

EVENT PACKAGES | 2026

LAKESIDE PAVILION





MEET LAKESIDE PAVILION

Overlooking the serene Albert Park Lake, Lakeside Pavilion offers uninterrupted and panoramic views, making it the perfect setting for any event. Lakeside Pavilion features elegant lighting, a sophisticated neutral colour palette and a striking large bar, all of which come together to provide a modern and versatile space.

Whether hosting an intimate gathering or a grand celebration, Lakeside Pavilion offers endless possibilities to create a truly unique event tailored to your vision.

LOCATION

36 Lakeside Drive, Albert Park, VIC 3206

Lakeside Pavilion is located directly on Albert Park Lake and is only a short 10-minute drive from Melbourne CBD.

CAPACITIES

Cocktail: 900
Seated without dance floor: 450
Seated with dance floor: 400



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VENUE INCLUSIONS

- Dedicated Event Coordinator
- Professional venue operations manager, wait staff and chefs
- Personalised menu per table
- Dance floor (adjustable in size)
- A selection of cocktail furniture and décor pieces
- VIP Green Room
- Round tables with linen, napkin (your choice of black or white) and centerpiece
- In-house audio visual; two projector screens, two cordless microphones, lectern, PA system
- Weatherproof outdoor balcony, overlooking Albert Park Lake
- Partition-able walls, to ensure a configurable space
- Two-hour complimentary bump in prior to event commencement time
- One-hour complimentary bump out post event conclusion time

We do not charge a venue hire, instead we offer the space based on a minimum food and beverage spend. Our minimum spends do vary depending on the date, time and style of the event.

Please note, all packages in this document fall under our pricing for 2026. Prices are subject to change per year, however, will incur a maximum increase of no more than \$10 per person, per year.



CONFERENCE AND BREAKFAST PACKAGES

HALF DAY CONFERENCE **\$83** PER PERSON

2 GRAZING ITEMS,
3 SANDWICHES,
FLOWER DALE FARM LETTUCE INCLUDED
+1 CHOICE OF SALAD
COFFEE, TEA, SOFT DRINK & JUICES

FULL DAY CONFERENCE **\$104** PER PERSON

4 GRAZING ITEMS,
3 SANDWICHES,
1 CHOICE OF SALAD
FLOWER DALE FARM LETTUCE INCLUDED
COFFEE, TEA, SOFT DRINK & JUICES

MORNING NIBBLES **\$47** PER PERSON

4 GRAZING ITEMS
COFFEE, TEA, SOFT DRINK & JUICES

SPECIALTY BREAKFAST **\$55** PER PERSON

6 GRAZING ITEMS
COFFEE, TEA, SOFT DRINK & JUICES

THE BREAKFAST SPREAD **\$75** PER PERSON

6 GRAZING ITEMS
2 SUBSTANTIAL ITEMS
COFFEE, TEA, SOFT DRINK & JUICES

GOURMET PLATED BREAKFAST **\$50** PER PERSON

SELECTION OF 2 GOURMET BREAKFAST PLATES (ALTERNATE SERVES)
COFFEE, TEA, SOFT DRINK & JUICES

UPGRADES

- ADD A FRUIT PLATTER TO YOUR BREAKFAST OR CONFERENCE PACKAGE FOR ADDITIONAL \$10 PER PERSON
- ADD SUBSTANTIAL ITEM TO YOUR PACKAGE FOR ADDITIONAL \$12 PER PERSON, PER ITEM
- ADD A BOWL TO YOUR PACKAGE: 1X ITEM FOR \$15 OR 2 ITEMS FOR \$25 PER PERSON
- BARISTA MADE COFFEE | SPEAK TO YOUR EVENT COORDINATOR FOR OPTIONS



MENU

GRAZING

HALF DAY (SELECT 2)

FULL DAY (SELECT 4)

MORNING NIBBLES (SELECT 4)

SPECIALTY BREAKFAST (SELECT 6)

THE BREAKFAST SPREAD (SELECT 6)

VITALITY BOOST

Gippsland dairy yoghurt pot, raspberry, lavender (LG,V)

Mapple roasted granola, pumpkin seeds, coconut & cinnamon (V,VG)

Overnight oats, apple, five-spice, Warrnambool honey (V)

Crunchy muesli slice, cranberry, white chocolate (V)

SAVOURY BITES

Little chicken leek pie, ketchup

Chunky beef pie, ketchup

Mushroom and aged cheddar pie, tomato relish (V)

Spiced potato and pea samosa, mint yoghurt (LD,V,VGO)

Pork & fennel sausage roll, tomato relish

Mini crumpet, cultured butter (V)

SWEET INDULGENCE

Warm panna chocolate, powdered sugar (LG,V)

