



Christmas Parties @ the Lagoon

Splash out this Christmas with a fantastic function or casual cocktail party at the Lagoon Seafood Restaurant. Choose from one of our Set menus and create your very own function with all the Christmas trimmings. For larger groups, you can 'party it up' in one of our Private rooms with dedicated staff at your service.

Our Function Rooms - Flexibility

Whatever the style or size of your Christmas Party, the Lagoon offers 3 Private Dining areas suitable for casual gatherings, Cocktail Parties through to large affairs for up to 300 guests. We Lagoon are able to cater for your needs.

Beachfront Location

The Lagoon Seafood Restaurant is an excellent location with amazing views where Fairy Creek Lagoon meets the Pacific Ocean. A Christmas Party at Wollongong's Premier Seafood Restaurant offers an absolute waterfront position with magnificent views and floor to ceiling windows. It is the ideal location to enjoy a pre Christmas meal with friends and colleagues.

Superb cuisine

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

We look forward to hosting your Christmas Party!

For a Christmas Party by the beach, phone one of our Function coordinators to discuss further details.

Phone: (02) 4226 1677

Facsimile: (02) 4226 2125

Email: functions@lagoonrestaurant.com.au

Web: www.lagoonrestaurant.com.au



Our Function Rooms

The **Moonlight room** is the largest of our private rooms, located at the front entrance on the left of the reception. The Moonlight room has floor to ceiling glass doors that open right up and over look the ocean. Please see Function Room Capacities for minimum guest numbers.

The **Reflections room** is adjacent to the Moonlight room and is similar in size and characteristics. It makes the best of the beautiful views and is a great room for small to medium sized events. Please see Function Room Capacities for minimum guest numbers.

The **Moonlight/Reflections room** can be opened up to make a large function room holding a maximum of 150 people. It has a private Terrace area that can be used for pre-dinner drinks or simply bring the outside in on a warm summer night. Please see Function Room Capacities for minimum guest numbers.

The **Grace room** is an intimate room with frosted glass partitioned walls, adjacent to the Lagoon Lounge Bar. It opens up onto our main terrace and has beautiful views over the Lagoon and the Pacific Ocean. Please note we can't accommodate a Dance floor or DJ in this room, it is adjacent to the lounge where we have our own live entertainment on Friday, Saturday nights and Sunday lunches. Please see Function Room Capacities for minimum guest numbers.

The Lagoon is an Award winning Restaurant with a **Grand Dining room** used for A la carte diners. The Grand dining room has floor to ceiling glass windows and an open kitchen. A function in the Grand dining area means that we will close the Grand Dining part of the restaurant for your event. Please see Function Room Capacities for minimum guest numbers.

Function Room Capacities

Moonlight Room

Sit Down

min 50 Adults

min 70 Adults (Fri/Sat in Nov/Dec)

Cocktail Style

min 70 Adults

min 80 Adults (Fri/Sat in Nov/Dec)

Reflections Room

Sit Down

min 40 Adults

min 60 Adults (Fri/Sat in Nov/Dec)

Cocktail Style

min 60 Adults

min 70 Adults (Fri/Sat in Nov/Dec)

Moonlight/Reflections Room

Sit Down

min 80 Adults

min 100 Adults (Fri/Sat in Nov/Dec)

Cocktail Style

min 100 Adults

min 150 Adults (Fri/Sat in Nov/Dec)

Grace Room

Sit Down

min 30 Adults

min 50 Adults (Fri/Sat Night-Sun Lunch)

Cocktail Style

min 30 Adults

min 50 Adults (Fri/Sat Night-Sun Lunch)

Grand Dining Room

Sit Down

min 150 Adults

min 180 Adults (Fri/Sat in Nov/Dec)

Cocktail Style

min 200 Adults

min 250 Adults (Fri/Sat in Nov/Dec)

