



**WE KNOW WEDDINGS & BEAUTIFUL LOCATIONS**

## WEDDING PACKAGE

A Wedding at Wollongong's Finest Restaurant offers an absolute waterfront position with magnificent views and floor to ceiling windows. It is the ideal backdrop for a romantic wedding ceremony, perfect for photography & just the right place for your special day.

**BEACHFRONT LOCATION | FINEST SEAFOOD CUISINE**  
**EXPERIENCED WEDDING TEAM | EVERLASTING MEMORIES**



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**WEDDINGS@LAGOONRESTAURANT.COM.AU | WWW.LAGOONRESTAURANT.COM.AU**

### BEACHFRONT LOCATION

The Lagoon is a multiple award winning restaurant which was recently crowned 'Australia's favourite Restaurant' by the Lifestyle Food Channel. We are located on the waters edge where Fairy Creek Lagoon meets the Pacific Ocean. Utilise our spectacular deck with amazing views for pre-dinner Canapés and Drinks and start your celebration in style.

A Wedding at the Lagoon Restaurant offers an absolute waterfront position with magnificent views and floor to ceiling windows that embrace the beautiful surroundings. It is the ideal backdrop for a romantic Wedding, perfect for memorable photos and just the right place for your special day.

### SUPERB CUISINE

With a passion for food, our chefs will ensure your meals are nothing short of perfect. Choose from our extensive menus featuring the freshest Seafood and best quality produce available.

### OUR FUNCTION ROOMS

Whatever the style or size of your Wedding, we are flexible. The Lagoon offers five Private Dining areas suitable for small events through to large affairs. All our Function rooms boast stunning views over the Pacific Ocean and with floor to ceiling windows make the most of the beautiful location.

### OUR TEAM

We understand that it is a mammoth task to organise a Wedding and that's why we are here. With so much to organise our experienced Events team can take the stress off you. We pride ourselves in offering you step by step guidance throughout the whole booking process. Our team will be with you every step of the way, from finding a suitable date to menu selection and providing all the final touches to make your wedding one to be remembered. Our Events Team is available seven days a week to guide you and help you make decisions. Whatever it may be, we are here for you.

### CONTACT US

P: (02) 4226 1677

E: [weddings@lagoonrestaurant.com.au](mailto:weddings@lagoonrestaurant.com.au)

W: [www.lagoonrestaurant.com.au](http://www.lagoonrestaurant.com.au)

### STAY CONNECTED



# OUR FUNCTION ROOMS

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## MOONLIGHT ROOM

The Moonlight Room is the largest of our Private Rooms and is located near the front entrance opposite the reception desk. The Moonlight Room has its own bar and floor to ceiling glass doors that open right up onto our large deck with beautiful views over the Pacific Ocean.

## REFLECTIONS ROOM

The Reflections Room is adjacent to the Moonlight Room and is similar in size and characteristics. It makes the best of the magnificent views and with the doors opening up onto the large deck it is a great room for small to medium sized events.

## MOONLIGHT | REFLECTIONS ROOM

The Moonlight | Reflections Room can be opened up to create a large function room holding a maximum of 180 guests. The large doors open up onto a Private Deck area that can be used for pre-dinner drinks and canapés or simply to bring the outside in on a warm summers night.

## GRACE ROOM

The Grace Room is a tranquil room with a decorative sheer drape made from ivory and cream textured linen and silk. It offers an intimate private terrace with beautiful views over the Lagoon and the Pacific Ocean. The Grace room is situated next to our Lounge area where we have our own live entertainment on Friday and Saturday nights and Sunday lunches and therefore can't accommodate a DJ or Dancefloor.

## CORAL | GRACE ROOM

The Coral | Grace room is exquisite and our newest room available. It offers its own private terrace with breathtaking ocean views which can be utilised for pre-dinner drinks and canapés. The Coral | Grace room is sound proof and can accommodate a Dance floor, DJ and endless optional extras. It features a decorative sheer drape made from ivory textured linen and silk. It also contains a set of five beautiful art pieces which are a striking set of organic collages showcasing exquisite texture with buttons, shells, beads and mother of pearl.

## GRAND DINING ROOM

If you are looking for a larger event, we can offer you our Grand Dining area. The Grand Dining Room features large floor to ceiling glass windows and a spectacular open kitchen. A function in the Grand Dining area means that we will close the Grand Dining section of the restaurant for your event.

## EXCLUSIVE WHOLE VENUE

To have the privilege to hire the whole venue exclusively, please contact our Events Team to discuss further.

## FLEXIBILITY

Please speak to our Events team if you have any questions regarding minimum numbers for each of our rooms or see the Function Room Capacity on the next page for clarification.



