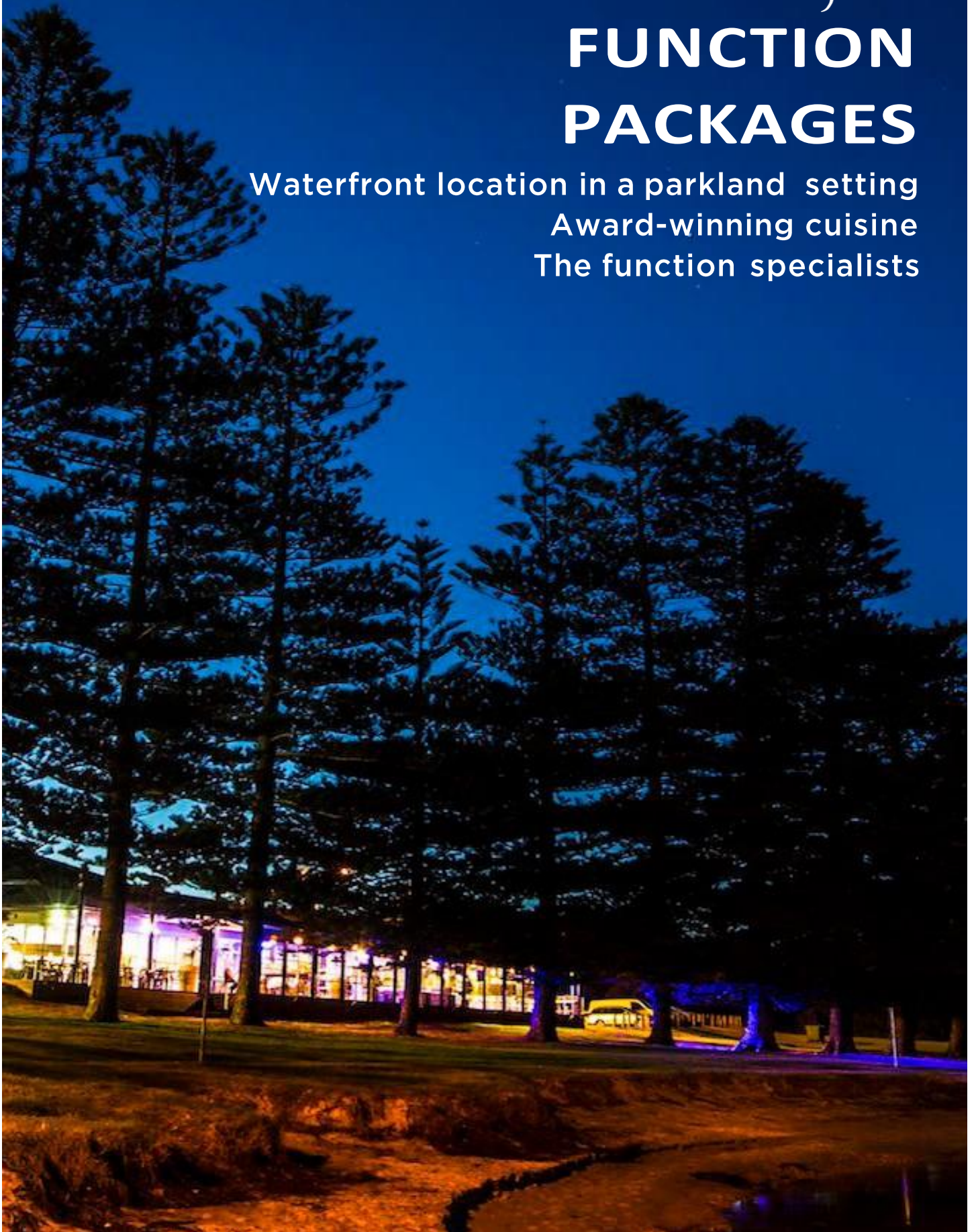




# FUNCTION PACKAGES

Waterfront location in a parkland setting  
Award-winning cuisine  
The function specialists



# 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 your function. 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

