Lagoon
Restaurant

Festive Packages 2020

A BEACHSIDE FESTIVE EVENT AT THE LAGOON

For any collaborative occasion that seeks ravishing cuisine with an elite waterfront view. Lagoon Restaurant is the perfect environment which allows ease in planning your festive celebrations with family, friends and colleagues.

We offer an abundance of packages that aim to provide flawless and prestigious services that will elevate the enjoyment and blissfulness of your festive experience. Our flexibility and professionalism strive to provide the best tailored celebration for the needs of our warmly welcomed customers.

Our dedicated and professional team is here to help your day run smoothly and efficiently.

Enquire now with our Events Team.

The Lagoon Events Team
Lagoon Restaurant/Lagoon Deck Bar
Stuart Park, North Wollongong
Ph: (02) 4226 1677 fax: (02) 4226 2125
admin@lagoonrestaurant.com.au / www.lagoonrestaurant.com.au

EVENT ROOMS

The lagoon presents flexible floor plans that can be molded to sculpture any sized function with a corresponding theme. With multiple room combinations available at disposal your event can be perceived as any vision required.

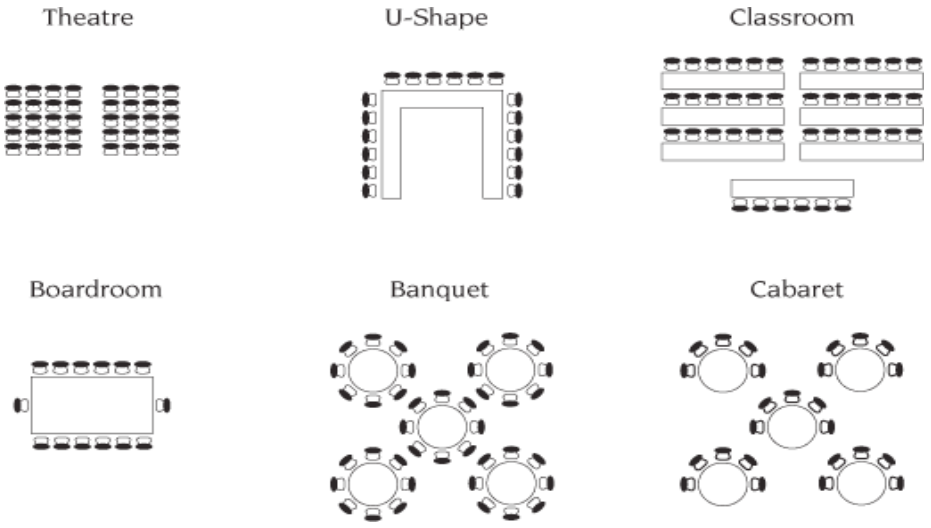
Grand Dining Room
In aspiration to create the grandest and most memorable function/event, the Grand Dining room is the most prestigious with floor to ceiling windows exhibiting panoramic ocean outlooks, coupled with personalised entry to an open deck. This room is esteemed for large events which seek to have impressive aesthetics.

Moonlight Room
A wonderous and warming room that displays tranquil and panoramic views of the foreshore. The abundance of light and energy exhibits our most popular room for your festive celebrations with the enjoyment of your own private bar and direct access to the deck.

