

Your dream wedding venue...



THE LAKE HOUSE CAFÉ
AT MURRAY'S BEACH

Set menu

2 courses for \$47 or 3 courses for \$57
Including a glass of house wine and bread roll
2 dishes from each course to be served alternately

Starters

Salad of grilled asparagus , marinated baby artichokes, blistered peppers and baby bocconcini

Melon and prosciutto with fetta and mint

Salt and pepper squid with passionfruit dipping sauce and salad greens

Mains

Sage crusted pork medallion with potato, apple and toasted walnut salad
and a sweet seeded mustard dressing

Roasted chicken supreme with a rocket, sweet potato, sun dried tomato,
pine nut and Parmesan salad

Seared salmon fillet nicoise with potato, green beans
and lemon scented extra virgin olive oil

Desserts

Smooth vanilla panna cotta with minted strawberry salad

Lime tart with berry coulis

Trio of sorbets and gelato

Tea or coffee

Menu subject to change and seasonal availability

No other discount, promotional offer or entertainment card available on this already discounted menu

Surcharge per bill – Saturday \$2 per guest / Sunday \$3 per guest / Public holiday \$5 per guest

\$67 Chef's Menu

**3 Courses including a glass of house wine, bread roll and 2 canapés
3 dishes from each course to be served alternately**

Starters

Seared scallops with pea puree and crispy speck drizzled with herb oil

Melon and prosciutto with fetta and mint

Fresh cooked prawns tossed in Lakehouse made cocktail sauce finished with fresh tomato salsa

Wild mushroom arancini with rocket and aioli

Mains

Roasted chicken supreme with a rocket, sweet potato, sun dried tomato,
pine nut and Parmesan salad

Seared salmon fillet nicoise with potato, green beans and lemon scented extra virgin olive oil

Beef fillet wrapped in prosciutto, served with wilted spinach, potato rosti and mushroom jus

Grilled lamb cutlets with lemon and parsley cous cous and a truss tomato and basil jus

Desserts

Smooth vanilla panna cotta with minted strawberry salad

Rich indulgent molten chocolate pudding served with vanilla bean ice-cream

Summer fruit drizzled with lemongrass and lime syrup with lime sorbet

Affogatto served with LHM almond biscotti, Frangelico and espresso shot

Tea or coffee

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BEVERAGE PACKAGES

STANDARD PACKAGE - \$37 per person

Juice, soft drink and mineral water

Local beers

House Wine – Sparkling, Chardonnay, Shiraz Cabernet

DELUXE PACKAGE - \$42 per person

Juice, soft drink and mineral water

Local & premium beers

3 white wine selections- up to \$40 per 750ml bottle on current wine list

2 red wine selections- up to \$40 per 750ml bottle on current wine list

EXECUTIVE PACKAGE - \$47 per person

Juice, soft drink and mineral water

Local, premium and imported beers

3 white wine selections- up to \$45 per 750ml bottle on current wine list

2 red wine selections- up to \$45 per 750ml bottle on current wine list

House Spirits – Scotch, Bourbon, Vodka, Gin, Rum and Tequila

All Beverage packages are 4 hours

Available for groups of 20 people or more

Wines must be selected at least one week prior date of booking

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Exclusive Use
Minimum Spend

	Lunch	Dinner
Monday to Thursday	\$2000	\$2000
Friday	\$2000	\$4000
Saturday	\$4000	\$4000
Sunday	\$6000	\$2000

Breakfast events will be quoted on an individual basis

These amounts include room hire, linen, cutlery, crockery and glassware

Lunch is from 12 to 4pm and Dinner is from 6 to 10pm

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Surcharge per bill – Saturday \$2 per guest / Sunday \$3 per guest / Public holiday \$5 per guest

WEDDING TERMS & CONDITIONS

Booking confirmation: A deposit of 25% of the total account is required with your booking confirmation to confirm your event. Two further instalments of 25% thereafter. Final 25% payment is due 2 weeks prior to your event.

Exclusive Use: Monday – Friday Lunch \$2000.00 Sunday – Thursday Dinner \$2000.00 Friday Dinner, Saturday Lunch and Dinner \$4000.00 Sunday Lunch \$6000.00

Validity: Prices quoted are valid for fourteen (14) days from date of quotation. Thereafter prices may be subject to change.

Final Payment: For all weddings full payment and confirmed numbers chargeable is required 7 days before the event. Please note we accept all major credit cards and cash. Any additions after this time will be payable at the conclusion of the wedding.

Cancellations: Provided 6 months notice is given, all deposits are refunded in full. Thereafter all deposits will be forfeited or may be transferred to another date and will be subject to menu and price changes.

Function times: Our Liquor License ends at midnight and as such the service of alcohol will conclude at 11.30pm (10pm Sundays). All functions during the day are to conclude before 4.30pm.

Responsible service of alcohol: The Lakehouse Cafe upholds the principles of Responsible Service of Alcohol and in accordance with the Liquor License, reserves the right to refuse service to persons suspected of being under the age of eighteen years and to any person who shows signs of intoxication.

Prohibition on food & beverage: Food and Beverage may not be brought into, or removed from the venue without the prior consent of the Management of The Lakehouse Cafe.

Beverages: The Lakehouse Cafe is fully licensed, no BYO. We recommend you pre-order wines 1 week prior to your event, in order to ensure we have sufficient stock.

Surcharges per person: Saturday \$2, Sunday \$3 and Public Holidays \$5

Noise management: Guests are at all times to follow the direction of management in relation to the noise and music levels at functions and agree that they and their guests will leave the venue in an orderly and quiet manner without disturbing our neighbours.

Damages: Organisers are financially responsible for any damages or loss sustained to The Lakehouse Cafe during the course of a function.

Cake: Cake service fee of \$3 per person for us to cut and serve or \$5 per person with berries and cream.

Menus: All menus are subject to change and seasonal variations. No other discount or card offer is available on set menus or chef's tasting menus. Children's menu available for 12 years and under. We are able to personalise your menu, email your wording to info@lakehousecafe.com.au

Vegetarian/special diet: Please notify us prior to your booking if there are any special dietary requirements, so our chef is able to cater to your guests needs whenever possible.

Special requests and entertainment: We will do our best to accommodate your needs, please note some items may be subject to availability.

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