Grand Dining Room/Lounge/Grace

Sit Down

min 250 Adults

Not Available (Fri/Sat in Nov/Dec)

Cocktail Style

min 250 Adults

Not Available (Fri/Sat in Nov/Dec)

Xmas Party Packages

Christmas Set Menus are available for groups of 30 people or less. If your Christmas Party exceeds 30 people, meals will be served in an Alternate Drop. Please choose 2 Entrées and 2 Mains from the corresponding menu. Our Chef will select a variety of Desserts for you. Alternatively, you can organise a pre-order (see form attached) and have your guests choose their meals in advance. Please note that the \$55 per person Set menu is only available as an *Alternate Drop* on a Friday/Saturday Night in November and December.

Set Menu Options

- \$55 per person for three courses
- \$65 per person for three courses
- \$75 per person for three courses
- \$95 per person for three courses

Drinks Options (min. 30 Adults)

- Silver Package
 - \$25 pp for 4 hours \$30 pp for 5 hours \$35 pp for 6 hours
 - \$30 pp for 4 hours (Friday/Saturday Night and public holiday's eve)
 - \$35 pp for 5 hours (Friday/Saturday Night and public holiday's eve)
 - \$40 pp for 6 hours (Friday/Saturday Night and public holiday's eve)
- Gold Package
 - \$30 pp for 4 hours \$35 pp for 5 hours \$40 pp for 6 hours
 - \$35 pp for 4 hours (Friday/Saturday Night and public holiday's eve)
 - \$40 pp for 5 hours (Friday/Saturday Night and public holiday's eve)
 - \$45 pp for 6 hours (Friday/Saturday Night and public holiday's eve)
- Platinum Package
 - \$35 pp for 4 hours \$40 pp for 5 hours \$45 pp for 6 hours
 - \$40 pp for 4 hours (Friday/Saturday Night and public holiday's eve)
 - \$45 pp for 5 hours (Friday/Saturday Night and public holiday's eve)
 - \$50 pp for 6 hours (Friday/Saturday Night and public holiday's eve)
- Premium Platinum Package
 - \$45ppfor 4 hours \$50 pp for 5 hours \$55pp for 6 hours
 - \$55 pp for 4 hours (Friday/Saturday Night and public holiday's eve)
 - \$60 pp for 5 hours (Friday/Saturday Night and public holiday's eve)
 - \$65 pp for 6 hours (Friday/Saturday Night and public holiday's eve)

Pre-Dinner Canapés

- Start from \$10 per person for Basic Canapés (Includes 4 pieces pp)
- Start from \$15 per person for Premium Canapés (Includes 4 pieces pp)

Optional Extras

- Christmas Balloons \$10 per table
- DJ /MC (5 hours) \$490
- Dance floor \$250
- White Satin Chair wraps \$5 per chair



Set Menu - \$55 per person*

Bread

- *Selection of wood fire bread*

Entrée (Your choice of...)

- **Yellow Fin Tuna Carpaccio**
fresh tuna finely sliced served with a julienne fennel & radish salad with chilli lime vinaigrette
- **½ Dozen Sydney Rock Oysters Natural**
- **Salt and Pepper Calamari**
served with garlic aioli
- **Smoked Chicken Verde Salad**
smoked chicken fillet sliced on a mixed leaf salad with mango lime dressing
- **Prawns with Avocado**
served with eschalot lime salsa
- **BBQ Baby Octopus**
marinated with garlic, chilli and ginger
- **Char-grilled Haloumi & Fresh Asparagus**
with vine ripened tomatoes & balsamic vinegar oil

Mains (Your choice of...)

- **Atlantic Salmon Fillet**
lightly dusted with mixed spice
- **Barramundi Nick**
marinated with pink pepper corn, ginger chilli and coconut milk
- **Roasted Veal Medallions**
herb crusted served with a mushroom sauce
- **King Island Chicken**
with King Island camembert and walnuts, pan-fried and served with cranberry jus
- **Char Grilled Vegetable & Polenta Stack**
with a duo of kalamata & green olive tapenade

Dessert

- **Chef's Selection**

*\$55 Set menu is only available as an Alternate Drop on a Friday/Saturday Night in November and December.



