



**CORPORATE  
PACKAGES  
2020**

Waterfront location in a parkland setting  
Experienced and professional Events team  
Beach views with an abundance of  
natural light

## A BEACHSIDE CORPORATE EVENT AT THE LAGOON

For any collaborative occasion that seeks ravishing cuisine with an elite waterfront view. Lagoon Restaurant is the perfect environment which allows ease in planning events, meetings, workshops or seminars.

We offer an abundance of packages that aim to provide flawless and prestigious services that will elevate the success of the corporate event. Our flexibility and professionalism strive to provide the best tailored package for the needs of our clientele.

Our dedicated and professional team are here to help your day run smoothly and efficiently.

Enquire now with our Events Team.

The Lagoon Events Team  
Lagoon Restaurant/Lagoon Deck Bar  
Stuart Park, North Wollongong

Ph: (02) 4226 1677 fax: (02) 4226 2125

corporate@lagoonrestaurant.com.au / [www.lagoonrestaurant.com.au](http://www.lagoonrestaurant.com.au)



## EVENT ROOMS

The lagoon presents flexible floor plans that can be molded to sculpture any sized function with a corresponding theme. With multiple room combinations available at disposal your event can be perceived as any vision required.

### Grand Dining Room

In aspiration to create the grandest and most memorable function/event, the Grand Dining room is the most prestigious with floor to ceiling windows exhibiting panoramic ocean outlooks, coupled with personalised entry to an open deck. This room is esteemed for large events which seek to have impressive aesthetics.

### Moonlight Room

A wonderous and warming room that displays tranquil and panoramic views of the foreshore. The abundance of light and energy exhibits our most popular room for corporate functions with the enjoyment of your own private bar and direct access to the deck.

### Reflections Room

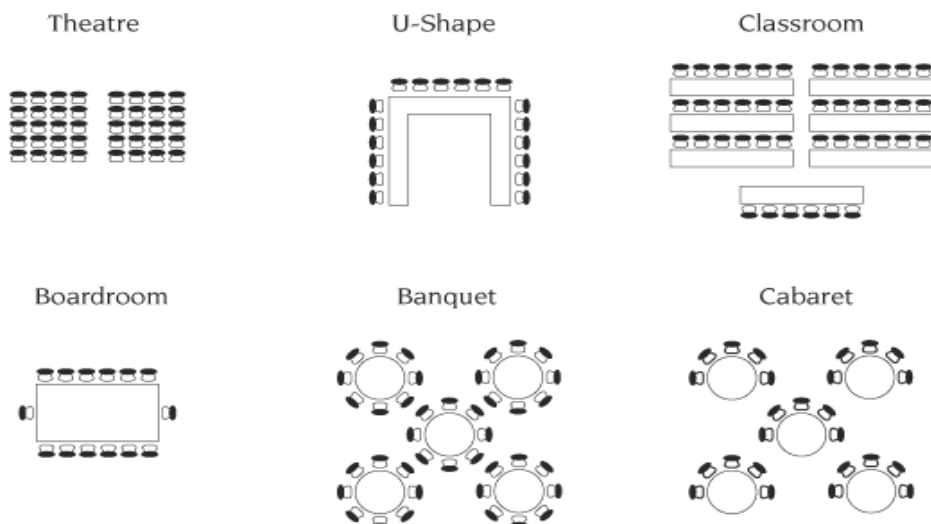
A room allocated to views that will take your breath away. This room is excellent for personalised and more fine-tuned events that offer their own tailored function. The room display's an easily accessible deck with a sense of remoteness and self-reflection.

