



We Look Forward To Hosting Your Function

2018 Formal Package

A Formal at Wollongong's Finest Restaurant offers an absolute waterfront position with magnificent views and floor to ceiling windows.

It is the ideal backdrop for your Formal, perfect for memorable Formal photos & just the right place for your special day.

**Beachfront Location | All Inclusive Package
Experienced Events Team | Unforgettable Experience**



**Stuart Park | North Wollongong | ph [02] 4226 1677 fax [02] 4226 2125
functions@lagoonrestaurant.com.au | www.lagoonrestaurant.com.au**

Our Venue

BEACHFRONT LOCATION

The Lagoon is a multiple award winning restaurant which was recently crowned 'Australia's favourite Restaurant' by the Lifestyle Food Channel. We are located on the water's edge where Fairy Creek Lagoon meets the Pacific Ocean. Utilise our spectacular deck with amazing views for your Pre -Formal photos and celebrate your achievements with canapés & mocktails in style.

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 menu reflects teenage tastes and all meals are delicious.

OUR FUNCTION ROOMS

Whatever the style or size of your event, 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 major task to organise an event 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 event one to be remembered. Our Events Team is available seven days a week to guide you and help you make decisions. Whatever it may be, we are here for you.

CONTACT US

P: (02) 4226 1677

E: events@lagoonrestaurant.com.au or enquiries@lagoonrestaurant.com.au

W: www.lagoonrestaurant.com.au

STAY CONNECTED



Our Function Rooms

MOONLIGHT ROOM

The Moonlight Room is the largest of our Private Rooms and is located near the front entrance opposite the reception desk. The Moonlight Room has its own bar and floor to ceiling glass doors that open right up onto our large 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 large 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 holding a maximum of 180 guests. The large doors open up onto a semi private Deck area that can be used for pre-dinner drinks and canapés or simply to bring the outside in on a warm summer's night.

GRACE ROOM

The Grace Room is a tranquil room with a decorative sheer drape made from ivory and cream textured linen and silk. It offers an intimate private terrace with beautiful views over the Lagoon and the Pacific Ocean.

CORAL | GRACE ROOM

The Coral | Grace room is exquisite and our newest room available. It offers 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, DJ and endless optional extras. It features a decorative sheer drape made from ivory textured linen and silk. It also contains a set of five beautiful art pieces which are a striking set of organic collages showcasing exquisite texture with buttons, shells, beads and mother of pearl.

GRAND DINING ROOM

If you are looking for a larger event, we can offer you our Grand Dining area. The Grand Dining Room features large floor to ceiling glass windows and a spectacular open kitchen. A function in the Grand Dining area means that we will close the Grand Dining section of the restaurant for your event.

EXCLUSIVE WHOLE VENUE

To have the privilege of hiring 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 for each of our rooms or see the Function Room Capacity on the next page for clarification.

Function Room Capacity

	SIT DOWN	COCKTAIL STYLE
Moonlight Room	Min 50 Adults Min 70 Adults Fri Sat Sun	Min 70 Adults Min 80 Adults Fri Sat Sun
Reflections Room	Min 40 Adults Min 60 Adults Fri Sat Sun	Min 60 Adults Min 70 Adults Fri Sat Sun
Moonlight Reflections	Min 80 Adults Min 100 Adults Fri Sat Sun	Min 100 Adults Min 130 Adults Fri Sat Sun
Coral Room	Min 40 Adults Min 70 Adults Fri Sat Sun	Min 40 Adults Min 80 Adults Fri Sat Sun
Grace Room	Min 30 Adults Min 50 Adults Fri Sat Sun	Min 30 Adults Min 60 Adults Fri Sat Sun
Coral Grace	Min 70 Adults Min 100 Adults Fri Sat Sun	Min 80 Adults Min 100 Adults Fri Sat Sun Min 120 Adults Fri Sat Sun [Nov Dec]
Grand Dining Room	Min 150 Adults Min 180 Adults Fri Sat Sun	Min 200 Adults Min 250 Adults Fri Sat Sun
Grand Dining Coral Grace	Min 200 Adults Min 280 Adults Fri Sat Sun	Min 300 Adults Min 350 Adults Fri Sat Sun
Exclusive Whole Venue	Mid-Week Enquire within Min 380 Adults Fri Sat Sun	Mid-Week Enquire within Min 500 Adults Fri Sat Sun

