

LUCIA'S BY THE SEA

Wedding Packages

JULY 2024 - JUNE 2025





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Congratulations!

Congratulations on your engagement! We are honoured to be considered as the venue for your special day.

At Lucia's by the Sea we offer a variety of packages which all ensure your special day is one to remember. With all of our packages, we pride ourselves on our quality cuisine and service, matched by an unbeatable panoramic view of North Beach.

Beyond an exceptional reception we are particularly proud of providing a smooth and relaxed planning process to assist you in not only enjoying your wedding day, but also the months preceding it.

I would personally like to extend an invitation to tour our venue and discuss your dream day.

I look forward to meeting you!

- Gabrielle, *General Manager*



Our couples

"Lucia's was an absolutely fantastic venue to host our wedding reception! I highly recommend Lucia's for any couple looking for a **high quality venue, with amazing seaside views, amazing food, & great personalised service**. A very special thank you to Gabrielle, who took care of us from the first day. She was amazing! Very understanding, **great communicator, flexible, provided options & guided us through the entire process**. Thank you from the bottom of our hearts! You made our wedding day, a day we will never forget." - *Israel & Jennifer, January 2022*

"I could not fault Lucias by the Sea as my wedding venue. Andrea & the team went above & beyond to make our day special and unforgettable. Gabrielle, the general manager coordinated everything down to the tiniest detail. **Our guests raved about how great the food was & loved the beautiful venue location which was overlooking the ocean**. I cannot thank the team at Lucias by the Sea enough for your hard work & dedication & for making our day perfect. We are so so so happy & would highly recommend Lucias by the Sea to anyone having a wedding in the Illawarra." - *Ondrea & Robert, April 2022*

"Thank you so much to the entire team at Lucia's. We chose to have our wedding held there & we could not fault anything from our first meeting till the wedding night. **We have had so much fantastic feedback from our guests particularly about how amazing the food & service was**. Nothing was a hassle for them & they were able to accommodate for all of our requests & vendors. A special thank you to Gabi who was amazing to deal with. She took everything in & executed our vision on the night. We can't wait to return to enjoy many more special occasions at this beautiful venue. Highly recommend!" - *Anita & Nikola, May 2022*

Our venue

Our venue offers three options for holding your wedding:

Pearl room (private room)

Minimum number of paying adults:

40

Maximum number of guests (sit down): 60

Maximum number of guests (cocktail): 90

Diamond room (private room)

Minimum number of paying adults:

60

Maximum number of guests (sit down): 90

Maximum number of guests (cocktail): 140

Exclusive venue hire

Minimum number of paying adults:

