



LURE LOUNGE

CAPACITY - 150 guests-whole lounge area (standing)
 (minimum spend required for exclusive use - POA)
 room hire is negotiable based on your spend
 UPPER LOUNGE CAPACITY - 40 guests (standing)
 ROOM HIRE
 ... \$80 per hour – monday to thursday
 ... \$125 per hour – friday & saturday

THE PATIO

CAPACITY - 80 guests (standing)
 exclusive use of the patio is available on application
 (minimum spend required-POA)

THE FUNCTION ROOM

CAPACITY - banquet style - 50 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 10 guests
 ... night: \$400 (5pm – 12pm) minimum 20 guests
 (min. food & beverage package required)
 ...room hire of the function room at the coro includes,
 staff,
 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

beverages



BREAKFAST # 1 ... \$20 pp

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

BREAKFAST # 2 ... \$28 pp

orange juice
 a choice of one of the following:
 ... seasonal fruits & yoghurt
 ... platters of pastries
 a choice of one of the following:
 ... potato frittata w roast tomato & bacon
 ... scrambled eggs & roast tomato w braised field
 mushrooms & bacon
 spicy chipolata sausages w braised
 field mushrooms & creamed eggs
 all served w sourdough toast
 segafredo coffee & herbal teas

TEA BREAK #1... \$4.90pp

..chocolate brownie

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

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

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

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

...selection of club sandwiches
 ...vegetarain quiches
 ...ceasar salad
 ...garden salad
 ...petit fours
 ...freshly brewed segafredo coffee, herbal teas
 ...orange juice & soft drink

FRUIT PLATTER \$6.90pp

chefs selection of fresh seasonal fruits

CHEESE PLATTER \$12.90pp

premium australian cheese platter, dried fruits,
 fresh fruits, lavoche & falwasser crackers

working lunch



CANAPES MENUS

#1... \$15 pp (5 pieces)

select 5 options from the hot & cold canapés

2... \$24 pp (5 pieces + 1 substantial)

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

3... \$26 pp (8 pieces)

select 8 options from the hot & cold canapés

4... \$30 pp (10 pieces)

select 10 options from the hot & cold canapés

5... \$44 pp (10 pieces + 2 substantial)

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

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

COLD CANAPES

... freshly opened oysters w lure dressing

... prosciutto wrapped grissini sticks

... asian crab salad w citrus dressing

... vegetarian rice paper rolls w soy dipping sce

... cherry tomato, bocconcini tarts w balsamic

... smoked salmon w horseradish cream & onion on crostini

... sashimi of tuna w wakame & pickled ginger

... persian fetta & sundried tomato & basil in pastry shells

... beef carpaccio w shaved paremsan & truffled aioli

canapes



HOT CANAPES

... warm duck tarts w caramelized onion

... grilled scallops, apple slaw & blood orange oil

... beef satays w spiced peanut sauce

... arancini w field mushrooms & pecorino

... tempura prawns w soy wasabi aioli

... spinach & persian fetta tarts

... moroccan chicken skewers w minted yoghurt

... grilled pepper sirloin of beef on potato

... crab & leek tarts w salsa verde

SUBSTANTIALS

... deep fried calamari w cajun mayonnaise

... red duck curry w asian veg & jasmine rice

... yellow vegetable curry w jasmine rice

... lamb korma w jasmine rice

... prawn & chilli risotto

... asparagus & pecorino risotto

... bbq pork hokkein noodles & bokchoy

... assorted cocktail meat pies & sausage rolls

... mini pizza

... fish & chips

ADDITIONAL SUBSTANTIALS... \$9pp

substantial canapés are presented in individual boxes with
disposable wooden chopsticks, spoon or fork

BIRTHDAY CAKES..

b.y.o cakes will incur a \$2.50 per person plate charge

canapes



browse through our beverage range. these options are based on 3, 4 or 5 hours & are on a per person basis only available when accompanying food packages

STANDARD BEVERAGE PACKAGE

... draught beer:

Pure Blonde & 4x Gold

... Lure Shiraz, Lure Semillon Sauvignon Blanc & Louis Perdrier

... non alcoholic beverages

3 hours ... \$35

4 hours ... \$45

5 hours ... \$55

PREMIUM BEVERAGE PACKAGE

... draught beer

Cascade Light, xxxx Gold, Pure Blonde

... bottle beer: Crown lager or Corona

... white wine: select from list

... red wine: select from list

... non alcoholic beverages

3 hours ... \$48

4 hours ... \$58

5 hours ... \$65

BEVERAGES ON CONSUMPTION

should you prefer not to choose a package, beverages can be charged on a consumption basis to a master account. 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

Monday - Thursday: reduced a la carte, choice of 3.

Friday & Saturday: alternate drop, choice of 3.

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

#2... \$60 pp – 2 courses
main | dessert

#3... \$65 pp – 2 courses
entrée | main

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

#4... \$85 pp – 3 courses
entrée | main | dessert | tea or coffee w petit fours

OPTIONAL EXTRAS

... chefs selection of canapés on arrival... \$15 per person

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

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

BIRTHDAY CAKES..

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

group set menus



ENTREE (select three)

8 x Mixed Oysters
... natural – freshly shucked oysters w red wine vinegar & lime
... kilpatrick – oysters w bacon & the coro's worcestershire sauce

lure entrée tasting plate
... selection of lure signature dishes

grilled boneless quail
... fava bean ragout & truffled aioli

balmain bug salad
... w watercress, ruby grapefruit & herbed mayonaise

smoked salmon & sfogliata roulade
... w frisee leaves & wild lime dressing

warm gorgonzola & marscapone tart (v)
... w aruglua & red wine poached pear salad

MAINS (select three)

grilled cone bay barramundi & soft shell crab
... asparagus spears & sweet soy lemongrass sauce

grilled fish of the day
... on sweet potato & crab risotto

seared szechuan spiced magret duck breast
... w fried udon noodles, bok choy & shitake mushrooms

certified black angus eye fillet
... on buffalo feta mash & baby zucchinis w sauce valois

grilled potato & parmesan gnocchi (v)
... sauteed heirloom tomatoes, portobello mushrooms & pecorino

group set menus



DESSERTS (select three)

hibiscus jelly panacotta
... kiwifruit salsa, pistachio fairy floss & tuile biscuit

vanilla creme brulee
... w wattleseed & almond biscotti

warm profiteroles
... w chocolate sauce & double cream

individual chocolate banoffee pie
.. w chocolate & hazelnut sauce

cheese plate
... w turkish figs, dried muscatels, falwasser crackers
& lavoche

group set menus