

Wollongong's Finest
SEAFOOD & FUNCTION
Venue



We look forward to hosting your function

- Beachfront Location
- Award Winning Seafood Cuisine
- Experienced Function Team
- Unforgettable Experience



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The **Moonlight room** is the largest of our private rooms, located at the front entrance on the left of the reception. The Moonlight room has floor to ceiling glass doors that open right up and overlook the ocean. Please see Function Room Capacities for minimum guest numbers.

The **Reflections room** is adjacent to the Moonlight room and is similar in size and characteristics. It makes the best of the beautiful views and is a great room for small to medium sized events. Please see Function Room Capacities for minimum guest numbers.

The **Moonlight/Reflections room** can be opened up to make a large function room holding a maximum of 150 people. It has a private Terrace area that can be used for pre-dinner drinks or simply bring the outside in on a warm summer night. Please see Function Room Capacities for minimum guest numbers.

The **Grace Room** is a tranquil room with a decorative sheer drape made from ivory and cream textured faux linen and silk. It offers an intimate private terrace with beautiful views over the Lagoon and the Pacific Ocean. Please note we can't accommodate a Dance floor or DJ in this room, it is adjacent to the lounge where we have our own live entertainment on Friday, Saturday nights and Sunday lunches. Please see Function Room Capacities for minimum guest numbers.

The **Coral Grace Room** is an exquisite and our newest room available for private bookings. It offers its own private terrace for your pre-dinner drinks and canapés whilst being immersed in the breathtaking ocean views. Coral Grace Room is sound proof and can accommodate a dance floor, DJ and endless optional extras. It is decorated with a decorative sheer drape made from ivory and cream textured faux linen and silk, it also contains a set of five beautiful art pieces which is a striking set of organic collages showcasing exquisite texture with buttons, shells, beads and mother of pearl.

The Lagoon is an Award winning Restaurant with a **Grand Dining room** used for A la carte diners. The Grand dining room has floor to ceiling glass windows and an open kitchen. A function in the Grand dining area means that we will close the Grand Dining section of the restaurant for your event. Please see Function Room Capacities for minimum guest numbers.



Function Room Capacities

Moonlight Room

Sit Down

min 50 Adults

min 70 Adults (Fri/Sat/Sun)

Cocktail Style

min 70 Adults

min 80 Adults (Fri/Sat/Sun)

Reflections Room

Sit Down

min 40 Adults

min 60 Adults (Fri/Sat/Sun)

Cocktail Style

min 60 Adults

min 70 Adults (Fri/Sat/Sun)

Moonlight/Reflections Room

Sit Down

min 80 Adults

min 100 Adults (Fri/Sat/Sun)

Cocktail Style

min 100 Adults

min 150 Adults (Fri/Sat/Sun)

Coral Room

Sit Down

min 40 Adults

Min 60 Adults (Fri/Sat/Sun)

Cocktail Style

min 40 Adults

min 70 Adults (Fri/Sat/Sun)

Grace Room

Sit Down

min 30 Adults

min 50 Adults (Fri/Sat/Sun)

Cocktail Style

min 30 Adults

min 60 Adults (Fri/Sat/Sun)

Coral/Grace Room

Sit Down

min 60 Adults

Min 80 Adults (Fri/Sat/Sun)

Cocktail Style

min 80 Adults

min 100 Adults (Fri/Sat/Sun)

Grand Dining Room

Sit Down

min 150 Adults

min 180 Adults (Fri/Sat/Sun)

Cocktail Style

min 200 Adults

min 250 Adults (Fri/Sat/Sun)

Grand Dining Room/Coral/Grace

Sit Down

min 250 Adults

min 300 Adults (Fri/Sat/Sun)

Cocktail Style

min 300 Adults

min 350 Adults (Fri/Sat/Sun)



Lagoon Function Package

\$79

The Look

Complimentary room hire of room with views over the Fairy Creek Lagoon & the Pacific Ocean

Satin Tieback Chair Covers (available in a variety of colours)

Centrepiece of your choice from the Lagoon collection

White Silk Draping & Fairy Lights for the ceiling (Moonlight Reflections & Man Dinning)