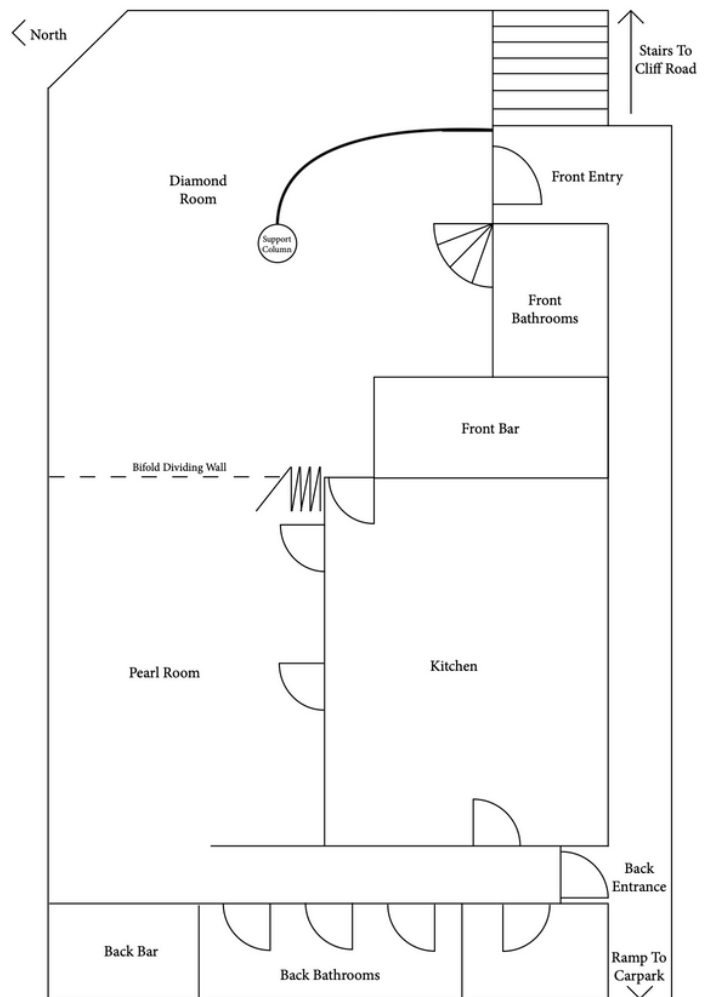
90

Maximum number of guests (sit down): 180

Maximum number of guests (cocktail): 230

Maximum number of guests is an estimate only and depends on your requirements.

No room hire charges apply if you meet the minimum number of paying adults. Additional charges may apply if you do not meet the minimum number of paying adults.



Our spaces



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Pearl room

Features ocean views, shared balcony access, customisable layout, private door, private bar, private bathrooms, private smoking area (if required), sound system w/ microphones.



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Diamond room

Features panoramic ocean views, shared balcony access, customisable layout, private door, private bar, private bathrooms, private smoking area (if required), sound system w/ microphones.



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Exclusive venue hire

Features panoramic ocean views, exclusive balcony access, customisable layout, two bars, private bathrooms, private smoking area (if required), linked sound system w/ microphones.



Silver package

4 hours - weekday \$95 | Friday/Sunday \$105 | Saturday \$115

5 hours - weekday \$105 | Friday/Sunday \$115 | Saturday \$125

6 hours - weekday \$115 | Friday/Sunday \$125 | Saturday \$135

Private room hire with ocean views and balcony access

All rooms include a private access point, private bathrooms, private bar and private smoking area (if required)

2 canapés on arrival

3 course meal inclusive of entree, main, and dessert

Your **wedding cake cut and served** on platters

Silver beverage package for the duration of your package

French sparkling wine on arrival

Professional DJ/MC

Set up of your reception space by our experienced staff

White linen, white crockery, silver cutlery, glassware

Bridal table with white skirting

White **cake plinth**, white ceramic **cake stand, cake knife** & luxe **champagne glasses**

Coordinator on site for your reception

\$100 gift voucher for your 1st anniversary

plus \$900 for a 3x3m dance floor



Gold package

4 hours - weekday \$115 | Friday/Sunday \$125 | Saturday \$135

5 hours - weekday \$125 | Friday/Sunday \$135 | Saturday \$145

6 hours - weekday \$135 | Friday/Sunday \$145 | Saturday \$155

Private room hire with ocean views and balcony access

All rooms include a private access point, private bathrooms, private bar and private smoking area (if required)

3 canapés on arrival

Breads for the table served prior to entrees

3 course meal inclusive of entree, main, and dessert - *extended menu included*

Your **wedding cake cut and served** on platters

Gold beverage package (inclusive of spirits) for the duration of your package

French sparkling wine on arrival

Professional DJ/MC

Set up of your reception space by our experienced staff

White linen, white crockery, silver cutlery, glassware

Bridal table with white skirting

White **cake plinth**, white ceramic **cake stand**, **cake knife & luxe champagne glasses**

Coordinator on site for your reception

\$100 gift voucher for your 1st anniversary

plus \$900 for a 3x3m white dance floor



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Platinum package

4 hours - weekday \$135 | Friday/Sunday \$145 | Saturday \$155

5 hours - weekday \$145 | Friday/Sunday \$155 | Saturday \$165

6 hours - weekday \$155 | Friday/Sunday \$165 | Saturday \$175

Private room hire with ocean views and balcony access

All rooms include a private access point, private bathrooms, private bar and private smoking area (if required)