### Coral Room

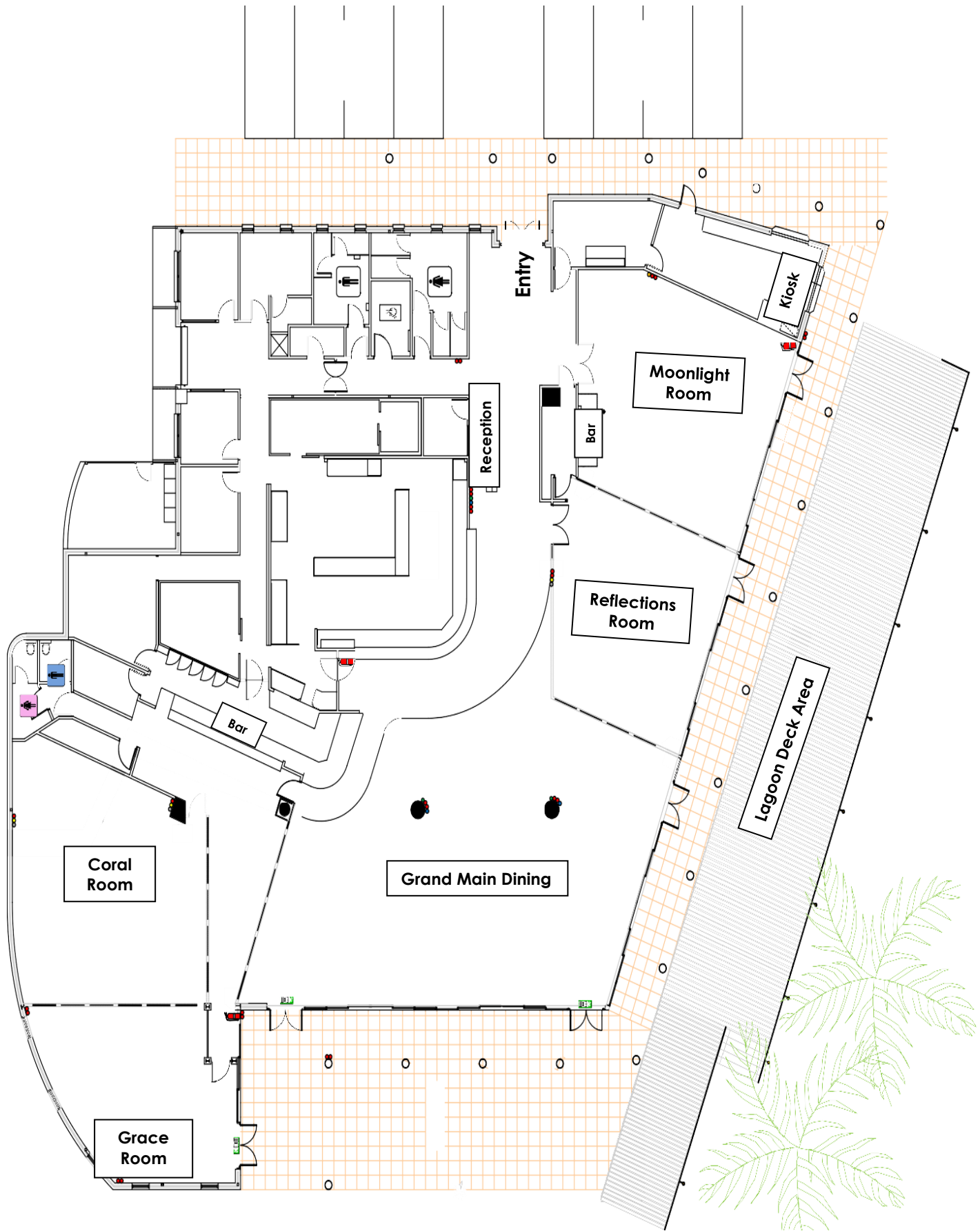
With proximity to the main bar the Coral Room is designated to a function that allows a flexible floor plan whilst making it excellent for any presentation that seeks respected seclusion and their own exclusive space.

### Grace Room

A private room offering tranquil, peaceful settings offering an outdoor terraced area overlooking the beach. The Grace Room is ideal for smaller, exquisite, elegant and private functions.



# MAP OF LAGOON RESTAURANT AND FUNCTION ROOMS



## EVENT ROOM CAPACITIES

In aspiration to create a productive and positive atmosphere with a smooth-running function that caters for every need, please refer to the table below to maximise the guests experience and enjoyment. If you seek specialised arrangements, please do not hesitate to contact us.

	Theatre	Banquet	Classroom	Cabaret	Boardroom	U-shape
Moonlight Room	70	70	50	60	20	15
Reflections Room	60	60	40	50	15	10
Moonlight + Reflections	180	140	100	120	N/A	N/A
Coral Room	80	80	60	70	30	20
Grace Room	60	40	60	30	15	10
Coral + Grace	180	100	100	120	N/A	N/A
Grand Dining Room	250	220	180	200	N/A	N/A

## BREAKFAST PACKAGES IN A PRIVATE ROOM

Monday to Friday 8am to 11am

### Inclusions

Dressed Registration Table with chair  
Flexible Floor Plan  
Welcome Sign  
Lectern and Microphone  
Mineral water

## 2 TIERED BREAKFAST PACKAGE

**\$35 pp**

Espresso coffee and tea on arrival  
Jug of Juice per table

### Decked out platter on each table

Cold: Mixed pastries, seasonal fresh fruit, yoghurt cups served w chia seeds, coconut sago, acai yoghurt, muesli & topped w berries.

