



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!



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