

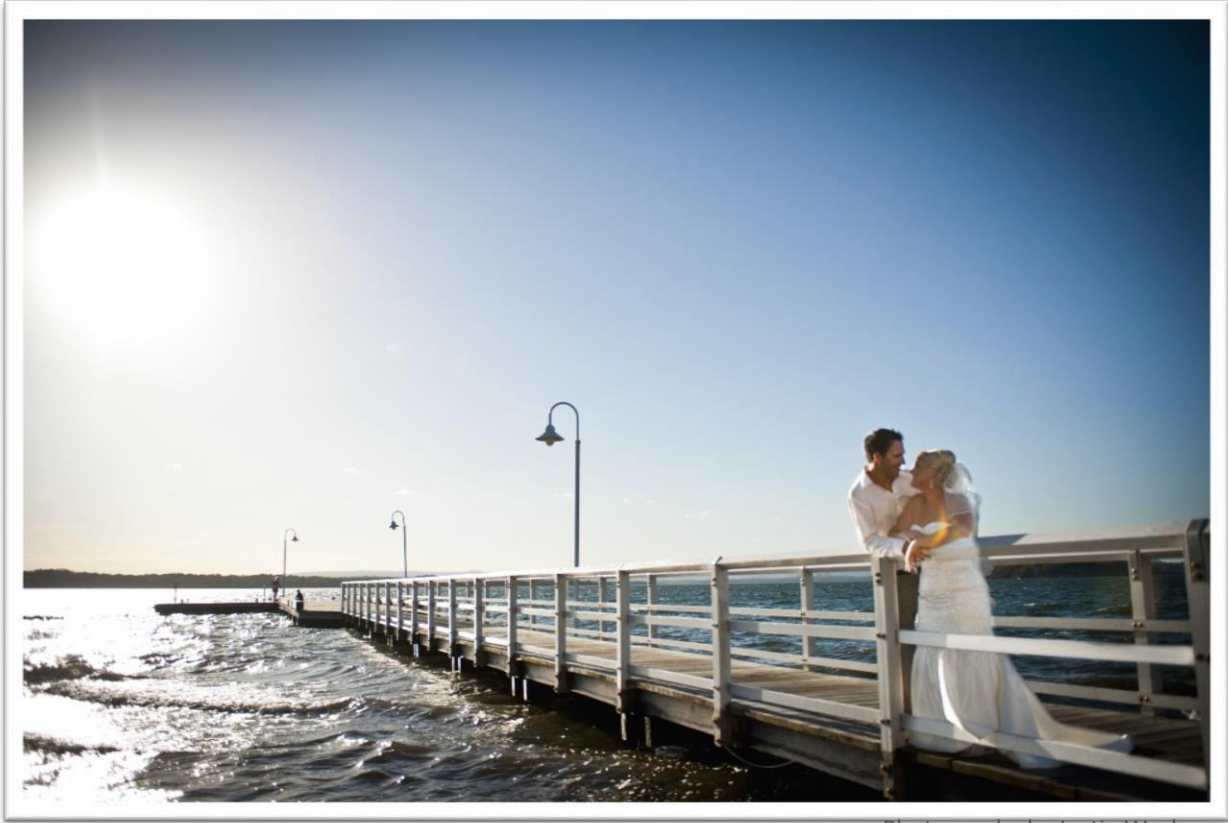
*Your dream wedding venue...*



Photography by Bill Delany

**THE LAKE HOUSE CAFÉ**  
AT MURRAY'S BEACH

# THE LAKEHOUSE CAFÉ AT MURRAYSBEACH



Photography by Justin Worboys

It was 43 degrees the day we got married, 5<sup>th</sup> February, 2011.

Our wedding reception at The Lakehouse Café was perfect. We could not have asked for a more beautiful place to celebrate our day. Planning a wedding can be so stressful, ours was not. We enjoyed every moment of the lead up to our special event. It's important to be able to feel like you can put your trust in someone who you know will do a great job and who really cares about your special day. The Lakehouse has that special something and they went above and beyond our expectations to make our wedding day perfect.

Cathy and Phill

Congratulations on your engagement and thank you for considering  
The Lakehouse Café to celebrate your wedding.

