



2025

FUNCTION PACKAGES

Enjoy a Waterside Event at The Lagoon

BEACHFRONT LOCATION

The Lagoon is an award winning restaurant located on the waters edge where Fairy Creek Lagoon meets the Pacific Ocean. Utilise our spectacular deck with amazing views for pre-dinner canapés and drinks and start your celebration in style. A Function at the Lagoon Restaurant offers an absolute waterfront position with magnificent views and floor to ceiling windows that embrace the beautiful surroundings. It is the ideal backdrop for any special occasion.

SUPERB CUISINE

With a passion for food, our chefs will ensure your meals are nothing short of perfect. Choose from our extensive menus featuring the freshest Seafood and best quality produce available.

OUR FUNCTION ROOMS

Whatever the style or size of your Function, we are flexible. The Lagoon offers five Private Dining areas suitable for small events through to large affairs. All our Function rooms boast stunning views over the Pacific Ocean and with floor to ceiling windows make the most of the beautiful location.

OUR TEAM

We understand that it is a mammoth task to organise a Function and that's why we are here. With so much to organise our experienced Events team can take the stress off you. We pride ourselves in offering you step by step guidance throughout the whole booking process. Our team will be with you every step of the way, from finding a suitable date to menu selection and providing all the final touches to make your Function one to be remembered. Our Events Team is available six days a week to guide you and help you make decisions. Whatever it may be, we are here for you.

Event Rooms

The Lagoon presents flexible floor plans therefore our rooms can be sized to suit your event.

MOONLIGHT ROOM

The Moonlight Room is the largest of our single Private Rooms. The Moonlight Room has its own bar and floor to ceiling glass doors that open right up onto our deck with beautiful views over the Pacific Ocean.

REFLECTIONS ROOM

The Reflections Room is adjacent to the Moonlight Room and is similar in size and characteristics. It makes the best of the magnificent views and with the doors opening up onto the deck it is a great room for small to medium sized events.

MOONLIGHT + REFLECTIONS ROOM

The Moonlight + Reflections Room can be opened up to create a large function room. The large doors open up onto a Private Deck area that can be used for pre-dinner drinks and canapés or simply to bring the outside in on a warm summers night.

GRACE ROOM

The Grace Room is a tranquil room and offers an intimate private terrace with beautiful views over the Lagoon and the Pacific Ocean.

CORAL AND GRACE ROOM

The Coral + Grace room offers a more intimate space with its own private terrace with breathtaking ocean views which can be utilised for pre-dinner drinks and canapés. The Coral + Grace room is sound proof and can accommodate a dance floor and a DJ.

GRAND DINING ROOM

For functions over 150 guests, the Grand Dining Room features large floor to ceiling glass windows and a spectacular open kitchen. The room opens ro the main terrace for pre-dinner drinks and canapés.

