



We know Weddings...

Your Wedding day is one of the most important days of your life. Months of careful planning, painstaking effort and enormous amounts of time is spent on ensuring your special day is nothing short of perfect. If you want a venue that understands this, the Lagoon is the right choice for you. Our Functions team will guide you through the process and assist in organising your special day.

Beachfront Location

The Lagoon Seafood Restaurant is an excellent location with amazing views where Fairy Creek Lagoon meets the Pacific Ocean. A wedding 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 a romantic wedding ceremony, perfect for photography and just the right place for your special day.

Superb cuisine

Personalise your wedding menu to reflect your style with the help of our talented and award winning chefs. 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.

Flexibility

Whatever the style or size of your wedding, from an intimate gathering, Cocktail Style wedding through to a large affair for up to 300 guests, the Lagoon is able to cater for your needs. Choose from one of our all inclusive wedding packages or create your own individual package. Here at the Lagoon, we make it easy to create the wedding of your dreams.

We look forward to hosting your wedding!

For a beautiful wedding by the beach, phone one of our Wedding coordinators to discuss your special day.

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)

Indulgence Wedding Package – Moonlight/Reflections

A lavish wedding at the Lagoon Restaurant is everything you would expect because we know that it's the little things that make a grand occasion.

The Look

- Complimentary hire of function room with views over Fairy Creek Lagoon & the Pacific Ocean
- Candelabra of your choice for each guest table
 - White Vintage Candelabra *or* Black Cast Iron Candelabra
- Beautifully decorated skirting for Bridal table
- White satin chair wraps
- White silk draping and fairy lights for the ceiling
- Wedding Cake designed by Zweefers
- Personalised Menus & Place Cards
- Dance floor, Lectern and Microphone
- Professional DJ/MC (5 hour Package)

The Menu

- 1 hour Premium Pre-Dinner Canapés served on our alfresco terrace overlooking the Pacific Ocean or in our New York style Lounge Bar
- Three Course Set Menu
- 6 hour Gold Drinks Package
 - *VB, Pure Blonde, Bluetongue Premium on tap, Cascade light, Shell Bay Semillon Sav Blanc & Shell Bay Shiraz Cabernet, Soft Drinks, Juice, MW & freshly brewed Tea & Coffee*

The Touches

- Free Bubbles & Beauty with the Bride Mini Facial Voucher with Arbonne
- 1st Anniversary Dinner at the restaurant for the Bride & Groom
- \$300 Gift Card for Jonathan Wellings Photography

\$130.00pp – Minimum 80 Adults (Jan-Oct) / Minimum 100 Adults (Nov/Dec)

Indulgence Wedding Package – Main Dining

The Indulgence Wedding Package is also available for our Main Dining Area. It includes an upgrade in food and is the perfect Package for a large wedding.

The Look

- Complimentary hire of function room with views over Fairy Creek Lagoon & the Pacific Ocean
- Candelabra of your choice for each guest table
 - White Vintage Candelabra *or* Black Cast Iron Candelabra
- Beautifully decorated skirting for Bridal table
- White satin chair wraps
- White silk draping and fairy lights for the ceiling
- Wedding Cake designed by Zweefers
- Personalised Menus & Place Cards
- Dance floor, Lectern and Microphone
- Professional DJ/MC (5 hour Package)

The Menu

- 1 hour Premium Pre-Dinner Canapés served on our alfresco terrace overlooking the Pacific Ocean or in our New York style Lounge Bar
- Premium Three Course Set Menu (up to +10 → see menu selection)
- 6 hour Gold Drinks Package
 - *VB, Pure Blonde, Bluetongue Premium on tap, Cascade light, Shell Bay Semillon Sav Blanc & Shell Bay Shiraz Cabernet, Soft Drinks, Juice, MW & freshly brewed Tea & Coffee*

The Touches

- Free Bubbles & Beauty with the Bride Mini Facial Voucher with Arbonne
- 1st Anniversary Dinner at the restaurant for the Bride & Groom
- \$300 Gift Card for Jonathan Wellings Photography

Lunch Wedding

Enjoy the beautiful views over Fairy Creek Lagoon & the Pacific Ocean with a lunch time wedding at the Lagoon. We will ensure your wedding day is one you and your guests will never forget.

