



Lânai

NOOSA

AUTUMN/ WINTER 2024



Lanai Noosa: The Perfect Venue for Your Next Event

Experience the Elegance of Noosa at Lanai on Gympie Terrace

Nestled alongside the picturesque Noosa River, Lanai on Gympie Terrace in Noosaville epitomizes the sophistication of the region, offering an idyllic setting for leisurely lunches, casual afternoon bites, or intimate evenings.

Our menu features a diverse selection of shareable dishes, highlighting sustainably sourced seafood, native ingredients, and locally-crafted artisanal products. Guests can indulge in stylish alfresco dining on comfortable banquettes shaded by market umbrellas, while indoors, the coastal-inspired décor creates a serene ambiance with its predominantly white palette adorned with vibrant accents from cushions and floral arrangements.



AGFG
AWARD
WINNER
2024



CAPACITY

One Table - Up To 12 Pax

Inside Split Dining
(Over Several Tables & Set Menu for all guests)
- Up To 40 Pax

Outside “Lanai Lounge” Area - Canapés Only - Up To 35 Pax

Dual Levels - Stand Up Canapés Only - (up to 80 Pax)





PRICING

Minimum Spend (Food & Beverage)

11:30am - 4:00pm (Lunch)

Monday-Thursday - \$6k

Friday -Saturday - \$8k

5:30pm - 10:30pm (Dinner)

Monday - Thursday - \$8k

Friday - Saturday - \$10k

Sundays available on request.

Prices may vary pending public holidays, availability & customisation.





Lānai



VENUE HIRE FOR

Intimate Weddings & Reception

Engagement Dinners

Brand Activations

Birthdays

Special Celebrations

Corporate Milestones

Product Launches

We take pride in our team of seasoned food and beverage experts, stylists, and planners. With their wealth of experience and expertise, we are dedicated to ensuring that your event is nothing short of unforgettable.

Our food and beverage experts bring a wealth of knowledge and skill to the table, crafting delectable menus and beverage selections that will delight and impress your guests. Our talented stylists are adept at creating visually stunning setups that perfectly complement the ambiance of your event, ensuring a feast for the eyes as well as the palate.

Our meticulous planners are committed to orchestrating every detail of your event with precision and care, allowing you to relax and enjoy the occasion while we take care of the rest.

We are dedicated to exceeding your expectations and making your event a resounding success. Trust us to bring our passion and professionalism to every aspect of your special occasion.



GETTING HERE

Address: 1/201 Gympie Terrace (Corner Thomas St)
Noosaville, QLD 4566

Sunshine Coast Airport: 30km, 27mins

Hastings St: 4km, 12 mins

Maroochydore: 36km, 33mins

Brisbane: 134km, 1hr 45min

Transport:

Elite Executive Transfers Ph: 0406 068 424

Niche Transfers Ph: 0400 446 699

Noosa Ferry: See Timetable

<https://www.noosaferry.com/timetable/>





SET MENU

\$89pp Food Only

OYSTER
Ponzu & Fingerlime

LAMB SKEWER
Charred | Radish | Fetta | Szechuan | Chilli | Curry Leaf

PRAWN "SANGA"
Soft White | Pickled Onion | Lemon Myrtle Mayo | Crisps

CUTTLEFISH
Romesco | Black Garlic | Parsley | Chorizo | Eschalot

KINGFISH (KO-KON-DA)
Fiji Style | Coconut | Cucumber | Chilli | Coriander | Matchsticks

HULI HULI CHICKEN
Charred | Pineapple | Creamed Sesame | Nori

CORAL COAST BARRAMUNDI
Native Bearnaise | Salt Bush | Capers | Fingerlime

POMONA GREEN LEAVES (GF)
Lanai Ranch Dressing

FRIED KIPFLER POTATO
Sour Cream | Chives | Bottarga

Lānai
WOODA

CANAPÉS

Choose from our delectable canapé range to start your evening or enjoy them all night long. Incorporate these to your sit down menu or if you are looking for a more relaxed evening feel free to add additional canapés to your package. If you are looking for something more specific, please let us know as we love to get creative.

Prices From \$60pp (4 Canapés)

Extra Canapés from \$15pp/ per an item



OYSTERS (GF, DF)
Finger Lime | Ponzu

MOOLOOLABA TUNA POKE (GF, DF)
Taro | Pearls | Herbs

POTATO GEMS
Jamon | Parmesan Mayo

PRAWN SANGA (DF)
Crisp | Lemon Myrtle Mayo | Pickle

WAGYU CHEESEBURGER
Truffle Sauce | Onion | Pickle

FILLET'A'FISH
Brioche | Cheddar | Native Tartare

SPANNER CRAB ROLL (GF,DF)
Nori | Wakame | Daikon | Orange Miso

FIJIAN CURRY PUFFS (V)
Yoghurt | Curry Leaf

LAMB SKEWER
Charred | Radish | Fetta | Szechuan | Chilli | Curry Leaf



COCKTAIL STATION

Elevate your event with an added touch of sophistication by including a Signature Cocktail Station. This exclusive feature showcases a selection of pre-selected cocktails elegantly presented and complemented by our custom floral arrangements and the mesmerizing effect of dry ice.