Dance floor, Lectern & Microphone

Gift Table & Cake Table

The Menu

Arrival Cocktail "Lagoon Lace"

Selection of Garlic, Herb & Sourdough Bread

Three Course Set Menu

Entrée, Main & Dessert

Garden Salad per table

Cake served on platters per table

4 hour Silver Beverage Package

Victoria Bitter, Cascade light, Garfish Sauvignon Blanc Semillon, Garfish Shiraz Cabernet, Soft Drinks, freshly brewed Tea & Coffee

*This package is flexible and can be altered to suit your needs
This package is not available on Friday or Saturday Night in Nov/Dec*



Lagoon Christening Package

\$69

Honour your little one's special occasion with a christening celebration at The Lagoon, because we know the importance of this very special day

The Look

Complimentary room hire of room with views over the Fairy Creek Lagoon & the Pacific Ocean

Satin Tieback Chair Covers (available in a variety of colours)

White Silk Draping & Fairy Lights for the ceiling (Moonlight Reflections & Man Dining)

5 Balloon Table Bouquets (your choice of colour)

Lectern & Microphone

Gift Table & Cake Table

The Menu

Arrival Cocktail "Lagoon Lace"

Antipasto Platter per table

A selection of Garlic, Herb & Sourdough Bread

Two Course Menu

Main & Dessert

Christening Cake served on platters per table

4 hour Gold Drinks Package

Cascade Premium Lager, Pure Blonde, Victoria Bitter, Cascade light, Garfish Sauvignon Blanc Semillon, Garfish Shiraz Cabernet, Stonefish Cuvee Brut, Soft Drinks, Juice, Mineral Water, freshly brewed Tea & Coffee

*This package is flexible and can be altered to suit your needs
Saturday/ Sunday Lunch- Minimum 40 Adults- Not available November/ December*



Lagoon Cocktail Party Package

\$89

The Look

Complimentary room hire of room with views over the Fairy Creek Lagoon & the Pacific Ocean

Centrepiece of your choice from the Lagoon collection

White Silk Draping & Fairy Lights for the ceiling (Moonlight Reflections & Man Dinning)

Professional DJ (5 hour package)

Dance floor, Lectern and Microphone

Gift Table & Cake Table with Knife & Toasting Glasses

Deluxe Furniture- Wrapped Bar Tables, Lounges, Ottomans & Coffee Tables

The Menu

Arrival Cocktail "Lagoon Lace"

Antipasto Platters

Gourmet Canapés (12 pieces per person)

Premium Box or Noodle Box per person

Dessert Canapés (3 pieces per person)

Your Cake served on platters

5 hour Gold Beverage Package

Cascade Premium Lager, Pure Blonde & Victoria Bitter on tap, Cascade light, Garfish Sauvignon Blanc Semillon, Garfish Shiraz Cabernet, Stonefish Sparkling, Soft Drinks, Juice, Mineral Water, freshly brewed Tea & Coffee



Teenage Package

\$60

Includes all decorative and menu items with non-alcoholic beverages of your selected package. Available for teenagers aged 13-17 years

Children's Package

\$35

Available for children aged 12 and under when adults have selected a beverage package.

Breads

A selection of Garlic, Herb & Sourdough Bread

Main

Chicken Schnitzel Tenderloin & Chips

Fish & Chips

Napolitano Pasta

Calamari & Chips

Grilled Chicken w Mashed Potatoes

Dessert

Vanilla Bean Gelato with your choice of topping

Chocolate Dragster

Racy chocolate tart transformed into a dragster

Beverages

Non alcoholic beverages from adult package



Create Your Own Package

With the help from our expert functions team we can create your ideal package suited to your needs by combining a selection of our canapés, set menu and beverage options. Please contact our team for further information.

Menu Options

- \$39 per person (Main & Dessert)
- \$44 per person (Entrée & Main)
- \$49 per person (Entrée, Main and Dessert)

All menu options include a selection of garlic, herb and sourdough breads.

