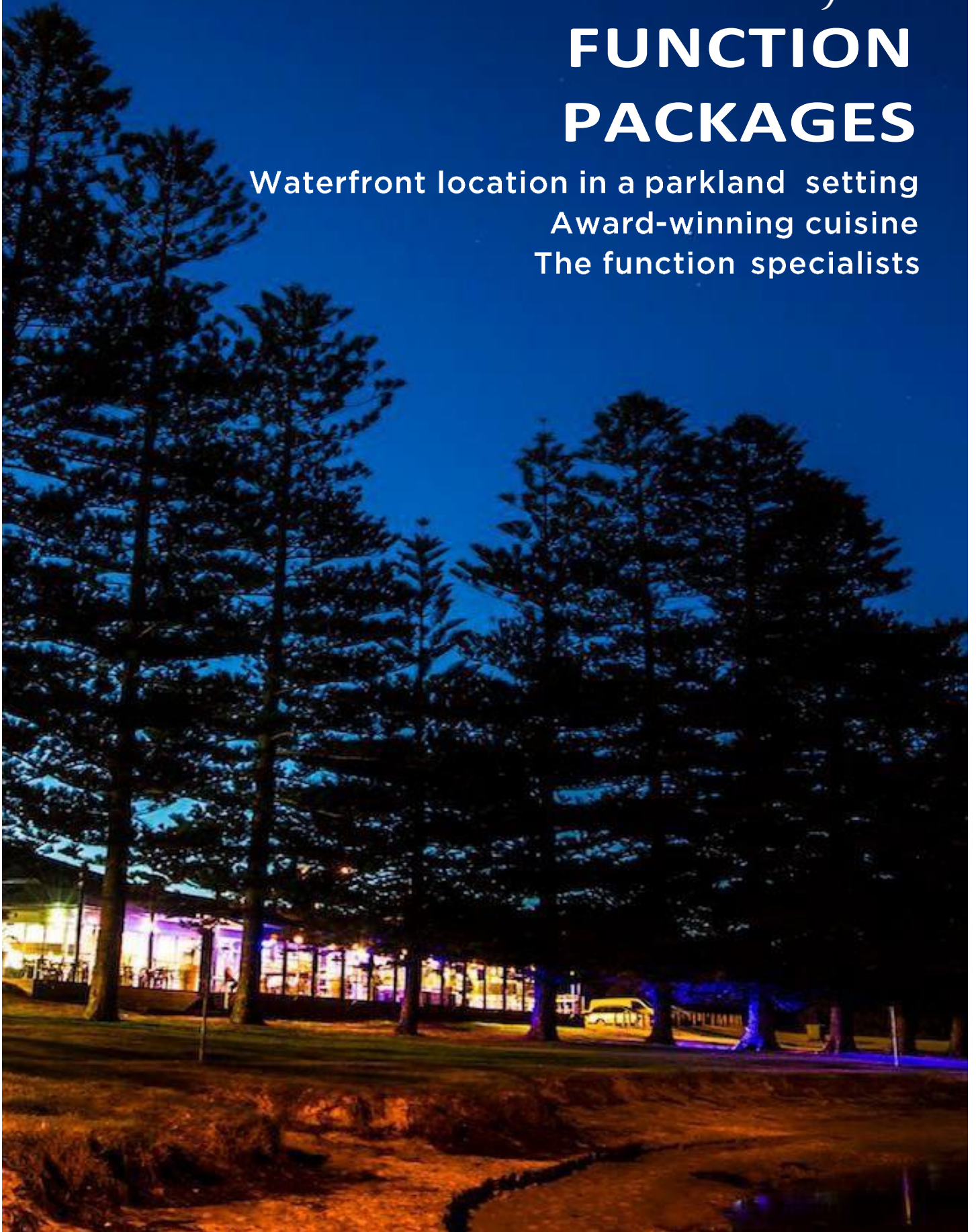




FUNCTION PACKAGES

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



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

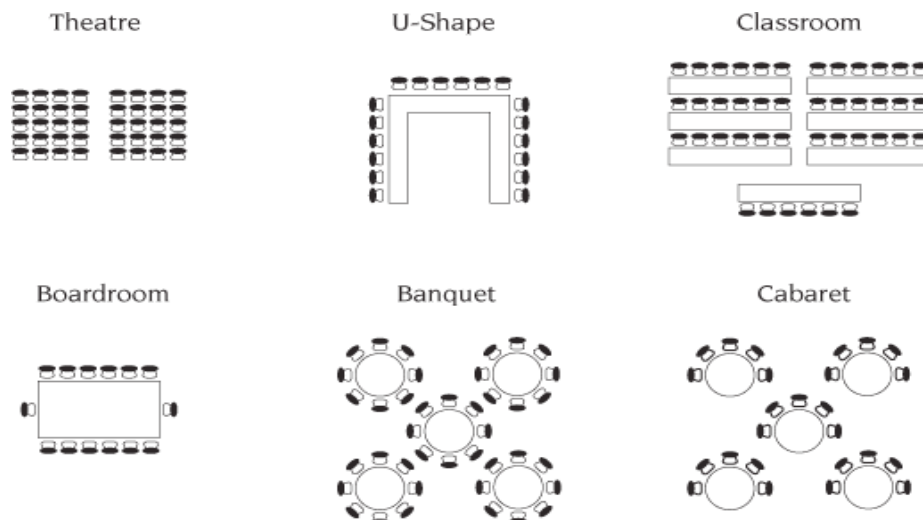
A room allocated to views that will take your breath away. This room is excellent for personalized and more fine-tuned events that offer their own tailored