

YOUR BREATHTAKING BEACHFRONT WEDDING VENU

Wedding Packages 2020

WATERFRONT LOCATION IN A PARKLAND SETTING

AWARD-WINNING CUISINE

EXPERIENCED WEDDING TEAM



A BEACHSIDE WEDDING AT THE LAGOON

For couples who value a beautiful setting and top quality cuisine, The Lagoon is a wonderful choice for a memorable wedding reception. We offer fully personalised packages to suit your budget and vision for your big day.

We have put together this booklet to provide you and your family with some information to assist you in planning your wedding day. We're available seven days a week to chat with you about any questions you have.

On behalf of my team, I wish you productive and fun wedding planning!

GET IN TOUCH

The Lagoon Weddings Team
Available seven days a week
enquiries@lagoonrestaurant.com.au
02 4226 1677
www.lagoonrestaurant.com.au

Please note: The information provided is a guide only and is subject to change at any time.





RECEPTION ROOMS

The Lagoon offers a flexible floorplan to suit a variety of wedding reception sizes and styles.

Grand Dining Room

For a wedding of grand proportions, the Grand Dining Room is impressive with a panoramic ocean outlook.

Moonlight Reflections Room

With a private bar and direct access to the deck, the Moonlight Reflections Room has floor to ceiling windows. This room can be split into two for more intimate weddings.

Coral Grace Room

With a terrace overlooking the beach, the Coral Grace room has a tranquil feel. Smaller wedding groups not requiring a dance floor can use the Grace Room independently.

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

Curating the perfect wedding reception is highly personal. We have put together three popular packages to get you started, and we're always happy to customise to suit.

GRAND PACKAGE

An impressive 6-hour package with premium menu upgrades, available only in the Grand Dining Room.

\$159 per person [Saturday]

\$149 per person [Friday or Sunday]

THE MENU

Premium pre-dinner canapes (3 pieces per person) served al fresco

Delicious seafood antipasto platters served on tables

Garlic, Herb and Stone-baked breads

Premium three-course menu upgrades (up to \$10 value per person)

Fresh Greek and garden salads

Wedding cake (provided by couple) served on sharing platters

THE BEVERAGES

Signature Lagoon Lace Cocktail on arrival

A bottle of Moët & Chandon for the bride and groom to toast

House spirits for the bridal table

6-hour Platinum Beverage Package

THE LOOK

Private beachside deck or terrace area for pre-dinner drinks

Elevated staging for the bridal table

Decorative skirting for the bridal table

Chair covers in your choice of style and colour

Centerpieces of your selected choice from our event stylists

Gift and cake tables

Toasting glasses

Cake knife and server

Personalised seating chart and easel

THE PARTY

Professional DJ and MC [5hr]

Dance floor and microphone

PLUS

Wedding tasting menu for the Bride and Groom

\$100 Lagoon Gift card to celebrate the happy couples first year anniversary

UPGRADES

Upgrade to Premium Platinum Beverage Package [+15]

WINTER PRICES APPLY

Available in June, July and August

\$149 per person [Saturday]

\$139 per person [Friday or Sunday]



PACKAGES

INDULGENCE PACKAGE

A popular package with 6-hours of classic Lagoon hospitality and showcasing award-winning cuisine.

\$139 per person [Saturday]

\$134 per person [Friday or Sunday]

THE MENU

Premium pre-dinner canapes (3 pieces per person) served al fresco

Garlic, Herb and Stone-baked breads

Gourmet three-course menu

Fresh garden salads

Wedding cake (provided by couple) served on sharing platters

THE BEVERAGES

Signature Lagoon Lace Cocktail on arrival

House spirits for the wedding party table

6-hour Gold Beverage Package

THE LOOK

Private beachside deck or terrace area for pre-dinner drinks

Elevated staging for the bridal table

Decorative skirting for the bridal table

Chair covers and sashes in your choice of style and colour

Centerpieces of your selected choice from our event stylists

Gift and cake tables

Toasting glasses

Cake knife and server

Personalised seating chart and easel

THE PARTY

Professional DJ and MC [5hr]

Dance floor and microphone

PLUS

Wedding tasting menu for the Bride and Groom

\$100 Lagoon Gift card to celebrate the happy couples first year anniversary

UPGRADES

Upgrade to Premium Platinum Beverage Package [+15]

WINTER PRICES APPLY

Available in June, July and August

\$129 per person [Saturday]

\$124 per person [Friday or Sunday]



PACKAGES

DELUXE PACKAGE

A specialised fun filled 5 hour package elevating enjoyment and blissfulness of your special day.