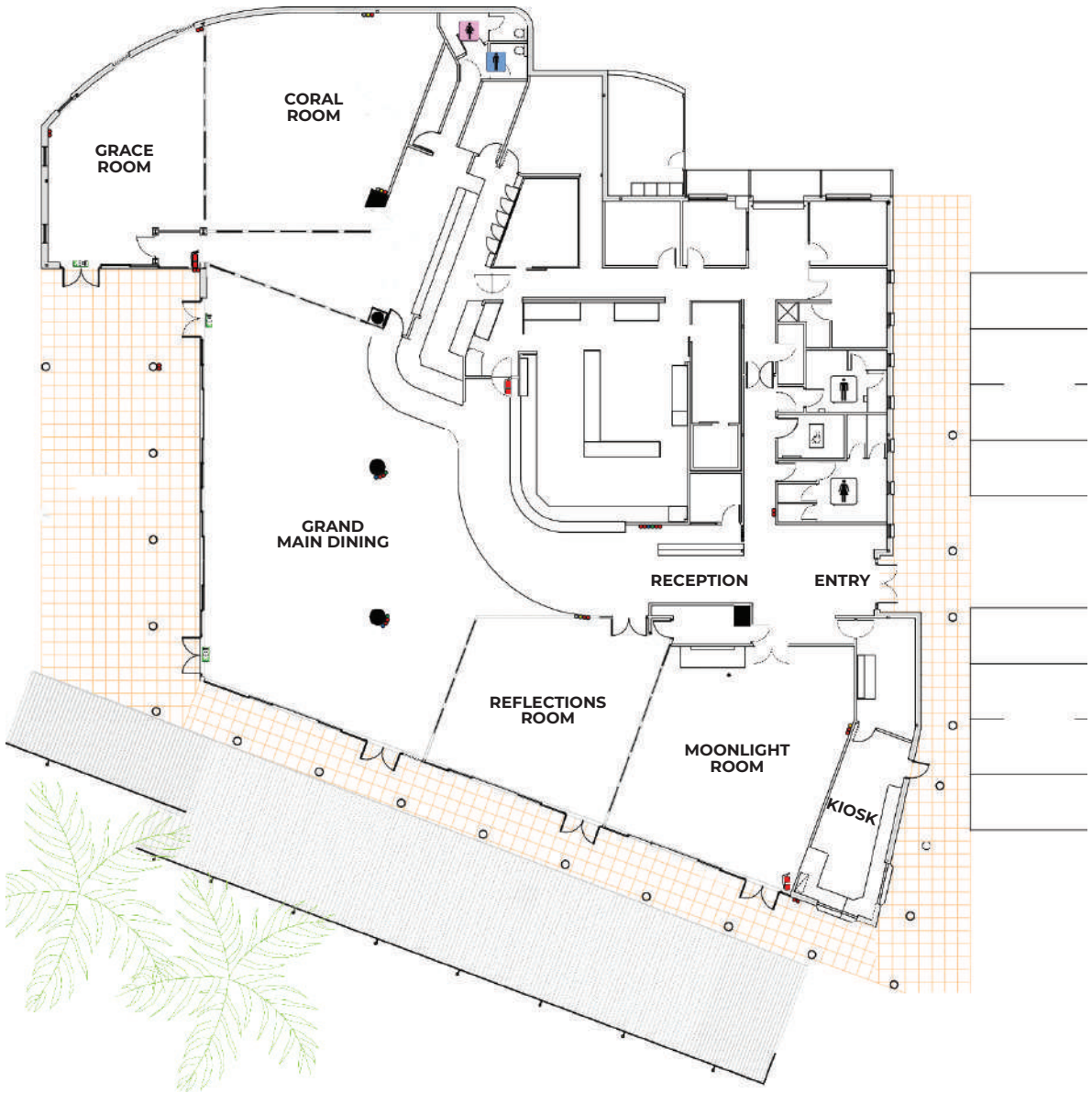
EXCLUSIVE WHOLE VENUE

To have the privilege to hire the whole venue exclusively, please contact our Events Team to discuss further.

FLEXIBILITY

Please speak to our Events team if you have any questions regarding minimum numbers and minimum spends. for each of our rooms.

Venue Map



Packages

LAGOON FUNCTION PACKAGE

With your own private function room and direct access to our deck or terrace alfresco area, this package is ideal for a range of celebrations.

The Menu

- Stone Baked Breads
- Gourmet Three Course Set Menu
- Garden Salad per table

The Beverages

- Signature cocktail 'Lagoon Lace' 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
- Lycra Chair covers
- Lectern and microphone as required
- Gift and cake table as required

Upgrades

Upgrade to a Premium Platinum Beverage Package for an additional \$14 per person



Packages

CHRISTENING PACKAGE

With your own private function room and direct access to our deck or terrace alfresco area, this package can be customised to suit your family, and is available for lunch or dinner christenings.

The Menu

- Stone-baked breads
- Antipasto platters per table
- Gourmet Two Course Set Menu
- Garden salad per table
- Your christening cake served on sharing platters

The Beverages

- Signature cocktail 'Lagoon Lace' 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
- Balloon table bouquets in your choice of colour (5 balloons per bunch)
- Lycra Chair covers
- Gift and cake table
- Lectern and microphone as required

Upgrades

- Upgrade to a three-course menu for an additional \$6 per person
- Upgrade to a Premium Platinum Beverage Package for an additional \$14 per person



Packages

COCKTAIL PARTY PACKAGE

A relaxed and fun party option featuring an amazing gourmet grazing table.