The Look

- Complimentary hire of function room with views over Fairy Creek Lagoon & the Pacific Ocean
- Beautifully decorated skirting for Bridal table
- White silk draping and fairy lights for the ceiling
- Dance floor, Lectern and Microphone

The Menu

- 1 hour Basic Pre-Dinner Canapés served on our alfresco terrace overlooking the Pacific Ocean or in our New York style Lounge Bar
- Two Course Set Menu
 - *Main meal & Dessert*
- 4 hour Silver Drinks Package
 - *VB on tap, Cascade light, Shell Bay Semillon Sav Blanc & Shell Bay Shiraz Cabernet, Soft Drinks, freshly brewed Tea & Coffee*

The Touches

- Free Bubbles & Beauty with the Bride Mini Facial Voucher with Arbonne
- 1st Anniversary Dinner at the restaurant for the Bride & Groom
- \$300 Gift Card for Jonathan Wellings Photography

We invite you to source your own entertainment & table decorations

\$75.00pp – Please note that the Function room must be vacated by 4pm for a lunch time wedding

Create your own - Wedding Menu Options

Set menu Options

- \$35 per person for two courses (Main & Dessert)
- \$40 per person for two courses (Entrée and Main)
- \$45 per person for three courses (Entrée, Main & Dessert)

The Three course set menu starts from \$45 per person and is served as an alternate drop. Please choose 2 Entrées, 2 Main meals and 2 Desserts from the menu selection in this package. The \$40 set menu includes 2 courses (Entrée & Main). Please select two alternate Entrées and 2 Main meals. The \$35 set menu includes 2 courses (Main & Dessert). Please choose two mains and two desserts.

If the dish you have chosen has a plus amount in brackets e.g. (+5) this will increase the price of the set menu by that amount for example on a \$45 set menu, +5 will equal \$50 per person. The +5 takes into account that the dish is for every second person.

Drinks Options

- Silver Package (6 hours)
 - \$35 per person
 - \$40 per person (Friday/Saturday Night & Public Holiday's eve)
- Gold Package (6 hours)
 - \$40 per person
 - \$45 per person (Friday/Saturday Night and Public Holiday's eve)
- Platinum Package (6 hours)
 - \$45 per person
 - \$50 per person (Friday/Saturday Night and Public Holiday's eve)
- Premium Platinum Package (6 hours)
 - \$55 per person
 - 1st hour → spirits are not included
 - \$65 per person (Friday/Saturday Night and public holiday's eve)
 - 1st hour → spirits are not included

All Drinks Packages are for a duration of 6 hours including pre-drinks on the terrace. Freshly brewed Tea & coffee is included in all Packages. For details, please see Drinks Package following.

Pre-Dinner Canapés

- \$10 per person – Basic Canapés (includes 4 pieces per person)
- \$15 per person – Premium Canapés (includes 4 pieces per person)

All our Canapés are served for a duration of 1 hour on our terrace or in the Lounge area. For more details & menu selection, please see Canapé menu following.

