



the
lakehouse
sunshine coast

15 Freshwater Street, Mountain Creek Qld 4557
functions@suncoasthotels.com.au | 1300 490 408
thelakehousesunshinecoast.com.au

Our Packages

The Lakehouse Sunshine Coast is a premium waterfront venue featuring a modern, private room which combines state-of-the-art technology with secluded privacy and gourmet catering. With the ability to choose from a selection of catering packages to suit your requirements and the ease of access to WiFi, LCD technology, lecterns and AV equipment, your function is sure to be a stunning success.

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 runs smoothly.

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 undercover parking

Inclusions

- In house audio visual, including large plasma TV with laptop connectivity, lectern & microphones
- Exclusive use for the duration of your event
- Registration table in the foyer (if desired)
- Product tables
- Room configuration to your requirements
- Tables, chairs, white linen, crockery and glassware
- White vintage windows for your menu or seating plan
- Lightbox

Capacities

Theatre Style	150
Classroom	72
Cabaret	120
Rectangular Tables (max 8)	150
Banquet (round tables of 10)	150
Cocktail	250



Signature Canapes

Canapes

Sweet potato blinis, herb labna, salmon caviar

Moroccan spiced eggplant, crispy flat bread, preserved lemon [DF, GFO]

Spinach and goat's cheese arancini, romesco sauce [V]

Korean fried chicken lollipops, gochugang & sesame

Home made rice paper rolls, fried tofu & vegetable, sweet & sour sauce [DF, GFO]

Crab and potato bhajee

Mini mac & cheese croquettes, truffle aioli

Seared tuna fillet, crispy fried seaweed, wasabi mayo, sesame

Crispy fried toastadas, salmon tartare, guacamole, baby coriander

Ricotta, spinach and caramelised onion empanada

Crispy fried scallop potsticker dumplings, soy chilli dipping sauce

Champagne poached oysters, cucumber pearls, chive oil [GF]

Smoked ham terrine organic rye, home made mustard [DF]

Southern fried buttermilk local prawns, ranch dressing

Beetroot whipped ricotta, home made digestive biscuit [V]

BBQ pork croquettes, siracha mayo

Tempura fried flathead, green pea aioli

Served on the Waterfront Deck

3 Canapés

6 Canapés

5 Canapés &
2 Substantial Canapés

7 Canapés &
2 Substantial Canapés

Substantial Canapes - Savoury

Mini cheese burger, home made beef burger with swiss cheese, tomato chutney on a toasted brioche bun

BBQ pulled pork roll, 12 hour slow roasted dry rubbed pork collar butt served with apple slaw on a warm bread roll [DFO]

Roasted mushroom focaccia, roasted field mushrooms, wild rocket, fetta on a toasted herb focaccia [V]

Chicken korma, ginger & almond based curry served with pilaff rice & poppadum [GF]

Fish and chips, tempura battered fish served with handcut chips & tartare sauce

Lamb meatballs, Moroccan spiced lamb meatballs, vegetable cous-cous & herb yoghurt

Salmon tostada, thinly sliced Tasmanian salmon served on a crispy corn taco with avocado, spanish onion & coriander salsa [DFO, GFO]

Nachos, mini chilli beef nachos on crispy corn chips with nacho cheese & pickled jalapenos [GF & VEGAN]

Fried ravioli, panko crumbed & crispy fried 3 cheese ravioli, spicy tomato salsa

Poke, sushi rice, pickled vegetables, sesame marinated tuna, wasabi aioli & pickled ginger [DFO, GFO]

Substantial Canapes - Sweet

White chocolate mousse marinated strawberries & shortbread

Miniature crêpe suzette brandy orange syrup

Toasted marshmallow, lemon curd & vanilla shortbread

Eaton mess meringue droplets, vanilla cream, marinated red fruits & strawberry liquor

Miniature warm chocolate fondants mascarpone cream

Strawberry fool honey toasted oats & macadamias

Salted caramel tart chocolate ganache

Handmade chocolate & brandy truffle lollipops

Mini meringues passionfruit curd, vanilla crème fraîche

"The Lakehouse really is without a doubt one of the most versatile, stress free venues on the Sunshine Coast."