Any Questions about Minimum Numbers or Minimum Spend? Contact our Events Team
P: [02] 4226 1677 **E: functions@lagoonrestaurant.com.au**



Formal Package

\$75 per person (Monday - Thursday)

\$90 per person (Friday)

THE LOOK

4 Hour Complimentary Venue hire with spectacular Ocean views
Semi private deck area for pre-dinner drinks , canapes and photos
Red carpet entry
Chair covers in a variety of styles and colours
Centrepiece of your choice for each guest table from the Lagoon Collection

THE MENU

Mocktail on Arrival
Selection of pre-dinner canapés (catered at 3 pieces per person)
Selection of Garlic, Herb & Sourdough Bread per table
Gourmet Three Course Set Menu [Entree | Main | Dessert - served as an alternate drop]
Garden Salad per table
4 Hour Non -Alcoholic Beverage Package
Soft Drinks, juices , mineral water and freshly brewed Tea & Coffee

THE TOUCHES

Photo booth with unlimited photos & props for 3 hours
Professional DJ for 4 hours
Dance Floor, Lectern & Microphone
Easel for seating plan
Floor Plans, run sheet and guidance from our Event Planning Team

GOOD TO KNOW

Include a Lolly buffet for an additional \$5pp
Additional hour of Room hire & drinks available (for pricing please contact our Events team)
You must provide two supervising Adults (charged at package price) per 100 students
OR provide your own security

Menu Selection - Entree served as an alternate drop

Chicken Cardini lemon & garlic infused chicken breast strips w avocado foam, plantain crisp, anchovy dust & deconstructed Caesar

Fresh Prawn with rocket, cucumber & spicy lime cocktail sauce with shaved lemon grass croustillant

Ocean Trout & Fresh Prawn cured ocean trout w pear & micro herb salad, Furidake dust

Salt & Pepper Calamari served with garlic aioli

Pepper Beef served with cucumber ribbon salad & picante jus

Cajun Chicken pearl barley cous cous, roasted eggplant puree, tomato & olive salsa

Ricotta Cannelloni with wilted spinach, roasted capsicum sauce & pesto evo [v]

Fresh Hand Cut Pasta in your choice of Pappardella, Fettuccini or Gnocchi

with your choice of sauces

- **Carbonara** cream based sauce with bacon & mushrooms
- **Sun Dried Tomatoes** served with fresh basil [v]
- **Chorizo** served with olives, Mediterranean vegetables in a napolitana sauce

Char Grilled Haloumi & Fresh Asparagus vine ripened cherry tomatoes, balsamic reduction & caramelised onion chutney [v]

Menu Selection - Mains served as an alternate drop

Chicken Parmigiana Crumbed chicken breast topped with tomato sauce and mozzarella

Grilled John Dory Fillet w Spencer Gulf mussels & prawn bisque

Atlantic Salmon Fillet with cauliflower puree & beetroot glaze

Grilled Barramundi Fillet with a lemon beurre blanc

Berkshire Pork Belly Three Ways 6 hour slow roasted pork belly w pulled pork angel hair ragout, prosciutto wrapped cauli-blossom fioretto, minted peas & chorizo jus

Veal Prime Rib oven roasted with herbs, garlic & pepper crust with Paris mash & shiraz jus

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

Char-Grilled Chicken Breast filled w spinach & ricotta served w truffle mash, Dutch carrots & chicken veloute

Trio of Quinoa w roasted heirloom root vegetables, wilted spinach, ash goats cheese, pine nuts & balsamic glaze [v]

Menu Selection - Desserts served as an alternate drop

Chef's Selection a selection of desserts chosen by our Pastry chef

Vanilla Bean Panna Cotta w Scandinavian wild berry & strawberry champagne kissel & fresh mint

Assorted Gelato a variety of gelato served with crisp tuille

Baked Chocolate Tart sticky choc fudge on a sweet chocolate short crust

Raspberry Cheesecake our own traditional recipe

Tiramisu espresso & marsala soaked savoiardi topped with cocoa

Crème Brule creamy baked custard with hazelnut and crispy toffee

Menu Selection | Gourmet Canapes

Lemon Pepper Chicken

Cheese & Spinach Triangles [v] Barramundi

Tempura Cocktails

Oriental Spring Rolls [v]

