EVENT PACKAGES 2026 & 2027

LAKESIDE PAVILION


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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.



CONTENTS:

5. THE DETAILS

7. CONFERENCE AND BREAKFAST

13. DINE IN

15. COCKTAIL STYLE

17. BEVERAGE AND UPGRADES





THE DETAILS

Our dedicated and experienced events team will be with you every step of the way, making sure your event is everything you imagined. We're all about warm service, a can-do attitude and creating unforgettable celebrations for every occasion.

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





CONFERENCE AND BREAKFAST

PACKAGE ONE: *HALF DAY*

2026: 79PP | 2027: 84PP

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

BEVERAGES

Tea, coffee, juice and soft drink station

Upgrade with coffee cart $9pp

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)

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: 104PP | 2027: 115PP

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

BEVERAGES

Tea, coffee, juice and soft drink station

Upgrade with coffee cart $14pp

MORNING TEA

Poached apricot, lemon thyme danish (V)

Banana bread, cream cheese & cultured butter frosting (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)

AFTERNOON TEA

Mini chicken & leek pie, ketchup

Chocolate brownie (V)

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BREAKFAST PACKAGES

A relaxed breakfast offering, perfect for early events, team gatherings and celebrations, designed to start your event on the right note.

MORNING NIBBLES | $47PP

4 grazing items, coffee, tea, soft drink and juices

SPECIALTY BREAKFAST | $64PP

6 grazing items, coffee, tea, soft drink and juices

THE BREAKFAST SPREAD | $79PP

6 grazing items, 2 substantial items, coffee, tea, soft drink and juices

GOURMET PLATED BREAKFAST | $55PP

Choice of two gourmet breakfast dishes, served alternately, with coffee, tea, soft drinks and juice included.

FRUIT PLATTER

Add a fruit platter to your breakfast or conference package for an additional $10 per person

SUBSTANTIAL ITEM

Add a substantial item to your package for an additional $12.5 per person, per item

BOWL

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 pricing

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BREAKFAST & CONFERENCE MENU

GRAZING ITEMS

SAVOURY BITES

Little chicken leek pie, ketchup
Chunky beef pie, ketchup
Crunchy muesli slice, cramberry, white chocolate (V)
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)

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)

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)

CONFERENCE ITEMS

SANDWICHES

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

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

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

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

GO BIGGER (ADDITIONAL)

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

BUILD YOUR OWN PACKAGE

PLEASE REACH OUT TO OUR TEAM FOR A QUOTE





DINE IN

DINE IN *ALTERNATE SERVES FOR ALL COURSE*

INDIVIDUAL PLATED MENU

1-course: 61PP | 2-course: 88 PP | 3-course: 103PP

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

UPGRADES TO THE TABLE

2 plates per table

Charcuterie $17pp

Cheese $23pp

Dips & bread $13pp

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COCKTAIL STYLE

CANAPÉ MENU

6 Standard $51pp | 8 Standard $63pp | 10 Standard $73pp

VEGETARIAN

Egg & seaweed salad nigiri, ponzu dressing (VGO)

Kimchi rice paper roll, bang bang dressing (VO)

Meredith goats' curd, black olive, dukkha, croute (V)

Cheese & corn croquette, saffron mayo, parsley (V)

Truffle & porcini mushroom arancini, pecorino (LG)

Crispy carrot & ginger netting, hot & sour dressing, Vietnamese basil (VG)

FISH & SEAFOOD

Caviar chip, vinegar salt, chive, cultured cream (I)

Spanner crab vol au vent, celery, caviar
Salmon nigiri, wasabi mayo, Yarra Valley caviar (M)

Tiger prawn & avocado sushi roll, pickled pink ginger (M, LG)

Market oysters, seaweed vinegar (A, LG)

Tempura prawn, soy lime caramel, chive (M)

Salmon taco, soy, wakame salad, wasabi mayo (A)

Sesame prawn toast, chili mayo, coriander
Crab + snapper cake, caviar, hot & sour mayo, basil +$4 (M)

