocolate ice cream

Sticky date pudding, butterscotch sauce, hazelnut praline, vanilla ice cream

Vanilla pannacotta, marinated seasonal fruit, pistachio & white chocolate crisp **(gfo)**

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(gfo) gluten friendly option (dfo) dairy free option (veo) vegan option

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# High Tea

Minimum 40 people

Minimum 3 days notice & full payment required for all bookings

Special dietary requirements additional \$5 per person

Available 10am-12noon or 3pm-5pm, 7 days

Elegantly presented on a three-tiered stand, our High Tea features an assortment of sweet indulgences, bite size savoury treats & freshly baked traditional lemonade scones with vanilla cream and jam. Complemented by your choice of tea, herbal infusions & coffee

## Add Bubbles

A glass or bottle of

Head Over Heels Brut Cuvée, SE Australia

Redbank Prosecco, King Valley VIC

## Add Mimosa







# Bespoke Drinks Cart

Minimum of 50 beverages

One bar tab, not available for individual purchase

Looking for something a little special?

Transform your function space with our Bespoke Drinks Cart and invite your guests to choose their own beverage with the help of our dedicated bar cart attendant.

This package includes our drinks cart set up in your function space with a dedicated staff member for 3 hours, basic or premium spirits, cart décor and an abundance of seasonal garnish.

## Basic

choose 1 in each category (total 6 options)

Bundaberg Rum  
Bacardi Rum  
Captain Morgan Rum  
Kraken Spiced Rum  
Jim Beam Bourbon Whiskey  
Jack Daniel's Tennessee Whiskey  
Makers Mark Bourbon Whiskey  
Jack Daniel's Gentleman Jack Whiskey  
Johnnie Walker Red Scotch Whisky  
Canadian Club Whisky  
Jameson Irish Whiskey  
Smirnoff Vodka  
Ketel 1 Vodka  
Gordon's Gin  
Gordon's Pink Gin  
Tanqueray London Dry Gin

## Mixers

Schweppes - assorted flavours

## Premium

choose 2 in each category (total 12 options)

Bundaberg Small Batch Rum  
Ron Zacapa Rum  
Talisker Single Malt Scotch Whisky  
Dalwhinnie Scotch Whisky  
Jack Daniel's Single Barrel Bourbon  
Wild Turkey Longbranch Bourbon  
Ciroc Vodka  
Sunshine and Sons Vodka  
Grey Goose Vodka  
Sunshine and Sons Gin  
Beach Tree Koala Gin

## Mixers

Fever-Tree - assorted flavours

All drinks and garnish are subject to change with seasonal availability

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# Beverages

By the glass. Available for bar tabs and cash bar

## Sparkling

Dunes & Greene Chardonnay Pinot Noir 200ml, SE Australia  
Head Over Heels Sparkling, SE Australia  
Redbank Prosecco, King Valley VIC  
Jansz Tasmania Premium Non Vintage Cuvée, SE Australia

## White

Pitchfork Moscato, Margaret River WA  
Head Over Heels Pinot Grigio, SE Australia  
HaHa Pinot Gris, Marlborough NZ  
Vidal Sauvignon Blanc, Marlborough NZ  
Shaw + Smith Sauvignon Blanc, Adelaide Hills SA  
Head Over Heels Chardonnay, SE Australia  
Heggies Vineyard Cloudline Chardonnay, Eden Valley SA

## Red

La Vielle Ferme Rosé, Rhone Valley France  
Fermoy Estate Rosé, Margaret River WA  
Hesketh Unfinished Business Pinot Noir, Limestone Coast SA  
Head Over Heels Cabernet Merlot, SE Australia  
Tamburlaine Organic Merlot, Central Ranges NSW  
Jim Barry Atherley Shiraz, Clare Valley SA  
Soul Growers Provident Shiraz, Barossa Valley SA  
Vasse Felix Filius Cabernet Sauvignon, Margaret River WA

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Alternate tailored beverage packages are available upon request, however, any change may incur additional cost.  
Beverages are subject to change depending on availability of stock & seasonal prices.  
Please check your final Event Order for confirmation of beverages provided.

