

# 2022 Wedding Packages





## *A Beachside Wedding at The Lagoon*

As Wollongong's premier beachside wedding venue with award-winning cuisine, The Lagoon Restaurant offers personalised wedding packages to suit every couple, no matter how intimate, grand or unique. With a wide selection of rooms, both indoor and outdoor, The Lagoon Restaurant is the perfect venue for your wedding reception.

At The Lagoon, you'll work with one of our experienced, friendly wedding coordinators, so you can relax knowing you're in good hands. We're available seven days a week to assist you with planning your special day and to answer any questions you may have.

### GET IN TOUCH

The Lagoon Weddings Team Available seven days a week

[weddings@lagoonrestaurant.com.au](mailto:weddings@lagoonrestaurant.com.au)

02 4226 1677

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

Please note: This information is a guide only and is subject to change at any time.





# Reception Rooms



The Lagoon offers a range of beachside function rooms to choose from. Our flexible floor plans are designed to suit a variety of wedding receptions from our most prestigious weddings of grand proportions or a small, more intimate reception.

## Grand Dining Room

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*The grandest and most prestigious room for a wedding of grand proportions, the Grand Dining Room exhibits floor to ceiling windows with panoramic ocean outlooks coupled with personalised entry to an open deck.*

## Moonlight Reflections Room

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*A wonderful and warming room showcasing an abundance of light and energy through our impressive floor to ceiling windows. With a private bar and direct access to the deck, the Moonlight Reflections is a wonderful choice for an unforgettable wedding reception. This room can also be split into two for more intimate weddings.*

## Coral Grace Room

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*A tranquil and peaceful room with exclusive terrace area overlooking the beach, the Coral Grace room is ideal for smaller, more intimate weddings. Smaller wedding groups not requiring a dance floor can use the Grace Room independently.*



## *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	60 Adults	80 Adults
Reflections Room	50 Adults	70 Adults
Moonlight + Reflections	130 Adults	140 Adults
Coral Room	80 Adults	100 Adults
Grace Room	40 Adults	60 Adults
Coral + Grace	100 Adults	130 Adults
Grand Dining Room	200 Adults	250 Adults

## Grand Package

*\$165 per person [Saturday]*

*\$160 per person [Friday or Sunday]*

Choice of 3 Premium pre-dinner canapes served al fresco

Seafood antipasto platters served on tables

Garlic, Herb and Stone-baked breads

Premium Three-Course menu w upgrades (up to \$10 pp) including;

- Alternate entrée
- Alternate main
- Alternate dessert
- Selection of stone baked garlic and herb breads
- Fresh garden salads
- Your Wedding cake cut & served on sharing platters

Signature Lagoon Lace Cocktail on arrival

A bottle of Moët & Chandon for the bride and groom to toast

House spirits for the bridal table

6-hour Platinum beverage package

- All draught beers, choice of Telling Tales wines, St Louis DeBlanc Sparkling, Corona, Becks, Tooheys ExtraDry, house spirits, soft drinks, juice, mineral water, freshly brewed tea & coffee

Private beachside deck or terrace area for pre-dinner drinks

Custom sized dance floor & elevated staging for the bridal table

Skirted bridal table, cake table and gift table

Lycra Chair covers in your choice of style and colour

Centerpieces of your selected choice from our event stylists

Toasting glasses, Cake knife and server

Personalised seating chart and easel

Professional DJ and MC [5hr]

Complimentary Wedding tasting menu for the Bride and Groom

Complimentary \$100 Lagoon Gift card to celebrate the happy couples first year anniversary

*Upgrade to Premium Platinum Beverage Package [+10]*



## *Indulgence Package*

*\$145 per person [Saturday]*

*\$140 per person [Friday or Sunday]*

Choice of 3 Premium pre-dinner canapes served al fresco

Garlic, Herb and Stone-baked breads

Premium Three-Course menu including;

- Alternate entrée
- Alternate main
- Alternate dessert
- Selection of stone baked garlic and herb breads
- Fresh garden salads
- Your Wedding cake cut & served on sharing platters

