



# EVENTS INFORMATION KIT

*Birthdays | Weddings | Milestone Celebrations | Engagement Parties | Hens Parties*

*Lago*





Combining elegance,  
inviting ambience,  
and bold Italian  
flavours, Lago Cucina  
is the perfect  
Central Coast venue  
for unforgettable  
events.

*Thank you for considering Lago Cucina for  
your upcoming event!*

*We would be delighted to assist you with your  
enquiry and look forward to hearing from you.*

*Let our team take care of your event from  
start to finish, guiding you through  
your options or working with you to curate  
a custom package to suit your needs.*

*Our dedicated event co-ordinators will liaise  
with you during the entire planning process  
to ensure that your event will run seamlessly.*



# Exclusive & Private

*Lago offers a private and exclusive experience—your own entrance, bar and kitchen. It's your event, your space.*

*For events held from Friday evening through to Sunday afternoon, there's no room hire fee. Instead, a minimum spend applies, which our Functions team will discuss with you upon enquiry.*

*Lago is also available for private weekday lunches, Monday to Friday. With no room hire fee, you can choose between a buffet cocktail style or a sit-down event, all in the exclusive setting of our Mediterranean restaurant. Available from 12pm to 4pm, your event will include a complimentary welcome drink on arrival.*

## CAPACITY

### EXCLUSIVE USE

Sit Down Style up to 120 guests

Cocktail Style up to 200 guests

Available Monday to Sunday lunch or dinner

### SEMI-PRIVATE DINING

Sit Down Style up to 30 guests

Cocktail Style up to 35 guests



# Exclusive & Private

## PACKAGES

### SEATED DINING EVENT

#### Option 1 | \$59pp

Inclusive of:

- Antipasti board & house made focaccia to share
- Pizzas to share, served with salad
- Pasta to share
- Dessert to share

#### Option 2 | \$79pp

Inclusive of:

- Antipasti board & house made focaccia to share
- Pizza or pasta to share
- Mains to share, served with salad
- Desserts to share

### COCKTAIL STYLE EVENT

#### Option 1 | \$49pp

Inclusive of:

- A substantial selection of 6 canapés (savoury & sweet selections available)
- 2 substantials (1 serving per selection per person)
- Your supplied celebratory cake cut into canapé style slices and served on platters

#### Option 2 | \$59pp

Inclusive of:

- A substantial selection of 8 canapés (savoury and sweet selections available)
- 2 substantials (1 serving per selection per person)
- Your supplied celebratory cake cut into canapé style slices and served on platters

DESSERT CANAPÉS ADD-ON (optional upgrade)  
\$7pp, for 2 chef choice selections

### GRAZING STATIONS

#### OYSTER STATION

Freshly shucked oysters with condiments  
(3 oysters per person) - \$18pp

#### CHEESE STATION

A selection of local and international cheeses with condiments - \$21pp

#### ANTIPASTI STATION

Prosciutto, mortadella, cacciatore salami, grilled eggplant, marinated tomatoes, mixed olives, focaccina and condiments - \$16pp

#### DESSERT STATION

A selection of cakes, desserts & petit four - \$14pp

Exclusive + Private dining options must include a beverage package

A 10% surcharge applies on Sundays. Please note: These are sample menus only.

# Cocktail Style Event Menu

## COLD CANAPÉS

- Salmon rillettes crostini, lemon mascarpone, chives
- Tomato & basil bruschetta (v)
- Chicken, mango & mint rice paper roll, nuoc cham (gf)
- Pumpkin, ricotta & almond tart
- Spinach & ricotta quiche (gf)
- Mortadella crostini, ricotta, olive
- Pesto roast vegetable skewers (gf)
- Rare roast beef, rocket crostini, truffle cream

## HOT CANAPÉS

- Harissa lamb sausage roll
- Porcini & parsley arancini, rocket pesto (v)
- Salt & pepper calamari, citrus aioli (gf)
- Lemon thyme chicken skewers (gf)
- Beef & veal meatballs, sugo, parmesan (gf)
- Polenta chips, romesco (gf/ve)
- Grilled prawn skewers, salsa verde (gf)
- Pumpkin & spinach calzone, sugo, chilli oil
- Caramelised onion tart & goat cheese tart (v)

