



THE SPACE

LA LUNA BEACH CLUB encompasses two separate areas:

MĀRE Restaurant:

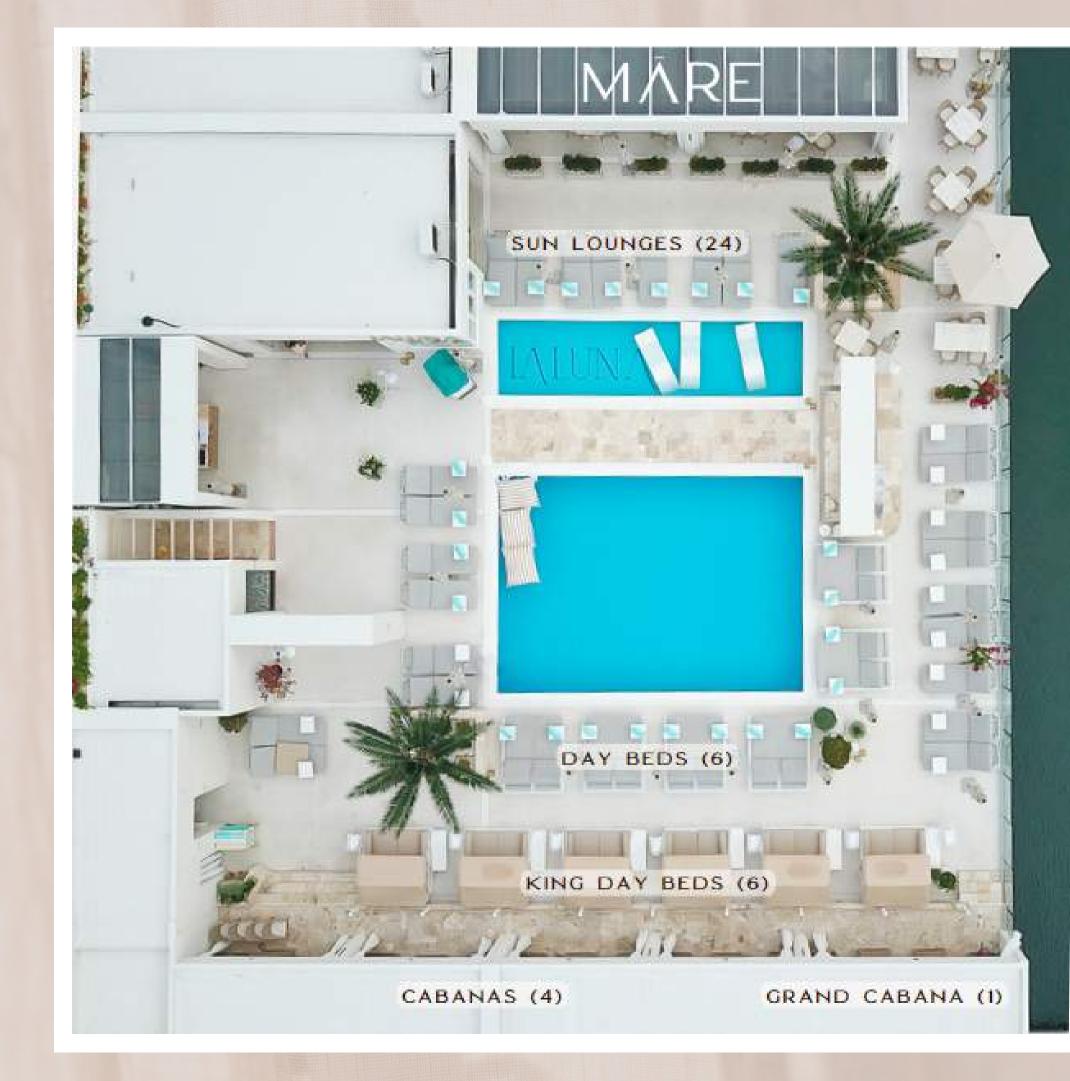
Suited for sit-down lunches/dinners or cocktail-style events

La Luna Pool (Sun Lounges, Day Beds & Cabanas):

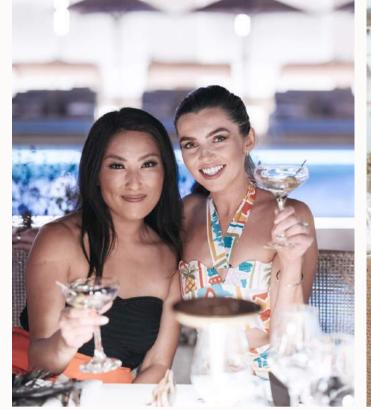
Suited for large group social gatherings and celebrations in the cabanas or cocktail-style events for exclusive use hires































Located within La Luna Beach Club, nestled on a floating pontoon at Marina Mirage, MARE boasts breathtaking water views and a chic, contemporary atmosphere. You and your guests will be dining between the sea and the sky, with unbeatable views of the harbour and a pool.