Thai Beef Salad

Cheesy Risotto Bites [v]

Tomato & Basil Bruschetta [v]

Lemongrass Prawn Wrap

Potato & Kumara Frittata [v | gf]

Pork Belly Crisp

Moroccan Beef Kofta

Mediterranean Chicken Skewer

Ricotta & Spinach stuffed Mushroom [v]

Slow Cooked Beef Ragout Pappardella

DESSERT CANAPES [choose 3 for \$10pp]

White Chocolate Strawberries

Coconut Meringues

Caramel Slice

Quenelles of Berry Cheesecake

Belgian Choc Brownie

White Chocolate Blondie

Passionfruit Profiteroles

Pannacotta Shots

Menu Selection | Optional Extras

SHARING PLATTERS

Three Dip Platter seasonal produce	\$40
Antipasto Platter cured meat, marinated olives, feta, oven roasted vege served with lavosh crisps	\$75
Fruit Platter assorted seasonal fruit	\$45
Cheese & Fruit Platter chef's selection of gourmet imported cheeses with handmade lavosh	\$85
Tempura Barramundi Pieces 30 pieces per platter	\$65
Lemon Pepper Chicken Skewers 30 pieces per platter	\$55
Chicken Yakatori Skewer 30 pieces per platter	\$55
Fresh Hand Cut Pasta in your choice of Pappardella, Fettuccini or Gnocchi with your choice of sauces	
• Carbonara cream based sauce with bacon & mushrooms	\$80
• Sun Dried Tomatoes served with fresh basil [v]	\$80
• Chorizo served with olives, Mediterranean vegetables in a napolitana sauce	\$80
Tempura Prawns 30 pieces per platter	\$115
Salt & Pepper Calamari 30 pieces per platter	\$85
Oriental Spring Rolls 30 pieces per platter	\$48
Cheese & Spinach Triangles 30 pieces per platter	\$48
Hand Cut Chips	\$6.5
Lagoon Salad	\$27.9
Garden Salad	\$13.5
Greek Salad	\$16.5
Herb or Garlic Bread	\$7.5
Wood fired Sourdough	\$10.5
Fresh Prawns unpeeled, served with cocktail sauce & lemon	
1/2 kg [unpeeled]	\$25
1 kg [unpeeled]	\$40
Seafood Antipasto Platter cured meats, marinated olives & feta, oven roasted vege served with handmade lavosh, prawns, natural oysters, Balmain Bugs	\$155

Need Something Extra?

Balloons Table or Floor Bouquets [your choice of colour]	\$17.5 per table
Floating Balloons [your choice of colour]	\$1.40 per balloon
DJ MC experienced Disc Jockey and Master of Ceremony [4 hour duration]	\$500
Additional Hour DJ MC	\$120
Dance Floor dance floor in flexible sizes	\$250
Stage elevated stage available for Bridal Table or Band [max 10pax]	\$350
Star Curtain one sided star curtain	\$400
Star Curtain double sided star curtain	\$450
Chair Covers available in a variety of styles & colours	\$5 per chair
Sashes for Chair Covers available in a variety colours	\$2 per chair
Visual Equipment projector	\$200
Visual Equipment projector screen	\$35
Wishing Well	\$75

At A Glance

DEPOSIT

A deposit is required to confirm your booking and secure your chosen private Function room. The deposit is refunded within 7-10 days after your event as per our Terms & Conditions. Please ensure to provide account details for your deposit refund.

PAYMENT

Full payment of the event is to be settled seven [7] days before the date of the Event. Failure to settle the account in advance will result in the function being cancelled.

SERVICE OF ALCOHOL

Alcohol is strictly not permitted and will not be sold to any student /guest during the function.

RESPONSIBILITIES

The organizer is responsible for the behaviour of the students during the function.

Adult's supervision on the night of the event (2 adults per 100 students) is required. Should any damage occur to the property by students or guests attending the function, the deposit will be used to cover any expenses incurred.

SECURITY

You must provide two supervising adults (charged as Package price) per 100 students .Alternatively, you can arrange your own security.

DIETARY REQUESTS

Dietary requests can be accommodated and will be catered for at no additional cost. Please advise your Event Coordinator two [2] weeks prior to the event.

