



VENŪ

AUTUMN/ WINTER 2024

# VENŪ: The Perfect Space for Your Next Event

## Established with Love

The Ohana Group, comprising of Lanai Noosa, Ohana Dining - Catering, and Petrifleur, is the brainchild of Ryan and Rashi Fitzpatrick, a husband-and-wife team. Ryan, a celebrated chef, and Rashi, an event specialist from Fiji, merged their professional expertise with their values of togetherness and joy to craft exceptional event and dining experiences.

## A Contemporary Industrial Warehouse Ambiance

VENŪ, the latest addition to the expanding group, has recently opened, boasting a modern industrial warehouse atmosphere in an open-plan layout. This versatile space can be customised to meet your specific and unique requirements, promising an enduring impact.

## Ideal for Various Events

At VENŪ, we provide an ideal setting for a wide range of events, including private celebrations, intimate weddings, corporate gatherings, conferences, team building sessions, brand activations and special occasions. Situated in a distinctive location, our venue offers a captivating backdrop that sets the stage for unforgettable moments. Whether you're organizing a personal celebration or a professional event, our adaptable space is designed to cater to your needs, guaranteeing an exceptional experience for you and your guests.









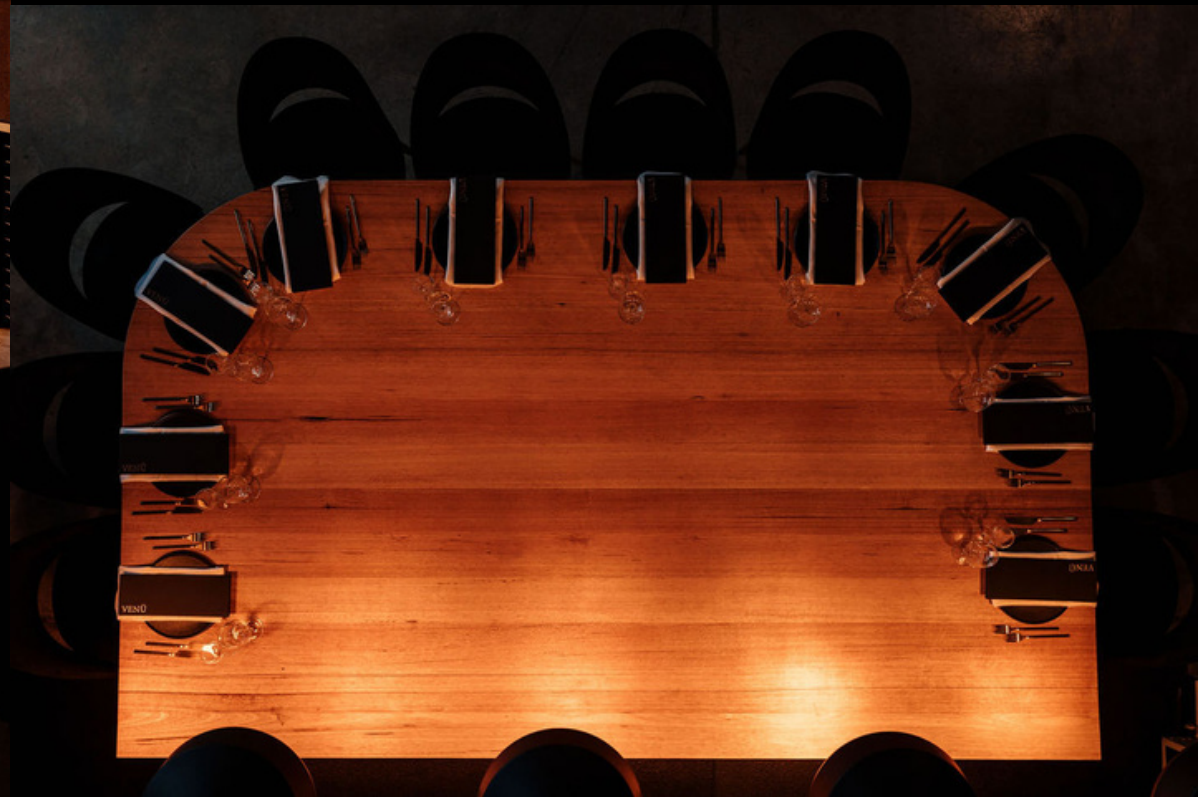


## CAPACITY

Chefs Table - Up To 10 Pax

Mezzanine Dining - Up To 30 Pax

Dual Level - Stand Up Canape (30 or more)











