

\$200PP*
GOLD PACKAGE

INCLUSIONS:

PRIVATE CABANA & SERVICE FOR UP TO 4H
LA LUNA BEACH CLUB TOWELS & USE OF AMENITIES

COCKTAIL ON ARRIVAL

TROPICAL MOJITO

SIGNATURE LA LUNA SHOT

2H PREMIUM DRINKS PACKAGE

SPARKLING
CHANDON NV BRUT

CHARDONNAY
WHITE BOUCHARD LA VIGNEE

PINOT NOIR
NAUTILUS ESTATE

ROSE
MINUTY PRESTIGE

TAP BEERS:

BIGHEAD BURLEIGH BREWING

ESTRELLA DAMM

BURLEIGH LAGER 3%

STONE & WOOD PACIFIC ALE

MENU

MEDITERRANEAN GRAZING BOARD

FRESHLY BAKED BAGUETTE WITH HOME MADE BUTTER, MARINATED OLIVES, SELECTION OF DIPS, MARINATED VEGETABLES

FRESHLY SHUCKED OYSTER PLATTER

NATURAL | LIME + CHILLI DRESSING | CHARDONNAY VINEGAR

SELECTION OF CHARGRILLED PRIME CUTS

CHARGRILLED RACK OF LAMB, WAGYU TENDERLOIN MB5+ , AGED RIB EYE MB4+, BLACK ANGUS STRIPLOIN, 1.3KG TOMAHAWK, SELECTION OF SIDES + SAUCES

LA LUNA
BEACH CLUB

*AVAILABLE FOR GROUPS OF 15 - 40 GUESTS

\$150PP*
SILVER PACKAGE

INCLUSIONS:

PRIVATE CABANA & SERVICE FOR UP TO 4H
LA LUNA BEACH CLUB TOWELS & USE OF AMENITIES

COCKTAIL ON ARRIVAL

TROPICAL MOJITO

2H BASIC DRINKS PACKAGE

SPARKLING
CHANDON NV BRUT

SAUVIGNON BLANC
NAUTILUS

SHIRAZ
HEATHCOTE MALE COACH

TAP BEERS:

BIGHEAD BURLEIGH BREWING

ESTRELLA DAMM

BURLEIGH LAGER 3%

STONE & WOOD PACIFIC ALE

MENU

MEDITERRANEAN GRAZING BOARD

FRESHLY BAKED BAGUETTE WITH HOME MADE BUTTER, MARINATED OLIVES, SELECTION OF DIPS, MARINATED VEGETABLES

CHARCUTERIE, CHEESE + FRUIT

JAMON IBERICO BELLOTA, MORTADELLA, CALABRESE SALAMI, JAMON SERRANO, WILD VENISON + GIN SALAMI, SELECTION OF CHEESES, SERVED WITH CROSTINIS, TRUFFLED HONEY, SEASONAL FRUIT

LA LUNA
BEACH CLUB

*AVAILABLE FOR GROUPS OF 15 - 40 GUESTS

\$285PP*

PLATINUM PACKAGE

INCLUSIONS:

PRIVATE CABANA & SERVICE FOR UP TO 4H
LA LUNA BEACH CLUB TOWELS & USE OF AMENITIES

COCKTAIL ON ARRIVAL

TROPICAL MOJITO

SIGNATURE LA LUNA SHOT

2H DELUXE DRINKS PACKAGE

CHAMPAGNE
VEUVE CLIQUOT

SAUVIGNON SEMILLON
CAPE MENTELLE WALLCLIFFE

PINOT NOIR
CLOUDY BAY

ROSE
CHATEAU D'ESCLANS

TAP BEERS:

BIGHEAD BURLEIGH BREWING

ESTRELLA DAMM

BURLEIGH LAGER 3%

STONE & WOOD PACIFIC ALE

MENU

CHARCUTERIE, CHEESE + FRUIT

JAMON IBERICO BELLOTA, MORTADELLA, CALABRESE SALAMI, JAMON SERRANO, WILD VENISON + GIN SALAMI, SELECTION OF CHEESES, SERVED WITH CROSTINIS, TRUFFLED HONEY, SEASONAL FRUIT

SELECTION OF CHARGRILLED PRIME CUTS

CHARGRILLED RACK OF LAMB, WAGYU TENDERLOIN MB5+ , AGED RIB EYE MB4+, BLACK ANGUS STRIPLOIN, 1.3KG TOMAHAWK, SELECTION OF SIDES + SAUCES

SASHIMI + SEAFOOD

SCALLOP, TUNA, KINGFISH, OYSTERS, LOCAL FRESH CATCH PRAWNS, MORETON BAY BUGS, DAILY COOKED LIVE LOBSTER

LA LUNA
BEACH CLUB

*AVAILABLE FOR GROUPS OF 15 - 40 GUESTS

BOTTLE SERVICE UPGRADE

YOUR FAVOURITE BOTTLE SERVED WITH FRESH, SEASONAL
FRUIT GARNISH + YOUR CHOICE OF 4 DIFFERENT MIXERS

BELVEDERE VODKA 700ML	400
FOUR PILLAR RARE DRY GIN 700ML	450
JACK DANIELS BOURBON 700ML	450

CHAMPAGNE SUPÉRIEURE

DOM PERIGNON VINTAGE CHAMPAGNE, FR	550
ACE OF SPADES GOLD CHAMPAGNE, FR	1585
ACE OF SPADES ROSE CHAMPAGNE, FR	1790
2006 BILLECART SALMON CLOS SAINT HILAIRE CHAMPAGNE, FR	1454