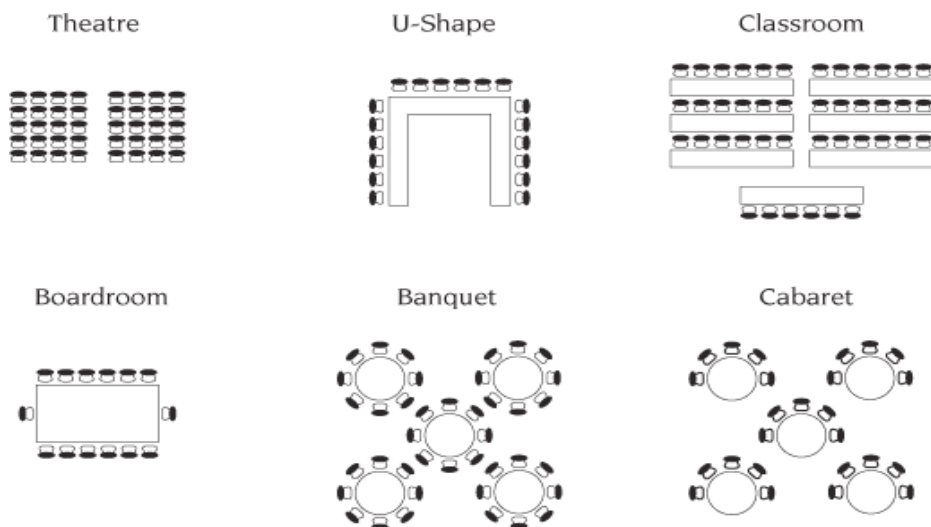
A room allocated to views that will take your breath away. This room is excellent for personalized and more fine-tuned events that offer their own tailored function. The room display's an easily accessible deck with a sense of remoteness and self-reflection.

## Coral Room

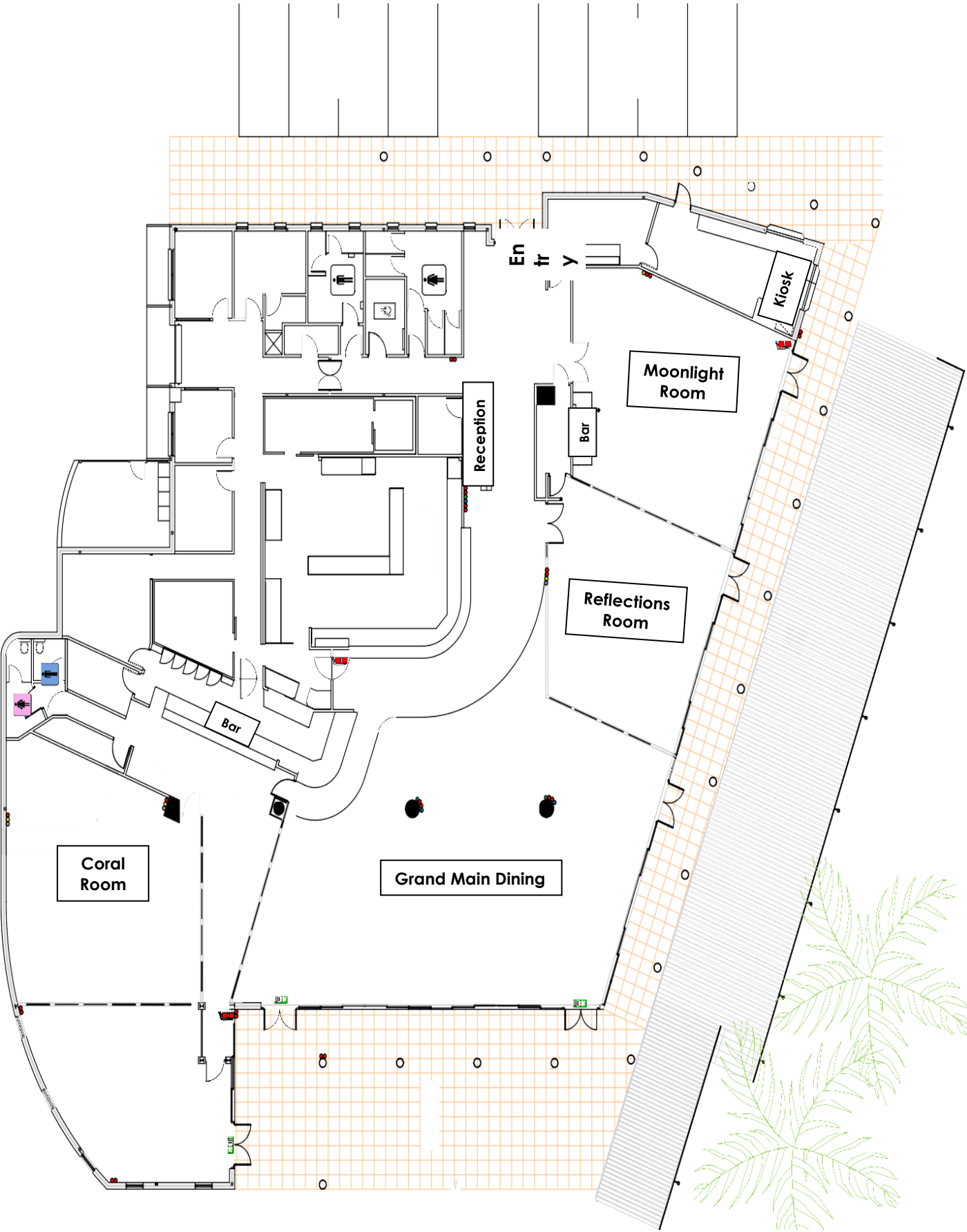
With proximity to the main bar the Coral Room is designated to a function that allows a flexible floor plan whilst making it excellent for any presentation that seeks respected seclusion and their own exclusive space.

