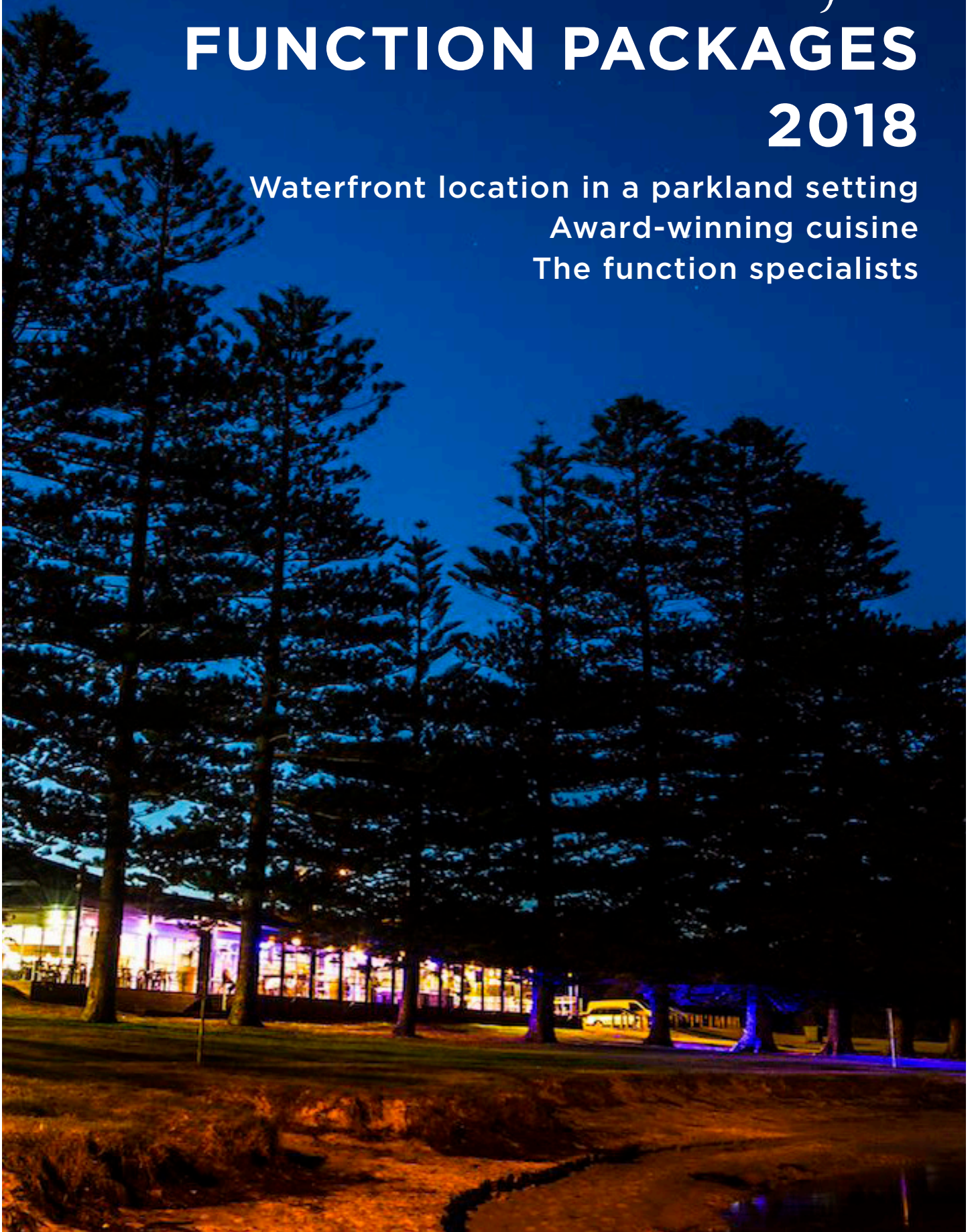




# FUNCTION PACKAGES

## 2018

Waterfront location in a parkland setting  
Award-winning cuisine  
The function specialists



## **A BEACHSIDE CELEBRATION AT THE LAGOON**

For groups of more than 40 people who value a beautiful setting, top quality cuisine and a seamless experience, The Lagoon is a wonderful choice for an engagement, birthday, christening, or any special occasion.

