



Function Information

Spring 2025



07 5457 0887

3/175 OCEAN DRIVE, TWIN WATERS

info@theloosegoose.com.au



theloosegoose.com.au



@the.loose.goose



@TheLooseGooseRestaurant

Welcome to

The Loose Goose

The Loose Goose restaurant is located in the beautiful Twin Waters on the Sunshine Coast of Australia. Our restaurant offers a relaxed and modern dining experience, with a menu that showcases the best of Australian cuisine.

Our team of friendly and experienced staff are dedicated to providing exceptional service, ensuring that every visit to The Loose Goose is a memorable one. Whether you're looking for a family gathering, a corporate event, or intimate wedding our restaurant provides the perfect setting for any occasion.

We invite you to explore our function brochure and discover how The Loose Goose can make your next event a success.

Please contact us on 54570887 or via email at info@theloosegoose.com.au for more information



Function Spaces

Outside Deck

Whether you are planning an intimate wedding with a small group of friends, a cocktail function, or a more formal corporate event, our unique outdoor setting can accommodate your needs. The all-weather outdoor dining area overlooks our water garden with gently cascading falls and flowering water lilies. This creates a tranquil, private setting for your special event as well as stunning photo opportunities.

 100 Guests seated  120 Guests cocktail



Inside

The high ceilings and open spaces provide an abundance of natural light and opportunities to style the room according to your individual taste. The atmosphere is more relaxed and provides greater opportunity to circulate and mingle with guests. This area also caters for an extensive dance floor area to party the night away.

 50 Guests seated  65 Guests cocktail



Canapés

Bite Size - price is per item

Choose 3 - 6, options a minimum 20 of each

Pumpkin Arancini - with Aoili GF	\$3
Three Cheese Arancini - with Aioli GF	\$3
Lemon Pepper Calamari GF	\$3
Duck Pate Tartlet – with Onion Jam	\$4
Mushroom & Goats Cheese Vol Au Vents	\$4
Smoked Salmon, Cream Cheese & Cucumber GF	\$4
Sticky Pork Spoons - with Apple & Sesame GF	\$5
Prawn, Mango, Avocado Spoons GF	\$5
Rare Beef - with Horseradish on Croute	\$5
Roast Chicken & Truffled Polenta Skewers - with Cranberry Gel GF	\$5
Classic Beef Meat Ball - with Tomato & Sage Dipper GF	\$5
Pulled Pork - with Pineapple & Mint Salsa Spoons GF	\$5
Pear & Goats Cheese Tartine - with Toasted Walnuts	\$5
Lamb & Chorizo Skewers - with Lime Crème fraîche GF	\$6
Seared Scallops - with Celeriac Remoulade Spoons GF	\$6
Salted Cod Brandade Croquette GF	\$6
Beef Skewers - with Rocket Pesto GF	\$6
Smoked Salmon - with Green Olive Tapenade & Toast	\$6
Crab Remoulade - on Toast with Dill & Lemon Zest	\$8

Substantial - price is per item

Choose 1 - 3, options a minimum 20 of each

Lemon Pepper Calamari Salad - Herbs & Vietnamese Dressing GF	\$10
Fish & Chips - with Tartare Sauce	\$10
Stir Fry Chicken - with Rice & Vegetables GF	\$12
Pulled Pork Sliders - with Cumin-Turmeric Yoghurt & Coleslaw	\$12
Braised Lamb Stifado - with Orecchiette Pasta	\$13
Salad Niçoise - with Market Fish GF	\$14
Chicken Coq Au Vin - with Mushroom, Bacon & Quinoa GF	\$15
Beef Borg - with Mash, Bacon & Red Wine Sauce GF	\$15
Crispy Salmon - with Potato & Bacon Salad, Lemon GF	\$15

Dessert Canapes - price is per item

Choose 1 - 3, options a minimum 20 of each

Mini Caramel Tarts	\$3
Brownie Bites	\$4
Mini Lemon Meringue Tart	\$4
Strawberry & Cream Pavlova Bites GF	\$5

Sticky Beak Special

Available only for lunch, our Sticky Beak Special is a set menu based on our daily specials with the menu decided each morning.