## Beer on Tap

Great Northern Super Crisp (3.5%)  
XXXX Gold (3.5%)  
Great Northern Original (4.2%)  
Tooheys New (4.4%)  
Byron Bay Lager (4.2%)  
Balter XPA (5%)  
Stone & Wood Pacific Ale (4.4%)  
James Squire 150 Lashes (4.2%)  
10 Toes Pipeline Pale Ale (4.7%)  
Your Mates 'Larry' Pale Ale (4.5%)  
Eumundi Ginger Beer (4%)  
Heads of Noosa Japanese Lager (4.5%)

## Bottled Beer

A selection of bottled beer and cider, including craft, available on request

## Cocktails

A selection of cocktails available on request

## Spirits

A selection of basic spirits available on request

## Non Alcoholic

Great Northern Zero  
Wolf Blass Zero Sparkling  
Wolf Blass Zero Sauvignon Blanc  
Wolf Blass Zero Shiraz  
Coke  
Coke Zero  
Lemonade  
Mineral water  
Lemon, Lime & Bitters  
Purezza sparkling water  
Mocktails (available on request)

# Beverage Packages

Choose from a basic or premium tiered package

## Basic Package

3 hours | 4 hours | 5 hours

### Sparkling

Head Over Heels Brut Cuvée, SE Australia

### White

choose two

Vidal Sauvignon Blanc, Marlborough NZ  
Head Over Heels Pinot Grigio, SE Australia  
Head Over Heels Chardonnay, SE Australia  
Pitchfork Moscato, Margaret River WA

### Red

choose two

Head Over Heels Cabernet Merlot, SE Australia  
Head Over Heels Shiraz, SE Australia

### Beer on Tap

choose two

XXXX Gold (3.5%)  
Great Northern Super Crisp (3.5%)  
Great Northern Original (4.2%)  
Tooheys New (4.4%)

All packages quoted are valid to 31 Dec 2024 at which time a price rise equivalent to CPI may be made.  
Alternate tailored beverage packages are available upon request, however, any change may incur additional cost.  
Beverages are subject to change depending on availability of stock & seasonal prices.  
Please check your final Event Order for confirmation of beverages provided.

## Premium Package

3 hours | 4 hours | 5 hours

### Sparkling

choose one

Redbank Prosecco, King Valley VIC  
Dunes & Greene Chardonnay Pinot Noir 200ml, SE Australia

### White

choose two

Vidal Sauvignon Blanc, Marlborough NZ  
Heggies Vineyard Cloudline Chardonnay, Eden Valley SA  
HaHa Pinot Gris, Marlborough NZ  
Pitchfork Moscato, Margaret River WA

### Red

choose two

La Vieille Ferme Rosé, Rhone Valley France  
Tamburlaine Organic Merlot, Central Ranges NSW  
Jim Barry Atherley Shiraz, Clare Valley SA  
Vasse Felix Filius Cabernet Sauvignon, Margaret River WA

### Beer on Tap

choose two

Heads of Noosa Japanese Lager (4.5%)  
Heads of Noosa 3.5 (3.5%)  
Stone & Wood Pacific Ale (4.4%)  
XXXX Gold (3.5%)  
Great Northern Super Crisp (3.5%)  
Great Northern Original (4.2%)

### Cider & Ginger Beer

choose one

Somersby Apple Cider (4.5%)  
Somersby Pear Cider (4.5%)  
Brookvale Union Ginger Beer (4.0%)

### Non Alcoholic

Great Northern Zero 330mL  
Coke  
Coke Zero  
Lemonade  
Mineral water  
Lemon, Lime & Bitters



## Event Terms and Conditions

### Bookings and Deposit

We will hold a tentative booking for five (5) days. Bookings are considered firm upon receipt of these terms signed and returned and a full deposit paid. If either the deposit or form is not received, we reserve the right to cancel the booking and allocate the space to another client. A deposit of \$1000 is required to confirm your function at The Lakehouse Sunshine Coast. A deposit of \$200 is required to confirm your function at all other venues.

### Payments

All deposits and instalments may be paid by cash, direct deposit, Visa, MasterCard (1.4% fee) or American Express (1.8% fee).