## 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



## FUNCTION ROOM CAPACITIES

To create a wonderful atmosphere at your function, it's important to match your guest numbers to a suitably sized room. We will help you determine which room is best for you.

	Sit Down	Cocktail Style
Moonlight Room	70 Adults	80 Adults
Reflections Room	60 Adults	70 Adults
Moonlight + Reflections	130 Adults	140 Adults
Coral Room	80 Adults	100 Adults
Grace Room	50 Adults	60 Adults
Coral + Grace	130 Adults	140 Adults
Grand Dining Room	200 Adults	250 Adults

# PACKAGES

## FUNCTION PACKAGE

With your own private function room, an upgraded beverage package and direct access to our deck or terrace alfresco area, this package is ideal for a range of celebrations. Ask our event coordinators about minimum numbers for this package.

\$115 per person

### THE MENU

Warm garlic and herb stone-baked breads

Gourmet Three Course Set Menu (served as an alternate drop)

Garden salad

### THE BEVERAGES

4-hour Gold Beverage Package

### THE LOOK

4-hour complimentary private room hire with spectacular ocean views

Direct access to an alfresco area

Your choice of table centerpieces from the Lagoon collection

Chair covers in a variety of styles and colours

Lectern and microphone as required

Gift and cake tables as required

### UPGRADES

Upgrade to a Platinum Beverage Package for an additional \$5 per person

Please note this package is not available on Friday or Saturday Nights in November or December.

# PACKAGES

## CHRISTENING PACKAGE

With your own private function room and direct access to our deck or terrace alfresco area, this package can be customised to suit your family, and is available for lunch or dinner christenings. Ask our event coordinators about minimum numbers for this package.

\$104 per person

### THE MENU

Signature cocktail 'Lagoon Lace' on arrival

Warm garlic and herb stone-baked breads

Antipasto platters

Gourmet Two Course Set Menu (entrée and main, served as an alternate drop)

Garden salad

Your christening cake served on sharing platters

### THE BEVERAGES

4-hour Gold Beverage Package

### THE LOOK

4-hour complimentary private room hire with spectacular ocean views

Direct access to an alfresco area

5 x balloon table bouquets in your choice of colour

Chair covers in a variety of styles and colours

Gift and cake tables

Lectern and microphone as required

### UPGRADES

Upgrade to a three-course menu for an additional \$4 per person

Upgrade to a Platinum Beverage Package for an additional \$5 per person

Please note this package is not available on Friday or Saturday Nights in November or December.