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] including your cake if supplied

The Beverages

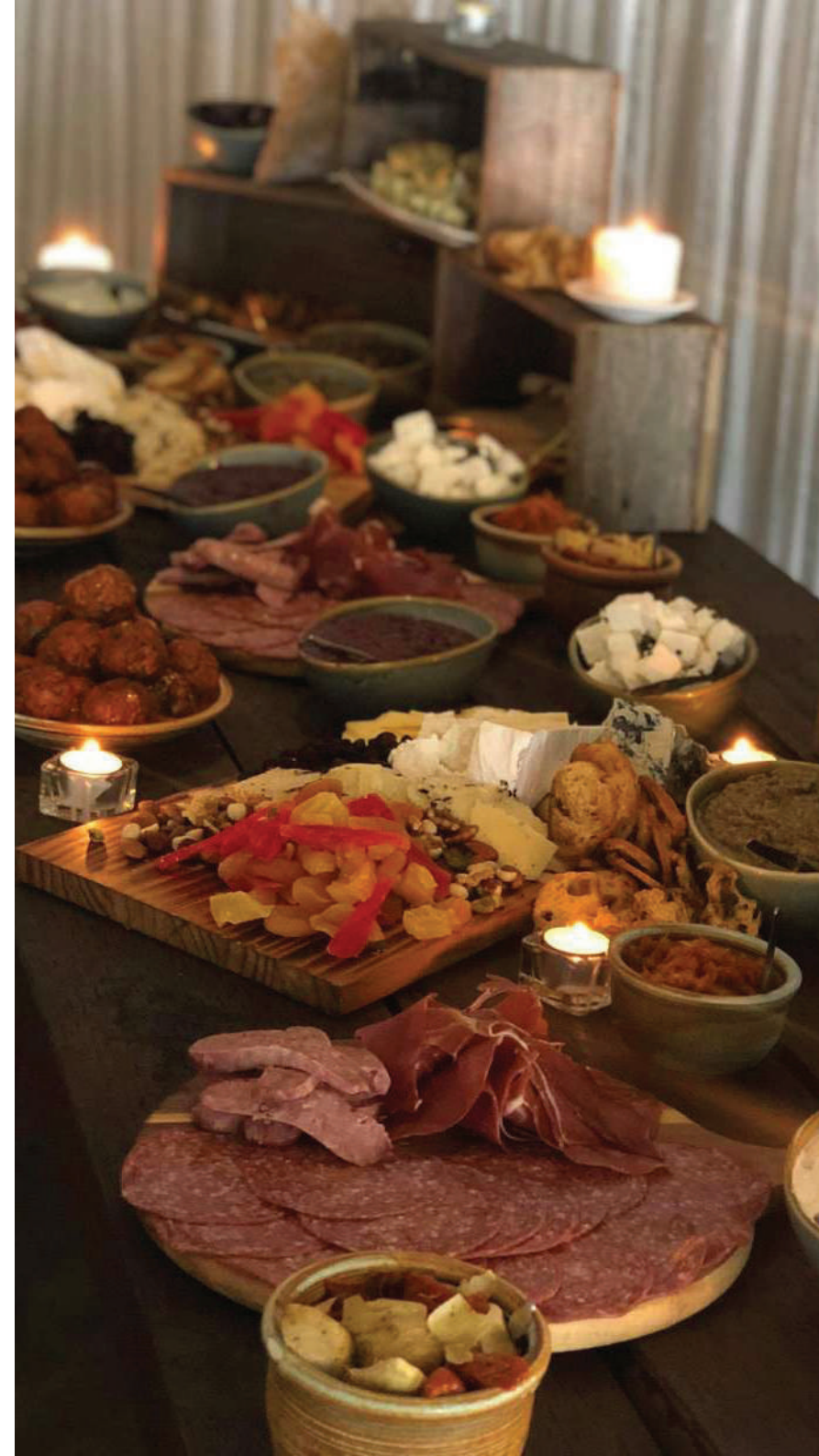
- Signature cocktail 'Lagoon Lace' on arrival
- 4-hour Gold Beverage Package

The Look

- 4-hour complimentary private room hire
- Beachside deck or terrace area for pre-dinner drinks
- Relaxed furnishings
- Gift and cake tables if required
- Lectern and microphone if required
- Optional dance floor

Upgrades

- Upgrade to a Premium Platinum Beverage Package for an additional \$14 per person
- Include a professional DJ for 4 hours for an additional \$650



Menu Selection

HOT AND COLD ENTRÉES SERVED AS ALTERNATE DROP

APPETISER

Selection of Stone-Baked Bread

COLD ENTRÉES

Lemon & Garlic Infused Chicken with Middle Eastern couscous & sumac yoghurt

Fresh King Prawns with spicy mango Salsa, avocado, lime Vinaigrette & coriander

Sydney Rock Oysters Natural [+4] 1/2 dozen served w mignonette dressing

Mixed Seafood Plate [+5] with oysters, fresh prawns, tempura prawns, scallops, sea salt & cracked pepper calamari & smoked salmon

Thai Beef Salad chargrilled beef marinated in Thai spices with red onions, cucumber, coriander & mint salad with a chili jam dressing