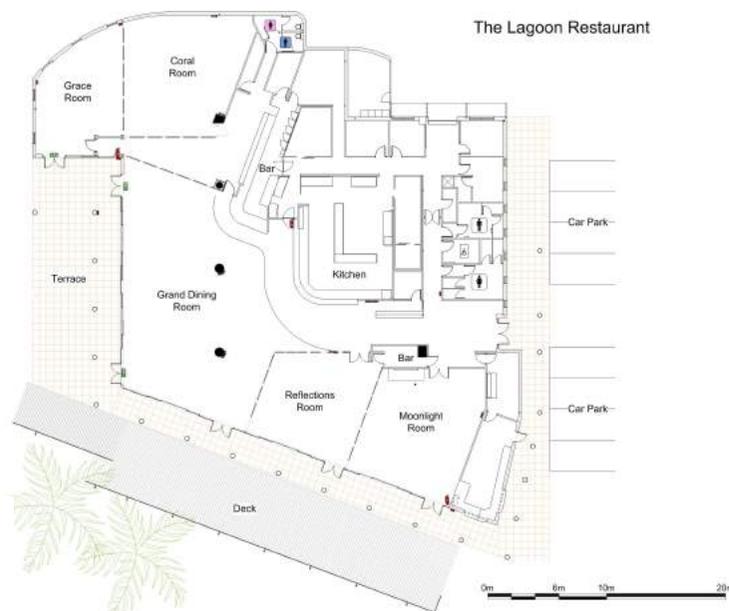
# FUNCTION ROOM CAPACITY

	Sit Down	Cocktail Style
Moonlight Room	Min 50 Adults Min 70 Adults Fri   Sat   Sun	Min 70 Adults Min 80 Adults Fri   Sat   Sun
Reflections Room	Min 40 Adults Min 60 Adults Fri   Sat   Sun	Min 60 Adults Min 70 Adults Fri   Sat   Sun
Moonlight   Reflections	Min 80 Adults Min 100 Adults Fri   Sat   Sun	Min 100 Adults Min 130 Adults Fri   Sat   Sun
Coral Room	Min 40 Adults Min 70 Adults Fri   Sat   Sun	Min 40 Adults Min 80 Adults Fri   Sat   Sun
Grace Room	Min 30 Adults Min 50 Adults Fri   Sat   Sun	Min 30 Adults Min 60 Adults Fri   Sat   Sun
Coral   Grace	Min 70 Adults Min 100 Adults Fri   Sat   Sun	Min 80 Adults Min 100 Adults Fri   Sat   Sun Min 120 Adults Fri   Sat   Sun [Nov   Dec]
Grand Dining Room	Min 150 Adults Min 180 Adults Fri   Sat   Sun	Min 200 Adults Min 250 Adults Fri   Sat   Sun
Grand Dining   Coral   Grace	Min 200 Adults Min 280 Adults Fri   Sat   Sun	Min 300 Adults Min 350 Adults Fri   Sat   Sun
Exclusive Whole Venue	Mid Week   Enquire with our Event Team Min 380 Adults Fri   Sat   Sun	Mid Week   Enquire with our Event Team Min 500 Adults Fri   Sat   Sun

ANY QUESTIONS ABOUT MINIMUM NUMBERS OR MINIMUM SPEND? CONTACT OUR EVENTS TEAM

P: (02) 4226 1677

E: [weddings@LAGOONRESTAURANT.COM.AU](mailto:weddings@LAGOONRESTAURANT.COM.AU)



## DELUXE PACKAGE

\$99 per person [sun - fri]

\$94 per person [sun-fri | jun - aug]

\$104 per person [saturday]

\$99 per person [saturday | jun - aug]

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### THE LOOK

5 Hour Complimentary Venue hire with spectacular Ocean views  
Beautiful Deck | Terrace area for pre-dinner drinks, canapés and photos  
Beautifully decorative skirting for the Bridal table  
Chair covers in a variety of styles and colours  
White Silk Draping & Fairy Lights for the ceiling

### THE MENU

Arrival Cocktail 'Lagoon Lace'  
Selection of pre-dinner Canapés [catered at 3 pieces pp] served on our beautiful deck  
Selection of Garlic, Herb & Sourdough Bread per table  
Gourmet Three Course Set Menu (Entree, Main & Dessert - served as an alternate drop)  
Garden Salad per table  
Spirits for the Bridal table [includes house spirits]  
5 Hour Silver Beverage Package  
[including Rockmeister Lager on tap, Cascade Light, Shellbay Semillon Sauvignon Blanc, Shellbay Shiraz Cabernet, Soft Drinks and freshly brewed Tea & Coffee]

### THE TOUCHES

Professional Disc Jockey  
Dance Floor, Lectern & Microphone  
Easel for Seating Plan  
Gift Table & Cake Table with Knife & Toasting Glasses  
Wedding Cake served on sharing platters per table  
Floor Plans, run sheet and guidance from our Event Planning Team

### COMPLIMENTARY INCLUSIONS

\$100 First Anniversary Gift Voucher at the restaurant for the Bride and Groom  
Wedding Menu Tasting for Two

### GOOD TO KNOW

Upgrade to a 6 Hour Package for an additional \$10 per person [includes drinks | staff | room hire]  
Upgrade to a Gold Drinks Package for an additional \$5 per person  
Include a professional Master of Ceremonies, for pricing contact our Events team.  
Deluxe Package NOT available in Grand Dining Room