Set Menu - \$65 per person

Bread

- *Selection of wood fire bread*

Entrée (Your choice of...)

- **Yellow Fin Tuna Carpaccio**
fresh tuna finely sliced served with a julienne fennel & radish salad with chilli lime vinaigrette
- **Prawns with Avocado**
served with eschalot lime salsa
- **½ Dozen Oysters Kilpatrick**
- **Salmon Terrine**
creamy salmon pate wrapped in smoked salmon served with caviar and dill lime dressing
- **Tempura Prawns**
served with a chilli plum sauce
- **Salt and Pepper Calamari**
served with garlic aioli
- **Char-grilled Haloumi & Fresh Asparagus**
with vine ripened tomatoes & balsamic vinegar oil
- **Smoked Chicken Verde Salad**
smoked chicken fillet sliced on a mixed leaf salad with mango lime dressing
- **BBQ Baby Octopus**
marinated with garlic, chilli and ginger

Mains (Your choice of...)

- **John Dory with Scampi**
grilled & topped with basil cream sauce
- **Whole Lemon Sole**
grilled and served with seasonal vegetables
- **Roasted Veal Medallions**
herb crusted served with a mushroom sauce
- **Eye Fillet of Beef**
with a red wine jus (cooked medium)
- **King Island Chicken**
with King Island camembert, walnuts, pan-fried & served with cranberry jus
- **Barramundi Nick**
marinated with pink pepper corn, ginger chilli and coconut milk
- **Atlantic Salmon Fillet**
lightly dusted with mixed spices
- **Char Grilled Vegetable & Polenta Stack**
with a duo of kalamata & green olive tapenade

Dessert

- **Chef's Selection**
a selection of desserts chosen by our chef and served as an alternate drop



Set Menu - \$75 per person

Breads

- Selection of wood fire bread

Entrée (Your Choice of...)

- Salmon Terrine
creamy salmon pate wrapped in smoked salmon served with caviar and dill lime dressing
- Dozen Sydney Rock Oysters Natural
- Dozen Oysters Kilpatrick
- Prawn & Scampi Ravioli
homemade ravioli stuffed with fresh prawns, scampi & ricotta with wilted spinach and champagne citrus butter
- Prawns with Avocado
served with eschalot lime salsa
- Tempura Prawns golden fried
served with a chilli plum sauce
- Half Shell Scallops
grilled in the shell with ginger and shallots
- BBQ Baby Octopus
marinated with garlic, chilli and ginger
- Char-grilled Haloumi & Fresh Asparagus
with vine ripened tomatoes & balsamic vinegar oil
- Yellow Fin Tuna Carpaccio
fresh tuna finely sliced served with a julienne fennel & radish salad with chilli lime vinaigrette
- Smoked Chicken Verde Salad
smoked chicken fillet sliced on a mixed leaf salad with mango lime dressing

Mains (Your Choice of)

- John Dory with Scampi
grilled & topped with basil cream sauce
- Snapper Fillets
grilled with lemon thyme butter
- BBQ King Prawns
with chilli, ginger or garlic
- Eye Fillet of Beef
with a red wine jus (cooked medium)
- King Island Chicken
with King Island camembert, walnuts, pan-fried & served with cranberry jus
- Wild Barramundi with BBQ King Prawn
topped with our special sauce
- Beef & Bugs
grilled Moreton Bay Bugs glazed with herbs accompanied by a fillet steak with red wine jus
- Char Grilled Vegetable & Polenta Stack
with a duo of kalamata & green olive tapenade

Dessert

- Chef's Selection
a selection of desserts chosen by our chef and served as an alternate drop



Set Menu - \$95 per person

Breads & Salads

- Selection of wood fire bread
- Greek Salad
- Lagoon Salad (served with Prawns, crabmeat, avocado and asparagus)

Entrée (Your Choice of...)