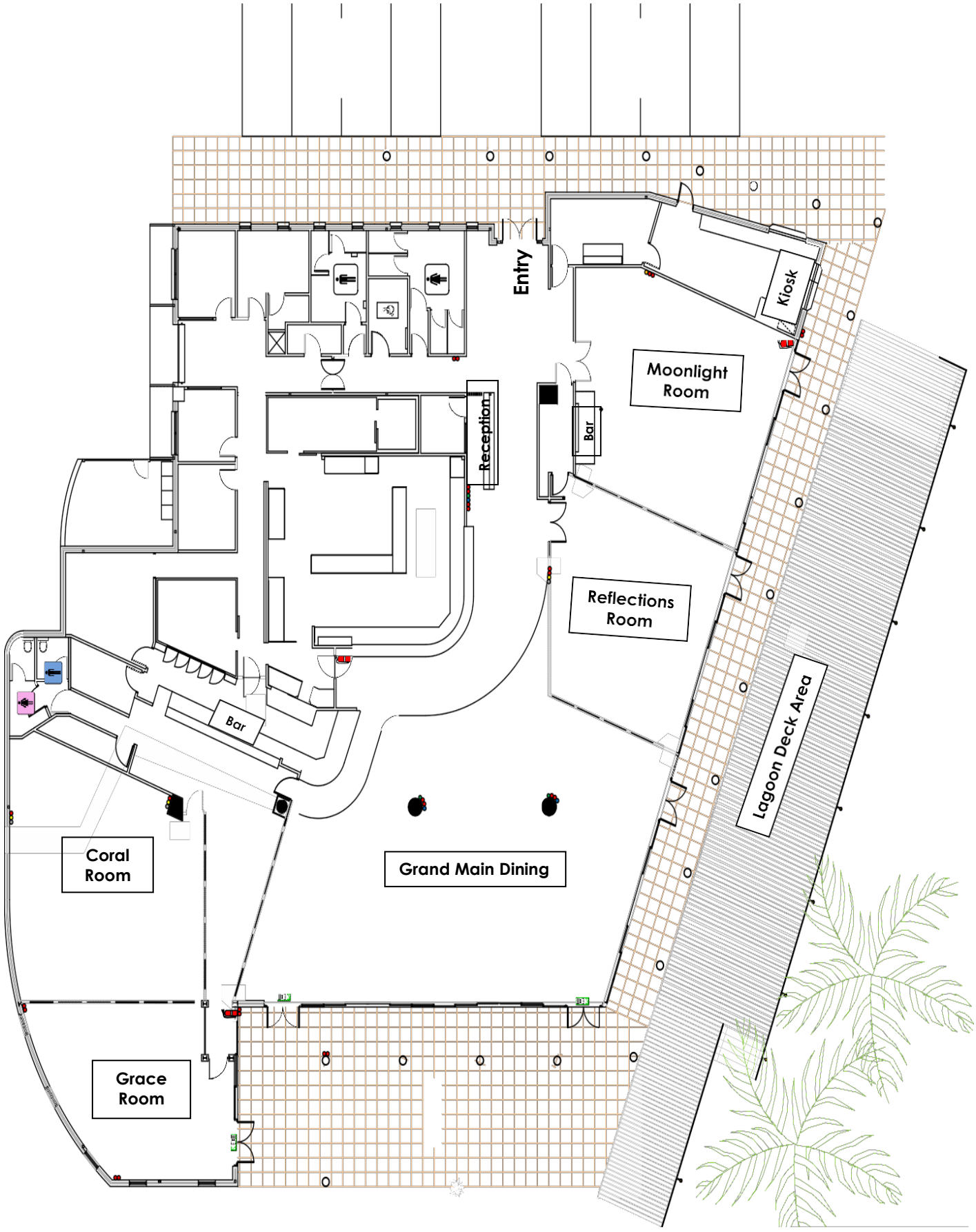
Reflections Room
A room allocated to views that will take your breath away. This room is excellent for personalized and more fine-tuned events that offer their own tailored function. The room display's an easily accessible deck with a sense of remoteness and self-reflection.

Coral Room
With proximity to the main bar the Coral Room is designated to a function that allows a flexible floor plan whilst making it excellent for any presentation that seeks respected seclusion and their own exclusive space.

Grace Room
A private room offering tranquil, peaceful settings offering an outdoor terraced area overlooking the beach. The Grace Room is ideal for smaller, exquisite, elegant and private functions.



MAP OF LAGOON RESTAURANT AND FUNCTION ROOMS



EVENT ROOM CAPACITIES

In aspiration to create a productive and positive atmosphere with a smooth-running function that caters for every need, please refer to the table below to maximise the guests experience and enjoyment. If you seek specialized arrangements, please do not hesitate to contact us.

	Theatre	Banquet	Classroom	Cabaret	Boardroom	U-shape
Moonlight Room	70	70	50	60	20	15
Reflections Room	60	60	40	50	15	10
Moonlight + Reflections	180	140	100	120	N/A	N/A
Coral Room	80	80	60	70	30	20
Grace Room	60	40	60	30	15	10
Coral + Grace	180	100	100	120	N/A	N/A
Grand Dining Room	250	220	180	200	N/A	N/A

FESTIVE RESTAURANT PACKAGE

If you have 8 or more guests and wish to celebrate at a table in the restaurant, this package with a 3-course menu, beverages and decorations is a great choice for your festive celebration.