# INDULGENCE PACKAGE

\$109 per person [sun - fri]

\$104 per person [sun - fri | jun - aug]

\$119 per person [saturday]

\$109 per person [saturday | jun - aug]

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## THE LOOK

- 6 Hour Complimentary Venue hire with spectacular Ocean views
- Beautiful Deck | Terrace area for pre-dinner drinks, canapés and photos
- Beautifully decorative skirting for the Bridal table
- Chair covers in a variety of styles and colours
- White Silk Draping & Fairy Lights for the ceiling
- Centrepiece of your choice for each guest table from the Lagoon Collection

## THE MENU

- Arrival Cocktail 'Lagoon Lace'
- Selection of Premium pre-dinner Canapés [catered at 3 pieces pp] served on our beautiful deck
- Selection of Garlic, Herb & Sourdough Bread per table
- Gourmet Three Course Set Menu [Entree, Main & Dessert - served as an alternate drop]
- Garden Salad & Greek Salad per table
- Spirits for the Bridal table [includes house spirits]
- 6 Hour Gold Beverage Package
- [including Rockmeister Lager, Headliner Pale Ale & Fat Hefe on tap, Cascade Light, Hahn Light, Shellbay Semillon Sauvignon Blanc, Shellbay Shiraz Cabernet, Stonefish Cuvee Brut, Soft Drinks, Juice, Mineral Water and freshly brewed Tea & Coffee]

## THE TOUCHES

- Professional Disc Jockey
- Dance Floor, Lectern & Microphone
- Easel for Seating Plan
- Gift Table & Cake Table with Knife & Toasting Glasses
- Wedding Cake served on sharing platters per table
- Floor Plans, run sheet and guidance from our Event Planning Team

## COMPLIMENTARY INCLUSIONS

- \$100 First Anniversary Gift Voucher at the restaurant for the Bride and Groom
- Wedding Menu Tasting for Two

## GOOD TO KNOW

- Include a professional Master of Ceremonies, for pricing contact our Events team.
- Indulgence Package NOT available in Grand Dining Room



## THE LOOK

6 Hour Complimentary Venue hire with spectacular Ocean views  
Beautiful Deck | Terrace area for pre-dinner drinks, canapés and photos  
Beautifully decorative skirting for the Bridal table  
Chair covers in a variety of styles and colours  
White Silk Draping & Fairy Lights for the ceiling  
Centrepiece of your choice for each guest table from the Lagoon Collection  
Personalised Menus & Placecards  
Elevated Staging for the Bridal Table or Band [maximum 10 pax]

## THE MENU

Arrival Cocktail 'Lagoon Lace'  
Selection of Premium pre-dinner Canapés [catered at 3 pieces pp] served on our beautiful deck  
Seafood Antipasto Platter per table  
Selection of Garlic, Herb & Sourdough Bread per table  
Premium Three Course Set Menu [Entree, Main & Dessert - served as an alternate drop | up to +10]  
Garden Salad & Greek Salad per table  
Spirits for the Bridal table [includes house spirits]  
One bottle of Moët Et Chandon for the Bride and Groom toast  
6 Hour Platinum Beverage Package  
[including all Draught Beers, Cascade Light, Hahn Light, a choice of Red & White wine from the Stonefish Selection, Stonefish Cuvee Brut, Wicked Secrets Pink Moscato, Soft Drinks, Juice, Mineral Water, freshly brewed Tea & Coffee]

## THE TOUCHES

Professional Disc Jockey  
Dance Floor, Lectern & Microphone  
Easel for Seating Plan  
Gift Table & Cake Table with Knife & Toasting Glasses  
Wedding Cake served on sharing platters per table  
Floor Plans, run sheet and guidance from our Event Planning Team

## COMPLIMENTARY INCLUSIONS

\$100 First Anniversary Gift Voucher at the restaurant for the Bride and Groom  
Wedding Menu Tasting for Two



## THE LOOK

4 Hour Complimentary Venue hire with spectacular Ocean views  
Beautiful Deck | Terrace area for pre-lunch drinks, canapés and photos  
Beautifully decorative skirting for the Bridal table  
Chair covers in a variety of styles and colours  
White Silk Draping & Fairy Lights for the ceiling  
Centrepiece of your choice for each guest table from the Lagoon Collection

## THE MENU

Selection of pre-wedding Canapés [catered at 3 pieces per person] served on our beautiful deck  
Selection of Garlic, Herb & Sourdough bread per table  
Gourmet Two Course Set Menu [Entree & Main - served as an alternate drop]  
4 Hour Gold Beverage Package  
[including Rockmeister Lager, Headliner Pale Ale & Fat Hefe on tap, Cascade Light, Hahn Light, Shellbay Semillon Sauvignon Blanc, Shellbay Shiraz Cabernet, Stonefish Cuvee Brut, Soft Drinks, Juice, Mineral Water and freshly brewed Tea & Coffee]

## THE TOUCHES

Dance Floor, Lectern & Microphone  
Easel for Seating Plan  
Gift Table & Cake Table with Knife & Toasting Glasses  
Wedding Cake served on sharing platters per table  
Floor Plans, run sheet and guidance from our Event Planning Team