Optional Extras

Cast Iron Candelabra <ul style="list-style-type: none">o <i>Wrought iron candelabras with white pillar candles</i>	\$30 per table
Crystal Strands for Cast Iron Candelabra <ul style="list-style-type: none">o <i>Beautiful crystal strands to give that extra elegant look</i>	\$10 per candelabra
White Vintage Candelabra <ul style="list-style-type: none">o <i>Beautiful Vintage Candelabra with crystals</i>	\$20 per table
DJ (5 hour duration) <ul style="list-style-type: none">o <i>An experienced and professional DJ to bring together all elements of your function</i>o <i>Extra hour is charged at \$60 per hour</i>	\$400
DJ/MC (5 hour duration) <ul style="list-style-type: none">o <i>An experienced and professional DJ/MC to bring together all elements of you function</i>	\$490
Dance floor <ul style="list-style-type: none">o <i>Parquetry Dance floor in flexible size</i>	\$250
White Satin Chair Wraps <ul style="list-style-type: none">o <i>Beautiful White satin chair wraps tied into a Kimono knot</i>	\$5 per chair
Fairy Lights & Drapes <ul style="list-style-type: none">o <i>Beautiful white drapes with Fairy lights give your room that romantic feeling</i>	\$350
Personalised Menu <ul style="list-style-type: none">o <i>Elegant Menus for each table gives your guests an idea of what awaits them</i>	\$10 per table
Personalised Place Cards <ul style="list-style-type: none">o <i>Beautifully designed Place cards for each of your guests</i>	\$2 per person
Wedding Cake <p><i>You will receive a \$300 voucher to use at Zweefers, design your own cake or choose from their extensive range</i></p>	\$300
Ceremony set up <ul style="list-style-type: none">o <i>Red Carpet</i>o <i>Registration table with two chairs with chair covers</i>o <i>12 chairs for guests with chair covers</i>o <i>White Balinese flags</i>	\$300
Wishing Well	\$75

If you intend to have your Wedding Reception outside the Lagoon Restaurant on the beach please ring Wollongong City Council - Department of Natural resources on (02) 4227 7750 to reserve the area.

Pre Dinner Wedding Canapés

Following please find a list of canapés that are available with pre-dinner drinks for your wedding reception.

The Canapé package allows for 4 pieces per person for Basic and 4 pieces per person for Premium canapés. For Premium Canapés, please choose 2 of your canapés from the Basic selection and the other 2 from the Premium Canapé selection. Wedding Canapés and pre-dinner drinks will be served either in the Lounge Bar or out on the Terrace for a one hour period.

Basic Canapés

\$10 pp = 4 pieces per person

Premium Canapés (incl. ½ basic canapés)

\$15 pp = 4 pieces per person

Please note the below list of canapés is a general guide and is subject to variation

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*

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

Menu Selection

Please note that any dish with a + value is an additional spend per person, we have taken into account that the dish is for every second person and priced accordingly. Please choose 1 cold entrée and 1 hot entrée.

Bread

Wood fired Sourdough, Herb & Garlic Bread

Starter

- Mezze Plate (\$10pp)
Chef's selection of cured meat, marinated olives & feta, oven roasted vegetables, served with taziki

Entrée

Cold Entrees

- Sydney Rock Oysters Natural
½ dozen
- Chicken Verde Salad
char grilled chicken fillets on a mixed green leaf salad w/mango lime dressing
- Prawns with Avocado
with Eschallot Lime Salsa
- Warm Beef Salad
with mixed greens and honey mustard dressing
- Traditional Prawn Cocktail
fresh prawns served with cocktail sauce
- Assorted Sushi Rolls
served with seaweed salad
- 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
- Prawns with Mango *(seasonal)*
fresh prawns served with Mango
- Smoked Tasmanian Salmon
served with caper berries, Spanish onion and a dill & lime sour cream
- Mixed Seafood Plate (+8)
with Oysters, fresh Prawns, Tempura Prawns, S&P Calamari & Smoked Salmon

Hot Entrees

- Salt & Pepper Calamari
served with garlic and aioli
- Char-grilled Haloumi & Fresh Asparagus
with vine ripened tomatoes and balsamic vinegar oil
- Thai Beef Salad
served warm with vermicelli rice noodles
- Cajun Chicken
pan fried strips of chicken in Cajun spice with fresh cucumber raita
- Mushroom Risotto
served with fresh herbs & shaved parmesan
- Rocket & Ricotta Cannelloni
with wilted spinach, roasted capsicum sauce & pesto butter
- Pasta with Bacon and Mushroom
- Pasta with sun dried tomatoes
served with fresh basil
- BBQ Octopus (+1)
marinated with garlic, chilli & ginger
- Oysters Kilpatrick ½ dozen (+3)
with bacon and spicy tomato sauce
- Half Shell Scallops (+4)
grilled in the shell with soy, ginger and shallots
- Tempura Prawns (+4)
served with a chilli Plum sauce