Best suited for small to medium sized functions of up to 30 people and includes a self-help tea and coffee station.

\$52pp 2 courses
with a glass of House Wine, Soft Drink, Light or Local Beer

\$57pp 3 courses
with a glass of House Wine, Soft Drink, Light or Local Beer



Alternate Drop

Select two dishes for each course, served alternatively between guests.
Best suited for medium to large sized functions over 30 people.

- \$60pp Mains, Desserts with 2 options each
- \$65pp Entrees, Mains with 2 options each
- \$80pp Entrees, Mains, Desserts with 2 options each

Select dishes from the Premium menu below.

Table D’hôte

Our Table D’hôte is a multi-course menu with 3 options in each course.
Best suited for small to medium sized functions up to 30 people.

Premium Menu - Lunch and Dinner

- \$65pp choice of 3 Mains, 3 Desserts
- \$70pp choice of 3 Entrees, 3 Mains
- \$85pp choice of 3 Entrees, 3 Mains, 3 Desserts

Please choose two options for **Alternate Drop** and three options for **Table D’hôte**.

Entrees

- Duck Pate with Brioche, House Pickle & Red Currant Jelly
- Scallops with Creamed Leek & Chives GF
- Salt & Pepper Quail with Beijing Cucumber Noodle & Chilli GF
- Pea & Taleggio Risotto with Porcini Crumb GF

Mains

- Breaded Pork Chop with Fennel & Asparagus Remoulade GF
- Barramundi with Fried Zucchini Chips, Citrus Salsa & Olive Tapenade GF
- Duck Breast with Pumpkin Hummus, Pea & Feta Salsa, Orange Glaze GF
- Crispy Gnocchi with Beurre Noisette, Pumpkin & Sage

Desserts

- Chocolate & Hazelnut Semifreddo GF
- Lemon Creme Brulee with Blueberry Compote GF
- Classic Tiramisu

5 Course Degustation

Best suited for small to medium sized functions up to 30 people.

- \$110 Food Only
- \$150 with Matching Standard Wines
- \$190 with Matching Premium Wines

First course

- Scallops with Creamed Leek & Chives GF
- The Hedonist Fiano, McLaren Vale SA (standard wine)
- Tempa Di Zoe Fiano, Italy (premium wine)

Second course

- King Prawns with Salad of Asparagus, Sauce Gribiche, Salmon Caviar & Toasted Crostini GF
- Chalk Hill Rose, McLaren Vale SA (standard wine)
- Cote D’Or Rose, France (premium wine)

Third course

- Twice Baked Three Cheese Soufflé with Truffle Cream & Porcini Crumb GF
- Nova Vita Chardonnay, Adelaide Hills SA (standard wine)
- Pierro Chardonnay, Margaret River WA (premium wine)

Forth course

- Duck Breast with Pumpkin Hummus, Pea & Feta Salsa, Orange Glaze GF
- Heirloom Pinot Noir, Adelaide Hill SA (standard wine)
- Levant Pinot Noir, Yarra Valley VIC (premium wine)

Fifth course

- Chocolate & Hazelnut Semifreddo GF
- Yalumba Muscat, SA (standard wine)
- Grandfather Tawny, SA (premium wine)



Beverage Packages

Standard

Price per person, includes House White, House Red, House Sparkling,
1x Light and 2x Standard Beers, all Juice and Soft Drink and Tea and Coffee
2 Hours @ \$30
3 Hours @ \$45
4 Hours @ \$60

Light Beer or Zero Beer (choose one)

Great Northern Zero
Heineken Zero
James Boags Premium Light

Standard Beers (choose two)

Great Northern Super Crisp
Great Northern Original
XXXX Gold
Peroni 3.5
James Boags Premium

Sparkling (choose one)

Andrew Peace Sparkling Brut, NSW
Andrew Peace Sparkling Moscato, NSW

White (choose one)

Andrew Peace Sauvignon Blanc, NSW
Andrew Peace Chardonnay, NSW

Red Wine (choose one)