We have put together this booklet to provide you with all the information you need to plan your celebration.

We're available seven days a week to discuss any details with you.

**Merve Sevenler**

**Conference & Events Manager**

### **GET IN TOUCH**

The Lagoon Events Team

Available seven days a week

[enquiries@lagoonrestaurant.com.au](mailto:enquiries@lagoonrestaurant.com.au)

02 4226 1677

[www.lagoonrestaurant.com.au](http://www.lagoonrestaurant.com.au)

## FUNCTION ROOMS

The Lagoon offers a flexible floorplan to suit a variety of function sizes and styles. Rooms can be combined to create the ideal space for your group

### **Grand Dining Room**

For a function of impressive proportions, the Grand Dining Room is perfect for a memorable large function, with a panoramic ocean outlook.

### **Moonlight Room**

The largest of our private rooms, the Moonlight Room has a private bar, floor to ceiling windows, and direct access to the deck.

### **Reflections Room**

With floor to ceiling windows with a beautiful ocean outlook, the Reflections Room is ideal for groups wanting direct access to the deck, but not requiring a private bar.

### **Coral Room**

The Coral Room offers a flexible floor plan, is close to the main bar and has plenty of room for a dance floor and/or live music.

### **Grace Room**

With an outdoor terraced area overlooking the beach, the Grace room has a tranquil feel, ideal for smaller groups wanting an intimate space.

## FUNCTION ROOM CAPACITIES

To create a wonderful atmosphere at your function, it's important to match your guest numbers to a suitably sized room. We will help you determine which room is best for you.

	Sit Down	Cocktail Style
<b>Moonlight Room</b>	60 Adults	80 Adults
<b>Reflections Room</b>	50 Adults	70 Adults
<b>Moonlight + Reflections</b>	130 Adults	140 Adults
<b>Coral Room</b>	80 Adults	100 Adults
<b>Grace Room</b>	40 Adults	60 Adults
<b>Coral + Grace</b>	100 Adults	130 Adults
<b>Grand Dining Room</b>	200 Adults	250 Adults

# PACKAGES

## FUNCTION PACKAGE

With your own private function room, an upgraded beverage package and direct access to our deck or terrace alfresco area, this package is ideal for a range of celebrations. Ask our event coordinators about minimum numbers for this package.

\$105 per person

## THE MENU

Warm garlic and herb stone-baked breads

Gourmet Three Course Set Menu (served as an alternate drop)

Garden salad

## THE BEVERAGES

4-hour Gold Beverage Package

## THE LOOK

4-hour complimentary private room hire with spectacular ocean views

Direct access to an alfresco area

Your choice of table centrepieces from the Lagoon collection

Chair covers in a variety of styles and colours

Lectern and microphone as required

Gift and cake tables as required

## UPGRADES

Upgrade to a Platinum Beverage Package for an additional \$5 per person

Please note this package is not available on Friday or Saturday Nights in November or December.

# PACKAGES

## CHRISTENING PACKAGE

With your own private function room and direct access to our deck or terrace alfresco area, this package can be customised to suit your family, and is available for lunch or dinner christenings. Ask our event coordinators about minimum numbers for this package.

\$95 per person

### THE MENU

Signature cocktail 'Lagoon Lace' on arrival

Warm garlic and herb stone-baked breads

Antipasto platters

Gourmet Two Course Set Menu (entrée and main, served as an alternate drop)

Garden salad

Your christening cake served on sharing platters

### THE BEVERAGES

4-hour Gold Beverage Package

### THE LOOK

4-hour complimentary private room hire with spectacular ocean views

Direct access to an alfresco area

5 x balloon table bouquets in your choice of colour

Chair covers in a variety of styles and colours

Gift and cake tables

Lectern and microphone as required

### UPGRADES

Upgrade to a three-course menu for an additional \$4 per person

Upgrade to a Platinum Beverage Package for an additional \$5 per person

Please note this package is not available on Friday or Saturday Nights in November or December.

