Lagoon
Restaurant

Festive Packages

A Beachside Festive 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 your festive celebrations with family, friends and colleagues.

We have put together this booklet to provide you with all the information you need to plan a festive meal that will elevate the enjoyment and blissfulness of your festive experience.

We're available seven days a week to chat with you about any questions you have

Enquire now with our Events Team.

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

Event Rooms

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

	Sit Down	Cocktail Style
Moonlight Room	70 Adults	80 Adults
Reflections Room	60 Adults	70 Adults
Moonlight + Reflections	130 Adults	140 Adults
Coral Room	70 Adults	100 Adults
Grace Room	50 Adults	60 Adults
Coral + Grace	120 Adults	140 Adults
Grand Dining Room	200 Adults	250 Adults

Festive Restaurant Dining

Build your own Package

The Menu

Your choice of;

$85 Festive Menu

OR

$125 Festive Menu

The Beverages

Your choice of;

Drinks on Consumption | beverages are charged on consumption and placed on your bill [a drinks limit and beverage restriction can be established]

Buy Own Drinks | guests may purchase their own drinks at the bar

Drinks Package | All-inclusion packages at a set price per person
**only available for groups 30+*

The Look

Beautifully set tables in the restaurant with spectacular views over the ocean

Festive Private Room Package

With your own private function room, menu & beverage package with direct access [when available] to our deck or terrace alfresco area, this package is ideal for the festive season. Ask our function team for further details regarding this package.

$125 pp

The Menu

Warm garlic and herb stone-baked breads
Gourmet Three Course Set Menu
[$85 Festive Menu with Entrée, Main and Dessert]

The Beverages

Signature Lagoon Lace Cocktail on arrival
4 – hour Gold Beverage Package

The Look

4-hour complimentary private room hire with spectacular ocean views
Direct access to an alfresco area
Festive table centerpieces
Christmas Bonbons

Optional Extras

Upgrade to a Platinum Beverage Package {+ $5 per person}
Upgrade to a Premium Platinum Beverage Package {+ $15 per person}

Festive Private Room Cocktail Package

A relaxed and fun festive party option featuring an amazing gourmet grazing table.

$125 pp

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]

The Beverages

Signature Lagoon Lace Cocktail on arrival
4 – hour Gold Beverage Package

The Look

4-hour complimentary private room hire with spectacular ocean views
Beachside deck or terrace area for pre-dinner drinks
Relaxed furnishings

Optional Extras

Upgrade to a Platinum Beverage Package {+ $5 per person}

Upgrade to a Premium Platinum Beverage Package {+ $15 per person}

Festive Menu

$85 Per Person

Appetisers

Selection of Stone Baked-Bread

Garden Salad with mixed leaves, cucumber, tomato, Spanish onion & lemon herb vinaigrette

Entrees (your choice of)

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

Char-grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto & balsamic reduction

Smoked Jerk Chicken lightly smoked chicken breast w aromatic rub, fennel, orange & green papaya salad

BBQ Octopus marinated w garlic, chilli, and ginger

Tempura Prawns golden fried w pepper mayo & Asian slaw

North Atlantic Sea Scallops seared jumbo Atlantic scallops w macadamia, pumpkin puree & wattle-seed soil

Mains (your choice of)

Barramundi Nick wild barramundi fillet marinated w coconut milk, lime & ginger pan roasted & topped w our famous Nick sauce

Wild Barramundi w BBQ King Prawn w our famous lot sauce

Black Angus Eye Fillet (300g) w charred asparagus, caramelised eschalots & garlic jam w Paris mash & shiraz jus

Pork Belly brined & slow roasted in cumin & paprika w burnt onion puree, confit Kipfler potatoes, pistachio dukkah & port jus

Sumac Crusted Salmon w bulgur wheat tabbouleh salad, charred eggplant & celiac puree & dehydrated spiced cauliflower

King Island Chicken pan fried chicken breast w King Island camembert, walnuts & cranberry jus

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts and ash goats cheese

Desserts

Chef's Selection beautiful house-made desserts prepared by our pastry chef

Menu Subject to Change

Lagoon Restaurant

Festive Menu

$125 Per Person

Your Guests can choose

Appetisers | Seafood Platter for 2 | Dessert

OR

Appetisers | Entree | Main | Dessert

Appetisers

Selection of Stone Baked-Bread

Garden Salad w mixed leaves, cucumber, tomato, Spanish onion & lemon herb vinaigrette