- Yellow Fin Tuna Carpaccio
fresh tuna finely sliced served with a julienne fennel & radish salad with chilli lime vinaigrette
- Dozen Sydney Rock Oysters Natural
- Dozen Oysters Thai Chilli and Lime
- Dozen Oysters Kilpatrick
- Dozen Oysters Mornay
- Pasta with Sun dried Tomatoes and Fresh Basil
- Prawns with Avocado
served with eschalot lime salsa
- Salt and Pepper Calamari
served with garlic aioli
- Salmon Terrine
creamy salmon pate wrapped in smoked salmon served with caviar and dill lime dressing
- Smoked Chicken Verde Salad
smoked chicken fillet sliced on a mixed leaf salad with mango lime dressing
- Tempura Prawns golden fried
served with a chilli plum sauce
- Half Shell Scallops
grilled in the shell with ginger and shallots
- Char-grilled Haloumi & Fresh Asparagus
with vine ripened tomatoes & balsamic vinegar oil
- BBQ Baby Octopus
marinated with garlic, chilli and ginger

Mains (Your Choice of)

- Whole Lemon Sole
grilled and served with vegetables
- John Dory with Scampi
grilled & topped with basil cream sauce
- Wild Barramundi with BBQ King Prawn
topped with our special sauce
- King Island Chicken
with King Island camembert, walnuts, pan-fried & served with cranberry jus
- Char Grilled Vegetable & Polenta Stack
with a duo of kalamata & green olive tapenade
- Roasted Veal Medallions
herb crusted served with a mushroom sauce



Set Menu - \$95 per person

Mains Cont'd

- Eye Fillet of Beef
with a red wine jus (cooked medium)
- Snapper Fillets
grilled with lemon thyme butter
- Beef & Bugs
grilled Moreton Bay Bugs glazed with herbs accompanied by a fillet steak with red wine jus
- BBQ Seafood Medley
scallops, scampi, grilled fish, Moreton Bay bugs, green king prawns and blue swimmer crab
- Whole Steamed Snapper
with ginger & shallots on a bed of rice noodles
- BBQ King Prawns
chilli, ginger & garlic
- Grilled Morton Bay Bugs
with chilli, ginger & garlic
- Western Australian Scampi
with a light basil cream sauce

Seafood Platter for Two

Morton Bay Bugs, fresh prawns, BBQ King Prawns, mixed Oysters, smoked salmon, scallops in the shell & tempura, salt & pepper calamari, barramundi golden fried, crab, BBQ Octopus, tempura prawns & half lobster mornay

- Cold Platter will be served with Entrée
- Hot Platter will be served with Main

Dessert

- *Chef's Selection*
a selection of desserts chosen by our chef and served as an alternate drop



Cocktail Party - Canapé Menu 2010

Celebrate in a relaxed atmosphere with a Cocktail Party. The Lagoon offers elegant beach side settings with intimate lighting and magnificent views. The minimum spend on Canapés in the Lounge on a Saturday night is \$25 per person. To secure a private room, the minimum spend is \$40 per person for Canapés for a minimum of 50 people.

Please note the below list of canapés are a general guide of what we offer and is subject to variation.

