

# Christmas Party Packages

*November & December 2018*



the  
**Lighthouse**  
restaurant.bar.cafe.takeaway

Contact our Functions Coordinator - Melissa

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# Menu Selection

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**Package 1 : \$60pp Bread, Main & Dessert**

**Package 2: \$75 pp Entrée, Main & Dessert (Add bread +\$5pp)**

## Bread

**Crusty ciabatta bread** served w trio of dips made fresh daily

## Entrée - choose 2 to be served alternatively

**Salt & pepper calamari** local variety served w crisp noodles & dipping sauce gf w/o sauce

**Oysters** ½ dozen – Choose from Natural, Kilpatrick, Nam Jim Talay or Mornay

**Moreton Bay Prawns** ½ dozen prawns served with lemon

**Duck Salad** peking style duck breast, coriander, carrot, crisp onions, wontons and nam jim

**Baked Ricotta** with lemon & thyme, roasted red peppers & ciabatta (gf w/o bread/veg)

**Lamb Shoulder** served in a Cazuela w tzatziki & ciabatta bread gf w/o bread

## Main - choose 2 to be served alternatively

**Barramundi** atop lentils, quinoa and pearl barley w roasted garlic, warm carrot puree, sumac & herb oil (gf)

**Pork Belly** served w cucumber, carrot & coriander salad with orange and star anise glaze (gf)

**Chicken Maryland** atop potatoes and green beans finished w a wild mushroom cream (gf)

**Hervey Bay Whiting** lemon pepper herb crumbed with chips & house tartare sauce

**Riverina Grass Fed Sirloin**, 300 gram served w baby vegetables and a Shiraz jus (gf)

**Sand crab lasagne** local sand crab & snapper between pasta layers finished w seafood bisque sauce

**Wild Mushroom Linguine** w spinach, pinenuts and truffle cream finished w pecorino (veg)

## Dessert - choose 2 to be served alternatively

**Croquembouche** coffee custard profiteroles served with chocolate ganache & toffee

**Pavlova** served w fresh fruit selection and Chantilly cream (gf)

**Vanilla Panna Cotta** served with strawberry coulis (gf)

*\*menu subject to change, minimum 20 guests, customized packages for under 20 guests available*

### Customise Your Package – Add in..

Cheese platter - \$10 per person

Fruit platter - \$8.00 per person

Platter of chocolate dipped strawberries \$8.00 per person

# Menu Selection

All prices include decorations and bon bons for your tables

## Mediterranean Banquet \$75 per person

Breads, Entrée, Mains (Add dessert \$14 per person)

All items are served on platters to share at your tables

### Bread

**Crusty ciabatta bread** served w trio of dips made fresh daily

### Entree- platters to share

**Fresh Prawns** served w dipping sauce gf

**Salt & pepper calamari** lightly floured & flash fried w Mediterranean seasoning gf

**Chicken souvlaki** served w tzatziki dipping sauce gf

**Traditional Greek Salad** gf

### Mains- platters to share

**Whole Snapper** oven baked, served w broccolini & roast potatoes gf

**Baby Octopus** pan seared & finished w olive oil, oregano & lemon gf

**Lamb shoulder** slow braised w lemon & herb dressing gf

**Green mixed leaves** w a balsamic & olive oil dressing gf

### Add Dessert - choose 2 to be served alternatively

**Croquembouche** coffee custard profiteroles served with chocolate ganache & toffee

**Pavlova** served w fresh fruit selection and Chantilly cream (gf)

**Vanilla Panna Cotta** served with strawberry coulis gf

*\*menu subject to change, minimum 20 guests, customized packages for under 20 guests available*

### Customise Your Package – Add in..

Cheese platter - \$10 per person

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Platter of chocolate dipped strawberries \$8.00 per person

# Menu Selection

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Cocktail Party \$50 per person