function. The room display's an easily accessible deck with a sense of remoteness and self-reflection.

Coral Room

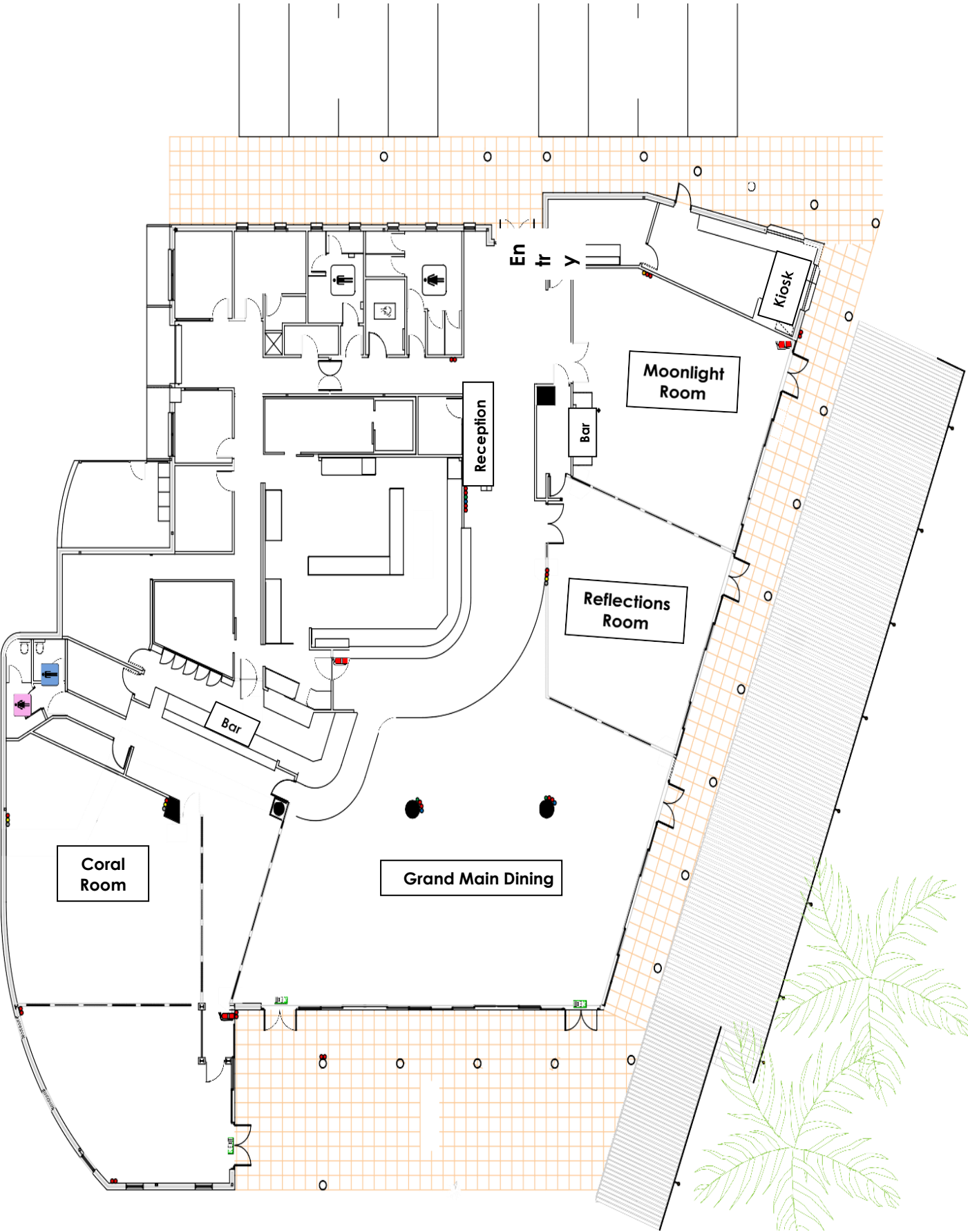
With proximity to the main bar the Coral Room is designated to a function that allows a flexible floor plan whilst making it excellent for any presentation that seeks respected seclusion and their own exclusive space.