# PACKAGES

## COCKTAIL PARTY PACKAGE

A relaxed and fun festive party option featuring an amazing gourmet grazing table. Ask our event coordinators about minimum numbers for this package.

\$105 per person

### THE MENU

Deluxe Gourmet Grazing Table serving hot and cold selections

Premium Canapés [8 pieces per person]

Gourmet Dessert Canapé Station [3 pieces per person] including your cake if supplied

### THE BEVERAGES

Signature cocktail 'Lagoon Lace' on arrival

4-hour Gold Beverage Package

### THE LOOK

4-hour complimentary private room hire

Beachside deck or terrace area for pre-dinner drinks

Relaxed furnishings including wrapped bar tables, lounges, ottomans & coffee tables

Gift and cake tables if required

Lectern and microphone if required

Optional dance floor

### UPGRADES

Upgrade to a Platinum Beverage Package for an additional \$5 per person

Include a professional Disc Jockey for 4 hours for an additional \$500

Please note this package is not available on Friday or Saturday Nights in November or December.

## **CREATE YOUR OWN PACKAGE**

### **PRE-DINNER CANAPÉ**

Premium Canapés | \$15 pp | 3 pieces per person

### **GRAZING TABLE**

Gourmet grazing table with hot and cold selections \$25 per person

### **MENU OPTIONS**

[all menu options includes breads]

\$49 per person [Main | Dessert]

\$54 per person [Entree | Main]

\$59 per person [Entree | Main | Dessert]

### **COCKTAIL PARTY OPTIONS**

#### **Premium Canapés**

\$40 per person [12 pieces]

\$50 per person [16 pieces]

\$60 per person [20 pieces]

#### **Dessert Canapés**

\$15 per person [3 pieces]



# CREATE YOUR OWN PACKAGE

## BEVERAGE PACKAGES

Mid-week discounts available

### Silver Beverage Package

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Fri Night   Sat Night   Sun Lunch	4 Hours	5 Hours	6 Hours
	\$35 pp	\$40 pp	\$45 pp

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### Gold Beverage Package

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Fri Night   Sat Night   Sun Lunch	4 Hours	5 Hours	6 Hours
	\$40 pp	\$45 pp	\$50 pp

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### Platinum Beverage Package

---

Fri Night   Sat Night   Sun Lunch	4 Hours	5 Hours	6 Hours
	\$45 pp	\$50 pp	\$55 pp

---

### Premium Beverage Package

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Fri Night   Sat Night   Sun Lunch	4 Hours	5 Hours	6 Hours
	\$55 pp	\$60 pp	\$65 pp

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## BEVERAGE OPTIONS

### SILVER PACKAGE

Carlton Dry & Cascade Light on tap, The Tasty Grape Semillon Sauvignon Blanc, The Tasty Grape Cab Merlot, soft drinks, freshly brewed tea & coffee

### GOLD PACKAGE

Carlton Dry, Pure Blonde, Wild Yak Pacific Ale & Cascade Light on tap, The Tasty Grape Semillon Sauvignon Blanc, The Tasty Grape Cab Merlot, Pearle De Vigne French Sparkling, soft drinks, juice, mineral water, freshly brewed tea & coffee

### PLATINUM PACKAGE

All draught beers, choice of red & white wine from the Telling Tales range, Pearle De Vigne French Sparkling, Naked Shadow Pink Moscato, soft drinks, juice, mineral water, freshly brewed tea & coffee

### PREMIUM PLATINUM PACKAGE

All draught beers, choice of Telling Tales wines, Pearle De Vigne French Sparkling, Naked Shadow Pink Moscato, Corona, Becks, Tooheys Extra Dry, house spirits, soft drinks, juice, mineral water, freshly brewed tea & coffee