With ample space to accommodate up to 120 guests seated, our venue offers versatile options for both intimate gatherings and larger events. From elegant multi course dinners to lively cocktail parties, our team will work with you to create a customised experience tailored to your unique needs.

The alfresco venue layout makes you feel like you're literally floating on the water. From the moment you step aboard, you'll be enveloped in the stylish, contemporary atmosphere of MARE. Our chic, Mediterranean-inspired décor features neutral tones and natural materials, creating a warm and welcoming ambiance that's perfect for any occasion.

Whether you're planning a corporate function, a milestone birthday, or a romantic wedding reception, MARE can accommodate up to 120 guests seated, and our team of event specialists will work with you every step of the way to ensure a flawless, unforgettable experience.

Book in a large group with only partial use of the space, the entire restaurant area or go all out and hire the whole pontoon, including the pool area.

EXPERIENCE AWARD-WINNING CUISINE

Savour exceptional Mediterranean fusion prepared by our executive, 2 Michelin star chef - Meyjite Boughenout.

Enjoy breezy long lunches, panoramic views over the Broadwater & sunset dinners set amongst luxurious super yachts in our alfresco poolside restaurant- MĀRE

MĀRE by La Luna Beach Club embraces the Mediterranean diet not just as a culinary model but as a lifestyle. It's the food. It's about the rituals. It's getting fresh air and sunshine. Enjoy show-stopping cuisine, a stunning seaside setting with a focus on mezze plates, fresh fish and local seafood as well as premium beef cuts.

Simple, delicious with elemental and timeless flavours of a European Summer. Share magical memories dining between the sea and the sky.