Poached apricot, lemon thyme danish (V)

Vanilla custard, rum soaked raisin danish (V)

Cute little cherry pastry, chai sugar (V)

Warm sourdough jam donuts, sugar (V)

Banana bread, cream cheese & cultured butter frosting (V)

Big choc chip cookies, brown sugar (V)

Lemonade scone, clotted cream, seasonal fruit jam (V)

Caramel slice, coconut, dark chocolate (LGO,V,VGO)

Choccy brownie (V)

GO BIGGER (SUBSTANTIAL)

Croissant, smoked ham, Swiss cheese

Croissant, heritage tomato, Swiss cheese, kale pesto (V)

Bacon bun, free range egg, classic HP sauce

Spinach, egg, orange marmalade tartlet (V)

Open salmon bagel, sesame, chive cream cheese

Potato hash, cultured cream, Yarra Valley caviar

Char sui pork bun, soy & spring onion

Fried chicken waffle, maple, honey butter, sea salt

SANDWICHES

HALF & FULL DAY (SELECT 3)

Free Range Egg, spiced curry mayo, alfalfa sprouts (V)

Heritage ham, triple cream brie, tomato, seeded mustard butter

Poached chicken, tarragon & dill mayonnaise, roquette (LD)

Salt kitchen pastrami, Swiss cheese, crunchy pickles, butter leaf

Maffra cheddar,crunchy piccalilli, peppery watercress (V)

SALADS

HALF & FULL DAY (SELECT 1)

Flower Dale farm lettuce, chardonnay dressing, crunchy garlic, shallots (LD,LG,V,VG) - included in conference packages.

Baby Gem caesar salad, anchovy cream, parmesan, crunchy bread, chopped free range egg

Yarra Valley tomatoes, Meredith goats' cheese, olives, cucumber, shiraz dressing (LG,V,VGO)

Orecchiette broccoli & kale pesto, pinenuts, lemon, Mount Zero olive oil (V)

Tomato, That's Amore burrata, aged cherry balsamic, mint & purple basil (LG,V,VGO)

BOWLS + \$15 PER ITEM OR \$25 FOR 2 ITEMS

UPGRADE YOUR PACKAGE WITH FOOD BOWLS

Gnocchi, smoked tomato sauce (V)

Mild lamb korma, basmati rice, papadum

Shiraz braised beef cheek, buttered mash, gremolata (LG)

Barramundi,Thai curry, jasmine rice (LD, LG)

Harissa chicken, pearl cous cous, almonds, apricots, hung yoghurt

GOURMET PLATED BREAKFAST

CHOOSE 2 OPTIONS TO BE SERVED ALTERNATE

Smashed avocado, Meridith goats' cheese, kale pesto, candied pumpkin seeds & poached egg

Poached egg, crispy bacon, seasoned potato hash, tomato relish (LD,LG,V)

Free range egg tartlet, wattle bank mushrooms, spinach, pumpkin, aged cheddar (V)

Green falafel, parsley tabouli, purple kale, tahini dressing & poached egg (LD,LG,V,VGO)

Salmon, spring peas, broad beans, mint, lemon dressing & poached egg (LD,LG)

Fried chicken waffle, maple, honey butter, sea salt

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (VGO) Vegan Option (LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (LDO) Low Dairy Option



DINE IN *ALTERNATE SERVES FOR ALL COURSES*

INDIVIDUAL PLATED MENU

1-course \$58pp | 2-courses \$83pp | 3-courses \$99pp

ENTREE

Gnocchi, chardonnay cream, mushroom ragu, hazelnuts, reggiano, parmesan (V)

Great southern lamb, whipped white bean, cucumber, mint, aleppo pepper (LD,LG)

Confit pork, salt & vinegar crackle, pear & fennel salad (LD,LG)

Ora king salmon, baby beets, goats' curd, puffed grains, caviar, chickpea cress (LG)

Scallop, curry cauliflower, green raisins, pine nuts, curry leaf (LD,LG)+\$5

Wagyu, horseradish cream, egg yolk, 48-month Reggiano +\$5

Vegetable terrine, pickled mustard seeds, shallots, grissini (LD,V,VGO)

MAIN

Slow roasted chicken, buttered leeks, tuscan kale, tarragon sauce (LG)

Master stock Pork, Chinese broccoli, fermented chili & black bean, enoki (LD,LG)

Humpty doo barramundi, Port Arlington mussel cream, zucchini, kombu (LG)

Porcini pithivier, mount zero lentils, chervil & soft herb salad (V) +\$5

Beef cheek, celeriac & kohlrabi remoulade, pumpkin puree (LG)

Salt grass Lamb shoulder, honey & Szechuan carrots, Vietnamese mint, lamb sauce +\$5