3 canapés on arrival

Antipasto & breads for the table served prior to entrees

3 course meal inclusive entree, main, and dessert - *all menu options included*

Your **wedding cake cut and served** on platters

Gold beverage package (inclusive of spirits) for the duration of your package

French sparkling wine on arrival

Professional DJ/MC

Set up of your reception space by our experienced staff

White linen, white crockery, silver cutlery, glassware

Bridal table with white skirting

White **cake plinth**, white ceramic **cake stand, cake knife** & luxe **champagne glasses**

White chair covers

White high gloss dance floor in a 3m x 3m size

Coordinator on site for your reception

\$100 gift voucher for your 1st anniversary

upgrade to 5m x 5m dance floor available



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Canapés

SILVER

Smoked salmon crouton w/ lemon & dill aioli

Salami crouton w/ sundried tomato pesto

Bruschetta w/ tomato, basil (V/VGO)

Marinated vegetable skewers (VG)

Tempura prawns w/ garlic aioli

Salt & pepper calamari w/ garlic aioli (GF, DF)

Tempura vegetables (V)

Lamb kofta w/ tzatziki

Cheese arancini (V)

Italian meatballs w/ napoletana sauce

Pork belly bites w/ carrot puree (GF)

Marinated vegetable skewers (V, GF)

Mushrooms w/ camembert (V)

Mushroom & truffle risotto bites (V/VGO)

Mediterranean chicken skewers (GF)

EXCLUSIVE TO GOLD & PLATINUM

Natural oysters (GF, DF)

Kilpatrick oysters (GF, DF)

Scallops w/ crispy pancetta (GF, DF)

Chargrilled zucchini w/ buffalo mozzarella, prosciutto (GF)

Oysters mornay (GF)

Dressed natural oysters w/ vinaigrette (GF, DF)

Fresh prawns w/ cocktail sauce (GF)

Buffalo mozzarella crouton w/ basil, truffle (V)

Salmon sashimi w/ seasonal fruit puree, sesame seeds (GF)



Entrees

SILVER

- Salt & pepper calamari** - 5pcs w/ green salad, garlic aioli (GF, DF)
- Cheese arancini** - 3pcs w/ gorgonzola, smoked scamorza, mozzarella, parmesan, napoli (V)
- Fresh prawns** - 5pcs w/ roquette, cocktail sauce, lemon (GF, DF)
- Beef & pork polpette** - 3pcs w/ napoletana, parmesan, ciabatta
- Oven roasted pumpkin** - 2pcs w/ olive oil, garlic, oregano, rosemary (VG, GF)
- Antipasto for one** - cured meats, marinated vegetables, crostini
- Warm beef salad** - marinated eye fillet, smoked provolone, pistachio, mixed leaf (GF)
- Baked cauliflower** - carrot & fennel seed puree, toasted almond flakes, snow pea sprouts (VG, GF)

EXCLUSIVE TO GOLD & PLATINUM

- Pork belly bites** - 3pcs w/ carrot puree, spiced peach puree (GF)
- Chargrilled octopus** - marinated w/ chilli, garlic, oregano, lemon (GF)
- Half dozen oysters** - natural OR kilpatrick (GF)
- Scallops** - 4pcs w/ crispy pancetta (GF)

EXCLUSIVE TO PLATINUM

- Zucchini flowers** - 3pcs w/ buffalo ricotta & sundried tomato filling, napoletana sauce (V)
- Pepper beef carpaccio** - chopped cherry tomatoes, parmesan, olive oil (GF)
- Gnocchi gorgonzola** - garlic cream, smoked scamorza, parmesan, gorgonzola (V)
- Trio of oysters** - 2 natural, 2 kilpatrick, 2 vinaigrette (GF, DF)



