



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 – 12pm) 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 ... \$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... \$5.90pp

.. freshly baked cookies

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 & 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 \$6.90pp

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... \$15 per person
... assorted cheese plates to share ... \$10 per person
... segafreddo coffee & tea w petit fours... \$8.50 per person

group set menus



ENTREE (select three)

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

ham hock
... saffron poached pear, parsley cream, walnut & gorgonzola beignet

hot smoked salmon
... shaved fennel, confit lemon & avocado

moreton bay bug salad
... zucchini & parmesan pancake, shellfish oil

seared clearwater scallops
... caramelised eschallot, pumpkin puree & pickled chanterelle

baby vegetable salad (V)
... grilled flatbread, goats curd & pomegranate vinaigrette

MAINS (select three)

barramundi & soft shell crab
... cep tart, saute spinach, truffle emulsion

crisp skin king salmon (MR)
... edamame, organic carrot, toasted almonds & madiera gastrique

crisp duck leg confit
... sarladaise potato, greens, bacon & stickyred wine sauce

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

mixed mushroom & baby spinach crepes(v)
... snipped herbs, porcini & parmesan crumb

* Duck only available to bookings at least one week in advance

** Wagyu Sirloin served Medium for Group Bookings over 20 guests

group set menus



DESSERTS (select three)

lemon tart
... w meringue buttons & milk sorbet

creme brulee infused with tonka bean
... w pistachio sable & poached rhubarb

milk chocolate cheesecake
... w nougat crunch & malt ice cream

sticky toffee pudding
... salted caramel, vanilla ice cream

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