Andrew Peace Shiraz, NSW
Andrew Peace Merlot, NSW



Options & Extras

Premium

Price per person, includes Premium Red, Premium White, Premium Sparkling,
1x Light, 2x Standard and 2x Premium Beers, all Juice and Soft Drink and Tea and Coffee
2 Hours @ \$40
3 Hours @ \$55
4 Hours @ \$70

Light Beer (choose one)

Great Northern Zero
Heineken Zero
James Boags Premium Light

Standard Beers (choose two)

Great Northern Super Crisp
Great Northern Original
XXXX Gold
Peroni 3.5
James Boags Premium

Premium Beers (choose two)

Peroni Nastro Azzurro
Heineken
Stone and Wood Pacific Ale
Heads of Noosa Japanese Lager
Buderim Ginger Beer

Sparkling (choose one)

Croser Sparkling Rose, SA
Bianca Vigna Prosecco, Treviso, Veneto, Italy Azahara
Azahara Sparking Moscato, Adelaide Hills, SA

White (choose two)

Sauvignon Blanc - Vidal Reserve, Marlborough, NZ
Chardonnay - Nova Vita, Adelaide Hills, SA
Pinot Grigio - Bel Bev Co, Piangil, VIC
Rose - Chalk Hill Rose, McLaren Vale, SA

Red Wine (choose two)

Merlot - Boydells, Hunter Valley, NSW
Cabernet Sauvignon - Colour of Raven, Limestone Coast, SA
Shiraz - St Hallet, Barossa Valley, Sa



Exclusive use

Minimum spend for private functions to have exclusive use.

Inside **or** Outside deck - \$4000

Both Inside **and** Outside deck

Wednesday, Thursday and Sunday - \$7000

Friday and Saturday - \$8000

* Monday or Tuesday minimum spend of \$7500 to open as we are closed on these days.

Function Extras

Additional Venue Hire per hour (as an event only has the whole venue for 4hrs)	\$300
Music License Fee	\$150
Additional Beverage Package per hour (standard)	\$12pp
Additional Beverage Package per hour (premium)	\$14pp
BYO cake served with Ice Cream & Compote	\$2.50pp
Tea & Coffee station (hot water urn, tea bag & instant coffee)	\$2.50pp
Tea & Coffee from machine	\$4.5pp
Gluten Free Bread with Butter	\$3pp
House Made Bread with Butter	\$2.50pp
Microphone, Lectern, Projector and Screen	\$40 hire fee

Decorations Extras

Chair Covers	\$5 per chair
Sash chair	\$2.50 per chair
Table cloth	\$POA
Skirting for Cake table	\$35
Skirting for Tea and Coffee Station	\$45
Skirting for Present table	\$45
Bridal Table Skirting	
6 x guests	\$65
8 x guests	\$75
10 x Guest	\$95

Function Booking

Function Type: _____

Name: _____

Contact Details: _____

Date of Function: _____

Time: _____

Approximate Number of Guests: _____

Any Children or high chairs required: _____

Food Package; one bill or individual payment: _____

Any Special Dietary Requirements or Allergies: _____

Beverage Package, BAR TAB or GUEST to pay individually: _____

Decorations: _____

Do you need extra tables for Presents, Presentations, a Microphone or Lectern _____

Deposit Amount: __\$200__ (deposit or pre-payment via Credit Card or Direct Debit call for details)

Date to be Paid: _____

Signed: _____

Date: ____/____/____

Terms and Conditions

- \$200 non-refundable deposit – one month prior – and will be deducted from your bill on the night.
- The Loose Goose will hold a tentative booking for 7 days from the date of the enquiry.
- If in the event the booking is not confirmed and deposit is not paid, the space may be released without prior notice.
- Menu choices **MUST** be confirmed no later than 7 days prior to your function.
- Number of Guests **MUST** be confirmed no later than 3 days prior to your function. You will be charged for that final number given.
- Please **NO** confetti of any kind, if you choose to disregard this rule, \$50 will be incurred as a clean up fee.
- **NO BYO** for Groups of 20 or more people.