Basic Canapés

\$10 pp = 4 pieces per person
 \$15 pp = 8 pieces per person
 \$20 pp = 12 pieces per person
 \$25 pp = 16 pieces per person
 \$30 pp = 18 pieces per person
 \$35 pp = 20 pieces per person
 \$40 pp = 24 pieces per person

Basic Canapés

- *Pumpkin & Sweet Potato Soup (v,gf)*
- *Lemon Pepper Chicken*
- *Salmon Terrine on Crouton*
- *Cheese & Spinach Triangles (v)*
- *Barramundi Tempura Cocktails*
- *Asparagus & Prosciutto bundles*
- *Oriental Spring rolls (v)*
- *Thai Beef salad*
- *Cheesy Risotto Bites (v)*
- *Tempura Vegetables (v)*
- *Tomato & basil bruschetta (v)*
- *Fine Potato & Kumara Frittata (v,gf)*
- *Mussels Provencale (gf)*
- *Squid patties*
- *Assorted Vegetarian Nori rolls (v)*
- *Sun dried Tomato & Basil risotto ball (v)*
- *Seafood Mornay served in spoon*

Dessert Canapés \$5pp (3 pieces per person)

- Chocolate rum balls
- White chocolate strawberries
- Coconut meringues
- Lemon tartlets
- Chocolate tartlets

Premium Canapés (incl. ½ basic canapés)

\$15 pp = 4 pieces per person
 \$20 pp = 8 pieces per person
 \$25 pp = 12 pieces per person
 \$30 pp = 16 pieces per person
 \$35 pp = 18 pieces per person
 \$40 pp = 20 pieces per person
 \$45 pp = 24 pieces per person

Premium Canapés

- *Soy Scallops*
- *Salt & Pepper Squid*
- *Tempura Prawns*
- *Sydney Rock Oysters (gf)*
- *Oysters Kilpatrick (gf)*
- *Coconut prawns*
- *Fresh Prawns on crouton with sweet chilli cream cheese*
- *Smoked Salmon tartare on crouton*
- *BBQ Green Prawn on skewer*
- *Chicken Yakatori Skewers*
- *Assorted Sushi rolls*
- *Tomato & Char grilled polenta boats (v)*
- *Prawn Cocktail served in spoon*

v = vegetarian
gf = gluten free

- Caramel slice
- Chocolate mousse
- Profiteroles
- Chocolate Cream Slice



Optional Extras to share

Bowl of Chips	\$5.00
Greek Salad <i>with cucumber, tomato, capsicum, kalamata olives, marinated feta, anchovies & oregano</i>	\$11.50
Chicken Caesar Salad	\$14.90
Caesar Salad	\$10.50
Gourmet Wood fire Pizzas (Must be pre-ordered)	\$9.90
Herb Bread	\$4.90
Garlic Bread	\$4.90
Wood fired Sourdough <i>With balsamic vinegar and extra virgin olive oil</i>	\$7.90
1 Kilo of Fresh prawns (unpeeled)	\$35.00
½ Kilo of Fresh prawns (unpeeled)	\$19.00

Platters

Three Dip Platter <i>Smoked Baba ganoush, Tzasiki & Beetroot dip served with homemade sesame lavash</i>	\$30.00
Antipasto platter	\$55.00
Small Antipasto Platter	\$30.00
Fruit Platter	\$45.00
Cheese & Fruit Platter	\$75.00
Tempura Barramundi Pieces (25 pieces)	\$35.00
Lemon Pepper Chicken Skewers (25 pieces)	\$30.00
Chicken Yakatori Skewers (25 pieces)	\$30.00
Pasta with Smoked Salmon and Dill Cream sauce	\$40.00
Pasta with Bacon and Mushroom	\$35.00
Pasta with sun dried tomatoes and fresh basil	\$35.00
Tempura Prawns (25 pieces)	\$84.50
BBQ Baby Octopus platter	\$84.50
Salt and Pepper Calamari (30 pieces)	\$79.00
Cold Seafood Platter <i>Oysters, Blue Swimmer Crab, Prawns (unpeeled), Bugs</i>	\$192.00
Hot Seafood Platter <i>BBQ Octopus, BBQ King Prawns, Kilpatrick Oysters, Bugs</i>	\$150.00