## PRICING

Chefs Table - (Food & Beverage Package Only)  
Minimum Spend  
\$3.5k and subject to availability

Mezzanine Dining - Prices From \$150pp  
Minimum Spend  
Monday - Thursday 5pm - 10pm - \$6k  
Friday - Saturday 5pm - 10pm - \$10k

Dual Level - Stand Up Canape - Prices From \$125pp  
Minimum Spend  
Monday - Thursday 5pm-10pm - \$8k  
Friday - Saturday 5pm - 10pm - \$12k

Prices will vary pending public holidays, availability & customisation.









# VENUE HIRE FOR

Intimate Weddings & Reception

Engagement Dinners

Brand Activations

Birthdays

Special Celebrations

Corporate Milestones

Product Launches

We take pride in our team of seasoned food and beverage experts, stylists, and planners. With their wealth of experience and expertise, we are dedicated to ensuring that your event is nothing short of unforgettable.

Our food and beverage experts bring a wealth of knowledge and skill to the table, crafting delectable menus and beverage selections that will delight and impress your guests.

Our talented stylists are adept at creating visually stunning setups that perfectly complement the ambiance of your event, ensuring a feast for the eyes as well as the palate.

Our meticulous planners are committed to orchestrating every detail of your event with precision and care, allowing you to relax and enjoy the occasion while we take care of the rest.

We are dedicated to exceeding your expectations and making your event a resounding success. Trust us to bring our passion and professionalism to every aspect of your special occasion.



## GETTING HERE

Address: 44-48 Junction Drive  
Coolum Beach, 4573, QLD

Sunshine Coast Airport: 9.8km, 12mins

Noosa: 13km, 21mins

Maroochydore: 19km, 20mins

Brisbane: 105km, 1hr 44min

### Transport:

Elite Executive Transfers

Ph: 0406 068 424

Niche Transfers

Ph: 0400 446 699









# CANAPÉS

Choose from our delectable canapé range to start your evening or enjoy them all night. Incorporate these to your sit down menu or if you are looking for a more relaxed evening feel free to add additional canapes to your package. If you are looking for something more specific, please let us know as we love to get creative.

*4x Canapés - \$55 pp*

*Additional Canapés - \$15 pp*

Oysters (GF, DF)  
Finger Lime / Ponzu

Swordfish Skewer (GF, DF)  
Rosemary / Miso / Finger Lime

Mooloolaba Tuna Poke (GF, DF)  
Taro / Pearls / Herbs

Potato & Leek Croquettes  
Jamon / Parmesan Mayo

Prawn Sanga (DF)  
Crisp / Lemon Myrtle Mayo / Pickle

Wagyu Cheeseburger  
Truffle Sauce / Onion / Pickle

Kataifi Prawns  
Noosa Reds / Whipped Fetta / Saltbush

Pork & Fennel Scotch Egg (GF, DF)  
Osetra / Paprika Mayo





# GRAZING TABLE

In conjunction with the canapés enjoy an array of selected premium cheeses, gourmet meats and fresh local condiments. Arranged and styled on a platter for your guests to enjoy at their leisure.

## ***GRAZING TABLE - \$30 pp***

Selection of the following:

### ***CHEESE***

Truffle Pecorino - Spain  
Gorgonzola Dolce - Italy  
Local Selections - Sunshine Coast  
Asiago - Italy  
Manchego - Spain