2 MICHELIN STAR CHEF









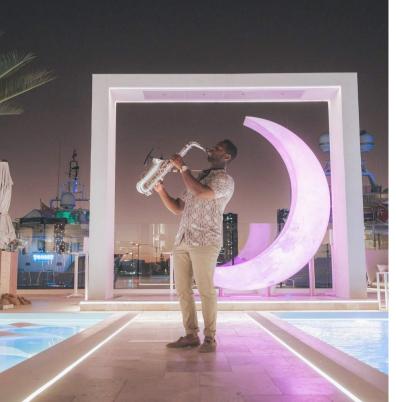










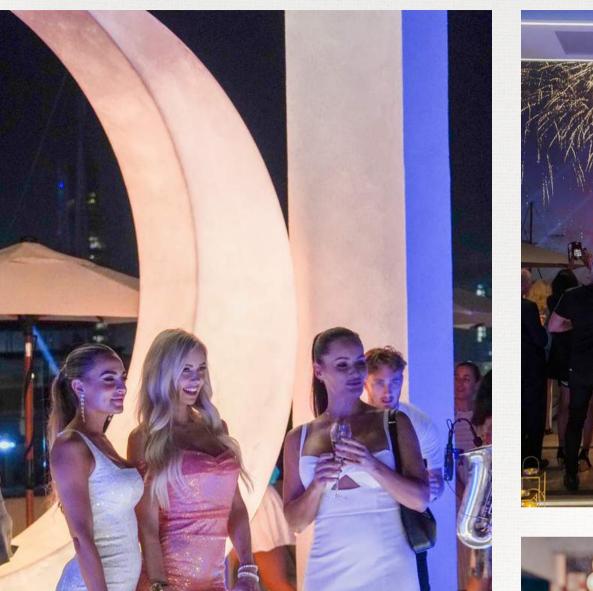














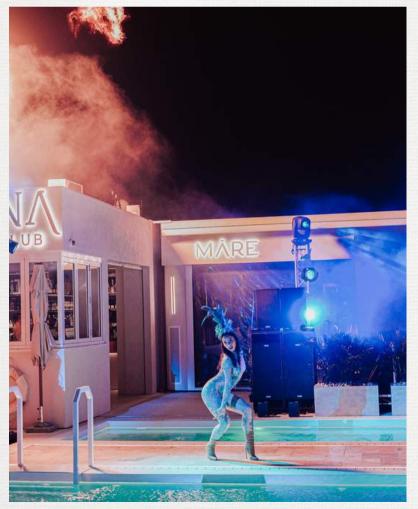


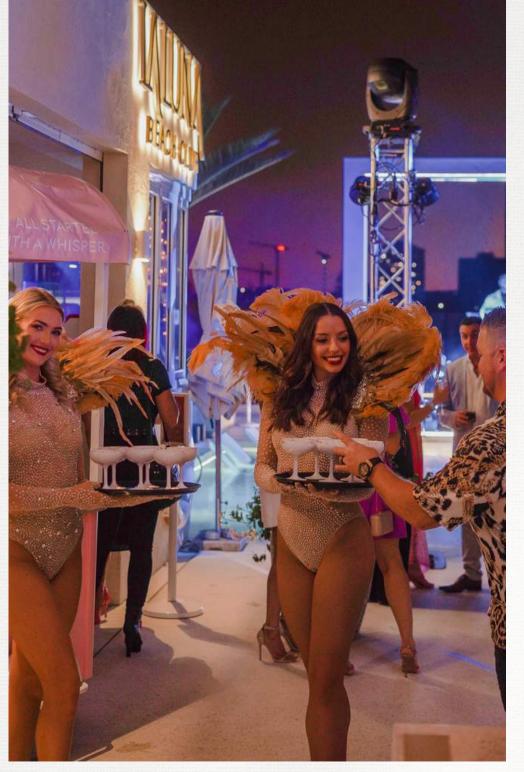








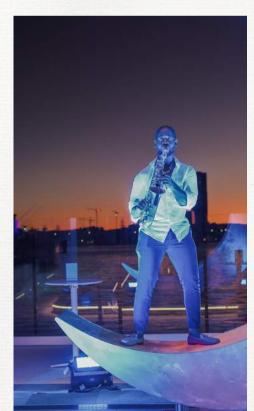


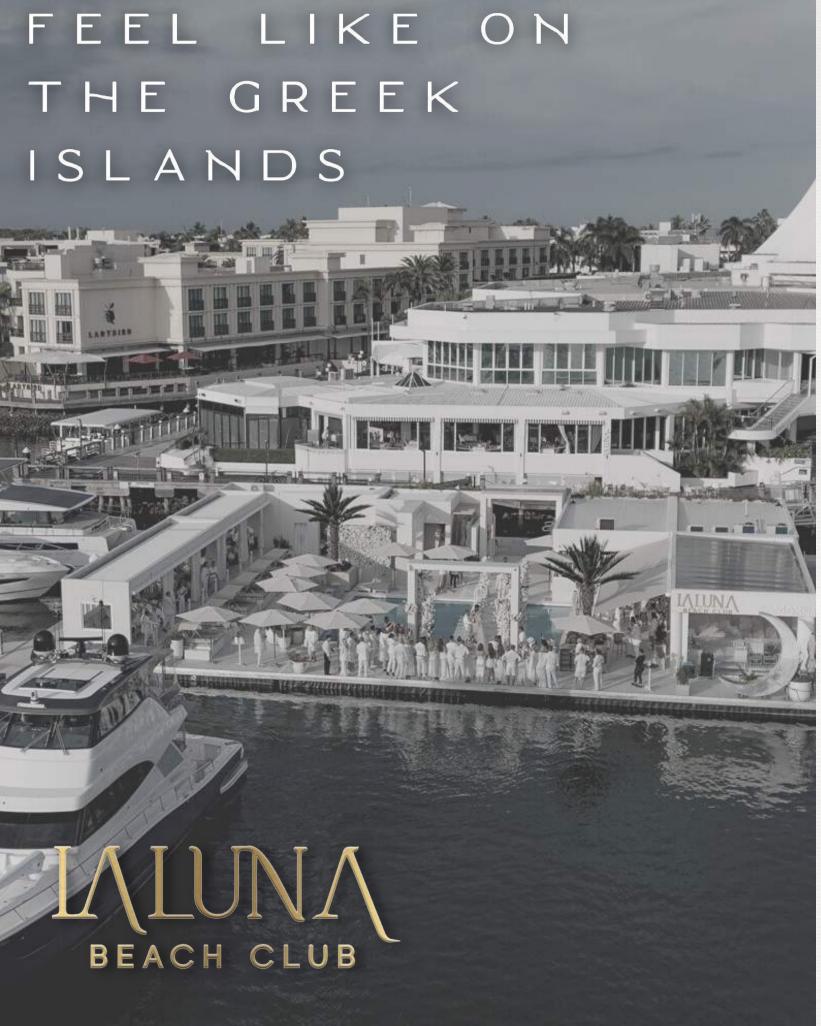














Step into a world of luxury and sophistication at La Luna Beach Club - Australia's first floating Beach Club. From the sparkling pool to the stunning harbour views, there's no other venue in Australia quite like it.