Optional Extras

Cast Iron Candelabra

\$30 per table

- *Wrought iron candelabras with white pillar candles*

Crystal Strands for Cast Iron Candelabra

\$10 per candelabra

- *Beautiful crystal strands to give that extra elegant look*

White Vintage Candelabra

\$20 per table

- *Beautiful Vintage Candelabra with crystals*

Balloons – Table/Floor Bouquet

\$10 per table

- *Your choice of colour attached to matching ribbons*

Balloons – Floating/Roof Effect

\$1.25 per balloon

- *Your choice of colour attached to matching ribbons*

DJ (5 hour duration)

\$400

- *An experienced and professional DJ to bring together all elements of your function*
- *Extra hour is charged at \$60 per hour*

DJ/MC (5 hour duration)

\$490

- *An experienced and professional DJ/MC to bring together all elements of your function*

Dance floor

\$250

- *Parquetry Dance floor in flexible size*

White Satin Chair Wraps

\$5 per chair

- *Beautiful White satin chair wraps tied into a Kimono knot*

Fairy Lights & Drapes

\$350

- *Beautiful white drapes with Fairy lights give your room that romantic feeling*

Personalised Menu

\$10 per table

- *Elegant Menus for each table gives your guests an idea of what awaits them*

Personalised Place Cards

\$2 per person

- *Beautifully designed Place cards for each of your guests*



Drinks Packages *(for a minimum of 30 Adults)*

Draught Beers

*Victoria Bitter
Pure Blonde
Stella Artois
Fat Yak Pale Ale
Bluetongue Premium*

Wines

*Shell Bay Semillon Sauvignon Blanc – SA
Stonefish Chardonnay – Claire Valley SA
Stonefish Verdelho – Hunter Valley NSW
Stonefish Sauvignon Blanc – MR WA
Stonefish Cuvee Brut – Hunter Valley NSW*

Light Beers

*Bluetongue Light
Cascade Light*

Bottled Beer *(Gold/Platinum Package only)*

Extra Dry, Crown & Corona (+5)

*Shell Bay Shiraz Cabernet – SA
Stonefish Cab Sav – McLaren Vale SA
Stonefish Shiraz – Hunter Valley NSW
Stonefish Merlot – McLaren Vale SA*

Sparkling Pink Moscato *(Gold/Platinum Package only)*

Wicked Secrets Pink Moscato (+2)

Silver Package

Victoria Bitter, Cascade light, Shell Bay Semillon Sav Blanc & Shell Bay Shiraz Cabernet, Soft Drinks, freshly brewed Tea & Coffee

- \$25 pp for 4 hours \$30 pp for 5 hours \$35 pp for 6 hours
- \$30 pp for 4 hours (Friday/Saturday Night and public holiday's eve)
- \$35 pp for 5 hours (Friday/Saturday Night and public holiday's eve)
- \$40 pp for 6 hours (Friday/Saturday Night and public holiday's eve)

Gold Package

Victoria Bitter, Pure Blonde, Bluetongue Premium, Cascade light, Shell Bay Semillon Sav Blanc & Shell Bay Shiraz Cabernet, Stonefish Cuvee Brut, Soft Drinks, Juice, MW & freshly brewed Tea & Coffee

- \$30 pp for 4 hours \$35 pp for 5 hours \$40 pp for 6 hours
- \$35 pp for 4 hours (Friday/Saturday Night and public holiday's eve)
- \$40 pp for 5 hours (Friday/Saturday Night and public holiday's eve)
- \$45 pp for 6 hours (Friday/Saturday Night and public holiday's eve)

Platinum Package

Includes all Draught beers, Cascade light, Choice of three wines, Soft Drinks, Juice, MW, & freshly brewed Tea & Coffee

- \$35 pp for 4 hours \$40 pp for 5 hours \$45 pp for 6 hours
- \$40 pp for 4 hours (Friday/Saturday Night and public holiday's eve)
- \$45 pp for 5 hours (Friday/Saturday Night and public holiday's eve)
- \$50 pp for 6 hours (Friday/Saturday Night and public holiday's eve)

