



## *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

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## *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/Sun)

*Cocktail Style*

min 70 Adults

min 80 Adults (Fri/Sat/Sun)

## **Reflections Room**

*Sit Down*

min 40 Adults

min 60 Adults (Fri/Sat/Sun)

*Cocktail Style*

min 60 Adults

min 70 Adults (Fri/Sat/Sun)

## **Moonlight/Reflections Room**

*Sit Down*

min 80 Adults

min 100 Adults (Fri/Sat/Sun)

*Cocktail Style*

min 100 Adults

min 150 Adults (Fri/Sat/Sun)

## **Grace Room**

*Sit Down*

min 30 Adults

min 50 Adults (Fri/Sat/Sun)

*Cocktail Style*

min 30 Adults

min 50 Adults (Fri/Sat/Sun)

## **Grand Dining Room**

*Sit Down*

min 150 Adults

min 180 Adults (Fri/Sat/Sun)

*Cocktail Style*

min 200 Adults

min 250 Adults (Fri/Sat/Sun)

## **Grand Dining Room/Lounge/Grace**

*Sit Down*

min 250 Adults

min 300 Adults (Fri/Sat/Sun)

*Cocktail Style*

min 250 Adults

min 300 Adults (Fri/Sat/Sun)



## \$39 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*
- **Char-Grilled Chicken Breast**  
*stuffed with ricotta, sun-dried tomato & caramelised onion, served w a creamy cranberry & orange jus*
- **Stuffed Field Mushroom & Banana Chilli**  
*ricotta & spinach stuffed field mushroom accompanied by a rice pilaf stuffed banana chilli, served w a dill yoghurt sour cream*
- **Roasted Veal Medallions**  
*herb crusted served with a mushroom sauce*

### **Dessert**

- **Chef's Selection**



## \$44 Set Menu

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

### **Bread**

- *Selection of wood fire bread*

### **Entrée**

- **Fresh Prawns**  
*served with eschalot & citrus relish*
- **Salt and Pepper Calamari**  
*served with garlic aioli*
- **Aromatic Chicken Verde Salad**  
*char-grilled breast slices marinated in aromatic spice, served on a radicchio, caramelised walnut & Gala apple salad*
- **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*
- **Char-Grilled Chicken Breast**  
*stuffed with ricotta, sun-dried tomato & caramelised onion, served w a creamy cranberry & orange jus*
- **Stuffed Field Mushroom & Banana Chilli**  
*ricotta & spinach stuffed field mushroom accompanied by a rice pilaf stuffed banana chilli, served w a dill yoghurt sour cream*
- **Roasted Veal Medallions**  
*herb crusted served with a mushroom sauce*



## \$49 Set Menu

### **Bread**

- *Selection of wood fire bread*

### **Entrée** (Your choice of...)

- Fresh Prawns  
*served with eschalot & citrus relish*
- Salt and Pepper Calamari  
*served with garlic aioli*
- Aromatic Chicken Verde Salad  
*char-grilled breast slices marinated in aromatic spice, served on a radicchio, caramelised walnut & Gala apple salad*
- 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*
- Char-Grilled Chicken Breast  
*stuffed with ricotta, sun-dried tomato & caramelised onion, served w a creamy cranberry & orange jus*
- Stuffed Field Mushroom & Banana Chilli  
*ricotta & spinach stuffed field mushroom accompanied by a rice pilaf stuffed banana chilli, served w a dill yoghurt sour cream*
- 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 an avocado salsa with chilli lime vinaigrette*
- **½ Dozen Sydney Rock Oysters Natural**
- **Salt and Pepper Calamari**  
*served with garlic aioli*
- **Aromatic Chicken Verde Salad**  
*char-grilled breast slices marinated in aromatic spice, served on a radicchio, caramelised walnut & Gala apple salad*
- **Fresh Prawns**  
*served with eschalot & citrus relish*
- **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 pink peppercorns, served with a dill yoghurt sour cream*
- **Pork Belly**  
*12 hour slow roasted served on mint pea puree, red cabbage w an apple & port jus*
- **Wild Barramundi with BBQ King Prawns**  
*topped with our special sauce*
- **Stuffed Field Mushroom & Banana Chilli**  
*ricotta & spinach stuffed field mushroom accompanied by a rice pilaf stuffed banana chilli, served w a dill yoghurt sour cream*
- **Roasted Veal Medallions**  
*herb crusted served with a mushroom sauce*
- **Char-Grilled Chicken Breast**  
*stuffed with ricotta, sun-dried tomato & caramelised onion, served w a creamy cranberry & orange 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 an avocado salsa with chilli lime vinaigrette*
- Fresh Prawns  
*served with eschalot & citrus relish*
- 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*
- Aromatic Chicken Verde Salad  
*char-grilled breast slices marinated in aromatic spice, served on a radicchio, caramelised walnut & Gala apple salad*