Shredded Chicken with cucumber & bean sprout salad, crushed peanuts, fried shallots & chili dressing

Roasted Cajun Salmon Salad Flaky salmon, cous cous, aioli vinaigrette, pickled red onions & mixed leaf

Hiramasa Kingfish Crudo (+2) raw Spencer Gulf kingfish, cultured lemon cream, finger lime, vinaigrette, fried Caper, dill & evoo

HOT ENTRÉES

Sea Salt & Cracked Pepper Calamari served with preserve lemon & honey mayonnaise & crispy noodle rocket salad with ajad dressing

Fig & Goats Cheese Tart (v) caramelized onion, port-soaked figs, roasted beetroot & rocket

Spiced Chicken with lentil puree, Kalamata olives & heirloom cherry tomato salsa

Ricotta Cannelloni (v) with wilted spinach, napolitana & basil pesto

Chargrilled Haloumi & Fresh Asparagus (v) with cherry tomato chutney, basil pesto & balsamic reduction

BBQ Octopus [+2] marinated with garlic, chilli & ginger

Tempura Prawns [+2] served with preserve lemon & honey mayonnaise & crispy noodle rocket salad with ajad dressing

Oysters Kilpatrick [+5] 1/2 Dozen with bacon & spicy tomato sauce

Half Shell Scallops [+4] grilled in the shell with soy, ginger & shallots

Glazed Pork Belly maple glazed pork with apple, onion, walnut salad & tamarind dressing

Fresh House-made Pasta your choice of Pappardelle, Fettuccine & Linguine with choice of sauce

- Boscaiola cream-based sauce with bacon & mushrooms
- Sun-dried tomato with Mediterranean vegetables, olives & fresh basil
- Beef Ragu – slow braised beef in a rich tomato sauce
- Pesto Chicken with vibrant basil & pine nuts

MAINS SEAFOOD

Grilled John Dory Fillet with spicy heirloom tomato salsa

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

Grilled Barramundi Fillet with a lemon beurre blanc

Wild Barramundi marinated with lemongrass, chilli, ginger & lemon myrtle, pan roasted & topped with our famous sauce

Local Snapper Fillet [+2] grilled with lemon thyme butter & seasonal vegetables

John Dory & Scampi [+4] grilled John Dory fillet with Western Australian scampi topped with champagne & basil beurre blanc

Wild Barramundi with BBQ King Prawn [+3] with our famous lot sauce

MAINS | MEAT | POULTRY | VEGETARIAN

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

King Island Chicken with King Island camembert and walnuts, pan fried and served with cranberry jus

Persian Chicken roasted chicken breast stuffed with Persian feta, sundried tomatoes, pine nuts & torn basil

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

Eye Fillet of Beef (300g) [+4] with chargrilled seasonal vegetables, Paris mash & Barossa shiraz jus

Braised Beef Cheeks slow braised beef cheeks in a rich red wine & tomato jus with Paris mash & seasonal vegetables

Beef & King Prawn (200g) [+4] BBQ King Prawn accompanied by an eye fillet of beef with Barossa shiraz jus

Moroccan Lamb shanks braised in figs, apricot & Moroccan spices with polenta & charred broccolini

Fennel & Wild Mushroom Risotto (v) braised fennel, garlic & spinach

Veal Prime Rib slow-roasted w Paris mash, Bearnaise & chimichurri

Please note that any dish with a [+] value is an additional spend per person. We have considered that the dish is served for every second person and priced accordingly. We cater for any dietary requirement at no additional cost

Menu Selection

DESSERTS

Served as alternate drop

Chef's Selection selection of desserts chosen by our pastry chef

White Chocolate Cheesecake with raspberry foam and passionfruit gel

Noisette Crème Brulee baked custard infused with hazelnut served w chocolate biscotti & hazelnut praline

Chocolate Elegance flourless chocolate sponge with chocolate cream and mousse

Baileys Tiramisu Savoiardi biscuits soaked in rich espresso & Baileys Irish cream with vanilla mascarpone dusted in cocoa & topped with shaved chocolate & Chantilly cream

Honey Wafers [+2] fresh strawberries with Chantilly cream

Chocolate Caramel Peanut Bomb [+2] tempered chocolate sphere filled with a 30 second sponge, vanilla bean gelato & peanut brittle. Topped with warm salted caramel chocolate

Passionfruit & Lemon Mess with crispy meringue, passionfruit coulis, lemon curd, chantilly cream & seasonal berries

