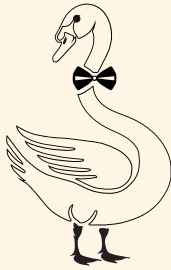


CORPORATE PACKAGES | 2026 & 2027

LAKE SIDE PAVILION

MEET LAKESIDE PAVILION



Set on the edge of Albert Park Lake with sweeping, uninterrupted views of the water and city skyline, Lakeside Pavilion is a standout destination for corporate events of every scale.

Just outside of Melbourne's CBD, the venue combines modern design, flexible layouts and a polished events team to deliver seamless, memorable experiences. With elegant lighting, a neutral contemporary palette and a striking central bar, the space easily transforms from professional daytime conferences to refined cocktail events and gala dinners.



CAPACITIES & INCLUSIONS

Lakeside Pavilion is designed to adapt seamlessly to a wide range of corporate events. With configurable walls and a spacious central floor, our experienced team will work with you to determine the most effective layout based on your guest numbers, event format and technical requirements.

ALL CORPORATE PACKAGES INCLUDE THE FOLLOWING:

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

COCKTAIL	SEATED (NO DANCEFLOOR)	SEATED (DANCEFLOOR)	THEATRE	CABARET
900	450	400	400	300





PACKAGE ONE: *HALF DAY*

2026: 76PP | 2027: 81PP

A half day package, ideal for meetings, presentations, networking events and relaxed corporate gatherings.

BEVERAGES

Tea, coffee, juice and soft drink station

MORNING TEA

Poached apricot, lemon thyme danish (V)

Crunchy muesli slice, cranberry, white chocolate (V)

LUNCH

2 Sandwiches:

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

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

2 Bowls:

Gnocchi, smoked tomato sauce (V)

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

Sides:

Flower Dale farm lettuce, chardonnay dressing, crunchy garlic, shallots (LD,LG,V,VG)

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

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

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

PACKAGE TWO: *FULL DAY*

2026: 10IPP | 2027: 11IPP

A full day experience, designed for longer events, entertaining clients or celebrating team milestones.

BEVERAGES

Tea, coffee, juice and soft drink station

MORNING TEA

Poached apricot, lemon thyme danish (V)

Crunchy muesli slice, cranberry, white chocolate (V)

LUNCH

2 Sandwiches:

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

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

2 Bowls:

Gnocchi, smoked tomato sauce (V)

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

Sides:

Flower Dale farm lettuce, chardonnay dressing, crunchy garlic, shallots (LD,LG,V,VG)

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

AFTERNOON TEA

Mini chicken & leek pie, ketchup

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

Chocolate brownie (V)

PACKAGE THREE: *FULL DAY* + *NETWORKING*

2026: 155PP | 2027: 171PP

Our most elevated offering, designed to impress from start to finish.

A full day experience, designed for longer events with networking / celebrating to end the day.

BEVERAGES

Tea, coffee, juice and soft drink station

MORNING TEA

Poached apricot, lemon thyme danish (V)

Crunchy muesli slice, cranberry, white chocolate (V)

LUNCH

2 Sandwiches:

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

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

2 Bowls:

Gnocchi, smoked tomato sauce (V)

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

Sides:

Flower Dale farm lettuce, chardonnay dressing, crunchy garlic, shallots (LD,LG,V,VG)

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

AFTERNOON TEA

Mini chicken & leek pie, ketchup

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

Chocolate brownie (V)

EVENING ROAMING CANAPES

Truffle & porcini Mushroom Arancini, pecorino

Tandoori chicken skewer, cucumber & mint raita

Spiced Gippsland lamb kofta, mint & coriander dressing

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LAKE SIDE PAVILION

CONTACT US

For all enquiries and to discuss your upcoming event, please contact our team:

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