

the
lakehouse
sunshine coast

Corporate Functions

The Lakehouse

Our largest and most exclusive space, offering a stunning lakeside setting overlooking Brightwater Lake. Private and impressive, it's the perfect backdrop for corporate events.

Enjoy your own dedicated team, private bar, on-site amenities and in-house catering prepared by our chefs. Complete with comprehensive audiovisual facilities, including a projector, microphones and complimentary Wi-Fi.

Capacity

- Banquet seating- 180 guests
- Cabaret seating- 120 guests
- Cocktail standing- 250 guests

Venue Features & Inclusions

- | | |
|--------------------------|--|
| Fully equipped bar | Secure Wi-Fi |
| On-site kitchen | Dedicated staff |
| Private bathrooms | Exclusive venue hire |
| Guest welcome foyer | White linen included |
| Private lakeside balcony | Table centrepieces |
| Fireplace (seasonal) | Suitable for DJ or live music entertainment. |



Breakfast Platters

Tea, coffee, juice & soft drinks — \$10 per person	
Smoked Ham & Cheese Croissant	80
Assortment of Fruit & Chocolate Muffins	110
Fruit Platter Seasonal fruit selection	80
Selection of Baked Mini Danishes Maple Pecan Plait, Cinnamon Swirl, Apple Coronet, Raspberry Crown and Vanilla Crème Crown	60
Granola Pot 10 Pieces, Yogurt and seasonal berries	50

Plated Breakfast

Select two options (alternate drop) — Minimum 40 guests	
Poached Egg & Crispy Bacon Served on sourdough bread with grilled tomato	25
Poached Egg & Smashed Avocado Served on sourdough bread with dukkah	25
Lakehouse Breakky Roll Fried egg, bacon, hash brown and BBQ sauce	18
Granola Pot Yogurt, maple syrup and seasonal berries	18

🌿 Vegetarian 🌱 Vegan 🌾 Gluten Free 🥛 Dairy Free 🥜 Contains Nuts 🐟 Local Seafood
🌊 Imported Seafood 🌿 Contains Sesame 🥚 Contains Soy 🍳 Contains Egg 🔥 Hot/Spicy
🦐 Contains Shellfish 🐟🌊 Contains Shellfish Local 🦐🌊 Contains Shellfish Imported

Delegate Platter Package

Price per platter

Sweet

Chocolate Brownies 🌿 🥥 🥚 🥚 120

Scones 🌿 🥚 120
20 Pieces, with Jam and Whipped Cream

Danish Pastries 🌿 🥥 🥚 60
20 Pieces

Portuguese Custard Tart 🌿 🥚 110
20 Pieces

Savoury

Chicken and Camembert Quiche 🥚 60
10 Pieces

Smoked Salmon Bagel | 🥚 🥚 110
10 Pieces, Cream cheese, rocket

Smoked Ham & Cheese Croissant 70
10 Pieces

Spinach & Ricotta Pastizzi 🌿 50
Tomato chutney

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Delegate Buffet Package

\$49 per person • 2 mains + 3 sides

Main

Whole Roast Chicken 

Grilled capsicum and zucchini, preserved lemon jus

Roasted Porchetta 

Green beans, seeded mustard jus

Roasted Barramundi **A** 

Pumpkin, sugar snap peas, salsa verde

Bolognese Penne Pasta 

Shaved parmesan cheese

Roasted Vegetable & Spinach Rigatoni 

Vegeatbles, spinach, slow roasted tomato sauce, rigatoni pasta, parmesan

Butter Chicken   

Turmeric rice, raita, poppadums

 Vegetarian  Vegan  Gluten Free  Dairy Free  Contains Nuts **A** Local Seafood
 Imported Seafood  Contains Sesame  Contains Soy  Contains Egg  Hot/Spicy
 Contains Shellfish  Contains Shellfish Local  Contains Shellfish Imported