## COMPLIMENTARY INCLUSIONS

\$100 First Anniversary Gift Voucher at the restaurant for the Bride and Groom  
Wedding Menu Tasting for Two

## GOOD TO KNOW

Lunch Weddings must vacate the room by 4pm unless otherwise organised



## THE LOOK

3 Hour Complimentary Venue hire with spectacular Ocean views  
Beautiful Deck | Terrace area for mingling and photos  
Beautifully decorative skirting for the Bridal table  
White Silk Draping & Fairy Lights for the ceiling

## THE MENU

Arrival Cocktail 'Lagoon Lace'

Assorted pastries, danishes & cinnamon scrolls served on our beautiful deck

Your choice of two of the below dishes [served as an alternate drop]

- Wild mushroom filled with spinach caramelised onion, zucchini, scrambled egg, topped with crispy panchetta
- Twice cooked Kipfler potato, Atlantic smoked salmon, spinach, fennel & a dill pesto souffle w crispy prosciutto and a side of sourdough
- Sun dried tomato & haloumi ricotta tart with a warm breakfast Lagoon salad
- Duo of scrambled eggs with onion, cheese and herb tart served with smashed potato, vine ripened grilled tomato and smoked salmon with lightly toasted sourdough

Fruit Platter per table

3 Hour Breakfast Beverage Package

[Rockmeister Lager, Stonefish Cuvee Brut, Soft Drinks, Juice, Mineral Water, specialty Tea and Espresso Coffee]

## THE TOUCHES

Dance Floor, Lectern & Microphone

Ceremony Set up [red carpet, registration table, 12 guest chairs with chair covers & white Balinese flags]

Easel for Seating Plan

Gift Table & Cake Table with Knife & Toasting Glasses

Wedding Cake served on sharing platters per table

Floor Plans, run sheet and guidance from our Event Planning Team

## COMPLIMENTARY INCLUSIONS

\$100 First Anniversary Gift Voucher at the restaurant for the Bride and Groom

## GOOD TO KNOW

Include Chair covers for an additional \$5 pp [variety of styles & colours available]

Breakfast Weddings must vacate the room by 11am unless otherwise organised



# Cocktail Wedding Package

\$99 per person [sun - fri]

\$94 per person [sun - fri | jun - aug]

\$109 per person [saturday]

\$99 per person [saturday | jun - aug]

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## THE LOOK

5 Hour Complimentary Venue hire with spectacular Ocean views

Beautiful Deck | Terrace area for canapés and photos

Deluxe Furniture [wrapped Bar Tables, leather Ottomans, Cubes & Coffee tables in black or white]

White Silk Draping & Fairy Lights for the ceiling

## THE MENU

Arrival Cocktail 'Lagoon Lace'

Antipasto Platters

Selection of Gourmet Canapés [12 pieces per person]

Noodle Box per person

Gourmet Dessert Canapé Station [3 pieces per person]

5 Hour Gold Beverage Package

[including Rockmeister Lager, Headliner Pale Ale & Fat Hefe on tap, Cascade Light, Hahn Light, Shellbay Semillon Sauvignon Blanc, Shellbay Shiraz Cabernet, Stonefish Cuvee Brut, Soft Drinks, Juice, Mineral Water and freshly brewed Tea & Coffee]

## THE TOUCHES

Professional Disc Jockey

Easel for Welcome Sign

Dance Floor, Lectern & Microphone

Gift Table & Cake Table with Knife & Toasting Glasses

Wedding Cake served on sharing platters per table

Floor Plans, run sheet and guidance from our Event Planning Team

## COMPLIMENTARY INCLUSIONS

\$100 First Anniversary Gift Voucher at the restaurant for the Bride and Groom

## GOOD TO KNOW

Upgrade to a 6 Hour Package for an additional \$10 per person [includes drinks | staff | room hire]

Additional DJ hour available for \$100

Additional Furniture Package available \$250

Include a professional Master of Ceremonies, for pricing contact our Events team.



## WEDDING MENU SELECTION | HOT & COLD ENTREES [served as an alternate drop]

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### COLD ENTREES

**HONEY GLAZED CHICKEN** honey & ginger infused chicken breast strips on a three bean micro herb & orange salad

**FRESH PRAWNS** served with eschallot & citrus relish

**WARM BEEF SALAD** with mixed greens and honey mustard dressing

**FRESH PRAWN COCKTAIL** with rocket, cucumber & spicy lime cocktail sauce with shaved lemon grass croustillant

**OCEAN TROUT** cured ocean trout w pear & micro herb salad, Furidake dust

**SMOKED TASMANIAN SALMON** served with caper berries, Spanish onion and a dill & lime sour cream

**SYDNEY ROCK OYSTERS NATURAL 1/2 DOZEN [+2]** served with Thai Chilli Spice

**MIXED SEAFOOD PLATE [+3]** oysters, fresh prawns, tempura prawns, scallops, salt & peper calamari & smoked salmon

### HOT ENTREES

**SALT & PEPPER CALAMARI** served with garlic aioli

**CHAR GRILLED HALOUMI & FRESH ASPARAGUS** with vine ripened cherry tomatos, balsamic reduction & caramelised onion chutney [V]