### **Mains** (Your choice of...)

- Wild Barramundi with BBQ King Prawns  
*topped with our special sauce*
- Snapper Fillets  
*grilled with lemon thyme butter*
- BBQ King Prawns  
*chilli, ginger & garlic*
- Eye Fillet of Beef  
*served with stuffed field mushroom, butternut pumpkin & rosemary mash, topped with a chorizo jus*
- John Dory with Scampi  
*grilled & topped with basil cream sauce*
- Pork Belly  
*12 hour slow roasted served on mint pea puree, red cabbage w an apple & port jus*
- Atlantic Salmon Fillet  
*lightly dusted with pink peppercorns, served with a dill yoghurt sour cream*
- Char-Grilled Chicken Breast  
*stuffed with ricotta, sun-dried tomato & caramelised onion, served w a creamy cranberry & orange jus*
- Stuffed Field Mushroom & Banana Chilli  
*ricotta & spinach stuffed field mushroom accompanied by a rice pilaf stuffed banana chilli, served w a dill yoghurt sour cream*

### **Dessert**

- Chef's Selection



## \$75 Set Menu

### **Bread**

- *Selection of wood fire bread*

### **Entrée** (Your choice of...)

- Smoked Trout & Salmon Terrine  
*duo of smoked trout & salmon pate topped with baby capers and spicy cornichon*
- Salt and Pepper Calamari  
*served with garlic aioli*
- Lagoon Sashimi Plate  
*a variety of the freshest fish from the markets, served on rice with wasabi, soy, ginger & our special herb chilli paste*
- Fresh Prawns  
*served with eschalot & citrus relish*
- Tempura Prawns  
*served with a chilli plum sauce*
- Half Shell Scallops  
*grilled in the shell with ginger and shallots*
- Dozen Wasabi and White Horseradish Oysters  
*with citrus soy sauce*
- Dozen Oysters Kilpatrick
- 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*
- Aromatic Chicken Verde Salad  
*char-grilled breast marinated in aromatic spice, served on a radicchio, walnut & Gala apple salad*

### **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  
*served with stuffed field mushroom, butternut pumpkin & rosemary mash, topped with a chorizo jus*
- Char-Grilled Chicken Breast  
*stuffed with ricotta, sun-dried tomato & caramelised onion, served w a creamy cranberry & orange jus*
- Wild Barramundi with BBQ King Prawns  
*topped with our special sauce*
- Atlantic Salmon Fillet  
*lightly dusted with pink peppercorns, served with a dill yoghurt sour cream*
- Grilled Moreton Bay Bugs  
*with chilli, ginger & garlic sauce*
- 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*
- Stuffed Field Mushroom & Banana Chilli  
*stuffed field mushroom accompanied by a pilaf stuffed banana chilli, served w a dill yoghurt sour cream*

### **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

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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 &amp; 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 &amp; 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*

- \$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)



## **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

## **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 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.



# Pre Order Template

**PH: 02 4226 1677 FAX: 02 4226 2125**

**Email: [functions@lagoonrestaurant.com.au](mailto: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:** \_\_\_\_\_

	<b>Name</b>	<b>Entree</b>	<b>Main</b>	<b>Dessert</b>	<b>Cost</b>
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