



### LURE LOUNGE

CAPACITY - 150 guests - upper lounge + red wall (standing)  
 (minimum spend required for exclusive use - POA)  
 room hire is negotiable based on your spend  
 UPPER LOUNGE CAPACITY - 50 guests (standing)  
 ROOM HIRE  
 ... \$80 per hour – monday to thursday  
 ... \$125 per hour – friday & saturday

### THE PATIO

CAPACITY - 100 guests (standing)  
 exclusive use of the patio is available on application  
 (minimum spend required - POA)

### THE FUNCTION ROOM

CAPACITY - banquet style - 48 guests  
 theatre style - 80 guests  
 u shape - 25 guests  
 boardroom style - 25 guests  
 ROOM HIRE (fridays & saturdays subject to application)  
 ... day: \$400 (7am –5pm) minimum 15 guests  
 ... night: \$400 (5pm – 11pm) minimum 20 guests  
 (min. food & beverage package required)  
 ...room hire of the function room at the coro includes, staff, AV unit, data projector, hand held microphone, white board, lectern.

### EXCLUSIVE USE OF THE VENUE (lure lounge, function room & restaurant)

CAPACITY - 150 guests (seated)  
 400 guests (standing)  
 ... \$15,000 - \$25,000 minimum spend applies  
 ... quote on application

room hire



### BREAKFAST # 1 ... \$20 pp

orange juice  
 fruit platter  
 selection of pastries: croissants, danishes, muffins  
 freshly brewed coffee & herbal teas

### BREAKFAST # 2 ... \$30 pp

orange juice  
 Buffet Breakfast:  
 ... scrambled eggs  
 ... roast tomato  
 ... braised mushrooms  
 ... spicy chipolata sausages  
 ...seasonal fruits  
 all served w breakfast rolls and segafredo coffee & herbal teas

### TEA BREAK #1... \$5.90pp

.. freshly baked cookies

### TEA BREAK #2... \$6.90pp (Select one item)

.. scones w jam & cream  
 .. chocolate brownie  
 .. danish pastries  
 .. muffins

.. fruit platter

ALL TEA BREAK OPTIONS INCLUDE FRESHLY BREWED  
 TEA & COFFEE (SELF SERVICE STATION)

breakfast & tea breaks



### LUNCH OPTION # 1 ...

Place a booking at the Patio Cafe or Lure Seafood Restaurant. Patio Cafe preorders are available & Group Set Menu's for Lure Restaurant listed on Page 3.

### LUNCH OPTION # 2 ... \$22 pp

...selection of gourmet wraps includes:  
 ...chicken w avocado & bacon ranch wrap  
 ...turkey, brie, cheese & cranberry wrap  
 ...mediterranean vegetable wrap  
 ...ceasar salad  
 ...vegetarian quiche  
 ... freshly brewed segafredo coffee, herbal teas  
 ...orange juice & soft drink

### LUNCH OPTION #2... \$30 pp (minimum 10 guests)

...selection of club sandwiches  
 ...cheese & tomato croissants  
 ...ceasar salad  
 ...garden salad  
 ...petit fours  
 ...orange juice & soft drink

### FRUIT PLATTER \$4.90pp

chefs selection of fresh seasonal fruits

### CHEESE PLATTER \$12.90pp

Premium Cheeses w Quince Paste, Muscatels, Toasted Walnut Bread & Lavosh

working lunch



## CANAPES MENUS

### #1... \$18 pp (5 pieces)

select 5 options from the hot & cold canapés

### # 2... \$27 pp (5 pieces + 1 substantial)

select 5 options from the hot & cold canapés  
& 1x substantial

### # 3... \$30 pp (8 pieces)

select 8 options from the hot & cold canapés

### # 4... \$48 pp (10 pieces + 2 substantials)

select 10 options from the hot & cold canapés  
& 2 substantials

Note: minimum of 20 guests applies to all canapé options.

### ADDITIONAL SUBSTANTIALS... \$9pp

Substantial canapés are presented in individual boxes with utensil

### BIRTHDAY CAKES..

B.Y.O. cakes will incur a \$2.50 per person plate charge

Note: minimum charge of \$20 applies to all B.Y.O. cakes.

canapes



## CANAPES MENUS

### WARM CANAPES

- ... caramelised onion, persian fetta, pedro ximenez glaze\*
- ... cauliflower chickpea beignets, yoghurt & tahini sauce\*\*
- ... smoked eggplant & herb tart, red pepper chutney\*
- ... wild mushroom & pecorino arancini\*
- ... smoke salmon & creamed leek quiche, creme fraiche
- ... seared scallop w truffled pea puree\*
- ... satay chicken skewers w peanut sauce
- ... cumin spiced lamb, hummus & flat bread
- ... crab cakes, saffron rouille
- ... chorizo tortilla, romesco sauce\*

