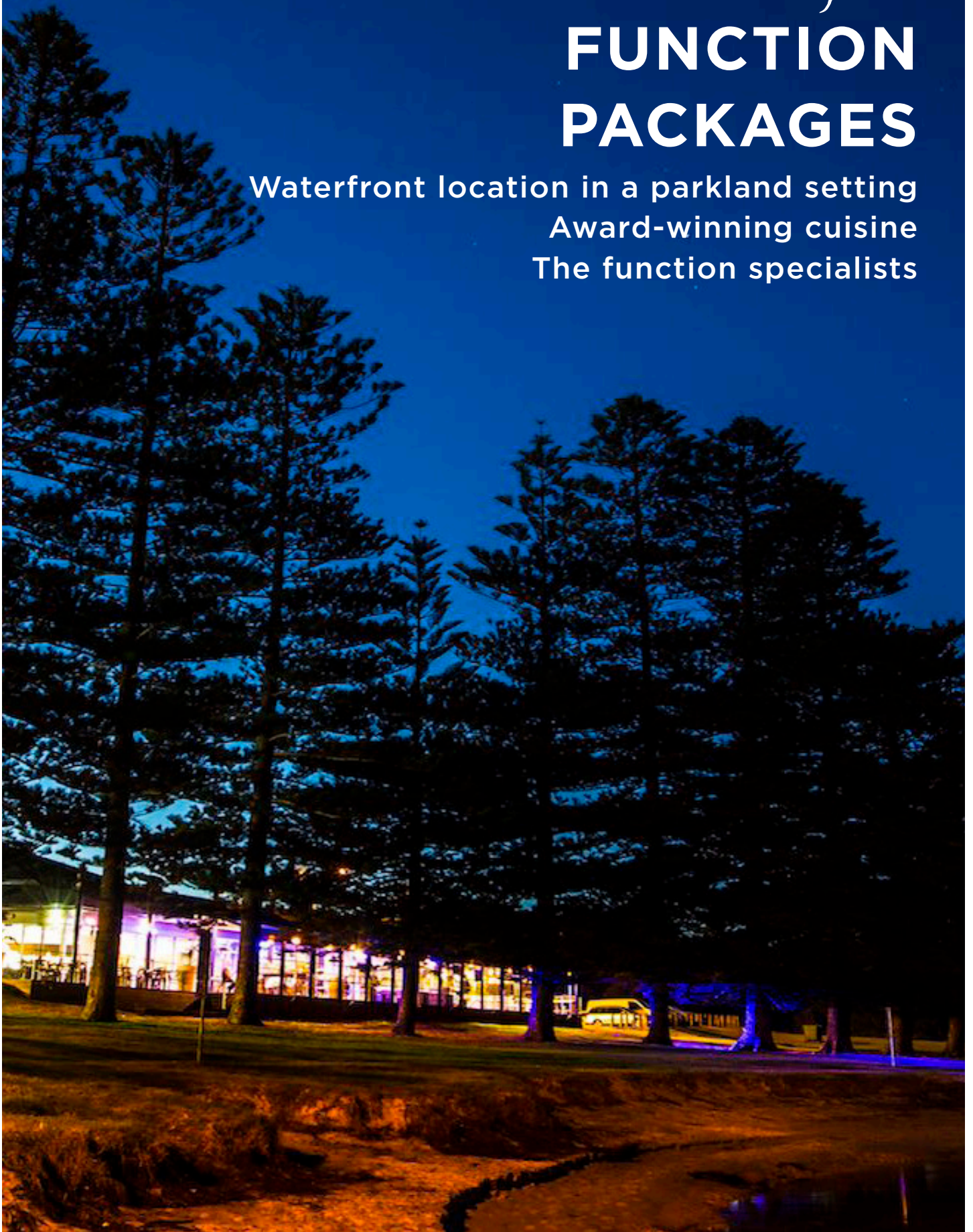




FUNCTION PACKAGES

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.

GET IN TOUCH

The Lagoon Events Team

Available seven days a week

enquiries@lagoonrestaurant.com.au

02 4226 1677

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
Moonlight Room	60 Adults	80 Adults
Reflections Room	50 Adults	70 Adults
Moonlight + Reflections	130 Adults	140 Adults
Coral Room	80 Adults	100 Adults
Grace Room	40 Adults	60 Adults
Coral + Grace	100 Adults	130 Adults
Grand Dining Room	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

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

Gold Beverage Package

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

Platinum Beverage Package

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

Premium Beverage Package

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

BEVERAGE OPTIONS

SILVER PACKAGE

Byron Bay Pale Lager, Hahn Premium Light, The Tasty Grape Semillion, Sauvignon Blanc, The Tasty Grape Cab Merlot, Soft Drinks, Freshly Brewed Tea & Coffee

GOLD PACKAGE

150 Lashes Pale Ale, Hahn Super Dry, Byron Bay Pale Lager, Hahn Premium Light, The Tasty Grape Semillion, Sauvignon Blanc, The Tasty Grape Cab Merlot, St Louis Blanc De Blanc, Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

PLATINUM PACKAGE

Furphy Refreshing Ale, 150 Lashes Pale Ale, Hahn Super Dry, Byron Bay Pale Lager, Hahn Premium Light, Choice of Red & White Wine from the Telling Tales Range, St Louis Blanc De Blanc, Naked Shadow Pink Moscato, Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

PREMIUM PLATINUM PACKAGE

Furphy Refreshing Ale, 150 Lashes Pale Ale, Hahn Super Dry, Byron Bay Pale Lager, Corona, Peroni, Tooheys Extra Dry, Hahn Premium Light, Choice of Red & White Wine from The Telling Tales Range, St Louis Blanc De Blanc, Naked Shadow Pink Moscato, House Spirits (Scotch, Bourbone, Vodka, Gin, Bacardi), 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]

Three Dip Platter seasonal produce	\$40
Antipasto Platter cured meat, marinated olives, feta, oven roasted vege served with lavosh crisps	\$85
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	\$80
<ul style="list-style-type: none">• 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	
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	\$7
Lagoon Salad	\$29.9
Garden Salad	\$14.5
Greek Salad	\$17.5
Herb or Garlic Bread	\$9.5
Stone Baked Sourdough Cob	\$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 colours \$5 per chair

CHAIR COVER sashes available in a variety 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