# PACKAGES

## COCKTAIL PARTY PACKAGE

A relaxed and fun festive party option featuring an amazing gourmet grazing table. Ask our event coordinators about minimum numbers for this package.

\$115 per person

### THE MENU

Deluxe Gourmet Grazing Table serving hot and cold selections

Premium Canapés [8 pieces per person]

Gourmet Dessert Canapé Station [3 pieces per person] including your cake if supplied

### THE BEVERAGES

Signature cocktail 'Lagoon Lace' on arrival

4-hour Gold Beverage Package

### THE LOOK

4-hour complimentary private room hire

Beachside deck or terrace area for pre-dinner drinks

Relaxed furnishings including wrapped bar tables, lounges, ottomans & coffee tables

Gift and cake tables if required

Lectern and microphone if required

Optional dance floor

### UPGRADES

Upgrade to a Platinum Beverage Package for an additional \$5 per person

Include a professional Disc Jockey for 4 hours for an additional \$500

Please note this package is not available on Friday or Saturday Nights in November or December.



# BEVERAGE PACKAGES

## SILVER PACKAGE

Byron Bay Pale Lager, Hahn Premium Light, The Tasty Grape Semillon Sauvignon Blanc, The Tasty Grape 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 our 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 our 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

**DRAUGHT BEERS** Byron Bay Pale Lager | 150 Lashes Pale Ale | Furphy Refreshing Ale | Hahn Super 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 only]

**PREMIUM SPARKLING [+2]** St Louis French Sparkling, Tasty Grape Pink Moscato

## BEVERAGE PACKAGE EXTENSION

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

# MENU SELECTION

## APPETISER

Selection of Stone-Baked Bread

## HOT & COLD ENTRÉES

Served as alternate drop

### COLD ENTRÉES

**Lemon & Garlic Infused Chicken** w Middle-Eastern couscous & sumac yoghurt

**Fresh King Prawns** w avocado, wasabi cream, chamomile ash & citrus vinaigrette

**Sydney Rock Oysters Natural [+2]** 1/2 Dozen served w Thai chilli spice

**Mixed Seafood Plate [+3]** w oysters, fresh prawns, tempura prawns, scallops, sea salt & cracked pepper calamari & beetroot-cured Atlantic salmon

**Thai Beef Salad** chargrilled beef marinated in Thai spices w red onions, cucumber, coriander & mint salad w a chilli jam dressing

### HOT ENTRÉES

**Sea Salt & Cracked Pepper Calamari** w lime aioli & Asian slaw

**Fig & Goats Cheese Tart (v)** w roasted baby beetroot, rocket & truffle oil

**Pepper Beef** w cucumber ribbon salad & picante jus

**Spiced Chicken** w lentil puree, Kalamata olives & heirloom cherry tomato salsa

**Ricotta Cannelloni (v)** w wilted spinach, napolitana & basil pesto

**Fresh House-made Pasta** in your choice of Pappardelle,

Fettuccine or Gnocchi with your choice of sauce

- Boscaiola cream-based sauce with bacon & mushrooms
- Sun-dried tomato w Mediterranean vegetables, olives & fresh basil
- Beef Ragù – slow braised beef in a rich tomato sauce
- Pesto Chicken w vibrant basil & pine nuts

**Chargrilled Haloumi & Fresh Asparagus (v)** w cherry tomato chutney, basil pesto & balsamic reduction

**BBQ Octopus [+1]** marinated w garlic, chilli & ginger

**Oysters Kilpatrick [+3]** 1/2 Dozen w bacon & spicy tomato sauce

**Half Shell Scallops [+3]** grilled in the shell w soy, ginger & shallots

**North Atlantic Sea Scallops [+3]** Seared jumbo Atlantic scallops w macadamia puree, honey pumpkin, wattle seed oil & lemon infused oil

Please note that any dish with a [+] value is an additional spend per person. We have taken into account that the dish is served for every second person and priced accordingly. We cater for any dietary requirement at no additional cost.