\$114 per person [Saturday]

\$109 per person [Friday or Sunday]

THE MENU

Premium pre-dinner canapes (3 pieces per person) served al fresco

Garlic, Herb and Stone-baked breads

Gourmet three-course menu

Fresh garden salads

Wedding cake (provided by couple) served on sharing platters

THE BEVERAGES

Signature Lagoon Lace Cocktail on arrival

5-hour Silver Beverage Package

THE LOOK

5-hour complimentary venue hire with a private beachside deck or terrace area for pre-dinner drinks

Decorative skirting for the bridal table

Chair covers in your choice of style and colour

Gift and cake tables

Toasting glasses

Cake knife and server

Personalised seating chart and easel

THE PARTY

Professional DJ and MC [4.5hr]

Dance floor and microphone

PLUS

Wedding tasting menu for the Bride and Groom

\$100 Lagoon Gift card to celebrate the happy couples first year anniversary

Please note, this package is not available in the Grand Dining Room.

UPGRADES

Upgrade to Premium Platinum Beverage Package [+20]

WINTER PRICES APPLY

Available in June, July and August

\$109 per person [Saturday]

\$104 per person [Friday or Sunday]



PACKAGES

COCKTAIL PACKAGE

A relaxed and fun reception option featuring an amazing gourmet grazing table.

\$129 per person [Saturday]

\$124 per person [Friday or Sunday]

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]

Wedding cake (provided by the couple) served on sharing platters

THE BEVERAGES

Signature Lagoon Lace Cocktail on arrival

5-hour Gold Beverage Package

THE LOOK

Private beachside deck or terrace area for pre-dinner drinks

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

Centerpieces of your selected choice from our event stylists

Gift and cake tables

Personalised welcome chart and easel

THE PARTY

Professional DJ and MC [5hr]

Dance floor and microphone

PLUS

\$100 Lagoon Gift card to celebrate the happy couples first year anniversary

UPGRADES

Upgrade to Premium Beverage Package [+5]



CEREMONY PACKAGES

LAGOON DECK PACKAGE

\$920 [one-hour duration]

THE LOOK

Red carpet

Registration table and chairs

20 guest chairs

Arbor

Floral arrangement for Arbor

Please note, ceremonies on the Lagoon Deck are available between 2:00pm and 4:00pm only.

LAGOON FORESHORE PACKAGE

\$620

THE LOOK

Red carpet

Registration table and chairs

20 guest chairs

White Balinese flags

Please note, ceremonies on the foreshore at the restaurant must be arranged via Wollongong Council.



MENUS



ENTRÉES SERVED COLD

Served as an alternate drop

Lemon & Garlic Infused Chicken w Middle-Eastern cous cous & sumac yoghurt

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

Thai Beef Salad char-grilled beef marinated in Thai spices w red onions, cucumber, coriander & mint salad w a chilli jam dressing

Sydney Rock Oysters Natural [+2] 1/2 Dozen served with Thai Chilli Spice

Mixed Seafood Plate [+3] oysters, fresh prawns, tempura prawn, scallop in shell, sea salt & cracked pepper calamari, and beetroot-cured Atlantic Salmon

ENTRÉES SERVED HOT

Served as an alternate drop

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 (v) with wilted spinach, napolitana & basil pesto

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

Fig & Goats Cheese Tart (v) w roasted baby beetroot, rocket & truffle oil

Fresh House-made Pasta Pappardelle or Fettuccini with your choice of sauce
Bosciola cream- based sauce with bacon & mushrooms

