

School Formals

2019



The time of your life



School Formal

PACKAGES

4-hour private event

Dedicated outdoor area overlooking ocean

Your choice of centrepieces from the Lagoon collection

Signature Lagoon mocktails

Pre-dinner canapés and gourmet two-course meal

Non-alcoholic beverage package

Professional DJ

Dance floor

Red carpet entry

Your choice of linen, chair covers and chair sashes

Lectern and microphone

*Bonus
Lolly Bar*

Book before March and
receive a fully stocked
lolly bar for your
formal

\$75
per person*

*Monday - Thursday Please ask our Events team regarding minimum numbers and room allocation.

Menu Selection

SERVED AS ALTERNATE DROPS

Entree

Chicken Cardini

lemon & garlic infused chicken breast strips
w avocado foam, plantain crisp
& deconstructed Caesar

Sea Salt & Cracked Pepper Calamari

served w garlic aioli

Fresh Prawn

w rocket, cucumber & spicy lime cocktail
sauce with shaved lemongrass croustillant

Pepper Beef

served w cucumber ribbon salad & picante jus

Ricotta Cannelloni

w wilted spinach, roasted capsicum sauce &
pesto evo

Fettuccini Pasta Carbonara

cream based sauce with bacon & mushrooms

Char-grilled Haloumi & Fresh

Asparagus (v) w cherry tomato
chutney, basil pesto & balsamic reduction

Main

Chicken Parmigana

crumbed chicken breast topped with sauce and
mozzarella, served with hand-cut chips and salad

Grilled Barramundi Fillet

with a lemon beurre blanc

Breaded Veal Steak

served with hand-cut chips and salad

Atlantic Salmon Fillet

w cauliflower puree & beetroot glaze

Char-Grilled Chicken Breast

filled w kingfisher brie, thyme, corn and Dijon
farce w redcurrant jus and veloute

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

Sun Dried Tomato Gnocchi

served w fresh basil

Dessert

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 Brulee

creamy baked custard with hazelnut and
crispy toffee

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ADD ONS

Optional Extras

Balloon bouquets for table or floor (your choice of colours) **\$17.50/table**

Floating balloons (your choice of colours) **\$1.40/balloon**

Elevated stage **\$350**

Star curtain (one sided star curtain) **\$400**

Star curtain (double sided star curtain) **\$450**

Projector and screen **\$235**

Lolly Buffet **\$5.00** per person

Gelato Cart **\$10.00** per person

Dessert Bar **\$8.00** per person

Additional Course (Entree) **\$15.00** per person

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ORGANISATION CHECKLIST

Choosing and securing your venue

- Contact** Lagoon Events Team for a venue visit
- Check** availability for your preferred dates
- Run through** the packages and options with Event Co-ordinators
- Request** to put your date on hold
- Sign** and return terms and conditions
- Pay** deposit

Planning and preparation

- 4 WEEKS PRIOR:** Set appointment with Event Co-ordinators
- 3 WEEKS PRIOR:** Confirm menu selections
- 2 WEEKS PRIOR:** Confirm décor selections
- 2 WEEKS PRIOR:** Confirm final attendee numbers
- 1 WEEK PRIOR:** Make final payment

Event day is here, have the time of your life!



*Ready
to book?*

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