**Package 1:** 7 Canapés & 2 Petite Dishes (Add 2 Dessert Canapes +\$8pp)

**Package 2:** 5 Canapes, 2 Petite Dishes & 2 Dessert Canapes

## CANAPES

- Sun-dried Tomato Arancini balls with aioli (v)
- Scallops on cauliflower puree finished w chorizo (gf w/o chorizo)
- Japanese tempura prawns with aioli dipping sauce
- Smoked Salmon Tartlets with dill cream mousse & black caviar
- Crumbed button mushrooms stuffed with tarragon & cream cheese (veg)
- Marinated beef & chicken skewers with tzatziki (gf)
- Oysters served natural and lighthouse style (gf)
- Classic Bruschetta with olive oil and lemon (veg)
- Thai style fish cakes with fresh lemon (gf)
- Chicken, mushroom and macadamia tartlets
- Roast cherry tomato, caramelised onion and fetta tartlets (veg)
- Zucchini and Corn Frittatas (veg) (gf)
- Sandcrab and Corn Cakes
- Smoked Salmon Pate on Crostini

## PETITE DISHES- small noodle boxes walked around to guests

**Hervey Bay Whiting** lemon pepper herb crumbed w chips & lemon wedges

**Flathead Battered** served w sweet potato fries & lemon wedges

**Salt & pepper calamari** Local variety served on crispy noodles w lemon wedges (gf)

**Spicy Pulled Pork Buns** with Wombok and carrot slaw

**Slow Roasted Lamb Wraps** with Hommus and tzatziki

## 2 Dessert Canapes – Chefs Choice

*\*menu subject to change, minimum 20 guests*

**Customise your package - why not add**

Cheese platter - \$10 per person

Seasonal Fruit platter - \$8.00 per person

Chocolate dipped strawberries \$8.00 per person

# Beverage Selection

## SPARKLING & CHAMPAGNE

Jean Pierre Classique  
Riverina, NSW **8 32**

Craigmoor Sparkling NV  
Mudgee, NSW **10 40**

Veuve Tailhan Brut  
Loire Valley, France **48**

Moët & Chandon NV  
Epernay, France **130**

Veuve Vintage Reserve 2004  
Reims, France **160**

## WHITE WINES

Beach Hut Chardonnay  
SE Australia **7.5 29**

Beelgara Moscato (sweet style)  
Adelaide Hills, SA **8.5 34**

The Vines Sem Sauvignon Blanc  
SE Australia **8 32**

Circa 1858 Sauvignon Blanc  
Eden Valley, SA **9 36**

Block 50 Pinot Grigio  
Orange, NSW **8.5 34**

Ekhidna Pinot Gris  
Central Ranges, NSW **9.5 38**

Bremerton Mollie & Merle Verdelho  
Langhorne Creek, SA **10.5 42**

Moss Brothers Chardonnay  
Margaret River, WA **9.5 39**

La La Falls Riesling 2016  
Adelaide Hills, SA **10 40**

Pikorua Sauvignon Blanc  
Marlborough, NZ **10 40**

Snake Point Sauvignon Blanc 2017  
Wairarapa, NZ **12 48**

Pedestal Chardonnay 2016  
Margaret River, WA **48**

## RED WINES

Beach Hut Shiraz  
SE Australia **7.5 29**

Beelgara Estate Range Rose  
SE Australia **7.5 29**

The Vines Cabernet Merlot  
Beelbangara, NSW **8 32**

Beelgara State Shiraz  
SE Australia **8.5 34**

Chain of Fire Merlot 2016  
Central Ranges, NSW **9.5 38**

Pocketwatch Cab. Sauv .  
Central Rangers, NSW **9 36**

Copia Pinot Noir 2015  
Great Southern, WA **10 40**

Soaring Eagle Shiraz 2014  
McLaren Vale, SA **10 40**

Pikes Shiraz Tempranillo 2015  
Care Valley, SA **10.5 42**

Hentley Farm Shiraz  
Barossa, SA **45**

## BEER POT SCH

XXXX Gold **5 7**

Tooheys New **6 8**

Heineken **7 9**

One Fifty Lashes Pale Ale **7 9**

Cascade Light, Hahn Light **6**

Tooheys Extra Dry, Tooheys New,  
Tooheys Old, VB, XXXX Gold, XXXX  
Bitter, Peroni Leggera **6.5**