WHEELCHAIR & DISABLED ACCESS

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

PAYMENT VIA DIRECT DEBIT

Bank Details |BSB 112 879 | Acc No. 423 773 005 | Please indicate Date and Name of Function

Terms And Conditions

DEPOSIT

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. 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 & Conditions. The deposit will be held as a security bond and refunded seven [7] to ten [10] working days after the event and can be 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

Full payment is to be settled seven [7] days before the date of the event. Failure to settle the account in advance will result in the function being cancelled.

PAYMENT TYPE

Major credit cards, company cheques, electronic transfers [EFT] or cash payments are acceptable. Please note Diner Cards will incur a three [3] % surcharge.

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 the holding deposit.

CANCELLATIONS

The Lagoon Restaurant must be notified of all cancellations in writing. If the cancellation is less than three [3] months prior to the date of the function, the deposit is non-refundable. If less than one [1] month prior to the date of the function fifty [50] % of the minimum spend applies. If less than two [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 seven [7] days prior to the event. Confirmation of numbers is required three [3] days 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 4pm for lunch bookings and 11am for breakfast bookings, unless otherwise specified. There is no hire fee for the private room but a minimum number of adults or minimum spend is required. The restaurant reserves the right to move groups to the main dining room if numbers drop significantly.

OTHER FUNCTIONS

The restaurant reserves the right to book other functions in the same room up to an hour before the scheduled function commencement time and an hour after the scheduled finishing time. Additionally the venue reserves the right to book a concurrent function in adjoining rooms at any time.

CONDUCT OF EVENTS

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 RIGHTS

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 unforeseen 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.

PARKING

The Lagoon takes no responsibility for available parking. Parking within Stuart Park is Council owned and spaces cannot be reserved.

RESPONSIBLE SERVICE OF ALCOHOL [RSA]

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 is licensed till 2am; however it is up to the discretion of management as to what time the bar will close.

Major Works

We endeavour to limit Major Works to 7am – 4pm between Monday and Friday. Major works (including but not limited to painting, reroofing, rendering, extensions to the building) will not entitle you to cancel your booking. If you do cancel your booking due to Major Works your deposit will not be refunded. If at our sole direction an alternative booking date can be negotiated with you, we will endeavour to change your booking date at no extra cost.

Act of God

We cannot and will not be liable for any act of God or catastrophic event including but not limited to high wind, wind damage, flooding, excessive rainfall or storm surge. Following such event we shall not be responsible for damages save that at our sole discretion we may choose to refund your deposit.

Function Confirmation Form | Att: Event Coordinator

Tentative	Deposit	ResPak F	Conf Letter	BOOKED	BOOKED	BOOKED	PAID	REFUND

NAME:			COMPANY:					
EVENT TYPE: <input type="checkbox"/> BIRTHDAY <input type="checkbox"/> CHRISTENING <input type="checkbox"/> ANNIVERSARY <input type="checkbox"/> XMAS PARTY <input type="checkbox"/> OTHER								
EVENT DAY:			EVENT DATE:			EVENT TIME:		
ADDRESS:				TOWN POSTCODE:				
PHONE:				MOBILE:				
EMAIL:								
GUEST #:				REQUESTED AREA:				
FOOD PACKAGE:								
DRINKS PACKAGE								
HOW WILL YOU PAY FOR YOUR FUNCTION: <input type="checkbox"/> CASH <input type="checkbox"/> EFT <input type="checkbox"/> CHEQUE <input type="checkbox"/> VISA MC								

PERSON RESPONSIBLE FOR PAYMENT OF ACCOUNT

NAME:			ADDRESS:					
EMAIL:			PHONE:					
CARDHOLDER NAME:								
CARD TYPE:								
CARD NUMBER:								
EXPIRY:			CCV:					
DEPOSIT AMOUNT:				SIGNATURE				
REFUND DETAILS:			BSB:			ACC #:		

Signed in acceptance of the Terms & Conditions. Payment by Direct Deposit is also accepted. Bank Details: BSB 112 879 | Acc No: 423 773 005 Please indicate the Name and Date of Function. Cheques should be made out to 'South Coast Investments Australia Pty Ltd' PO BOX 470 | Wollongong 2500

HOW DID YOU HEAR ABOUT US?								
<input type="checkbox"/> INTERNET <input type="checkbox"/> WORD OF MOUTH <input type="checkbox"/> WEDDING MAGAZINE <input type="checkbox"/> ATTENDED FUNCTION								