### SELECTIONS

**DRAUGHT BEERS** Crown Lager | Wild Yak Pacific Ale | Pure Blonde | Carlton Dry | Cascade Premium Light

**BOTTLED BEERS [+7]** Corona | Becks | Tooheys Extra Dry  
[Gold & Platinum Packages only]

**HOUSE SPIRITS [+10]** Vodka | Bourbon | Scotch | Gin | Bacardi  
[Gold & Platinum only]

**PREMIUM SPARKLING [+2]** Pearle De Vigne Blanc De Blanc French Sparkling,  
Naked Shadow Pink Moscato

**COCKTAIL PITCHER [32 PER PITCHER]** Cosmopolitan | Strawberry Pink Moscato  
| Fruit Tingle [1.2 litre | 8 glasses]

**SPARKLING WINE** Telling Tales Cuvee Brut [McLaren Vale SA] | Pearle De  
Vigne Blanc De Blanc [Burgundy France] | Naked Shadow Pink Moscato  
[McLaren Vale SA]

**RED WINE** The Tasty Grape Cab Merlot [WA] | Telling Tales Shiraz  
[McLaren Vale SA] | Telling Tales Merlot [Barossa WA]

**WHITE WINE** The Tasty Grape Semillon Sauvignon Blanc [Great Southern WA]  
| Telling Tales Chardonnay [Margaret River WA] | Telling Tales Sauvignon Blanc  
[Marlborough NZ] | Telling Tales Moscato [McLaren Vale SA] | Telling Tales Pinot  
Grigio [Adelaide Hills SA]

## **BEVERAGE PACKAGE EXTENSION**

**ADDITIONAL HOUR OF BEVERAGES** (includes drinks, staff and room hire)  
+ \$10 per person

# MENU SELECTION

## APPETISER

Selection of Stone-Baked Bread

## HOT & COLD ENTREES

Served as alternate drop

### COLD ENTREES

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

**Fresh King Prawns** w compressed melon, baby cos, citrus & passionfruit vinaigrette

**Half Dozen Sydney Rock Oysters Natural** served with Thai Chilli Spice

**mixed Seafood Plate [+3]** oysters, fresh prawns, tempura prawns, scallops, sea salt & cracked pepper calamari & beetroot cured Atlantic Salmon

### HOT ENTREES

**Sea Salt & Cracked Pepper Calamari** served w lime aioli & Asian slaw

**Pepper Beef** served with cucumber ribbon salad & picante jus

**Spiced Chicken** w lentil puree, Kalamata olive & heirloom cherry tomato salsa

**Ricotta Cannelloni** with wilted spinach, napolitana & 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 (v)** w cherry tomato chutney, basil pesto & balsamic reduction

**BBQ Octopus [+1]** marinated with garlic, chilli & ginger

**Oysters Kilpatrick 1/2 Dozen [+3]** with bacon and spicy tomato sauce

**Half Shell Scallops [+3]** grilled in the shell with soy, ginger & shallots

**North Atlantic Sea Scallops [+3]** Seared jumbo Atlantic scallops w corn puree, dehydrated fioretto, parmesan, and prosciutto soil

Please note that any dish with a [+] value is an additional spend per person. We have taken into account that the dish is served for every second person and priced accordingly. We cater for any dietary requirement at no additional cost.