Pure Blonde, Crown Lager **7.5**

Heineken, Becks, Asahi, Corona,  
Stella Artois Peroni Nastro Azzuro,  
James Squire Golden Ale, James  
Squire Porter **8.5**

Bulmers Cider- Apple or Pear **9.5**

## SPIRITS

**House 7.5**  
Scotch, Bourbon, Brandy, Rum,  
White Rum, Gin, Vodka, Tequila

**Mid-shelf 8.5**  
Canadian Club, Jamison's, Jack  
Daniels, Wild Turkey, Malibu,  
Pernod Tanqueray, Bombay, Absolut  
Vodka, Cuervo Tequila, Campari,  
Pimms, Jim Beam Salior Jerry's

**Premium 9.5**  
Jägermeister, Johnnie Walker Black,  
Chivas Regal Kraken Spiced Rum,  
Fireball Whiskey, Makers Mark, Grey  
Goose Vodka

**Top Shelf**  
**Belvedere Vodka 11**  
Glenmorangie **14**  
Hennessy VSOP **15**

**Liqueurs 9**  
Baileys, Chambord, Cointreau, Dom  
Benedictine, Drambuie, Frangelico,  
Sambuca, Galliano, Grand Marnier,  
Kahlua, Midori, Tia Maria, Amaretto

**Port**  
Galway **9**  
Penfolds Grandfather **18**

## SIGNATURE COCKTAILS \$16

**Espresso Martini** coffee, vodka,  
Kahlua, white crème de cacao,  
amaretto

**Japanese Slipper** Midori, Cointreau,  
lime juice

**Lychee Martini** lychee liqueur,  
vodka, lychee juice, lemon juice

**Berry Blast** Cranberry Malibu, Peach  
liqueur, Vanilla Liqueur, fresh  
muddled strawberries

**Mojito** Bacardi, Soda, Sugar, fresh  
lime & mint

**Spiced Mai Tai** Spiced Rum, coconut  
rum, pineapple, orange & grenadine

**Pimms Cup** Pimms, cucumber,  
seasonal fruit, lemonade & ginger ale  
**Lemon Drop** Vodka, Cointreau &  
Lemon Juice

**Long Island Iced Tea** Vodka, gin,  
Bacardi, tequila, Cointreau, cola &  
lemon juice **18**

# Beverage Selection

## COFFEE

Flat White	\$3.7
Cappuccino	\$3.7
Latte	\$3.8
Short Black	\$2.8
Long Black	\$3.2
Macchaito	short \$2.8   long \$3.2
Vienna	\$4.0
Affagato	\$4.9
Hot mocha	\$4.5

## LIQUEUR COFFEE

\$9.0

long espresso w choice of sambuca, galliano, tia maria, kahlua, baileys, cointreau or whiskey

## HOT DRINKS

Hot Chocolate	\$4.5
Italian hot chocolate	\$5.5
Chai Latte	\$4.5

## EXTRAS

50c

Soy milk, decaffeinated, extra shot, marshmallows, flavoured syrup - Irish cream, hazelnut, caramel, vanilla

## TEA

\$4.0

English breakfast, earl grey, ginger, green tea jasmine, green tea cinnamon, oolong, tea, peppermint, chamomile,

Lemongrass & Chai tea

Blooming Flower tea \$4.9

## COLD DRINKS

Spider - cola, orange, lemon, raspberry	\$4.0
Iced coffee, iced chocolate, iced mocha	\$5.0
Milkshakes - chocolate, vanilla, strawberry, caramel, coffee, lime	\$5.0
Smoothies - banana, strawberry, mango, mixed berry	\$5.5
Juice - orange, apple, tropical, pineapple, ruby red grapefruit, tomato, cranberry	\$4.5

## SOFT DRINKS

Pepsi, peps max, solo, sunkist, lemonade, ginger ale, soda	\$3.3
Lemon, lime & bitters	\$3.7
Bottled ginger beer	\$4.5
Water - sparkling, still	\$4.5
Red Bull	\$5.9



# Additional

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## Pre Function Canapés

\$12 per person - pre function canapés.