Sides

Baby Potato  

Rosemary and extra virgin olive oil

Grilled Broccolini  

Shaved almonds

Greek Salad  

Tomato, cucumber, capsicum, red onion, olives, feta

Leaf Salad  

Mixed leaf, house dressing



Plated Menu – Alternative Drop

2 Course \$75 per person • 3 Course \$85 per person | Minimum 40 guests

Tea, coffee, juice & soft drinks — \$10 per person

Entrée

Poached Salmon Fillet **A**  

Fennel and watercress salad, dill mayonnaise

Prawn Cocktail   

Poached prawns, avocado, cos lettuce, cocktail sauce

Smoked Duck Salad    

Rocket, orange slaw, vinaigrette, toasted almonds, crushed with dukkah

Burrata & Heirloom Tomatoes   

Rocket, balsamic glaze, basil oil

Prosciutto

Goat cheese, lavosh, shaved cucumber



 Vegetarian  Vegan  Gluten Free  Dairy Free  Contains Nuts **A** Local Seafood
 Imported Seafood  Contains Sesame  Contains Soy  Contains Egg  Hot/Spicy
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Mains

Grilled Chicken Breast  

Couscous, grilled zucchini & capsicum, olives, lemon jus, parsley, dukkah

Roasted Porchetta  

Mash potato, apple rasin rocket hazel nut & salad, seeded mustard jus

Grilled Sirloin 

Mash potato, herb butter, broccolini, red wine jus

Crispy Skin Barramundi **A** 

Pumpkin purée, sugar snap peas, lemon butter sauce

Roasted Pumpkin  

Couscous, grilled zucchini & capsicum, preserved lemon, dukkah

Desserts

Warm Chocolate Fondant   

Fresh raspberries, vanilla ice cream

Coconut Panna Cotta 

Mango coconut & mint salad

Berry & Custard Tart  

Strawberry, raspberry & blueberry tart with vanilla custard

Beverage Packages

Premium Package

2hrs \$60pp | 3hrs \$75pp | 4hrs \$100pp

Sparkling — Select 1

Dal Zotto Pucino Prosecco (VIC)
Jansz Premium NV Cuvée Pipers River (TAS)

Pink

Rameau d'Or Petit Amour (France)

White Wines — Select 2

821 South Sauvignon Blanc (NZ)
Shaw + Smith Sauvignon Blanc (SA)
T'Gallant Juliet Moscato (SA)
HaHa Pinot Gris (NZ)
Mojo Pinot Gris (SA)
Penfolds Max's Chardonnay (AU)

Red Wines — Select 2

Hesketh Unfinished Business Pinot Noir (SA)
Pepperjack Shiraz (SA)
Penfolds Max's Shiraz Cabernet (SA)
Wolf Blass Private Release Merlot (SA)

Beer on Tap — Select 2

Great Northern Super Crisp
Great Northern Original
Carlton Dry
XXXX Gold
Pure Blonde
4 Pines Lager

Cider — Select 1

Somersby Cider Apple
Somersby Cider Pear
Stone & Wood / Peroni / Heineken

Non-Alcoholic

Great Northern Zero 330ml
Coke
Coke Zero
Lemonade
Mineral Water
Lemon, Lime & Bitters

Classic Package

2hrs \$50pp | 3hrs \$65pp | 4hrs \$85pp

Sparkling — Select 1

Dal Zotto Pucino Prosecco (VIC)
Seppelt Fleur De Lys NV Sparkling (SA)

Pink

Squealing Pig Rosé (SA)

White Wines — Select 2

Morgans Bay Semillon Sauvignon Blanc (SA)
Shaw + Smith Sauvignon Blanc (SA)
T'Gallant Juliet Moscato (SA)
Little Berry Pinot Grigio (SA)
Cloud St Chardonnay (VIC)

Red Wines — Select 2

Cloud St Pinot Noir (VIC)
Wolf Blass Private Release Merlot (SA)
Rothbury Estate Cabernet Merlot (SA)
Saltram 1859 Shiraz (SA)

Beer on Tap — Select 2

Great Northern Super Crisp
Great Northern Original
XXXX Gold

Cider — Select 1

Somersby Cider Apple
Somersby Cider Pear
Stone & Wood / Peroni / Heineken

Non-Alcoholic

Great Northern Zero 330ml
Coke
Coke Zero
Lemonade
Mineral Water
Lemon, Lime & Bitters





A group of people are gathered on a waterfront terrace. In the foreground, a man in a grey shirt is talking to a woman in a red dress. To the right, a woman in a white top is looking at her phone. In the background, there are striped umbrellas, a body of water, and a town in the distance. A semi-transparent blue rectangle is overlaid in the center, containing contact information.

Contact us, today...

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