$105 per person

THE MENU

Warm garlic and herb stone-baked breads

Gourmet Three Course Set Menu

[$79 Festive Menu with Entrée, Main and Dessert]

[Please note if your booking exceeds 30 guests, meals must be served as an alternate drop]

THE BEVERAGES

4-hour Gold Beverage Package

THE LOOK

Beautifully set tables in the restaurant with spectacular views over the ocean

Festive Table Centerpieces

Christmas Bonbons

UPGRADES

Christmas Cocktail Tent Card - Festive Cocktails enquire with your events team

Upgrade to a Platinum Beverage Package

For an additional $5 per person

Upgrade to a Premium Platinum Beverage Package

For an additional $15 per person

FESTIVE PRIVATE ROOM PACKAGE

With your own private function room, menu & beverage package with direct access [when available] to our deck or terrace alfresco area, this package is ideal for the festive season. Ask our function team for further details regarding this package.

$109 per person

THE MENU

Warm garlic and herb stone-baked breads
Gourmet Three Course Set Menu
[$79 Festive Menu with Entrée, Main and Dessert]

THE BEVERAGES

Christmas Cocktail trayed on arrival

4-hour Gold Beverage Package

THE LOOK

4-hour complimentary private room hire with spectacular ocean views

Direct access to an alfresco area

Festive table centerpieces

Christmas Bonbons

UPGRADES

Christmas Cocktail Tent Card - Festive Cocktails enquire with your events team
Upgrade to a Platinum Beverage Package
For an additional $5 per person
Upgrade to a Premium Platinum Beverage Package
For an additional $15 per person

COCKTAIL PARTY PACKAGE

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

$109 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]

THE BEVERAGES

Christmas Cocktail trayed 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

UPGRADES

Christmas Cocktail Tent Card - Festive Cocktails enquire with your events team

Upgrade to a Platinum Beverage Package

For an additional $5 per person

Upgrade to a Premium Platinum Beverage Package

For an additional $15 per person

FESTIVE MENU | $69 PER PERSON

Mid-week Discounts Available

APPETISER

Selection of Stone-baked Bread

ENTREES [YOUR CHOICE OF]

Fresh King Prawns w avocado wasabi cream, chamomile ash & citrus vinaigrette

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

Char-Grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto & balsamic reduction

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

MAINS [YOUR CHOICE OF]

Veal Prime Rib oven roasted w herb, garlic & pepper crust w Paris mash, wild mushroom, blue cheese, truffle oil & Shiraz jus

Barramundi Nick wild barramundi fillet marinated w coconut milk, lime & ginger. Pan roasted & topped w our famous Nick sauce

Char-Grilled Chicken Breast filled w Kingfisher brie, thyme, corn & Dijon farce w red currant jus & velouté

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil, pesto, wild rocket, pine nuts & ash goats' cheese

DESSERTS

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

*Menu Subject to Change

$79 SET MENU

Mid-week Discounts Available

APPETISERS

Selection of Stone-Baked Bread

Greek Salad w cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies & oregano

Garden Salad w mixed leaves, cucumber, tomato, Spanish onion & lemon herb vinaigrette

ENTREES [YOUR CHOICE OF]

Fresh King Prawns w avocado wasabi cream, chamomile ash & citrus vinaigrette

Beetroot-Cured Atlantic Salmon w fennel & ruby grapefruit micro salad, served w lime & vanilla bean mayonnaise

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

Char-Grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto & balsamic reduction

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

MAINS [YOUR CHOICE OF]

Barramundi Nick wild barramundi fillet marinated w coconut milk, lime & ginger. Pan roasted & topped w our famous Nick sauce

Veal Prime Rib oven roasted w herb, garlic & pepper crust w Paris mash, wild mushrooms, blue cheese, truffle oil & shiraz jus

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 pea puree, Rodriguez & honey soy jus

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

Char-Grilled Chicken Breast filled w Kingfisher brie, thyme, corn & Dijon farce w red currant jus & veloute