### Cancellation

Please confirm any cancellations in writing. If cancelled more than 30 days prior to your event, full refund is provided less any costs incurred on your behalf. If cancelled less than 30 days prior to your event, 100% of the deposit and other payments is forfeited. Please note that if you wish to change your booking date, your deposit will be carried forward only if we can rebook your original date.

### Payment Schedule

To ensure the delivery of your event, we require the following payments & information:

- Initial non-refundable deposit to secure your date – \$1000 (The Lakehouse Sunshine Coast) or \$200 (all other venues).
- **14 days prior** – food and beverage choices confirmed plus an indication of your expected numbers.
- **7 days prior** – all final numbers, special dietary requirements and function details confirmed & final payment processed.
- On arrival at the function – Please provide a credit card to settle any bar tab.

### Public Holidays

We do NOT charge any surcharge on public holidays.

### Menus and Beverages

No food or beverages to be brought onto the premises without prior notification to management. Menu items are subject to market availability. No food or beverages are permitted to be taken from the premises.

### Dietary Disclaimer

Please confirm all guests with special dietary requirements to us in writing at least 14 days prior to your event. We will take all reasonable care to prepare food for these guests in light of advised allergies. However, our kitchens produce a wide variety of foods and we cannot guarantee that special food prepared for guests will be completely free of all offending ingredients. To the extent permitted by law, we disclaim all responsibility for any loss or damage of any nature whatsoever (including personal injury) which may be suffered by any person as a result of the food provided as part of your chosen package. Please ensure all relevant guests are informed of the above.

### Special Meals

Children 4 to 12 years: Please order a children's meal or speak with us about your preference.

Children 13 years and over: Charged as an adult.

Miscellaneous Meals: \$35 supplier meal. Please advise if any meals are required when stating your final numbers.

### Responsible Service of Alcohol

We abide by the Responsible Service of Alcohol legislation and reserve the right to refuse service to any person/s which we consider to be intoxicated, disorderly or under the age of 18 years. Should any situation escalate, you risk the event being closed. No alcohol service or use of the outdoor spaces is permitted after the conclusion of your event. All guests under the age of 25 must have valid identification on them at all times. Children are required to vacate the premises by 10pm.

### Transport

We recommend the use of coaches or a mini-bus to transport your guests in a safe manner. Any cars left on the premises are done so at the owner's risk. Bus companies must read, sign and return our "Bus Agreement Form" before being permitted onto the premises. We have strict guidelines for arrival and quiet departure to and from the venue.

### Security Bond

We will secure a Security Bond (via a swipe of your credit card). This bond ensures your function finish times are adhered to and no damage, theft or incidences requiring security backup occurs at your event. We ask that you ensure all of your guests depart the premises in an orderly and quiet manner and within the set finish time. Your security bond will not be charged unless there is an incidence that requires our attention and/or cost.

### Security Guards

Should we deem it necessary for your event, security guards are charged at a rate of \$50 per hour, per guard.

### Protection of property

We will take reasonable care to protect the property of guests but accept no responsibility for any loss or damage to property prior to, during or after your function. Guest organisers of the function agree to be liable for loss or damage to our property and building during your event. We will take care, but no responsibility will be taken for any loss or damage to merchandise, decorations, cakes or other personal property prior to, during or after your event. Any items brought to the property must be collected the day after your event. Please note, under no circumstances are adhesive tapes, blue tack, glue, tacks, nails, confetti, metal cut sprinkles or glitter allowed.

### Unforeseen Circumstances

We accept no responsibility for weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the reserved function area.

### Cleaning Fee

A cleaning fee will be charged if additional cleaning is required after your event.

In the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity supplies, equipment failure, unavailability of food items, other unforeseen contingency or accident, The Venue reserves the right to cancel any booking or refund any deposit without notice.

# Create Unforgettable Memories!

We look forward to celebrating with you soon. We also offer weddings, engagement parties, conferences & meeting.

For more information and details about our venues or to make your booking, please contact:

[functions@maevahospitality.com.au](mailto:functions@maevahospitality.com.au)

[thelakehousesunshinecoast.com.au](http://thelakehousesunshinecoast.com.au)

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