

# 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

# School Formal

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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