The service, the food and presentation is exceptional."



Signature Seated

3 course

2 course

includes warm bread roll with salted butter
1 entrée & 2 mains or 2 mains & 1 dessert

Entrees

Carpaccio of prime grass fed eye fillet, parmesan cream, pickled walnuts, wild rocket [GF]

Twice cooked crispy skinned free range SunValley pork belly, roasted sweetcorn pureé, spicy palm sugar caramel [GF, DF]

Balsamic roasted baby beetroot, compressed watermelon, olive oil confit heirloom tomatos, torn bocconcini [GF, V]

Citrus cured Tasmanian salmon fillet, shaved vegetable salad, The Green Shed micro leaves

Crispy fried local Mooloolaba prawns, avocado mousse, red pepper pureé, baby leaf salad

Chicken and mushroom vol-au-vent, breast of free range chicken poached in a white wine and mushroom cream sauce served in a warm puff pastry case

Charcuterie plate, smoked ham hock terrine, SunValley smoked chicken, local made sopressa, prosciutto served with compressed melon, home made mustard, soft boiled egg & crisp home made lavosh

Smoked Huon ocean trout tostada, pickled shallots, baby capers, sour cream, avocado, pickled chilli & micro herb salad [GF]

Mains

Panfried fillet of grass fed eye fillet, green pea pureé, mushroom pithivier, truffle jus

Grain fed grainge black angus beef cheek braised in Pedro Ximénez, paris mash, dutch carrots [GF]

Roast rump of southern prime lamb, filo wrapped Moroccan spiced lamb shoulder, spiced carrot hommus, mint harrisa

Breast of free range chicken roasted on the bone, confit chicken croquette, sauté seasonal greens, sweetcorn pureé, pan juices

Prosciutto wrapped fillet of saltwater barramundi, white bean pureé, confit cherry tomato, black olive pureé [GF, DF]

Pan fried fillet of gold band snapper, saffron mash, shave fennel & roasted Mooloolaba prawn salad [GF]

Pan fried fillet of Tasmanian salmon, poached Moreton Bay bug, crispy crab dumpling, Asian greens, coconut & lemongrass broth [DF]

Roast breast of duck, beetroot hasselback, chargrilled broccolini, root vegetable purée, anise jus

Desserts

Warm chocolate and salted caramel fondant, banana ice cream

Strawberries and cream, double cream pannacotta, strawberry jelly, strawberry gel, marinated strawberries

Milk chocolate mousse, gateau opera, white chocolate and almond tuile

Classic pear tart tatin, rum & raisin ice cream, vanilla custard

Sticky date pudding, toffee ice cream, butterscotch sauce, walnut crumble

Selection of Australian cheese served with Essential Grain organic fruit bread, lavosh & home made fruit chutney (can be served as a platter to tables of 8 or more)

Platter of miniature desserts, chocolates & petit fours (tables of 8 or more)



Food is at the Centre of our Offering

Based on classical French techniques with influences from around the world, the food is produce driven, with a lightness that suits the Queensland climate.

We buy the best quality ingredients, always local where possible. Seasonal fruit and vegetables arrive from a local supplier via a network of 14 farms in the South East Queensland region.

The menus have been developed to give plenty of choice to our clients. Dishes and ingredients that are familiar to people, given a twist or used to create something new by the addition of a favourite spice, modern cooking technique or produce unique to the region.

With almost all the components of the menus being produced in-house, it give us the ability to customise the menus to suit dietary or ethnic requests, ensuring every guest becomes a raving fan.

Beverages

3 hour standard package

4 hour standard package

5 hour standard package



the
lakehouse
sunshine coast



15 Freshwater Street, Mountain Creek Qld 4557
functions@suncoasthotels.com.au | 1300 490 408
thelakehousesunshinecoast.com.au