Chocolate & Honey Comb Cheesecake Callebaut milk chocolate cheesecake with chunks of honey comb, malt biscuit base, vanilla anglaise & chantilly cream

Lime & Coconut Panna Cotta caramelized white chocolate and toasted macadamia crumb, passionfruit coulis, seasonal berries

CHILDREN'S MENU

12 Years and Under

Children are charged at 50% of the chosen package

MAINS

Chicken schnitzel and chips

Calamari and chips

Fish and chips

Grilled chicken with mashed potato

Pasta Napolitana

DESSERTS

Vanilla bean gelato with topping

Chocolate dragster tart

BEVERAGES

Non-alcoholic beverages

PREMIUM CANAPÉS

APPETISERS

Oyster's Natural [GF] [+3]

Tomato & Basil Bruschetta [V]

Thai Beef Salad Cucumber Cup [GF]

Prosciutto & Melon (GF/DF)

Smoked Salmon on Crostini

Prawn Cocktail

Tempura Prawn (+1)

Tempura Vegetables (vv)

Mediterranean Chicken Skewers [GF]

Yakitori Chicken Skewers [GF]

Satay Chicken Skewers (GF/DF)

Peppered Beef Skewers [GF] [+1]

BBQ Garlic Prawn Skewers [+1]

Moroccan Beef Koftas

Gnocchi w Beef Ragu

Cheeseburger Sliders (+1)

Soy Scallops [GF] [+1]

Kilpatrick Oysters [+3]

Ricotta & Spinach Stuffed Mushrooms (v)

Cheese & Spinach Triangles [V]

Vegetarian Spring Rolls [V]

Cheesy Arancini [V]

Potato Kumar Galette [V]

Pesto and Sundried Arancini (V)

Crispy Southern Fried Lemon Pepper Chicken

Pulled Pork Bao Bun(+1)

Pork Belly Crisp

Barramundi Tempura Cocktails

Salt & Pepper Calamari

Thai Fish Cakes

Assorted Nori Rolls

Vietnamese Prawn Rice Paper Roll (GF/DF)

Prawn & Chive Wontons [fried]

Chicken Wontons [fried]

Pork Wontons [fried]

DESSERT CANAPÉS

Chocolate Dipped Strawberries [GF]

Strawberry Shortbread Slice

Chocolate and Hazelnut Brownie

Lemon Meringue Tartlets

Peanut Butter Mousse [VV]

Pecan and Maple Syrup Tartlets

Profiteroles

Toasted Coconut and Lime Meringue

Quenelles of Butterscotch Cheesecake

PRICING - APPETISERS

\$20 per person [3 pieces]

\$45 per person [12 pieces]

\$55 per person [16 pieces]

\$65 per person [20 pieces]

PRICING - DESSERT CANAPÉS

\$15 per person [3 pieces]

Menu Selection - Optional Extras

SERVED IN ADDITION TO MENU/PACKAGES ONLY

HOT AND COLD SEAFOOD PLATTER FOR 2

Hot: Whole lobster grilled in garlic butter, Moreton Bay Bugs with chilli, ginger & garlic cream sauce, BBQ king prawns with chilli, ginger & garlic cream sauce, Kilpatrick Oysters with bacon and spicy tomato sauce, Mornay Oysters with white mornay sauce and cheddar, Scallops in the shell seared with soy, ginger & shallots, BBQ octopus marinated with garlic, chilli, and ginger, Sea salt & cracked pepper calamari with lime aioli, Salt & Pepper Catch of the Day

Cold: Balmain bugs, Blue Swimmer crab, Natural oysters with mignonette dressing, Fresh king prawns, Chef selection of sashimi served with seasonal fruit

\$269

DELUXE GRAZING TABLE [MINIMUM OF 40 PEOPLE]

Dips: Olive tapenade, Tzatziki, Garlic & lime Hummus

Selection of Antipasto: Parma prosciutto, Milano salami, mixed grilled vegetables, Kalamata olives, marinated Persian feta, Garlic & thyme infused mushrooms, marinated artichoke hearts & sundried tomato, lavosh & crostini

Hot Selection: cheese arancini, Moroccan beef kofta & vegetable frittata

Cheese board: Oak smoked cheddar, Kingfisher Brie, Viking blue cheese, dried fruit & fig jam

\$35pp

PREMIUM GRAZING TABLE [SEAFOOD ADDITIONAL] [MINIMUM OF 40 PEOPLE]