Main Meals

All Mains are served with seasonal Vegetables

Mains - Seafood

- Barramundi Nick
marinated with pink pepper corn, ginger chilli and coconut milk
- Fillet of grilled Barramundi
with a lemon Beurre blanc
- Atlantic Salmon Fillet
lightly dusted with mixed spices
- Grilled John Dory Fillets
served with a Vergus Dill sauce
- BBQ Seafood Skewer (+2)
BBQ Prawn, scallop & fish served on a vegetable pilaf
- Snapper Fillets (+3)
grilled with lemon thyme butter
- Wild Barramundi with BBQ King Prawn (+3)
topped with our special sauce
- John Dory with Scampi (+2)
grilled & topped with basil cream sauce
- ½ Western Australian Lobster Mornay (+6)
served on a bed of rice
- BBQ King Prawns (+8)
chilli, ginger or garlic
- Western Australian Lobster Mornay (+10)
550g to 650g served on a bed of rice

Desserts

- Chef's Selection
a selection of desserts chosen by our chef and served as an alternate drop
- Assorted Gelato
a variety of gelato served with crisp tuille
- Baked Chocolate Tart
sticky chocolate fudge baked on a sweet chocolate short crust
- Crème Caramel

Mains – Meat, Poultry & Vegetarian

- Veal Lemone
medallions of veal, roasted and served with lemon butter sauce
- Roasted Veal
served medium with a mushroom cream sauce
- Middle Eastern Spiced Chicken
chicken breast cooked with aromatic spices served on a bed of Basmati rice with a side of cucumber raita
- King Island Chicken
with King Island camembert and walnuts, pan-fried and served with cranberry jus
- Chicken Roulade
chicken breast stuffed with onion, mushroom, sundried tomato & mozzarella cheese served with a champagne cream sauce
- BBQ Meat Skewer
marinated duo of Beef & Chicken served on a vegetable pilaf
- Char Grilled Vegetable & Polenta Stack
with a duo of kalamata & green olive tapenade
- Fillet of Beef (+2)
cooked Medium with a red wine jus
- Veal Oscar (+4)
veal medallions topped with king prawns, Asparagus spears & glazed with béarnaise sauce

- Orange & Mango Cheesecake
our own traditional recipe
- Raspberry Cheesecake
our own traditional recipe
- Lemon Tart
caramelised & served with Orange cognac Syrup
- Crème Brule (+1)

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*

Light Beers

*Bluetongue Light
Cascade Light*

Bottled Beer *(Gold/Platinum Package only)*

Extra Dry, Crown & Corona (+5)

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*

*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

- \$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)

Cocktail Style Wedding

Celebrate your special day in a relaxed atmosphere with a Cocktail Style Wedding. The Lagoon offers elegant beach side settings with intimate lighting and magnificent views. 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

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

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*

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

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

- *Chocolate rum balls*
- *White chocolate strawberries*
- *Coconut meringues*
- *Lemon tartlets*
- *Chocolate tartlets*
- *Caramel slice*
- *Chocolate mousse*
- *Profiteroles*
- *Chocolate Cream Slice*

Kids Menu

Mains

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

Dessert

- Ice-cream with your choice of topping

Drinks

- Soft drinks and Juice



At a glance

Minimum Spend / Jan-Oct – Moonlight/Reflections

The minimum spend for a Friday/Saturday Night wedding (Jan-Oct) is \$95 per person @ a minimum of 80 Adults for food and drinks. This includes Pre-dinner canapés, Three course set menu & 6 hour Silver drinks Package.