Premium Platinum Package

Includes Draught beers, Australian bottled beers, light beers, all wines, House Spirits, Soft Drinks, Juice, MW, & freshly brewed Tea & Coffee

- \$45pp for 4 hours \$50 pp for 5 hours \$55pp for 6 hours
- \$55 pp for 4 hours (Friday/Saturday Night and public holiday's eve)
- \$60 pp for 5 hours (Friday/Saturday Night and public holiday's eve)
- \$65 pp for 6 hours (Friday/Saturday Night and public holiday's eve)



Pre Order Template

PH: 02 4226 1677 FAX: 02 4226 2125

Email: functions@lagoonrestaurant.com.au

Pre-order Form

Please fill out the following form and Fax or email back prior to function

Name: _____

Company: _____

Date of Event: _____

Phone: _____

	Name	Entree	Main	Dessert	Cost
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					

At a glance

Christmas Set Menus with the option for your guests to choose are available for groups of 30 people or less. If your Christmas Party exceeds 30 people, you can choose from any of the Christmas Set menus, which will be served in an Alternate Drop.

Minimum Spend / Nov-Dec

The minimum spend for a Friday/Saturday Night in November and December is \$55 for food. Please note that the \$55 Christmas Set menu is only available as an *Alternate Drop* on a Friday/Saturday Night in November and December.

Christmas Set Menus with the option for your guests to choose are available for groups of 30 people or less. If your Christmas Party exceeds 30 people, you can choose from any of the Christmas Set menus, which will be served in an Alternate Drop.

Minimum Spend / Nov-Dec – Private Room

The minimum spend for a Friday/Saturday Night in November/December is \$105 per person to book a Private room. Minimum Guest numbers apply – see Function room Capacity. This includes \$65 three course set menu (served as an alt. Drop) & 5 hour Gold drinks Package.

Minimum Spend / Nov-Dec – Main Dining

To book the Main Dining area exclusively, the minimum spend for a Friday/Saturday Night is \$120 per person @ a minimum of 180 guests for food & drinks. This includes Premium Pre-dinner canapés, \$65 three course set menu (served as an alt. Drop) & 5 hour Gold drinks Package.

Vegetarian & Dietary Requests

If you have people among your guests who are vegetarians or have special dietary requirements, they will be catered for at no additional costs. Please advise the Lagoon Restaurant 2 weeks prior to the event.

Disc Jockey

If you have asked for the DJ to be included in your package, the Lagoon will book those services when your event has been confirmed & the deposit has been received.

Wheelchair & Disabled Access

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



Terms & Conditions

Deposits

A deposit is required to confirm your booking & secure a Private Function room. The deposit is \$500 per private room, \$1000 to book the Main Dining area exclusively or \$200 to book a table in the Main Dining. The deposit is to be paid on confirmation of the date. Prior to the deposit being paid, the venue will be held for seven (7) days. If verbal communication is not received within this time, management reserve the right to cancel the booking and allocate the venue to another client. In order to secure the reservation, confirmation deposits should be received within seven (7) days of acceptance along with the booking confirmation form signed in acceptance of these terms and conditions. The deposit will be held as a security bond and refunded seven (7) days after the event and used to cover damaged property, stolen items and any unpaid tabs.

Changing the Date of your Function

We will allow you to change the date of your Function ONCE (1) without penalty, should you need to change the date a second or consecutive time, the deposit will be forfeited and a new deposit is needed to re-book. Should you wish to cancel your reservation after already changing the date; the deposit will be forfeited regardless of how much notice is given.

Payment Type

Major credit cards, company cheques, electronic transfers or cash payments are acceptable. Please note AMEX will incur a 2% surcharge, and Diner will incur 3% surcharge.

Final Payment

Final payment is to be settled seven (7) days before the date of the event.