MAGNUMS

VEUVE CLICQUOT 1.5L REIMS, FR	450
ACE OF SPADES GOLD MAGNUM 1.5L CHAMPAGNE, FR	3120
CHATEAU D'ESCLANS 'WHISPERING ANGEL' 1.5L PROVENCE, FR	250
BELVEDERE VODKA 1.75L	900

LALUNA

BEACH CLUB

CABANAS FEASTING BOARDS

- MUST BE PREORDERED IN ADVANCE
- EACH PLATTER IS SUITABLE FOR APPROXIMATELY
10 GUESTS FOR LIGHT GRAZING

GRAZING 250

FRESHLY BAKED BAGUETTE WITH HOME MADE BUTTER, MARINATED OLIVES,
SELECTION OF DIPS, MARINATED VEGETABLES

FRESHLY SHUCKED OYSTER PLATTER 390

60 MIXED OYSTERS:

NATURAL | LIME + CHILLI DRESSING | CHARDONNAY VINEGAR

CAVIAR PLATE

ARS ITALICA ROYAL OSCIETRA CAVIAR ON ICE, 50GR 285
POTATO BLINI + CRÈME FRAÎCHE

KAVIARI WHITE STURGEON CAVIAR ON ICE, 50GR 235
POTATO BLINI + CRÈME FRAÎCHE

CHARCUTERIE, CHEESE + FRUIT 350

JAMON IBERICO BELLOTA, MORTADELLA, CALABRESE SALAMI
JAMON SERRANO, WILD VENISON + GIN SALAMI, SELECTION OF CHEESES,
SERVED WITH CROSTINIS, TRUFFLED HONEY, SEASONAL FRUIT

SELECTION OF CHARGRILLED PRIME CUTS 555

CHARGRILLED RACK OF LAMB, WAGYU TENDERLOIN MB5+ , 400GR WAGYU
RUMP MB9+,
BLACK ANGUS STRIPLOIN, 1.3KG TOMAHAWK, SELECTION OF SIDES + SAUCES

SASHIMI + SEAFOOD 740

SCALLOP, TUNA, KINGFISH, OYSTERS, LOCAL FRESH CATCH PRAWNS,
MORETON BAY BUGS, DAILY COOKED LIVE LOBSTER

LALUNA

BEACH CLUB



CHARGRILLED
PREMIUM CUTS



SEAFOOD
& SASHIMI



CHARCUTERIE
CHEESE & FRUIT



GRAZING BOARD



OYSTER PLATTER

LALUNA

BEACH CLUB

BOTTLE SERVICE

YOUR FAVOURITE BOTTLE SERVED WITH FRESH, SEASONAL FRUIT GARNISH
+ YOUR CHOICE OF 4 DIFFERENT MIXERS

BELVEDERE VODKA 700ML	400
FOUR PILLAR RARE DRY GIN 700ML	450
JACK DANIELS BOURBON 700ML	450

CHAMPAGNE SUPÉRIEURE

DOM PERIGNON VINTAGE <i>CHAMPAGNE, FR</i>	550
ACE OF SPADES GOLD <i>CHAMPAGNE, FR</i>	1585
ACE OF SPADES ROSE <i>CHAMPAGNE, FR</i>	1790
2006 BILLECART SALMON CLOS SAINT HILAIRE <i>CHAMPAGNE, FR</i>	1454

MAGNUMS

VEUVE CLICQUOT 1.5L <i>REIMS, FR</i>	450
ACE OF SPADES GOLD MAGNUM 1.5L <i>CHAMPAGNE, FR</i>	3120
CHATEAU D'ESCLANS 'WHISPERING ANGELS' 1.5L <i>PROVENCE, FR</i>	250
BELVEDERE VODKA 1.75L	900

LALUNA

BEACH CLUB

EXTENDED BOTTLE SERVICE LIST

YOUR FAVOURITE BOTTLE SERVED WITH FRESH, SEASONAL FRUIT GARNISH
+ YOUR CHOICE OF 4 DIFFERENT MIXERS

FOUR PILLAR RARE DRY GIN	450
JACK DANIELS BOURBON	450
FLOR DE CANA 4Y	450
JACK DANIELS BOURBON	450
HERRADURA PLATA	450
NAKED GROUSE	450
OGINSKI	450
GREY GOOSE	450
BELVEDERE JEROBOAM 3L	1700
INK GIN	450
HENDRICKS	450
WILDFLOWER PINK GIN	450
DASHER & FISHER RASPBERRY	450

LALUNA

BEACH CLUB

EXTENDED BOTTLE SERVICE LIST

YOUR FAVOURTIE BOTTLE SERVED WITH FRESH, SEASONAL FRUIT GARNISH
+ YOUR CHOICE OF 4 DIFFERENT MIXERS

FLOR DE CANA 7Y	450
SAILOR JERRY SPICED	450
KRAKEN BLACK SPICED	450
GENTLEMAN JACK	480
WOODFORD RESERVE	500
HERRADURA ANEJO	600
1800 COCONUT	500
CLASE AZUL REPOSADO	1100
JAMESON	450
CANADIAN CLUB	450
GLENMORANGIE 10YR	480
GLENMORANGIE SIGNET	1000