With its unique design and unparalleled views, La
Luna Beach Club is the perfect location for elevated,
high-end corporate events, movie productions,
product launches and very special celebrations that
will leave a lasting impression.

Immerse yourself in the breathtaking Mediterranean-inspired surroundings of La Luna Beach Club, where every detail has been carefully considered to transport you to the Greek islands with a nod to the sophisticated glamour of the French Riviera.

Our event spaces are flexible and can be customized to suit your needs. The venue boasts a variety of areas, consisting of a pool side (two beautiful pools, a unique runway with the famous moon feature placed just in front of magical sunset views, VIP cabanas and day beds) AND its own 120 seater onsite restaurant MĀRE.

When it comes to luxury and exclusivity, La Luna Beach Club sets a new standard. Our elevated offerings, unparalleled location, and Mediterranean-inspired ambiance make us the perfect choice for those seeking a truly unique and unforgettable event experience.

IMPRESS YOUR GUESTS ON EVERY LEVEL



BIRTHDAYS & MILESTONES PRODUCT LAUNCHES NETWORKING EVENTS

CONFERENCE DINNERS

TEAM EVENTS



MAXIMUM CAPACITY & MIN. SPENDS

BOOK A LARGE GROUP AT MĀRE OR HIRE OUT THE ENTIRE RESTAURANT AREA

Please note that on Fri Dinner, Sat & Sun Lunch the largest bookable group size at MĀRE is 30 guests. All groups of up to 15 guests can instantly book online.

ON ONE TABLE

UP TO 3 TABLES

15 guests

up to 45 guests

HALF EXCLUSIVE

Not available Fri Dinner to Sun Lunch

Up to 60 guests seated | Max 4h seating

Low Season: S7 500 High Season: S10 500

All groups larger than 60 guests are required to hire the whole space exclusively

FULL EXCLUSIVE

Not available All Day Sat & Sun Lunch

Up to 120 guests seated | Max 4h seating Up to 175 guests standing

Low Season:

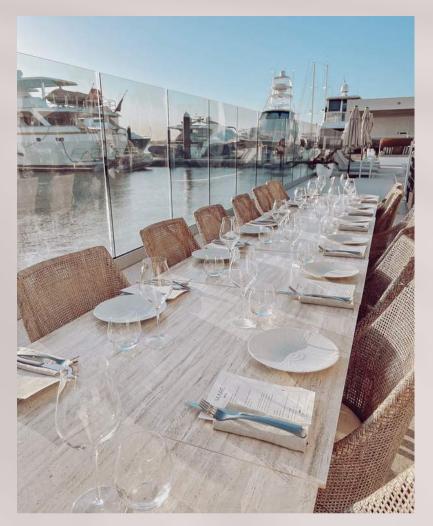
Sun Dinner - Fri Lunch: S15 000

Fri Dinner: \$30 000

High Season:

Sun Dinner - Fri Lunch: S21 000

Fri Dinner: \$36 000











POOL SIDE CABANAS

CAPACITY & MIN. SPENDS

The minimum spend can fully be redeemed on food & drinks consumption

Up to 17 guests: 1x Cabana

Up to 22 guests: 1x Grand Cabana

Up to 34 guests: 2x Cabanas

Up to 39 guests: 1x Grand Cabana + 1x Cabana

Up to 56 guests: 1x Grand Cabana + 2 Cabanas

HALF CABANA EXCLUSIVE

only available Mon - Thu

includes: Grand Cabana + attaching 2x Cabanas + 3 King Day Beds

Capacity: Up to 65 guests

Min. Spend: \$6 500

FULL CABANA EXCLUSIVE

only available Mon - Thu

includes: All Cabanas + All King Day Beds

Capacity: Up to 100 guests

Min. Spend: \$10 000



CABANA

Max. Capacity:
Suited for up to 12 guests
comfortably seated,
with a maximum of 17 guests

Min. Spend:

High Season: S3000 /4h Low Season: S2500 /4h



GRAND CABANA

Max. Capacity:

Suited for up to 17 guests comfortably seated, with a maximum of 22 guests

Min. Spend:

High Season: S5000 /4h Low Season: S4000 /4h

FULL EXCLUSIVE VENUE HIRE





HIRE OUT THE ENTIRE FLOATING PONTOON: MĀRE & THE POOL SIDE

MAX CAPACITY:

Up to 120 guests seated Up to 400 guests standing

Lunch Event 12pm-4pm

Dinner Event 6pm - 10pm

Bump In: 1h / Bump Out: 30min

Should you wish to extend the timings and hire the venue for the entire day, a Full-Venue Buy-Out is required. Please contact us for the Full-Day Venue Hire Minimum Spend Req.