## MAINS SEAFOOD

**Grilled John Dory Fillet** w spicy heirloom & tomato salsa

**Atlantic Salmon Fillet** Cajun-spiced Atlantic salmon fillet w salsa verde, cous cous salad, fennel & dill aioli

**Grilled Barramundi Fillet** with a lemon beurre blanc

**Wild Barramundi** marinated w garlic, chilli, lime & ginger, pan roasted & served in a barramundi broth w bok choy & sepia shard

**Local Snapper Fillets [+2]** grilled w lemon thyme butter, asparagus spear, and confit desiree

**John Dory with Scampi** grilled John Dory fillet w Western Australian scampi topped w champagne & basil beurre blanc

**Wild Barramundi with BBQ King Prawn [+3]** in a barramundi & prawn broth

## MAINS | MEAT | POULTRY | VEGETARIAN

**Berkshire Pork Belly Three Ways** 6-hour slow roasted pork belly w nose to tail pork & pistachio sausage sesame seed & prosciutto soil w a minted split pea puree, Rodriguez port & fig jus

**Veal Prime Rib** oven roasted w herb, garlic & pepper crust w 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 kingfisher brie, thyme, corn and Dijon farce, w redcurrant jus and veloute

**Eye Fillet of Beef [+2]** w chargrilled asparagus, marsala-glazed baby radish, Paris mash, and Barossa shiraz jus

**Black Angus Eye Fillet [+1]** wrapped w prosciutto filled w camembert & seeded mustard with a red wine jus

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

Please note that any dish with a [+] value is an additional spend per person. We have taken into account that the dish is served for every second person and priced accordingly. We cater for any dietary requirement at no additional cost

## DESSERTS

Served as alternate drop

**Chef's Selection** selection of beautiful desserts chosen by our pastry chef

**Caramel Panna Cotta** w burnt orange syrup & pistachio praline

**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

**Baileys Crème Brulee** creamy baked custard infused with Baileys w praline & choc hazelnut biscotti

**Deconstructed Honey Wafers [+2]** fresh strawberries w chantilly cream

**Chocolate Caramel Peanut Bomb [+2]** tempered chocolate sphere filled w a 30 second sponge, vanilla beangelato & peanut brittle. Topped w warm salted caramel chocolate

## MENU OPTIONS | PREMIUM CANAPÉS

Lemon pepper chicken

Cheese & spinach triangles [v]

Barramundi tempura cocktails

Oriental spring rolls [v]

Thai beef salad

6-cheese arancini [v]

Soy scallops [gf]

Salt & pepper squid

Sydney rock oysters [gf]

Oysters Kilpatrick [gf]

Mixed vegetable frittata [v + gf]

Pork belly crisp

Moroccan beef kofta

Mediterranean chicken skewer

Ricotta & spinach stuffed mushroom  
[v]

Beef & prosciutto mini mignon

Eye fillet & peppercorn skewer [gf]

Prawn cocktail served in spoon

Gnocchi with beef ragout

Tomato & basil bruschetta served in  
spoon

## MENU OPTIONS | DESSERT CANAPÉS

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 [served in addition to menu/packages only]

<b>Three Dip Platter</b> seasonal produce	\$40
<b>Antipasto Platter</b> cured meat, marinated olives, feta, oven roasted vege served with lavosh crisps	\$85
<b>Fruit Platter</b> assorted seasonal fruit	\$45
<b>Cheese &amp; Fruit Platter</b> chef's selection of gourmet imported cheeses with handmade lavosh	\$85
<b>Tempura Barramundi Pieces</b> 30 pieces per platter	\$65
<b>Lemon Pepper Chicken Skewers</b> 30 pieces per platter	\$55
<b>Chicken Yakatori Skewer</b> 30 pieces per platter	\$55
<b>Fresh Hand Cut Pasta</b> in your choice of Pappardella , Fettuccini or Gnocchi with your choice of sauces	\$80
<ul style="list-style-type: none"><li>• Carbonara cream based sauce with bacon &amp; mushrooms</li><li>• Sun Dried Tomatoes served with fresh basil [v]</li><li>• Chorizo served with olives, Mediterranean vegetables in a napolitana sauce</li></ul>	
<b>Tempura Prawns</b> 30 pieces per platter	\$115
<b>Salt &amp; Pepper Calamari</b> 30 pieces per platter	\$85
<b>Oriental Spring Rolls</b> 30 pieces per platter	\$48
<b>Cheese &amp; Spinach Triangles</b> 30 pieces per platter	\$48
<b>Hand Cut Chips</b>	\$7
<b>Lagoon Salad</b>	\$29.9
<b>Garden Salad</b>	\$14.5
<b>Greek Salad</b>	\$17.5
<b>Herb or Garlic Bread</b>	\$9.5
<b>Stone Baked Sourdough Cob</b>	\$12.5