Duck cassoulet, chorizo, croquette, tuscan kale, jus (LG)+\$5

Beef fillet, mustard greens, pressed potato pave, bearnaise butter, pepper jus (LG) +\$15

SIDES

Potato kipfler vinegar & rosemary salt, mustard mayonnaise (LD,LG,V) +\$3.5pp

Butter leaf salad, chardonnay dressing, crispy garlic & shallots (LD,LG,V,VG) +\$5pp

Mixed greens, hazelnuts, burnt butter, lemon (LG,V,VGO)+\$7.5pp

Sprouting cauliflower, triple cheese sauce, crunchy breadcrumbs (V) +\$7PP

Honey Kent pumpkin, pomegranate, mint, sumac, hung yoghurt (LG,V,VGO) +\$5pp

Green & yellow beans, XO sauce, shallots (LG) +\$8pp

Tomato salad, basil, burrata, aged cherry balsamic (LG,V,VGO) +\$10pp

Pommes puree, cultured butter, truffle (LG,V) +\$5.5

DESSERT

Passionfruit brownie, yuzu ice-cream (V)

Classic lemon tart, raspberry, clotted cream (V)

Bay leaf panna cotta, rhubarb compote, black berries (LG)

Tiramisu, hazelnuts, milk crumb (V)

Chocolate fondant, ginger & brown sugar crumb, toasted rice ice cream (V) +\$5

Coconut bounty, coconut ice cream, cherries (LD,LG,V,VG) +\$5

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GRAZING STATIONS

UPGRADES TO THE TABLE

2 PLATES PER TABLE

Charcuterie	\$16pp
Cheese	\$22pp
Dips & bread	\$12pp

GRAZING STATIONS (MIN. 100 GUESTS)

Charcuterie	\$32pp
Cheese	\$30pp
Charcuterie & Cheese	\$32pp
Oyster	\$25pp
Ice Cream	\$22pp



