



**LUCENTE**  
**HOSPITALITY**

## FUNCTION & CATERING PACKAGES

Lucente Hospitality proudly brings you three distinct venues — **Sofia's Restaurant & Bar** and **Luna's Broadbeach**,— each offering a unique atmosphere and tailored experiences. Whether it's a coastal-inspired celebration, a relaxed Italian long lunch, or a European-style gathering, our venues are designed to suit every occasion. Each location offers exclusive function packages to help you create unforgettable moments with ease.

We also offer **Sofia's Catering** services, bringing the same exceptional quality and attention to detail to your chosen location. From intimate gatherings to large-scale events, our team can craft bespoke menus and setups to make any event truly memorable.





At Luna's Broadbeach, our menu celebrates the flavours of the Mediterranean coast, designed for sharing and enjoying together. From relaxed lunches to lively dinners, we welcome every occasion with warm hospitality.

Whether it's a family gathering, a celebration, or a group function, our team will ensure your experience is seamless and memorable. Whatever your request, we're here to make it happen.





## CAPACITY

### **Alfresco Dining area**

Dinner setting (max pax 50)

Cocktail setting (max 100 pax)

Semi-private areas available

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FOOD



## CHEF'S BANQUET

\$55 PP

### ENTRÉE (to share):

- Puffed spiced bread, House-made bread, topped with dukka, olive oil
- Marinated mixed olives warm mt zero olives
- Dips (1 choice)

- Whipped ricotta & lemon dip

- Char-grilled eggplant, basil & olive oil dip

- Creamy parmesan & sundried tomato dip

Cacio e pepe arancini 3 house-made rice balls with cheese & pepper filling, fried and topped with parmesan cheese

### MAIN (alternate drop):

- Slow-cooked beef ragu house-made pappardelle, 9hr slow-cooked beef ragu, parmesan
- Truffle gemelli house-made gemelli (twisted pasta), truffle sauce, mascarpone, parmesan

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## **PREMIUM BANQUET**

\$85 PP

### **ENTRÉE:**

- Puffed spiced bread, House-made bread, topped with dukka, olive oil –
- Marinated mixed olives warm mt zero olives
- Dips (1 choice)
  - Whipped ricotta & lemon dip
  - Char-grilled eggplant, basil & olive oil dip
  - Creamy parmesan & sundried tomato dip
- Cacio e pepe arancini 3 house-made rice balls with cheese & pepper filling, fried and topped with parmesan cheese
- Chilli Honey Burrata, topped with chilli infused honey & shaved parmesan

### **MAIN (alternate drop):**

- Chicken Scallopini, pan seared chicken breast, porcini mushroom, garlic, butter and parsley
- Wagyu Beef Lasagna, house-made lasagna served pan-seared, topped

### **SIDES (to share):**

- Rocket & Pear Salad, rocket, sliced pear & parmesan
- Shoestring Fries, sea salt and oregano





## FOCACCIA BOARD

\$22pp

Choice of 2:

- MORTADELLA

house-made foccacia, stracciatella, pistachio mortadella, house-made pesto, and toasted pistachios

- PROSCIUTO

house-made foccacia, San Daniele prosciutto, rocket, heirloom tomatoes, stracciatella, balsamic, basil

- ROASTED VEGETABLES

house-made foccacia, house-made basil pesto, char-grilled peppers, olives, stracciatella.

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BEVERAGE



**STANDARD**

3 hours package  
\$60 PP (additional hour \$25pp)

**BEER (ON TAP)**

Estrella Damm – Spain

Lunas Pale Ale - Australia

Rose

2024 Longview "Juno" Nebbiolo Rosato

Adelaide Hills, SA

**SPARKLING**

NV Matho Prosecco Brut DOC Veneto, Italy

Red

2023 Langmeil "Della Mina" Sangiovese Barbera,  
Barossa Valley, SA

**WINE**

White

2024 Ant Moore A+ Sauvignon Blanc,  
Marlborough, NZ

2024 Forest Hill Highbury Fields Chardonnay,  
Mt Barker

**SOFT DRINKS**

Obs.: Beverage packages are only available for functions, 20pax or above however we will do our best to accommodate all request. List of the house spirits list and cocktails add on upon request.





## EXTRAS

Looking to make your celebration even more memorable? We offer a few thoughtful extras—like a welcome cocktail or sparkling wine on arrival. Just let us know what you have in mind, and we'll be happy to help bring it to life!

- Arrival Glass of Prosecco - **\$12 pp**

- Arrival Cocktail - **\$18 pp each**

Aperol Spritz

Classic Negroni





TO BOOK YOUR EVENT WITH LUCENTE HOSPITALITY,

PLEASE CONTACT:

**ISABELA PIASSENTINI GERALDI**  
RESERVATIONS & EVENTS MANAGER

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