Mains

SILVER

John dory fillet - roasted potatoes, seasonal greens, homemade seafood bisque (GF)

Slow braised beef cheeks - roasted potatoes, seasonal greens, red wine jus (GF, DF)

Pork belly porchettata - seasoned w/ fennel seeds, rosemary & garlic; served w/ roasted potatoes, carrot puree, spiced peach puree (GF)

Chicken breast - dijon sous vide chicken breast w/ smoked scamorza filling, roasted potatoes, salsa verde, rosemary, sage (GF)

Mushroom lasgana - mushroom, truffle (GFO, V)

Spaghetti meatballs - napoletana, beef & pork meatballs, parmesan

Gnocchi napoletana - basil, parmesan (V)

Pumpkin & sage risotto - seasonal vegetables (V, VGO, GF)

EXCLUSIVE TO GOLD & PLATINUM

Crispy skin barramundi - roasted potatoes, seasonal greens, homemade seafood bisque (GF)

BBQ king prawns - 4pcs w/ rice & homemade seafood bisque (GF)

Whole spatchcock - pepperonata, red wine jus (GF)

Slow braised pork neck - roasted potatoes, crispy prosciutto, carrot puree (GF, DF)

EXCLUSIVE TO PLATINUM

Crisy skin snapper - roasted vegetables, seasonal greens, homemade seafood bisque (GF)

200g grain fed eye fillet - roasted potatoes, seasonal veg, red wine jus (GF)

Moreton bay bugs - 5 halves, rice, homemade seafood bisque (GF)

Fresh local lobster - 1 half as garlic chilli butter OR mornay w/ rice (GF)



Desserts

SILVER

Sticky date pudding - baileys butterscotch, vanilla ice cream

Strawberry panna cotta - berry compote, white chocolate

Trio of sorbet - raspberry, mango, lemon (GF, DF, VG)

Trio of gelato - chocolate, hazelnut, pistachio

Hot dark chocolate brownie - ganache, vanilla ice cream

EXCLUSIVE TO GOLD & PLATINUM

Passionfruit panna cotta - white chocolate, fresh mint

House made tiramisu - coffee, frangelico liqueur, mascarpone, cream

Salted caramel cheesecake - chantilly cream, white chocolate soil



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Children's menu

MAINS

Chicken schnitzel - chips, tomato sauce

Spaghetti napoletana - parmesan (V)

Cheese pizza (V)

Ham & cheese pizza

Calamari - chips (GF)

DESSERT

Vanilla ice cream - plain

Vanilla ice cream - chocolate topping



Drink packages

SILVER DRINK PACKAGE

Beers: carlton dry, tooheys new, great northern super crisp, VB, great northern zero

Wines: sauvignon blanc, pinot grigio, cabernet sauvignon, shiraz, sparkling, moscato

Non-alcoholic: barista coffee, tea, soft drinks, juices

GOLD DRINK PACKAGE

Beers: peroni, corona, carlton dry, tooheys new, great northern super crisp, VB, great northern zero

Wines: sauvignon blanc, pinot grigio, cabernet sauvignon, shiraz, sparkling, moscato

House spirits: vodka, gin, scotch, whiskey, rum, bourbon

Non-alcoholic: barista coffee, tea, soft drinks, juices

Last drinks are 15 minutes prior to your package end time.



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Additional information

Children's pricing: children (12 and under) are 50% of the total adult price.

Teenager's pricing: teenagers (13 - 17) are charged 75% of the total adult price.

Seasonal availability: all menus are seasonal and may change due to availability.

Dietary requirements: we can cater for all dietary requirements, including but not limited to vegetarian, vegan, gluten free, dairy free.

Vendors: any vendors who are present for the duration of your reception are charged at \$40. This includes a main meal and beverages.

Public holidays: where applicable, Saturday evening rates are applied on public holidays.

Wheelchair access: Our venue is wheelchair friendly with ramp access from Bourke Street.

Full terms and conditions are available on our website.