Sundried tomato w Mediterranean vegetables, olives & fresh basil

Beef Ragù – slow braised beef in a rich tomato sauce

Pesto Chicken w vibrant basil & pine nuts

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

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

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

North Atlantic Sea Scallops [+3] Seared jumbo Atlantic scallops w macadamia pumpkin puree, wattle seed oil & lemon infused oil

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

MENUS

MAINS

Served as an alternate drop

SEAFOOD

Grilled John Dory Fillet w spicy heirloom tomato salsa

Atlantic Salmon Fillet [+2] Cajun-spiced Atlantic salmon fillet w salsa verde, cous cous salad & fennel dill aioli

Grilled Barramundi Fillet served with a lemon beurre blanc

Wild Barramundi marinated w coconut milk, lime & ginger, topped w our famous Nick sauce

Local Snapper Fillets [+2] grilled w lemon thyme butter & seasonal vegetables

John Dory with Scampi [+2] grilled John Dory fillet w Western Australian scampi topped w champagne & basil beurre blanc

Wild Barramundi with BBQ King Prawn [+3] w our famous lot sauce

MEAT | POULTRY | VEGETARIAN

Berkshire Pork Belly Three Ways 6-hour slow roasted pork belly w nose-to-tail pork and pistachio sausage, sesame seed & prosciutto soil, served with a minted split pea puree, and Rodriguez & honey soy jus

Veal Prime Rib [+1] Oven roasted with herbs, garlic & pepper crust, served with Paris mash and 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, served with redcurrant jus and velouté

Confit Chicken Maryland marinated in lemon, garlic & tarragon w roasted chat potatoes & Dutch carrots

Eye Fillet of Beef (300g) [+4] w chargrilled asparagus, seasonal vegetables, Paris mash, and Barossa shiraz jus

Braised Beef Cheeks slow braised beef cheeks in a rich red wine & tomato jus w Paris mash, seasonal vegetables & garlic jam

Beef & King Prawn (200g) [+4] BBQ King Prawn accompanied by an eye fillet of beef w Barossa shiraz jus

Mezzelune (v) house-made stuffed w spinach & ricotta w basil pesto, wild rocket, pinenuts & ash goats cheese in Napoli sauce

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



MAINS | SERVE & SHARING TOWERS [+4]

[X2 Towers Per Table]

Tier 1 Options

[Selection of Condiments & sauces matched with other tier selections] will be chosen by chef

Tier 2 Options

[x2 Selections Per Tower]

- Roasted Vegetables
- Rosemary Chat Potatoes
- Char-Grilled Vegetables
- Middle-Eastern Cous Cous
- Potato & Kumhar Gillet
- Aromatic Rice Pilaf
- Hand Cut Chips
- Mash Potato
- Hand Picked Greens

Tier 3 Options

[x2 Selections Per Tower]

- Braised Beef Cheeks in a rich red wine & tomato jus
- 6 Hour Slow Roasted Pork Belly w sage & crispy crackling
- Confit Chicken Marylands marinated in lemon, garlic & tarragon
- Baked Side of Salmon w a spicy Cajun rub
- Snapper Fillets w ginger, shallots & soy
- Side of Barramundi marinated in coconut milk, roasted w pink peppercorns, garlic, ginger & chilli
- Grass Fed Fillet of Beef w cracked pepper & rosemary

MENUS

DESSERTS

Served as an alternate drop

Chef's Selection A selection of desserts chosen by our Pastry Chef

White Chocolate Cheesecake w raspberry foam and passionfruit

gel

Coconut and Lime Crème Brulee creamy baked custard

infused w coconut and lime served w a passionfruit miroir and

macadamia biscotti

Soft Meringue Roulade w macerated berries

Yoghurt Panna cotta w strawberry conserve

Chocolate Elegance flourless chocolate sponge w chocolate cream and
mousse

Tiramisu Espresso and marsala soaked savoiardi layered w mascarpone
cream

Deconstructed Honey Wafers [+2] fresh strawberries and Chantilly
cream

Chocolate Caramel Peanut Bomb [+2] Tempered chocolate sphere filled
with a 30-second sponge, vanilla bean gelato, and peanut brittle.
Topped w warm salted caramel chocolate.



