



# Function Information

Autumn 2026



07 5457 0887

3/175 OCEAN DRIVE, TWIN WATERS

info@theloosegoose.com.au



[theloosegoose.com.au](http://theloosegoose.com.au)



@the.loose.goose



@TheLooseGooseRestaurant

# Welcome to The Loose Goose

**T**he 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](mailto: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

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

Substantial - price is per item

Choose 1 - 3, options a minimum 20 of each

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



## 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 GFOA

**Scallops** with Braised Spinach & Beurre Blanc GF

**Butterflied Grilled Quail** with Confit Garlic & Lime GF

**Mushroom Risotto** with Porcini Crumb GF

#### Mains

**Glazed Pork Belly** with Roasted Root Vegetables GF

**House Made Crispy Gnocchi** with Cauliflower

**Barramundi** with Bok Choy & Beurre Blanc GF

**Duck Breast** with Braised Red Cabbage & Autumn Greens GF

#### Desserts

**Chocolate Terrine** with Kataifi Pastry, Pistachio & Strawberry

**Lemon Tart** with Mascarpone Cream & Lemon Sorbet

**Basque Cheesecake** with Chantilly GF

# 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 Braised Spinach & Beurre Blanc GF

*Arras Brut Elite, TAS* (standard wine)

*Ayala Champagne, France* (premium wine)

## Second course

**Grilled Quail** with Confit Garlic & Lime GF

*Skillily Riesling, Clare Valley SA* (standard wine)

*Famille Hugel Riesling, France* (premium wine)

## Third course

**Twice Baked Three Cheese Soufflé** with Truffle Cream & Porcini Crumb GF

*Nova Vita Firebird Chardonnay, Adelaide Hills SA* (standard wine)

*Pierro Chardonnay, Margaret River WA* (premium wine)

## Forth course

**Glazed Pork Belly** with Roasted Root Vegetables GF

*Chaffey Bros. Pax Aeterna Grenache, Barossa Valley SA* (standard wine)

*Cirillo Ancestor Vine Grenache, Barossa Valley SA* (premium wine)

## Fifth course

**Lemon Tart** with Mascarpone & Lemon Sorbet

*Yarrowood Botrytis Riesling, VIC* (standard wine)

*Late Harvest Tokaji, Hungary* (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)

Yarran Sparkling Brut, NSW  
Yarran Sparkling Moscato, NSW

## White (choose one)

Yarran Sauvignon Blanc, NSW  
Yarran Chardonnay, NSW

## Red Wine (choose one)

Yarran Shiraz, NSW  
Yarran Merlot, NSW



## 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

### Sparkling (choose one)

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

### Standard Beers (choose two)

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

### 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

### Premium Beers (choose two)

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

### Red Wine (choose two)

Merlot - Andrew Peace, Piangil, VIC  
Cabernet Sauvignon - Colour of Raven, Limestone Coast, SA  
Shiraz - St Hallet, Barossa Valley, Sa



# Options & Extras

## 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	\$5pp
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	\$5pp
Microphone, Lectern, Projector and Screen	\$40 hire fee

## Decorations Extras

Chair Covers	\$5 per chair
Sash chair	\$2.50 per chair
Table cloth	\$5 per cloth
Skirting for Cake table	POA
Skirting for Tea and Coffee Station	POA
Skirting for Present table	POA
Bridal Table Skirting	POA

# 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.