**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 \$165

## **HOT & COLD SEAFOOD PLATTER FOR TWO**

**Hot:** whole lobster mornay, Moreton Bay bugs, BBQ king prawns, Kilpatrick & mornay oysters, scallops in the shell, BBQ octopus, sea salt & cracked pepper calamari and catch of the day

**Cold:** Balmain bugs, blue swimmer crab, natural oysters, fresh king prawns, yellow fin tuna and beetroot-cured Atlantic salmon

## **MENU SELECTION**

### **CHILDREN'S**

12 years and under

Children are charged at 50% of the chosen package

### **MAINS**

Chicken schnitzel tenderloin and chips

Fish and chips

Pasta Napolitana

Calamari and chips

Grilled chicken with mashed potato

### **DESSERTS**

Vanilla bean gelato with topping

Chocolate dragster tart

### **BEVERAGES**

Non-alcoholic beverages from your chosen package



## **CUSTOMISE YOUR FUNCTION**

**DELUXE LAGOON CENTREPIECES** \$4 per person

**BALLOONS** \$1.40 per balloon

**DJ/MC** \$500 for 4 hours

**ELEVATED STAGE FOR FUNCTION** (max 10 people) \$350

**DANCE FLOOR** \$250

**STAR CURTAIN** \$450

**CHAIR COVERS** available in a variety of colours \$5 per chair

**CHAIR COVER** sashes available in a variety of colours \$2 per chair

**PROJECTOR** \$200

**PROJECTOR SCREEN** \$35

**PHOTO BOOTH PACKAGE** 5 hour hire, props, attendant & leather guest book \$895

**BALLOONS** You are welcome to bring your own balloons but please note, we have limited storage and do not take responsibility for deflated or popped balloons. Delivery must be on function day.

## **GOOD TO KNOW**

A deposit is required to secure your booking. This is refunded within 10 days of your event, as per the Terms and Conditions. Full payment is to be settled before seven days prior to the function date.

Minimum spend applies.

## **DIETARY REQUESTS**

Dietary requests can be accommodated and will be catered for at no additional cost. Please advise your coordinator two weeks prior to your event.

## **TEENAGERS**

A Teenage Package is available for Teenagers 13-17 years of age. The menu is as per the Function Menu excluding alcoholic drinks at a cost of 75% of the selected package.

## **CHILDREN**

Children's meals are available upon request and are charged at 50% of the selected package. Children's meals are available for children 12 years and under.

## **MC | DJ**

If your package includes a MC/DJ, the Lagoon will book those services when your event has been confirmed and the deposit has been received. If you choose to book a DJ from an outside supplier they must provide their own speakers and equipment.

## **CAKES & FLOWERS**

You are welcome to bring cakes and flowers for your function, but please note that these must be delivered on the day of the event and not the day prior. We have limited storage and are unable to store cakes and flowers in our cool rooms.

## **DECORATIVE ITEMS**

All decorative items for your event can be delivered the day prior but must be appropriately packed in storage boxes with lids and clearly labelled with the day, date & name of the event. Place cards must be sorted in table order in separate envelopes per table. Please note that we do not assemble centre pieces, but are happy to place assembled centre pieces on the tables.

## **WHEELCHAIR AND DISABLED ACCESS**

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

## **PUBLIC HOLIDAYS**

Saturday pricing applies.

### **READY TO BOOK YOUR BEACHSIDE FUNCTION?**

Get in touch with our events team to find out how we can put together the perfect package for your function.

02 4226 1677

[enquiries@lagoonrestaurant.com.au](mailto:enquiries@lagoonrestaurant.com.au)