CANAPÉ MENU

6 Standard \$48pp | 8 Standard \$60pp | 10 Standard \$70pp

VEGETARIAN

EGG & SEAWEED SALAD NIGIRI, PONZU DRESSING

KIMCHI RICE PAPER ROLL, BANG BANG DRESSING

MEREDITH GOATS' CURD, BLACK OLIVE, DUKKHA, CROUTE

CHEESE & CORN CROQUETTE, SAFFRON MAYO, PARSLEY

TRUFFLE & PORCINI MUSHROOM ARANCINI, PECORINO

CRISPY CARROT & GINGER NETTING, HOT & SOUR DRESSING, VIETNAMESE BASIL

FISH & SEAFOOD

CAVIAR CHIP, VINEGAR SALT, CHIVE, CULTURED CREAM

SPANNER CRAB VOL AUX VENT, CELERY, CAVIAR

SALMON NIGIRI, WASABI MAYO, YARRA VALLEY CAVIAR

TIGER PRAWN & AVOCADO SUSHI ROLL, PICKLED PINK GINGER

MARKET OYSTERS, SEAWEED VINEGAR

TEMPURA PRAWN, SOY LIME CARAMEL, CHIVE

SALMON TACO, SOY, WAKAME SALAD, WASABI MAYO

SESAME PRAWN TOAST, CHILI MAYO, CORIANDER

CRAB + SNAPPER CAKE, CAVIAR, HOT & SOUR MAYO, BASIL +\$4

MEAT

CHICKEN TERRINE, PICKLED ONION, TARRAGON, MUSTARD

CHEESEBURGER SPRING ROLL, AWESOME SAUCE

SPICED GIPPSLAND LAMB KOFTA, MINT & CORIANDER DRESSING

TANDOORI CHICKEN SKEWER, CUCUMBER & MINT RAITA

PEKING DUCK CIGAR, HOISIN SAUCE

BEEF TACO, SMOKED CHIPOTLE, SALSA FRESCA, QUESO

BEEF & MUSHROOM PIE, PEPPER SAUCE

CHICKEN & LEEK PIE, TOMATO RELISH

PORK & FENNEL SAUSAGE ROLL, GREEN TOMATO RELISH

DUCK STEAM BUN, CHIVE, SOY & GINGER SAUCE

FRIED CARBONARA, EGG MAYO, CRISPY BACON, SALTED EGG

MACADAMIA SATAY BEEF, CRISPY ONIONS & GARLIC

CHICKEN & CHIVE DUMPLING, CRUNCHY CHILI OIL, KELP SOY

PEKING DUCK PANCAKE, HOISIN, CUCUMBER, SPRING ONION +\$4

SWEET

BOOZY TIRAMISU

MINI MARS BAR TART, CRUNCHY CHOCOLATE

PETITE DONUT, FIVE-SPICE SUGAR

SUBSTANTIAL

MINI WAGYU CHEESEBURGER, AWESOME SAUCE, PICKLES +\$12

MINI LAMB SOUVA, CUCUMBER, PICKLES, TABOULI, GARLIC SAUCE +\$12

STICKY LEMON & SESAME CHICKEN BAO, PICKLED CUCUMBER +\$12

LATE NIGHT FRIED LASAGNA, LOTS OF PARMESAN +\$12

FRIED FISH, WHITE BREAD, CHUNKY TARTARE, MALT VINEGAR +\$12

HOT CHIPS CUPS, VINEGAR SALT, CURRY SAUCE +\$8

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BEVERAGE PACKAGES

LAKESIDE

2-hours | \$52 per person
3-hours | \$62 per person
4-hours | \$72 per person
5-hours | \$82 per person

WINE

Mr Mason Sparkling Cuvée Brut, Multi Regional, VIC
Henry & Hunter Shiraz Cabernet, Multi Regional, VIC
Dottie Lane Sauvignon Blanc, Multi Regional, VIC
Hearts Will Play Rose, Multi Regional, VIC

BEER

Furphy Refreshing Ale
James Boag's Premium Light
Heineken 0% Alcohol
James Squire Orchard Crush Apple Cider

NON-ALCOHOLIC

Selection of soft drinks and juices

ALCOHOL-FREE PACKAGE (SOFT DRINKS AND JUICES)

2-hours | \$30 per person
3-hours | \$35 per person
4-hours | \$40 per person
5-hours | \$45 per person

SIGNATURE

2-hours | \$62 per person
3-hours | \$72 per person
4-hours | \$82 per person
5-hours | \$92 per person

WINE

Mount Paradiso Prosecco NV, SA
Willow Chase Shiraz, Barossa Valley, SA
Point of Departure Pinot Noir, Multi Regional, VIC
Mill Flat Sauvignon Blanc, Marlborough, NZ
Lost Woods Chardonnay, Limestone Coast, SA
Hearts Will Play Rose, Multi Regional, VIC

BEER

Lakeside Inclusions, plus:
Carlton Draught
Great Northern Super Crisp 3.5%

NON-ALCOHOLIC

Selection of soft drinks and juices

ULTIMATE

2-hours | \$76 per person
3-hours | \$86 per person
4-hours | \$96 per person
5-hours | \$106 per person

WINE

Chandon Brut, Yarra Valley, VIC
Mill Flat Sauvignon Blanc, Marlborough, NZ
Mountadam "Five-Fifty" Chardonnay, Eden Valley, SA
Paloma Riesling, Multi Regional, VIC
Best Bin 1 Shiraz, Great Western, VIC
Wynns Gables Cabernet Sauvignon, Coonawarra, SA
Coldstream Hills Pinot Noir, Yarra Valley, VIC
Sud Rose, South of France

BEER

Signature Inclusions, plus choice of two:
Heineken Lager
Corona Extra
Mt Kosciuszko Pale Ale
Stone & Wood Pacific Ale

NON-ALCOHOLIC

Selection of soft drinks and juices



BEVERAGE UPGRADES

BASIC SPIRITS

ADD TO YOUR PACKAGE FOR +\$32PP

- Smirnoff Vodka
- Gordon's London Dry Gin
- Johnnie Walker Red Label Scotch Whisky
- Bacardi White Rum
- Bundaberg Rum
- Jim Beam Bourbon
- Canadian Club Whisky

PREMIUM SPIRITS

ADD TO YOUR PACKAGE FOR +\$40PP

- Grey Goose Vodka
- Four Pillars Gin
- Hendricks Gin
- Tanqueray London Dry Gin
- Johnnie Walker Black Label Scotch Whisky
- Chivas Regal Whisky
- Glenfiddich Single Malt Scotch Whisky
- Jack Daniel's Whisky
- Makers Mark Bourbon
- Kraken Spiced Rum

COCKTAILS

+ \$21 PER COCKTAIL

- Aperol Spritz
- Bellini
- Mimosa
- Limoncello Spritz
- Wild Hibiscus Spritz

PREMIUM COCKTAILS

+ \$24 PER COCKTAIL

- Cosmopolitan
- Margarita
- Pornstar Martini
- Amaretto Sour
- Negroni

SOMETHING ELSE

Add Moscato for +\$5pp





For all enquiries and to discuss your upcoming event needs, please contact our talented team at info@lakesidepavilion.com.au

We look forward to working with you in 2025!

(03) 8563 0091
36 Lakeside Dr, Melbourne VIC 3206
info@lakesidepavilion.com.au