### ***CHARCUTERIE***

Truffle Salami - Sunshine Coast  
Spicy Salami - Italy  
Prosciutto - Italy

### ***ACCOMPANIMENTS***

Fresh Fruit  
House Dips  
Lavosh Crackers  
Local Dried Fruit  
Fruit Paste

*\*Sample Menu - Prices are subject to change\**





# MEZZANINE DINING

2 Course - \$100 pp

3 Course - \$150 pp

4 Course - \$170 pp

## ENTRÉE

Local Spanner Crab Souffle  
Cauliflower / Herbs / Hazelnut

Kingfish Ceviche (GF, DF)  
Coconut / Fennel / Finger Lime

Lamb Backstrap (GF, DF)  
Baba Ghanoush / Whipped Fetta /  
Cucumber / Onion

Roasted Quail (GF)  
Pumpkin / Date / Labneh

Vitello Tonnato (GF, DF)  
Veal / Tuna Mayo / Native Herbs



## MAINS

Beef Cheek (GF)  
Brussel Leaves / Soft Parmesan Polenta / Truffle  
Jus

Market Fish (GF)  
Native Bearnaise / Salt Bush / Capers / Finger  
Lime

Seafood Risoni  
Local Seafood / Herbs / Lemon

Pork Fillet (GF)  
Green Apple / Celeriac / Quince

Chicken Supreme (GF)  
Garlic Butter / Creamed Spinach / Gratin

\*Sample Menu - Prices are subject to change\*



# DESSERTS

Relish and savour every last bite of our irresistibly flavourful desserts as the final touch to our event with our 2, 3 or 4 course menus. Each dessert is a delight and crafted to conclude your experience on a sweet and memorable note.



## **Local Lemon Tart (GF)**

Meringue / Lemon Balm / Lemon Myrtle

## **Chocolate Tart**

Chantilly / Miso Caramel / Sea Salt

## **Passionfruit Cheesecake**

White Chocolate / Kaffir Lime / Coconut

## **Raspberry Delights (GF, DF)**

Mascarpone / Berry Textures / Rosewater



# SHARE STYLE

Family Table designed to be shared amongst good company

*2x Mains & 2x Sides - \$80 pp*

*3x Mains & 3x Sides - \$100 pp*

*Add Petit Fours or Dessert - \$30pp*

Share Style Includes Brioche Roll & French Butter

## MAINS

ORA King Salmon (GF)  
Sumac Yoghurt / Fennel / Dill

Slow Cooked Lamb Shoulder (GF)  
Tzatziki / Confit Garlic

Spatchcock Chicken (GF, DF)  
Braised Onions / Truffle Jus

The "Porchetta" (GF, DF)  
Garlic / Herbs



## SIDES

Potato, Leek & Truffle Gratin

Green Bean Salad / Walnut / Honey Vinegar

Noosa Reds Tomato Caprese Salad

Colcannon / Speck / Spring Onion

Hot n Sour Cucumbers / Sesame Dressing / Togarashi

*\*Sample Menu - Prices are subject to change\**



# PETIT FOURS

Petit Fours are the perfect way to end any great meal with good company accompanying your share style feast. These bite size sweet treats will be served on a table where guests can help themselves to a large selection at their leisure for the rest of the evening.

## **Tortes & Tarts**

(Combination of Chocolate Torte, Lemon Madeira, Cheesecakes etc.)

## **Assortment of Mini Donuts**

(Nutella, Caramel, Berry)

## **Macaron Selection**

(Chocolate, Pistachio, Lemon, Caramel, Strawberry)





# COCKTAIL STATION

Elevate your event with an added touch of sophistication by including a Signature Cocktail Station. This exclusive feature showcases a selection of pre-selected cocktails elegantly presented and complemented by our custom floral arrangements and the mesmerizing effect of dry ice.

Let us elevate your celebration with our unparalleled cocktail station and treat your guests to an unforgettable experience that will leave them raving about your event.

Cocktail station set up, Starting From \$500.

Cocktails Starting From \$16 per cocktail.



## SELECT UP TO 4 COCKTAILS

### Espresso Martini

Vodka / Espresso  
Dark Chocolate / Vanilla

### 28 Aperol Spritz

Aperol / Cavedon Prosecco / Soda

### Melancholy

Vodka or Gin / St Germain Elderflower / Watermelon /  
Lime

### Dark and Stormy

Rum / Ginger Beer / Citrus

### Classic Margarita

Tequila and Mezcal Blend / Triple Sec Lime /  
Agave / Sea salt

### Piña Colada

Plantation Rum / Pineapple  
Coconut / Lime

### Naked and Famous

Tequila and Mezcal Blend  
Aperol / Yellow Chartreuse / Lime

\*Sample Menu - Prices are subject to change\*



# DRINKS PACKAGE

Our beverage packages are conveniently priced per person. Should you choose this option, all guests are to be placed on the same package.