Nestled between Lake Macquarie and the Wallarah National Park  
Murray's Beach is a truly picturesque location.  
Surrounded by bush and lake, it provides THE perfect setting for  
your ceremony, your photo's and reception ~ all in one venue!

### The Ceremony

Murray's Beach parkland offers the ideal ceremony setting with  
an abundance of nature and overlooking the beautiful lake  
there is no better place to say " I DO "  
and best of all it's free to use.

After the papers are signed and while you and your bridal party head off for photo's  
your guests can enjoy relaxing drinks and nibbles by the water before the reception.

### Photos

Magnificent water views, jetty and spacious parkland  
provide a splendid backdrop for family and group images, all available to you and your  
photographer to use for your bridal party photo's.

### The Reception

Built amongst the trees and perched on the edge of beautiful Lake Macquarie.  
With a wrap around veranda and 180 degree water views  
The Lakehouse Café is ideal for sit down functions up to 80  
and cocktail functions up to 130.

# Wedding Set Dinner Menu

Complimentary glass of sparkling on arrival

Grilled ciabatta and your choice of two or three courses

Please choose two meals in each course to be served alternately

*Two courses \$57*  
*Three courses \$67*

## On arrival

Grilled ciabatta, balsamic and olive oil

## Starters

Hand rolled potato gnocchi with Swiss brown mushrooms, asparagus, sage and garlic butter V

Fried Asian squid with peanuts, fried eschallots, bean shoots,  
cherry tomato and sweet chili dressing GF

Pulled pork croquette with Asian slaw, topped with coriander, red capsicum and plum dipping sauce

Lamb kofta with hummus, coriander, mint and tomato salsa GF

Chicken, sun-dried tomato and pesto arancini with parmesan and rocket

## Mains

Stuffed chicken supreme with cheddar, spinach, sweet potato mash, seasonal greens and creamy Dijon sauce

Pan fried barramundi, with beetroot mousse, roasted herb chats, broccolini and capsicum jam GF

Seared beef fillet with gratin potatoes, broccolini and cafe de Paris butter

Pumpkin and ricotta ravioli with sautéed spinach, pine nuts, crispy leek and sage nut butter sauce V

Confit pork belly with carrot puree, seasonal greens and poached red wine pear GF

## Desserts

Sticky date pudding with butterscotch sauce and vanilla bean ice cream

Passionfruit crème brulee with almond biscotti and torched caramel toffee

Crème caramel with Chantilly cream

Coconut panna cotta raspberry sorbet and honey crumbled granola

Chocolate brownie and vanilla bean gelato

Tea or coffee

Menu subject to change and seasonal availability  
Surcharges – Saturday and Sunday \$2 per guest / Public Holiday 10% per bill

## **\$75 Chefs Wedding Set Dinner Menu**

**Two roving canapés served in the park prior to reception**

**Complimentary glass of sparkling on arrival**

**Grilled ciabatta and two courses**

**Wedding cake served as dessert**

**Please choose two meals in each course to be served alternately**

### **On arrival**

Grilled ciabatta, balsamic and olive oil

### **Starters**

Fried Asian squid with peanuts, fried eschallots, bean shoots  
cherry tomato and sweet chilli dressing GF

Chicken, sun-dried tomato and pesto arancini with parmesan and rocket

Queensland prawns with confit garlic and cherry tomatoes toasted ciabatta and parsley oil

Hand rolled potato gnocchi with Swiss brown mushrooms, asparagus, sage and burnt butter V

Char grilled lamb cutlet, pea puree with basil, tomato and cumin yoghurt dressing GF

### **Mains**

Stuffed chicken supreme with cheddar, spinach, sweet potato mash, seasonal greens and creamy Dijon sauce

Seared eye fillet with truffle oil mash and beans, topped with creamy garlic prawns GF

Pan fried barramundi with beetroot mousse, roasted herb chats, broccolini and capsicum jam GF

Confit pork belly with carrot puree, seasoned greens and poached red wine pear GF