MIN. SPENDS:

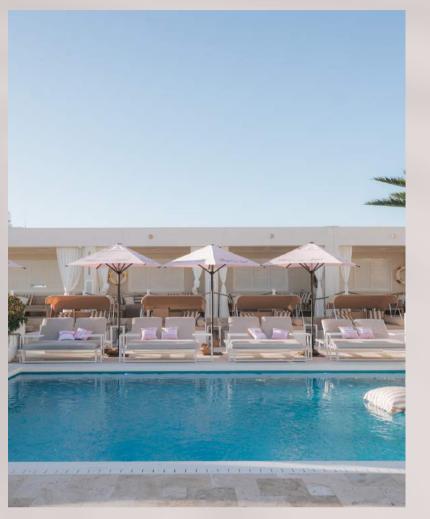
LOW SEASON

Sun Dinner - Fri Lunch: \$21 000 Fri Dinner - Sun Lunch: \$35 000 HIGH SEASON

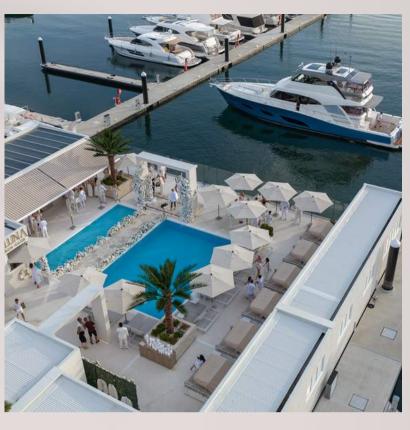
Sun Dinner - Fri Lunch: S35 000 Fri Dinner- Sun Lunch: S48 000

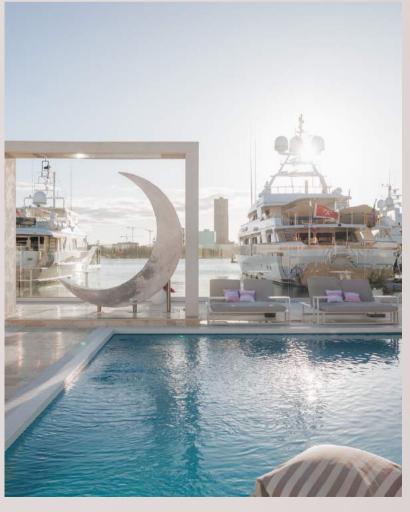
WITH THIS ULTIMATE OPTION, THE (EVENT) WORLD IS YOUR OYSTER

Our expert event planners will work with you to create a tailor-made experience that reflects everything that you can dream of. The entire space is yours and can be customized to suit your needs with multiple different event variations - From formal sit-down dinners, wine matched degustation menus, to elegant canapes service or freshly shucked oyster & caviar stations. We will assist you in planning the entire event including entertainment and all details that will take your event to the next level and ensure its success!









FOOD PACKAGES

2 COURSE BANQUET \$95PP

Shared starters, entrées, mains & sides for the table
*N/A on Friday Night, All Day Saturday & Sunday Lunch

3 COURSE BANQUET \$120PP

Shared starters, entrées, mains, sides for the table & dessert + cheese platter

6 COURSE LA LUNA EXPERIENCE \$150PP

seasonal multi course degustation menu

WINE MATCHED 6 COURSE LA LUNA EXPERIENCE \$270PP

seasonal multi-course degustation menu with matched wines per each course

CANAPES SERVICE

FROM \$95PP

select from our extensive list of canapes for cocktail style events









OPTIONAL ADD ONS:

GRAZING TABLE

\$30PP

selection of Mediterranean charcuteries, cheeses & seasonal fruit

SEAFOOD TABLE

\$70PP

selection of fresh cold & hot seafood

OYSTER STATION

\$20PP

freshly shucked oysters with your choice of dressing 4 Oysters per person









BEVERAGE OPTIONS

1. OPEN BAR ON CONSUMPTION

Let your guests order from the full drinks menu (only available for up to 25 guests)

2. BEVERAGE PACKAGE

Available for groups of 30+ Choose one of our drink packages. Pay a set price per person and drink as much as you like within the time frame. Extend up to max 4h

Available in 3 different price classes

- 1. Basic Package
- 2. Premium Package
- 3. Deluxe Package

3. PRESELECTED ON CONSUMPTION

Pay on consumption (per drink/bottle). Choose one of our suggested wine selections to limit the choice and ensure faster drink service.