## MAINS SEAFOOD

**Grilled John Dory Fillet** w spicy heirloom tomato salsa

**Atlantic Salmon Fillet [+2]** Cajun-spiced Atlantic salmon fillet w salsa verde, couscous salad & fennel dill aioli

**Grilled Barramundi Fillet** w a lemon beurre blanc

**Wild Barramundi** marinated w coconut milk, lime & ginger, topped w our famous Nick sauce

**Local Snapper Fillet [+2]** grilled w lemon thyme butter & seasonal vegetables

**John Dory & Scampi [+3]** grilled John Dory fillet w Western Australian scampi topped w champagne & basil beurre blanc

**Wild Barramundi with BBQ King Prawn [+3]** w our famous lot sauce

## MAINS | MEAT | POULTRY | VEGETARIAN

**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

**Veal Prime Rib[+1]** oven roasted w herb, garlic & pepper crust w Paris mash & shiraz jus

**King Island Chicken** w King Island camembert and walnuts, pan fried and served w cranberry jus

**Chargrilled Chicken Breast** filled w kingfisher brie, thyme, corn and Dijon farce, w redcurrant jus & velouté

**Confit Chicken Maryland** marinated in lemon, garlic & tarragon w roasted chat potatoes & Dutch carrots

**Eye Fillet of Beef (300g) [+4]** w chargrilled asparagus, seasonal vegetables, Paris mash, & Barossa shiraz jus

**Braised Beef Cheeks** slow braised beef cheeks in a rich red wine & tomato jus w Paris mash, seasonal vegetables & garlic jam

**Beef & King Prawn (200g) [+4]** BBQ King Prawn accompanied by an eye fillet of beef w Barossa shiraz jus

**Mezzelune (v)** house-made stuffed w spinach & Ricotta w basil pesto, wild rocket, pinenuts & ash goats cheese in a Napoli sauce

Please note that any dish with a [+] value is an additional spend per person. We have taken into account that the dish is served for every second person and priced accordingly. We cater for any dietary requirement at no additional cost

## **MAINS OPTIONS | SERVE & SHARING TOWERS [+4]**

[x2 Towers Per Table]

### **Tier 1 Selections**

[Selection of condiments & sauces matched with other tier selections]

### **Tier 2 Options**

[x2 selections per tower]

- Roasted Vegetables
- Rosemary Chat Potatoes
- Chargrilled Vegetables
- Middle-Eastern Couscous
- Potato & Kumar Galette
- Aromatic Rice Pilaf
- Hand Cut Chips
- Mash Potato
- Hand Picked Greens

### **Tier 3 Options**

[x1 selection per tower]

- Braised Beef Cheeks in a rich red wine & tomato jus
- 6 hour Slow Roasted Pork Belly w sage & crispy crackling
- Confit Chicken Marylands marinated in lemon, garlic & tarragon
- Baked Side of Salmon w a spicy Cajun Rub
- Snapper Fillets w ginger, shallots & soy
- Side of Barramundi marinated in coconut milk, roasted w pink peppercorns, garlic, ginger & chilli
- Grass Fed Fillet of Beef w cracked pepper & rosemary

## DESSERTS

Served as alternate drop

**Chef's Selection** | selection of desserts chosen by our pastry chef

**White Chocolate Cheesecake** w raspberry foam and passionfruit gel

**Baileys Crème Brulee** Creamy baked custard infused with Baileys w praline & choc hazelnut biscotti

**Soft Meringue Roulade** w macerated berries

**Yoghurt Panna cotta** w sweet strawberry conserve

**Chocolate Elegance** flourless chocolate sponge w chocolate cream and mousse

**Tiramisu** espresso and marsala soaked savoiardi layered w mascarpone cream

**Constructed Honey Wafers [+2]** fresh strawberries w Chantilly cream

**Chocolate Caramel Peanut Bomb [+2]** tempered chocolate sphere filled w a 30 second sponge, vanilla bean gelato & peanut brittle. Topped w warm salted caramel chocolate

## PREMIUM CANAPÉS – APPETISERS

\$15 per person [3 pieces]

\$40 per person [12 pieces]

\$50 per person [16 pieces]

\$60 per person [20 pieces]

### PREMIUM CANAPÉS

Oysters Natural [GF]

Lemon Pepper Chicken

Mediterranean Chicken Skewers [GF]