Braised lamb shank with potato mash, seasonal vegetables and cinnamon jus

### **Dessert**

Wedding cake cut and served

### **Tea or coffee**

## Wedding Cocktail Menu

### Includes

Complimentary glass of sparkling on arrival  
and  
A choice of six from the standard canapés  
\$48 per person

Add a noodle box \$6 per person choose 2 from list

Add sliders \$5.20 per person

Add sweets tea and coffee \$10 per person

### Standard Canapés

Smoked Salmon and mascarpone en croute

Sugar cured salmon gravlax with dill aioli and capers

Garlic thyme and lemon prawn cutlet with chipotle dipping sauce

Baby spinach and feta fillos V

Peri Peri chicken skewers GF

Lemon pepper squid with chunky tartare sauce GF

Snapper and crab cakes with Thai dipping sauce

Crispy corn cakes with Mexican salsa V

Duck spring rolls with hoisin and orange sauce

Chicken and sun-dried tomato Arancini with garlic aioli

Pumpkin and goats cheese Arancini V

Spicy sweet potato tartlets with minted yoghurt V

Goat's cheese and caramelised onion tart V

Middle Eastern lamb kofta with minted yoghurt GF

Petite gourmet chicken pies

House made sausage rolls with tomato relish

Steamed BBQ pork buns with sticky soy sauce

Lemon and thyme chicken on quinoa fritters GF

**Substantial in noodle box**

please choose 2 from the following

Moroccan style lamb fillet with couscous please choose 2 from the following

Shredded coconut chicken with vermicelli rice noodles GF

Wild mushroom risotto with truffle oil V GF

Butter chicken with basmati rice GF

Seafood green curry with Asian greens and jasmine rice

Battered flathead with chunky fries fresh lemon and house made tartare

Thai beef salad with vermicelli rice noodles GF

**Sliders**

Pulled pork, caramelised onion, apple relish and cos lettuce

King prawn remoulade with baby rocket leaves

Grilled chicken with lemon grass, coriander and baby spinach

**Sweets**

Citrus tart

Baked cheese cake

Rich chocolate brownie

Mini gelato cones

Mini Pavlova

Sticky date pudding with butterscotch

**Entertain your guests with  
platters in the park and our beverage service  
after the ceremony**

**Platters**

Antipasto of mixed meat, vegetables and crackers \$85.00

Australian blue, brie and cheddar cheese with fresh fruit, quince paste and crackers \$150.00

**Beverage service**

BYO drinks only our license prohibits us from supplying to the park

**\$190**

Trestle table, linen table cloth, cups, ice and waiter for 2 hours to serve your drinks

## BEVERAGE PACKAGES

### STANDARD

**\$39 per person**

Juice, soft drink

Cascade premium light, XXXX Gold,

Coopers Pale Ale, Asahi Super Dry

Craigmoor Sparkling

Barefoot Moscato, Circa 1858 Sauvignon Blanc, Circa 1858 Chardonnay

Circa 1858 Shiraz

### DELUXE

**\$49 per person**

Juice, soft drink

Cascade premium light, Gage Roads Pilsner 3.5,

Coopers pale Ale, Asahi Super Dry

Corona, Cricketers Arms Keeper's Lager

Craigmoor Sparkling

Barefoot Moscato, Circa 1858 Sauvignon Blanc

Wild Oats Pinot Grigio, Circa 1858 Chardonnay

Circa 1858 Shiraz, Rymill 'The Yearling' Cabernet Sauvignon

House Spirits – Scotch, Bourbon, Vodka, Gin, Brandy, Bacardi

All Beverage packages are 4 hours

One extra hour can be added for \$7 per guest

Available for groups of 20 people or more

Wines must be selected at least two weeks prior date of booking



Exclusive Use  
Minimum Spend

	Lunch	Dinner
Monday to Thursday	\$3000	\$3000
Friday	\$3500	\$5000
Saturday	\$5000	\$5000
Sunday	\$7000	\$3500

All prices include

Dedicated wedding coordinator, room hire, set-up and pack down of  
reception, linen, cutlery, crockery and glassware

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

Breakfast events will be quoted on an individual basis

## **Children's Meals**

Select one item to be served or  
you can pre order the children's meals in advance.