Signature Lagoon Lace Cocktail on arrival

House spirits for the bridal table

6 – Hour Gold Beverage Package

- 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

Private beachside deck or terrace area for pre-dinner drinks

Custom sized dance floor & elevated staging for the bridal table

Skirted bridal table, cake table and gift table

Lycra Chair covers in your choice of style and colour

Centerpieces of your selected choice from our event stylists

Toasting glasses, Cake knife and server

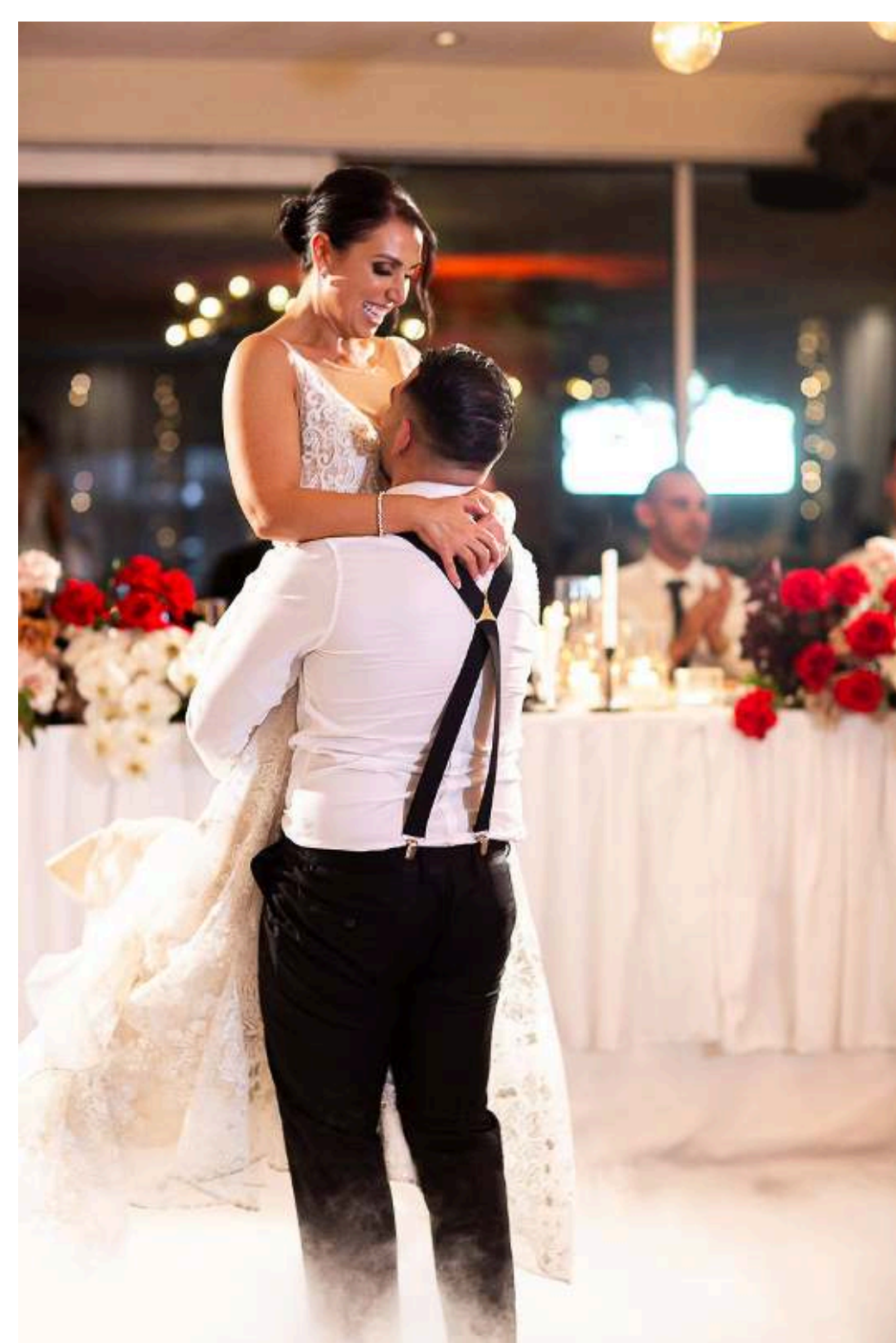
Personalised seating chart and easel

Professional DJ and MC [5hr]

Complimentary Wedding tasting menu for the Bride and Groom

Complimentary \$100 Lagoon Gift card to celebrate the happy couples first year anniversary