Yakatori Chicken Skewers [GF]

Peaking Duck Wontons [Fried]

Thai Beef Salad [GF]

Pork Belly Crisp

Mini Mignons [GF]

Eye Fillet Peppercorn Beef Skewers [GF]

Moroccan Beef Koftas

Gnocchi w Beef Ragu

Pulled Pork Croquettes

Barramundi Tempura Cocktails

Soy Scallops [GF]

Salt & Pepper Calamari

Smoked Salmon on Crostini

Kilpatrick Oysters

Prawn Cocktail

Thai Fish Cakes

Prawn & Chive Wontons [fried]

BBQ Garlic Prawn Skewers [GF]

Cheese & Spinach Triangles [V]

Vegetarian Spring Rolls [V]

Cheesy Arancini [V]

Pumpkin Arancini [V]

Ricotta & Spinach Stuffed Mushrooms [GF]

Tomato & Basil Bruschetta [VV, GF]

Potato Kumar Galette [V,GF]

Vegetable Wontons [Fried] [V]

### DESSERT CANAPÉS

Dessert Canapés \$15 per person [3 pieces]

Chocolate Dipped Strawberries [GF]

Strawberry and Pink Peppercorn Blondie

Chocolate and Hazelnut Brownie

Lemon Meringue Tartlets

Honey Roulade

Peanut Butter Mousse [VV]

Strawberry Mousse Slice

Pecan and Maple Syrup Tartlets

Quenelles of Berry Cheesecake [GF]

## MENU SELECTION | OPTIONAL EXTRAS

[Served in addition to menu/packages only]

Deluxe Grazing Table <b>[minimum of 40 people]</b>	\$25 pp
Premium Grazing Table [seafood additional to deluxe] <b>[minimum of 40 people]</b>	\$35 pp
Three Dip Platter of seasonal produce	\$40
Antipasto Platter cured meat, marinated olives, feta & oven roasted vegetables served w lavosh crisps	\$85
Fruit Platter assorted seasonal fruit	\$45
Cheese & Fruit Platter chef's selection of gourmet imported cheeses w 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
BBQ Garlic Prawn Skewers [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 served w cocktail sauce & lemon 1/2 kg [unpeeled]	\$25
1 kg [unpeeled]	\$40
Seafood Antipasto Platter cured meats, marinated olives, feta, oven roasted vegetables served w handmade lavosh, fresh prawns, natural oysters & Balmain Bugs	\$165
Fresh Hand Cut Pasta in your choice of Pappardelle & Fettuccine with your choice of sauces	\$80
• Boscaiola cream-based sauce w bacon and mushrooms	
• Sundried Tomato w Mediterranean vegetables, olives & fresh basil	
• Beef Ragu - slow braised beef in a rich tomato sauce	
• Pesto Chicken w vibrant basil and pine nuts	

## HOT & COLD SEAFOOD PLATTER FOR TWO

**Hot:** whole lobster mornay, Moreton Bay bugs, BBQ king prawns, Kilpatrick & mornay oysters, scallops in the shell, BBQ octopus, sea salt & cracked pepper calamari and catch of the day

**Cold:** Balmain bugs, blue swimmer crab, natural oysters, fresh king prawns, Hiramasa Kingfish, yellow fin tuna and beetroot-cured Atlantic salmon

## MENU SELECTION

### CHILDREN'S

12 years and under

Children are charged at 50% of the chosen package

### MAINS

Chicken schnitzel tenderloin and chips

Fish and chips

Pasta Napolitana

Calamari and chips

Grilled chicken with mashed potato

### DESSERTS

Vanilla bean gelato with topping

Chocolate dragster tart

### BEVERAGES

Non-alcoholic beverages from your chosen package



## 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>	
<b>ADDITIONAL HOUR DJ/MC</b>	\$500 for 4 hours \$100 per additional hour
<b>ELEVATED STAGE FOR FUNCTION (max 10 people)</b>	\$350
<b>DANCE FLOOR</b>	\$250
<b>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>	\$550
3 hour hire, props, attendant & leather guest book	
5 hour hire, props, attendant & leather guest book	\$895