### COLD CANAPES

- ... tomato, basil & baby mozzarella bruschetta\*
- ... prawn cocktail, marie rose sauce\*
- ... freshly shucked coffin bay natural oysters\*
- ... rare sesame crusted tuna, salsa verde\*
- ... steak tartar, celeriac remoulade, crispy shallot \*

### SUBSTANTIALS

- ... szechuan pepper & slat calamari, fries
- ... tempura whiting in soft taco w lettuce, tomato & salsa
- ... orrechetti pasta, calamari, prawns, tomato & chilli
- ... chicken, green olive, lemon & honey tagine, cous cous
- ... wagyu beef, bourguignon garnish & potato mousseline
- ... wild mushroom & ricotta pasta \*

Note:

\* Denotes a 'Vegetarian' item

\* Denotes a 'Gluten Free' item

canapes



## BEVERAGE PACKAGES

### STANDARD BEVERAGE PACKAGE

- ... draught beer:  
Pure Blonde & xxxx Gold
- ... Lure Shiraz, Lure Semillon Sauvignon Blanc
- ... Louis Perdrier
- ... non alcoholic beverages
- 3 hours ... \$35
- 4 hours ... \$45

### PREMIUM BEVERAGE PACKAGE

- ... draught beer  
Cascade Light, xxxx Gold, Pure Blonde
- ... bottle beer: Crown Lager or Corona
- ... white wine: Wild Rock Sauvignon Blanc
- ... red wine: Geoff Merrill Cabernet Sauvignon
- ... sparkling: Pelorous Non Vintage
- ... non alcoholic beverages
- 3 hours ... \$48
- 4 hours ... \$58

### BEVERAGES ON CONSUMPTION

should you prefer not to choose a package, beverages can be charged on a consumption basis to a master account with or without a pre-organised bar tab limit.

in order to control the type of drinks consumed we suggest that you choose the wines & beers to be served by our staff prior to the function.

beverage packages



## GROUP SET MENU OPTIONS

for groups of 10 or more

Mon-Thurs Reduced A La Carte, Choice of 3  
Friday & Saturday Alternate Drop Strictly (20+ guests)

#1... \$55 pp – 2 courses  
shared entrée | main  
(monday – thursday only)

#2... \$65 pp – 2 courses  
main | dessert

#3... \$70 pp – 2 courses  
entrée | main

#3... \$75 pp – 3 courses  
shared entrée | main | dessert

#4... \$80 pp – 3 courses  
entrée | main | dessert

## OPTIONAL EXTRAS

... chefs selection of canapés on arrival... \$18 per person

... assorted cheese plates to share ... \$10 per person

... segafreddo coffee & tea w petit fours... \$8.50 per person

### Note:

\* Denotes a 'Vegetarian' item

\* Denotes a 'Gluten Free' item

group set menus



## ENTREE (select three)

lure entrée tasting plate\* (*not available for 'shared entree'*)  
... selection of lure signature dishes

fresh line caught squid  
... mixed spice salts, lemon & fried basil

QLD Prawn Salad  
... iceberg lettuce, avocado, crispy pancetta & orange dressing

seared clearwater scallops \*  
... morcilla, pea puree, chipotle emulsion & baby cress

kervela goats cheese salad \*  
... baby beetroot, walnuts, granny smith apple & crisp kipflers

## MAINS (select three for 'Choice' or two for 'Alt-Drop')

barramundi & soft shell crab  
...chorizo, braised fennel & baby leeks, crab bisque

crisp skin king salmon (MR) \*  
... nicoise salad, fried quail egg & tempura white anchovies

roasted poussin breast \*  
... ballotine of leg, gruyere croquette, asparagus, chanterelle mushrooms, sage & roasting juices

wayyu sirloin (M) \*  
... buttermilk potato mash, buttered spinach, watercress & bordelaise sauce

june gold lamb rump  
... petit pois peas, bacon, wilted cos & mint

pearl barley risotto \*  
... dutch carrot, globe artichoke & mixed herbs

\* Poussin only available to bookings at least one week in advance

group set menus



## DESSERTS (select three for 'Choice' or two for 'Alt-Drop')

warm profiteroles  
... w hazelnut cream, chocolate sauce & toasted almonds

buttermilk panna cotta  
... w summer berries & strawberry consomme

pear and almond tart  
... w cinnamon ice cream & isigny cream

praline semi freddo  
... mango & brandy snap

assiette de fromages  
... quince paste, muscatels, toasted walnut bread & lavosch

## BIRTHDAY CAKES..

b.y.o cakes will incur a \$2.50 per person plate charge  
Specially prepared cakes are available on request

group set menus