



2025

SCHOOL FORMALS

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.



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

Fettucine Boscaiola
cream-based sauce with bacon and mushrooms

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

Grilled Barramundi Fillet
with a lemon beurre blanc

DESSERT

Select 2

Assorted Gelato
a variety of gelato served with 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 and ice cream

Checklist

SECURING THE LAGOON

- **Contact** The 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** the Function Confirmation Form with terms & conditions
- **Pay** deposit (refundable 5-7 days after formal held)

PLANNING AND 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

- **2 Weeks Prior**
 - Make final payment

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

Lagoon Restaurant

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