

the
lakehouse
sunshine coast



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

Wedding Ceremony

With breathtaking waterfront views and a number of location options for your guests, The Lakehouse Sunshine Coast allows you to host all the components of your wedding in the one beautiful location.

We will liaise with your Celebrant or Minister on the day to ensure that all the details of your wedding ceremony are delivered. Our Functions Manager will be there to welcome your guests, settle the Groom's nerves and fix your skirt as you make your grand entrance.

The Timber Pontoon

Nestled beside Brightwater Lake, the Timber Pontoon offers a rustic option for your on-site wedding ceremony. The space comfortably caters for up to 18 chairs in two sweet rows and delivers a wide aisle. Fixed timber seating at the rear offers you the opportunity of adding your own pretty cushions and décor.

Suitable for weddings ceremonies of up to 50.

Inclusions

- Reserved signage
- Up to 30 white folding Americana chairs with cushions
- Registry table & two chairs
- Water station for your guests
- Basket of parasols
- Reserved area for drinks on the deck at Brightwater Hotel after your ceremony and before your reception commences

The Waterfront Lawn

Celebrate your nuptials in front of the iconic fig tree which takes centre stage in this stunning waterfront location. The level lawn offers a beautiful space for your guests to mingle and meet before and after your nuptials.

Suitable for weddings ceremonies of up to 150.

Additional Extras

- Timber Arbour
- Bespoke Love Letter Backdrop
- Wine Barrels





"I'd like to say a big thank you to everyone at The Lakehouse for our magical wedding! We had the most amazing time and the room looked just wonderful. All the staff went above and beyond to help us with anything we needed! I will most definitely be recommending you to everyone I know! Thank you again!"

Wedding Reception

When you book your wedding at The Lakehouse Sunshine Coast, you only pay for your chosen menu package and the minimum beverage spend. There is no venue hire, no cleaning fee, no cakeage, no hidden charges!

Our Packages

Signature Cocktail Reception Package

Boho Package

Signature Seated Reception Package

Complimentary Inclusions

- Exclusive use of the waterfront deck and The Lakehouse Sunshine Coast function room
- Fireplace on for the duration of your event (if desired)
- Clothed dry bars with tealights & firestick heaters (if desired) on the waterfront deck
- Rectangular or round tables dressed with white cotton napery and white napkins for seated functions or dry bars with white linen and stools for roving events
- Fine china, brushed stainless cutlery service, glassware including a water glass and wine glass at each setting (seated functions only)
- White moulded banquet chairs (seated functions only)
- Charcoal wedding chairs for the bridal table
- Professionally trained hospitality staff for the duration of your event
- Long rustic table boards
- Rustic table numbers
- White vintage windows for your menu or seating plan
- Choice of vintage suitcases with "Mr & Mrs" or "cards" bunting
- Lightbox
- Timber cake board with use of our cake knife
- Gift Table or Cake Table (if required)
- Use of lectern, PA system and roving microphone with iPod compatible connection
- Use of plasma TV for photo montage or presentation
- Dance floor with PA system for iPod or live musicians

Signature Cocktail

Choose 5 Canapés & 2 Substantial Canapés

Your wedding cake will be served on a platter
with fruit coulis & fresh cream

Choose one sweet or savoury option
from the late night snack

Canapes

Sweet potato blinis, herb labna, salmon caviar

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

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

Korean fried chicken lollipops, gochugang & sesame

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

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

Substantial Canapes

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 [GFO, DFO]

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 [GFO, DFO]

Late Night Snack (served by 10pm)

Chicken, beef or lamb minature pie served with homemade chutney

Selection of minature of cakes and petit fours

Minature chocolate coated vanilla ice-cream





Signature Seated

includes 30 minute Canapé service on the Waterfront Deck on arrival, warm bread roll with salted butter, entrée, choice of 2 main meals served alternately and your wedding cake served as dessert with raspberry coulis & cream and a selection of organic teas & coffee

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

Boho Style

This wedding package is designed to be a less formal event with long tables set up family style

Upon arrival, your family and friends will be served drinks, warm focaccia, home made dips, warm marinated olives & stuffed olives on our waterfront deck overlooking Brightwater Lake while the sun sets.

The main room will be set up with platters of fresh antipasto, cheese and marinated vegetables, fritto misto, locally sourced salami, hams and smoked meats and freshly baked warm pizza breads.

The main meal will be served family style with a platter of freshly cooked meats from our selection, truffle roasted chicken, roasted beef or lamb, porchetta or roasted pork belly, grilled Queensland saltwater barramundi or roasted sides of Tasmanian salmon all served with roasted kipfler potato and sides of seasonal vegetables and salad.

Your cake will be cut and served with fresh vanilla cream, fruit coulis or chocolate sauce.

Tea and coffee will be served with a selection of petit fours and chocolates.


Beverages

3 hour standard package

4 hour standard package

5 hour standard package





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