



*School Formal*

PACKAGES 2023



# \$74 PER PERSON\*

## Includes:

- Personalised Snapchat Filter
- 4 hour Complimentary Private Room Hire with spectacular ocean views
- Private Alfresco Outdoor Area
- Event Coordinator to assist with planning
- Your choice of Balloon Centrepieces or Centrepieces from our collection
- Signature Lagoon Mocktails
- Deluxe Pre-Dinner Canapes (3pp)
- 2 Course Main meal and Dessert Menu (served as alternate drop)
- 4 Hour Non-Alcoholic Beverage Package
- Professional DJ\*
- Dance Floor
- Red Carpet Entry
- Personalised Seating Chart and Easel
- Lectern and Microphone
- Your choice of Lycra or Satin Chair Covers in a variety of colours



\*Monday-Thursday. Please enquire within our events team regarding minimum numbers and room allocation. DJ requires 90 minimum guests. We require 1 Supervisor or 1 Security guard per 50 students supplied at your expense.



# Menu Selection

**SERVED AS ALTERNATE DROP**

## Canapes

Lemon Pepper Chicken  
Mediterranean Chicken Skewers [GF]  
Yakatori Chicken Skewers [GF]  
Thai Beef Salad [GF]  
Pork Belly Crisp  
Eye Fillet Peppercorn Beef Skewers [GF]  
Moroccan Beef Koftas  
Gnocchi w Beef Ragu  
Barramundi Tempura Cocktails  
Salt & Pepper Calamari  
Prawn Cocktail [+1]  
Thai Fish Cakes  
BBQ Garlic Prawn Skewers [GF] [+1]  
Cheese & Spinach Triangles [V]  
Vegetarian Spring Rolls [V]  
Cheesy Arancini [V]  
Pumpkin Arancini [V]  
Tomato & Basil Bruschetta [V]

## Main

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

**Golden Fried Fish Fillets**  
with chips & salad

**Grilled Salmon**  
with tzatziki & bed of rice

**Confit Chicken Maryland**  
marinated in lemon, garlic & tarragon with  
roasted chat potatoes & dutch carrots

**Fettuccine Boscaiola**  
cream-based sauce with bacon & mushrooms

**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 Brûlée**  
creamy baked custard with hazelnut  
and crispy toffee

**Gelato Cart- \$3pp**

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



# Optional Extras

- Floor Balloon Bunches (your choice of colours) – \$17.50 per bunch
- Personalised Mesh Wall w Balloon Garland & Signature Disc – P.O.A
- Projector and Screen – \$235
- Lolly Buffet – \$5.00 per person
- Photobooth Package – 3hr hire, props, attendant – \$700
- 2023 Light up Numbers \$550





# CHECKLIST

## Securing The Lagoon

**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 & 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



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(02) 4226 1677



# Ready to Book?



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