

2025

School Formal



Formal Package Inclusions

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)
- Laser Light Show
- 3 hour Photo booth
- Dance floor
- Personalized seating chart and easel
- Lectern and microphone
- Your choice of black or white lycra chair covers

\$85 PER PERSON



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

Canapes

Select 3

- Lemon Pepper Chicken
- Mediterranean Chicken Skewers [GF]
- Popcorn Chicken
- Thai Beef Salad [GF]
- Pork Belly Crisp
- Eye Fillet Peppercorn Beef Skewers [GF]
- Moroccan Beef Koftas
- 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

Select 2

- Chicken Parmigiana**
crumbed chicken breast topped with sauce and mozzarella, served with hand-cut chips & salad
- Catch of the Day - Fried Fish Fillets**
with chips & salad
- Beef Lasagna**
with Chips & Salad
- Chicken Schnitzel & Chips**
served with salad
- Fettuccine Boscaiola**
cream-based sauce with bacon & mushrooms
- Braised Beef Cheeks**
slow braised beef cheeks in a rich red wine & tomato jus w Paris mash, & seasonal vegetables
- Grilled Barramundi Fillet**
w a lemon beurre blanc

Dessert

Select 2

- 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
- Triple Chocolate Brownie**
served with Ice cream
- Sticky Date Pudding**
hot toffee sauce & Ice cream



Optional Extras

- Floor Balloon Bunches (your choice of colours) - \$30 per bunch
- Personalised Mesh Wall w Balloon Garland & Signature Disc - \$425
- Projector and Screen - \$350
- Lolly Buffet - \$6.50 per person
- Additional Course - From \$15 per person

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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