Beverage Options (minimum 15 adults)

Silver Package

\$25pp for 4 hours \$30 pp for 5 hours \$35 pp for 6 hours
\$30pp for 4 hours (Friday/Saturday Night & public holiday's eve)
\$35pp for 5 hours (Friday/Saturday Night & public holiday's eve)
\$40pp for 6 hours (Friday/Saturday Night & public holiday's eve)

Victoria Bitter, Cascade light, Garfish Sauvignon Blanc Semillon, Garfish Shiraz Cabernet, Soft Drinks, freshly brewed Tea & Coffee

Gold Package

\$30pp for 4 hours \$35 pp for 5 hours \$40 pp for 6 hours
\$35pp for 4 hours (Friday/Saturday Night & public holiday's eve)
\$40pp for 5 hours (Friday/Saturday Night & public holiday's eve)
\$45pp for 6 hours (Friday/Saturday Night & public holiday's eve)

Cascade Premium Lager, Pure Blonde, Victoria Bitter, Cascade light, Hahn Light, Garfish Sauvignon Blanc Semillon, Garfish Shiraz Cabernet, Stonefish Cuvee Brut, Soft Drinks, Juice, Mineral Water, freshly brewed Tea & Coffee

Platinum Package

\$35pp for 4 hours \$40 pp for 5 hours \$45 pp for 6 hours
\$40pp for 4 hours (Friday/Saturday Night & public holiday's eve)
\$45pp for 5 hours (Friday/Saturday Night & public holiday's eve)
\$50pp for 6 hours (Friday/Saturday Night & public holiday's eve)

Crown Lager, Pure Blonde, Victoria Bitter, Itchy Green Pants Cascade light, Hahn Light, 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

\$45pp for 4 hours \$50 pp for 5 hours \$55 pp for 6 hours
\$55pp for 4 hours (Friday/Saturday Night and public holiday's eve)
\$60pp for 5 hours (Friday/Saturday Night and public holiday's eve)
\$65pp for 6 hours (Friday/Saturday Night and public holiday's eve)

Includes all beverages listed in the Platinum Beverage Package, plus Corona, Stella Artois, Tooheys Extra Dry, Somersby Pear Cider, Somersby Apple Cider in the bottle & House Spirits

Pre-Dinner Canapés

Start from \$10 per person for Canapés (Includes 4 pieces pp)

Start from \$15 per person for Premium Canapés (Includes 4 pieces pp)

Menu Selection

Please note that any dish with a + value is an additional spend per person. We have taken into account that the dish is for every second person and priced accordingly.

Bread

Wood fired Sourdough, Herb & Garlic Bread

Starter

Individual Mezze Plate (+7)

Chef's selection of cured meat, marinated olives & feta, oven roasted vegetables, served with handmade lavosh

Entrée Please choose 1 cold entrée and 1 hot entrée.

Cold Entrees

Sydney Rock Oysters Natural (+1)
served w Thai Chilli Spice

Chicken Verde
char-grilled breast slices marinated in lemon, garlic & Asian spices w roasted cherry tomato, pine nut & watercress salad w dukkah dressing

Fresh Prawns
served w eschallot & citrus relish

Warm Beef Salad
w mixed greens & honey mustard dressing

Fresh Prawn Cocktail
served w a triple sec melon ball salad & seafood sauce

Assorted Sushi Rolls
served w seaweed salad

Smoked Salmon & Snapper Terrine
Atlantic salmon terrine w fresh local snapper, spinach & asparagus served w onion courgette dressing, caper berries & crisp bread

Smoked Tasmanian Salmon
served w caper berries, Spanish onion and a dill & lime sour cream

Mixed Seafood Plate (+3)
all your favourites including oysters, freshprawns, tempura prawns, scallops, salt & pepper calamari & smoked salmon

Hot Entrees

Salt & Pepper Calamari
served w garlic and aioli

Char-Grilled Haloumi & Fresh Asparagus (v)
w vine ripened tomatoes & balsamic vinegar oil

Thai Beef Salad
served warm w vermicelli rice noodles

Cajun Chicken
pan fried strips of chicken in Cajun spice w fresh cucumber raita

Rocket & Ricotta Cannelloni (v)
w wilted spinach, roasted capsicum sauce & pesto butter