Deluxe Grazing Table with additional seafood Fresh oysters, fresh prawns, Smoked salmon, golden fried fish pieces, calamari, Tempura vegetables & Crispy south fried Lemon pepper Chicken, Peppered Beef skewers

\$70pp

SEAFOOD ANTIPASTO PLATTER

Cured meats, marinated olives, feta, oven roasted vegetables served with handmade lavosh, fresh prawns, natural oysters & Balmain Bugs

\$198

ANTIPASTO PLATTER

Cured meats, marinated olives, feta & oven roasted vegetables served with lavosh crisps

\$98

OTHERS

Fresh Hand Cut Pasta with your choice of Pappardelle, Linguine & Fettuccine with choice of sauces

\$92

- Boscaiola cream-based sauce with bacon and mushrooms
- Sundried Tomato with Mediterranean vegetables, olives & fresh basil
- Beef Ragu - slow braised beef in a rich tomato sauce
- Pesto Chicken with vibrant basil and pine nuts

Fresh Prawns served with cocktail sauce & lemon

1/2kg [unpeeled]

\$35

1kg [unpeeled]

\$60

Oyster Dozens

\$31.80

Natural

Kilpatrick

Mornay

Three Dip Platter of seasonal produce

\$46

Fruit Platter assorted seasonal fruit

\$52

Cheese & Fruit Platter chef's selection of gourmet imported cheeses with handmade lavosh

\$98

Tempura Barramundi Pieces [30 pieces per platter]

\$75

Crispy Southern Fried Lemon Pepper Chicken [30 pieces per platter]

\$65

Chicken Yakatori Skewer [30 pieces per platter]

\$65

Tempura Prawns [30 pieces per platter]

\$135

Tempura Vegetable Platter [30 pieces per platter]

\$55

Soy Scallops [30 pieces per platter]

\$105

BBQ Garlic Prawn Skewers [30 pieces per platter]

\$135

BBQ Octopus Platter

\$125

Salt & Pepper Calamari [30 pieces per platter]

\$98

Oriental Spring Rolls [30 pieces per platter]

\$55

Cheese & Spinach Triangles [30 pieces per platter]

\$55

Hand Cut Chips

\$9.5

Truffle Chips

\$16.5

Caprese Salad

\$26.6

Garden Salad

\$17.5

Greek Salad

\$19.5

Garlic Bread

\$12.9

Stone Baked Sourdough Cob

\$15.9

Beverages

GOLD BEVERAGE PACKAGE

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

PREMIUM PLATINUM PACKAGE [+\$14pp]

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

HOUSE SPIRITS [+14]

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

PREMIUM BEER [+5]

Corona & Asahi

STYLE YOUR FUNCTION

Enquire with your function coordinator for further ideas and options

TABLE OR FLOOR BOUQUETS \$30 (5 Balloons per bunch)

DJ \$650 for 4 hours, \$150 per additional hour

DANCE FLOOR \$250

CHAIR COVERS \$7 per chair

TIFFANY CHAIRS \$9 per chair

PROJECTOR & SCREEN \$300

PHOTOBOOTH From \$750

Good to Know

A \$500 deposit per room is required to secure your booking and the completed function confirmation form. This will be refunded within 10 days of your event as per the terms and conditions. Full payment is to be settled before seven days prior to the function date. Minimum spend applies for private room

DIETARY REQUESTS

Dietary requests can be accommodated and will be catered for at no additional cost. Please advise your coordinator at least two weeks prior to your event. Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

TEENAGERS

A Teenage Package is available for Teenagers 13-17 years of age. The menu is as per the Function Menu excluding alcoholic drinks at a cost of 75% of the selected package.

CHILDREN

Children's meals are available upon request and are charged at 50% of the selected package. Children's meals are available for children 12 years and under.

DJ

If your package includes a DJ, the Lagoon will book those services when your event has been confirmed and the deposit has been received. If you choose to book a DJ from an outside supplier, they must provide their own speakers and equipment.

CAKES & FLOWERS

Cakes can only be delivered the day of your wedding. Cakes must be delivered with clear instructions on how it is to be stored (i.e. fridge, room temp). We will not be held responsible for any damaged cakes.

DECORATIVE ITEMS

Cakes can only be delivered the day of your wedding. Cakes must be delivered with clear instructions on how it is to be stored (i.e. fridge, room temp). We will not be held responsible for any damaged cakes.

WHEELCHAIR AND DISABLED ACCESS

Wheelchair access to the building and designated disabled toilets are available.

PUBLIC HOLIDAYS

A 15 % surcharge applies.