*Upgrade to Premium Platinum Beverage Package [+15]*





## *Deluxe Package*

*\$130 per person [Saturday]*

*\$125 per person [Friday or Sunday]*

Choice of 3 Premium pre-dinner canapes served al fresco

Garlic, Herb and Stone-baked breads

Premium Three-Course menu including;

- Alternate entrée
- Alternate main
- Alternate dessert
- Selection of stone baked garlic and herb breads
- Fresh garden salads
- Your Wedding cake cut & served on sharing platters

Signature Lagoon Lace Cocktail on arrival

5 – Hour Silver Beverage Package

- 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

Private beachside deck or terrace area for pre-dinner drinks

Custom sized dance floor

Skirted bridal table, cake table and gift table

Lyra Chair covers in your choice of style and colour

Toasting glasses, Cake knife and server

Personalised seating chart and easel

Professional DJ and MC [4.5hr]

Complimentary Wedding tasting menu for the Bride and Groom

Complimentary \$100 Lagoon Gift card to celebrate the happy couples first year anniversary

*Upgrade to Premium Platinum Beverage Package [+20]*



## *Cocktail Wedding Package*

*\$140 per person [Saturday]*

*\$135 per person [Friday or Sunday]*

Deluxe Gourmet Grazing Table serving hot & cold selections  
Choice of 8 Premium canapes  
Gourmet Dessert Canape Station  
Your Wedding cake cut & served on sharing platters

Signature Lagoon Lace Cocktail on arrival  
5 Hour Platinum Beverage Package  
- All draught beers, choice of red & white wine from the Telling Tales range, St Louis De Blanc Sparkling, soft drinks, juice, mineral water, freshly brewed tea & coffee

Private beachside deck or terrace area for pre-dinner drinks  
Relaxed furnishings including wrapped bar tables, lounges and coffee tables  
Centerpieces of your selected choice from our event stylists  
Skirted bridal table, cake table and gift table  
Toasting glasses, Cake knife and server  
Personalised seating chart and easel  
Professional DJ and MC [5hr]

Complimentary \$100 Lagoon Gift card to celebrate the happy couples first year anniversary

*Upgrade to Premium Platinum Beverage Package [+10pp]*

*Upgrade to Seafood Grazing Table [+30pp]*



# Ceremony Packages



## Lagoon Deck Package

\$920 [1 hour duration]

- 
- Red Carpet
  - Registration table and chairs
  - 20 guest chairs
  - Arbour
  - Floral Arrangement

\*Please note, ceremonies on the Lagoon Deck are available between 2:00pm and 4:00pm only.

## Lagoon Foreshore Package

\$620

- 
- Red Carpet
  - Registration table and chairs
  - 20 guest chairs
  - White Balinese Flags

\*Please note, ceremonies on the foreshore at the restaurant must be arranged via Wollongong council





## Entrees



### Entrees served cold

Served as an alternate drop

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

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

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

**Sydney Rock Oysters Natural [+2]** 1/2 Dozen served with Thai Chilli Spice

**Mixed Seafood Plate [+3]** oysters, fresh prawns, tempura prawn, scallop in shell, sea salt & cracked pepper calamari, and beetroot-cured Atlantic Salmon

### Entrees served hot

Served as an alternate drop

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

**Pepper Beef** served with cucumber ribbon salad & picante jus

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

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

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

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

**Fresh House-made Pasta** Pappardelle or Fettuccini or Gnocchi w your choice of sauce

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

**BBQ Octopus [+1]** marinated with garlic, chilli, and ginger

**Oysters Kilpatrick [+3]** 1/2 Dozen with bacon and spicy tomato sauce

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

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



# M A I N S

## Seafood

Served as an alternate drop

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

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

**Grilled Barramundi Fillet** served with a lemon beurre blanc

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

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

**John Dory with Scampi [+2]** 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

## Meat | Poultry | Vegetarian

Served as an alternate drop

**Berkshire Pork Belly Three Ways** 6-hour slow roasted pork belly w nose-to-tail pork and pistachio sausage, sesame seed & prosciutto soil, served with a minted split pea puree, and Rodriguez & honey soy jus

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

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

**Char-Grilled Chicken Breast** filled w kingfisher brie, thyme, corn and Dijon farce, served with redcurrant jus and veloute

**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, and 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 Napoli sauce

# Mains | Serve & Sharing Towers [+4]

[x2 Towers Per Table]