Fettuccine Carbonara
cream based w bacon & mushrooms

Fettuccine w Sundried Tomatoes (v)
served w fresh basil

BBQ Octopus (+1)
marinated w garlic, chilli & ginger

Oysters Kilpatrick ½ dozen (+3)
w bacon & spicy tomato sauce

Half Shell Scallops (+3)
grilled in the shell w soy, ginger & shallots

North Atlantic Sea Scallops (+3)
seared jumbo Atlantic scallops w cauliflower puree, raspberry infused balsamic & crispy prosciutto

Tempura Prawns (+2)
Served w crisp roasted garlic & Thai spiced dipping sauce



Main Meals

All Mains are served with seasonal Vegetables

Mains - Seafood

Pan Roasted John Dory Fillet
topped w a champagne & basil beurre blanc

Local Flathead Fillets
lightly crusted in fresh lemon thyme & drizzled w extra virgin olive oil

Barramundi Nick (+1)
wild barramundi fillet marinated w coconut milk, lime & ginger, pan roasted & topped w our famous Nick sauce

Grilled Barramundi Fillet (+1)
w a lemon Beurre blanc

Crispy Skin Salmon
grilled Atlantic salmon fillet w fennel & leek puree topped w a wild herb & pine nut salsa verde

Grilled John Dory Fillet
served w a Vergus Dill sauce

Local Snapper Fillets (+2)
grilled w lemon thyme butter

Wild Barramundi with BBQ King Prawn (+3)
topped w our special sauce

John Dory with Scampi (+2)
grilled & topped w basil cream sauce

½ Western Australian Lobster Mornay (+6)
served on a bed of rice

BBQ King Prawns (+6)
chilli, ginger or garlic

Western Australian Lobster Mornay (+10)
550g to 650g served on a bed of rice

Mains - Meat, Poultry & Vegetarian

Pork Belly
12 hour slow roasted w red cabbage, confit of kipfler potatoes, served on mint pea puree w an apple & port jus

Veal Lemone
cutlet of veal, roasted and served w lemon butter sauce

Char Grilled Veal Cutlet
served w slow roasted wild mushroom & onion ragout

Middle Eastern Spiced Chicken
chicken breast cooked w aromatic spices served on a bed of Basmati rice w a side of cucumber raita

King Island Chicken
w King Island camembert and walnuts, pan-fried and served w cranberry jus

Chicken Roulade
Chicken breast stuffed with onion, mushroom, sundried tomato & mozzarella cheese served with a champagne cream sauce

Ravioli Primavera (v)
homemade pasta discs w spinach & ricotta served w fresh spring vegetables & drizzled w pistachio infused olive oil

Eye Fillet of Beef (+2)
cooked Medium w a red wine jus

Veal Emmanuel (+3)
char-grilled veal cutlet w chorizo jus served w Red Claw Yabbies & a wild herb & pine nut Beurre composé butter

Veal Oscar (+4)
veal cutlet topped w a king prawn, Asparagus spears & glazed w béarnaise sauce

Baked Vegetable Cannelloni (v)
homemade cannelloni w char-grilled vegetables topped w creamy gratin & served w garden salad



Desserts

Chef's Selection

a selection of desserts chosen by our Pastry chef

Assorted Gelato

a variety of gelato served w crisp tuille

Baked Chocolate Tart

sticky chocolate fudge baked on a sweet chocolate short crust

7 Layer Chocolate Cake (+1)

layers of white chocolate mousse, java milk chocolate mousse, Belgium chocolate cheesecake, tempered chocolate & pistachio praline on a chocolate brownie base topped w warm Frangelico infused chocolate fudge

Crème 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 w Orange cognac Syrup

Tiramisu

espresso & Marsala soaked Savoiardi layered w mascarpone & topped w cocoa

Crème Brule (+1)