**THAI BEEF SALAD** served warm with vermicelli rice noodles

**CAJUN CHICKEN** pan fried strips of chicken in Cajun spice with fresh cucumber raita

**RICOTTA CANNELLONI** with wilted spinach, roasted capsicum sauce & pesto evo [V]

**PASTA CARBONARA** cream based sauce with bacon & mushrooms

**PASTA WITH SUN DRIED TOMATOES** served with fresh basil [V]

**BBQ OCTOPUS [+1]** marinated with garlic, chilli & ginger

**TEMPURA PRAWNS [+2]** golden fried w Japanese salad & ponzu glaze

**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 pea puree, crispy parmesan & fried kale

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** topped with a champagne & basil beurre blanc

**LOCAL FLATHEAD Fillets** lightly crusted in fresh lemon thyme & drizzled with extra virgin olive oil

**ATLANTIC SALMON Fillet** cauliflower & squid ink puree & salsa verde

**Grilled BARRAMUNDI Fillet** with a lemon beurre blanc

**BARRAMUNDI Nick** barramundi fillet marinated in coconut milk, lime & ginger, pan roasted & topped with our famous Nick sauce

**LOCAL SNAPPER Fillets [+2]** grilled with lemon thyme butter

**JOHN DORY with SCAMPI [+2]** grilled and topped with basil cream sauce

**Wild BARRAMUNDI with BBQ KING PRAWNS [+3]** topped with our special sauce

**1/2 WESTERN AUSTRALIAN LOBSTER MORNAY [+6]** served on a bed of rice

**BBQ KING PRAWNS [+6]** with chilli, ginger or garlic sauce served with rice

**WESTERN AUSTRALIAN LOBSTER MORNAY [+10]** 550 - 650grams, served on a bed of rice

## MAINS | MEAT | POULTRY | VEGETARIAN

**BERKSHIRE PORK Belly** 12 hour slow roasted with apple puree, radicchio & grape salad & port glaze

**VEAL LEMONE** cutlet of veal, roasted and served with lemon butter sauce

**VEAL PRIME Rib** 4 hour slow roasted with herbs, garlic & pepper crust with Paris mash & shiraz jus

**MIDDLE EASTERN Spiced Chicken** chicken breast cooked with aromatic spices served on a bed of rice with a side of cucumber raita

**KING Island Chicken** with King Island camembert and walnuts, pan fried and served with cranberry jus

**CHAR GRILLED CHICKEN BREAST** filled w smoky provolone & thyme farce served w roasted yams

**TRIO of QUINOA** w roasted heirloom root vegetables, wilted spinach, ash goats cheese, pine nuts & balsamic glaze [v]

**EYE FILLET of BEEF [+2]** cooked medium with a red wine jus

**VEAL EMMANUEL [+3]** char-grilled veal cutlet with chorizo jus served with red claw yabbies & a wild herb and pine nut beurre



## WEDDING MENU SELECTION | DESSERTS [served as an alternate drop]

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### DESSERTS

**CHEF'S SELECTION** a selection of desserts chosen by our Pastry chef

**VANILLA BEAN PANNA COTTA** w Scandinavian wild berry & strawberry champagne kissel & french mint

**ASSORTED GELATO** a variety of gelato served with crisp tuille

**BAKED CHOCOLATE TART** sticky choc fudge on a sweet chocolate short crust

**CREME CARAMEL** a deliciously light, set vanilla bean custard surrounded by a pool of golden caramel sauce

**ORANGE & MANGO CHEESECAKE** our own traditional recipe

**RASPBERRY CHEESECAKE** our own traditional recipe

**LEMON TART** caramelised & served with orange cognac syrup

**TIRAMISU** espresso & marsala soaked savoiardi topped with cocoa

**CREME BRULE [+1]** creamy baked custard with hazlenut and crispy toffee

**STRAWBERRIES & CREAM [+2]** fresh strawberries w chantilly cream

**CHOCOLATE CARAMEL PEANUT BOMB [+2]** tempered chocolate sphere filled w a 30 second sponge, vanilla bean gelato & peanut brittle. Topped w warm salted caramel chocolate

## WEDDING MENU SELECTION | CANAPES

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### CANAPES

LEMON PEPPER CHICKEN

CHEESE & SPINACH TRIANGLES [v]

ASPARAGUS & PROSCIUTTO BUNDLES [gf]

THAI BEEF SALAD

TEMPURA VEGETABLES [v]

FINE POTATO & KUMARA FRITTATA [v | gf]

SUN DRIED TOMATO & BASIL RISOTTO BALL

CARAMELISED ONION & FETTA CROQUETTE [v]

MOROCCAN BEEF KOFTA

MEDITERRANEAN CHICKEN SKEWER

VEGETARIAN WONTON [v]