MENU SELECTION | OPTIONAL EXTRAS

SHARING PLATTERS [served in addition to menu/packages only]

Deluxe Grazing Table	\$25pp
Premium Grazing Table (seafood additional to Deluxe)	\$65pp
Three Dip Platter seasonal produce	\$40
Antipasto Platter cured meat, marinated olives, feta, oven roasted vegetables 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
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	\$34.5
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 vegetables served with handmade lavosh, prawns, natural oyster & Balmain Bugs	\$165
Fresh Hand Cut Pasta in your choice of Pappardelle , Fettuccini or Gnocchi with your choice of sauces	\$80
<ul style="list-style-type: none">• Bosciola 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	



MENUS

CHILDREN'S MENU

Children 12 years and under are charged at 50% of the chosen package rate.
Teenagers 13-17 years old are charged at 75% of the chosen package rate.

Breads

Selection of stone-baked bread

Mains

Chicken schnitzel tenderloin & chips

Fish & chips

Pasta napolitana

Calamari & chips

Grilled chicken with mashed potato

Desserts

Vanilla Bean Gelato with your choice of topping

Chocolate Dragster chocolate tart transformed into a dragster

Beverages

Non-alcoholic beverages from adult package



MENUS

PREMIUM CANAPÉS

Natural Kilpatrick Oysters
Natural Sydney Rock Oysters [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 of Peppercorn Beef [gf]
Moroccan Beef Koftas
Gnocchi w Beef Ragu
Pulled Pork Croquettes
Barramundi Tempura Cocktails
Soy Scallops [gf]
Salt & Pepper Calamari
Smoked Salmon on Cristini
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 [gf,v]
Potato Kumar Gillette [gf,v]
Vegetable Wontons [v]

DESSERT CANAPÉS

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



BEVERAGE MENU

SELECTIONS

Draught beers

Furphy Refreshing Ale | 150Lashes Pale Ale | Hahn Super Dry
Byron Bay Pale Lager| Hahn 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]

St Louis Blanc De Blanc
Naked Shadow Pink Moscato

Cocktail Pitcher [32 per pitcher]

Cosmopolitan
Strawberry Pink Moscato
Fruit Tingle [1.2 litre | 8 glasses]