creamy baked custard w hazelnut and crispy toffee

3 Tiered High Tea Dessert Platter (+3)

A selection of our decadent high tea petit fours and seasonal fruit

Optional Extras to Share

Hand Cut Chips	\$6.5	Tomato & Basil Bruschetta Platter	\$40
Garden Salad	\$10.9	(30 pieces)	
Greek Salad	\$14.5	Lemon Pepper Chicken Skewers	\$45
Caesar Salad	\$14.5	(30 pieces)	
Chicken Caesar Salad	\$21.9	Chicken Yakatori Skewers	\$45
Gourmet Wood Fire Pides	\$12.5	(30 pieces)	
Herb Bread	\$6.9	Fettuccine w Smoked Salmon & Dill Cream Sauce	\$45
Garlic Bread	\$6.9	Fettuccine w Bacon & Mushroom	\$38
Wood fired Sourdough	\$9.9	Fettuccine w Sun Dried Tomatoes & Fresh Basil	\$38
<i>w balsamic vinegar and extra virgin olive oil</i>		Tempura Prawns	\$79
1 Kilo of Fresh Prawns (unpeeled)	\$39.5	(30 pieces)	
	\$45	Salt and Pepper Calamari	\$79
1 Kilo of Fresh Prawns (peeled)	\$24	(30 pieces)	
½ Kilo of Fresh Prawns (unpeeled)	\$35	Oriental Spring Rolls	\$40
		(30 pieces)	
Platters		Thai Fish Cakes	\$40
Three Dip Platter		(30 pieces)	
<i>Tzatziki, Beetroot, Pumpkin & Feta w handmade lavosh</i>	\$55	Cheese & Spinach Triangles	\$40
		(30 pieces)	
Antipasto Platter		Cold Seafood Platter	\$180
<i>Chef's selection of cured meat, marinated olives & feta, oven roasted vegetables, served w handmade lavosh</i>	\$30	<i>Oysters, Blue Swimmer Crab Prawns (unpeeled), Bugs</i>	
		Hot Seafood Platter	\$180
Small Antipasto Platter		<i>BBQ Octopus, BBQ King Prawns, Kilpatrick Oysters, Bugs</i>	
<i>Chef's selection of cured meat, marinated olives & feta, oven roasted vegetables, served w handmade lavosh</i>	\$45		
Fruit Platter	\$75		
<i>Assorted Seasonal Fruit</i>			
Cheese & Fruit Platter			
<i>Chef's selection of gourmet imported cheeses w handmade lavosh</i>	\$55		
Tempura Barramundi Pieces			
(30 pieces)			



Optional Extras

Projector Screen	\$35
Whiteboard <ul style="list-style-type: none">○ <i>Includes Whiteboard Marker & Eraser</i>	\$35
Projector Hire	\$200
Cast Iron Candelabra <ul style="list-style-type: none">○ <i>Wrought iron candelabras with white pillar candles</i>	\$40 per table
Froth & Bubble Centrepiece <ul style="list-style-type: none">○ <i>Acrylic cascading silver disc chandelier lit with led lights</i>	\$40 per table
Balloons – Table/Floor Bouquet <ul style="list-style-type: none">○ <i>Your choice of colour attached to matching ribbons</i>	\$17.50 per table
Balloons – Floating/Roof Effect <ul style="list-style-type: none">○ <i>Your choice of colour attached to matching ribbons</i>	\$1.25 per balloon
DJ (5 hour duration) <ul style="list-style-type: none">○ <i>An experienced and professional DJ to bring together all elements of your function</i>○ <i>Extra hour is charged at \$100 per hour</i>	\$400
DJ/MC (5 hour duration) <ul style="list-style-type: none">○ <i>An experienced and professional DJ/MC to bring together all elements of you function</i>	\$490
Fairy Lights & Drapes <ul style="list-style-type: none">○ <i>Beautiful white drapes with Fairy lights give your room that romantic feeling</i>	\$350
Dance floor <ul style="list-style-type: none">○ <i>Parquetry Dance floor in flexible size</i>	\$250
Satin Chair Covers <ul style="list-style-type: none">○ <i>Beautiful satin chair covers tied into a Kimono knot</i>○ <i>Available in a variety of colours</i>	\$5 per chair
Love & Laugh Photo Booth Package <ul style="list-style-type: none">○ <i>5 Hour booth hire, Album, Prop box</i>	\$895



Cocktail Party- Canapé Menu

Celebrate in a relaxed atmosphere with a Cocktail Party. The Lagoon offers elegant beach side settings with intimate lighting and magnificent views. The minimum spend on Canapés in the Lounge is \$25 per person. (Not available on a Saturday evening) To secure a private room, the minimum spend is \$40 per person for Canapés for a minimum of 60 people.