SALMON TERRINE ON CROUTON

BARRAMUNDI TEMPURA COCKTAILS

ORIENTAL SPRING ROLLS [v]

CHEESY RISOTTO BITES [v]

TOMATO & BASIL BRUSCHETTA [v]

SQUID PATTIES

PORK BELLY CRISP

RICOTTA & SPINACH STUFFED FIELD MUSHROOM [v]

PUMPKIN & FETA FILO [v]

THAI FISH CAKE

CHILLI & LEMONGRASS PRAWN WRAP



# Wedding Menu Selection | Canapes | Dessert Canapes

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## Premium Canapes

Soy Scallops [gf]

Tempura Prawns

Oysters Kilpatrick [gf]

Fresh Prawns on Crouton

BBQ Green Prawn on Skewer

Prawn Cocktail served in spoon

Beef & Prosciutto Mini Mignon

Eye Fillet & Peppercorn Skewer [gf]

Chorizo & Tomato stuffed Field Mushroom

Salt & Pepper Squid

Sydney Rock Oysters [gf]

Coconut Prawns

Smoked Salmon Tartare on Crouton

Chicken Yakatori Skewer

Haloumi & Watermelon Skewer [v]

Duck & Apple Wonton

Prawn & Chive Wonton

## Noodle Boxes [\$6.50 per box]

Beef Noodle Box

Curried Chicken Noodle Box

Vegetarian Noodle Box

## Crispy Gnocchi Boxes [\$6.50 per box]

Gnocchi with Carbonara Sauce

Gnocchi with Sundried Napolitana Sauce [v]

Basil Pesto Gnocchi [v]

## Premium Boxes [\$8.5 per box]

Fish & Handcut Chips

Calamari & Handcut Chips

Chicken Tenderloins & Handcut Chips

## Dessert Canapes [choose 3 for \$10pp]

White Chocolate Strawberries

Chocolate Tartlets

White Chocolate Spring Roll

Red Velvet Cupcakes

Belgian Choc Brownie

Coconut Meringues

Caramel Slice

Lemon Meringue Tart

Profiteroles

White Chocolate Blondie



## WEDDING MENU SELECTION | OPTIONAL EXTRAS

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### SHARING PLATTERS

<b>THREE Dip PLATTER</b> seasonal produce	\$40
<b>ANIPASTO PLATTER</b> cured meat, marinated olives, feta, oven roasted vege served with lavosh crisps	\$65
<b>SEAFOOD ANTIPASTO PLATTER</b> cured meats, marinated olives & feta, oven roasted vege served with handmade lavosh, prawns, natural oysters, Balmain Bugs	\$110
<b>FRUIT PLATTER</b> assorted seasonal fruit	\$45
<b>CHEESE &amp; FRUIT PLATTER</b> chef's selection of gourmet imported cheeses with handmade lavosh	\$75
<b>TEMPURA BARRAMUNDI PIECES</b> 30 pieces per platter	\$55
<b>FRESH PRAWNS</b> unpeeled, served with cocktail sauce & lemon	1/2 kg \$25 1 kg \$40
<b>LEMON PEPPER CHICKEN SKEWERS</b> 30 pieces per platter	\$45
<b>CHICKEN YAKATORI SKEWER</b> 30 pieces per platter	\$45
<b>FETTUCINE WITH SMOKED SALMON</b> served with a dill cream sauce	\$55
<b>FETTUCINE WITH SUN DRIED TOMATOES</b> served with fresh basil	\$45
<b>FETTUCINE WITH BACON &amp; MUSHROOM</b>	\$45
<b>TEMPURA PRAWNS</b> 30 pieces per platter	\$79
<b>SALT &amp; PEPPER CALAMARI</b> 30 pieces per platter	\$79
<b>ORIENTAL SPRING ROLLS</b> 30 pieces per platter	\$40
<b>THAI FISH CAKES</b> 30 pieces per platter	\$40
<b>CHEESE &amp; SPINACH TRIANGLES</b> 30 pieces per platter	\$40
<b>HAND CUT CHIPS</b>	\$6.5
<b>LAGOON SALAD</b>	\$26.9
<b>GARDEN SALAD</b>	\$10.9
<b>GREEK SALAD</b>	\$15.5
<b>HERB OR GARLIC BREAD</b>	\$6.9
<b>WOODFIRED SOURDOUGH</b>	\$9.9
<b>Cold SEAFOOD PLATTER</b> balmain bugs, blue swimmer crab, natural oysters, fresh prawns & smoked salmon	\$64
<b>HOT &amp; Cold SEAFOOD PLATTER</b>	\$165

[HOT] whole lobster mornay, Moreton Bay Bugs, BBQ King Prawns, kilpatrick and mornay oysters, scallops in the shell, BBQ Octopus, Salt & Pepper Calamari, Barramundi pieces & tempura prawns

[COLD] Balmain bugs, blue swimmer crab, natural oysters, fresh prawns & smoked salmon