Hot: Spanish Chorizo, chive scrambled eggs, garlic and thyme infused field mushroom, crispy bacon and roasted cherry tomatoes with toasted stone-baked bread.

## HOT BREAKFAST PACKAGE

**\$37 pp**

Espresso coffee and tea on arrival  
Jug of Juice per table

### Individually plated hot breakfast

Spanish Chorizo, chive scrambled eggs, smashed avo, thyme & garlic infused field mushrooms, crispy bacon, roasted cherry tomatoes, and toasted stone-baked bread

*Vegetarian options available*  
Minimum spend applies.

## **FULL OR HALF DAY DELEGATE PACKAGE – DESIGN YOUR OWN TAILORED PACKAGE TO SUIT YOUR NEEDS**

Monday to Friday 8am to 5pm

### **Inclusions**

Private room hire  
Lectern and microphone  
Whiteboard, flip chart, pens and notepads  
Complementary Wi Fi  
Mineral water and mints

## **MENU – CHOICES**

### **Morning Tea Package \$20- pp**

Sweet and savoury platters including pastries, croissants and mini muffins, Tea and espresso coffee.

### **Shared Lunch Package \$25- pp**

Gourmet sandwiches/wraps including meat and vegetarian selections, 2 x selection of hot dishes, Greek Salad, seasonal fruit platter, tea, espresso coffee, juice and soft drink.

### **Afternoon Tea Package \$20- pp**

Sweets platter including house-made biscuits, mini muffins, protein balls, tea and espresso coffee.

## **SET MENU OPTIONS**

### **MENU OPTIONS (depending on guest numbers may be served as an alternate drop)**

\$49 Set Menu [Breads | Main | Dessert]

\$59 Set Menu [Breads | Entree | Main | Dessert]

\$69 Set Menu [Appetisers | Breads | Entree | Main | Dessert]

\$79 Set Menu [Appetisers | Entree | Main | Dessert]

\$99 Set Menu [Appetisers | Breads | Entree | Main | Dessert] OR  
[Appetisers | Breads | Seafood Platter for 2 | Dessert]

*Vegetarian options available*

Minimum spend applies

# R & R PACKAGE – TEAM BUILDING/BONDING/MENTORING TO FOLLOW DAY FUNCTION [PLEASE ENQUIRE FOR STAND ALONE OPTION]

Monday to Friday

**\$27 pp**

## **Inclusions**

1.5 hrs

Held in Private room (previously booked for function) or deck

High Bar Tables

**Deluxe Grazing Table:** Dips: Olive tapanade, beetroot pesto, Tzatziki  
Selection of Antipasto: Parma prosciutto, Milano salami, mixed grilled vegetables, kalamata olives, marinated Dodoni feta, Garlic & thyme infused mushrooms, marinated artichoke hearts, handmade lavosh, cristini w parmesan & balsamic glaze  
Hot Selection: 6 cheese arancini, nose to tail beef & pork koftas, hand picked vegetable frittata  
Cheese board: Truffle pecarino, kingfish camembert & brie, viking blue cheese, whole dried fruit, mixed nuts, ginger & carrot marmalade

**Silver Beverage Package** Byron Bay Pale Lager, Hahn Premium Light, The Tasty Grape Semillon, Sauvignon Blanc, The Tasty Grape Cab Merlot, Soft Drinks, Freshly Brewed Tea & Coffee