Available in 3 different price classes:

- 1. House Wines
- 2. Premium Wines
- 3. Deluxe Wines

4. BOTTLE SERVICE

only available in the Poolside Cabanas

5. WELCOME DRINK ADD ON

For larger groups (30+), we recommend choosing a welcome drink (champagne/wine/beer/cocktail) that we hand out to your guests at the entrance upon arrival

GROUP SIZES, OPTIONS AND RECOMMENDATIONS:

GROUPS OF 10-30 GUESTS	GROUPS OF 30-60 GUESTS	GROUPS OF 60-400 GUESTS
MĀRE • Group Banquet Menu seated across 1-2 tables	 MĀRE Group Banquet Menu seated across 2-3 tables for up to 45 guests Half Exclusive seated for up to 60 guests 	 MĀRE Full Exclusive Seated up to 120 guests Full Exclusive Standing up to 175 guests
 LA LUNA POOL Grand Cabana for up to 22 guests 2x Cabanas for up to 34 guests King Day Beds for up to 15 guests 	 LA LUNA POOL Grand Cabana + attaching Cabana for up to 39 guests 2 attaching Cabanas for up to 34 guests Grand Cabana + 2x attaching Cabana for up to 56 guests 	Half Cabanas Exclusive for up to 65 guests Cocktail style Cabanas Exclusive for up to 100 guests
		MĀRE & LA LUNA POOL • Entire venue exclusive with personalised tailored catering options, venue layout, event flow

CABANA PLATTERS & BOTTLE SERVICE





CHARGRILLED

PREMIUM CUTS



SEAFOOD

& SASHIMI



CHARCUTERIE

CHEESE & FRUIT

GRAZING BOARD

OYSTER PLATTER



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

PREMIUM RUSSIAN BELUGA CAVIAR ON ICE, CROSTINI 125GR 585
+ HOMEMADE BUTTER (DF)

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 495
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



BOTTLE SERVICE

YOUR FAVOURTIE 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	485
CHAMPAGNE, FR	

ACE OF SPADES GOLDBAG | 1585

CHAMPAGNE, FR

ACE OF SPADES ROSE | 1790

CHAMPAGNE, FR

2006 BILLECART SALMON CLOS SAINT HILAIRE | 485

CHAMPAGNE, FR

MAGNUMS

VEUVE CLICQUOT 1.5L	350
REIMS, FR	
CHATEAU D'ESCLANS 'WHISPERING ANGELS' 1.5L	250
PROVENCE, FR	
BELVEDERE VODKA 1.75L	900

OR CHOOSE A CURATED CABANA EXPERIENCE:



CLASSIC EXPERIENCE \$3000

UP TO 17 GUESTS

COCKTAILS UPON ARRIVAL
(TROPICAL MOJITO OR STRAWBERRY FROZE)

1 X BELVEDERE MAGNUM 1.75ML

1 X MAGNUM VEUVE CLIQUOT 1.5LT

1 X WHISPERING ANGELS

1 X CLOUDY BAY SAV BLANC

MEDITERRANEAN GRAZING BOARD

FRESHLY SHUCKED ULTIMATE OYSTER PLATTER

(ASSORTMENT OF 60: NATURAL | LIME + CHILLI DRESSING | CHARDONNAY VINEGAR)

SASHIMI + SEAFOOD FEASTING BOARD

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

CABANA INCLUSIONS

SELECTED MIXERS (WHILE BOTTLE IS POURED)

LA LUNA BEACH TOWELS (PROVIDED)

VIP BOTTLE SERVICE WAITRESS (DURATION OF BOOKING)

EXCLUSIVE CABANA USAGE (DURATION OF BOOKING)

EXPRESS VIP ENTRY

* BOTTLES OR ITEMS CAN BE SWAPPED OUT FOR EQUAL OR LESSER VALUE. VEGAN AND VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST.