## NEED SOMETHING EXTRA?

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<b>CAST IRON CANDELABRAS</b> wrought iron candelabras with white pillar candle	\$40 per table
<b>SILVER DISC CHANDELIER</b> acrylic cascading silver disc chandelier with led lights	\$40 per table
<b>VINTAGE SILVER CANDELABRA</b> elegant vintage style candelabra with candles	\$40 per table
<b>DJ ONLY</b> experienced Disc Jockey [4 hour duration]	\$400
<b>DJ ONLY</b> experienced Disc Jockey [5 hour duration]	\$500
<b>ADDITIONAL HOUR DJ ONLY</b>	\$100
<b>MC</b> professional Master of Ceremonies	Enquire within
<b>DANCE FLOOR</b> parquetry dance floor in flexible sizes	\$250
<b>STAGE</b> elevated stage available for Bridal Table or Band [max 10pax]	\$350
<b>STAR CURTAIN</b> one sided star curtain	\$400
<b>STAR CURTAIN</b> double sided star curtain	\$450
<b>CHAIR COVERS</b> available in a variety of styles & colours	\$5 per chair
<b>SASHES FOR CHAIR COVERS</b> available in a variety colours	\$2 per chair
<b>VISUAL EQUIPMENT</b> projector	\$200
<b>VISUAL EQUIPMENT</b> projector screen	\$35
<b>WISHING WELL</b>	\$75
<b>CEREMONY SET UP</b> red carpet, registration table with two chairs, 12 guest chairs, chair covers and white Balinese flags	\$350
<b>PHOTO BOOTH PACKAGE</b> Five hour booth hire, Props, Attendant & Leather Guest Book	\$895

If you intend to have your Wedding Ceremony outside the Lagoon Restaurant on the beach, please phone Wollongong City Council | Department of Natural Resources on [02] 4227 7111 to reserve your area.



# BEVERAGE PACKAGES

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## SILVER PACKAGE

**Inclusions:** Rockmeister Lager, Cascade Light, Shellbay Semillon Sauvignon Blanc, Shellbay Shiraz Cabernet, Soft Drinks, freshly brewed Tea & Coffee

## GOLD PACKAGE

**Inclusions:** Rockmeister Lager, Headliner Pale Ale & Fat Hefe on tap, Cascade Light, Shellbay Semillon Sauvignon Blanc, Shellbay Shiraz Cabernet, Stonefish Cuvee Brut, Soft Drinks, Juice, Mineral Water, freshly brewed Tea & Coffee

## PLATINUM PACKAGE

**Inclusions:** All Draught & Light Beers, Choice of Red & White Wine from the Stonefish range, Stonefish Cuvee Brut, Wicked Secrets Sparkling Pink Moscato, Soft Drinks, Juice, Mineral Water, freshly brewed Tea & Coffee

## PREMIUM PLATINUM PACKAGE

**Inclusions:** All Draught & Light Beers, Choice of Stonefish Wines, Stonefish Cuvee Brut, Wicked Secrets Sparkling Moscato, Corona, Stella Artois, Tooheys Extra Dry, Long John Cider on tap, House Spirits, Soft Drinks, Juice, Mineral Water, freshly brewed Tea & Coffee

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**DRAUGHT BEERS** Crown Lager | Rockmeister Lager | Headliner Pale Ale | Fat Hefe

**LIGHT BEERS** Cascade Light | Hahn Light

**BOTTLED BEVERAGES [+5]** Corona | Stella Artois | Tooheys Extra Dry [Gold & Platinum Only]

**HOUSE SPIRITS [+10]** Vodka, Bourbon, Scotch, Gin, Bacardi, Bundaberg Rum [Gold & Platinum Only]

**SPARKLING MOSCATO [+2]** Wicked Secrets Pink Moscato

**COCKTAIL PITCHER [\$32 PER PITCHER]** Cosmopolitan | Blue Lagoon | Illusion [1.2 litre | 8 glasses]

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## WHITE WINE

Shellbay Semillon Sauvignon Blanc [Great Southern WA]

Stonefish Chardonnay [Margaret River WA]

Stonefish Verdelho [Hunter Valley NSW]

Stonefish Sauvignon Blanc [Margaret River WA]

## RED WINE

Shellbay Shiraz Cabernet [Franklin River WA]

Stonefish Cab Sav [Great Southern WA]

Stonefish Shiraz [Great Southern WA]

Stonefish Merlot [Great Southern WA]

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## UPGRADE OPTIONS

Silver Drinks Package to Gold Drinks Package additional \$5 per person

Gold Drinks Package to Platinum Drinks Package additional \$5 per person

Platinum Drinks Package to Premium Platinum Drinks Package additional \$15 per person

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## BEVERAGE PACKAGE EXTENSION

Additional hour of beverages [drinks | staff | room hire] additional \$10 per person

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+ Beverage Menu is subject to seasonal change +



## Kids PACKAGE [12 years and under]

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CHILDREN ARE CHARGED AT 50% OF THE CHOSEN PACKAGE

includes decorative items, kids menu & non-alcoholic beverages from your package

### BREADS

SELECTION OF WOODFIRE 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 racy chocolate tart transformed into a dragster

### BEVERAGES

NON-ALCOHOLIC BEVERAGES FROM ADULT PACKAGE

## TEENAGE PACKAGE [Teens 13 - 17 years old]

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TEENS ARE CHARGED AT 75% OF THE CHOSEN PACKAGE

includes decorative & menu items with non-alcoholic beverages from your selected package



## KITCHEN TEA | BRIDAL SHOWER

### SEACLIFF HIGH TEA

Share your special day with your family and friends and celebrate with a beautiful High Tea at our sister restaurant Seacliff. Enjoy Seacliff's traditional High Tea from \$44 per person or our Sparkling High Tea for \$49 per person which includes a glass of French champagne on arrival.