## SUBSTANTIALS

- Crumbed fish & chips, tartare sauce
- Mini beef burgers, cheddar, onion jam, tomato
- Risotto, porcini, pine nuts, chives (gf/v)
- Risotto, pumpkin, basil (gf)
- Busiate, mussels, nduja
- Rigatoni pasta, beef cheek ragu
- Orecchiette, boscaiola, parmesan
- Crumbed mini schnitzel, Italian hot sauce

## DESSERT CANAPÉS

- Apple crumble tartlets
- Lemon meringue tartlets Handmade macaroons Strawberry chantilly tartlets
- Cannoli, ricotta, pistachio, chocolate

(v) vegetarian  
(gf) gluten free  
(df) dairy free

Please note: These are sample menus only. Menus are subject to change. Exclusive + Private dining options must include a beverage package

A 10% surcharge applies on Sundays.



# Beverage

## PACKAGES

### PREMIUM PACKAGE

**\$50pp | 4 hours**

Sparkling Wine

*Chain of Fire Brut Sparkling*

White Wine (please select one)

*Chain of Fire Sauvignon*

*Blanc-Semillon*

*Chain of Fire Chardonnay*

Rosé (additional \$7 per person)

*Luna Rosa Rose*

Red Wine (please select one)

*Chain of Fire Pinot Noir*

*Chain of Fire Shiraz-Cabernet*

Bottled Beer only

*Great Northern Super Crisp*

*Cascade Light*

### COCKTAIL STYLE EVENT

**\$65pp | 4 hours**

Sparkling Wine

*Veuve Tailhan BdB Brut*

White Wine (please select one)

*Quilty & Gransden Sauvignon Blanc*

*Quilty & Gransden Chardonnay*

Rosé

*Luna Rosa Rose*

Red Wine (please select one)

*Quilty & Gransden Shiraz*

*Quilty & Gransden Cabernet Sauvignon*

*Inclusion of second wine available*

*(\$5 per person)*

Bottled Beer only

*Great Northern Super Crisp*

*Carlton Dry*

*Cascade Light*

### DELUXE BEVERAGE PACKAGE

**\$80pp | 4 hours**

Sparkling Wine

*Bandini Prosecco*

White Wine (please select one)

*Te Mata Sauvignon Blanc*

*Te Mata Chardonnay*

*Inclusion of second wine available (\$5 per person)*

Rosé

*Max's rose*

Red Wine (please select one)

*Te Mata Syrah*

*Te Mata Cabernet-Merlot*

*Inclusion of second wine available (\$5 per person)*

Strongbow Apple Cider

Bottled Beer only

*Great Northern Super Crisp*

*Carlton Dry*

*Cascade Light*

Exclusive + Private dining options must include a beverage package | Beverage options are flexible, speak to our Functions team

A 10% surcharge applies on Sundays. Please note: These are sample menus only.



# *Additional Inclusions*

## INCLUDED WITHIN THE PER PERSON PACKAGE PRICE:

- Linen napkins (formal dining events)
- Your supplied celebratory cake cut into canapé style slices and served on platters (no cakeage fees apply)
- Personalised menus printed with individual guest names
- Dedicated event coordinator for your event
- Professional service staff on the day
- Microphone

## MINIMUM SPEND REQUIREMENTS

Lago does not charge venue hire fees, however a minimum spend is required. This means you are required to spend at least the quoted minimum spend requirement on food and beverages in order to reserve Lago for your event. Please discuss with our Functions Team upon enquiry.

Pricing is GST inclusive. All credit card payments will incur a 1.65% fee. A 10% surcharge applies on Sundays.

## TAILORED PACKAGES

Our dedicated event coordinators are more than happy to tailor individual packages, where possible. Our front of house and kitchen team are flexible allowing Lago to meet specific and personalised requests.

## SUPPLIERS

We have a collection of professional suppliers we can recommend providing all your additional requirements such as florists, transport, music etc.



We hope to be  
in touch soon!



[02] 4390 9336

FUNCTIONS@LAGOCUCINA.COM.AU  
LAGOCUCINA.COM.AU

169 BUDGEWOI ROAD, BUDGEWOI NSW 2262