Sparkling Wine

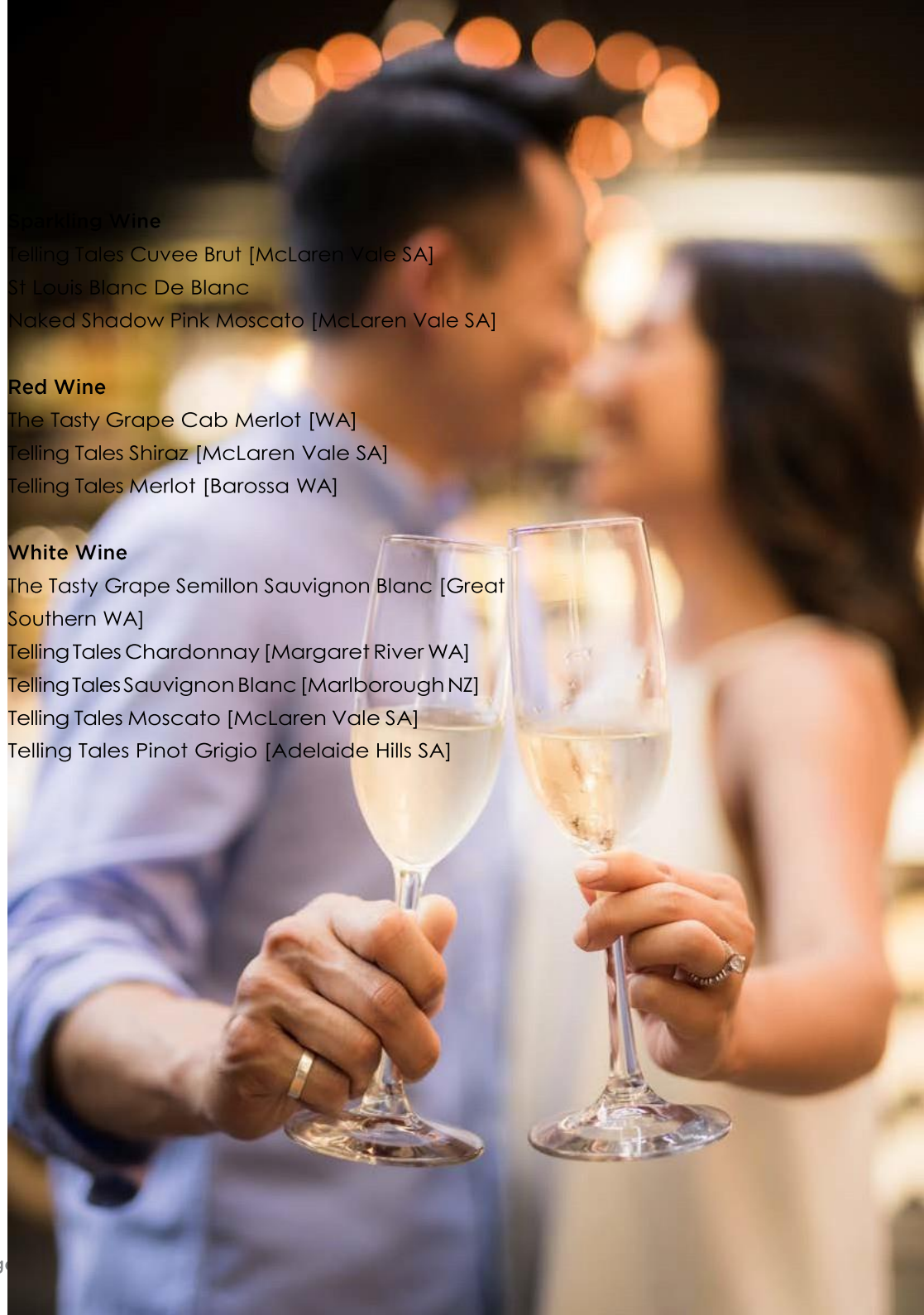
Telling Tales Cuvee Brut [McLaren Vale SA]
St Louis Blanc De Blanc
Naked Shadow Pink Moscato [McLaren Vale SA]

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 MENU

PACKAGES

Silver package

Byron Bay Pale Lager & Hahn Premium light on tap, The Tasty Grape Semillon Sauvignon Blanc, The Tasty Grape Cab Merlot, soft drinks, freshly brewed tea & coffee

Gold package

Byron Bay Pale Lager, 150 Lashes Pale Ale, Hahn Super Dry & Hahn Premium Light on tap, The Tasty Grape Semillon Sauvignon Blanc, The Tasty Grape Cab Merlot, St Louis De Blanc 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, St Louis De Blanc 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, St Louis De Blanc Sparkling, Naked Shadow Pink Moscato, Corona, Becks, Tooheys Extra Dry, house spirits, soft drinks, juice, mineral water, freshly brewed tea & coffee

Beverage Package Extension

Additional hour of beverages (includes drinks, staff and room hire)
+ \$10 per person

BEVERAGE UPDATE OPTIONS

Silver Drinks to Gold Drinks Package additional \$5pp

Gold Drinks to Platinum Drinks Package additional \$5pp

Platinum Drinks to Premium Platinum Package additional \$15pp

Beverage Menu is subject to change



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 wedding date.

Meals for your professionals/suppliers Professionals are charged at \$35 per person. This includes a main meal and non-alcoholic beverages. This is available to photographers, videographers, band members, DJ and any person who is providing a service at your wedding, who is not a guest.

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

Wedding tastings Complimentary wedding tastings for the couple can be pre-arranged with a wedding coordinator. These are not available during Friday and Saturday dinner service, or Sunday lunch service. Additional guests are costed as per function menu. Canapes are not available at tastings. If hosting a Cocktail Wedding, tastings may be booked on the back of another Cocktail Wedding if one is occurring within the required time.

Wet weather Unfortunately, we're unable to provide wet weather backup options for outdoor ceremonies. Please speak with your wedding coordinator for advice if you're planning an outdoor ceremony.

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.

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

Public holidays Saturday pricing applies

We wish you
the best of luck
planning your
Wedding



