

Christmas Party Packages

November & December 2017



the
Lighthouse
restaurant.bar.cafe.takeaway

Contact our Functions Coordinator - Melissa

Ph: (07) 3286 5555

Email: dine@thelighthouse.com.au

237 Shore Street North, Cleveland Q 4163

www.thelighthouse.com.au

Menu Selection

Package 1 : \$55pp Bread, Main & Dessert

Package 2: \$70 pp Entrée, Main & Dessert (Add bread +\$5)

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, Lighthouse or Mornay

Duck Salad smoked duck breast with orange segments, hazelnuts, mixed leaves & vinaigrette gf

Potted Crab fresh local sand crab served w truffle butter & crostini

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

Main (choose 2 to be served alternatively)

Barramundi wild caught served with roasted pumpkin puree, sautéed spinach, mushrooms, cherry tomatoes, green olives & pumpkin seeds gf

Chicken Breast Roulard stuffed with mushroom and brie served atop roasted potatoes, green beans finished w creamy pesto gf

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

Sirloin 300gram grain fed, served w truffle rosemary potatoes, seasonal greens and your choice of sauce – Mushroom or Pepper

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

Dessert (choose 2 to be served alternatively)

Croquembouche coffee cream patissiere profiteroles served with chocolate ganache & toffee

Lemon Patissiere Tart served with mixed berries

Vanilla Panna Cotta served with strawberry coulis gf

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

Cocktail Party : \$48 per person
7 Canapés & 2 Petite Dishes

Canapés

served on platters & walked around to guests

Sun-dried Tomato Arancini balls w aioli (v)

Mini potted crab on crostini

Qld scallops on cauliflower puree finished w chorizo (gf w/o chorizo)

Japanese tempura prawns w aioli dipping sauce

Smoked Salmon Vol-au-Vent w dill cream mousse & black caviar

Crumbed button mushrooms stuffed w tarragon & cream cheese (v)

Marinated beef & chicken skewers w tzatziki (gf)

Oysters served natural & lighthouse style (gf)

Bruschetta w pesto & diced tomato (v)

Thai style fish cakes w fresh lemon (gf)

Chicken, mushroom & macadamia vol-au-vent

Roast cherry tomato, caramelised onion & fetta tart (v)

Pork Belly Banh Mi, carrot, cucumber, coriander, bean shoots

Petite Dishes

served in noodle boxes

Hervey Bay Whiting

lemon pepper herb crumbed served with chips and lemon

Salt & pepper calamari

served w crispy noodles w lemon

Vietnamese beef salad

marinated rare sirloin w bean sprouts, carrot, cucumber, shallots

Pumpkin & Pinenut Salad

Roast pumpkin, roast pinenut, rocket, onion & fetta cheese

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

*Cocktail party's are only permitted when

hiring an area exclusively

*Minimum of 25 guests required

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**

Sixty Spokes Pinot Grigio
Central Ranges, NSW **9 36**

Ekhidna Pinot Gris
Central Ranges, NSW **9 36**

Bremerton Mollie & Merle Verdelho
Langhorne Creek, SA **9.5 38**

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

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

Em's Table Riesling
Clare Valley, SA **10 40**

Giesen Bay and Barnes Sauvignon Blanc
Malborough, NZ **11 44**

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 Pepperton Shiraz
SE Australia **8.5 34**

Bay & Barnes Merlot
East Coast, NZ **9.5 38**

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

Robert Oatley Pinot Noir
Yarra Valley, VIC **10 40**

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

Four in Hand Shiraz
Barossa, SA **45**

BEER

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**

G B

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

Top Shelf
Glenmorangie **11**
Grey Goose Vodka **11**
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

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 sundae w chocolate topping

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.

Open Bar- You and your guests can select anything from the beverage list. The beverages

will be calculated at the end of the function, and the bill is to be paid by 1x person.

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

Decorations

We at The Lighthouse, supply white linen table cloths & white linen napkins, 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:

Winter Wonderland, Lighthouse or Red & Gold Package

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

Function Times

Monday to Thursday Times are flexible for both lunch & dinner

Friday to Saturday Lunch, 11:30am to 3:30pm
Dinner, 5pm to 10:30pm

Sunday Lunch, 11:30am to 3pm
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
Boathouse 	Min 45 Max 70	Min 60 Max 80	✓	✓	8-10 per table or Cocktail	\$590
Deck 	Max 40	X	X	X	Long table	\$250
Cafe 	Min 20 Max 25	Min 20 Max 80	✓	✓	Long table or Cocktail	\$450
Gazebo 	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	\$120
Waters Edge 	Min 100 Max 120 *gazebo included in waters edge	Min 100 Max 200	✓	✓	10-12 per table or Cocktail	\$910



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

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 so as to 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.

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 2018. 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 below 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: _____

ADMIN ONLY

Function Date

Confirmed: _____ Time: _____

Function Coordinator Sign: _____

Date: _____

Deposit Paid: \$ _____

Date Paid: _____

Via: _____