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts and ash goats cheese

DESSERTS

Chef's Selection beautiful desserts chosen by our pastry chef

*Menu Subject to Change

FESTIVE MENU | $99 PER PERSON

Mid-week Discounts Available

Appetisers | Seafood Platter for 2 | Dessert OR
Appetisers | Entree | Main | Dessert

APPETISERS

Selection of Stone-baked Bread
Greek Salad w cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies & oregano
Garden Salad w mixed leaves, cucumber, tomato, Spanish onion & lemon herb vinaigrette

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 & golden fried catch of the day
Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh king prawns, yellow fin tuna, beetroot-cured Atlantic salmon & Hiramassa Kingfish

Cold Platter will be served with Entrée | Hot Platter will be served with Main

ENTREES [YOUR CHOICE OF]

Fresh King Prawns w avocado wasabi cream, chamomile ash & citrus vinaigrette
Dozen Sydney Rock Oysters Natural w coriander citrus vinaigrette
Dozen Sydney Rock Oysters Kilpatrick w bacon & spicy tomato sauce
Beetroot-Cured Atlantic Salmon w fennel, ruby grapefruit micro salad, lime & vanilla bean mayonnaise
North Atlantic Sea Scallops seared jumbo Atlantic scallops w macadamia pumpkin puree, wattleseed soil & lemon infused oil
BBQ Octopus marinated w garlic, chilli & ginger
Sea Salt & Cracked Pepper Calamari served w lime aioli & Asian slaw
Char-grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto & balsamic reduction
Chicken Cardini Lemon & garlic infused chicken strips w avocado foam, plantain crisp, anchovy dust & deconstructed Caesar

MAINS [YOUR CHOICE OF]

Cajun Spiced Atlantic Salmon w Seared Jumbo Atlantic Scallops w salsa verde & a heirloom tomato, spinach & couscous salad w fennel & dill aioli

Wild Barramundi w BBQ King Prawn w our famous lot sauce

Local Snapper Fillet grilled w lemon thyme butter, asparagus spear

BBQ King Prawns served w rice & your choice of a chilli, ginger & garlic cream sauce

Grilled Moreton Bay Bugs served w rice & your choice of a chilli, ginger or garlic cream sauce

Western Australian Scampi served w rice & a light lemon basil beurre blanc

Beef & Lobby half lobster mornay accompanied by eye fillet of beef w shiraz jus

Black Angus Eye Fillet of Beef served w chargrilled asparagus, marsala glazed baby radish, Paris mash & Barossa shiraz jus

Veal Prime Rib oven roasted w herb, garlic & pepper crust w Paris mash, wild mushrooms, blue cheese, truffle oil & shiraz jus

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 pea puree, Rodriguez & honey soy jus

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

Char-Grilled Chicken Breast filled w Kingfisher brie, thyme, corn & Dijon farce w red currant jus & veloute

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts and ash goats cheese

DESSERTS

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

*Menu Subject to Change

MENU SELECTION | OPTIONAL EXTRAS
[Served in addition to menu/packages only]

Deluxe Grazing Table **[caters up to 50 people]**	$750
Premium Grazing Table [seafood additional to deluxe] **[caters up to 50 people]**	$980
Three Dip Platter of seasonal produce	$40
Antipasto Platter cured meat, marinated olives, feta & oven roasted vegetables served w lavosh crisps	$85
Fruit Platter assorted seasonal fruit	$45
Cheese & Fruit Platter chef's selection of gourmet imported cheeses w 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
Tempura Prawns [30 pieces per platter]	$115
BBQ Garlic Prawn Skewers [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	$34.5
Garden Salad	$14.5
Greek Salad	$17.5
Herb or Garlic Bread	$9.5
Stone Baked Sourdough Cob	$12.5
Fresh Prawns served w cocktail sauce & lemon	
1/2 kg [unpeeled]	$25
1 kg [unpeeled]	$40
Seafood Antipasto Platter cured meats, marinated olives, feta, oven roasted vegetables served w handmade lavosh, fresh prawns, natural oysters & Balmain Bugs	$165
Fresh Hand Cut Pasta in your choice of Pappardelle & Fettuccine with your choice of sauces	$80

- Boscaiola cream-based sauce w bacon and mushrooms
- Sundried Tomato w Mediterranean vegetables, olives & fresh basil
- Beef Ragu - slow braised beef in a rich tomato sauce
- Pesto Chicken w vibrant basil and pine nuts