PREMIUM EXPERIENCE \$5000

UP TO 22 GUESTS

COCKTAILS UPON ARRIVAL (TROPICAL MOJITO OR STRAWBERRY FROZE)

1 X BELVEDERE MAGNUM 1.75ML

4 X DOM PERIGNON

RUSSIAN BELUGA CAVIAR 125GR

FRESHLY SHUCKED ULTIMATE OYSTER PLATTER

(ASSORTMENT OF 60: NATURAL | LIME + CHILLI DRESSING | CHARDONNAY VINEGAR)

PREMIUM CHARCUTERIE, CHEESE + FRUIT BOARD

SASHIMI + SEAFOOD FEASTING BOARD

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

GRAND CABANA INCLUSIONS

SELECTED MIXERS (WHILE BOTTLE IS POURED)

LA LUNA BEACH TOWELS (PROVIDED)

VIP BOTTLE SERVICE WAITRESS (DURATION OF BOOKING)

EXCLUSIVE CABANA USAGE (DURATION OF BOOKING)

EXPRESS VIP ENTRY

* BOTTLES OR ITEMS CAN BE SWAPPED OUT FOR EQUAL OR LESSER VALUE, VEGAN AND VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST.

LLUNA BEACH CLUB

PLATINUM EXPERIENCE \$7000

UP TO 22 GUESTS

COCKTAILS UPON ARRIVAL (TROPICAL MOJITO OR STRAWBERRY FROZE)

1 X BELVEDERE MAGNUM 1.75ML

1 X MAGNUM WHISPERING ANGELS 1.5LT

1 X DOM PERIGNON

2 X ACE OF SPADES GOLD

RUSSIAN BELUGA CAVIAR 125GR

FRESHLY SHUCKED ULTIMATE OYSTER PLATTER

(ASSORTMENT OF 60: NATURAL | LIME + CHILLI DRESSING | CHARDONNAY VINEGAR)

SELECTION OF CHARGRILLED PRIME CUTS

(RACK OF LAMB, WAGYU TENDERLOIN MB5+, AGED RIB EYE MB4+, BLACK ANGUS STRIPLOIN, 1.3KG TOMAHAWK)

SASHIMI + SEAFOOD FEASTING BOARD

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

GRAND CABANA INCLUSIONS

SELECTED MIXERS (WHILE BOTTLE IS POURED)

LA LUNA BEACH TOWELS (PROVIDED)

VIP BOTTLE SERVICE WAITRESS (DURATION OF BOOKING)

EXCLUSIVE CABANA USAGE (DURATION OF BOOKING)

EXPRESS VIP ENTRY

BOTTLES OR ITEMS CAN BE SWAPPED OUT FOR EQUAL OR LESSER VALUE.
 VEGAN AND VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST.

BEACH CLUB

EXECUTIVE EXPERIENCE \$10000

UP TO 22 GUESTS

COCKTAILS UPON ARRIVAL (TROPICAL MOJITO OR STRAWBERRY FROZE)

EXCLUSIVE BOTTLE SERVICE SHOW

1 X BELVEDERE MAGNUM 3L

2 X DOM PERIGNON

1 X CASA AZUL REPOSADO

2 X ACE OF SPADES GOLD

1 X ACE OF SPADES ROSE

RUSSIAN BELUGA CAVIAR PLATE 125GR

FRESHLY SHUCKED ULTIMATE OYSTER PLATTER

(ASSORTMENT OF 60: NATURAL | LIME + CHILLI DRESSING | CHARDONNAY VINEGAR)

SELECTION OF CHARGRILLED PRIME CUTS

(RACK OF LAMB, WAGYU TENDERLOIN MB5+, AGED RIB EYE MB4+, BLACK ANGUS STRIPLOIN, 1.3KG TOMAHAWK)

SASHIMI + SEAFOOD FEASTING BOARD

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

GRAND CABANA INCLUSIONS

SELECTED MIXERS (WHILE BOTTLE IS POURED)

LA LUNA BEACH TOWELS (PROVIDED)

VIP BOTTLE SERVICE WAITRESS (DURATION OF BOOKING)

EXCLUSIVE CABANA USAGE (DURATION OF BOOKING)

EXPRESS VIP ENTRY

BOTTLES OR ITEMS CAN BE SWAPPED OUT FOR EQUAL OR LESSER VALUE.
 VEGAN AND VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST.

GENERAL

TERMS & CONDITIONS

- Our Venue is not suited for 18th 21st birthdays.
- We have a strict no After-boat-party policy and reserve the right to refuse service if a group arrives intoxicated
- We are a full table service venue, drinks may not be purchased individually from the bar and must be ordered with your waiter.
- We do not allow outside food and drinks, including birthday cakes in the venue.
- Table decorations are not permitted, including Balloons.
- We do not split bills, however we can process up to 4 card payments per group. Alternatively, we recommend you ask your guests to bring cash.
- All guests must wear suitable footwear (no thongs) when entering and exiting the venue.
- Dress code for dining guests in the restaurant: Casual-chic
- Dress code around the pool / lounges / day beds / cabanas: Resort style wear, swim attire, casual chic
- La Luna Beach Club does not accept head, face & neck tattoos or anything offensive/aggressive. Entry will be refused.