Let us elevate your celebration with our unparalleled cocktail station and treat your guests to an unforgettable experience that will leave them raving about your event.

Cocktail station set up, Starting From \$500.

Cocktails Starting From \$16 per cocktail.



Select up to 4 cocktails

Espresso Martini

Vodka / Espresso
Dark Chocolate / Vanilla

28 Aperol Spritz

Aperol / Cavedon Prosecco / Soda

Melancholy

Vodka or Gin / St Germain Elderflower /
Watermelon / Lime

Dark and Stormy

Rum / Ginger Beer / Citrus

Classic Margarita

Tequila and Mezcal Blend / Triple Sec Lime /
Agave / Sea salt

Piña Colada

Plantation Rum / Pineapple
Coconut / Lime

Naked and Famous

Tequila and Mezcal Blend
Aperol / Yellow Chartreuse / Lime

Sample Menu - Prices are subject to change

DRINKS PACKAGE

Our beverage packages are conveniently priced per person. Should you choose this option, all guests are to be placed on the same package.

Non - Alcoholic drinks included in all packages
Option to increase hourly

TIER ONE PACKAGE 3 Hours – \$90PP

Choice of a Cocktail or Mocktail on arrival

Brut Cuvée - Adelaide Hills, SA
Pinot Grigio - Mt Canobolas, NSW
Rosé - King Valley, VIC
Cabernet / Merlot - King Valley, VIC
Shiraz - Mt Canobolas, NSW
Heads of Noosa Lager 3.5%
Peroni Nastro Azzurro 5%

Sample Menu - Prices are subject to change

TIER TWO PACKAGE 3 Hours \$130PP

Choice of Cocktail or Mocktail on arrival

Habitat Brut Cuvée - Mt Canoboloas, NSW
Yetto Chardonnay - Adelaide Hills, SA
Villa Fresco Pinot Grigio - King Valley, VIC
Artea Rosé - Provence, FRA
Rob Dolan 'True Colors' Pinot Noir - Yarra Valley, VIC
Yetto Shiraz - Adelaide Hills, SA
Heads of Noosa Lager 3.5%
Peroni Nastro Azzurro 5%

TIER 3 PACKAGE 3 Hours \$170PP

Choice of a Cocktail or Mocktail on arrival

Laurent Perrier La Cuvée - Champagne, FR
Yetto Chardonnay - Adelaide Hills, SA
Atlas Riesling - Clare Valley, SA
Campi Soave - Veneto, ITA
Artea Rosé - Provence, FRA
Rob Dolan 'True Colors' Pinot Noir - Yarra Valley, VIC
Pizzini 'Nona Gisella' Sangiovese - King Valley, VIC
Yetto Shiraz - Adelaide Hills, SA
Heads of Noosa Lager 3.5%
Peroni Nastro Azzurro 5%

BAR

Beverages can be pre-selected and charged on a by consumption basis once the drinks package has concluded.

White Wine

Atlas Watervale Riesling, Clare Valley, SA
Bloom Sauvignon Blanc, Marlborough, NZ
Paringa Estate Pinot Gris, Mornington Peninsula, VIC

Champagne

Laurent Perrier La Cuvée - Champagne, FR

Rosé

Artea Rosé - Provence, FR
Chateau Peyrol Rosé - Provence, FR

Red Wine

Rob Dolan ' True Colors' Pinot Noir - Yarra Valley, VIC
Flametree Cabernet / Merlot - Margaret River, WA
Yetto Shiraz - McLaren Vale, SA

Beer

Heads of Noosa Lager 3.5%
Peroni Nastro Azzurro 5%



Selection of Cocktails

Mocktails

Virgin Mojito
Virgin Piña Colada
Ginger Ninja

Non - Alcoholic

San Pellegrino 1L
Aqua Panna 1L
Coke, Coke Zero, Lemonade, Soda
Others available on request



INCLUSIONS

Exclusive access to the entire venue for private use.

A minimum booking duration of 3 hours is required for all events, with the flexibility to extend hourly if desired.

All bookings will include a custom designed menu crafted from our sample menu above to accommodate for dietary requirements and individual preferences.

A minimum spend is required to execute your event.

Additional hire services such as equipment and floral arrangements are available at an additional cost.

Prices are based on a minimum spend on food & beverages.

Surcharges may apply for Weekends, Public Holidays and other specific dates.

NEXT STEPS

We still have 2024 dates available and taking 2025 & 2026 booking enquiries now!

Get in touch by sending an email to:

info@lanainoosa.com.au

Call us: 07 5221 5627

Visit our socials:



What's next:

Book an appointment to view **Lanai**

Secure your **Date**

Payments:

Your booking is secured once your deposit has been received

All final payments due 14 days prior to the event

All Dieteries required 14 days prior to your event

Please Note: Prices are subject to change, due to seasonality of produce. We pride ourselves on sourcing the freshest ingredients from local suppliers. This commitment to quality ensures that each dish is prepared with the finest seasonal offerings, reflecting the flavours of the region. We appreciate your understanding as we strive to deliver exceptional dining experiences while supporting our local community.



Thank You.
We Look
Forward To
Creating An
Unforgettable
Event With
You.



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NOOSA