Non -Alcoholic drinks included in all packages  
Option to increase hourly

## TIER ONE PACKAGE 3 Hours - \$90PP

Choice of a Cocktail or Mocktail on arrival

Brut Cuvée - Adelaide Hills, SA  
Pinot Grigio - Mt Canobolas, NSW  
Rosé - King Valley, VIC  
Cabernet / Merlot - King Valley, VIC  
Shiraz - Mt Canobolas, NSW  
Heads of Noosa Lager 3.5%  
Peroni Nastro Azzurro 5%



## TIER TWO PACKAGE 3 Hours \$130PP

Choice of Cocktail or Mocktail on arrival

Habitat Brut Cuvée - Mt Canoboloas, NSW  
Yetto Chardonnay - Adelaide Hills, SA  
Villa Fresco Pinot Grigio - King Valley, VIC  
Artea Rosé - Provence, FRA  
Rob Dolan ' True Colors' Pinot Noir - Yarra Valley, VIC  
Yetto Shiraz - Adelaide Hills, SA  
Heads of Noosa Lager 3.5%  
Peroni Nastro Azzurro 5%

## TIER 3 PACKAGE 3 Hours \$170PP

Choice of a Cocktail or Mocktail on arrival

Laurent Perrier La Cuvée - Champagne, FR  
Yetto Chardonnay - Adelaide Hills, SA  
Atlas Riesling - Clare Valley, SA  
Campi Soave - Veneto, ITA  
Artea Rosé - Provence, FRA  
Rob Dolan ' True Colors' Pinot Noir - Yarra Valley, VIC  
Pizzini 'Nona Gisella' Sangiovese - King Valley, VIC  
Yetto Shiraz - Adelaide Hills, SA  
Heads of Noosa Lager 3.5%  
Peroni Nastro Azzurro 5%



# BAR

Beverages can be pre-selected and charged on a by consumption basis once the drinks package has concluded. You can opt for either Bar One, located on the lower level of the main floor, or Bar Two, set up in the mezzanine area. Additionally, there is an option to access both bars throughout the duration of your event

## White Wine

Atlas Watervale Riesling, Clare Valley, SA  
Bloom Sauvignon Blanc, Marlborough, NZ  
Paringa Estate Pinot Gris, Mornington Peninsula, VIC

## Champagne

Laurent Perrier La Cuvée - Champagne, FR

## Rosé

Artea Rosé - Provence, FR  
Chateau Peyrol Rosé - Provence, FR

## Red Wine

Rob Dolan ' True Colors' Pinot Noir - Yarra Valley, VIC  
Flametree Cabernet / Merlot - Margaret River, WA  
Yetto Shiraz - McLaren Vale, SA

## Beer

Heads of Noosa Lager 3.5%  
Peroni Nastro Azzurro 5%



## Selection of Cocktails

### Mocktails

Virgin Mojito  
Virgin Piña Colada  
Ginger Ninja

### Non - Alcoholic

San Pellegrino 1L  
Aqua Panna 1L  
Coke, Coke Zero, Lemonade, Soda  
Others available on request

\*Sample Menu - Prices are subject to change\*



# INCLUSIONS

Exclusive access to the entire venue for private use.

A minimum booking duration of 3 hours is required for all events, with the flexibility to extend hourly if desired.

All bookings will include a custom designed menu crafted from our sample menu above to accommodate for dietary requirements and individual preferences.

A minimum spend is required to execute your event. There is no additional venue hire.

The venue is furnished with audio-visual equipment, projectors, and in-house decorations. Additional hire services such as equipment and floral arrangements are available at an additional cost.







## NEXT STEPS

We still have 2024 dates available and taking 2025 & 2026 booking enquiries now!

**Get in touch by sending an email to:**

Info@theohanagroup.com.au

**Call us:** 07 5221 5627

**Visit our socials:**



**What's Next:**

Book an appointment to view **VENŪ**

Secure your **Date**

**Payments:**


Your booking is secured once your deposit has been received

All final payments due 14 days prior to the event

All Dietaries required 14 days prior to your event

**Please Note:** Prices are subject to change, due to seasonality of produce. We pride ourselves on sourcing the freshest ingredients from local suppliers. This commitment to quality ensures that each dish is prepared with the finest seasonal offerings, reflecting the flavors of the region. We appreciate your understanding as we strive to deliver exceptional dining experiences while supporting our local community.





Thank You.  
We Look Forward To  
Creating An Unforgettable  
Event With You.

VENŪ