Minimum Spend Applies



## MENU SELECTION | OPTIONAL EXTRAS (served in addition to menu/packages only)

Deluxe Grazing Table <b>[caters for 50 people]</b>	\$510
Premium Grazing Table (seafood additional to Deluxe) <b>[caters for 50 people]</b>	\$980
Three Dip Platter [seasonal produce]	\$40
Antipasto Platter cured meat, marinated olives, feta, oven roasted vegetables served with lavosh crisps	\$85
Fruit Platter [assorted seasonal fruit]	\$45
Cheese & Fruit Platter chef's selection of gourmet imported cheeses with handmade lavosh	\$85
Tempura Barramundi Pieces [30 pieces per platter]	\$65
Lemon Pepper Chicken Skewers [30 pieces per platter]	\$55
Chicken Yakatori Skewer [30 pieces per platter]	\$55
Tempura Prawns [30 pieces per platter]	\$115
Salt & Pepper Calamari [30 pieces per platter]	\$85
Oriental Spring Rolls [30 pieces per platter]	\$48
Cheese & Spinach Triangles [30 pieces per platter]	\$48
Hand Cut Chips	\$7
Lagoon Salad	\$34.5
Garden Salad	\$14.5
Greek Salad	\$17.5
Herb or Garlic Bread	\$9.5
Stone Baked Sourdough Cob	\$12.5
Fresh Prawns unpeeled, served with cocktail sauce & lemon	
1/2 kg [unpeeled]	\$25
1 kg [unpeeled]	\$40
Seafood Antipasto Platter cured meats, marinated olives & feta, oven roasted vegetables served with handmade lavosh, prawns, natural oysters & Balmain Bugs	\$165
Fresh Hand Cut Pasta in your choice of Pappardelle, Fettuccini or Gnocchi with your choice of sauces	\$80
<ul style="list-style-type: none"> <li>• Boscaiola cream-based sauce w bacon and mushrooms</li> <li>• Sundried tomato w Mediterranean vegetables, olives &amp; fresh basil</li> <li>• Beef Ragù – slow braised beef in a rich tomato sauce</li> <li>• Pesto chicken w vibrant basil and pine nuts</li> </ul>	

### PREMIUM CANAPÉS - APPETISERS

\$15 per person [3 pieces]
\$40 per person [12 pieces]
\$50 per person [16 pieces]
\$60 per person [20 pieces]
Dessert Canapés \$15 per person [3 pieces]

## ADD YOUR OWN BEVERAGE PACKAGE

### BEVERAGE PACKAGES

Mid-week discounts available

#### Friday night – Sunday Lunch

	4 Hours	5 Hours	6 Hours
<b>Silver Beverage Package</b>	\$35	\$40	\$45
<b>Gold Beverage Package</b>	\$40	\$45	\$50
<b>Platinum Beverage Package</b>	\$45	\$50	\$55
<b>Premium Platinum Package</b>	\$55	\$60	\$65

### BEVERAGE OPTIONS

**Silver Package** Byron Bay Pale Lager, Hahn Premium Light, The Tasty Grape Semillon Sauvignon Blanc, The Tasty Grape Cab Merlot, Soft Drinks, Freshly Brewed Tea & Coffee

**Gold Package** 150 Lashes Pale Ale, Hahn Super Dry, Byron Bay Pale Lager, Hahn Premium Light, The Tasty Grape Semillon Sauvignon Blanc, The Tasty Grape Cab Merlot, St Louis Blanc De Blanc, Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

**Platinum Package** Furphy Refreshing Ale, 150 Lashes Pale Ale, Hahn Super Dry, Byron Bay Pale Lager, Hahn Premium Light, Choice of Red & White Wine from the Telling Tales Range, St Louis Blanc De Blanc, Tasty Grape Pink Moscato, Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

**Premium Platinum Package** Furphy Refreshing Ale, 150 Lashes Pale Ale, Hahn Super Dry, Byron Bay Pale Lager, Corona, Peroni, Tooheys Extra Dry, Hahn Premium Light, Choice of Red & White Wine from The Telling Tales Range, St Louis Blanc De Blanc, Tasty Grape Pink Moscato, House Spirits (Scotch, Bourbon, Vodka, Gin, Bacardi), Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

**DRAFT BEERS** Crown Lager | Wild Yak Pacific Ale | Pure Blonde | Carlton Dry | Hahn Premium Light

**BOTTLED BEERS [+7]** Corona | Peroni | Tooheys Extra Dry  
**[Gold & Platinum Packages only]**

**HOUSE SPIRITS [+10]** Vodka | Bourbon | Scotch | Gin | Bacardi  
**[Gold & Platinum Packages only]**

**PREMIUM SPARKLING [+2]** St Louis Blanc De Blanc French Sparkling | Naked Shadow Pink Moscato

**COCKTAIL PITCHER [32 PER PITCHER]** Cosmopolitan | Strawberry Pink Moscato | Fruit Tingle [1.2 litre | 8 glasses]

**SPARKLING WINE** Telling Tales Cuvee Brut [McLaren Vale SA] | Pearle De Vigne Blanc De Blanc [Burgundy France] | Naked Shadow Pink Moscato [McLaren Vale SA]