## *Tier 1 Options*

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[Selection of Condiments & sauces matched with other tier selections] will be chosen by chef

## *Tier 2 Options*

x2 Selections Per Tower

- 
- Roasted Vegetables
  - Rosemary Chat Potatoes
  - Char-Grilled Vegetables
  - Middle-Eastern Cous Cous
  - Potato & Kumbar Gillet
  - Aromatic Rice Pilaf
  - Hand Cut Chips
  - Mash Potato
  - Hand Picked Greens

## *Tier 3 Options*

x2 Selections 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



### *Desserts*

Served as an alternate drop

***Chef's Selection*** A selection of desserts chosen by our Pastry Chef

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

***Baileys Crème Brulee*** creamy baked custard infused w coconut & lime served w a passionfruit miroir and macadamia biscotti

***Soft Meringue Roulade*** w macerated berries

***Yogurt Panna cotta*** w strawberry conserve

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

***Honey Wafers [+2]*** fresh strawberries & Chantilly cream

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

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

# Optional Extras



Sharing Platters [served in addition to menu/packages only]

Deluxe Grazing Table [minimum of 40 guests]	\$25 pp
Premium Seafood Grazing Table [minimum of 40 guests]	\$55 pp
Three Dip Platter seasonal produce	\$40
Antipasto Platter – Cured meat, marinated olives, feta, oven roasted vegetables, served with lavosh crisps	\$85
Seafood Antipasto Platter – Cured meat, marinated olives, feta, oven roasted vegetables, served with handmade lavosh crisps, prawns, natural oysters & Balmain bugs	\$165
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 (30 pieces per platter)	\$55
Chicken Yakatori Skewers (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	\$7.5
Lagoon Salad	\$34.5
Garden Salad	\$14.5
Greek Salad	\$17.5
Herb or Garlic Bread	\$12.5
Fresh Prawns unpeeled, served with cocktail sauce & lemon	
1/2 kg [unpeeled]	\$25
1 kg [unpeeled]	\$40
Fresh Hand Cut Pasta in your choice of Pappardelle, Fettuccini or Gnocchi with your choice of sauces;	\$80
- Boscaiola cream-based sauce w bacon and mushrooms	
- Sundried Tomato w Mediterranean vegetables, olives & fresh basil	
- Beef Ragù - slow braised beef in a rich tomato sauce	
- Pesto Chicken w vibrant basil and pine nuts	



# Menus



## Children's Menu

Children 12 years and under are charged at 50% of the chosen package rate.  
Teenagers 13 – 17 years old are charged at 75% of the chosen package rate.

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### **Breads**

Selection of stone-baked bread

### **Mains**

Chicken Schnitzel & Chips

Fish & Chips

Pasta Napolitana

Calamari & Chips

Grilled Chicken w mashed potato

### **Desserts**

Vanilla Bean Gelato w your choice of topping

Chocolate Dragster chocolate tart transformed into a dragster



# Menus



## *Premium Canapes*

Kilpatrick Oysters [+1]  
Natural Oysters [gf] [+1]  
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 of Peppercorn Beef [gf]  
Moroccan Beef Koftas  
Gnocchi w Beef Ragu  
Pulled Pork Croquettes  
Barramundi Tempura Cocktails  
Soy Scallops [gf]  
Salt & Pepper Calamari  
Smoked Salmon on Cristini  
Prawn Cocktail [+1]  
Thai Fish Cakes  
Prawn & Chive Wontons (fried)  
BBQ Garlic Prawn Skewers [gf] [+1]  
Cheese & Spinach Triangles [v]  
Vegetarian Spring Rolls [v]  
Cheesy Arancini [v]  
Pumpkin Arancini [v]  
Ricotta & Spinach Stuffed Mushrooms [gf]  
Tomato & Basil Bruschetta [gf,v]  
Potato Kumar Gillette [gf,v]  
Vegetable Wontons [v]  
Tempura Prawns [+1]

## *Dessert Canapes*

Chocolate Dipped Strawberries [gf]  
Strawberry & Pink Peppercorn Blondie  
Chocolate & Hazelnut Brownie  
Lemon Meringue Tartlets  
Honey Roulade  
Peanut Butter Mousse [vegan]  
Strawberry Mousse Slice  
Pecan & Maple Syrup Tartlets  
Quenelles of Berry Cheesecake [gf]



