

the
lakehouse
sunshine coast

Weddings

Reception Space

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 your reception and ceremony.

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 | AV for DJs or live music |
| On-site kitchen | Private lakeside balcony |
| Private bathrooms | Secure Wi-Fi |
| Guest welcome foyer | Dedicated staff |
| Fireplace (seasonal) | White linen |
| | Table centrepieces |



Ceremony Spaces

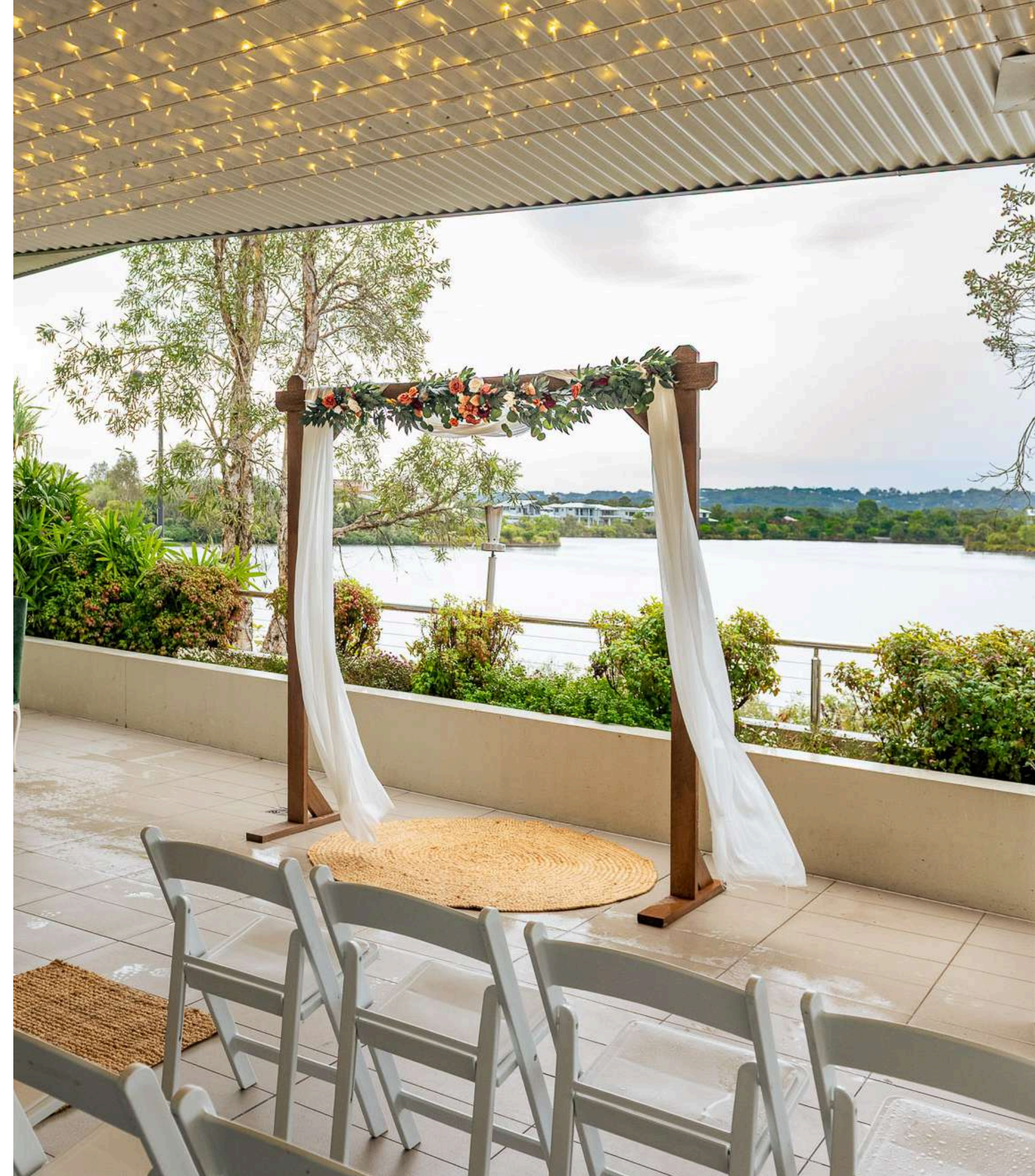
The Alfresco Deck

Nestled beside Brightwater Lake, with breathtaking waterfront views, the alfresco deck offers a pretty, weatherproof option for your inside ceremony. Guests can take a seat and witness your vows whilst enjoying the beautiful backdrop.

Cost & Inclusions

\$800 for Hire

Ceremony Management
Use of our wedding arbour
White registry table with two white chairs
24 white guest chairs
3 metre jute aisle runner
Round jute rug for under the arbour
Water station



Ceremony Spaces

Waterfront Lawn

Celebrate your nuptials with uninterrupted views across Brightwater Lake at this stunning location. The waterfront lawn offers a beautiful space for your guests to mingle and meet before you say, "I do".

Capacity & Cost

\$1000 for Hire

Ceremony Management
Use of our wedding arbour
White registry table with two white chairs
24 white guest chairs
3 metre jute aisle runner
Round jute rug for under the arbour
Water station



Canapes

10 pieces · Price per platter	30
Pumpkin Arancini 🌿 🥚 Truffle mayo & Parmesan	35
Peking Duck Spring Roll 🦆 🥚 Hoisin mayo	25
Vegetable Spring Roll 🌿 🦆 🌶️ Slaw, sweet chilli sauce	50
Coconut Prawns 🦐 🌿 🥚 Mango chutney	50
Peri-Peri Chicken Skewer 🍗 Sweet lime salsa	50
Lamb Kofta 🍖 Garlic & mint yoghurt	50
Karaage Chicken 🍗 🥚 🦆 Lemon kewpie	50

🌿 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



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



Family Sharing Package

2 Course \$65 per person, 3 Course \$75 per person

Entrée

Shared

Warm Breads & Dips 🌿🌱🌾🥄🥥

Hummus, baba ghanoush, olives, charred capsicum, pistachio, baguette and focaccia bread

Antipasto

Prosciutto, bocconcini, balsamic onions, marinated artichokes, stuffed olives, grissini, lavosh

Mains

Shared

Whole Roast Chicken 🌾

Roasted red capsicum and zucchini, preserved lemon, seeded mustard jus

Crispy Skin Barramundi 🍷🌾

Pumpkin purée, sugar snap peas, lemon butter sauce

Roasted Porchetta 🌾🌿

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

Sides

Shared

Roasted 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

Desserts

Alternate Drop • Select 2

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

🌿 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

Signature Seated Menu

2 Course \$75 per person, 3 Course \$85 per person

Warm breads and butter included

Entrée

Alternate Drop

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

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Mains

Alternate Drop

Grilled Chicken Breast 🌿 S

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 🌿 S

Couscous, grilled zucchini & capsicum, preserved lemon, dukkah

Desserts

Alternate Drop · Select 2

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

Extras & Add-Ons

Childrens Meals (2-12 Years)

Choose from Battered Fish & Chips  , Chicken Nuggets & Chips  , Spaghetti Bolognese , Crumbed Chicken with Chips & Vegetables  

Vendor Meals — \$40 per person

Includes a main meal from your chosen wedding package and soft drink.

Arrival Canapés (Chef Selection) — \$24 per person

Wedding Cake — \$3.50 per person

Cake cut, individually plated with fresh cream and berry coulis.

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  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







Start Planning Your Special Day

Contact us

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