

2025 FESTIVE PACKAGE

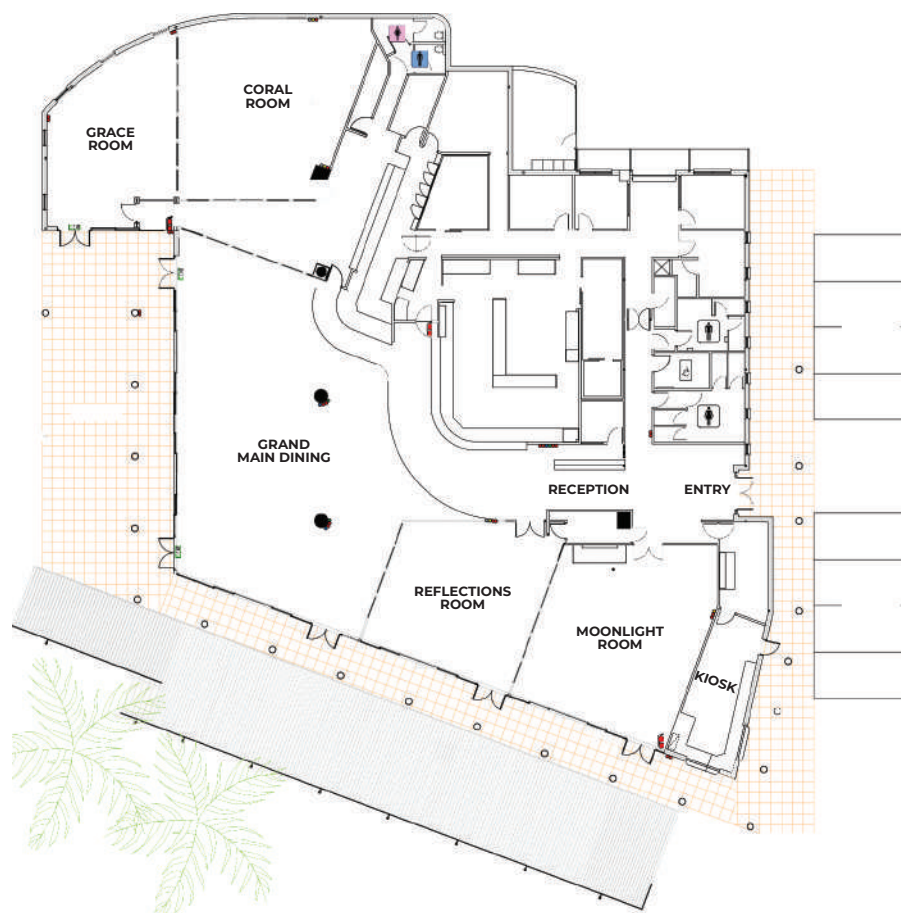


A Beachside Festive Event at The Lagoon



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 ROOM	130 Adults	140 Adults
CORAL ROOM	70 Adults	100 Adults
GRACE ROOM	55 Adults	70 Adults
CORAL + GRACE ROOM	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

PRIVATE ROOM PACKAGE

\$139pp

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]

PRIVATE ROOM COCKTAIL PACKAGE

\$135pp

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
Direct access to an alfresco area
Festive table centerpieces
Christmas Bonbons

OPTIONAL EXTRAS

Upgrade to a Premium Platinum Beverage Package [+ \$14 per person]



Festive Menu



\$89pp

Selection of Stone Baked-Bread

ENTRÉES

(Your Choice of)

- Sea Salt & Cracked Pepper Calamari** served with lime aioli & Asian slaw
- Char-grilled Haloumi & Fresh Asparagus (v)** with cherry tomato chutney, basil pesto & balsamic reduction
- Shredded Chicken** with cucumber & bean sprout salad, crushed peanuts, friend shallots & chilli dressing
- Tempura Prawns** golden fried with pepper mayo & Asian slaw
- North Atlantic Sea Scallops** seared jumbo Atlantic scallops with macadamia, pumpkin puree & mustard shortbread crumb

MAINS

(Your Choice of)

- Barramundi Nick** wild barramundi fillet marinated with coconut milk, lime & ginger pan roasted & topped with our famous Nick sauce
- Wild Barramundi** with BBQ King Prawn with our famous lot sauce
- Lamb Shoulder** slow-cooked & pulled with thyme & garlic, wrapped in crépine with fig jus, charred carrots & chimichurri
- Pork Belly** rolled & brined with lemon, orange, pepper & fennel pollen with burnt onion puree & chorizo pangrattato
- Sesame-Crusted Salmon** charred wombok, soba noodle salad, with yuzu & ponzu
- Chicken Bordeaux** poached chicken breast stuffed with 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

\$139pp

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 mains]

- Cold:** Balmain bugs, blue swimmer crab, natural oysters, fresh king prawns & chef selection of sashimi
- Hot:** Whole lobster grilled in garlic butter, Moreton Bay bugs, BBQ king prawns, Kilpatrick and mornay oysters, scallops in the shell, BBQ octopus, sea salt & pepper calamari and tempura catch of the day

ENTRÉES

(Your Choice of)

- Sea Salt & Cracked Pepper Calamari** served with lime aioli & Asian slaw
- Char-grilled Haloumi & Fresh Asparagus (v)** with cherry tomato chutney, basil pesto & balsamic reduction
- Shredded Chicken** with cucumber & bean sprout salad, crushed peanuts, friend shallots & chilli dressing
- Tempura Prawns** golden fried with pepper mayo & Asian slaw
- Dozen Sydney Rock Oysters Natural** with coriander citrus vinaigrette
- Dozen Sydney Rock Oysters Kilpatrick** with bacon and spicy tomato sauce
- North Atlantic Sea Scallops** seared jumbo Atlantic scallops with macadamia, pumpkin puree & mustard shortbread crumb
- North Atlantic Sea Scallops** seared jumbo Atlantic scallops with macadamia, pumpkin puree & mustard shortbread crumb
- Charred King Prawns** with bisque butter & crisp rocket
- BBQ Octopus** marinated with garlic, chilli and ginger

Festive Menu

\$139pp

MAINS

(Your Choice of)

Barramundi Nick wild barramundi fillet marinated with coconut milk, lime & ginger pan roasted & topped with our famous Nick sauce

Wild Barramundi with BBQ King Prawn with our famous lot sauce

Local Snapper Fillet grilled with lemon thyme butter & asparagus spear

BBQ King Prawns served with rice and your choice of a chilli, ginger, or garlic cream sauce

Grilled Moreton Bay Bugs served with 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) with half Western Australian lobster grilled in garlic butter (300g)

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

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

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

Chicken Bordeaux poached chicken breast stuffed with 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

Canapés

PREMIUM CANAPÉS APPETISERS

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 Ragù

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 CANAPÉS

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 - \$40pp**

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 - \$45pp**

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 MENU **3 HOURS - \$59pp**

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