Canapés

\$10 pp = 4 pieces per person
 \$15 pp = 8 pieces per person
 \$20 pp = 12 pieces per person
 \$25 pp = 16 pieces per person
 \$30 pp = 18 pieces per person
 \$35 pp = 20 pieces per person
 \$40 pp = 24 pieces per person

Premium Canapés (incl. ½ canapés)

\$15 pp = 4 pieces per person
 \$20 pp = 8 pieces per person
 \$25 pp = 12 pieces per person
 \$30 pp = 16 pieces per person
 \$35 pp = 18 pieces per person
 \$40 pp = 20 pieces per person
 \$45 pp = 24 pieces per person

Canapés

Lemon Pepper Chicken
 Salmon Terrine on Crouton
 Cheese & Spinach Triangles (v)
 Barramundi Tempura Cocktails
 Asparagus & Prosciutto bundles (gf)
 Oriental Spring Rolls (v)
 Thai Beef Salad
 Cheesy Risotto Bites (v)
 Tempura Vegetables (v)
 Tomato & Basil Bruschetta (v)
 Fine Potato & Kumara Frittata (v,gf)
 Squid Patties
 Assorted Vegetarian Nori Rolls (v)
 Sun Dried Tomato & Basil Risotto Ball (v)
 Crispy Gnocchi Carbonara
 Caramelised Onion & Fetta Croquette (v)
 Moroccan Beef Kofta
 Pumpkin & Feta Filo (v)
 Mediterranean Chicken Skewer
 Thai Fish Cake
 Vegetarian Wonton (v)
 Chilli & Lemongrass Prawn Wrap
 Coriander & Mint Prawn Wrap
 Ricotta & Spinach Stuffed Field Mushroom (v,gf)
 Pork Belly Crisp
 Lemon and Oregano Chicken Skewers
 Peking Chicken Wrap
 Prosciutto, Grape Tomato and Bocconcini Skewers
 Crab Salad on Brioche Toasts w Wasabi Caviar
 Smoked Salmon Blini Puffs, Crème Fraiche & Chervil

Premium Canapés

Soy Scallops (gf)
 Salt & Pepper Squid
 Tempura Prawns
 Sydney Rock Oysters (gf)
 Oysters Kilpatrick (gf)
 Coconut Prawns
 Fresh Prawns on Crouton with Sweet Chilli Cream Cheese
 Smoked Salmon Tartare on Crouton
 BBQ Green Prawn on Skewer
 Chicken Yakatori Skewers
 Assorted Sushi Rolls
 Prawn Cocktail served in spoon
 Haloumi & Watermelon Skewers (v)
 Crispy Gnocchi with Thai Green Curry (v)
 Beef & Prosciutto Mini Mignon
 Eye Fillet & Peppercorn Skewer (gf)
 Prawn & Chive Wonton
 Duck & Apple Wonton
 King Prawn w a Teriyaki Glaze
 Chorizo & Tomato Stuffed Field Mushroom Warm Salad

*V = vegetarian
 gf = gluten free
 Subject to variation*



Cocktail Party- Canapé Menu continued...

Our Canapé Box options offer a more substantial meal for your guests to enjoy.

Noodle Box \$5per person

Beef, Celery, Bean Sprout, Bamboo, Oyster Sauce, Egg Noodle
Curried Chicken Noodle
Vegetable & Bean Sprout

Crispy Gnocchi Box \$5per person

Carbonara
Sundried Napolitana
Basil Pesto Sauce

Premium Box \$6.50pp

Fish & Hand Cut Chips
Calamari & Hand Cut Chips
Chicken Tenderloins & Hand Cut Chips
Tempura Prawns & Hand Cut Chips

Dessert Canapés \$5pp (3 pieces per person)

Finish your event with a delicious range of sweet canapés

Sweet Crispy Chocolate Gnocchi
Chocolate Rum Balls
White Chocolate Strawberries
Coconut Meringues
Chocolate Tartlets
Caramel Slice
Profiteroles
White Chocolate Spring Roll
Red Velvet Cupcakes
Lemon Meringue Tartlet



Beverage Packages available for group bookings of 15 guests and above

Draught Beers

Crown Lager
Itchy Green Pants
Cascade Premium
Pure Blonde
Victoria Bitter

Light Beer

Cascade Light
Hahn Light

Bottled Beverages (+5 per person)