Minimum Spend

The agreed minimum spend is applicable, if this amount is not reached on the evening, the outstanding balance will be charged to the client's credit card given on confirmation or taken out of holding deposit.

Cancellations

The Lagoon Restaurant must be notified of all cancellations in writing. If the cancellation is less than 3 months prior to the date of the function the deposit is non-refundable. If less than 1 month prior to the date of the function 50% of the minimum spend applies. If less than 2 weeks prior to the date of the function the full amount of the event applies

Final Details

Final numbers, menus and room set ups must be confirmed in writing 7 days prior to the event. Confirmation of numbers is required 3 days (72 hours) prior to your event. After this time, no downward adjustment in the total catering cost is possible.

Changes to Menu Choices

Menu choices are to be confirmed four (4) weeks prior to the event. Any changes thereafter to the agreed menu and beverage choices must be made through management. For any additional guests over the number confirmed, the quoted and agreed price per person will apply providing that The Lagoon can accommodate the extra numbers.

Vacation of Function Rooms

The function room must be vacated by 5pm for lunch bookings, unless otherwise specified. There is no hire fee for the private room but a minimum number of people are required. The restaurant reserves the right to move groups to the main dining room if numbers drop significantly

Conduct of Event

The client shall conduct the event in an orderly manner compliant with the rules of the venue and in accordance with all applicable laws. BYO is not permitted. Smoking is not permitted in the restaurant. The client is liable for the actions of their invitee's and any damages or losses incurred. Any costs will be invoiced directly.

Restaurant's Right

The venue does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees. The venue reserves the right to exclude or remove any undesirable persons from the event or the venue premises without liability. The venue also reserves the right to cancel the booking if:- The venue or any part of it is closed due to circumstances, the deposit has not been paid by the due date, the client becomes insolvent, bankrupt or enters into liquidation or receivership, The event may prejudice the reputation of the venue.

Responsible Service of Alcohol

The Lagoon's management and employees will at all times be bound to state licensing laws and the responsible service of alcohol act. The Lagoon Lounge Bar is licensed till 2am however it is up to the discretion of management as to what time the bar will close.



Function Confirmation Form

OFFICE USE ONLY

Tentative	Deposit	ResPak F	Conf Letter	Booked	Booked	Booked	Paid	Refund

In order to secure your reservation, please complete the Function confirmation form and Post or Fax back to: Functions Manager - **Fax Number:** 02 4226 2125 – **Address:** PO BOX 470, WOLLONGONG NSW 2500

Name:
Company:
Type of Function: <input type="checkbox"/> Wedding <input type="checkbox"/> Birthday <input type="checkbox"/> Christening <input type="checkbox"/> Corporate <input type="checkbox"/> Formal <input type="checkbox"/> Christmas Party <input type="checkbox"/> Other _____
Date of Event: _____ Time: _____
Address
Email:
Phone: _____ Mobile: _____
Number of Guests:
Area Requested:
Food Package:
Beverage Package: <input type="checkbox"/> Buy Own Drinks <input type="checkbox"/> Consumption <input type="checkbox"/> Bar Tab <input type="checkbox"/> Drinks Package _____
How did you hear about us? <input type="checkbox"/> Attended function <input type="checkbox"/> Internet <input type="checkbox"/> Newspaper <input type="checkbox"/> Word of Mouth <input type="checkbox"/> Wedding magazine – which one? _____ <input type="checkbox"/> Other – please indicate _____
Please indicate how you will pay for your Function:
Deposit Amount: \$
Card Type:
Card Holders Name:
Card Number:
Expiry Date:
CCV Number (Last 3 numbers on the signature strip on reverse side of card):
Signature:
Date:

Signed in acceptance of the Terms & Conditions

Payment by direct deposit is also accepted, Bank Details: BSB 112 879, Acc No. 042251043

Please indicate Name of function and date of Function

Cheques should be made out to "The Lagoon Seafood Restaurant" - PO BOX 470, Wollongong NSW 2500