Select 3 options from our cocktail menu, served over ½ an hour

## Children's Meals- \$14 per child - Under 12 years

Select from Chicken/ Fish/ Calamari/ Steak served w salad, chips & tomato sauce

Dessert + \$3.50 per child- Ice cream w chocolate topping

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## Beverage Options

**Cash Bar-** each guest to purchase their own drinks from the bar, at their own expense

**Bar Tab-** you select which beverages to include, and the amount you wish to spend and is paid at the end of our function

**Open Bar-** a bar tab will be run with everything included, paid at the end of your function

The Lighthouse Restaurant is a fully licensed venue with it's own bar.

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## Decorations

We at The Lighthouse, supply white linen table cloths, white linen napkins, tea light candles, Christmas centrepieces and silver bon bons.

You are welcome to add any additional decorations you wish to the table, 20 minutes before your booking time (please no scatters or confetti)

We also have set packages with a local decorator we can arrange on your behalf.

Packages are additional cost at \$8 per person, this includes all set up and dismantle.

(Min 50 pax for discounted price)

Packages include themes of:

**Winter Wonderland**

**Lighthouse**

**Traditional Red & Gold**

If you wish to see photos, please feel free to email our Function Coordinator to send these through to you.

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## Function Times

**Monday to Thursday**

Times are flexible for both lunch & dinner

**Friday to Saturday**

Lunch, 11:30am to 4:30pm

Dinner, 5pm to 10:30pm

**Sunday**

Lunch, 11:30am to 3.30pm

Dinner, 5pm to 9:30pm

\*Should these times not be suitable, we may be able to make alternate arrangements



# Venue Areas

NO hire fees will apply, if you are happy to be seated with general public.

Should you wish to hire an area exclusively, the following fees will apply

	Seated	Standing	Entertainment	Dance Space	Table Layout	Hire Charge
<b>Boathouse</b> 	Min 45 Max 70	Min 60 Max 80	√	√	8-10 per table or Cocktail	<b>\$590</b>
<b>Deck</b> 	Max 40	Max 60	X	X	1 or 2 long tables or Cocktail	<b>\$250</b>
<b>Cafe</b> 	Min 20 Max 25 <i>inside</i>  Max 38 <i>balcony</i>	Min 20 Max 80	√	√	Long table or Cocktail	<b>\$450</b>
<b>Gazebo</b> 	Min 10 Max 20	Min 20 Max 30	X  Can be used with Waters Edge	X  Can be used with Waters Edge	U shape or Cocktail	<b>\$120</b>
<b>Waters Edge</b> 	Min 100 Max 120 *gazebo included in waters edge	Min 100 Max 200	√	√	10-12 per table or Cocktail	<b>\$910</b>
<b>Bar Balcony</b> 	X	Min 20 Max 50	X	X	Cocktail	<b>\$120</b>





**Booking Details – Functions**

Please complete the following details. Please return to our Function Coordinator along with your deposit to secure your function date.

<u>Organisers Name:</u>	
Phone Number :	
Email :	
Address :	
<u>Emergency Contact</u>	
Name :	
Phone Number :	
Relation:	
<u>CREDIT CARD DETAILS</u>	
Card Number :	
Card Expiry :	
Name on Card :	
Signature :	
We will email through a receipt if card is charged at the end of night.	

# Booking Guidelines

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Please read through our booking guidelines and sign on the back page to acknowledge you understand our terms and conditions.