PREMIUM CANAPÉS – APPETISERS

$15 per person [3 pieces]
$40 per person [12 pieces]
$50 per person [16 pieces]
$60 per person [20 pieces]

PREMIUM CANAPÉS

Oysters Natural [GF]
Lemon Pepper Chicken
Mediterranean Chicken Skewers [GF]
Yakatori Chicken Skewers [GF]
Peaking Duck Wontons [Fried]
Thai Beef Salad [GF]
Pork Belly Crisp
Mini Mignons [GF]
Eye Fillet Peppercorn Skewers [GF]
Moroccan Beef Koftas
Gnocchi w Beef Ragu
Pulled Pork Croquettes
Barramundi Tempura Cocktails
Soy Scallops [GF]
Salt & Pepper Calamari
Smoked Salmon on Crostini
Oysters Kilpatrick
Prawn Cocktail
Thai Fish Cakes
Prawn & Chive Wontons [fried]
BBQ Garlic Prawn Skewers [GF]
Cheese & Spinach Triangles [V]
Vegetarian Spring Rolls [V]
Cheesy Arancini [V]
Pumpkin Arancini [V]
Ricotta & Spinach Stuffed Mushrooms [GF]
Tomato & Basil Bruschetta [VV, GF]
Potato Kumar Galette [V,GF]
Vegetable Wontons [Fried] [V]

DESSERT CANAPÉS

Dessert Canapés $15 per person [3 pieces]

Chocolate Dipped Strawberries [GF]
Strawberry and Pink Peppercorn Blondie
Chocolate and Hazelnut Brownie
Lemon Meringue Tartlets
Honey Roulade
Peanut Butter Mousse [VV]
Strawberry Mousse Slice
Pecan and Maple Syrup Tartlets
Quenelles of Berry Cheesecake [GF]

BEVERAGE PACKAGES

	4 Hours	5 Hours	6 Hours
Silver Beverage Package Fri Night | Sat Night | Sun Lunch	$35 pp	$40 pp	$45 pp
Gold Beverage Package Fri Night | Sat Night | Sun Lunch	$40 pp	$45 pp	$50 pp
Platinum Beverage Package Fri Night | Sat Night | Sun Lunch	$45 pp	$50 pp	$55 pp
Premium Beverage Package Fri Night | Sat Night | Sun Lunch	$55 pp	$60 pp	$65 pp
Non-Alcoholic Beverage Package	$20 pp	$25pp	$30pp

BEVERAGE OPTIONS

SILVER PACKAGE

Byron Bay Pale Lager, Hahn Premium Light, The Tasty Grape Semillon Sauvignon Blanc, The Tasty Grape 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 Semillon, 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 our Telling Tales Range, St Louis Blanc De Blanc, Tasty Grape 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 our Telling Tales Range, St Louis Blanc De Blanc, Tasty Grape Pink Moscato, House Spirits [Scotch, Bourbon, Vodka, Gin, Bacardi], Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

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

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

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

PREMIUM SPARKLING [+2] St Louis French Sparkling, Tasty Grape Pink Moscato

CHRISTMAS COCKTAIL PITCHER [32 PER PITCHER] Christmas Punch | Peppermint Mimosas | Mistletoe Margaritas [1.2 litre | 8 glasses]

SPARKLING WINE Telling Tales Cuvee Brut [McLaren Vale SA] | ST Louis French Sparkling | 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]

GOOD TO KNOW

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.

For a private room, a $500 deposit per room 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 seven days prior to the function date for private room bookings. Minimum spend and minimum guest numbers apply. If minimum guest numbers are not met, the minimum spend will still apply.

Any private room booking does not guarantee a sectioned deck area, please refer to the events team for further information and availability.

