



2024

Festive Package

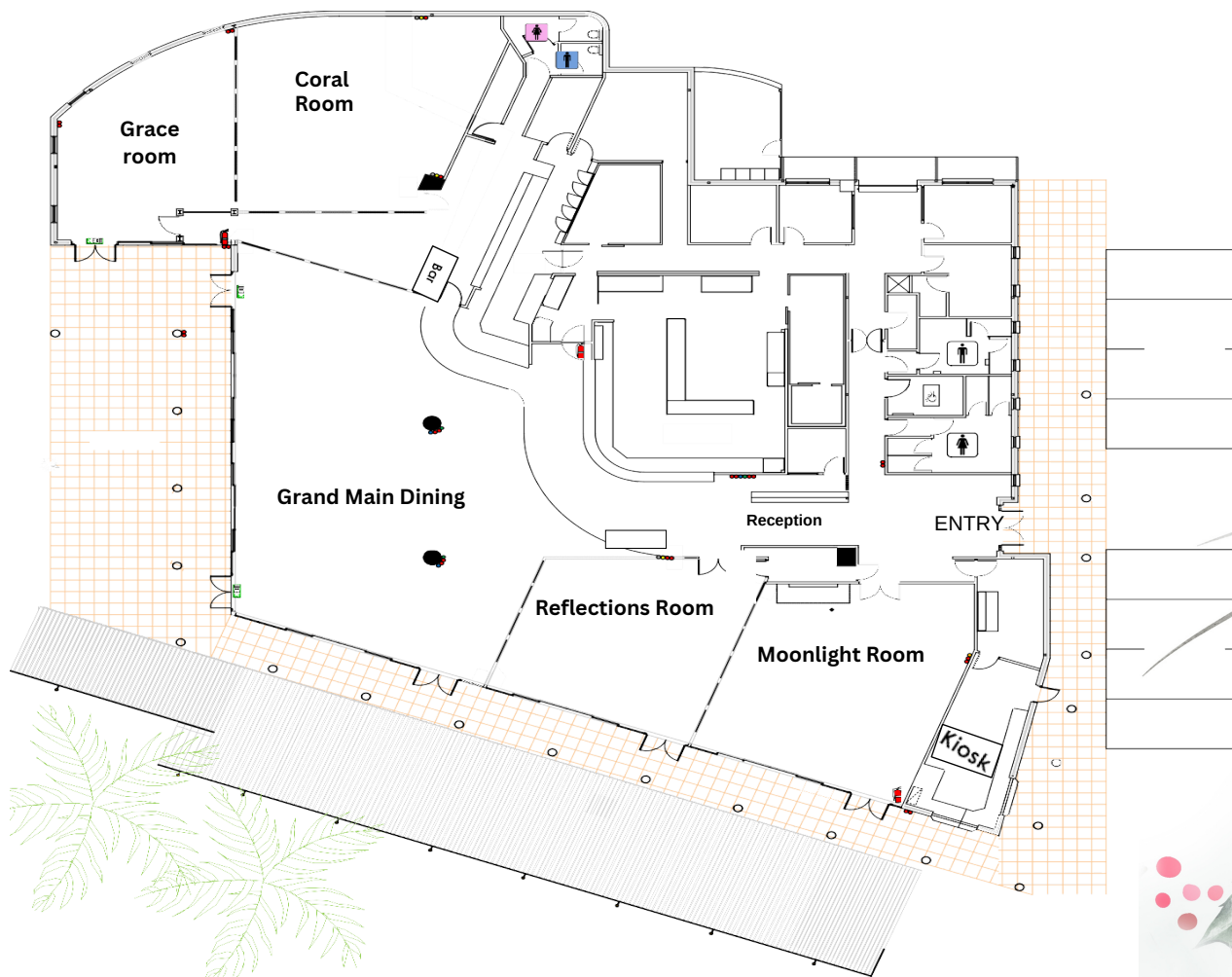


New menu coming soon

A Beachside Festive Event at The Lagoon

The Lagoon has flexible floor plans that can cater for any sized function.

	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	55 Adults	70 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;

\$89 Festive Menu

OR

\$139 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.