Package includes unlimited soft drinks

Price per child \$25.00

### **Main**

Crumbed chicken nuggets with chips, garden salad & tomato sauce

Beer battered fish and chips with garden salad & tomato sauce

Spaghetti Bolognese with cheese

### **Dessert**

Vanilla ice cream with choice of topping and sprinkles

## **Service Meals**

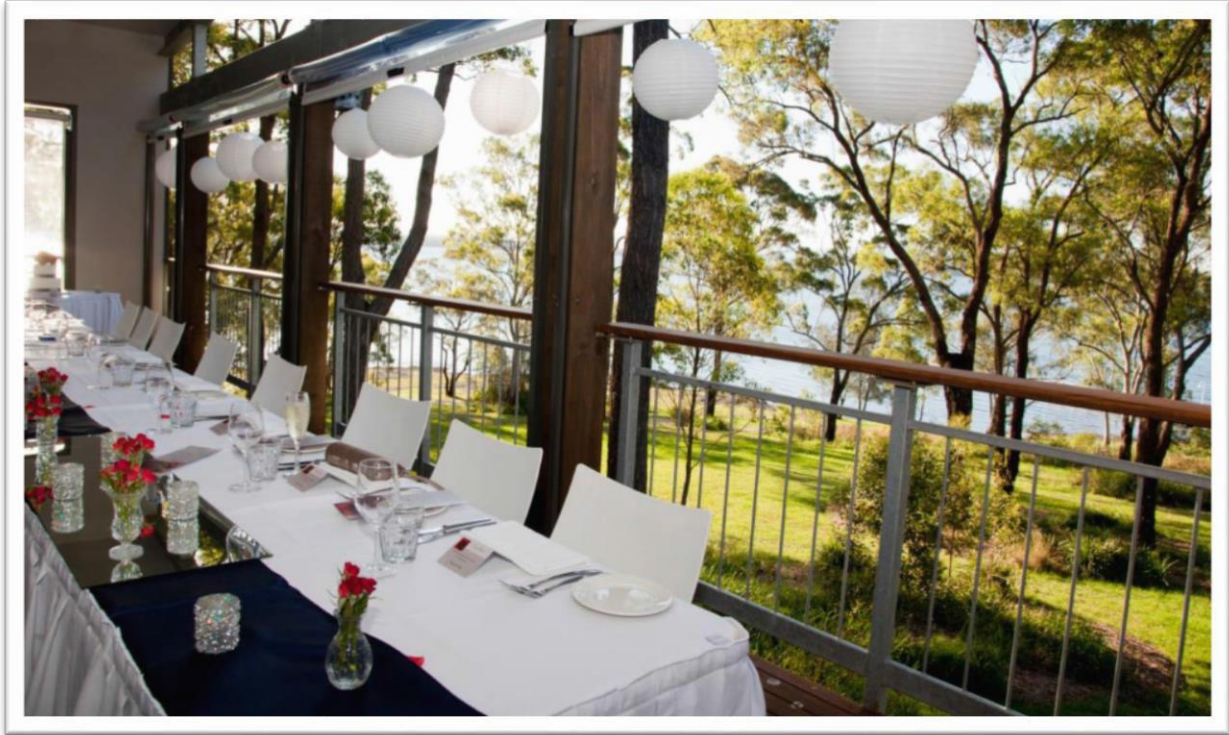
Your photographer, band, decorator etc.. can be easily catered for  
with a main meal and unlimited soft drinks for \$32.00 per person

Beer battered fish and chips with garden salad

Crumbed chicken with chips and garden salad

# THE LAKEHOUSE CAFÉ

AT MURRAYSBEACH



Rick and I wanted to thank you so much for our fabulous wedding reception, everyone LOVED IT! People have called and all raved about The Lakehouse Café, they loved the food and thought it was a great venue – everyone had a great night. I would really like to thank you again for all your help, it was amazing. It's because of you the day was so special, I never once stressed on the day that anything would go wrong as I had complete faith in all of you, thank you so much for that.

Rick and Deb

A red banner at the top of the page features faint, handwritten text in a cursive script. The text is partially obscured by the main title.

THE LAKEHOUSE CAFÉ  
AT MURRAYSBEACH