(Gold & Platinum Package only)
Corona, Stella Artois, Tooheys Extra Dry,
Somersby Pear Cider, Somersby Apple Cider

White Wine

Garfish Sauvignon Blanc Semillon-McLaren Vale SA
Stonefish Chardonnay –Margaret River WA
Stonefish Verdelho – Hunter Valley NSW
Stonefish Sauvignon Blanc – Margaret River WA

Red Wine

Garfish Shiraz Cabernet - McLaren Vale SA
Stonefish Cab Sav – Great Southern WA
Stonefish Shiraz – Great Southern WA
Stonefish Merlot – Great Southern WA

Sparkling Moscato (+2)

Wicked Secrets Pink Moscato

Cocktail Pitcher \$32 per pitcher (1.2 Litre, 8 glasses)

Delicious cocktails served in sugar rimed champagne glasses

House Spirits (+10 per person)

(Gold/Platinum Package only)
Vodka, Bourbon, Scotch, Gin,
Bacardi, Bundaberg Rum

Cosmopolitan

Vodka, Cointreau, Lime juice and Cranberry juice

Blue Lagoon

Vodka, Blue Curacao & Sprite

Illusion

Midori, Vodka, Cointreau & Pineapple Juice

Silver Package

\$25pp for 4 hours \$30 pp for 5 hours \$35 pp for 6 hours
\$30pp for 4 hours (Friday/Saturday Night & public holiday's eve)
\$35pp for 5 hours (Friday/Saturday Night & public holiday's eve)
\$40pp for 6 hours (Friday/Saturday Night & public holiday's eve)

Victoria Bitter, Cascade light, Hahn Light, Garfish Sauvignon Blanc Semillon, Garfish Shiraz Cabernet, Soft Drinks, freshly brewed Tea & Coffee

Gold Package

\$30pp for 4 hours \$35 pp for 5 hours \$40 pp for 6 hours
\$35pp for 4 hours (Friday/Saturday Night & public holiday's eve)
\$40pp for 5 hours (Friday/Saturday Night & public holiday's eve)
\$45pp for 6 hours (Friday/Saturday Night & public holiday's eve)

Cascade Premium Lager, Pure Blonde, Victoria Bitter, Cascade light, Hahn Light, Bottled Beverages, Garfish Sauvignon Blanc Semillon, Garfish Shiraz Cabernet, Stonefish Cuvee Brut, Soft Drinks, Juice, Mineral Water, freshly brewed Tea & Coffee

Platinum Package

\$35pp for 4 hours \$40 pp for 5 hours \$45 pp for 6 hours
\$40pp for 4 hours (Friday/Saturday Night & public holiday's eve)
\$45pp for 5 hours (Friday/Saturday Night & public holiday's eve)
\$50pp for 6 hours (Friday/Saturday Night & public holiday's eve)

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

\$45pp for 4 hours \$50 pp for 5 hours \$55 pp for 6 hours
\$55pp for 4 hours (Friday/Saturday Night and public holiday's eve)
\$60pp for 5 hours (Friday/Saturday Night and public holiday's eve)
\$65pp for 6 hours (Friday/Saturday Night and public holiday's eve)

Includes all beverages listed in the Platinum Beverage Package, plus Corona, Stella Artois, Tooheys Extra Dry, Somersby Pear Cider, Somersby Apple Cider in the bottle & House Spirits



At a glance

Minimum Spend / Jan-Oct – Private Room

Minimum spend & minimum guest numbers apply. Please refer to the Function Team for further details.

Minimum Spend / Nov-Dec – Private Room

The minimum spend for a Friday/Saturday Night in November/December is \$95 per person to book a Private room. Minimum Guest numbers apply – see Function room Capacity.

Minimum Spend / Jan-Oct – Main Dining

The minimum spend for a Friday/Saturday Night in the Main Dining (Jan-Oct) is \$ 115 per person @ a minimum of 180 guests for food and Drinks.

Minimum Spend / Nov-Dec – Main Dining

The minimum spend for a Friday/Saturday Night in the Main Dining (Nov-Dec) is \$120 per person @ a minimum of 180 guests for food & drinks.