Minimum Spend / Nov-Dec – Moonlight/Reflections

The minimum spend for a Friday/Saturday Night wedding (Nov-Dec) is \$105 per person @ a minimum of 100 Adults for food and drinks. This includes Premium Pre-dinner canapés, Premium Three course set menu & 6 hour Gold drinks Package.

Minimum Spend / Jan-Oct – Main Dining

The minimum spend for a Friday/Saturday Night wedding in the Main Dining (Jan-Oct) is \$115 per person @ a minimum of 150 guests for food & drinks. This includes Premium Pre-dinner canapés, Premium Three course set menu (value up to +\$5 in the food selection) & 6 hour Gold drinks Package.

Minimum Spend / Nov-Dec – Main Dining

The minimum spend for a Friday/Saturday Night wedding in the Main Dining (Nov-Dec) is \$120 per person @ a minimum of 180 guests for food & drinks. This includes Premium Pre-dinner canapés, Premium Three course set menu (value up to +\$5 in the food selection) & 6 hour Gold drinks Package.

Children's Meals

Children's meals are available upon request and are charged at \$26.50 per child. Children's meals are available for children 12 years and under. This includes a main meal, dessert and beverages.

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.

Professionals

Professionals are charged at \$35. This includes a Main Meal and Soft Drink. This is available to photographers, videographers, band members, DJ and any person who is providing a service at your wedding, who is not a guest.

Wedding Tastings

Wedding Tastings are not available on Saturday Nights or Sunday Lunches. Tastings must be pre-arranged with Function Coordinator and are costed as per function menu.

Master of Ceremony & Disc Jockey

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

Wedding Cake

If you have asked for the wedding cake to be included in your package the Lagoon will send you a \$300 voucher for you to use at Zweefers. You will then need to make arrangements to meet with a Zweefers consultant to discuss your cake in more detail. The Voucher will be send once your event has been confirmed and the deposit has been received.

Personalised Menus & Place cards

If you have asked for Personalised Menus & Place cards to be included in your package the Lagoon will make arrangements with Essentrics once your event has been confirmed and the deposit has been received. Please note that we do require a final guest list with all guest names as well as all menu selections at least four (4) weeks prior to the event to allow enough time for printing. Please make sure to include a few spare place cards.

Wheelchair & Disabled Access

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

Payment via Direct Deposit

Bank Details: BSB 112 879, Acc No. 042251043 - Please indicate Name and Date of Function



Terms & Conditions

Deposits

A deposit is required to confirm your booking & secure a Private Function room. The deposit is \$500 per private room or \$1000 to book the Main Dining area exclusively. 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

Real Weddings

Brides and Grooms have recognised our exceptional level of service time and time again:-

- *Thank you for making our special Day so wonderful and memorable. You did an amazing job and we are very appreciative. We will always remember how excellent our day was at the Lagoon. Thank you!*
- *I felt so comfortable right from the beginning. The function coordinator knew exactly what I wanted and followed through on all of my requests. Attention to fine detail was paid & the night went off without a hitch. The food was beautiful & plentiful. The canapés were a great addition. No one went home hungry. Thank you for a wonderful experience all round!*
- *All of our guests had such a wonderful night and felt like it was such a treat to have such fine dining on the water front. A big Thank you to everyone...*
- *We were just thrilled with everything. We had the best wedding and we can't thank you enough! The Function Coordinator was extremely helpful, listened to our requests, great communication... absolutely lovely. Staff on the night were outstanding – quick to fill drinks, polite and eager to please. Everyone had a fantastic time. Thank you!*
- *Thank you for making our Wedding Day memorable! The food and drinks were first class. We highly recommend you to everyone we know!*
- *Absolutely delightful wedding. Intimate, friendly and everyone had a great time. Guests commented on the quality and quantity of food. Thank you for making our day special!*
- *The room looked fantastic, thank you for all the little details. Beautiful location with amazing views...*
- *Thank you so much for helping to make our wedding day so special. The Lagoon was the perfect place for our reception and everything was just perfect.*