High Teas are held on the 1st and 3rd Sunday of every month. Enjoy the spectacular surroundings while devouring the divine three tiered platter of sandwiches, scones, savouries and sweets. Seacliff offers a large selection of tantalising teas including Strawberry Champagne, Turkish Apple or the Seacliff Signature Tea.

Private High Teas are available for a minimum of 50 guests at \$49 per person. With ample room for party games your guests can enjoy and remember your day as their favourite event yet.

## HENS | BUCKS PARTY

### SET MENU OPTIONS

The Lagoon offers a variety of Set Menu options, starting from \$45 for two courses [Main | Dessert] or \$55 for three courses [Entree | Main | Dessert]. Try our mouth-watering Cocktails from our world class bar while you sit back and relax before you head out to enjoy the Wollongong Night life.

### COCKTAIL PARTY

Celebrate in a relaxed atmosphere with a Cocktail Party at the Lagoon. We offer an elegant beach side setting with intimate lighting and magnificent views to share canapés and drinks either in our lounge area or a private room with access to our alfresco terrace or beautiful deck.

## AT A GLANCE

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### DEPOSIT

A deposit is required to confirm your booking and secure your chosen private Function room. The deposit is refunded within 7-10 days after your event as per our Terms & Conditions. Please ensure to provide account details for your deposit refund.

### PAYMENT

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

### PROFESSIONALS

Professionals are charged at \$35. 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 Event Coordinator two [2] weeks prior to the event.

### WEDDING TASTINGS

Complimentary Wedding Tastings are available for the Bride & Groom. Tastings must be pre-arranged with an Event Coordinator and are not available on Friday and Saturday Nights or Sunday Lunches. 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 period.

### OUTDOOR CEREMONY - WET WEATHER BACKUP

If you have booked an outdoor ceremony, please note that the Lagoon can not offer a wet weather backup, even if you have booked our Ceremony Set up. Please speak to our Events Team if you need assistance in finding a suitable wet weather venue for your 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 & equipment.

### CAKES & FLOWERS

Wedding cakes and flowers 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 labeled 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.

### BALLOONS

You are welcome to bring your own balloons for your event. Balloons must be delivered on the day of the event and not the day prior. We have limited storage and do not take responsibility for deflated or popped balloons. Balloon Expressions are our preferred supplier & deliver 7 days a week. Ask your Event Co-Ordinator for details.

### WHEELCHAIR & DISABLED ACCESS

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

### PAYMENT VIA DIRECT DEBIT

Bank Details | BSB 112 879 | Acc No. 475 927 993 | Please indicate Date and Name of Function



# TERMS AND CONDITIONS

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## 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 Diner Cards will incur a three [3] % surcharge.

## 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 FUNCTION ROOMS

The function room must be vacated by 4pm 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 invitees 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 can not 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.





# FUNCTION CONFIRMATION FORM | ATT: EVENT COORDINATOR

## OFFICE USE ONLY

TENTATIVE	DEPOSIT	RESPAK F	CONF LETTER	BOOKED	BOOKED	BOOKED	PAID	REFUND

In order to secure your reservation, please complete the Function Confirmation Form and post|email|fax back to Lagoon Restaurant | PO BOX 470 | Wollongong 2500, functions@lagoonrestaurant.com.au or FAX | [02] 4226 2125

BRIDE		GROOM	
COMPANY			
EVENT TYPE	<input type="checkbox"/> Wedding	<input type="checkbox"/> Engagement	<input type="checkbox"/> Anniversary
EVENT DAY	EVENT DATE		EVENT TIME
ADDRESS		TOWN   POST CODE	
PHONE		MOBILE	
EMAIL			
GUEST #		REQUESTED AREA	
FOOD   DRINKS PACKAGE			
HOW WILL YOU PAY FOR YOUR FUNCTION	<input type="checkbox"/> CASH	<input type="checkbox"/> EFT	<input type="checkbox"/> CHEQUE <input type="checkbox"/> VISA   MC

## PERSON RESPONSIBLE FOR PAYMENT OF ACCOUNTS

NAME		ADDRESS	
PHONE		EMAIL	
CARD HOLDER NAME		CARD TYPE	
CARD NUMBER			
EXPIRY		CCV [3 digits on reverse side of card]	
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: 475 927 993  
Please indicate the Name and Date of Function. Cheques should be made out to 'Stuart Park Investment Trust' PO BOX 470 | Wollongong 2500