# Beverage Menu



## *Selections*

### ***Silver Package***

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 Package***

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 Package***

All draught beers, choice of Telling Tales wines, St Louis De Blanc Sparkling, Corona, Becks, Tooheys Extra Dry, house spirits, soft drinks, juice, mineral water, freshly brewed tea & coffee

### ***Premium Platinum Package***

All draught beers, choice of Telling Tales wines, St Louis De Blanc Sparkling, Corona, Becks, Tooheys Extra Dry, house spirits, soft drinks, juice, mineral water, freshly brewed tea & coffee

## *Upgrade Options*

### ***Bottled Beers [+7]***

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

### ***House Spirits [+10]***

Vodka, Bourbon, Scotch, Gin, Bacardi [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



# Good to Know



A deposit is required to secure your booking. This is refunded within 5 - 7 days after your event, as per the Terms and Conditions.

Full payment is to be settled before fourteen days prior to the wedding date.

**Meals for your Professionals/Suppliers** | Professionals are charged at \$35 per person. This includes a main meal and non-alcoholic beverages. This is available to photographers, videographers, band members, DJ and any person who is providing a service at your wedding, who is not a guest.

**Dietary requests** | Dietary requests can be accommodated and will be catered for at no additional cost. Please advise your wedding coordinator two weeks prior to your wedding. Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

**Wedding Tastings** | Complimentary wedding tastings for the couple can be pre-arranged with a wedding coordinator. These are not available during Friday and Saturday dinner service, or Sunday lunch service. Additional guests are costed as per function menu. Canapes are not available at tastings. If hosting a Cocktail Wedding, tastings may be booked on the back of another Cocktail Wedding if one is occurring within the required time.

**Wet Weather** | We can provide wet weather backup options for outdoor ceremonies. This will be on our deck area and will incur an additional cost. Please speak with your wedding coordinator for further information.

**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.

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

Due to the current NSW Health Guidelines, all guests must be vaccinated as a condition of entry.



# *Your Wedding Planning Calender*

## **3 months prior to your Wedding – We will email you to prompt your wedding tasting and Final Appointment**

**Wedding Tasting Date:** \_\_\_\_\_

If you require a wedding tasting, please complete tasting form and return to the function team. Please note that Wedding Tastings are not available on Friday and Saturday Nights or Sunday Lunches. Tastings must be pre-arranged and are costed as per function menu. If you are on a wedding package tasting for the Bride and Groom are complimentary. Tastings for cocktail parties are only available at the time of another cocktail function. Please contact function team for available dates.

## **4 weeks prior to your Wedding – Final Appointment**

**Final Appointment Date:** \_\_\_\_\_

This appointment is to go through all details for your reception: menus, dietary requirements, timing and suppliers. We will also finalize your floor plan and answer any question you may have. We are available 7 days per week; please contact to function department to make an appointment.

## **2 weeks prior to your Wedding – Final Numbers**

Seating Arrangement with Dietary requirements and final numbers must be provided to the Lagoon. Please email a copy of your Door list / Seating arrangement to your Wedding Coordinator (in excel format). Once final numbers are received you will be invoiced based on the numbers.

## **1 week prior to your wedding – Final Payment**

We require full payment at least 1 week prior to your wedding. Payment can be made in cash, credit card, cheque or Direct Deposit. Please contact your Function Coordinator to arrange. Payment details are on the lower section of the invoice.

### **1 DAY prior to your wedding**

Any items that the Lagoon is to put into your room (e.g. centre pieces and place cards, etc.) must be delivered during our office hours to the Function Staff ONLY. Please phone your Function Coordinator to arrange a suitable time.

Centre pieces must be unwrapped, free of sticky labels and arranged for immediate placement on tables. Please note that we do not assemble centre pieces/ manage flowers or layout lolly buffets.

Place cards (if provided by you) must be organised in envelopes per table. They must be in order from Position 1 – onwards. Position 1 is the seat on the table with the best view of the Bridal table. Place cards will be placed clockwise around the table.

Bonbonniere (if not 1 per person) must also be delivered per table. Your Door list must indicate who is to receive bonbonniere or advise male/female if bonbonnières are different.

### **1 DAY after your wedding**

Any item not taken immediately after the wedding must be collected by 10am the following morning. Unfortunately, we have extremely limited storage space & can't be responsible for items left here including cake.

Please note that cakes can only be kept for 24 hours after function.

