



We know Functions...

The Lagoon is the perfect location for any function. Birthday Parties, Christenings, Christmas Parties, Engagement Celebrations, Anniversaries, Corporate Events or Private Dinners... If you want a venue that knows functions, the Lagoon is the right choice for you. Our Functions team will guide you through the process and assist you in organising every detail.

Our Function Rooms - Flexibility

Whatever the style or size of your function, the Lagoon offers 3 Private Dining areas suitable for intimate gatherings, Cocktail Parties through to large affairs for up to 300 guests. The Lagoon is 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 function at Wollongong's Premier Seafood Restaurant offers an absolute waterfront position with magnificent views and floor to ceiling windows. It is an ideal backdrop for your special event.

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.

We look forward to hosting your Function!

For a beautiful beachside function, 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 (Fri/Sat Night-Sun Lunch)

Cocktail Style

min 60 Adults

min 70 Adults (Fri/Sat Night-Sun Lunch)

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)



\$35 Set Menu

Please note that this menu is not available on a Friday/Saturday Night

Bread

- *Selection of wood fire bread*

Mains (Your choice of...)

- **Barramundi Nick**
marinated with pink pepper corn, ginger chilli and coconut milk
- **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
- **Roasted Veal Medallions**
herb crusted served with a mushroom sauce

Dessert

- **Chef's Selection**



\$40 Set Menu

Please note that this menu is not available on a Friday/Saturday Night

Bread

- *Selection of wood fire bread*

Entrée

- 1/2 Dozen Natural Oysters
- 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
- Char-grilled Haloumi & Fresh Asparagus
with vine ripened tomatoes & balsamic vinegar oil

Mains (Your choice of...)

- Barramundi Nick
marinated with pink pepper corn, ginger chilli and coconut milk
- 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
- Roasted Veal Medallions
herb crusted served with a mushroom sauce



\$45 Set Menu

Bread

- *Selection of wood fire bread*

Entrée (Your choice of...)

- 1/2 Dozen Natural Oysters
- 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
- Char-grilled Haloumi & Fresh Asparagus
with vine ripened tomatoes & balsamic vinegar oil

Mains (Your choice of...)

- Barramundi Nick
marinated with pink pepper corn, ginger chilli and coconut milk
- 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
- Roasted Veal Medallions
herb crusted served with a mushroom sauce

Dessert

- Chef's Selection



\$55 Set Menu

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
- **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
- **Eye Fillet of Beef**
with a red wine jus (cooked medium)
- **Wild Barramundi with BBQ King Prawns**
topped with our special sauce
- **Char Grilled Vegetable & Polenta Stack**
with a duo of kalamata & green olive tapenade
- **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

Dessert

- **Chef's Selection**



\$65 Set Menu

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
- Dozen Sydney Rock Oysters Natural
- Dozen Oysters Kilpatrick
- Tempura Prawns
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
- 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
- Vegetarian Sushi Rolls
selection of cucumber, carrot & yellow radish rolls with seaweed salad

Mains (Your choice of...)

- Wild Barramundi with BBQ King Prawns
topped with our special sauce
- 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 King Prawns
chilli, ginger & garlic
- Eye Fillet of Beef
with a red wine jus (cooked medium)
- John Dory with Scampi
grilled & topped with basil cream sauce
- Atlantic Salmon Fillet
lightly dusted with mixed spices
- 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
- Linguini with Prawns, tomatoes and garlic

Dessert

- Chef's Selection



\$75 Set Menu

Bread

- 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 Wasabi and white horseradish Oysters
with rice wine vinegar
- 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
- 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 Prawns
topped with our special sauce
- Atlantic Salmon Fillet
lightly dusted with mixed spices
- Grilled Moreton Bay Bugs
chilli, ginger, garlic or lemon butter
- Beef & Bugs
grilled Moreton Bay Bugs glazed with herbs accompanied by a fillet steak with red wine jus
- Western Australian Scampi
with a light basil cream sauce
- Char Grilled Vegetable & Polenta Stack
with a duo of kalamata & green olive tapenade

Dessert

- Chef Selection



Kids Menu (available for kids under 12)

Mains (\$15)

- Chicken Schnitzel Chips
- Fish & Chips
- Kids Pasta
- Calamari & Chips

Dessert (\$6.50)

- Ice-cream with your choice of topping

Drinks Package (\$5) – *Only available if Adults are on a Drinks Package*

- Soft drinks and Juice

This Kids Package is \$21.50 (Main & Dessert) or \$26.50 (Main, Dessert & Drinks)



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



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)



Terms & Conditions

Deposits

A deposit is required to confirm your booking & secure a Private Function room. The deposit is \$500 per private room or \$200 for a booking in the Main Dining and 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

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
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