Hot + Cold Seafood Platter for Two

Hot: Whole lobster mornay, Moreton Bay bugs, BBQ king prawns, Kilpatrick and 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 w mignonette dressing, Fresh king prawns, Chef selection of sashimi served w seasonal fruit

[Cold Platter will be served with Entree. Hot Platter will be served with Main]

Entrees (your choice of)

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

Char-grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto & balsamic reduction

Smoked Jerk Chicken lightly smoked chicken breast w aromatic rub, fennel, orange & green papaya salad

Tempura Prawns golden fried w pepper mayo & Asian slaw

Dozen Sydney Rock Oysters Natural w mignonette dressing

Dozen Sydney Rock Oysters Kilpatrick w bacon and spicy tomato sauce

Fresh King Prawns jumbo prawns w avocado, cultured lemon cream & pancetta dust

North Atlantic Sea Scallops seared jumbo Atlantic scallops w macadamia, pumpkin puree & wattle-seed soil

BBQ Octopus marinated w garlic, chilli, and ginger

Mains (your choice of)

Barramundi Nick wild barramundi fillet marinated w coconut milk, lime & ginger pan roasted & topped w our famous Nick sauce

Wild Barramundi w BBQ King Prawn w our famous lot sauce

Local Snapper Fillet grilled w lemon thyme butter & asparagus spear

BBQ King Prawns served w rice and your choice of a chilli, ginger, or garlic cream sauce

Grilled Moreton Bay Bugs served w rice and a chilli, ginger, or garlic cream sauce

Black Angus Eye Fillet (300g) w charred asparagus, caramelised eschalots & garlic jam w Paris mash & shiraz jus

Beef & Lobster Black Angus Eye Fillet (200g) w half Western Australian lobster mornay (300g)

Lamb Shank braised lamb shanks in a rich red wine tomato jus on Paris mash

Berkshire Pork Belly brined & slow roasted in cumin & paprika w burnt onion puree, confit Kipfler potatoes, pistachio dukkah & port jus

Sumac Crusted Salmon w bulgur wheat tabbouleh salad, charred eggplant & celiac puree & dehydrated spiced cauliflower

King Island Chicken pan fried chicken breast w King Island camembert, walnuts & cranberry jus

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts and ash goats cheese

Desserts

Chef's Selection beautiful house-made desserts prepared by our pastry chef

Seafood platters must be shared between 2 or 3 people and are charged at $125 per person
Menu Subject to Change

Lagoon Restaurant

Premium Canapes

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 Skewers [GF]
Moroccan Beef Koftas
Gnocchi with Beef Ragu
Pulled Pork Croquettes
Barramundi Tempura Cocktails
Soy Scallops [GF]
Salt & Pepper Calamari
Smoked Salmon on Crostini
Oysters Kilpatrick
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 Canapes

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]

Beverage Menu

Silver Beverage Menu
3 Hours - $35 pp

Byron Bay Pale Lager & Hahn Premium light on tap, The Tasty Grape Semillon Sauvignon Blanc, The Tasty Grape Cab Merlot, soft drinks, freshly brewed tea & coffee

Gold Beverage Menu
3 Hours - $40 pp

Byron Bay Pale Lager, 150 Lashes Pale Ale, Hahn Super Dry & Hahn Premium Light on tap, The Tasty Grape Semillon Sauvignon Blanc, The Tasty Grape Cab Merlot, St Louis De Blanc Sparkling, soft drinks, juice, mineral water, freshly brewed tea & coffee

Platinum Beverage Menu
3 Hours - $45 pp

All draught beers, choice of red & white wine from the Telling Tales range, St Louis De Blanc Sparkling, Naked Shadow Moscato, soft drinks, juice, mineral water, freshly brewed tea & coffee

Premium Platinum Beverage Menu
3 Hours - $55 pp

All draught beers, choice of red & white wine from the Telling Tales range, St Louis De Blanc Sparkling, Naked Shadow Moscato, Corona, Tooheys Extra Dry, XXXX Gold, Peroni, House spirits, Soft drinks, Juice, Mineral water, freshly brewed tea & coffee

Upgrade Options

Bottled Beers [+7]

Corona | Tooheys Extra Dry | Peroni | XXXX Gold | [Gold & Platinum Packages only]

House Spirits [+10]

Vodka, Bourbon, Scotch, Gin [Gold & Platinum only]

Silver Drinks to Gold Drinks Package additional $5pp
Gold Drinks to Platinum Drinks Package additional $5pp
Platinum Drinks to Premium Platinum Package additional $10pp

Beverages Subject to Change