

A photograph of an outdoor terrace with a corrugated metal roof and string lights. The terrace has white tables and chairs, a wooden barrel, and potted plants. In the background is a lake, trees, and houses under a cloudy sky.

the  
lakehouse  
sunshine coast

Functions

# The Lakehouse

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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

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

## Venue Features & Inclusions

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- |                          |                                              |
|--------------------------|----------------------------------------------|
| 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. |



# Canapés

10 pieces • Price per platter

|                                                                                                                                                                                                                                                                                                    |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Pumpkin Arancini</b>  <br>Truffle mayo & Parmesan                                                                             | 30 |
| <b>Peking Duck Spring Roll</b>  <br>Hoisin mayo                                                                                  | 35 |
| <b>Vegetable Spring Roll</b>  <br>Slaw, sweet chilli sauce                                                                       | 25 |
| <b>Coconut Prawns</b>   <br>Mango chutney       | 50 |
| <b>Peri-Peri Chicken Skewer</b> <br>Sweet lime salsa                                                                                                                                                              | 50 |
| <b>Lamb Kofta</b> <br>Garlic & mint yoghurt                                                                                                                                                                     | 50 |
| <b>Karaage Chicken</b>   <br>Lemon Kewpie | 50 |

## Extras & Add-ons

**Late Night Classic Cheeseburger Slider - \$60 for 10**    
Beef patty, American cheese, pickles, tomato ketchup, american mustard.

 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



# Substantial Canapés

10 pieces · Price per platter

**Pork Bao Bun** 🥩🍷🥚

Cucumber, pickles, carrot, coriander, hoisin, sriracha

70

**Classic Cheeseburger Slider** 🍷🥚

Beef patty, American cheese, pickles, tomato ketchup, american mustard

60

**Fish & Chips** 🍷🥚🐠

Balter XPA battered hoki, chips, tartare sauce

70

# Dessert Canapés

10 pieces · Price per platter

**Brownie Slice** 🍷🥚🥥

65

**Lemon Tartlet** 🍷🍷🥚

65

**Raspberry Tartlets** 🍷🍷🥚

65

**Chocolate Éclairs** 🍷🥚🍷🥚

100

🌿 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



# Share Platters

8–10 persons • Price per platter

- Aussie Platter 🐼 🍷 🥚

Mini pies, sausage rolls, pork chipolatas, potato wedges, BBQ sauce

Asian Platter 🍷 🌿

Satay chicken skewers, vegetarian spring rolls, pork wontons, cocktail samosas, sweet chilli sauce

Seafood Platter 🍷 🐼 🥚

Battered fish, coconut prawn, salt & pepper calamari, tartare sauce

American BBQ Platter 🐼 🍷 🥚 🌶️

Pork belly bites, jalapeño poppers, buffalo chicken wings, mac & cheese balls

Vegetarian & Gluten Free Platter 🌿 🥚

Sage & pumpkin arancini, falafel, cauliflower popcorn, roasted zucchini and peppers quiche, aioli

Cheese Platter 🐼 🍷

Brie, cheddar, blue cheese, crackers, dried fruit, dried fig, green grapes

Kids Platter 🍷 🐼

Chicken nuggets, fish bites, pork chipolatas, chips, tomato ketchup
- 🌿 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
- Sandwiches & Wraps 🥚 🐼

Assorted sandwiches or wraps, 10 per platter (ham, cheese, dijon mayo, lettuce or shredded chicken, mayonnaise, dill pickles, cheese or salami, lettuce, tomato & capsicum tapenade, cheese)

Fruit Platter 🌿 🍷 🥚

Selection of seasonal fruit

Dessert Platter 🌿 🥚

Canapé menu selection

Three vertical images showing food and drink: a tray of colorful appetizers, a cocktail being garnished, and a plate of skewers.

5

# Plated Menu – Alternative Drop

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

## Entrée

Poached Salmon Fillet **A**  

Fennel and watercress salad, dill mayonnaise

Prawn Cocktail  **A**  

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  
 Contains Shellfish  Contains Shellfish Local  Contains Shellfish Imported

## 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

Cakeage | \$3 per person

Cake cut and served with fresh cream. Includes use of Wedgwood cake knife set.

# Share Platters

Shared • 8-10 guests

|                                                                                                    |     |
|----------------------------------------------------------------------------------------------------|-----|
| <b>Aussie Platter</b> 🦞🥚🍷                                                                          | 100 |
| Mini pies, sausage rolls, pork chipolatas, potato wedges, BBQ sauce                                |     |
| <b>Asian Platter</b> 🌱🥚                                                                            | 80  |
| Satay chicken skewers, vegetarian spring rolls, pork wontons, cocktail samosas, sweet chilli sauce |     |
| <b>Seafood Platter</b> 🐠🦞🥚                                                                         | 120 |
| Battered fish, coconut prawn, salt & pepper calamari, tartare sauce                                |     |
| <b>American BBQ Platter</b> 🦞🍷🌶️🥚                                                                  | 120 |
| Pork belly bites, jalapeño poppers, buffalo chicken wings, mac & cheese balls                      |     |
| <b>Vegetarian &amp; Gluten Free</b> 🌱🥚                                                             | 125 |
| Sage & pumpkin arancini, falafel, cauliflower popcorn, roasted zucchini and peppers quiche, aioli  |     |

|                                                                                                                                                                                              |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Sandwiches &amp; Wraps</b> 🦞🥚                                                                                                                                                             | 80  |
| Assorted sandwiches or wraps, 10 per platter (ham, cheese, dijon mayo, lettuce or shredded chicken, mayonnaise, dill pickles, cheese or salami, lettuce, tomato & capsicum tapenade, cheese) |     |
| <b>Fruit Platter</b> 🌱🥚🥚                                                                                                                                                                     | 75  |
| Selection of seasonal fruit                                                                                                                                                                  |     |
| <b>Dessert Platter</b> 🍰🥚                                                                                                                                                                    | 135 |
| Canapé menu selection                                                                                                                                                                        |     |
| <b>Cheese Platter</b> 🦞🍷                                                                                                                                                                     | 110 |
| Brie, cheddar, blue cheese, crackers, dried fruit, dried fig, green grapes                                                                                                                   |     |
| <b>Kids Platter</b> 🦞🐠🥚                                                                                                                                                                      | 85  |
| Chicken nuggets, fish bites, pork chipolatas, chips, tomato ketchup                                                                                                                          |     |

🌱 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



# 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







Contact us, today...

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