MEAT

Chicken terrine, pickled onion, tarragon, mustard (LG)

Cheeseburger spring roll, awesome sauce

Spiced Gippsland lamb kofta, mint & coriander dressing (LD) (LG)

Tandoori chicken skewer, cucumber & mint raita (LG)

Spiced Gippsland lamb kofta, mint & coriander dressing

Peking duck cigar, hoisin sauce (LD)

Beef taco, smoked chipotle, salsa fresca, queso (LDO)

Beef & mushroom pie, pepper sauce

Chicken & leek pie, tomato relish

Pork & fennel sausage roll, green tomato relish

Duck steam bun, chive, soy & ginger sauce (LDO)

Fried carbonara, egg mayo, crispy bacon, salted egg

Macadamia satay beef, crispy onions & garlic

Chicken & chive dumpling, crunchy chili oil, kelp soy (LD)

Peking duck pancake, hoisin, cucumber, spring onion +$4 (LD)

SWEET

Boozy tiramisu (V)

Mini Mars Bar tart, crunchy chocolate (V)

Petite donut, five-spice sugar (V)

LATE NIGHT SNACKS

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 (M)

Hot chips cups, vinegar salt, curry sauce +$8

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BEVERAGE AND UPGRADES

BEVERAGE PACKAGES

LAKESIDE

2-hours: $54 per person | **3-hours:** $64 per person
4-hours: $74 per person | **5-hours:** $84 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

James Boag's Premium Light
Carlton Draught
Heineken 0% Alcohol
James Squire Orchard Crush Apple Cider

NON-ALCOHOLIC

Selection of soft drinks and juices

SIGNATURE

2-hours: $64 per person | **3-hours:** $74 per person
4-hours: $84 per person | **5-hours:** $94 per person

WINE

Alpha Box & Dice Tarot, SA
Wynns Gables Cabernet Sauvignon, Coonawarra, SA
Point of Departure Pinot Noir, Multi Regional, VIC
821 South Sauvignon Blanc, NZ
Paloma Riesling, Multi Regional, VIC
Sud Rose, South of France

BEER

Carlton Draught
Great Northern Super Crisp 3.5%
Kirin Ichiban
James Boag's Premium Light
Heineken 0% Alcohol
James Squire Orchard Crush Apple Cider

NON-ALCOHOLIC

Selection of soft drinks and juices

ULTIMATE

2-hours: $79 per person | **3-hours:** $89 per person
4-hours: $99 per person | **5-hours:** $109 per person

WINE

Chandon Brut, Yarra Valley, VIC
Best Bin 1 Shiraz, Great Western, VIC
Dalrymple Pinot Noir, Pipers River, TAS
Maretti Sangiovese, Puglia, Italy
Little Giant Single Vineyard Pinot Gris, Limestone Coast, SA
Mountadam "Five-Fifty" Chardonnay, Eden Valley, SA
Tozzo Vermentino, Riverland, SA
Sud Rosé, South of France

BEER

Heineken Lager
Mt Kosciuszko Pale Ale
Carlton Draught
Great Northern Super Crisp 3.5%
James Boag's Premium Light
Heineken 0% Alcohol
James Squire Orchard Crush Apple Cider

NON-ALCOHOLIC

Selection of soft drinks and juices

ELEVATE YOUR DRINKS OFFERING

BASIC SPIRITS

- 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

- 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

+ $20 PER COCKTAIL

Aperol Spritz
Bellini
Mimosa
Limoncello Spritz
Wild Hibiscus Spritz

PREMIUM COCKTAILS

+ 24 PER COCKTAIL

Cosmopolitan
Margarita
Pornstar Martini
Amaretto Sour
Negroni

PLEASE SPEAK WITH OUR TEAM FOR SPIRITS PACKAGE PRICING.




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FOR ALL ENQUIRIES AND TO DISCUSS YOUR SPECIAL DAY, PLEASE CONTACT OUR TEAM:

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