- Bookings do not always guarantee entry if you have not followed the dress code & age policy
- Please note all customers are responsible for their own belongings. We
 do not have lockers and do not accept any responsibility for any
 personal property brought to the venue. La Luna shall not be held liable
 for any loss or damage.
- La Luna Beach Club is not responsible for inclement weather conditions.
 Please note no refunds will be given under these circumstances. Change of booking date may be permitted.
- A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays. Credit Card Surcharges will apply.

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- For all bookings we require a credit card Booking Guarantee. The only time we will charge your card is if you cancel within 24 hours of your booking or don't show up on the time booked, a cancellation fee will be charged of S50pp. As a courtesy you agree to contact the restaurant to make changes or cancel your reservation at least 24h prior.
- Your table will be held for 15 minutes after your reservation arrival time, if you have not arrived, we will release your table and a cancellation charge of \$50pp will be charged to the credit card provided. If guests are late to the booking, the same allocated seating time applies where the table is re-booked afterwards.
- Due to high demand we have implemented the following dining times. It is the guest's responsibility to be on time.
- - 2 6 people 2 hours
- - 7 9 people 2.15 hours
- - 10 16 people 2.5 hours
- - 17 or more people 3 hours

- All groups of 9 or more guests are required to dine from our banquet menus.
- Your reservation will be allocated to the best available table at the time of your reservation. We never guarantee specific tables so be sure to include in your booking notes to better your chances. Any special requests made will be catered for by the venue as best as possible.
- For groups of 25 or more guests, we require a \$1000 deposit payment.
- Final numbers and full payment of the food bill is required 14 days prior. Failure to settle the account in advance will result in the function being canceled.
- The agreed minimum spend is applicable. Please note that should your minimum spend not be met, the remaining balance will be charged as room hire.
- Final numbers, menus, beverage selection and dietary requirements must be confirmed in writing 14 days prior to the event.

CANCELLATIONS

- La Luna Beach Club must be notified of all cancellations in writing.
- Booking cancellation with a full refund must be made 14 days prior to your reservation.
- Booking cancellation within 14 days but no less than 7 days will be offered a credit for a change of date.
- Booking cancellation within 7 days are nonrefundable and will not be offered a credit for a change of date.



- Minimum age of entry is 21 years
- Everyone must present a valid form of photographic identification on entry
- For all poolside reservations, a prepaid minimum spend will apply. To complete your reservation, you will be required to pay the full amount of your reservation minimum spend.
- After your reservation is added in the system, you will immediately receive an email with the subject line: 'Invoice for La Luna Beach Club' to complete the payment for your minimum spend and lock in the reservation. Please kindly note that payment must be received within 48 hours to avoid cancellation. If you can not see the invoice in your inbox please check your spam folder.
- The minimum spend is the minimum amount your party commits to spend that day on food and drink from the venue. If you do not reach your minimum spend during the hours of the event, you will not be refunded the difference and the remaining amount cannot be transferred to another booking or event.
- All guests are required to arrive at your booked time. If guests are late to the booking, the same allocated time slot applies. Your spot will be held for 30 minutes before being canceled. The minimum spend is nonrefundable

- The space you reserve is for a maximum number of people. No extra guests, exceeding this number, will be allowed to join the reservation.
- The cardholder of the booking must be present at check-in with the QR code sent to their mobile number with a matching photo ID.
- No outside towels are permitted. La Luna Beach Club will supply a maximum of 1 towel per person free of charge for all pool bookings. Additional towels are available for a charge.
- La Luna Beach Club operates a strict refund policy.
- In the case of force majeure (such as natural disasters or acts of God; government acts or orders; pandemics or outbreak of communicable disease; quarantines; national or regional emergencies) you may be offered to attend on another date, (subject to availability).
- La Luna Beach Club is not responsible for inclement weather conditions. Please note no refunds will be given under these circumstances. Change of booking date may be permitted and is subject to availability.
- Booking cancellation with a full refund must be made 14 days prior to your reservation.
- Booking cancellation within 14 days but no less than 7 days will be offered a credit for a change of date.
- Booking cancellation within 7 days are non-refundable and will not be offered a credit for a change of date.

PROUDLY OPERATED BY

AWARD WINNING RESTAURANT GROUP GOLD COAST AUSTRALIA





www.gennarigroup.com.au