**RED WINE** The Tasty Grape Cab Merlot [WA] | Telling Tales Shiraz [McLaren Vale SA] | Telling Tales Merlot [Barossa WA]

**WHITE WINE** The Tasty Grape Semillon Sauvignon Blanc [Great Southern WA] | Telling Tales Chardonnay [Margaret River WA] | Telling Tales Sauvignon Blanc [Marlborough NZ] | Telling Tales Moscato [McLaren Vale SA] | Telling Tales Pinot Grigio [Adelaide Hills SA]

### **BEVERAGE PACKAGE EXTENSION**

**ADDITIONAL HOUR OF BEVERAGES** (includes drinks, staff and room hire) + \$10 per person



## STYLE YOUR FUNCTION

[ENQUIRE WITH YOUR FUNCTION CO-ORDINATOR FOR FURTHER IDEAS AND OPTIONS]

<b>DELUXE LAGOON CENTREPIECES</b>	\$7 per person
<b>FLOATING BALLOONS</b>	\$1.40 per balloon
<b>TABLE OR FLOOR BOUQUETS</b>	\$17.50 per table
<b>LOLLY BUFFET</b>	\$5 per person
<b>GELATO CART</b>	\$10 per person
<b>DJ/MC</b>	\$500 for 4 hours
<b>ADDITIONAL HOUR DJ/MC</b>	\$100
<b>ELEVATED STAGE FOR FUNCTION (max 10 people)</b>	\$350
<b>DANCE FLOOR</b>	\$250
<b>STAR CURTAIN</b>	\$550
<b>CHAIR COVERS</b> available in a variety colors	\$5 per chair
<b>CHAIR SASHES</b> available in a variety colors	\$2 per chair
<b>PROJECTOR</b>	\$200
<b>PROJECTOR SCREEN</b>	\$35
<b>PHOTO BOOTH PACKAGE</b>	
Includes props, attendant & leather guest book	
3 Hour hire -	\$550
5 Hour hire -	\$895



# Corporate Confirmation Form | Att: Event Coordinator

Tentative	Deposit	ResPak F	Conf Letter	BOOKED	BOOKED	BOOKED	PAID	REFUND

NAME:		COMPANY:	
EVENT DAY:	EVENT DATE:	EVENT TIME:	
ADDRESS:		TOWN   POSTCODE:	
PHONE:		MOBILE:	
EMAIL:			
GUEST #:		REQUESTED AREA:	
FOOD PACKAGE:			
DRINKS PACKAGE:			
OPTIONAL EXTRAS:			
HOW WILL YOU PAY FOR YOUR FUNCTION: <input type="radio"/> CASH <input type="radio"/> EFT <input type="radio"/> CHEQUE <input type="radio"/> VISA MC			

## PERSON RESPONSIBLE FOR PAYMENT OF ACCOUNT

NAME:		ADDRESS:	
EMAIL:		PHONE:	
CARDHOLDER NAME:			
CARD TYPE:			
CARD NUMBER:			
EXPIRY:		CCV:	
DEPOSIT AMOUNT:		SIGNATURE	
<b>REFUND DETAILS:</b>	<b>BSB:</b>	<b>ACC #:</b>	

Signed in acceptance of the Terms & Conditions. Payment by Direct Deposit is also accepted. Bank Details: BSB 112 879 | Acc No: 424776591  
Please indicate the Name and Date of Function. Cheques should be made out to 'GAM Functions PTY Ltd' Ltd PO BOX 470 | Wollongong 2500

## HOW DID YOU HEAR ABOUT US?

INTERNET  WORD OF MOUTH  WEDDING MAGAZINE  ATTENDED FUNCTION

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Customer Signature

# Terms And Conditions

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## DEPOSIT

A deposit is required to confirm your booking & secure a Private Function room. The deposit is \$500 per Private Room, \$1000 to book the Main Dining area exclusively. The deposit is to be paid on confirmation of the date. Prior to the deposit being paid, the venue will be held for seven [7] days. If verbal communication is not received within this time, management reserve the right to cancel the booking and allocate the venue to another client. In order to secure the reservation, confirmation deposits should be received within seven [7] days of acceptance along with the booking confirmation form signed in acceptance of these Terms & Conditions. The deposit will be held as a security bond and refunded seven [7] to ten [10] working days after the event and can be used to cover damaged property, stolen items and any unpaid tabs.