\$139 pp

The Menu

Warm confit garlic stone-baked breads
Gourmet Three Course Set Menu
[\$89 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 Premium Platinum Beverage Package {+ \$14 per person}

Festive Private Room Cocktail Package

\$135 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 Premium Platinum Beverage Package {+ \$14 per person}



Festive Menu

Selection of Stone Baked-Bread

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

Shredded Chicken w cucumber & bean sprout salad, crushed peanuts, friend shallots & chilli dressing

Tempura Prawns golden fried w pepper mayo & Asian slaw

North Atlantic Sea Scallops seared jumbo Atlantic scallops w macadamia, pumpkin puree & mustard shortbread crumb

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

Lamb Shoulder slow-cooked & pulled w thyme & garlic, wrapped in crépine w fig jus, charred carrots & chimichurri

Pork Belly rolled & brined w lemon, orange, pepper & fennel pollen w burnt onion puree & chorizo pangrattato

Sesame-Crusted Salmon charred wombok, soba noodle salad, w yuzu & ponzu

Chicken Bordeaux poached chicken breast stuffed w camembert, mushroom duxelle, French mustard & white wine cream sauce

Fennel & Wild Mushroom Risotto (V) braised fennel & spinach

Desserts

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



Festive Menu

Selection of Stone Baked-Bread

Your Guests can choose between the following options

Appetisers | Seafood Platter for 2 | Dessert

OR

Appetisers | Entree | Main | Dessert

HOT & COLD SEAFOOD PLATTER FOR TWO

[Cold Platter will be served with guest Entrée. Hot Platter will be served with guest

Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh king prawns & c
selection of sashimi

Hot: Whole lobster grilled in garlic butter, Moreton Bay bugs, BBQ king prawn
Kilpatrick and mornay oysters, scallops in the shell, BBQ octopus, sea salt & pep
calamari and tempura catch of the day

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 pes
balsamic reduction

Shredded Chicken w cucumber & bean sprout salad, crushed peanuts,
friend shallots & chilli dressing

Tempura Prawns golden fried tempura prawns w pepper mayo

Dozen Sydney Rock Oysters Natural w coriander citrus vinaigrette

Dozen Sydney Rock Oysters Kilpatrick w bacon and spicy tomato sauce

North Atlantic Sea Scallops seared jumbo Atlantic scallops w macadamia, pum
puree & mustard shortbread crumb

Charred King Prawns w bisque butter & crisp rocket

BBQ Octopus marinated w garlic, chilli and ginger



Festive Menu

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

Pinnacle Eye Fillet (200g) bone marrow butter, caramelised eschalot, jus-lié Paris mash

Beef & Lobster black angus eye fillet (200g) w half Western Australian lobster grilled in garlic
butter (300g)

Lamb Shoulder slow-cooked & pulled w thyme & garlic, wrapped in crêpine w fig jus, charred
carrots & chimichurri

Pork Belly rolled & brined w lemon, orange, pepper & fennel pollen w burnt onion puree
& chorizo pangrattato

Sesame-Crusted Salmon, brown rice, cucumber, onion & heirloom tomato salad

Chicken Bordeaux poached chicken breast stuffed w camembert, mushroom duxelle, French
mustard & white wine cream sauce

Fennel & Wild Mushroom Risotto (V) braised fennel & spinach

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 \$139 per person
Menu Subject to Change



Canapes

Oysters Natural [GF] [+3]
Lemon Pepper Chicken
Mediterranean Chicken Skewers [GF]
Yakatori Chicken Skewers [GF]
Peking Duck Wontons [Fried]
Thai Beef Salad [GF]
Pork Belly Crisp
Mini Mignons [GF][+1]
Eye Fillet Peppercorn Skewers [GF][+1]
Moroccan Beef Koftas
Gnocchi with Beef Ragu
Pulled Pork Croquettes
Barramundi Tempura Cocktails
Soy Scallops [GF][+1]
Salt & Pepper Calamari
Smoked Salmon on Crostini
Oysters Kilpatrick [+3]
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 [VV, GF]

Dessert Canapes

Chocolate Dipped Strawberries [GF]
Chocolate and Hazelnut Brownie
Lemon Meringue Tartlets
Peanut Butter Mousse [VV]
Pecan and Maple Syrup Tartlets
Quenelles of Berry Cheesecake [GF]



Beverage Package

Silver Beverage Menu **3 Hours - \$40 pp**

Carlton Dry, Cascade Premium Light, Harper Park Semillon Sauvignon Blanc, Harper Park Cabernet Merlot, soft drinks, freshly brewed tea & coffee

Gold Beverage Menu **3 Hours - \$45 pp**

Carlton Dry, Great Northern, Cascade Premium Light, Harper Park Semillon Sauvignon Blanc, Harper Park Cabernet Merlot, St Louis De Blanc Sparkling, soft drinks, juice, mineral water, freshly brewed tea & coffee

Premium Platinum Beverage Menu **3 Hours - \$59 pp**

Carlton Dry, Great Northern Super Crisp, Corona, Asahi & Cascade Premium Light beers, choice of red & white wine from the Telling Tales range, St Louis De Blanc Sparkling, Naked Shadow Moscato, House spirits, Soft drinks, Juice, Mineral water, freshly brewed tea & coffee

Upgrade Options

Premium Bottled Beers [+5]

Corona & Asahi | [Gold Packages only]

House Spirits [+14]

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

Silver Drinks to Gold Drinks Package additional \$5pp

Gold to Premium Platinum Package additional \$14pp