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.

\$120 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 centrepieces from the Lagoon collection
Lycra 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.

\$115 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

Lycra 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.

\$120 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

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 Ragu – 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 [minimum of 40 people]	\$25 pp
Premium Grazing Table [seafood additional to deluxe] [minimum of 40 people]	\$55 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)

DELUXE LAGOON CENTREPIECES	\$7 per person
FLOATING BALLOONS	\$1.40 per balloon
TABLE OR FLOOR BOUQUETS	\$17.50 per table
LOLLY BUFFET	\$5 per person
GELATO CART	\$10 per person
DJ/MC	
ADDITIONAL HOUR DJ/MC	\$600 for 4 hours \$150 per additional hour
ELEVATED STAGE FOR FUNCTION (max 10 people)	\$350
DANCE FLOOR	\$250
CURTAIN	\$550
LYCRA CHAIR COVERS	\$5 per chair
SATIN CHAIR COVERS	\$7 per chair
CHAIR SASHES	\$2 per chair
PROJECTOR	\$200
PROJECTOR SCREEN	\$35
PHOTO BOOTH PACKAGE	\$550
3 hour hire, props, attendant & leather guest book	
5 hour hire, props, attendant & leather guest book	\$895

GOOD TO KNOW

A deposit is required to secure your booking. This is refunded within 10 days of your event, as per the Terms and Conditions. Full payment is to be settled before seven days prior to the function date.

Minimum guest numbers and minimum spend applies.

DIETARY REQUESTS

Dietary requests can be accommodated and will be catered for at no additional cost. Please advise your coordinator at least two weeks prior to your event.

TEENAGERS

A Teenage Package is available for Teenagers 13-17 years of age. The menu is as per the Function Menu excluding alcoholic drinks at a cost of 75% of the selected package.

CHILDREN

Children's meals are available upon request and are charged at 50% of the selected package. Children's meals are available for children 12 years and under.

MC | DJ

If your package includes a MC/DJ, the Lagoon will book those services when your event has been confirmed and the deposit has been received. If you choose to book a DJ from an outside supplier they must provide their own speakers and equipment.

CAKES & FLOWERS

You are welcome to bring cakes and flowers for your function, but please note that these must be delivered on the day of the event and not the day prior. We have limited storage and are unable to store cakes and flowers in our cool rooms.

DECORATIVE ITEMS

All decorative items for your event can be delivered the day prior but must be appropriately packed in storage boxes with lids and clearly labelled with the day, date & name of the event. Place cards must be sorted in table order in separate envelopes per table. Please note that we do not assemble centerpieces but are happy to place assembled centerpieces on the tables.

WHEELCHAIR AND DISABLED ACCESS

Wheelchair access to the building and designated disabled toilets are available.

PUBLIC HOLIDAYS

Saturday pricing applies.

READY TO BOOK YOUR BEACHSIDE FUNCTION?

Get in touch with our events team to find out how we can put together the perfect package for your function.

02 4226 1677

enquiries@lagoonrestaurant.com.au

