



School Formal

PACKAGES 2024

\$74 PER PERSON

Includes:

- 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
- 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 (minimum of 90 guests)
- Dance floor
- Personalised seating chart and easel
- Lectern and microphone
- Your choice of black or white lycra chair covers



Monday-Thursday.

Please enquire within our events team regarding minimum numbers and room allocation.

We require 1 Supervisor or 1 Security guard per 50 students supplied at your expense.



www.lagoonrestaurant.com.au



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(02) 4226 1677

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

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

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



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Optional Extras

- Floor Balloon Bunches (your choice of colours) - **\$30 per bunch**
- Personalised Mesh Wall w Balloon Garland & Signature Disc - **\$400**
- Projector and Screen - **\$300**
- Lolly Buffet - **\$6.50 per person**
- Photobooth Package - 3hr hire, props, attendant - **from \$750**



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



Ready to Book?



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