- 1. To book your function:** to keep things fair on a first in, best dressed policy, the Lighthouse does not hold tentative bookings. Functions are considered confirmed upon receipt of deposit & booking form signed
- 2. Deposits:** all functions are required to confirm their booking with a standard deposit of \$350 unless otherwise negotiated with the Functions Coordinator. Deposits will be deducted from the final payable amount.
- 3. Cancellations policy:** Cancellations made outside of sixty days prior to the function, 50% of the deposit will be refunded. Any cancellations made within fourteen (14) days prior to the function will be liable to pay 50% of the food cost. Cancellations must be received in writing by the Functions Manager. Please note any deposits for functions booked for November or December will not be refunded.
- 4. Payment:** 50% of the function's total invoice supplied by the functions coordinator must be paid **21 days** prior to your event. All other monies must be finalized **1 week** before the date of the function. The Lighthouse accepts payment by MasterCard, Visa, Amex or Eftpos. Direct deposit arrangements can be made upon request. Cheques (personal and business) will only be accepted with prior arrangement and when delivered seven (7) days prior to the payment due date.
- 5. Beverages:** To secure your beverage bar tab for your event, we ask that you supply a **valid credit card number and expiry date** to our functions coordinator. By signing this form you are authorizing The Lighthouse to charge your card, if your bar tab is not finalized at the end of your event. If your card is charged our function coordinator will email you your receipt on their next working day.
- 6. Confirmation:** final menu decisions and approval for decorations, entertainment, equipment and special requests are required **7 days** prior to the function. The final numbers given **1 week** prior to the function and these will be the number billed and catered for. Additional dishes required after this will be charged accordingly.
- 7. Entertainment:** functions are permitted to provide their own entertainment only when an entire private area has been booked, and must provide all necessary equipment. In consideration of other patrons, function entertainment must be held at a background noise level and not infringe on the enjoyment of other patrons.
- 8. Equipment:** the Lighthouse is not liable for any damage or loss of function holder's equipment or property. Any damage to Lighthouse property caused by function guests will incur a maintenance charge.
- 9. Decorations:** All decoration packages selected by our preferred supplier – Beautiful Illusions will be added to your total invoice and payable to The Lighthouse. All decorations need to be finalized **14 days** prior to your event, If items are taken by guests, you will be invoiced and charged according to beautiful illusions pricing. If vases are taken you maybe charge for a set rather than individual price due to supplier demand. We do offer standard decorations with you packages, your welcome to decorate yourselves as well 30 minutes before you event start time, **No SCATTERS OR CONFETTI** allow, if set up a \$25 cleaning fee will be charged to your account or credit card.

10. **Guest behavior:** the Lighthouse definitely encourages you and your guests to have fun. However, should one of your party be having a little too much fun, in the form of drunk & disorderly behavior or disturbing other patrons or staff, the Lighthouse may have to stop serving them alcohol or ask them to leave, in accordance with house policy.

11. **Minors:** Youngsters are not permitted entry to any function unless exempt under the Liquor Act 1992. Under age patrons must be accompanied by an adult, If Management or staff request proof of age, your guests will be legally obligated to produce authorized identification.

12. **Room hire:** the Lighthouse reserves the right to change room hire charges up until & on the function date. Should minimum spend in an area not be met due to decreased numbers, the function holder is liable to pay an increased hire charge.

13. **Pricing & menus:** the prices quoted are effective until 31st December 2019. The Lighthouse will endeavor to maintain pricing however some seasonal produce may require adjusting according to seasonal changes in pricing. Base packages reflect the minimum spend permitted for any function. Menu items are subject to seasonal changes and produce availability.

14. **Responsibility:** Should the signatory not concur with the terms & conditions above or impact upon the Lighthouse property, staff or patrons in a negative manner, the Lighthouse maintains the right to cancel the booking

I, agree The Lighthouse Restaurant charging my above credit card at the end of my function, in the event I leave without paying my account on the night.

**Please sign and return at time of booking to the Functions Coordinator**

**Organiser:** I \_\_\_\_\_ have read and understood the booking guidelines. (Name, please print)

**Signature:** \_\_\_\_\_

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**ADMIN ONLY**

Function Date

Confirmed: \_\_\_\_\_ Time: \_\_\_\_\_

Function Coordinator Sign: \_\_\_\_\_

Date: \_\_\_\_\_

Deposit Paid: \$ \_\_\_\_\_

Date Paid: \_\_\_\_\_

Via: \_\_\_\_\_