STYLE YOUR FUNCTION
(ENQUIRE WITH YOUR FUNCTION CO-ORDINATOR FOR FURTHER IDEAS AND OPTIONS)

CHRISTMAS COCKTAIL TENT CARD (only available on a beverage package)	$10 per cocktail
DELUXE LAGOON CENTREPIECES	$7 per person
FLOATING BALLOONS	$1.40 per balloon
TABLE OR FLOOR BOUQUETS	$17.50 per table
LOLLY BUFFET	$5 per person
GELATO CART	$10 per person
DJ/MC	$500 for 4 hours
ADDITIONAL HOUR DJ/MC	$100 per additional hour
ELEVATED STAGE FOR FUNCTION (max 10 people)	$350
DANCE FLOOR	$250
CURTAIN	$550
CHAIR COVERS available in a variety colors	$5 per chair
CHAIR SASHES available in a variety colors	$2 per chair
PROJECTOR	$200
PROJECTOR SCREEN	$35
PHOTO BOOTH PACKAGE	
3 hour hire, props, attendant & leather guest book	$550
5 hour hire, props, attendant & leather guest book	$895

Festive Confirmation Form | Att: Event Coordinator

Tentative	Deposit	ResPak F	Conf Letter	BOOKED	BOOKED	BOOKED	PAID	REFUND

NAME:	COMPANY:	
EVENT DAY:	EVENT DATE:	EVENT TIME:
ADDRESS:	TOWN | POSTCODE:	
PHONE:	MOBILE:	
EMAIL:		
GUEST #:	REQUESTED AREA:	
FOOD PACKAGE:		
DRINKS PACKAGE:		
OPTIONAL EXTRAS:		
HOW WILL YOU PAY FOR YOUR FUNCTION: O CASH O EFT O CHEQUE O VISA | MC		

PERSON RESPONSIBLE FOR PAYMENT OF ACCOUNT

NAME:	ADDRESS:	
EMAIL:	PHONE:	
CARDHOLDER NAME:		
CARD TYPE:		
CARD NUMBER:		
EXPIRY:	CCV:	
DEPOSIT AMOUNT:	SIGNATURE	
REFUND DETAILS:	**BSB:**	**ACC #:**

Signed in acceptance of the Terms & Conditions. Payment by Direct Deposit is also accepted. Bank Details: BSB 112 879 | Acc No: 424776591 Please indicate the Name and Date of Function. Cheques should be made out to 'GAM Functions PTY Ltd" Ltd PO BOX 470 | Wollongong 2500

HOW DID YOU HEAR ABOUT US?
O INTERNET O WORD OF MOUTH O WEDDING MAGAZINE O ATTENDED FUNCTION

Terms And Conditions

DEPOSIT

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. 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 & Conditions. The deposit will be held as a security bond and refunded seven [7] to ten [10] working days after the event and can be 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

Full payment is to be settled seven [7] days before the date of the event. Failure to settle the account in advance will result in the function being cancelled. PAYMENT TYPE

Major credit cards, company cheques, electronic transfers [EFT] or cash payments are acceptable. Please note Amex Cards will incur a [1.6] % surcharge over $500.

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 the holding deposit.

CANCELLATIONS

The Lagoon Restaurant must be notified of all cancellations in writing. If the cancellation is less than three [3] months prior to the date of the function, the deposit is non-refundable. If less than one [1] month prior to the date of the function fifty [50] % of the minimum spend applies. If less than two [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 seven [7] days prior to the event. Confirmation of numbers is required three [3] days 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 FUNCTON ROOMS

The function room must be vacated by 4.pm for lunch bookings and 11am for breakfast bookings, unless otherwise specified. There is no hire fee for the private room but a minimum number of adults or minimum spend is 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 EVENTS

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 RIGHTS

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 unforeseen 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.

PARKING

The Lagoon takes no responsibility for available parking. Parking within Stuart Park is Council owned and spaces cannot be reserved. RESPONSIBLE SERVICE OF ALCOHOL [RSA]

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 is licensed till 2am, however it is up to the discretion of management as to what time the bar will close.

Major Works

We endeavour to limit Major Works to 7am – 4pm between Monday and Friday. Major works (including but not limited to painting, reroofing, rendering, extensions to the building) will not entitle you to cancel your booking. If you do cancel your booking due to Major Works your deposit will not be refunded. If at our sole discretion an alternative booking date can be negotiated with you, we will endeavour to change your booking date at no extra cost.

Act of God

We cannot and will not be liable for any act of God or catastrophic event including but not limited to high wind, wind damage, flooding, excessive rainfall or storm surge. Following such event we shall not be responsible for damages save that at our sole discretion we may choose to refund your deposit.