



# School Formal

PACKAGES



*Standard  
Formal  
Package*

# School Formal

## PACKAGES

**\$75 PER PERSON\***

Includes:

- Personalised Snapchat Filter
- 4 hour Complimentary Private Room Hire with spectacular ocean views
- Dedicated and direct access to an Alfresco Outdoor Area
- Devoted Event Coordinator
- Your choice of Centrepieces from the Lagoon collection
- Signature Lagoon Mocktails
- Deluxe Pre-Dinner Canapes (3pp)
- Gourmet two-course menu: Main/Dessert (alternate drop)
- 4 Hour Non-Alcoholic Beverage Package
- Professional DJ\*
- Dance Floor
- Red Carpet Entry
- Personalised Seating Chart and Easle
- Lectern and Microphone
- Your choice of Lycra or Satin Chair Covers in a variety of colours



*Bonus  
Lolly Bar!*

Book before March  
and receive a fully  
stocked lolly bar for  
your formal



\*Monday-Thursday. Please enquire within our events team regarding minimum numbers and room allocation. DJ requires 90 minimum guests.



*Deluxe  
Formal  
Package*

# School Formal

## PACKAGES

**\$77 PER PERSON\***

Includes:

- Personalised Snapchat Filter
- 4 hour Complimentary Private Room Hire with spectacular ocean views
- Dedicated and direct access to an Alfresco Outdoor Area
- Devoted Event Coordinator
- Your choice of Centrepieces from the Lagoon collection OR Balloon Centrepieces
- Signature Lagoon Mocktails
- Deluxe Pre-Dinner Canapes (3pp)
- Gourmet Main Meal (served as alternate drop)
- Gelato Bar (served by Lagoon staff during dessert timings)
- 4 Hour Non-Alcoholic Beverage Package
- Professional DJ\*
- Dance Floor
- Red Carpet Entry
- Personalised Seating Chart and Easle
- Lectern and Microphone
- Your choice of Lycra or Satin Chair Covers in a variety of colours



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# Menu Selection

SERVED AS ALTERNATE DROPS

All dietary requirements accommodated  
(please advise Function Coordinator)

## Entree

### Spiced Chicken

w lentil puree, Kalamata olives & heirloom cherry tomato salsa

### Sea Salt & Cracked Pepper Calamari

served w garlic aioli

### Fresh Prawn

w avocado wasabi cream, chamomile ash & citrus vinaigrette

### Pepper Beef

served w cucumber ribbon salad & picante jus

### Ricotta Cannelloni

w wilted spinach, roasted capsicum sauce & pesto evo

### Fettuccini Pasta Bosciola

cream based sauce w bacon & mushrooms

### Char-grilled Haloumi & Fresh Asparagus (v)

w cherry tomato chutney, basil pesto & balsamic reduction

## Main

### Chicken Parmigiana

crumbed chicken breast topped with sauce and mozzarella, served with hand-cut chips & salad

### Grilled Barramundi Fillet

w a lemon beurre blanc

### Breaded Veal Steak

served w hand-cut chips & salad

### Atlantic Salmon Fillet

Cajun-spiced Atlantic salmon fillet w salsa verde, cous cous salad & fennel dill aioli

### Confit Chicken Maryland

marinated in lemon, garlic & tarragon w roasted chat potatoes & Dutch carrots

### Berkshire Pork Belly Three Ways

6-hour slow roasted pork belly w nose to tail pork & pistachio sausage sesame seed & prosciutto soil w a minted split pea puree, Rodriguez & honey soy jus

### Beef Ragu Gnocchi

slow braised beef in a rich tomato sauce

## Dessert

### Assorted Gelato

a variety of gelato served w crisp tuille

### Baked Chocolate Tart

sticky chocolate fudge on a sweet chocolate short crust

### Raspberry Cheesecake

our own traditional recipe

### Tiramisu

espresso & marsala soaked savoiardi topped with cocoa

### Crème Brulee

creamy baked custard with hazelnut and crispy toffee

Vegetarian,  
vegan, gluten  
free and all  
allergies can be  
catered for!



## Optional Extras

# School Formal

## AD ONS

- Balloon bouquets for table or floor (variety of colours) – \$17.50/table
- Floating balloons (your choice of colours) – \$1.40/balloon
- Personalised Mesh Wall w Balloon Garland & Signature Disc – \$390
- Elevated Stage – \$350
- Projector and Screen – \$235
- Lolly Buffet – \$5.00 per person
- Gelato Cart – \$10.00 per person
- Dessert Bar – \$8.00 per person
- Canapes – \$15 per person (3pp)
- Additional Course – Enquire with Function Coordinator
- Photobooth Package – 3hr hire, props, attendant – \$550

Ready to  
Book?

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## ORGANISATION CHECKLIST

### Choosing and securing your venue

- ✓ **Contact** Lagoon Events Team for a venue visit
- ✓ **Check** availability for your preferred dates
- ✓ **Run through** the packages and options with Event Coordinators
- ✓ **Request** to put a date on hold (tentative booking for 10 days)
- ✓ **Sign** Function Confirmation Form with terms & conditions
- ✓ **Pay** deposit (refundable 5-7 days after formal held)

### Planning and preparation

#### 4 WEEKS PRIOR:

Set appointment with Event Coordinators

#### 3 WEEKS PRIOR:

Confirm menu selections

Advise any dietary requirements

Confirm Décor selections

Confirm final attendee numbers

#### 2 WEEKS PRIOR:

Make final payment

*Ready to  
Book?*

**Lagoon Restaurant**

Stuart Park, North Wollongong

02 4226 1677

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