Children's Meals

Children's meals are available upon request and are charged at \$35 per child. Children's meals are available for children 12 years and under. This includes a main meal, dessert and beverages.

Vegetarian & Dietary Requests

If you have people among your guests who are vegetarians or have special dietary requirements, they will be catered for at no additional costs. Please advise the Lagoon Restaurant 2 weeks prior to the event.

Disc Jockey

If you have asked for the DJ to be included in your package, the Lagoon will book those services when your event has been confirmed & the deposit has been received. Any DJs not included in the package must provide their own speakers.

Wheelchair & Disabled Access

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

Meet our Functions Team

Available 7 days a week; our experienced function team will help you create a day you and your guests will never forget.

Sharon Howson

Wedding & Function Manager

sharon@lagoonrestaurant.com.au

Phone: (02) 4226 1677

Fax: (02) 4226 2125

Amanda Piatek

Wedding & Function Coordinator

amanda@lagoonrestaurant.com.au

Web: www.lagoonrestaurant.com.au

Address: Stuart Park
North Wollongong, 2500

Post: PO Box 470, Wollongong 2500



Deposits

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 or \$200 to book a table in the Main Dining. 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 and conditions. The deposit will be held as a security bond and refunded seven (7) to ten (10) working days after the event and 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 Type

Major credit cards, company cheques, electronic transfers or cash payments are acceptable. Please note AMEX will incur a 2% surcharge, and Diner will incur 3% surcharge.

Final Payment

Final payment is to be settled seven (7) days before the date of the event.

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 holding deposit.

Cancellations

The Lagoon Restaurant must be notified of all cancellations in writing. If the cancellation is less than 3 months prior to the date of the function the deposit is non-refundable. If less than 1 month prior to the date of the function 50% of the minimum spend applies. If less than 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 7 days prior to the event. Confirmation of numbers is required 3 days (72 hours) 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 4:30pm for lunch bookings, unless otherwise specified. There is no hire fee for the private room but a minimum number of people are 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 Event

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 Right

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 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.

Responsible Service of Alcohol

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



Lagoon Function Confirmation Form

ATT _____

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 Email, Post or Fax back to: Lagoon Functions Manager - **Address:** PO BOX 470, WOLLONGONG NSW 2520 or **Fax** to 4226 2125

Name:		
Company:		
Type of Function: <input type="checkbox"/> Wedding <input type="checkbox"/> Birthday <input type="checkbox"/> Christening <input type="checkbox"/> Corporate <input type="checkbox"/> Formal <input type="checkbox"/> Christmas Party <input type="checkbox"/> Other _____		
Day of Event:	Date of Event:	Time:
Address:		Postcode:
Email:		
Phone:		Mobile:
Number of Guests:		
Area Requested:		
Food Package:		
Beverage Package: <input type="checkbox"/> Buy Own Drinks <input type="checkbox"/> Consumption <input type="checkbox"/> Bar Tab <input type="checkbox"/> Beverage Package _____		
How did you hear about us? <input type="checkbox"/> Attended Function <input type="checkbox"/> Internet <input type="checkbox"/> Newspaper <input type="checkbox"/> Word of Mouth <input type="checkbox"/> Wedding magazine - which one? _____ <input type="checkbox"/> Other - please indicate _____		
Please indicate how you will pay for your Function:		
Deposit Amount: \$		
Card Type:		
Card Holders Name:		
Card Number:		
Expiry Date:	CCV Number (Last 3 digits on reverse side of card):	
Signature:		Date:
Deposit Refund Details:	BSB:	Account Number:

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 Name of function and date of Function

Cheques should be made out to "Stuart Park Investment Trust"- PO BOX 470, Wollongong NSW 2500



FINDING US

Once you're there you won't want to leave!

The Lagoon Seafood Restuarant is situated just eighty minutes from Sydney Central and easily accessible from F6 freeway. The venue is nestled on the foreshores of the North Wollongong Beach and is adjacent to Stuart Park.



Stuart Park Wollongong ~ Ph: (02) 4226 1677 ~ Fax: (02) 4226 2125
 weddings@lagoonrestaurant.com.au www.lagoonrestaurant.com.au