## CHANGING THE DATE OF YOUR FUNCTION

We will allow you to change the date of your Function ONCE [1] without penalty, should you need to change the date a second or consecutive time, the deposit will be forfeited, and a new deposit is needed to re-book. Should you wish to cancel your reservation after already changing the date, the deposit will be forfeited regardless of how much notice is given.

## PAYMENT

Full payment is to be settled seven [7] days before the date of the event. Failure to settle the account in advance will result in the function being cancelled.

## PAYMENT TYPE

Major credit cards, company cheques, electronic transfers [EFT] or cash payments are acceptable. Please note Amex Carrds will incur a [1.6] % surcharge over \$500.

## MINIMUM SPEND

The agreed minimum spend is applicable, if this amount is not reached on the evening, the outstanding balance will be charged to the client's credit card given on confirmation or taken out of the holding deposit.

## CANCELLATIONS

The Lagoon Restaurant must be notified of all cancellations in writing. If the cancellation is less than three [3] months prior to the date of the function, the deposit is non-refundable. If less than one [1] month prior to the date of the function fifty [50] % of the minimum spend applies. If less than two [2] weeks prior to the date of the function the full amount of the event applies.

## FINAL DETAILS

Final numbers, menus and room set ups must be confirmed in writing seven [7] days prior to the event. Confirmation of numbers is required three [3] days prior to your event. After this time, no downward adjustment in the total catering cost is possible.

## CHANGES TO MENU CHOICES

Menu choices are to be confirmed four [4] weeks prior to the event. Any changes thereafter to the agreed menu and beverage choices must be made through management. For any additional guests over the number confirmed, the quoted and agreed price per person will apply providing that the Lagoon can accommodate the extra numbers.

## VACATION OF FUNCTON ROOMS

The function room must be vacated by 4.pm for lunch bookings and 11am for breakfast bookings, unless otherwise specified. There is no hire fee for the private room, but a minimum number of adults or minimum spend is required. The restaurant reserves the right to move groups to the main dining room if numbers drop significantly.

## OTHER FUNCTIONS

The restaurant reserves the right to book other functions in the same room up to an hour before the scheduled function commencement time and an hour after the scheduled finishing time. Additionally, the venue reserves the right to book a concurrent function in adjoining rooms at any time.

## CONDUCT OF EVENTS

The client shall conduct the event in an orderly manner compliant with the rules of the venue and in accordance with all applicable laws. BYO is not permitted. Smoking is not permitted in the restaurant. The client is liable for the actions of their invitee's and any damages or losses incurred. Any costs will be invoiced directly.

## RESTAURANT'S RIGHTS

The venue does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees. The venue reserves the right to exclude or remove any undesirable persons from the event or the venue premises without liability. The venue also reserves the right to cancel the booking if:- The venue or any part of it is closed due to unforeseen circumstances, the deposit has not been paid by the due date, the client becomes insolvent, bankrupt or enters into liquidation or receivership, the event may prejudice the reputation of the venue.

## PARKING

The Lagoon takes no responsibility for available parking. Parking within Stuart Park is Council owned and spaces cannot be reserved.

## RESPONSIBLE SERVICE OF ALCOHOL [RSA]

The Lagoon's management and employees will at all times be bound to state licensing laws and the responsible service of alcohol act. The Lagoon is licensed till 2am, however it is up to the discretion of management as to what time the bar will close.

## Major Works

We endeavour to limit Major Works to 7am – 4pm between Monday and Friday. Major works (including but not limited to painting, reroofing, rendering, extensions to the building) will not entitle you to cancel your booking. If you do cancel your booking due to Major Works your deposit will not be refunded. If at our sole discretion an alternative booking date can be negotiated with you, we will endeavour to change your booking date at no extra cost.

## Act of God

We cannot and will not be liable for any act of God or catastrophic event including but not limited to high wind, wind damage, flooding, excessive rainfall or storm surge. Following such event we shall not be responsible for damages save that at our sole discretion we may choose to refund your deposit.